IOWA CULINARY INSTITUTE®
at DES MOINES AREA COMMUNITY COLLEGE

800-362-2127
www.dmacc.edu/ici
CREATE A CAREER IN CUISINE

If you are passionate about the art and science of cooking, DMACC’s Iowa Culinary Institute® (ICI®) can turn that passion into your profession.

The program has a national reputation for helping many of Central Iowa’s top chefs thrive by providing a strong foundation with an international flavor. The Iowa Culinary Institute® is accredited by the American Culinary Federation (ACF) and takes pride in fostering the creativity and individualism found in every great chef.

DMACC instructors are top chefs who enjoy using their academic knowledge, real-world experience, and connections to help prepare the next generation of chefs to succeed. Many of the chef instructors are ACF-certified. ACF student members are eligible to receive an ACF certification up to one year after graduation by completing the necessary requirements.

For more information, visit www.dmacc.edu/programs/culinary

WHAT WILL A CULINARY ARTS STUDENT LEARN?

- Planning, organizing, directing, and evaluating the operation of a kitchen
- Designing menus and providing catering for events of all sizes and purposes
- Special frying, baking, roasting, broiling, braising, sautéing, and steaming techniques
- Food and beverage purchasing, estimating consumption, menu planning, and pricing
- Preparing and cooking exotic dishes, foods of foreign flavor, and elaborate dishes

DMACC ICI® CULINARY ARTS STUDENTS MAY FIND JOBS AS:

- Assistant Chefs
- Resort Cooks
- Restaurant Owners
- Research and Development Chefs
- Food Stylists
- Banquet Managers
- Pastry Chefs
- Food and Beverage Managers
- Catering Chefs
- Personal Chefs
- Purchasing Managers
- Lead Line Cooks
- Bakers
- Sous Chefs
ICl® Events and Community Involvement Include:

Gourmet Dinners—Multi-coursed, international-themed dinners provide the students the opportunity to work with the most exotic and unique ingredients and to serve these dinners to the public.

Bistro—The Bistro, which is located on the DMACC Ankeny Campus, allows students to participate in the day-to-day operations of a full-service restaurant. The student-run Bistro provides the students the opportunity to create a menu, prepare the food, and serve to the public.

Competitions—With multiple competitions available throughout the year, students have the opportunity to compete against other culinary programs which provide camaraderie, networking, and personal and professional friendships for life.

French Gourmet Dinner Experience and Exchange Program—Students are provided a unique experience to cook with chefs from our Sister City region in France. After presenting a week of cooking demonstrations, the French chefs direct the students in executing and serving the special dishes for the public in a series of dinners in the Spring term. Second-year students have the opportunity to apply for a scholarship to travel to several areas of France and then intern in the French chefs’ restaurants after graduation. For more information, visit www.dmacc.edu/programs/culinary

Culinary Arts Scholarship Opportunities

Hector Boiardi Endowment—Helps with tuition and fees

Des Moines Chaine des Rotisseurs—Helps to underwrite educational or professional development expenses

Hospitality Careers Scholarship—Helps with tuition

Harkers Endowment Fund—Helps with tuition

Des Moines WINEfest Foundation Scholarship—Helps with books, tuition, and supplies

For more information on scholarships, visit www.dmacc.edu/foundation/scholarships

To learn about the Culinary Arts programs offered and the current culinary Arts course list, visit www.dmacc.edu/programs/culinary
FOR MORE INFORMATION, CONTACT:

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