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EXPERIENCE



SPRING 2025



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SPRING 2025 Gourmet Dinner List

GENERAL INFORMATION ON OUR GOURMET DINNERS

To receive all mailings from the ICI about our Gourmet Dinners AND Special Events, including food and wine classes and information on our Annual Culinary Tour of France, send your full name and e-mail address to

ici@dmacc.edu.

The dinners are priced at **\$140 per person**, as \$50 of each ticket is a tax-deductible gift to the DMACC Foundation in support of our annual French Chef Exchange Program.

All dinners will be in the Lakeview Dining Room of the ICI, located in Building 7 on the DMACC Ankeny campus.

A champagne or sparkling wine reception will begin in the ICI Atrium at 6:00 p.m. and dinner will be served at 6:30 p.m.

Please do not arrive earlier than 5:45 p.m., as students need time for set up.

SPRING GOURMET DINNER SERIES

40th Anniversary French Chefs' Dinners
Thursday, Jan 30 only: Special Invitation to members
of the Chaîne des Rôtisseurs
Friday, Jan 31 & Saturday, Feb 1

Trinidadian and Tobagonian
Thursdays, Feb 13, 20, & 27

Greek
Thursdays, Mar 6, 13, & 27
Special Event
Fleur de Lys Gala - Saturday, Apr 5

Moroccan
Thursdays, Apr 10, 17, & 24

Sold Out!

A MESSAGE FROM THE PRESIDENT **Rob Denson**

As President of Des Moines Area Community College, I am always impressed with the talent of our students, faculty, and staff, and I am especially proud of the accomplishments of our Culinary students, whose innovation and expertise are on display every week in our Bistro restaurant and at our Gourmet Dinners.

A year after I arrived at DMACC, my wife, Pat, and I were able to participate in the 20th anniversary of our French Chef Exchange. It was a wonderful celebration of Franco-American friendship, and it emphasized the importance of the Exchange in the curriculum of the Culinary Arts Program and in the evolution of the fine dining scene in Central Iowa.

Since then, Pat and I have participated in the Exchange every January here at DMACC. We have also joined our French Chef “family” in celebrations of the 25th, 30th, and 35th anniversaries in France. We had a wonderful time celebrating the 35th anniversary with 36 French chefs and spouses here in Iowa in January 2020. We look forward to a very special 40th anniversary celebration in 2025!

In 2005, the DMACC Culinary Arts Program was renamed, in order to highlight its major role in the restaurant industry in Iowa. Now, the only trademarked Culinary Program in the state, the Iowa Culinary Institute, or ICI, has received name-brand recognition for what we do to create professional chefs in our area. In recognition of our French connection (“ICI” means “here” in French), we encourage future chefs to come “here” to the ICI in order to receive the best professional training in the region.

In 2006, we received the Ordre du Mérite Agricole, France’s oldest civilian agricultural medal, in honor of the French Chef Exchange at DMACC. The first medal recipient in 1883 was Louis Pasteur, whose pasteurization process made a major impact on agriculture. Our French Chef Exchange has certainly had an impact on our students and on the restaurants here in Iowa where they are employed.



With so many programs and limited funding, DMACC relies on its friends to cover all the costs of our French Chef Exchange. We have been fortunate to have support from people like you, who recognize the important educational opportunity the Exchange provides. A group of our supporters started the Friends of the French Chefs, a committee of Gourmet Dinner patrons who devote their time and energy to fundraising for the ICI. We have created the ICI Chef’s Toque Society, which recognizes our most important donors at a series of giving levels, including Titanium, Diamond, Platinum, Gold, Silver, and Bronze. Fifteen years ago, we created a special scholarship fund in honor of retired Chef Anderson’s late mother. The Marge Anderson French Culinary Scholarships provide money for our top eight students to participate in the Annual Culinary Tour of France, including the two-week internship in France with our chefs.

I truly appreciate your support of the Iowa Culinary Institute, and I hope you will consider becoming part of our ICI Chef’s Toque Society with a contribution, which insures the continuation of our French Chef Exchange. I know that, as a patron of the ICI, you recognize the important role the Iowa Culinary Institute plays in our region’s restaurant industry.

A MESSAGE FROM THE VICE PRESIDENT OF ACADEMIC AFFAIRS **MD Isley**

Having served as the Dean of Business and Information Technology, and now Vice President of Academic Affairs, I know the importance of offering our students a quality education. I have attended Gourmet Dinners over the years, and I realize how much this program means to the Central Iowa community.

At DMAACC, we pride ourselves on our ability to train excellent employees for our area businesses, and our culinary graduates consistently serve as some of our best examples. Graduates such as Executive Chef James Richards at Proudfoot and Bird in Des Moines; Executive Chef Steve Heller at Aunt Maude's in Ames; Executive Chef Kevin Terrell at Workiva in Ames; and Executive Chef Owner Katy Nelson of Scenic Route Bakery in Des Moines have all worked with our French chefs at their restaurants in the St-Etienne region. It is no surprise that every fine dining establishment in Central Iowa boasts an ICI graduate in the kitchen, and many of these chefs and sous chefs have completed internships in France.

The list of locally-owned and/or operated restaurants where our students and graduates work in Central Iowa can be found at the back of this publication. It is a very impressive list.

We are also very proud of our association with local businesses who choose to help support us — you will notice several ads in this booklet from corporate sponsors. Fleming's Prime Steakhouse & Wine Bar has been a longtime supporter of the French Chef Exchange. Since the restaurant opened in West Des Moines, all four Executive Chef Owner/Partners have been ICI graduates, and three of them traveled to France and participated in the culinary internships as part of our Exchange. Their annual donation of \$10,000 pays for an ICI graduate to go to France. Allspice Culinarium has also been a great partner, providing a \$10,000 donation to the program, keeping in mind the benefits that the French Chef Exchange gives back to our community.



Our newest partner, Oak Park, boasts six ICI graduates and one current student at the restaurant, and thanks to the generosity of owners Kathy and Bill Fehrman, we have another \$10,000 contribution for our ICI Exchange. Finally, our partnership with the Des Moines chapter of La Confrérie de la Chaîne des Rôtisseurs, provides a \$2,000 scholarship to a deserving culinary student at the ICI every year.

I join Rob in asking for your support of our French Chef Exchange. By giving to the ICI Chef's Toque Society, your money will directly benefit our students, as we depend on donor dollars to bring the French chefs to the ICI to teach all of our students as well as send a selected group of graduates to further study French cooking techniques in France.

We believe that this program has had a positive impact on the Central Iowa region, making our area even more attractive to new businesses and industry, as they convince talented individuals from across the country to move to our state for jobs. Thank you for all your support, which allows us to fund this unique educational opportunity for future leaders in the restaurant industry.

A MESSAGE FROM

THE EXECUTIVE ACADEMIC DEAN OF DESIGN, MEDIA & THE ARTS **Jim Stick**

As DMACC's Executive Academic Dean of Design, Media & the Arts, I am pleased to include the Iowa Culinary Institute as one of my programs. Culinary Arts have always played an interesting and important role in societies throughout history — food and wine often tell us much about different cultures. Here at the Iowa Culinary Institute, our students learn about international cuisine in their classes for the Gourmet Dinners, and, thanks to the French Chef Exchange, they realize the influence of other cultures on American food.

Wine is also an important element of our Gourmet Dinners. In France, our top culinary graduates get an opportunity to learn about wine outside the classroom. Every year they visit the region of Champagne, where they tour the chalk cellars and learn the intricate process of how a blend of grapes becomes a sparkling wine. They also visit some of the most famous wine-producing regions in the world, touring renowned wine châteaux such as Lafite-Rothschild, Mouton Rothschild, Figeac, and Chasse-Spleen in Bordeaux, Château Clos de Vougeot in Burgundy, or Château de la Nerthe in Châteauneuf-du-Pape. Because of their connection to the Iowa Culinary Institute, our students are invited to private tastings at these prestigious houses with the cellar masters. The educational value of this “classroom without walls” is truly priceless.

As for getting a first-hand look at the kitchens and wine cellars of France's top restaurants, ICI students have been invited into the kitchens at Relais-Châteaux properties, such as Le Royal Champagne, La Briqueterie, and Château de Fère in the Champagne region. Michelin-starred chefs, such as Michel Troisgros in Roanne, Christian Etienne in Avignon and Alain Llorca in St-Paul-de-Vence, have welcomed our students to special dinners at their restaurants. In May of 2019 our students cooked with Chef Llorca at his two-star Michelin restaurant for the second year in a row.

In May 2022, the ICI graduates and donors had a tour and lunch at Chef Alain Passard's private gardens in Bois-Giroult in Normandy. His son, Chef Louis Legrand Passard, is the master gardener at the estate and he explained to us how all the vegetables and herbs used at his father's three-star Michelin restaurant in Paris,



Arpège, are grown in their gardens. The ICI group had a 13-course lunch that was all vegetarian with the exception of one meat course, all prepared by Chef Louis and his staff. It was an amazing educational opportunity for our graduates.

For the upcoming 40th Anniversary trip to France, our newly-minted graduates will have several very special experiences—while in Paris, the group will enjoy an historic 18th century meal at the Château de Versailles. The servers are dressed in period costume, and the meal is served on china that is a reproduction of Marie Antoinette's wedding china! This experience is made possible by Michelin-starred Chef Alain Ducasse, whose group organizes these dinners inside the palace. The graduates will also have dinner in Paris at the two-starred Michelin restaurant, David Toutain. Chef Toutain is from Normandy, the region we will visit this year, and his wife is an American from San Francisco, so it will be an evening of Franco-American friendship and collaboration. Again, these are opportunities that help mold and shape Iowa's future chefs. The two-week internships that are made available to our students by the chefs of L'Association des Cuisiniers de la Loire are life-changing; the knowledge about French food and wine is immeasurable, but so is the newly-gained cultural perspective that this opportunity provides.

Thank you for attending an ICI lunch, dinner, or special event. We hope that you recognize the value of our French Chef Exchange, as well as the excellence of the general education ICI students receive, and we welcome your continued support.

A MESSAGE FROM THE DIRECTOR OF THE ICI John Andres

Welcome to our classroom! As the Director of the ICI, it is my pleasure to welcome you to the Iowa Culinary Institute. Whether you are attending a lunch at the Bistro or one of the dinners in our Gourmet Dinner Series, you are experiencing a meal prepared by students under the supervision of our professional staff of chef educators. The Bistro serves as a restaurant for DMACC faculty, staff, and students, as well as for members of the community who would like a casual meal, reasonably-priced and prepared with an emphasis on quality and creativity. Our 2025 ICI Gourmet Dinner Series is an educational opportunity for our first-year students to learn about food and wine service and for our second-year students to learn about researching, planning, and preparing a multi-course gourmet dinner for our community supporters.

The Iowa Culinary Institute is one of 200 programs at Des Moines Area Community College; 40 years ago, we had three students in the Culinary Arts Program. Today we have 225 students. Our graduates have worked in all of the fine dining establishments in Central Iowa. We also have graduates such as Executive Chef Todd Leech at Rare Steakhouse in Milwaukee; Chris Douglas, Executive Sous Chef at the Pelican Lakes Resort & Golf in Windsor, Colorado; and Jan Rene Brack sailing with Sea Chefs. We are very proud of what our students have accomplished, and as Director of the Iowa Culinary Institute, I am also proud of what our faculty have done to provide an exceptional educational experience.

For the past 40 years, all of our students have had an opportunity to learn classic French culinary techniques from the masters — every year in January, two chefs from L'Association des Cuisiniers de la Loire (the Chefs' Association of the St-Etienne area) come to the ICI to do cooking demonstrations and plan a gourmet French dinner that the students prepare. Many of our students have actually had a chance to work in the kitchens of our French chefs' restaurants in the St-Etienne region (Des Moines' Sister City).



The French Chef Exchange is a unique experience that the Iowa Culinary Institute offers as part of our curriculum; we are the only community college culinary program in the country that partners with a French Chef

Association. Some of our graduates go on to receive four-year degrees at prestigious institutions such as the Culinary Institute of America or Johnson and Wales. Most of our graduates stay in Iowa or return to the area after working in other states. We are pleased that Central Iowa reaps the benefits of what our students have learned; the fine dining scene here has significantly changed and improved over the last 40 years, and we know that the Iowa Culinary Institute has been instrumental in creating culinary innovation.

I hope that you enjoy your dining experience at the Iowa Culinary Institute. Please tell your friends and neighbors about our program. We always welcome new people to the Bistro, our Gourmet Dinner Series, and special events. We would also appreciate your consideration of making a donation to the program in support of our French Chef Exchange. The Exchange depends completely on private donations — no college funds are used for this invaluable experience, which indirectly benefits diners in the Central Iowa region. Thank you for your patronage of the Iowa Culinary Institute.

A MESSAGE FROM

THE COORDINATOR OF THE FRENCH EXCHANGE **Maura Nelson**

In 1985 Des Moines acquired a Sister-City in St-Etienne, France. Since 1986 Des Moines Area Community College has hosted a French Chef Exchange. Each year in January, two chefs from L'Association des Cuisiniers de la Loire (the Chefs' Association from the St-Etienne region) come to DMACC's Iowa Culinary Institute as guest lecturers for the Culinary Arts Program. For two weeks, the chefs demonstrate techniques of classical French cuisine to all of our culinary arts students and faculty. Demonstrations are held twice a day in the ICI's demonstration kitchen on the Ankeny campus. A bilingual interpreter facilitates communication between the chefs and the audience, allowing students and faculty to ask questions about cooking techniques, as well as questions relating to cultural differences between France and the United States. The guest chefs also plan the menu for the three January French gourmet dinners, (part of the ICI's annual Gourmet Dinner Series) and the students prepare this meal under the guest chefs' supervision. In May, our top graduates have an opportunity to visit France with ICI faculty and donors. It has been my great pleasure, as DMACC's French Professor and Coordinator of the French Chef

Exchange, to be able to plan and lead our annual trip to France. I try to give our students special opportunities, such as cooking with Chef Alain Llorca at his two-starred Michelin restaurant in Provence or tasting and learning about oysters with Chef Emmanuel Tessier in Cancale, Brittany where France's best oyster beds are located.

Our students spend twelve days traveling in Paris and other regions of France, where they are able to visit open-air food markets, vineyards, and wine châteaux; dine at and tour the kitchens of Michelin-starred restaurants; take a cooking class at the Cordon Bleu; and learn about French history and culture on their tours. Afterwards, they go to the St-Etienne region to serve individual culinary apprenticeships in restaurants of chefs from the Loire Association.



These cooking internships run for approximately two weeks. When the ICI graduates return, many of them are employed by the better restaurants and private clubs, and retirement communities in the Central Iowa region. They return with enhanced job résumés because of this incredible opportunity.

In order to fund the French Chef Exchange, a group of community members have formed a special fundraising committee. Known as the Friends of the French Chefs, many of these people have accompanied the staff and students on trips to France and have been loyal supporters of our Gourmet Dinner Series at the ICI. Recognizing the importance of this program, they organize the main fundraising project—our annual springtime Fleur de Lys Gala and Auction, where local hotels, restaurants, and merchants donate goods and services to be auctioned off to participants. Proceeds from the Fleur de Lys Gala fund the French Chef Exchange, with some money used to help defray the students' cost of their trip to France, as well as pay for the travel and expenses of our visiting French guest chef lecturers. In 2009, a scholarship was set up in honor of Chef Anderson's late mother. The Marge Anderson French Culinary Scholarships are awarded annually to eight ICI graduates, based on a competition that includes several criteria, including academic grades and culinary skills. In 2024, \$96,000 was awarded to the winning students, providing all-expense paid trips to France, including the internships.



Support THE FRENCH CHEF EXCHANGE

WAYS TO SUPPORT

- Donate directly to the DMACC Foundation with a check, noting that the money is for the ICI French Chef Exchange.
- Donate directly to the ICI by scanning the QR code on this page. Your donations make this unique educational program possible!
- Support the ICI Gourmet Dinner Series and special events, such as the Fleur de Lys Gala. A portion of all ticket proceeds, as well as the tax-deductible portion of all auction items donated to or purchased at the Fleur de Lys Gala, support the Chef Exchange.
- Support the local restaurants that employ our students. When the ICI graduates return, many of them are employed by fine dining restaurants and private clubs in the Central Iowa region. They return with enhanced job résumés because of this incredible opportunity.

BENEFITS OF THE EXCHANGE

- Promotes intercultural understanding with chefs from the region of Des Moines' French Sister City, St-Etienne.
- Awards selected graduates a chance to visit France, tour restaurants and wineries and visit historical and cultural venues, and experience a two-week internship in the kitchens of French chefs.
- Improves the quality of local area restaurants, as ICI graduates become employees and share their expertise of techniques learned at the ICI with French chefs or training received in France.

**Scan the QR code to give an online gift today or
visit us at icigiving.dmaccc.edu**



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TO DONATE!**





40TH ANNIVERSARY CELEBRATION: FRENCH CHEF VISIT 2025

l'Association des Cuisiniers de la Loire



This January, the ICI hosted six chefs and three wives for a two-week celebration of the 40th anniversary of the ICI French Chef Exchange. In addition to the chefs' cooking demonstrations, a unique educational opportunity for all of our 1st and 2nd year culinary students, our French guests were able to learn about how this program has made an impact on the restaurant industry in Central Iowa. They were welcomed at Oak Park and Fleming's, the Hyperion Club in Johnston, and Tumea and Sons—Samara Tumea, a 2024 graduate, went to France this past year and invited the French and the faculty, staff, and families of the ICI to a dinner at her family's restaurant on the southside. Gabrielle Woolman made a traditional Thanksgiving dinner for the French for her Honors project. Chef Jake and Chef Katie held special dinners for our French guests at the ICI, and we were fortunate enough to host a very special dinner for the French and our donors at the World Food Prize Building, catered by the Embassy Club. There was even time for fun—with a tour at Revelton, hosted by Christi and Rob Taylor, and an evening of dinner at an Iowa Wild hockey game, followed by a country music concert. The French wives decided to do a cooking class for our top donors, so while our students were learning from the

chefs, our donors were enjoying a cooking experience with their wives.

A big merci beaucoup to Chef Jérôme Baron-Pelossier and his wife Sandrine, Fabien Gauthier and his wife Carine, Maxime Chaffangeon and his wife Séverine, along with Chefs Frédéric Stalport, Jonathan Vial, and Nicolas Bellet Klimenko. We also appreciate our interpreters in the kitchens—James Higginson and Kristin Johnson!



If you are traveling to France and would like information on where our French chefs have restaurants, check out the website

www.cuisiniersdelaloire.org

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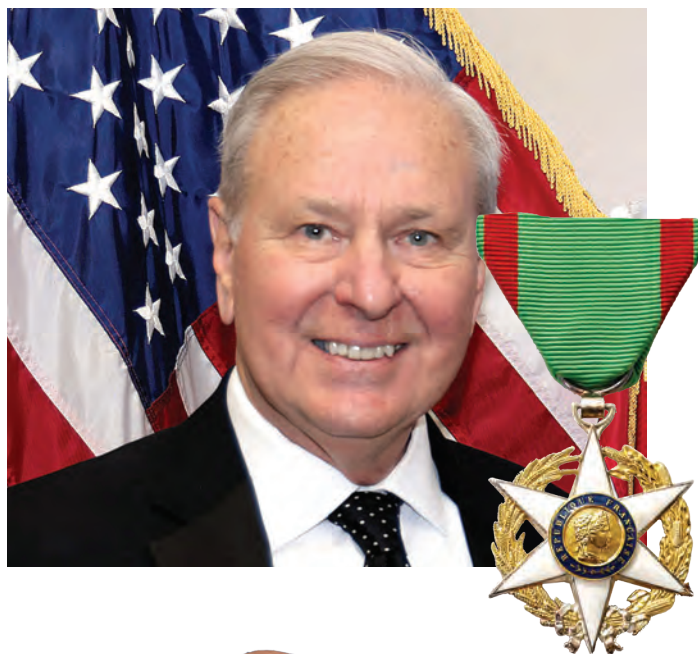
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ORDRE DU MÉRITE AGRICOLE

President Rob Denson received the Ordre du Mérite Agricole from the French government in 2006, which recognizes DMACC's promotion of French agriculture through our culinary exchange with France. Le Mérite Agricole was instituted on July 7, 1883, by the Minister for Agriculture, Jules Méline, in recognition of services rendered to agriculture. Louis Pasteur was one of the first recipients of this award.



MÉDAILLE DE MONTBRISON

The Médaille de Montbrison is given as a special gift from the city of Montbrison, home to several of our French chefs. Like a key to the city, it is reserved for honored visitors. In May 2022, MD Isley and Maura Nelson received this prestigious medal, which Rob Denson had already received in 2010. The most recent recipient of the medal was French President Emmanuel Macron.



ORDRE DES PALMES ACADÉMIQUES

French Professor, Founder, and Coordinator of the ICI French Exchange Program Maura Nelson received the Ordre des Palmes Académiques (The French Academic Palms) award in 2013. The French Academic Palms, created by Napoleon in 1808, recognizes those who have rendered eminent service to French education and have contributed actively to the prestige of French culture.





Audrey Bristow



Jane Kraayenbrink



Kiali Krell



Jaeger Mendenhall



Zach Noonan



Logan Samuelson



Hunter Stewart



Carol Tompkins



Aidan Witte



Gabrielle Woolman

MARGE ANDERSON 2025 FRENCH CULINARY SCHOLARS



Italy and France May 2024 Trip





Friends of the French Chefs

We would like to recognize our outstanding community volunteers who work together to plan fundraising events on an annual basis.

John Andres	Pam Lund
Joyce & Rick Chapman	Kim & Tony Magalski
Pat & Rob Denson	Lyla* & Tom* Maynard
Amy Divine	Mary Moermond
Lisa Donnelly	Carin Murphy
Allison* & Jim* Fleming	Maura Nelson* & Jim Stick
E.J. Giovannetti	Emily Rice
Cathy* & Jeff Gullion	Sara Sersland
Mark Holub & Wes Hunsberger	Nancy Shafer*
Breck Hunt	Jane & Bob Sturgeon
Kristin Johnson*	Denise Vernon
Dorothy & Ken Kirkland	Heather Weber
Diane & Keith Krell	Laurie Wolf & Jeff Freude
Nancy* & Bob* Landess	

* Indicates a former Fleur de Lys
Gala Chair or Co-Chair

Special Thanks

CATHY GULLION*

Chair of the Friends of the French Chefs
& the Fleur de Lys Gala



FOR INFORMATION ON HOW TO BECOME A MEMBER OF THE FRIENDS OF
THE FRENCH CHEFS, PLEASE CONTACT MAURA NELSON AT
MGNELSON@DMACC.EDU

ICI Chef's Toque Society

TITANIUM TOQUES \$25,000 + Contribution

Receive a Special Titanium Toque Pin

Have all privileges listed for Diamond Toques, PLUS:

Attend a gourmet dinner of your choice with 6 guests at your own table — your 8 tickets will be paid by the ICI

DIAMOND TOQUES \$10,000 – \$24,999 Contribution

Receive a Diamond Toque Pin

Have all privileges listed below for Platinum Toques, PLUS:

Be guaranteed a table at all dinners of your choice for the Fall 2025 – Spring 2026 Gourmet Dinner Series*

Attend a gourmet dinner of your choice with 4 guests and be seated with DMACC President Rob Denson and his wife Pat — your 6 tickets will be paid by the ICI

PLATINUM TOQUES \$5,000 – \$9,999 Contribution

Receive a Platinum Toque Pin

Have all privileges listed for Gold Toques, PLUS:

Be guaranteed 6 reservations at the dinner of your choice*

A first chance to reserve 4 places for 2025 Fleming's Dinner*

A chance to reserve 4 places for 2026 French Chef's Dinner*

A chance to reserve 4 places for the 2026 Annual Culinary Tour of France*

Receive free knife sharpening 2 times per year

GOLD TOQUES \$2,500 – \$4,999 Contribution

Receive a Gold Toque Pin

Have all the privileges listed for Silver Toques, PLUS:

Receive an invitation to join ICI students, faculty and the French Chefs on the Annual Culinary Trip* (previous trips have included visits to Chicago, Las Vegas, New Orleans, and Charleston)

Receive an invitation to the Annual DMACC World Food

Prize Dinner — NOT open to the public*

Receive free knife sharpening once per year

SILVER TOQUES \$1,000 – \$2,499 Contribution

Receive a Silver Toque Pin

Have all the privileges listed for Bronze Toques, PLUS:

Be guaranteed 4 reservations at the dinner of your choice*

A chance to reserve 2 places for 2025 Fleming's Dinner*

A chance to reserve 2 places for 2026 French Chef's Dinner*

Receive advance notice of the fall and spring gourmet dinner schedule

BRONZE TOQUES \$500 – \$999 Contribution

Receive a Bronze Toque Pin

Receive recognition in the bi-annual edition of the Iowa Culinary Institute Experience booklet

Have a chance to reserve 2 places for the 2025 Annual Culinary Tour of France*

*based on availability after Titanium and previous Toques

In 2025, we will offer memberships into the Chef's Toque Society at six levels, with benefits described below (benefits listed are for those who make donations between January 1 and December 31, 2025).

Because 2025 Toque membership is not confirmed until January 2026, member benefits begin after 2026 Spring Gourmet Dinner reservations are taken; therefore, member benefits for 2025 Toque members will begin with 2026 Spring reservations and continue through 2027 Spring reservations. In order to achieve membership at any given level, contributions may be made online at ICI Toque Society or by mailing your check to:

DMACC Foundation 2006 S. Ankeny Blvd., Building 22 Ankeny, IA 50023

With your designated amount and a note stating that the money is for your contribution to the ICI Chef's Toque Society. You may also attain a membership level through ticket purchases. For example, the purchase of 20 gourmet dinner tickets will generate a gift of \$1,000 (each dinner ticket has a \$50 tax-deductible portion) to our French Chef Exchange Program, making you eligible for Bronze Toque membership. Your donation of items for our annual Silent Auction, including goods or services, will also be considered for membership, based on the value. Purchases of goods or services will be valued at the tax-deductible amount only. Donations to Lori Dowie Reeser's memorial garden, Maura G. Nelson Scholarship Fund or to any other culinary scholarship may be used for Toque Society credit, as well.

Corporate memberships are not available for the ICI Chef's Toque Society; however, corporate donors at \$5,000+ will be featured with a complimentary ad in the ICI Experience bi-annual publication. Corporate donations may not be used for individual ICI Chef's Toque Society membership.

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Titanium Toque Members

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ANDRES**



**CAROLINE & BOB
BAUR**



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**RITA & ERNEST
PEREA**



**JANE & BOB
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\$10,000 – \$24,999 CONTRIBUTION



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**KAREN BUI
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PAUL & KAREN WALTZ

Gold Toque Members

\$2,500 – \$4,999 CONTRIBUTION



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RYCHNOVSKY



DAN & PATTY SKOKAN



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KEVIN & SHARON
VANDERSCHEL



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CONNIE WIMER

Silver Toque Members

\$1,000 – \$2,499
CONTRIBUTION

Peggi and John Allenback
Natalie and Randy Bachman
Sarah and Austin Bailey
Jennifer and Dong Banh
Linda and Brad Bartlett
Karin and Scott Bennett
Paula Bilo-Dickman and Dan Dickman
Teri and Paul Bognanno
Cathy and Mike Crowley
Lisa and Paul Donnelly
Barb and Larry Ebbers
Tammy and Mike Fay
Melani and Aaron Fulton
Sarah Garst and Jeff O'Donnell
Becky and Kurt Gibson
Haley and Matt Harvey
Barb Hirsch-Giller and Harvey Giller
Julia and James Jones
Bobbie Kahn and Dave Ely
Linda and Jeff Lamberti
Jennifer and Carl Lindberg

Valerie and Ned Looney
Pam and Bruce Lund
Linda and Ken McCullum
Will Moon
Ellen and Bruce Nelson
Ynes and James Oggel
Elizabeth and Sheldon Ohringer
Kim and Bill Purdy
Chen and Jeff Rappleye
Linda and Srinivas Reddy
Kelly Reed and Bruce Reese
Carolyn and Richard Santi
Kimberly and Craig Shadur
Andrew Sperfslage
Kim Spitzig
Cathy and Kenneth Talcott
Christi and Rob Taylor
Vickie Williams and Lee Abramsohn
Eleanor and Bob Zeff
Rhea and Alan Zembower

Bronze Toque Members

\$500 – \$999
CONTRIBUTION

Brittany and Kevin Adams
Sarah and Chris Andersen
Betty and Tom Barton
Sarah and Lance Becker
Kristine and Jarrod Bush
Kim Butler-Hegedus and Dave Hegedus
Kristi and Matt Christensen
Ted Corrigan
Kim Didier
Julie and Jamie Fitzgerald
Traci and Bryan Flanigan
Amanda Gibbons
Mary and Randy Gordon
Jim Gossett
Jaclyn and Cory Gourley
Carrie and Joe Hall
Jennifer and Ron Hanson
Carol and Todd Hemphill
Abigail and Trevor Hendrickson
Melissa and Jason Hollis

Debra and Lon Hopkey
Allyson and Brock Johnson
Judy and Gabe Johnson
Charlie Kenville
Tamara and Martin Kenworthy
Mary and John Lawless
Susan and Doug McCoy
Mindy and Jason Mohrfeld
Carin and Jeff Murphy
Lisa and Nick Passolano
Agnieszka Pieta and Doug Kaye
Dan Platt
Jon Rosmann
Randal and John Stern
Jill and Daniel Stevenson
Madelyn Tursi
Lauren and John Wheeler
Malinda Wiesner
Sheryl and Shawn Woolman





Fleur de Lys Gala 2024
food, wine & celebration!



Confrérie de la Chaîne des Rôtisseurs

The Confrérie de la Chaîne des Rôtisseurs® is the oldest and largest food and wine society in the world. The Des Moines Bailliage (chapter) provides an annual scholarship for a deserving ICI student. Many of our members are ICI faculty and donors.



JEUNES CHEFS COMPETITION WINNER

Congratulations to Zander Ponce, who is currently a second-year student at the Iowa Culinary Institute. Zander is working at the restaurant Prime and Providence in West Des Moines. He was declared the winner of the local Des Moines Jeunes Chefs Competition on February 22, 2025. Zander will compete against young chefs from all over the Midwest at the Midwest Regional Competition for the Chaîne in March in Springfield, Illinois. We are extremely proud of his success, and we wish him luck in the regional competition!

CHAÎNE SCHOLAR SCHOLARSHIP

Congratulations to Gabrielle Woolman, 2024 Chaîne Scholar Scholarship winner! The Des Moines Bailliage of the Confrérie de la Chaîne des Rôtisseurs has a Chaîne Scholar Scholarship to help underwrite the educational or professional development expenses of an especially promising Culinary Arts student at the Iowa Culinary Institute of the Des Moines Area Community College. The amount of the scholarship is \$2,000.



2024 Scholarship Winners

The DMACC Foundation, established in 1972, partners with donors to expand access to higher education by providing scholarships to DMACC students. Offering \$2.4 million in scholarships for the 2024-2025 academic year, the Foundation helps keep DMACC affordable and accessible. The DMACC Foundation scholarships are privately funded and awarded based on factors such as financial need, academic achievement, community service, or specific donor criteria. This year, 51 students from DMACC's Culinary Arts, Hospitality Management, and Baking programs received over \$64,000 in scholarships from 13 scholarship funds.

Des Moines Baillarge Chaine Scholar Scholarship: Gabrielle Woolman

DMACC Ankeny Campus Scholarship: Emma Holden and Angel Estrada

DMACC CEO Golf Invitational Scholarship: Brenden Banks, Drew Goeders, Trenton Huff, Deja James, Robyn Lewellin, Ayden McLain, Gloria Mariette Okpara, Devon Roberts, Natalie Serrato, Skylar Stoklasa, Hunter Tierney, and Logan Whitlatch

DMACC Newton Campus Scholarship: Braylynn Baldwin, Jazzy Cole, Caitlin Veenstra, and Leshannafaye Harris

Harker's Inc. Endowed Scholarship: Jadyn Yaw

Hector Boiardi Endowed Scholarship: Piper Stansbury, Gavin Ancelet, Laura Bailey, Erika Baty, Cat Bonanno, Toni Briggs, Douglas Cardoza, Link Fisher, Declan Fitzgerald, Leila Irakoze, Linda Luna, Riley Maple, Cecilia McKelvey, Lylliana Roberts, Ava Smith, Ellie Van Dyke, and David Wines

Hospitality Careers Scholarship: Emily Brouwer, Katie Dawson, Eric Esquivel, Evan Freeman, Jonathan Fritz, JD Hinrichs, Jane Kraayenbrink, Michelle Moreno, and Phat Vo

Joyce and Rick Chapman Scholarship: Veronica Salazar

Kyle Wiesner Memorial Endowment: Kody Carver

Lori Dowie-Reeser Memorial Scholarship: Carol Tompkins

Maura G. Nelson Scholarship: Landon Hudson

DMACC
FOUNDATION

Thomas E. and Dr. Lyla S. Maynard Scholarship: Addisen Keenan

To learn how you can impact DMACC students, visit FoundationGiving.DMACC.edu or contact Tara Connolly, Executive Director, DMACC Foundation at 515-964-6447 or Foundation@dmacc.edu.

About Our Culinary Program

The DMACC Culinary Arts program has been designated The Iowa Culinary Institute “ICI”, signifying the world-class prominence of the program. This is where education and excellence go hand in hand. In addition, the Culinary Arts program is accredited by the American Culinary Federation.

By the end of our two-year program, you will have the experience to take on the career you’ll love. The Culinary Arts program prepares students to enter culinary positions with hotels, restaurants, clubs, resorts, and select jobs in dining room services, catering or management. By the end of the program, graduates will have taken courses in sanitation and safety, food preparation, nutrition, menu planning, purchasing, garde manger, and baking. International cuisine, restaurant management and advanced culinary cuisine are practicum courses which are a valuable part of the training. These courses are management designed and offer students practical knowledge of the restaurant industry.

With training from exceptional chefs and unsurpassed educational experiences that include working with

International Chefs, you’ll get much more than the fundamentals in the culinary arts. Each year, eight of our graduates are awarded an educational trip to France where they experience food and wine tastings, attend a cooking class at Le Cordon Bleu, and have the option to serve in individual culinary apprenticeships with French chefs.

In DMACC’s Culinary Arts program, we believe that if it’s dreamable, it’s achievable — and we’re ready to help you live your dream. It adds up to one of the finest culinary programs anywhere that will give you the practical experience and knowledge of the restaurant industry that you’ll want and need in your career.

Students have the opportunity to take culinary specific sections in Speech, College Experience, and Math. Students can also earn a degree in Hotel and Restaurant Management, which includes classes in Accounting, Management, Supervision, Business Law, and Computer Applications. Many students earn both degrees by taking an additional 17 credits following the culinary program.

For more information on how to join this incredible program, please contact the Ankeny Campus Academic Advisor: **Jeremy Austin, jcaustin@dmacc.edu**

About Our Baking Program

In one year, students learn the skills to become an outstanding bakery and pastry chef. Upon completion, students can choose to enter the culinary industry as a skilled baking artisan, or they can continue to earn a two-year Culinary Arts AAS.

The DMACC Baking program branded as the Iowa Culinary Institute’s Baking and Pastry Arts (ICIBPA) follows the principals set forth by the American Culinary Federation.

The ICIBPA prepares students to enter baking and pastry positions with hotels, bakeries, restaurants, clubs, or institutions. Some select jobs in food styling, catering, and management. By the end of the program, graduates will have taken courses in baking fundamentals, artisan breads, international pastries, plated desserts, cake decorating, and chocolate and sugar. These courses are management designed and offer students knowledge of the baking industry.

For more information on how to achieve the Baking Diploma, please contact the Newton Campus Academic Advisor: **Jody Stiles, 641-791-1722.**



SPRING 2025

Gourmet Dinner Students

Cat Bonanno

Audrey Bristow

Kody Carver

V Crisp

Vinnie Figieroa

Declan Fitzgerald

Jaxson Gray

Zay Hahn

Suya Hein

Landon Hudson

Taylor Jacobson-Fisher

Bobby Jones IV

Addisen Keenan

Grace Kinnick

Kiali Krell

Lauren Kurth

Daviyon Littlejohn

Zakary H. McIntire

Jaeger Mendenhall

Kathryn Messerly

Luis Nariguanga

Zach Noonan

Lezli Perez

Savannah Perry

Zander Ponce

Daniel Quintero

Alex Ramos

Veronica Salazar

Logan Samuelson

Keara Sheppard

Piper Stansbury

Josh Stevens

Hunter Stewart

Rachel Swersie

Carol Tompkins

Morgan Werling

Aidan Witte

Gabrielle Woolman

Jey Yaw

Cassidy Zaruba

A Tribute to the Past

In 2016 DMACC decided to add a beautiful new reception area, conference room, and classroom to the ICI as part of a way to honor Chef Dowie-Reeser. Donors Susan and Dennis Albaugh (a DMACC graduate in agriculture), long-time contributors to the College, gave \$1,000,000 to the project. The outside of the building bears the name — Albaugh Family Center. Many of our donors contributed to the addition, and their names can be found on a plaque inside the atrium which recognizes major contributors.



In 1975, Executive Chef Robert Anderson, a graduate of the prestigious Culinary Institute of America, was on his way from a job at the Broadmoor Hotel in Colorado to a job in Alaska. He and wife went back to visit family in Minnesota, and his father-in-law suggested that he apply for a job at Des Moines Area Community College in Ankeny, Iowa. The newly-created Hospitality Careers program needed a chef instructor to work with a class of three students. Although Alaska sounded exciting, the lure of a job closer to family meant that DMACC was able to hire Chef Anderson, and so began a 43-year career, dedicated to teaching and helping students become passionate about cooking. The class of three grew into classes of over 200 students, with many years of wait-listed students, as well.

Chef Anderson was the face of the Hospitality Careers Program, which became the Iowa Culinary Institute in 2010. He was the Program Chair for most of his career. His leadership and service over the years culminated in an outstanding program, with graduates who have become Executive Chefs, Executive Sous Chefs, General Managers, and exceptional employees

throughout the Hospitality Industry in Central Iowa and beyond. Chef Anderson received many awards and accolades for his work, including DMACC's Teacher of the Year, the Greater Des Moines Chefs' Association's Chef of the Year (presented to him multiple times), the American Culinary Federation's Midwest Culinary Educator of the Year award, and the Iowa Restaurant Association's Lifetime Achievement Award. He was also inducted into the Honorary Order of the Golden Toque in 1999 and received l'Ordre des Palmes Académiques from the French government in 2017.

In 1986, Chef Anderson had the opportunity to welcome French chefs from Des Moines' new Sister City, St-Etienne, France. Upon the suggestion of then-adjunct French Professor, Maura Nelson, he realized the benefit of having some kind of extended program that would bring chefs to DMACC on a regular basis. Chef Anderson worked with Professor Nelson for 33 years on what became the program's greatest success— the annual French Chef Exchange. In 2018, Chef Anderson retired to Arizona, but his legacy lives on.





In 1986, Chef Anderson recognized the need to hire a chef to take over the Gourmet Dinner Series. He was looking for a talented young chef who would work with students to teach creative and innovative techniques and recipes. He didn't have to look far — he selected then Executive Chef Lori Dowie, a graduate of his own program. Chef Dowie was from a well-known Des Moines family of chefs — her father, Fred, had been a caterer. After working in New York, Chef Dowie returned to Des Moines and took on the challenge of teaching classes and taking charge of the

DMACC Gourmet Dinners. Her ability to refine recipes and tackle innovative culinary challenges resulted in dinners that were appreciated by thousands of Central Iowa diners during her years at the College.

Bravely battling cancer throughout her teaching career, Chef Dowie-Reeser earned the respect of all the French chefs who worked with her, because of her excellence in the kitchen. For many years, Chef Dowie-Reeser preferred to stay behind the scenes, orchestrating meals in the kitchen, but in her later years, she came out at the beginning of every meal to talk about all the wonderful techniques and ingredients that went into a gourmet dinner. ICI graduates fondly remember their time working with Chef Dowie-Reeser, whom many refer to as their mentor and “greatest influence” at DMACC. Chef Dowie-Reeser lost her battle with cancer in 2013.

Bistro at the

RESERVATIONS ARE REQUIRED.

We offer classic bistro fare from around the globe, curated and executed by our students and staff. Spring Bistro will feature new, unique à la carte menu every three weeks. We will be open for lunch most Tuesdays through Fridays, from 11:15 a.m. to 12:45 p.m.

Cost – **\$15 per person**. Payment is made in the Bistro.

We are located in the Lakeview Dining Room in Building 7 on the Ankeny DMACC Campus –
2006 S. Ankeny Blvd., Bldg. 7, Ankeny, IA, 50023.

Preferred method of communication is email at icibistro@dmacc.edu, or call (515) 964-6369.

To stay up to date on ICI dinners and events: Join the ICI mailing list.



ICI Experience Spring 2025



ZACK DEFRANCISCO
GRAPHIC DESIGNER



HEATHER PURDY
GRAPHIC DESIGN
PROGRAM CHAIR



MAURA NELSON
EDITOR



MICHAEL BLAIR
GRAPHIC DESIGN
PROFESSOR



ALLISON VIAL
GRAPHIC DESIGN
INSTRUCTOR



Special Events



ICI DINNER SERIES WITH CHEF KATIE

Chef Katie is a 2012 Graduate of the Iowa Culinary Institute at DMACC and worked as a chef in the Des Moines Area before moving to California in 2016 to expand her knowledge and learn as much as possible by working for a two-star Michelin Chef in the Napa Valley. In 2019, Chef Katie moved back to Iowa to start her own business and she is excited to share her passion with current ICI students and community members. To check out photos from the dinner series, be sure to follow [@katie.van.dyke](#) on Instagram and Facebook.



ICI DINNER SERIES WITH CHEF KIM

Chef Jake Kim joined the ICI team first as an adjunct instructor in 2021 and then as a full-time instructor in Fall 2022. Born and raised in Seoul, South Korea, he attended culinary school in Sydney, Australia and worked in the Sydney Opera House. He moved back to Korea to serve as a cook in the military for two years. In 2017, Chef Kim moved to Des Moines with his family. He worked as the Executive Chef at Firebirds and as corporate chef at Wasabi. He was recently honored to be welcomed as a Chevalier of La Confrérie de la Chaîne des Rôtisseurs. In 2024, Chef Kim opened MMMBap, a Korean restaurant in downtown Des Moines.

Each dinner series event will feature an innovative five-course meal paired perfectly with five hand-selected wines. Dinners will begin at 6 p.m. and take place in the Lakeview Dining Room at the Iowa Culinary Institute.

HOW TO ATTEND: The cost for each dinner is \$140 per person. Please note that we are not able to offer Toque credit for these dinners, as they are not part of the students' classroom experience (Gourmet Dinners are their classroom experience); they are paid for their work at these dinners.

To be on a wait list, please contact Kristi Miller at kdmiller9@dmacc.edu or call **515-964-6477**. If you have any food allergies or other medical dietary considerations, please notify Kristi when making your reservation.

WINE EDUCATION WITH SANDRA TAYLOR AT THE ICI CONTINUING EDUCATION SERIES



Please join us for innovative Wine Education classes led by DMACC wine instructor Sandra Taylor, HBC, CSW, and WSET Advanced. For more information, please scan the QR code.

All classes will be in the Lakeview Dining Room of the ICI, Building 7, on the DMACC Ankeny Campus.



Full-Time Chefs



CHEF RYAN BINNEY, CEPC

Chef Ryan Binney is a graduate of Johnson and Wales University. He has worked at several hotels in Boston, as well as The Café in Ames and Trostel's Greenbriar in Johnston. Chef Binney also owned and operated Sweet Binney's Bakery in Clive. He was an adjunct baking instructor for the ICI and has been teaching high school and college culinary students at the DMACC Newton Career Academy since 2016.



CHEF MIKE DELL, CEC

Chef Mike Dell is a graduate of the Culinary Institute of America. He has worked in restaurants in Atlanta, Georgia as well as in country clubs in Tennessee and Indiana. He also owned a restaurant in Montana. Chef Dell has been at the ICI since 2013 and is one of the Gourmet Dinner chefs. Chef Dell judged the 2023 culinary competition in France this past May. The winners of that competition worked with chefs at the Des Moines Embassy Club last fall, as part of our partnership with the Club and the Cuisiniers de la Loire.



CHEF NOLAN GREEN

Chef Nolan Nguyen Green joined the Iowa Culinary Institute in Fall 2024, after serving as the Associate Director of Culinary Development and Executive Chef at Iowa State University's Dining Services since 2013. Chef Green earned his culinary degree with honors and achieved an American Culinary Federation certification from Western Culinary Institute in Portland, Oregon. He completed Walt Disney's Professional Internship in Orlando, Florida and worked as a sous chef at Disney's Yacht and Beach Club. In 2014 he spent time in Vietnam catering with his aunt.



CHEF ANDY HAVLOVIC

Chef Andy Havlovic graduated from the Culinary Arts Program at the ICI in 2006. He was one of the first students to receive the Marge Anderson French Chef Exchange Scholarship, as it was not available until 2006. He has held Executive Chef positions in Minnesota, Maryland, Arizona, and the British Virgin Islands. Most recently, he was the Executive Chef of RoCA in Des Moines. He joined ICI as a full-time chef instructor in January of this year.



CHEF TIM JENSEN

Chef Tim Jensen is a graduate of the Des Moines Area Community College Culinary Arts Program. He taught at the ICI as an adjunct for five years, having previously worked in various areas of the industry. He was Assistant Front Office Manager and Sous Chef of The Sheraton in West Des Moines and Assistant General Manager of The Courtyard Jordan Creek. Chef Jensen was also the Executive Chef of Renaissance Des Moines Savery Hotel, as well as Culinary Coordinator for Edencrest Green Meadows. For the last three-and-a-half years, he was a Research and Development Chef for Mom's Meals in Ankeny.



CHEF JAKE KIM

Chef Jake Kim joined the ICI team first as an adjunct instructor in 2021 and then as a full-time instructor in fall 2022. Born and raised in Seoul, South Korea, he attended culinary school in Sydney, Australia and worked in the Sydney Opera House. He moved back to Korea to serve as a cook in the military for two years. In 2017, Chef Kim moved to Des Moines with his family. He worked as the Executive Chef at Firebirds and as corporate chef at Wasabi. He was recently welcomed as a Chevalier of La Confrérie de la Chaîne des Rôtisseurs. In 2024, Chef Kim opened MMMBap, a Korean restaurant in downtown Des Moines.



CHEF LOGAN LUMLEY

Chef Logan Lumley is a graduate of the Des Moines Area Community College Culinary Arts Program. He has worked in kitchens in Iowa, Minnesota, and France. Chef Lumley was the Executive Retail Chef at Hy-Vee in Ankeny while also being a Sous Chef/Adjunct Instructor at the ICI. In 2019 Chef Lumley became the Executive Chef Instructor at our Ames Hunziker Center.



CHEF KATIE VAN DYKE

Chef Katie is a 2012 Graduate of the Iowa Culinary Institute at DMACC and worked as a chef in the Des Moines Area before moving to California in 2016 to expand her knowledge and learn as much as possible by working for a two-star Michelin Chef in the Napa Valley. In 2019, Chef Katie moved back to Iowa to start her own business and she is excited to share her passion with current ICI students and community members. To check out photos from the dinner series, be sure to follow @katie.van.dyke on Instagram and Facebook.

Administrators, Adjunct Faculty & Staff



ICI GRADUATE

DANA ANDERSON

Lab Coordinator
& Adjunct Professor



JOHN ANDRES

Director of
the Iowa Culinary Institute



JEREMY AUSTIN

Academic Advisor



ICI GRADUATE

RANDALL BROWN

Adjunct Professor



ICI GRADUATE

ANNIE COOK

Adjunct Professor



ICI GRADUATE

LISA DONNELLY

Adjunct professor



TAI JOHNSON-SPRATT
Adjunct Professor



ICI GRADUATE

REBEKAH KOHL
Adjunct professor



KRISTI MILLER
Administrative Assistant



MAURA NELSON
Coordinator, ICI French Chef
Exchange, & French Professor



ICI GRADUATE

CHRIS PRINE
Adjunct Professor



REX SCHULZE
Adjunct Professor



JIM STICK
Executive Academic Dean
of Design, Media & the Arts



ICI GRADUATE

SANDRA TAYLOR
Adjunct Professor



JENNA WELLIK
Bookkeeper

Where Are They Now? | Spotlight



ZACH ACEVEDO, SC
Château Blanchard, Chazelles-sur-Lyon, France | 2018 Grad



TYLER BARSETTI, EC
Partner, Fleming's Steakhouse and Wine Bar | 2014 Grad



CIARRA BRYSON-WELCH
Central Campus Culinary Arts Instructor | 2015 Grad



CHRIS DOUGLAS, EC
Pelican Lakes Resort and Golf Club, Windsor, CO | 2014 Grad



SOFIA HAVERMANN, EC
MMMBap 2023 Grad



TODD LEECH, EC
Rare Steakhouse, Milwaukee
1986 Grad



KIERAN LYALL, SC
Wells Fargo Arena / The Fort, Des Moines | 2019 Grad



MATT PADGETT
Central Campus Culinary Arts Instructor | 1999 Grad



MARIO PORTILLO
Asst. Club Manager, Hyperion Field Club | 2020 Grad



JACOB SCHROEDER, ECO
Crafted Foods/ MP Moxie Kitchen + Events | 2009 Grad



KEVIN TERRELL, EC
Senior Director, Workiva Cafe, Workiva Inc. | 2008 Grad



SARAH WINCHELL
Central Campus Culinary Arts Instructor | 2009 Grad

Where the ICI Students & Graduates Are Now

KEY

AFB	Assistant F & B Manager	ECO	Executive Chef Owner	KM	Kitchen Manager
AP	Adjunct Professor	ES	Executive Sous Chef	SC	Sous Chef
EC	Executive Chef	GM	General Manager	♣	Participated in the French Chef Exchange

CENTRAL IOWA HOSPITALITY OPERATIONS

Airazi Academy

Elizabeth Newbrough, KM

Aramark, Grand View University

Amanda Riordan, GM

Best Served Creative

Jensen Cummings, CEO

Bramble Ridge Catering

Brick Street Grille, Johnson Style, Albia

Anthony Johnson, ECO ♣

Central Campus Culinary Arts

Instructors: Ciarra Byrson-Welch, Matt Padgett, and Sarah Winchell

College Chefs LLS

Copper Shores Village, Pleasant Hill

Courtyard

Crafted Food Services

Jacob Schroeder, ECO

Deerfield Retirement Community

Tyler Konzen, SC

Des Moines Public Schools

Gordon Lyndsay, Food Service Coordinator

DMACC Child Development Center

Brent Baade, Cook/Nutrition Specialist

Dotdash Meredith

Holly Dreesman ♣ & Nicole Irwin ♣
Casey Morgan & Annie Probst ♣

EdenCrest

Embassy Suites

Justin Guthrie, EC

Eurest Corporate Dining Company

Scott Welbourn, EC

Facebook Data Center

Craig Van De Krol, EC

Fareway, Bondurant

Friend That Cooks Personal Chef Service

Sarah Glenn ♣

Gateway Hotel, Ames

Greek House Chefs

Green Hills Retirement, Ames

Grinnell College

Cameron Sokol ♣

Hilton Garden Inn

Holiday Retirement

Mark Rech, EC ♣

Hy-Vee Conference Center

Kim Burow, EC

Hy-Vee Food Stores:

Altoona: Kevin Havel, EC

Dubuque: Jason Neuhas, EC

Indianola: Tyler Siedenkrantz, EC ♣

Newton: Dale Miller, EC

Waukee: Trevor Feuerhelm, Cheesemonger EC ♣

Hy-Vee IT Center

Dylan Carrol, EC & Jeremy Pfleeger, SC

Independence Village, Ankeny

Ingham Okoboji Lutheran Bible Camp

Chad Borchers, EC

Iowa Events Center & Wells Fargo arena

Kiernan Lyall, SC

Iowa Masonic Retirement Homes

Iowa State Fairgrounds

ISU Dining

Jessica King, Catering, SC & Emily Rice, SC ♣

Kemin Industries

Mark Karnatz

La Quercia

Sebastian Beumer, Plant Manager, EC ♣

La Rose Marie Bakery, Sully

Karli Nikkel, ECO

Mary Greely Medical Center, Ames

Kris Van Houten, EC

Mayflower Community, Grinnell

Mom's Meals

Jon Benedict, EC & Andrew Tiemann, R&D Chef ♣

Northcrest Community, Ames

Norwalk Schools

Rolando Molina, Culinary Instructor ♣

Papa John's of Iowa

CENTRAL IOWA HOSPITALITY OPERATIONS

Prairie Meadows

Principal Financial Group

Paul Leonard, Corporate Chef

Sheraton Hotel University Park

Chad Thompson, EC & Colton Brophy, SC

Sodexo, MorningStar Senior Living

Mark Karnatz, EC

Sweet & Savory Food Truck

Payton Messerli, ECO ♣

Tangerine Food Catering

Target

The Harvester Club

The Grateful Chef

Brandy Shayan, ECO ♣

The Traveling Pig Food Truck

Brian Gorman, ECO ♣

Tournament Club of Iowa

Trinity Center at Luther Park

Wellmark

Whole Foods

Workiva

Kevin Terrell, EC ♣ & Michael Leonard, SC ♣

CENTRAL IOWA PRIVATE CLUBS

Des Moines Golf & Country Club

Echo Valley Country Club

Mark Greenwood, EC

Embassy Club West

Randall Brown, EC & David Mysz, SC

Glen Oaks Golf & Country Club

Lindsey Hill, PC

Hyperion Field Club

Mario Portillo-Gomez, AFB & Jordan Foster, SC ♣

Indian Creek Country Club, Nevada

Indianola Country Club

Nick Middleton, EC

Urbandale Golf & Country Club

Colyn Fay, EC ♣

Wakonda Club

AREAS OUTSIDE OF CENTRAL IOWA

Austin, Texas: L'oca d'oro

Cedar Rapids, Iowa: Rustic Hearth Bakery

Chazelles-sur-Lyon, France: Château Blanchard

Zachery Acevedo, SC ♣

Cheyenne, Wyoming: The Metropolitan Downtown

Justin Campbell, SC ♣

Corvallis, Oregon: Castor

Caleb Crossett ♣

Council Bluffs, Iowa: Tish's Restaurant

Mackenzie Frush ♣

Denver, Colorado: Brewed Food

Houston, Texas: Braeburn Country Club

Jeff Strahl, GM ♣

Houston, Texas: Fleming's Prime Steakhouse & Wine Bar

Mallorca, Spain: Zafiro Palace Andratx

Jan Rene Brack, EC

Milwaukee, Wisconsin: Rare Steakhouse

Todd Leech, EC

Mt. Pleasant, Iowa: Walt's Taproom

Shannan Baker, EC

North Dakota State College of Science

Benjamin Whitmore, Chef Instructor

North Liberty, Iowa: Field Day Brewing

Jake Wegmann, EC

St. Louis, Illinois: The Fleur-de-Lys Mansion Bed & Breakfast — Mark Drake, Owner

Stevenson, Washington: Skamania Lodge

Zac Janssen, ESC ♣

Windsor, Colorado: Pelican Lakes Resort & Golf

Chris Douglas, EC ♣

RESTAURANTS

801 Chophouse

Alba Restaurant

Aposto at the Scala House

Cole Gruis, EC ♣

Arcadia Restaurant and Bar

Liz Jeffrey, ECO

Aunt Maude's

Steven Heller, EC ♣

Backpocket Pin and Pixel

Bar Nico

Bellhop

Biaggi's Ristorante Italiano

Matt Mickle, EC ♣

Big Grove Brewery

Philip Shade, SC

Blue Sushi Sake Grill

The Blues Café Brick Street Grille Johnson Style,

Albia Anthony Johnson, ECO

Butler Café

Caché Bake Shoppe

Café Beaudelaire

Centro, Gateway Market, MALO, and Zombie Burger (Orchestrate)

George Formaro, ECO & Katarina Louk, Pastry Chef

Clyde's Fine Diner

Jesse Paulsen, SC ♣

Corner Café

Cosi Cucina

Crème Cupcake + Dessert

Curbin' Cuisine

Des Moines Marriott (Mash and Marrow)

Destination Grill

Jake Bazis, SC

District 36

Django

Doré Bakery/Port of Des Moines

Drake Diner

Austin Bailey, ECO

Eatery A

Steven Rice, SC

Eggs and Jam

Either/or

El Bait Shop

Embassy Suites

Exile Brewing Company

Fire Creek Grill

Fleming's Prime Steakhouse & Wine Bar

Tyler Barsetti, EC

Flying Mango

Fresko

G Migs 5th Street Pub

Gastro Grub & Pub

Cortel Moncrief, EC ♣

Gilroy's

Goldie's Ice Cream Shoppe, Prairie City & Bacon Box, Iowa State Fair

Brad Magg, ECO ♣

Good Beginnings Café

Gusto, Anna Dolce, & The Breakfast Club

Joe McConnville, Owner/Operator

Harbinger

Hickory Park, Ames

Hilton Park Street Kitchen and Grill

Holiday Inn Downtown

Hoq Restaurant

Hy-Vee Market Grille:

Waukee:

Jeff Russell, EC ♣

West Lakes, WDM:

Matt Pearson, EC

Iowa Machine Shed

Brian Pomerenk, EC

John & Nick's Steak and Prime Rib

Johnny's Italian Steakhouse

Lua

Caesar Vargas, SC ♣

Magee's Irish Pub

Main Street Café & Bakery

Mickey's Irish Pub, Waukee

Amy & Andy Walsh, GMO

Montana Mike's, Newton

MMMBap

Jake Kim, ECO & Sofia Havermann, EC ♣

Motley School Tavern

Nic Gonwa, EC

Mullets

Oak Park

Ryan Chinlund, SC ♣

Parlor

Polk City Pub

Prairie Canary

Prime and Providence

Proudfoot and Bird

James Richards, EC ♣ & Sydney Henricks, SC

Provisions – Lot F

Purveyor

Range Grill and Golf

Riley Drive Entertainment

RESTAURANTS

Roca

Royal Mile

Scenic Route Bakery

Katy Nelson, ECO ♣

Scooters, Ankeny

Scratch Cupcakery

Slim Chickens

Splash Seafood Bar & Grill

St. Kilda

St. Kilda Cafe & Bakery

St. Kilda Surf & Turf

Sugar Shack

Sweet'n Saucy

Shannan Baker, Chef

Surety Hotel & Mulberry Street Tavern

Mike Holman, EC ♣

Table 128

The Café, Ames

The Cheese Bar

Brett McClavy, Chef/Partner ♣

The Cheesecake Factory

The Grateful Chef

The Other Place

The Peppertree at the Depot Crossing, Grinnell

The River Center

Top Golf

Trailside Tap

Mike Holman, ECO ♣

Trostel's Greenbriar

Tumea & Sons Restaurant

Urban Cellar

Wasabi, Ankeny

Waterfront Seafood Market Restaurant

Jack Blythe, SC

Whatcha Smokin BBQ & Brew

Wheatsfield Cooperative

Winn's Pizza & Steakhouse

Z'Mariks Noodle Café





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