



THE  
INTERNATIONAL  
CULINARY  
SCHOOLS<sup>SM</sup>

at The Art Institutes

## CULINARY ARTS PROGRAM BACKGROUNDER

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Dining is more than just eating; it's the full experience of taste, aroma, and presentation. Few professions offer the creativity, excitement, and opportunities found in the culinary arts. And, America's interest in culinary arts is growing and prospering. Restaurants, hotels, clubs, resorts, convention centers, lifestyle communities, hospitals and entertainment facilities all offer growing career opportunities for the culinary profession.

According to the U.S. Department of Labor 2008-2009 *Occupational Outlook Handbook* (<http://www.bls.gov/oco/ocos161.htm>), opportunities for chefs, cooks and other kitchen professionals are expected to be plentiful through 2016 and grow as fast as the average of all occupations for the 2004-2014 period.

The Art Institutes schools' Culinary Arts programs began in 1991 at The Art Institute of Atlanta and has grown exponentially, building a strong reputation in culinary circles.

Culinary Arts programs are offered at more than 30 Art Institutes schools throughout North America.

The Art Institutes introduced The International Culinary Schools at The Art Institutes on November 6, 2007 in order to address the world's growing appetite for international cuisine and employers' demand for talented people to satisfy it. The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs offered at over 30 Art Institutes schools.

The curriculum for The International Culinary Schools at The Art Institutes is based on classical Escoffier, Asian and Latin culinary techniques, emphasizing progressive trends and practices and introduces a variety of international cuisines. Students have the opportunity to learn in modern kitchens and receive practical, hands-on experience.

Our culinary curriculum is designed to develop and sharpen fundamental cooking techniques and professional skills – from using kitchen tools, to managing a menu, to working as part of a team. Once the basics are covered, then it's on to explore a world of cuisines—from the classics to those emerging in popularity.

The International Culinary Schools at The Art Institutes can provide students with unique opportunities for a culinary education beyond the classroom. Real-world internships, student-run school restaurants, guest lectures and webinars, and study abroad programs are available to help broaden the scope of learning.

Program offerings vary at each school. Prospective students should check the course offerings at The Art Institutes school they are interested in attending before enrolling.

### **Areas of Study and Degree Offerings**

- Culinary Arts: bachelor's degree, associate's degree, diploma/certificate
- Culinary Management: bachelor's degree
- Baking & Pastry: associate's degree, diploma/certificate
- Food & Beverage Management: bachelor's degree
- Wine, Spirits & Beverage Management: associate's degree

\*Degrees and areas of study vary by location.

- **Culinary Arts**

The Culinary Arts associate's degree program consists of courses introducing international cuisine, basic skills and techniques, including purchasing and cost control, human relations, kitchen management, nutrition, dining room procedures, garde manger, baking and pastries, a la carte kitchen, and an internship, as well as general education courses. Graduates of this program will be prepared to pursue entry-level positions in the field of culinary arts.

- **Culinary Management**

Students in the Culinary Management bachelor's degree program integrate culinary technique, entrepreneurial business skills, general education and hands-on technical skills classes that introduce international cuisine in a curriculum designed to foster their culinary leadership ability. They explore factors affecting the food service industry in a global marketplace and develop proficiency in industry technology through advanced training. Graduates are prepared to pursue entry-level positions with restaurants, hotels, food service institutions, catering and other culinary or hospitality related business.

- **Baking & Pastry**

The Baking & Pastry associate's degree program provides students with culinary skills combined with a focus on baking and pastry. Students are also introduced to the fundamental concepts, skills and techniques of chocolate and confections.

- **Food & Beverage Management**

The Food & Beverage Management bachelor's degree program provides a wide variety of specialized education to students planning to pursue a management career in food and beverage. Students are introduced to both kitchen skills and "front of the house" service operations and management.

- **Wine, Spirits & Beverage Management\***

The associate's degree program in Wine, Spirits & Beverage Management focuses on beverage management operations for coffee, tea, other non-alcoholic beverages, wine, beer, and spirits as well as "front of the house" service operations and management. The content of the curriculum includes product knowledge, trends, inventory, purchasing and cost control, general business, management, and marketing skills, laws and liability, food pairings, catering and event management and service.

\*Participation in the program for those under 21 years of age will be conducted in accord with state law regarding the procession and consumption of alcoholic beverages.

Students at The International Culinary Schools at The Art Institutes compete in local, regional, or national competitions, and have achieved national recognition for their skills.

Every year, The Art Institutes hosts the "Best Teen Chef" Competition ([www.artinstitutes.edu/btc](http://www.artinstitutes.edu/btc)) to choose the top young chef among high school seniors across the United States and Canada.

The International Culinary Schools at The Art Institutes locations include:

The Art Institute of Atlanta®, GA

The Art Institute of CaliforniaSM — Hollywood

The Art Institute of CaliforniaSM — Inland Empire

The Art Institute of CaliforniaSM — Los Angeles

The Art Institute of CaliforniaSM — Orange County

The Art Institute of CaliforniaSM — Sacramento

The Art Institute of CaliforniaSM — San Diego

The Art Institute of CaliforniaSM – San Francisco

The Art Institute of CaliforniaSM – Sunnyvale

The Art Institute of CharlestonSM, SC  
A branch of The Art Institute of Atlanta, GA

The Art Institute of Charlotte®, NC

The Art Institute of Colorado® (Denver)

The Art Institute of Dallas®, TX

The Art Institute of Fort Lauderdale®, FL

The Art Institute of Houston®, TX

The Art Institute of IndianapolisSM, IN\*

The Art Institute of JacksonvilleSM, FL  
A branch of Miami International University of Art & Design

The Art Institute of Las Vegas®, NV

The Art Institute of MichiganSM (Detroit)

The Art Institute of OhioSM — Cincinnati\*\*

The Art Institute of Philadelphia®, PA

The Art Institute of Phoenix®, AZ

The Art Institute of Pittsburgh®, PA\*\*\*

The Art Institute of Portland®, OR

The Art Institute of Raleigh – DurhamSM, NC  
A branch of The Art Institute of Charlotte, NC

The Art Institute of Salt Lake CitySM, UT

The Art Institute of Seattle®, WA

The Art Institute of TampaSM, FL  
A branch of Miami International University of Art & Design

The Art Institute of TennesseeSM — Nashville  
A branch of The Art Institute of Atlanta, GA

The Art Institute of TucsonSM, AZ

The Art Institute of VancouverSM, BC  
Dubrulle Culinary Arts location

The Art Institute of Virginia BeachSM, VA\*\*\*\*  
A branch of The Art Institute of Atlanta, GA

The Art Institute of Washington® (Arlington, VA)\*\*\*\*  
A branch of The Art Institute of Atlanta, GA

The Art Institutes International – Kansas CitySM

The Art Institutes International MinnesotaSM (Minneapolis)

The Illinois Institute of Art® — Chicago

\*The Art Institute of Indianapolis is licensed by the Indiana Commission on Proprietary Education, 302 W. Washington St., Rm E201, Indianapolis, IN 46204. AC-0080

\*\*The Art Institute of Ohio — Cincinnati, 8845 Governors Hill Drive, Suite 100, Cincinnati, OH 45249-3317, OH Reg # 04-01-1698B

\*\*\*Location includes The Art Institute of Pittsburgh — Online Division.

A range of online course opportunities is available. Degrees and programs vary by location.

\*\*\*\*Certified by the State Council of Higher Education to operate in Virginia.

**To learn more about The International Culinary Schools at The Art Institutes, visit [www.exploreculinary.com](http://www.exploreculinary.com) or [www.artinstitutes.edu/culinary](http://www.artinstitutes.edu/culinary).**

The Art Institutes ([www.artinstitutes.edu](http://www.artinstitutes.edu)) is a system of over 40 education institutions located throughout North America, providing an important source of design, media arts, fashion and culinary professionals.

Bureau of Labor Statistics, U.S. Department of Labor, *Occupational Outlook Handbook, 2008-09 Edition*, Chefs, Cooks, and Food Preparation Workers, on the Internet at <http://www.bls.gov/oco/ocos161.htm> (visited October 5, 2009).



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## THE INTERNATIONAL CULINARY SCHOOLS AT THE ART INSTITUTES FACULTY CHEF/SPOKESPERSON BACKGROUNDBERS

### THE ART INSTITUTES ASSISTANT VICE PRESIDENT, CULINARY ARTS



#### **CHEF MICHAEL NENES, ASSISTANT VICE PRESIDENT, CULINARY ARTS**

Nenes began his career with The Art Institutes in 1992 as Director of Culinary Arts for The Art Institute of Houston. He started the Culinary Arts program at the school from its infancy.

Chef Nenes was appointed Assistant Vice President of Culinary Arts for The Art Institutes in 2004.

In his role, Nenes oversees standardization of The Art Institutes schools' Culinary Arts curriculum, supports the Academic Directors for Culinary Arts, aids in designing the school system's culinary facilities and new product development and serves as the culinary advisor for The Art Institutes Best Teen Chef Competition. Chef Nenes is the author of the second edition of The Art Institutes *American Regional Cuisine* book.

With over 35 years of hospitality management experience, Nenes is certified by the American Culinary Federation as a Certified Executive Chef and Certified Culinary Educator.

Prior to joining The Art Institutes, Nenes owned and operated successful restaurants in Houston, Texas, Fairbanks, Alaska; and Vail, Colorado. He served as an Executive Chef for ARAMARK Corporation; and as a consultant to organizations including: Campbell's Soup Company, The Rice Council of America, Moet & Chandon Champagne and Star Fleet Cruise Ships.

#### ***Areas of expertise***

American regional cuisine, culinary management, International cuisine, restaurant operations and wild game cuisine.

## **THE INTERNATIONAL CULINARY SCHOOL AT THE ART INSTITUTE OF PHOENIX**



### **CHEF BILL SY, ACADEMIC ADVISOR/COMMUNITY OUTREACH LIASON, CULINARY ARTS**

Chef Sy began his career with The Art Institute of Phoenix in 1996 and now serves as Culinary Academic Director for The Art Institute of Tucson. Sy is a Certified Chinese Master Chef and Certified Executive Chef.

His credits include a “Culinarian of the Year” award from the Chef’s Association of Greater Phoenix (American Culinary Federation) in 1997 and “Outstanding Achievement as the Past President” of the Chef’s Association of Greater Phoenix – 2001 to 2002; and the American Culinary Federation’s Western Region Hermann G. Rusch Chef’s Achievement Award.

Additionally, Chef Sy was owner of Anna Kao’s Restaurant in Pittsburgh; President of China Gate restaurants in Phoenix; and Production Manager for the famed Fairmont Hotel located in San Francisco, CA.

#### ***Areas of expertise***

Asian cuisine, business management, culinary competitions, International cuisine and restaurant operations.



**CHEF TINA LUU, FACULTY, CULINARY ARTS**

Chef Luu has spent two years in Singapore as a Pastry Chef overseeing menus for both Stars Restaurant and Stars Café, as well as supplying baked goods to eight Spinelli Coffee Company retail outlets. When Stars decided to open their doors in Seattle, Washington, Luu returned to the United States. She spent two years as Pastry Chef and Sous Chef of Stars Bar & Dining: Seattle, Washington, where she and a highly skilled team of chefs produced their acclaimed Puget Sound cuisine.

Tina has consulted as Pastry Chef for Alan Wong's Restaurant on King Street in Honolulu, Hawaii; and contributed as writer and photographer for *Gusto Magazine*, a culinary lifestyle publication promoting eating, drinking, and living in Hawaii.

In January 2003, she was asked by *Hospitality News* to share one of her favorite chocolate dessert recipes. In November 2005, she provided a recipe to *Ranch & Coast* for candied yam croissant bread pudding with ginger crème anglaise.

***Areas of expertise***

Asian culinary markets, baking, baking with organic ingredients, cooking with chocolate, desserts, plating, and presentation, green cooking, International-style pastries including French and Italian pastry and sustainable foods and farming.

## THE INTERNATIONAL CULINARY SCHOOL AT THE ART INSTITUTES



### **CHEF JOE BONAPARTE, DIRECTOR OF CURRICULUM AND QUALITY ASSURANCE**

Bonaparte opened the Culinary Arts program at The Art Institute of Charlotte in October 2002. Prior to joining the school, Bonaparte served as a Chef Instructor at The Art Institute of Houston. He now serves as the Director of Curriculum and Quality Assurance for The Art Institutes.

In 2003, Bonaparte was the only American chef selected to participate in an international cooking competition in Bologna, Italy. He was one of only three US chefs selected to participate last October in an international slow-food conference that drew some 6,000 chefs, farmers and producers to Italy, and he will be participating this fall in an international cooking demonstration in Mexico.

Bonaparte is a Certified Culinary Educator and a Certified Chef de Cuisine by the American Culinary Federation.

#### ***Areas of expertise***

Italian, charcuterie, farm to table, French and Thai.

**The Art Institutes**  
List of Notable Alumni

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**Todd Annis ('93)**

The Art Institute of Atlanta  
Culinary Arts, Associate in Arts  
*Executive Chef*  
Bold American Catering

Todd is the executive chef at Bold American Catering, based at the King's Plow Arts Center in downtown Atlanta. Formerly the founding executive chef at the upscale Rainwater restaurant, Todd also worked at Carbo's Café, Bistango's, Araxi and The Food Studio.

Recipient of the 2003 Distinguished Alumni Award, Todd has served as an adjunct faculty member at The Art Institute of Atlanta. He has served on culinary arts program advisory committee at the Atlanta location, and has given many budding culinary students their start as interns or employees at his restaurants. A member of the American Culinary Federation, Todd was awarded the International Award of Excellence in June 1996 and was a Gold Medalist in the 1995 Battle of Atlanta. Todd donates countless hours to charitable events including the March of Dimes Dining Out and Zoo Atlanta's Beastly Feast.

**Vinny Datolo and Jon Shook ('00)**

The Art Institute of Fort Lauderdale  
Culinary Arts, Associate of Science  
*Chefs, Restaurant Owners, Television Personalities*

Vinny and Jon star in their own Food Network show, "Two Dudes Catering." The reality-based show chronicles the day-to-day business of their Los Angeles based catering company. Vinny and Jon also own their own production company called Carmelized Productions, Inc. The pair is preparing to open a high-end Los Angeles restaurant called "The Little Engine." Vinny and Jon have also competed on the Food Network's "Iron Chef" television program.

**Jeff Forester ('02)**

The Art Institute of Dallas  
Culinary Arts, Associate of Applied Science  
*Executive Chef, Culinary Director*  
Culinary Entertainment Group

As the executive chef/culinary director for Culinary Entertainment Group, Jeff handles all food issues and logistics for a traveling celebrity chef event combining culinary arts with the entertainment industry.

Following graduation, Jeff worked with esteemed chefs Brian Tolbert and Kent Rathbun, then was appointed executive chef/culinary director at Food Network. Jeff's career has allowed him to cook with chefs such as Alton Brown and Emeril Lagasse, prepare dinners for Julia Child, and appear on television and radio in many cities. He has also participated in the creation and preparation of the menu for the East Texas Hospice Care fundraising dinner.

**Levi Goode ('99)**

The Art Institute of Houston  
Culinary Arts, Associate of Applied Science  
*Vice President*  
Goode Company Restaurants

Levi Goode's father, Jim Goode, started one of the most famous and popular restaurants in Houston--Goode Company BBQ. With Levi Goode at the helm, the family now owns two Goode Company BBQ Restaurants, two Goode Company Seafood Restaurants, a Goode Company Hamburgers & Taqueria and the recently opened Armadillo Palace, a new bar and restaurant. Goode Company BBQ is a Houston, Texas institution.

**Yvonne Stephens, CC ('04)**

The Art Institute of Philadelphia  
Culinary Arts, Associate of Science  
*Chef, Cookbook Author*

Yvonne Stephens works as a chef and cookbook author. She recently debuted her book "Amazing 7 Minute Meals," which she decided to create after a personal struggle with an eating disorder. The book features recipes from around the world, with an emphasis on health, quickness and ease of preparation. Yvonne's husband photographed the food, while she oversaw food styling, graphic design and research.

Yvonne's first job out of school was as an assistant to Bob Bowersox, host of QVC's "In the Kitchen with Bob."

**Duddana Watt ('03)**

The Art Institute of California – Los Angeles  
Culinary Arts, Associate of Science  
*Private Chef*  
Catering by Duddana

Duddana has started her own business, Catering by Duddana. She is also a chef at Catalina Island Resort Services. While a full-time student, she also worked full-time at Catalina Island Resort Services — a 26-mile ferry ride from home.

**Donald Wood ('05)**

The Art Institute of Las Vegas  
Culinary Arts, Associate of Science  
*Pastry Chef*

Donald was Pastry Chef for the 2006 Winter Olympic Games in Italy. While there, his creations were tasted by an international audience of dignitaries and Olympic sponsors.

**Grant Yarbrough ('00)**

The Art Institute of Philadelphia

Culinary Arts, Associate in Specialized Technology

*Certified Sous Chef*

Bulls BBQ

Chef Grant Yarbrough is a certified sous chef at Bulls BBQ at Citizens' Bank Ballpark in Philadelphia, PA, which is owned by Greg "The Bull" Luzinski and managed by Aramark Corporation. A member of the American Culinary Federation, Grant has been featured in the *Philadelphia Daily News* for his BBQ expertise, which is a hit among fans at the Phillies' baseball games.

Previously, Grant worked at Victors Dining Club at the Wachovia Center in Philadelphia and other food service businesses at the demolished Veterans Stadium.

Grant's unique work experience also includes coordinating and preparing food for more than 1000 attendees at various political conventions and special events. These events include the Presidential Democratic Fundraising events for the years 1997 and 1999 where former President Bill Clinton feasted on Chef Yarbrough's cuisine. In 2000, Yarbrough provided catering services for the Republican National Convention held in Philadelphia and the National Basketball League finals held the following year. In 2006, Grant participated in the opening of the North America Car Show in Detroit Michigan, and the Philadelphia Flower Show.

## FREQUENTLY ASKED QUESTIONS



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### What is the official name?

Nationally: *The International Culinary Schools at The Art Institutes*

Locally: *The International Culinary School at The Art Institute of <City>*

### What are the major educational changes?

Our system model curriculum being implemented in all of The Art Institutes schools with a culinary department is being enhanced to teach a wider variety of world cuisines – over 25 in all.

A wide variety of world cuisines will be taught in five core classes:

- Classical European Cuisines
- Latin Cuisines
- Asian Cuisines
- American Regional Cuisines
- “World Cuisines” which teaches cuisines from Spain, India, Africa, the Middle East, and the Mediterranean.

These courses will be designed to *introduce* students to these world cuisines. The intent is to provide students additional exposure to the world of food to become versatile, creative and well-rounded culinary professionals.

Foundation courses such as “Fundamentals of Classical Techniques” and “Garde Manger” will also take on a more diverse range of world cuisines so that students can learn more about the world of food while they establish fundamental and technical skills.

Also, extra-curricular programming such as guest lectures and study abroad programming will expand and emphasize world cuisines to provide additional experiences for students.

### In addition to curriculum changes, what other initiatives will support the new identity?

- Expanded study abroad (at schools participating in the study abroad consortium)
- Expanded Web-based learning
- Expanded guest lectures
- Facility enhancements (classroom plasmas; décor)

Program offerings vary at each school. Prospective students should check the course offerings at The Art Institutes school they are interested in attending before enrolling.

### Why the changes to the program?

Americans are increasingly seeking new tastes and cuisines and the culinary industry is continually responding by incorporating new flavors and dishes into its menus. To prepare students for careers in this industry, we are enhancing our program so that our students will be exposed to more of the world’s cuisines.

While our curriculum will take on a new emphasis of teaching a variety of world cuisines, it will not lose focus on teaching the fundamental technical and “soft skills” that students will need to succeed in the industry. With these enhancements, our students will learn these fundamentals AND be exposed to more of the world’s cuisines which will better prepare them to be more versatile and creative culinarians in the long run.

**How many Art Institutes currently deliver culinary programs?**

More than 30.

**What areas of study and degrees will be offered to students?**

The following programs will be offered:

- Culinary Arts: bachelor’s degree, associate’s degree, diploma/certificate
- Culinary Management: bachelor’s degree
- Baking & Pastry: associate’s degree, diploma/certificate
- Food & Beverage Management: bachelor’s degree
- Wine, Spirits & Beverage Management: associate’s degree

\* Degrees and areas of study vary by location.

**When did The Art Institutes’ culinary program begin?**

The Art Institutes’ Culinary Arts program began in 1991 at The Art Institute of Atlanta.

**What is The Art Institutes system of schools?**

The Art Institutes ([www.artinstitutes.edu](http://www.artinstitutes.edu)) is a system of over 45 education institutions located throughout North America, providing an important source of design, media arts, fashion and culinary arts professionals.

The Art Institutes schools offer a broad range of programs including: Audio Production, Computer Animation, Culinary Arts, Culinary Management, Fashion Design, Fashion Marketing, Graphic Design, Industrial Design Technology, Web Design & Interactive Media, Interior Design, Media Arts & Animation, Photography, Restaurant Management, and Video Production. Not all programs are offered at all schools.

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