



The Italian Culinary Foundation 2008 Visiting Chef Program Executive Summary



Executive Summary

By Tony May and Theresa Hopkins

The “Italian Chef Program”, was offered to 10 U.S. culinary schools with the overall theme: The Cuisine is Italian, the Products are Regional.

The objective of this year’s curriculum focused on Italian Cuisine today emphasizing that it is no longer tied to regionality. There is one cuisine simply called Italian, a cuisine which is comprised of regional ingredients.



Program Goals

Now in its second year our goal for the program was to continue to create a greater appreciation of Italian cuisine in the United States by visiting schools and campuses to further extend the mission of the Italian Culinary Foundation through our partnership with the Apro/Barolo School in Alba, Italy and the support of the Italian Ministry of Agriculture.

To address the need for a better understanding of high quality, authentic regional Italian products by including a product vendor representative on the visits to school campuses when possible. Our partner this year was Grana Padano who also participated in the Faculty Professional Development trip to Italy by providing an extensive tour of their facilities.

To highlight the nutritional benefits of Italian cuisine through the products used and the recipes chosen for the demonstrations. The Chefs emphasized the effective use of olive oil and high quality ingredients and provided cost effective application methods which can be utilized in commercial production kitchens.

Results Achieved

In light of the struggling economies both in the U.S. and in Italy we were able to successfully facilitate the program for the second year with a concentration on the East Coast which allowed the Chefs to visit two schools each with minimal travel in between. We were also able to still offer the U.S. Faculty trip to Italy which strengthens and grows the relationships with the schools maintaining the forward momentum of this educational experience.

There were 3 new U.S. schools added to the program this year allowing us the opportunity to advance the mission and goals and reaching almost 2,000 additional students and faculty.

We provided the opportunity for Representatives from Grana Padano to visit schools to see first hand the exposure and importance of the products to the overall success of the program. Students in every school commented to the visiting Chefs that they had not heard of Grana Padano until this program.

2008 Participating Schools

Johnson & Wales University, Providence, Rhode Island

The Italian Culinary Academy at the International Culinary Center, New York, New York

Connecticut Culinary Institute, Hartford, Connecticut

Le Cordon Bleu College of Culinary Arts Miami, Miramar, Florida

Le Cordon Bleu College of Culinary Arts Atlanta, Tucker, Georgia

Johnson & Wales University, Charlotte, North Carolina

Orlando Culinary Academy, Orlando, Florida

Le Cordon Bleu College of Culinary Arts Boston, Cambridge, Massachusetts

The International Culinary School at the Art Institute Ft. Lauderdale, Ft. Lauderdale, Florida

The International Culinary School at the Art Institute Atlanta, Atlanta, Georgia

Guest Chefs from Italy

Renowned Chefs from Italy who travelled to two U.S. schools each to participate in one-week co-teaching visits on the campuses

Chef Enea Barbanera – Visited Connecticut Culinary Institute & Le Cordon Bleu College of Culinary Arts
Boston

Chef Leopoldo Gerbore – Visited Johnson & Wales Universities in Rhode Island and North Carolina

Chef Auro Bucci – Visited Le Cordon Bleu College of Culinary Arts Miami and Orlando Culinary Academy

Chef Domenico D'Agostino – Visited The Italian Culinary Academy in New York and The International
Culinary School at the Art Institute Ft. Lauderdale

Chef Barontini Fabrizio – Visited Le Cordon Bleu College of Culinary Arts Atlanta and The International
Culinary School at the Art Institute Atlanta

U.S. Faculty Trip

The program also included a U.S. Chef Instructor Professional Development trip to Italy for one Instructor from each of the participating schools.

This trip allowed us to further define the appreciation for Italian cuisine and regional products through an intensive 8 day culinary/wine tour covering three regions including Piemonte, Lombardia and Liguria.

The opportunity allows these Chefs to return to their classrooms eager to incorporate the products, techniques, and methods that they learned through their experiences to thousands of students.

U.S. Faculty Trip



Survey Highlights

Faculty, students and staff had the opportunity to respond to a series of survey questions regarding all aspects of this year's program with 89% of those responding that they would like to definitely participate in another ICF Visiting Chef program

94% Responded that they felt the Choices, Brands & Variety of Selection of the products provided was Very Good to Excellent

92% Responded that the Chef who visited their campus conducted useful and effective demonstrations on authentic Italian Cuisine

84% Responded that their Campus could benefit from an Italian Cuisine program and/or Post-Graduate Study Abroad Program

Administrator Comments

“The Visiting Italian Chef program provides our faculty and students with the knowledge and experience of a professional Italian chef coupled with the presentation and history of authentic products direct from Italy.

There is no better educational opportunity for our students to experience firsthand Italian cooking techniques, traditional and contemporary cuisine, and the fine products of Italy - other than to study and live in Italy. For most students, this is out of reach. Connecticut Culinary Institute is very proud to participate in this program and will continue to participate. This is an event that we look forward to every year.”

Louis Giannelli

Vice President of Academic Development, The Baran Group

Connecticut Culinary Institute

“Thank you for involving the International Culinary School in the Italian Visiting Chef Program. We certainly would like to be involved again next year and I am sure many of our 33 schools across the country would like to be involved as well if possible. I believe as a result of Chef Domenico’s presentations our 300 students have a greater appreciation of the quality of Italian products. I definitely will share the experience I had visiting Italy with our students in our International Cuisine Curriculum for many years to come.”

Jack Kane, *M.S. C.E.C. C.C.E. C.C.A. C.H.E.*

Director of Culinary

The Art Institute of Fort Lauderdale

Administrator Comments

“Le Cordon Bleu Schools North America is a proud supporter of The Visiting Italian Chef Program and we appreciate having the opportunity to host some of Italy’s best Chefs on our campuses. This cultural collaboration highlights a unique dedication and commitment to the advancement of culinary arts education in the United States and around the world. The demonstrations and lectures by the visiting Italian Chefs provide a robust learning opportunity for our students and our faculty and we look forward to nurturing this relationship for years to come.”

Chef Kirk T. Bachmann, C.E.C., M.Ed. Vice President of Academics and Corporate Chef
Le Cordon Bleu Schools North America

“There is just no substitute for having native chefs and ingredients from another culture in our kitchens. Creating an environment where our students and faculty learn side-by-side is priceless education.”

Chef Jim Gallivan, MAT, CCA, CCP, CFBE
Culinary Arts Program Chair
The International Culinary School at The Art Institute of Atlanta

"Chef Leo brought his wonderful personality and humor to the students and faculty at JWU. His demonstrations to our students were truly amazing and his knowledge and expertise of the foods of Italy were very educational and fun to attend."

Chef Kevin Duffy, M.A.T.
Dean of the College of Culinary Arts
Johnson & Wales University, Providence, Rhode Island Campus

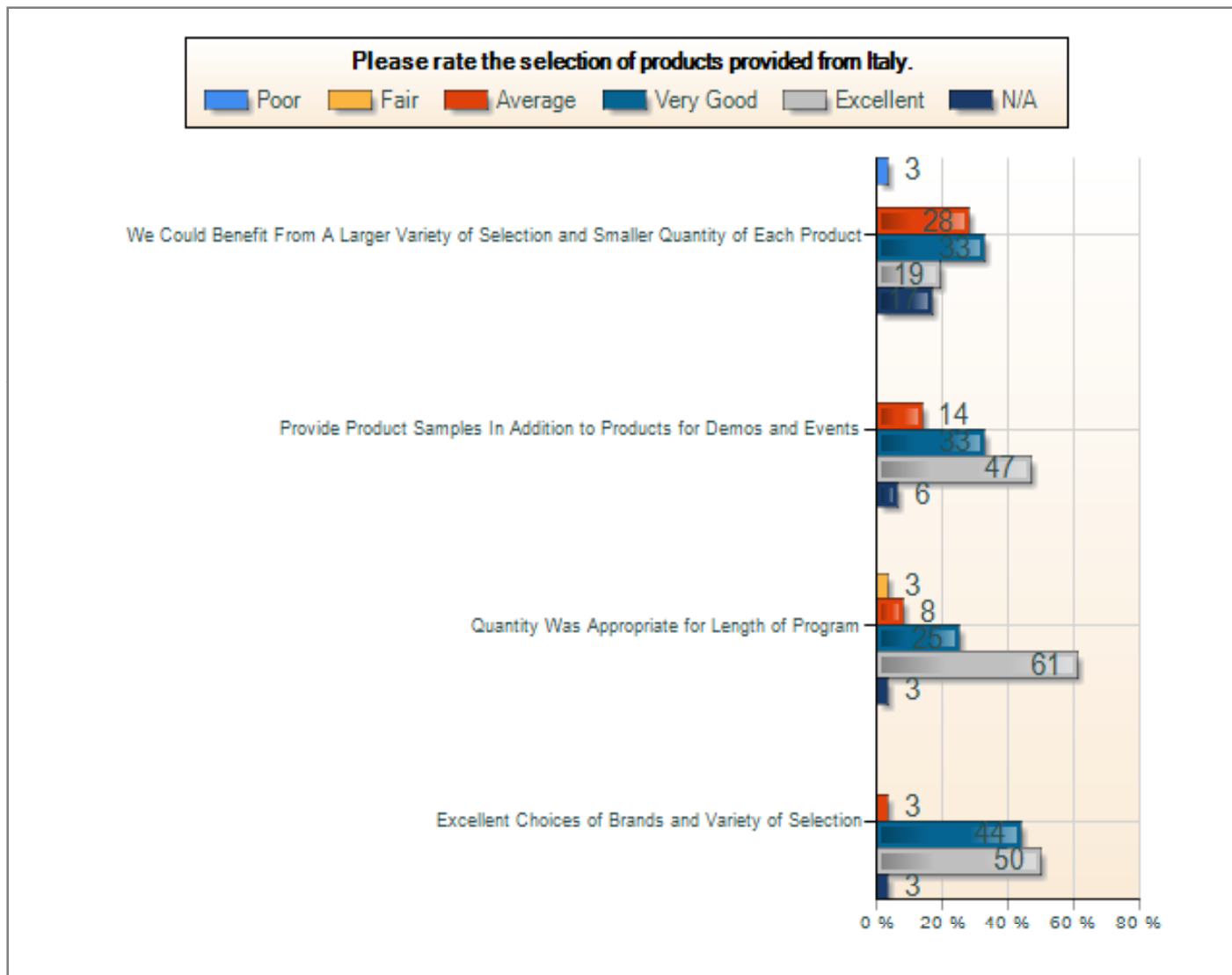
Survey Comment Highlights

“Products were of exceptionally high quality, and appropriate to the learning needs of students.”

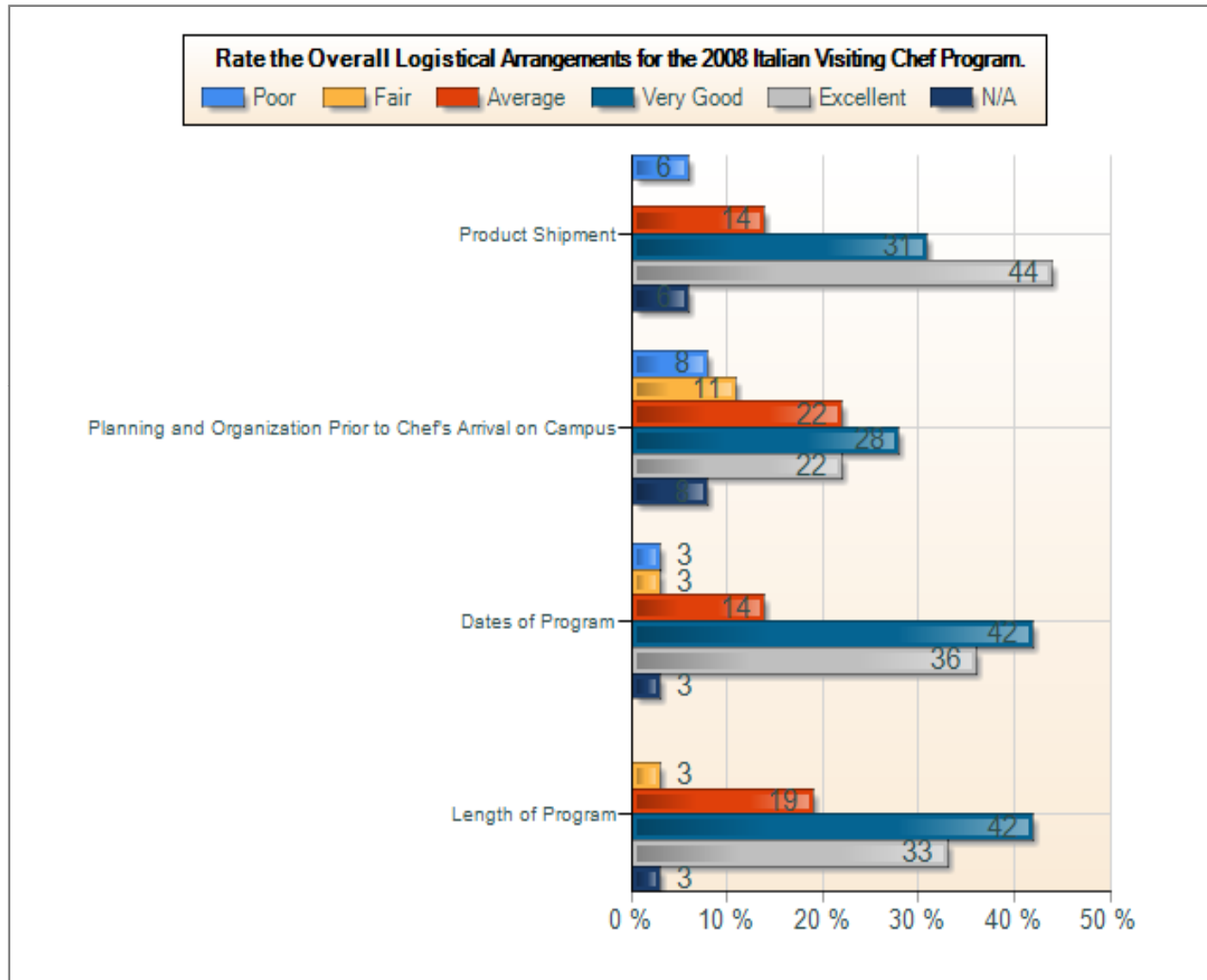
“Demonstrations were exactly appropriate to the needs/interests of the students, and of appropriate length.”

Our campus could benefit from an Italian Cuisine program and/or Post-Graduate Study Abroad Program – “I think this would be a great asset to the Culinary graduating criteria. Italian Cuisine is very popular in America today!”

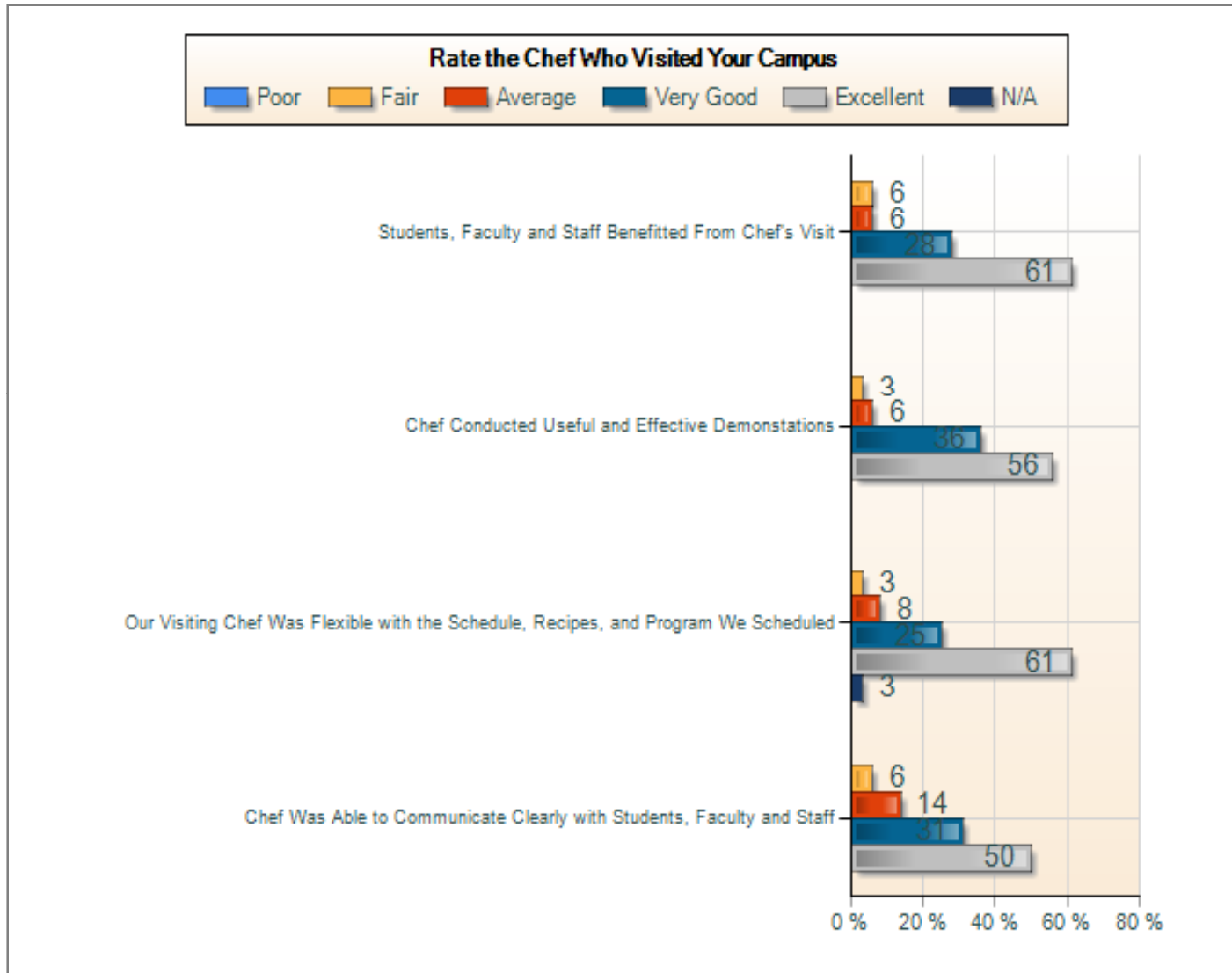
2008 Italian Culinary Foundation Visiting Chef Program Survey:



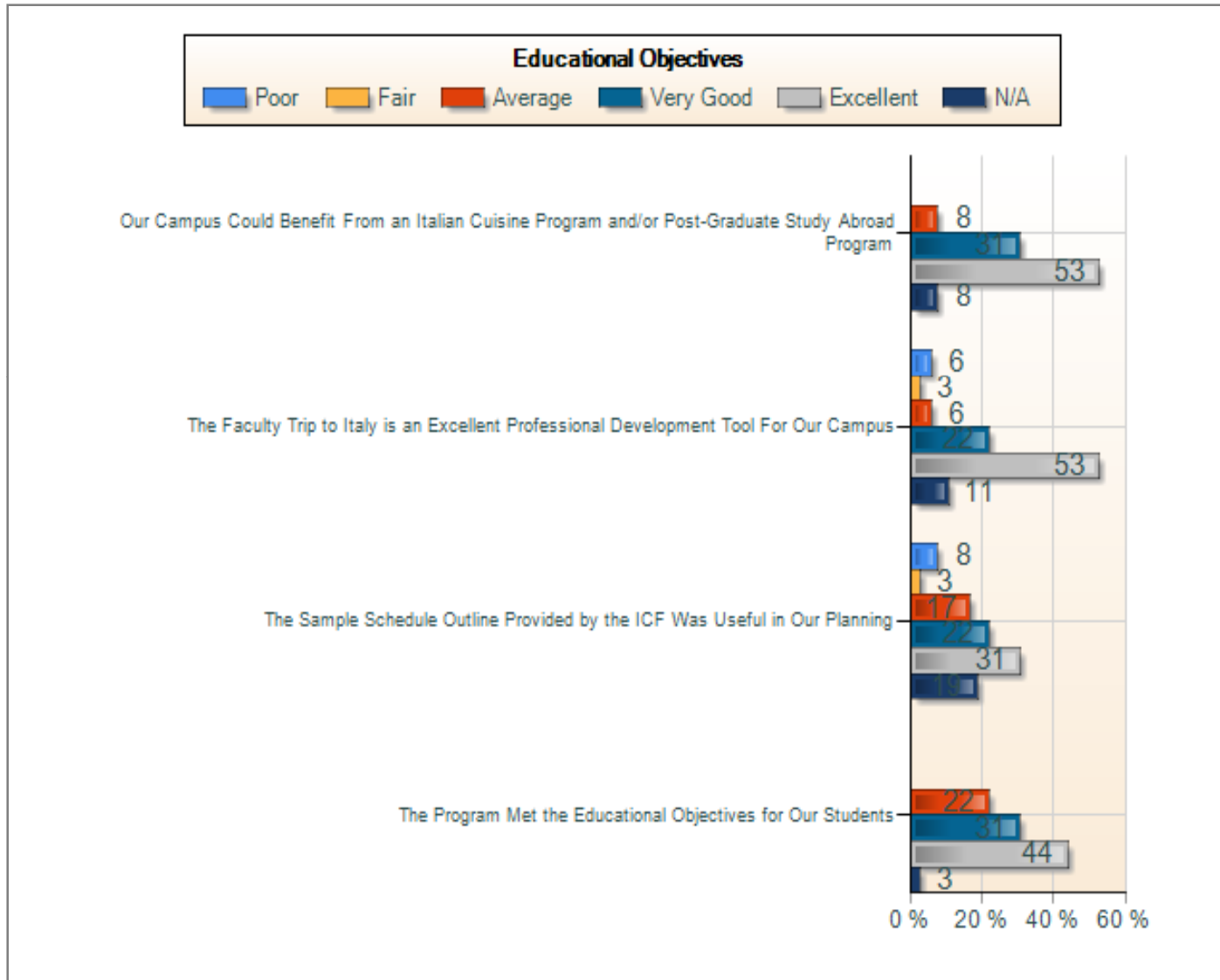
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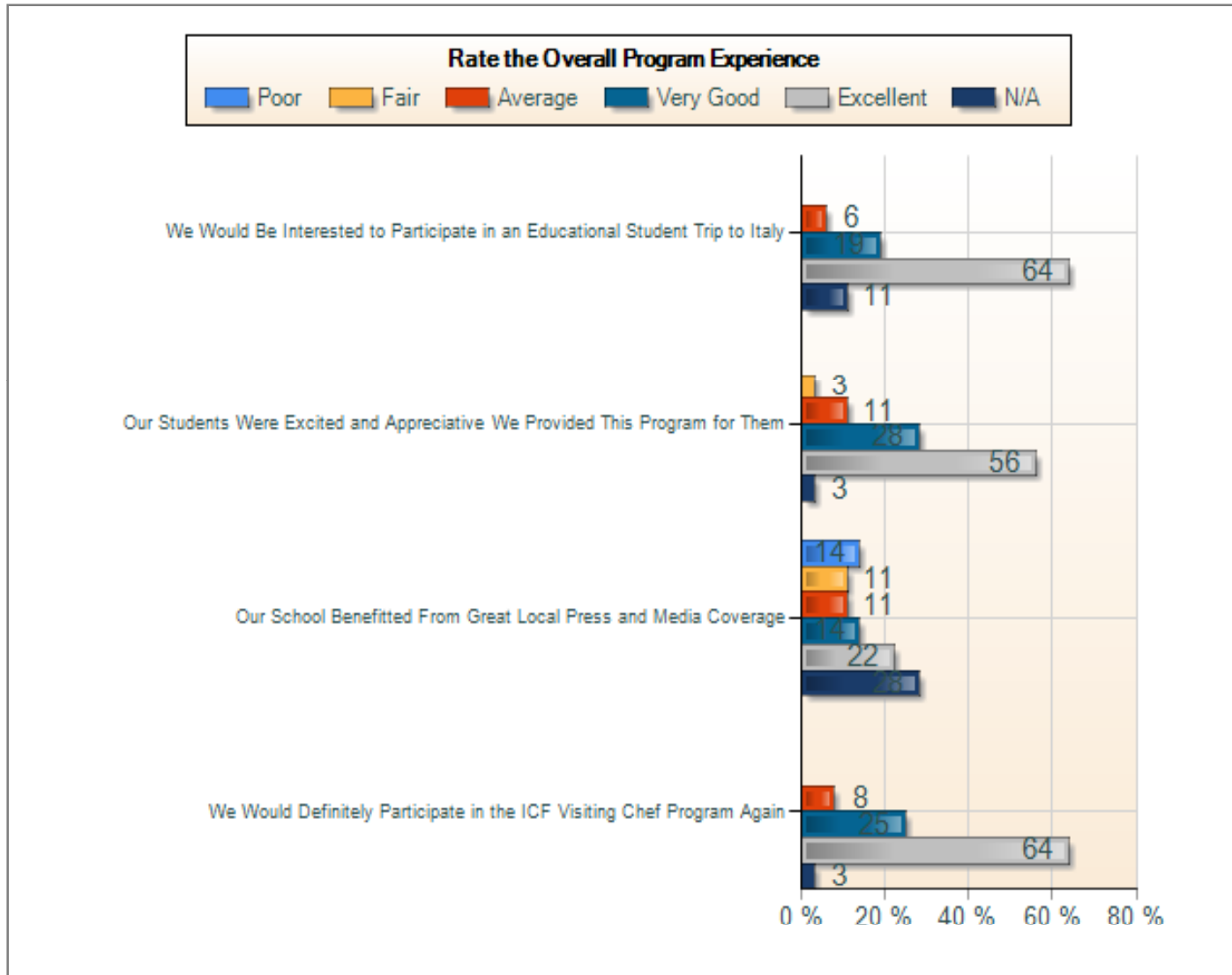
2008 Italian Culinary Foundation Visiting Chef Program Survey:



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Recommendations

Continue to add new schools to the program to further extend the mission and provide opportunities for more students and faculty to learn and understand authentic Italian Cuisine and Italian Products.

Develop a trip to Italy for students in addition to the Faculty trip so that they can also be exposed to the cuisine, products and culture of the regions.

Offer the program twice a year so that more schools can participate.

Further develop the involvement of the producers by incorporating more Company Rep visits to the U.S. schools.



The Italian Culinary Foundation

Our Team

Tony May, President, Italian Culinary Foundation:

As one of the most respected restaurateurs in America, Tony May has worked diligently for four decades to elevate the image of Italian cuisine. He serves on the boards of Gruppo Ristoratori Italiani, Distinguished Restaurants of North America and is Trustee Emeriti of the Culinary Institute of America, where he was active in establishing the Caterina de Medici restaurant. He is Founder of the Italian Culinary Institute for Foreign Professionals in Costigliole D'Asti, Italy, and Founder and President of the Italian Culinary Foundation. As a result of his life-long endeavors, he was invested as a Cavaliere and subsequently as Commendatore dell'Ordine al Merito della Repubblica Italiana for his efforts on behalf of his native country's gastronomy. Mr. May is also the author of "ITALIAN CUISINE: Basic Cooking Techniques," currently in its second edition. May's [SAN DOMENICO NY](#) is widely regarded as one of the finest Italian restaurants outside of Italy.

Theresa Hopkins, Director, Italian Culinary Foundation:

As the Director of the Italian Culinary Foundation Theresa Hopkins has developed over the last 25 years a unique and extensive resume of hospitality industry experience coupled with a long tenure in culinary education. After graduating from The Pennsylvania State University she developed her passion for food and beverage operations at The Waldorf=Astoria hotel in New York followed by the Five Star/Five Diamond Hotel Bel-Air in Los Angeles. Having worked with chefs, educators and thousands of culinary students, Ms. Hopkins continues to broaden her commitment to culinary education beyond the United States through projects and initiatives that provide opportunities for students and chefs to study Italian Cuisine and Italian products. Most recently, she has been elected by the American Culinary Federation for a three year term to serve on the American Culinary Federation National Certification Committee.



Board of Directors

Members of the Board:

Enrico Bazzoni - A chef with more than 35 years of experience including Executive Chef at Columbia University in New York. In addition he has been a restaurateur, food and wine author and culinary educator in the U.S. and Italy.

Gianfranco Sorrentino - Originally from Naples, Italy, Sorrentino carries more than 35 years of experience in restaurant management, including the Quisitana Hotel in Capri, the Dorchester Hotel in London, the Four Seasons Hotel in Tokyo, Bice Restaurant in New York, Sette MoMA restaurant at the Museum of Modern Art of New York and Union Bar & Grill in Great Barrington, MA. In September 2001, he opened IL GATTOPARDO, just across the street from MoMA, along with his wife Paula Bolla Sorrentino and his talented Executive Chef Vito Gnazzo.

Kevin Dyer – As the owner of the Dyer Law Firm PLLC, Kevin shares a passion for Italian culture and cuisine and supports the mission of the foundation. His firm specializes in immigration and visa law providing advice and counsel to the foundation as well as an extensive network of business clients in the international marketplace. Kevin is based in New York.

Advisors to the Board:

Matilda Cuomo - Through her extensive experience in fundraising programs and foundation development Matilda provides knowledge and advice in support of the ICF's mission.