



Kendall College

RIVERWORKS CAMPUS • CHICAGO

School of Culinary Arts Fact Sheet

- Description:** The School of Culinary Arts at Kendall College is among the premier culinary-training programs in the United States, occupying a stunning campus near downtown Chicago. Graduates of the culinary-arts program are among the nation's top-rated chefs, restaurateurs and foodservice directors. The School of Culinary Arts celebrates its Silver anniversary (25 years) in 2010.
- Distinctions:** Dean Christopher Koetke received the Award for Excellence in Culinary Education from the Foodservice Educators Network International (FENI) in 2010 and named Cooking Teacher of the Year by the International Association of Culinary Professionals (IACP) in 2009. Kendall College won the Academy of the Culinary Arts Cordon d' Or – Gold Ribbon Cooking School of the Year Culinary Academy Award for 2008. Kendall College was the first institution with an accredited culinary-arts program to operate Green Certified Restaurants™. In 2008, Kendall's highly rated public restaurant, The Dining Room, honored with an Achievement of Excellence Award from the American Culinary Federation (ACF), Inc. Kendall received the first Green Award earned by any culinary-arts program globally by the Foodservice Consultants Society International (FCSI) in 2007. Distinguished as an "Exemplary Program" by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Named official educational partner of the National Restaurant Association Conserve Environmental Initiative in 2009.
- Bachelor's Degree:** Kendall's B.A. in Culinary Arts is a thorough combination of cooking skills and techniques, business skills and real-world experience, designed for students who want the most options and a managerial track in the culinary field. Responding to society's demand for culinary professionals with solid backgrounds in nutrition training, Kendall recently added a concentration in Culinary Nutrition through the Culinary Arts B.A. program.
- Associate Degrees:** Often chosen as the first step in reaching professional goals, Associate of Applied Science (A.A.S.) degrees are offered in Culinary Arts and Baking & Pastry and embrace seven and six academic quarters, respectively. An Accelerated A.A.S. program, designed for students who already have a Bachelor's degree, gives them the same depth of culinary education as the traditional A.A.S. program in five quarters.
- Certificates:** Kendall offers culinary certificates in Professional Cookery, Baking & Pastry and Personal Chef & Catering to students who seek to acquire basic skills and experience. Certificate programs are part-time, evening and weekend programs designed for working adults. Each of these programs is 24 credits, generally completed in six-credit hour quarters.
- Internships:** Culinary-arts students pursuing an associate or higher degree are required to refine their skills during a three-month internship. Kendall students fulfill internship commitments at restaurants, bakeries, catering companies, hotels, country clubs and pastry shops within greater Chicago and throughout the United States and abroad.
- Avocational Courses:** Kendall's popular Spice Up Your Life program, offered throughout the year, entices adults of any age to delve into a vast array of cooking- and baking-related continuing education, taught by Kendall's faculty as well as by respected area professional chefs. Kendall College's summer-season Culinary Camps, designed for young people in grade school and high school, offer introductory classes, demonstrations and lectures that cover culinary and baking topics in a multi-day, hands-on format.
- History:** While Kendall College is 75 years old in 2009, its School of Culinary Arts was born later, in 1985 in Evanston, Ill.—the brainchild of Dr. Albert Furbay and a cadre of visionary chef-educators. With its first graduating class in 1987, Kendall's reputation as a quality Midwest training center

producing talented culinarians began to grow. In 2005, in large part thanks to burgeoning interest and enrollment in the culinary-arts program in Evanston, Kendall College purchased the Sara Lee Corporation's building on Goose Island in downtown Chicago, and spent millions to renovate the eight-story building into a modern facility housing Kendall's four Schools. Now ready to celebrate its 25th anniversary in 2010, the School of Culinary Arts has increased its standing beyond the Midwest to influence best practices in culinary education on a global scale.

Accreditations: Kendall College is accredited by the Higher Learning Commission and a member of the North Central Association (www.ncahlc.org, 1-312-263-0456). The American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) has accredited the Culinary Arts Associate program since 1988 and the Baking & Pastry Associate program since 2008.

Leadership & Faculty: The School of Culinary Arts' administration and faculty encompass a world of skill and expertise, many having trained abroad. They include: Associate Dean Renee Zonka, certified as a registered dietitian by the American Dietetic Association; Mike Artlip, a 23-year veteran of Kendall and director of the culinary school, as well as manager of the student-run Café; Melina Kelson-Podolsky, one of a mere handful of Certified Master Bakers in the United States; Michel Coatrieux, a former cooking-school owner and now Kendall's adjunct coordinator; and Peggy Ryan, former chef and owner of a three-star Italian restaurant in Evanston, Ill. who is the daytime executive chef of Kendall's highly rated and Green Certified public restaurant, The Dining Room, where all culinary-arts students receive practical training.

About the Dean: Chef Christopher Koetke has cooked professionally since 1982 in some of the best restaurants and pastry shops in the United States and Europe. Before joining Kendall College in 1998 as a chef-instructor, he was the executive chef of Chicago's critically acclaimed Les Nomades. Koetke has received numerous industry awards and American Culinary Federation cooking-competition medals. For several years, he was a contributing editor to several food-trade magazines, and continues to write for trade outlets. He sits on numerous national boards; is an elected commissioner of the American Culinary Federation Foundation Accrediting Committee; serves as a consultant to numerous foodservice enterprises; judges national culinary competitions; and frequently presents at professional conferences and international culinary forums. Koetke is often a guest on TV and radio broadcasts in Chicago and has produced numerous educational DVDs. He currently appears in his own healthy-cooking television show, "Let's Dish!," on the new Live Well HD network. Certified as an executive chef and culinary educator by ACF, Koetke has an MBA from Dominican University, a bachelor's in French literature from Valparaiso University, and a Certificat de la Langue Française from the Sorbonne in Paris.

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