



IFMA to host tour and cooking class at ICE - May 12

April 11, 2011 - Design / Build

Tour The Institute of Culinary Education (ICE), which was a finalist and winner of the International Association of Culinary Professionals' 2002, 2003, 2006 and 2008 Awards of Excellence for Culinary Schools. Its students and alumni regularly are nominated for or win top industry awards, such as James Beard Awards, Food & Wine's Best New Chefs in America, and Pastry Art & Design's Ten Best Pastry Chefs.

Each event is a lunch or dinner where "hands-on" cooking is the entertainment. Your party will be divided into groups, each cooking a different part of the menu that you've selected. You will learn specific techniques and kitchen "tricks" that will get you thinking like a chef.

Our chef-instructors are experienced professionals, and have a comprehensive knowledge of virtually all cuisines, along with the experience to make cooking fun and entertaining. As one of the leading culinary education centers in America, the school's atmosphere and professionalism are geared for a fun learning experience. Hands on cooking class taught by their professional chef educators, and then sit down to enjoy our meal together served by a professional wait staff.

Space is limited to 50 people.

New York Real Estate Journal - 17 Accord Park Drive #207, Norwell MA 02061 - (781) 878-4540