Chef Michael Nenes
Assistant Vice President of Culinary Arts
The International Culinary Schools at The Art Institutes

Chef Michael Nenes began his career with The Art Institutes system of schools (“The Art Institutes”) in 1992 as founding director of culinary arts for The Art Institute of Houston. Chef Nenes was appointed Assistant Vice President of Culinary Arts for The International Culinary Schools at The Art Institutes in 2004.

In his role, Chef Nenes oversees standardization of The Art Institutes schools’ curriculum, supports the academic directors, 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 and Culinary Scholarship Competition. Chef Nenes is the author of the second edition of The Art Institutes “American Regional Cuisine” cookbook.

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

Prior to joining The Art Institutes, Chef Nenes owned and operated successful restaurants in Houston, TX; Fairbanks, AK; and Vail, CO. 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.
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. America’s interest in the culinary arts continues to develop and discerning and self-proclaimed “foodies” and food critics abound. According to the Occupational Outlook Handbook of the U.S. Department of Labor Statistics, the competition for jobs in the food industry has increased, and “jobseekers with a combination of long-term work experience in food service and a degree in hospitality, restaurant, or food service management will have the best job opportunities (Jan. 8, 2014).” Restaurants, hotels, clubs, resorts, convention centers, lifestyle communities, hospitals and entertainment facilities all offer career opportunities for the culinary profession.

The Art Institutes system of schools’ ("The Art Institutes") programs began in 1991 at The Art Institute of Atlanta and have grown exponentially, building a strong reputation in culinary circles. Culinary programs are now offered at more than 40 Art Institutes schools throughout North America.

The Art Institutes introduced The International Culinary Schools at The Art Institutes in 2007 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 more than 40 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.

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

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 and Culinary Scholarship Competitions (www.aicompetitions.com) to provide competition experience and scholarship opportunities for aspiring high school senior and high school graduate chefs across the United States and Canada.

To learn more about The International Culinary Schools at The Art Institutes, visit http://www.artinstitutes.edu/culinary-degrees.aspx.
Programs and Degree Offerings*

- Art of Cooking: diploma/certificate
- 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

*Programs, credential levels, technology, and scheduling options vary by location and are subject to change.

- **Art of Cooking**
  Students in the Art of Cooking diploma program can learn cooking skills, baking and pastry, and American regional cuisine with emphasis on plating, presentation, and production. The program also offers courses on sanitation and safety, garde manger, management, supervision, and career development, purchasing and product identification, food and beverage operations management, and menu management.

- **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.

- **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.

- **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.

- **Hospitality Management**
  The Hospitality Management degree program explores the various dimensions of hospitality, such as the role of culinary education and various career opportunities, before moving on to both practical and theoretical skills in the business arena.

- **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 any program involving the possession and consumption of alcoholic beverages for those under the legal drinking age will be conducted in accordance with the law.
Locations

Arizona
The Art Institute of Phoenix
The Art Institute of Tucson

British Columbia
The Art Institute of Vancouver

California
The Art Institute of California—Hollywood, a campus of Argosy University
The Art Institute of California—Inland Empire, a campus of Argosy University
The Art Institute of California—Los Angeles, a campus of Argosy University
The Art Institute of California—Orange County, a campus of Argosy University
The Art Institute of California—Sacramento, a campus of Argosy University
The Art Institute of California—San Diego, a campus of Argosy University
The Art Institute of California—San Francisco, a campus of Argosy University
The Art Institute of California—Silicon Valley, a campus of Argosy University

Colorado
The Art Institute of Colorado

Florida
The Art Institute of Fort Lauderdale
The Art Institute of Jacksonville, a branch of Miami International University of Art & Design
The Art Institute of Tampa, a branch of Miami International University of Art & Design

Georgia
The Art Institute of Atlanta

Illinois
The Illinois Institute of Art—Chicago

Indiana
The Art Institute of Indianapolis

Kansas
The Art Institutes International—Kansas City

Michigan
The Art Institute of Michigan

Minnesota
The Art Institutes International Minnesota

Missouri
The Art Institute of St. Louis

Nevada
The Art Institute of Las Vegas

North Carolina
The Art Institute of Charlotte, a campus of South University
The Art Institute of Raleigh–Durham, a campus of South University

Ohio
The Art Institute of Ohio—Cincinnati

Oregon
The Art Institute of Portland

Pennsylvania
The Art Institute of Philadelphia
The Art Institute of Pittsburgh

South Carolina
The Art Institute of Charleston, a branch of The Art Institute of Atlanta

Tennessee
The Art Institute of Tennessee—Nashville, a branch of The Art Institute of Atlanta

Texas
The Art Institute of Austin, a branch of The Art Institute of Houston
The Art Institute of Dallas, a campus of South University
The Art Institute of Houston
The Art Institute of San Antonio, a branch of The Art Institute of Houston

Utah
The Art Institute of Salt Lake City

Virginia
The Art Institute of Virginia Beach, a branch of The Art Institute of Atlanta
The Art Institute of Washington, a branch of The Art Institute of Atlanta

Washington
The Art Institute of Seattle

Wisconsin
The Art Institute of Wisconsin
Paula DaSilva
Associate of Science, Culinary Arts
Class of 1998, The Art Institute of Fort Lauderdale

Who is talented—and crazy—enough to take the heat from Chef Gordon Ramsay? Paula DaSilva, a 1998 graduate of The Art Institute of Fort Lauderdale, proved she was when she captured a huge fan base as the Hell’s Kitchen season 5 runner-up. Now the executive chef at 1500°, the chic farm-to-table restaurant located in Miami Beach’s beautifully renovated historic hotel, the Eden Roc Renaissance, Paula’s reality show fame has given her the opportunity to accept prestigious chef invitations to the James Beard House, share a stage with the famed Chef Joel Antunes of Joel’s in Atlanta and open an Italian restaurant in St. Kitts. Closer to home, she is a seven-time participant in the Epcot International Food and Wine Festival in Orlando, Florida, and was named “Best Celebrity Chef” in the Broward/Palm Beach New Times 2009 Best Of issue, as well as one of Broward County’s “40 Under 40” by Gold Coast magazine.

Tiffany Derry
Associate of Applied Science, Culinary Arts
Class of 2003, The Art Institute of Houston

Tiffany Derry jokes that her stints on Bravo’s Top Chef were “game changers.” As a contestant on Season 7 and the All-Star Chefs Season 8, she became a “Fan Favorite.” While she didn’t win, she found a side of herself that sparked new creativity and confidence in both the business and cooking side of the culinary industry. Tiffany began working in culinary at age 15 in a local iHop. Within two years, she’d become the youngest manager at the restaurant. But her culinary prowess was only beginning. Tiffany competed in culinary competitions to earn money to attend culinary school. In September 2011, Tiffany opened her own restaurant, Private|Social, an endeavor that she knows she’s well prepared for. “There is no job in the restaurant that you do not do, you are not above anything when you want to make a restaurant successful,” she states. She adds that her education from The Art Institute of Houston gave her the skills she needed to become successful in the culinary industry. Tiffany says that a study abroad trip to Paris truly solidified her passion for culinary arts. While there, she visited a market with her fellow culinary students. She noted that while she’d always viewed food as something to be eaten, the Parisians treated it as something to take care of. This further ignited her creative spirit—a spirit that’s driven her to great accomplishments as both a chef and manager.
Kevin Gillespie  
Associate in Arts, Culinary Arts  
Class of 2003, The Art Institute of Atlanta

The hectic environment inside a kitchen may make it feel like it’s a step outside of reality. That’s a feeling Kevin Gillespie understands well. As a contestant on Bravo’s Top Chef 2009, Kevin made it to the final round—winning several “QuickFire” challenges along the way and voted “Fan Favorite” for the season. It wasn’t the first time Kevin decided to show off his skills in a competitive setting. Kevin was named The Art Institutes Best Teen Chef while still in high school, earning scholarship money to attend The International Culinary School at The Art Institute of Atlanta. A Georgia native, Kevin knew from an early age that The Art Institute of Atlanta was the right school for him. His parents even took him on a campus tour when he was still a youngster. Taking the skills he gained in school into the real world, Kevin joined the kitchen staff at Atlanta Grill at The Ritz-Carlton and then moved on to Atlanta’s Woodfire Grill where he was Executive Chef and part owner until 2013. His new restaurant, Gunshow, is scheduled to open in Atlanta in April. Gillespie reached the semi-final stage of the 2009 James Beard Rising Star Chef of the Year awards and was recognized in 2010 by the Gayot guide as one of the Top 5 rising chefs in the U.S. In addition, Chef Gillespie’s first cookbook, “Fire in My Belly,” debuted in Fall 2012.

Jamie Bissonnette  
Associate of Science, Culinary Arts  
Class of 1996, The Art Institute of Fort Lauderdale

After earning his culinary degree, Jamie Bissonnette spent his early 20s eating and cooking his way through Paris, San Francisco, New York and Phoenix. Jamie then settled in Boston and began working in some of the city’s most notable kitchens. In 2005, Jamie Bissonnette opened Eastern Standard as executive chef in 2005. Two years later, he was recruited for the steakhouse KO Prime, winning praise for his modern take on this classic fare. That year, the Improper Bostonian named him “Rising Star Chef” and KO Prime “Best New Restaurant.” In 2008, Jamie joined Ken Oringer as Executive Chef and partner of Toro, an acclaimed tapas restaurant in Boston’s South End and a year later Jamie and Ken opened Coppa, an innovative twist on the traditional Italian enoteca. Jamie and Coppa have garnered multiple awards and rave reviews in local and national media. In 2011 Jamie was selected Food & Wine magazine’s first ever People’s Choice Best New Chef.
Clayton Chapman is co-owner and executive chef of Grey Plume in Omaha, NE. The restaurant was named the greenest restaurant in the U.S. by the Green Restaurant Association. Clayton was a James Beard Foundation Rising Star Chef Finalist and was featured on cookingchanneltv.com. In 2011, he was nominated for the James Beard Rising Star Chef of the Year Award and was recognized by Cooking Light Magazine as one of the nation’s seven Trailblazing Chefs. In addition to his education at school, he traveled to West Africa and Europe to experience international and traditional cuisines before returning to his home state, where he soon opened Grey Plume. He says he loves the seasonality of local food and the close relationships he’s developed with local suppliers.