

## **ARTIST BIOGRAPHIES**

### **Craig Winter**

Craig is a member of The National Ice Carving Association and The American Culinary Federation and The Professional Chefs Association

Craig has owned I.C.E. Ice Cold Enterprises since 1999 and is also owner of Aesthetic Ice.

Craig has been a Chef instructor at The Art Institute since 1999 developing and directing the advanced pastry degree program at the school. He also is in charge of the ice carving club

Craig has competed and medaled in multiple local and out of state ice carving competitions.

Craig has received the Presidential Medallion from The American Culinary Association and has medaled in The Knoebel Cup Culinary Competition. Craig also worked with Chef Meitzer and assisted in winning second place with team Morrison at the International Breckinridge Snow Carving competition.

### **Executive Chef Robert Meitzer**

An active participant (and winner) in culinary competitions, Robert Meitzer a former instructor in the College of Culinary Arts at Johnson & Wales University in his native Denver, Colo. He joined the faculty in 2003 and taught classes such as International Cuisine and Garde Manger.

Meitzer's training began in various restaurants at the age of 14, until he entered the American Culinary Federation (ACF) apprenticeship program in 1992. For the next three years, he could be found at the Radisson Hotel Denver, where he graduated as the Apprentice of the Year in 1994. Robert then worked for Hyatt Corporation in Denver and the prestigious Brown Palace Hotel as the executive chef of their four-star restaurant, The Palace Arms.

Chef Meitzer was hired by the Art Institute of Colorado to develop and implement new classes. His main focus was Garde Manger and American regional cuisine. He also coached the junior ACF team, leading them to the first gold medal in the school's history.

Chef Meitzer is currently the Executive Chef at Red Rocks Country Club, and co-owner of Aesthetic Ice.

Chef Meitzer is a member of the National ice Carving association and has competed and medaled in numerous ice carving competitions around Colorado and the country. Robert's team Morrison took second place in the Breckinridge International Snow carving competition.

## **Ian Kunter**

Ian Kunter was educated at the Art Institute of Colorado and graduated with an Associates degree in Culinary.

Ian has been the Catering Chef at Crystal Rose for the past three years. He currently works as the Banquet Chef at Brittany Hills and part time at Aesthetic Ice.

Ian is a member of NICA and was the president of the Ice club while at The Art Institute of Colorado.

Ian continues to do onsite ice carving demonstrations for The Art Institute of Colorado

## **Michael Pizzuto**

Michael is a member of The National Ice Carving Association and has been the Director of Education for NICA for thirteen years.

Michael is also a certified NICA judge and certified American Culinary Federation Judge and in 2005 appointed Ambassador at large for NICA.

Michael has had advanced ice training in Tokyo Japan in 1986, 1987, and 1989. He was the first USA team captain to International competitions at Asahikawa, Japan in 1987, 1988, and 1989 winning second place and most artistic second place Karizawa, Japan 1994. Michael has competed and medaled in multiple local ice carving competitions.

Michael has been the owner of Creative Ice Sculptures since 1971 and works in conjunction with Aesthetic Ice on a continual basis.

Michael has co-authored two ice carving books