

Experience Culinary Excellence with Hoosier Village



At Hoosier Village, we are proud to deliver an exceptional dining experience for our residents. We create meals that are not only delicious but also reflect a commitment to quality, innovation, and personalized care.

Here's Why Our Partnership Stands Out:

Daily Specials, Seasonal Menus, Exciting Culinary Events and more

- We offer daily specials crafted to delight and surprise our residents.
- Special events like themed dinners, holiday feasts, and community gatherings bring residents together around great food.
- Our famous **Iron Chef Competitions** showcase the creativity and skill of our culinary team, adding a competitive and fun edge to our dining program.
- **Puree with Purpose:** Advanced puree program offering textured diets with the same great flavors, aromas, and appearances as regular menu items .
- **Seasonal Menu Development:** Fresh, seasonal ingredients create traditional and exciting new dishes, with daily features to keep menus fresh and diverse.
- **Super Foods:** Monthly highlighted ingredients packed with nutrition, featured in special events, tastings, and recipes to inspire healthy eating.
- **Teaching Kitchen:** Hands-on culinary demonstrations led by chefs, providing fun and interactive learning experiences about cooking, nutrition, and cuisine.

American Culinary Federation (ACF) Membership

- Every chef at Hoosier Village is an ACF member, the gold standard for culinary professionals.
- Many chefs hold or are pursuing certifications, showcasing their dedication to skill, creativity, and safety in the kitchen.



Advanced Training Opportunities

- **Rouxbe Online Culinary Program:** Courses like Culinary Foundations, Plant-Based Cooking, and Seafood Literacy keep our culinary team ahead of trends and techniques.
- **ServSafe Certification:** Our staff is certified in food safety, ensuring every meal meets the highest standards of care and nutrition.

Fresh Food Pledge

- We use fresh, locally sourced ingredients, USDA-inspected meats, and dairy products from hormone-free cows.
- Menus feature seasonally available fruits and vegetables and accommodate special diets, including vegetarian options.
- Every meal is crafted with attention to flavor, nutrition, and presentation, delivering a dining experience that delights every guest.

Innovative Food Safety and Sustainability Practices

- **Compliance Mate Systems' Cooler Freezers & Digital HACCP Monitoring:** Our state-of-the-art systems maintain food safety, reduce errors, and minimize our carbon footprint.
- **Sustainability Initiatives:** We're dedicated to reducing waste and fostering environmentally friendly practices in all aspects of our operations.

Certified Dietary Managers (CDM)

- Our culinary team includes Certified Dietary Managers who work closely with Registered Dietitians to meet the diverse nutritional needs of our residents.





Meet Our Chefs

Meet Pete Williams: Regional Executive Chef, BHI Systems Executive Chef, and 2025 Culinary Innovations Ambassador

Chef Pete Williams comes to us with over two decades of stunning culinary experience having spent eight years with Claddagh Irish Pubs overseeing 18 locations as their corporate executive chef and eight years with the famed Harry & Izzy's in Indianapolis, Indiana as their executive chef developing the culinary programs at both the downtown and northside locations, he and his team were rewarded for their efforts with a James Beard Award in 2012. With so many accomplishments and contributions to high-profile events such as the Super Bowl and Final Four Tournaments, Chef Pete culminated his career with a 2023 BHI Iron Chef Championship win. Chef Pete is a member of the American Culinary Federation and is actively pursuing his Certified Executive Chef designation with that organization.

Meet Hoosier Village's Executive Chef!

Dustin was born in Durango, Colorado, and raised in Arvada, where he helped in his father's auto shop. After high school, a stint as a ranch hand led to work on an NHRA pro-stock racing team. In 2000, he shifted gears into cooking, training under Chef Greg Meixner in Oregon before returning to Colorado to continue honing his culinary skills. His drag racing connections brought him to Don Schumacher Racing, where he cooked for up to 1,500 people on race weekends. He later moved to Indianapolis, working in top roles at Keltie's Restaurant, Crystal Catering, and the Indiana State Museum. Dustin returned briefly to NHRA with Alan Johnson Racing, then served as Corporate Executive Chef for Knuckle Sandwich and Guy Fieri, opening locations nationwide. In 2021, he joined White Lodging at the Downtown Indy Marriott, eventually becoming Executive Chef. Today, Dustin leads the culinary program at Hoosier Village, bringing creativity, leadership, and high-quality meals to the community's residents.



Enhancing Every Meal, Every Day



At Hoosier Village, dining is more than just a meal—it's an experience. From the farm-fresh ingredients we source to the innovative technology that keeps our food safe, every detail is designed to exceed expectations. With daily specials, seasonal flavors, and exciting events like our Iron Chef Competitions, there's always something new and exciting happening in our dining program.

Our culinary partnership with Morrison Living ensures a commitment to hospitality, quality, and the well-being of every resident.

Visit Hoosier Village

Discover the unparalleled dining experience waiting for you at Hoosier Village.

HOOSIER VILLAGE

A BHI Senior Living Community

 [hoosiervillage.com](https://www.hoosiervillage.com)

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