

2017-2018 Academic Catalog

Publication Home

Welcome!

The Academic Catalog of The Culinary Institute of America is where you'll find information about CIA degree and certificate program requirements, courses, and academic policies at all CIA campuses.

How to Use this Catalog

- Use the navigation at left or the Publication Search at the top left to quickly find the specific information you need.
- Collect and save pages you visit frequently with My Portfolio.
- Learn more about this catalog.

Looking for the Student Handbook?

Information about campus life and services, student rights and policies, and campus contacts is available in our Student Handbook. Use the drop-down menu at the top right of this page to select the current edition of the handbook. If viewing from a mobile device, please return to the main page to select the desired publication.

General Information

Our Mission

The Culinary Institute of America is a private, not-for-profit college dedicated to providing the world's best professional culinary education.

Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts.

We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

Purpose

The Culinary Institute of America provides instruction in the fundamentals of cooking, baking, hospitality management, and culinary R&D to aspiring foodservice and hospitality professionals. Depending on the degree or certificate program students enroll in, they will have the opportunity to:

- Gain appreciation for the history, evolution, and international diversity of the culinary arts and sciences.
- Learn and practice the professional skills used in food preparation and service.
- Explore new cooking and baking methods, as well as diverse cultures and their unique culinary styles.
- Gain experience in the proper use and maintenance of professional foodservice equipment.
- Become familiar with the layout and work flow of professional kitchens and bakeshops.
- Build academic skills and acquire a global perspective in general education courses.
- Learn the principles of food identification, food and beverage composition, and nutrition.
- Understand financial and economic trends and how they influence the foodservice and hospitality industry.

- Acquire management skills to better use human and physical resources in foodservice operations.
- Gain skills to successfully operate a business in today's complex global economy.
- Develop a personal sense of professionalism necessary for working successfully in the foodservice and hospitality industry.
- Build skills as a member of a team.
- Learn to communicate accurately and effectively.
- Use computers to enhance a business's daily operations and future success.
- Develop skills in managing and motivating staff and handling job stress.
- Learn methods of researching culinary and business-related topics.
- Broaden career choices and become more marketable to potential employers, especially for management and entrepreneurial positions.

History

Throughout its history, The Culinary Institute of America has played a pivotal role in shaping the future of foodservice and hospitality. Widely recognized as the world's premier culinary college, the CIA has an industry-wide reputation for excellence and accomplished alumni whose leadership, influence, and professionalism are a testament to the quality of a CIA education.

Such success could only happen through the inspired leadership of some very talented and dedicated people. In the mid-1940s, faced with a shortage of back-of-the-house (kitchen) professionals, members of the New Haven Restaurant Association in Connecticut had the idea of creating a school to train World War II veterans in the culinary arts. In 1945, they approached attorney Frances Roth with their idea and asked her to be the school's administrative director. Mrs. Roth had never worked in a restaurant, but she became determined to establish a school that would become "the culinary center of the nation." With financial, social, and political support from Katharine Angell—who was married to Yale University President Emeritus James Rowland Angell and who would later become chair of the board of the cooking school—Mrs. Roth set about achieving her vision.

On May 22, 1946, the New Haven Restaurant Institute opened its doors in downtown New Haven, CT as the first and only school of its kind in the United States. The Institute enrolled 16 students in its first class and employed a faculty consisting of a chef, a baker, and a dietitian.

As the foodservice industry grew, so did enrollment, necessitating a move in 1947 to larger quarters: a 40-room mansion adjacent to Yale University. The school's name was changed to the Restaurant Institute of Connecticut and, in 1951, it became known as The Culinary Institute of America, reflecting its national scope and the diversity of its students. The college expanded its educational program to two years and introduced continuing education courses for industry professionals. By the time of Mrs. Roth's retirement in 1965, the CIA had increased its enrollment to 400 students and operated a \$2 million facility. Double-class sessions were initiated in 1969 to accommodate a backlog of applications, and an auxiliary campus was leased, but with more than 1,000 students and facilities strained to the maximum, the CIA's administrators launched a nationwide search for a new home. They found it in St. Andrew-on-Hudson, a former Jesuit novitiate in Hyde Park, NY. The new campus opened two years later, with its main building renamed Roth Hall.

In 1971, the Board of Regents of the State of New York granted the CIA a charter to confer the Associate in Occupational Studies (AOS) degree in culinary arts, making it the first culinary college to be so authorized. Other leading-edge associate and bachelor's degree programs, majors, and concentrations were added over the years, cementing the CIA's status as the world's premier culinary college. In 2016, the CIA extended its offerings into post-baccalaureate education with its Wine and Beverage Graduate Certificate Program.

In 1995, the college expanded its global reach by opening its first branch campus, The Culinary Institute of America at Greystone, located in the heart of California's Napa Valley. The CIA's expansion continued in 2008, when The Culinary Institute of America, San Antonio opened its doors in Texas. In 2010, the college opened its first international

location, in Singapore. In partnership with the Singapore Institute of Technology, the CIA offers its bachelor's degree program from its location on the Temasek Polytechnic campus.

In 2015, the CIA launched The Food Business School (FBS), its center for executive education. That same year, the college expanded its California campus operations to include Copia, the former center for food, wine, and the arts in downtown Napa. The CIA at Copia offers food and wine education programs, as well as industry leadership conferences and initiatives.

From its humble beginnings in a single building in New Haven, CT, today the CIA continues to influence the future of food through its commitment to advancing knowledge, leading our industry, and making a difference in the lives of people all over the world.

Career Opportunities

An education from The Culinary Institute of America (CIA) offers students unparalleled career opportunity in an industry that generates an estimated \$799 billion in annual sales in the United States. In 2017, 14.7 million people are projected to be employed in the foodservice business, making it the nation's second-largest private-sector employer, according to the National Restaurant Association (NRA).

The CIA is represented around the world by more than 49,000 alumni who achieve success across a wide range of careers. They become executive chefs, personal chefs, restaurant and business owners, media personalities, restaurant and hotel chain executives, food writers, research chefs, food and beverage executives, and culinary educators and work in all segments of the foodservice and hospitality industry.

Some graduates of the CIA **associate degree programs** in culinary arts and baking and pastry arts enter the industry as entry-level cooks, bakers, or pastry cooks for restaurants, hotels, country clubs, retail bakeries, and institutions; others choose jobs in dining room service, catering, food research, or kitchen supervision. Still others choose to enroll in the college's **bachelor's degree programs in food business management** to expand their career possibilities to include business management and staff management positions, as well as business ownership, communications, marketing, sales, and more. In addition, **bachelor's in culinary science** graduates can pursue careers in research and development; work for large foodservice operations such as hospitals, schools, and military organizations; serve as field representatives; use science for creative impetus as a restaurant chef; and more. Graduates of the **bachelor's in applied food studies program** are positioned to pursue opportunities in food media and communications, food education, food policy, innovative startups working in sustainable food practices, non-profit advocacy groups, and more. And graduates of the **bachelor's in culinary arts** program can work in entry-level positions in a variety of industry segments, including catering management, university or corporate dining, research and development, food media, retirement community management, farm-to-table/agricultural product development, and public health and wellness. They may also become entrepreneurs, private chefs, maitres d'hôtel, or grocery and retail chefs.

Graduates of the **Accelerated Culinary Arts Certificate Program** gain hands-on culinary skill and knowledge to complement their bachelor's degree in hospitality management, food science, nutrition, or a closely related field. The program prepares them for a multitude of opportunities such as cook, research assistant, restaurant assistant manager, and other entry-level positions.

Wine and Beverage Graduate Certificate Program graduates can pursue such positions as entry-level food and beverage manager, retail wine and beverage buyer, specialty tasting room associate, or wine steward in fine dining and multi-unit restaurants. With experience, a graduate can become a wine and beverage sales representative in wholesale distribution, work as a beverage director in fine dining, or take on other positions within the food, beverage, and winery segments.

CIA programs are not designed to lead to positions, occupations, trades, or career fields that require licensing in the state of California.

View a list of typical positions held by CIA graduates from the California campus.

Accreditation/Approvals

The Culinary Institute of America—which includes campuses in Hyde Park, NY; St. Helena, CA; and San Antonio, TX; and an additional location in Singapore—is accredited by the Middle States Commission on Higher Education, 3624 Market Street, Philadelphia, PA 19104, 267-284-5000. The Middle States Commission on Higher Education is an institutional accrediting agency recognized by the U.S. Secretary of Education and the Council for Higher Education Accreditation. Official recognition of this CIA accreditation may be found under "Institutions" on the Middle States website: www.msche.org.

The Culinary Institute of America holds an Absolute Charter issued by the New York State Board of Regents and is approved for veterans training under the G.I. Bill of Rights. The curricula are registered by the New York State Education Department. For more information, contact the New York State Education Department, 89 Washington Avenue, Albany, NY 12234, 518-474-3852.

The Culinary Institute of America is a private postsecondary institution and has been granted approval to operate by the California Bureau for Private Postsecondary Education (Bureau for Private Postsecondary Education, 2535 Capitol Oaks Drive, Suite 400, Sacramento, CA 95834; www.bppe.ca.gov; toll-free phone number: 1-888-370-7589). The definition of approval to operate is compliance with state standards as set forth in the California Private Postsecondary Act of 2009.

The CIA is approved and regulated by the Texas Workforce Commission, Career Schools and Colleges, 101 East 15 Street, Austin, TX 78778-001, 512-936-3100, <http://csc.twc.state.tx.us>.

The Culinary Institute of America has Certificates of Authorization from the Texas Higher Education Coordinating Board, P.O. Box 12788, Austin, TX 78711, 512-427-6200, www.thecb.state.tx.us.

For further information regarding accreditation and approval, or to review or obtain documents describing accreditation or approval, contact the director of accreditation at 845-451-1614.

Nondiscrimination Statement

The Culinary Institute of America (CIA) is an Equal Opportunity Employer committed to the principle of equal opportunity in education and employment, in compliance with Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, Title VI and Title VII of the Civil Rights Act of 1964, the Age Discrimination Act of 1975, and other federal, state, and local laws.

The CIA does not discriminate against individuals on the basis of race, color, sex, sexual orientation, gender identity, religion, disability, age, genetic information, marital status, veteran status, ancestry, national or ethnic origin, or any other protected group or classification under federal or state laws. These principles also apply to admissions, financial aid, academic matters, career services, counseling, housing, employment policies, scholarship programs, medical services, and all other programs and activities available at the CIA.

The Culinary Institute of America, pursuant to Title IX, Title VII, and state laws, also prohibits sexual harassment, which includes sexual assault and sexual violence.

The **Senior Director of Faculty Relations** is designated as the Title IX Coordinator and Age Discrimination Act Coordinator for the CIA and is responsible for coordinating compliance with the above applicable laws, statutes, and regulations as set forth in this statement. The **Manager of Faculty Relations** is designated as the Deputy Title IX Coordinator and supports the Title IX Coordinator and Age Discrimination Act Coordinator for the CIA. Inquiries to the CIA concerning the application of the Age Discrimination Act and Title IX, and their implementing regulations, may be referred to the Title IX and Age Discrimination Act Coordinator, or to the Office for Civil Rights (OCR) of the U.S. Department of Education.

The **Dean of Academic Engagement and Administration** is designated as the Section 504 Coordinator for the CIA and is responsible for coordinating compliance under Section 504 of the Rehabilitation Act of 1973. Inquiries relating to Section 504 may be referred to the Section 504 Coordinator.

Additionally, complaints, including the procedure for filing a complaint regarding this Nondiscrimination Statement and the CIA's compliance with Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, Title VI and Title VII of the Civil Rights Act of 1964, the Age Discrimination Act of 1975, and other federal, state, and local laws, may also be directed to the following Civil Rights Compliance Officers:

Joseph Morano, Senior Director—Faculty Relations
Title IX and Age Discrimination Act Coordinator
The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538
Office: Roth Hall, Room S-324
Telephone: 845-451-1314
E-mail: Joe.Morano@culinary.edu

Danielle Glendenning, Manager—Faculty Relations
Deputy Title IX and Age Discrimination Act Coordinator
The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538
Office: Roth Hall, Room W-401E
Telephone: 845-905-4369
E-mail: Danielle.Glendenning@culinary.edu

Carolyn Tragni, Dean—Academic Engagement and Administration
Section 504 Coordinator
The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538
Office: Roth Hall, Room S-319
Telephone: 845-451-1615
E-mail: Carolyn.Tragni@culinary.edu

Or

U.S. Department of Education
Office for Civil Rights
Lyndon Baines Johnson Department of Education Building
400 Maryland Avenue, SW
Washington, DC 20202-1100
Telephone: 1-800-421-3481
Fax: 202-453-6012; TDD: 1-877-521-2172
E-mail: OCR@ed.gov

Not-for-Profit Statement

The Culinary Institute of America is an independent, not-for-profit educational organization [Section 501 (c) (3)] pursuing its mission of providing the highest quality culinary education. This not-for-profit status distinguishes the Institute from others because it enables us to focus on the quality of education rather than on satisfying the investment expectations of shareholders.

Governed by a board of trustees not compensated for its services, the Institute benefits from the guidance of its board members, who represent the hospitality field as well as the professional and educational communities.

Required State of California Regulatory Disclosure

The Culinary Institute of America does not have a pending petition in bankruptcy, is not operating as a debtor in possession, has not filed a bankruptcy petition in the last five years, and has not had a petition in bankruptcy filed against it within the preceding five years that resulted in reorganization under Chapter 11 of the U.S. bankruptcy code.

CIA Locations

The CIA has three campuses across the United States:

The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538-1499
845-452-9600
www.ciachef.edu/newyork

The Culinary Institute of America at Greystone
2555 Main Street
St. Helena, CA 94574
707-967-1100
www.ciachef.edu/california

The Culinary Institute of America, San Antonio
312 Pearl Parkway, Building 2, Suite 2102
San Antonio, TX 78215
210-554-6400
www.ciachef.edu/texas

The college's additional location in Singapore operates on the campus of Temasek Polytechnic through the CIA's partnership with the Singapore Institute of Technology:

The Culinary Institute of America, Singapore
Temasek Polytechnic
21 Tampines Avenue 1, Block 31
Singapore 529757
+65 6592 1136
www.ciachef.edu/singapore

The Singapore Institute of Technology
10 Dover Drive
Singapore 138683
+65 6592 1136

Professional and Physical Resources

CIA students benefit from the vast experience of our award-winning international faculty of chefs, pastry chefs, bakers, wine and beverage experts, restaurant operations instructors, business management teachers, and liberal arts instructors. These professionals have served in some of the best-known restaurants, hotels, resorts, and corporations in the United States and around the world and have worked extensively in their academic specialties.

Students also have at their disposal world-class facilities expressly designed for professional education in culinary arts, baking and pastry arts, culinary science, and wines and beverages. These include kitchens and bakeshops with equipment selected to replicate the professional foodservice environment and student-staffed public restaurants that provide real-life, hands-on experience for students.

New York Campus

Roth Hall, the Colavita Center for Italian Food and Wine, the J. Willard Marriott Education Center, and the Student Commons house 42 professionally equipped kitchens and bakeshops, four student-staffed public restaurants, a demonstration theater, meat and fish fabrication rooms, a commercial storeroom, culinary science lab, sensory lab, the Julius Wile Baccalaureate Center, and athletic facilities. In addition, the General Foods Nutrition Center includes a computer classroom and laboratory, and a nutrition resources center. The Conrad N. Hilton Library is another campus highlight. In addition to the library itself, the 45,000-square-foot facility houses the Learning Strategies Center/Library Learning Commons, television and photography studios, a student computer lab, and a demonstration theater. The Marriott Pavilion features the 800-seat Ecolab Auditorium and a conference space that includes a state-of-the-art kitchen.

California Campus

The historic Greystone building is the hub of degree and certificate program education at the CIA's California campus. Housing five teaching kitchens and three bakeshops in a 3,600-square-foot open-architecture format, the campus also boasts an outdoor area for live-fire cooking, demonstration theaters, and a student-staffed public restaurant. Academic support resources include a library, a student computer lab, the Learning Strategies Center/Library Learning Commons, classrooms and lecture spaces, and student residence halls and lodging.

All class sessions will be held at facilities on the CIA at Greystone campus, 2555 Main Street, St. Helena, CA 94574.

Texas Campus

The CIA San Antonio is housed in a 30,000-square-foot building at the Pearl site near downtown. The facility combines the realism of the professional foodservice environment with an ideal educational setting focusing on student learning and outcomes. Five state-of-the-art teaching kitchens and a professional bakeshop are designed to provide modules and stations at which students can perform their lab exercises and be observed and coached on an individual basis. The Latin kitchen, unlike any other in the world, features both indoor and outdoor cooking facilities. Students also benefit from other educational facilities that include demonstration theaters, a student-staffed public restaurant, a computer lab, the Learning Strategies Center/Library Learning Commons, and a library.

CIA Singapore

Students at the CIA Singapore enjoy stellar state-of-the-art facilities on the Singapore Institute of Technology's (SIT) campus at Temasek Polytechnic. The CIA Singapore includes teaching kitchens, the student-staffed Top Table Restaurant, and a library with more than 140,000 volumes of texts and e-resources covering subjects ranging from applied science to wine. Students also have access to sports facilities, student services, meeting rooms, and computer labs.

College Awards

CIA excellence is widely recognized in the industry and community, and the following is just a sampling of the most recent accolades the college has received:

Administration and Staff

- **The Power List: The 50 Most Powerful People in Foodservice**, *Nation's Restaurant News* President Tim Ryan '77, 2017, 2016, 2014
- **America's 50 Most Powerful People in Food**, *The Daily Meal* President Tim Ryan '77, 2017, 2016
- **GlobalChef Award, At-Sunrice** Managing Director Eve Felder '88, 2016
- **Foodservice Director of the Month**, *Foodservice Director* Senior Director—Food and Beverage Operations Wally Malouf '75, March 2016
- **Women of Influence in the Food Industry**, *Griffin Report of Food Marketing* Senior Advancement Officer Lee Ellen Kirk, 2016; Director—Education Jennifer Purcell '96, 2015
- **Visionary Award, Hudson Valley Economic Development Corporation** President Tim Ryan '77, 2014
- **Best of Show Medals, Société Culinaire Philanthropique Salon of Culinary Art** CIA faculty and students, 2011–2014
- **Gold Medal, USA Culinary Cup Challenge Team Competition** Dean—Baking and Pastry Arts Thomas Vaccaro '85, 2013
- **Farm-to-Table Award, The Valley Table** President Tim Ryan '77, 2013
- **Innovation Award, University of California, Los Angeles** President Tim Ryan '77, 2013
- **Lifetime Achievement Award, Foodservice Educators Network International** President Tim Ryan '77, 2012
- **Highest Leaf Award, Women's Venture Fund** Managing Director Eve Felder '88, 2011
- **Who's Who of Food & Beverage in America, James Beard Foundation** President Tim Ryan '77, 2010; Vice President—Strategic Initiatives and Industry Leadership Greg Drescher, 2005; Dean—Culinary Arts Brendan Walsh '80, 1987
- **Silver Plate Award, International Foodservice Manufacturers Association** President Tim Ryan '77, 2009
- **Sharing Culinary Traditions Award, American Academy of Chefs** President Tim Ryan '77, 2009
- **HeartSaver Award, American Heart Association** Safety Dispatcher Al Siefert, Safety Officers Carl Wilson and Robert Barclay, Environmental and Safety Supervisor Neil Garrison, and Communications Manager Jeff Levine, 2016; Safety Supervisor Lyle Burnett, Nurse Kelly O'Connor, Safety Dispatcher Al Seifert, and Safety Officer Carl Wilson, 2008

Faculty

- **Antonin Carême Medal, American Culinary Federation** Professor—Culinary Arts Lars Kronmark, 2013
- **Winner, Cochon 555 Cooking Competition** Professor—Culinary Arts Lars Kronmark, 2012
- **Prize of Honor, Société Culinaire Philanthropique Salon of Culinary Art** Associate Professor—Baking and Pastry Arts Todd Knaster, 2011; Professor—Baking and Pastry Arts Peter Greweling, 2010; CIA, 2008
- **Third Place, U.S. Finals of the World Chocolate Masters Competition** Professor—Baking and Pastry Arts Stephen Durfee, 2010
- **Hay-Nicolay Dissertation Prize, Abraham Lincoln Institute and Abraham Lincoln Association** Professor—Liberal Arts Robert Johnson, Jr., 2009

- **Chef Professionalism Award, Northeast Region, American Culinary Federation** Assistant Professor—Culinary Arts Rudy Speckamp, 2008

Restaurants

- **Best French Cuisine, Reader's Pick, Hudson Valley** The Bocuse Restaurant, 2016
- **Best Dessert, Readers' Pick, Hudson Valley** Apple Pie Bakery Café, 2016
- **Achievement of Excellence Award, American Culinary Federation** The Bocuse Restaurant, 2014; American Bounty Restaurant, 2014; Ristorante Caterina de' Medici, 2014; Apple Pie Bakery Café, 2004
- **Top 10 Restaurants You Should Try, The Culture Trip** Nao, 2014
- **100 Top Restaurants Fit for Foodies, OpenTable.com** The Bocuse Restaurant, 2013
- **Must-Try Eats, San Antonio Express-News** Nao, 2013
- **Best New Restaurant, Downtown Alliance San Antonio** Nao, 2013
- **Great Wine Capitals Best of Wine Tourism Award** Rudd Center for Professional Wine Studies, 2014; Wine Spectator Greystone Restaurant, 2012
- **Clean Plate Award, Restaurant Business** Apple Pie Bakery Café, 2008

College

- **Hospitality Institution of the Year, The World Gourmet Series Awards of Excellence** CIA Singapore, 2017
- **IACP Cookbook Award, International Association of Culinary Professionals** *The Young Chef: Recipes and Techniques for Kids Who Love to Cook*, 2017; *The Elements of Dessert*, 2014; *Baking and Pastry: Mastering the Art and Craft*, 2nd edition, 2010
- **Innovation Award: Best Academic Institution or Organization, Taste Talks Food & Drink Awards** CIA, 2016
- **Military Friendly School[®], GI Jobs** CIA, 2011–2016
- **Art in Public Places Award, Arts Mid-Hudson** 2016
- **Best Place to Take a Cooking Class, Hudson Valley** CIA, 2016
- **Outstanding Project, Learning by Design** The Egg—Student Commons Building, 2016
- **Culinary Institution of the Year, The World Gourmet Series Awards of Excellence** CIA Singapore, 2015
- **President's Medallion, American Culinary Federation** The Culinary Institute of America, 2014
- **Taste Hall of Fame, The Taste Awards** The Culinary Institute of America, 2014
- **Best Conference App of the Year, Cvent Planner Awards** Worlds of Flavor International Conference and Festival, CIA at Greystone, 2013
- **Outstanding Design, American School & University** Student townhouses, 2013
- **Top 10 Cookbooks of 2012, StarChefs.com** *The Elements of Dessert*
- **Faces of Diversity Inspiration Award, National Restaurant Association** CIA, 2011
- **Headliner Award, Green-Friendly Organization, Dutchess County Regional Chamber of Commerce** CIA, 2011
- **Gold Level Leadership in Energy and Environmental Design (LEED) Certification, U.S. Green Building Council** Vineyard Lodge II, 2010
- **Best Books of 2010, Wine & Spirits magazine** *Exploring Wine*

Gainful Employment Data (Certificate Programs)

In accordance with U.S. Department of Education reporting guidelines, information pertaining to potential occupations, job placement rates, program on-time completion rate, and other relevant employment data for the Accelerated Culinary Arts Certificate Program and the Wine and Beverage Graduate Certificate Program offered at the California campus may be found on the CIA website at www.ciachef.edu/bppe.

Location of Information

Most of the information pertaining to subjects important to CIA students is available on the Consumer Information page of our website at www.ciachef.edu/consumer-information; some is also available in the responsible office as noted below. The table that follows, in accordance with the federal Higher Education Act, is designed to help students locate information they may need.

INFORMATION	FORMAT	LOCATION
Description of available financial aid	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Financial aid application procedure	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Financial aid eligibility requirements	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Selection criteria for aid recipients	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Criteria to determine financial aid awards	Electronic	www.ciachef.edu/consumer-information

		www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Criteria for continued eligibility	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Satisfactory academic progress and financial aid	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Re-establishing eligibility for financial aid	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Method and frequency of financial aid disbursement	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Loan repayment information	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services

Terms and conditions of federal student loans	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
General Federal Work-Study conditions	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Federal Perkins and Federal Stafford exit counseling information	Electronic—video presentation	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Cost of attendance	Electronic and printed on Enrollment Agreements	www.ciachef.edu/consumer-information (scroll to College Navigator) Student Financial and Registration Services
Specific costs, charges, and fees	Electronic and printed on Enrollment Agreements	www.ciachef.edu/consumer-information (scroll to College Navigator) Student Financial and Registration Services
Refund policy	Electronic and printed on Enrollment Agreements	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid Student Financial and Registration Services
Refund distribution	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-tuition-and-financial-aid

		financial-aid Student Financial and Registration Services
Degree and certificate programs	Electronic	www.ciachef.edu/consumer-information Academic Catalog; Curricula Office of the Provost
Transfer of credit policies and articulation agreements	Electronic Policy is also printed on Enrollment Agreement for the California campus.	www.ciachef.edu/consumer-information www.ciachef.edu/transfer-credit-policies Office of the Provost; Office of Accreditation
Instructional and physical facilities	Electronic	www.ciachef.edu/consumer-information Academic Catalog; Professional and Physical Resources
Faculty and instructional personnel	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/cia-faculty-profiles Office of the Provost
Facilities for students with disabilities	Electronic	www.ciachef.edu/consumer-information Disability Policies Learning Strategies Center
Peer-to-peer file sharing policies	Electronic	www.ciachef.edu/consumer-information (scroll to Copyright Infringement) Information Technology Services (ITS) Department
Names, titles, and locations of employees available for information dissemination	Electronic	www.ciachef.edu/consumer-information

		Student Affairs Office
Graduation rates	Electronic	www.ciachef.edu/consumer-information (scroll to College Navigator) Office of Assessment and Institutional Research
Degree and certificate placement data	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/bppe/ Office of Assessment and Institutional Research
Supporting accreditation documentation	Electronic and print	www.ciachef.edu/consumer-information www.ciachef.edu/accreditation/ Office of Accreditation
Names of accrediting, approving, or licensing bodies	Electronic	www.ciachef.edu/consumer-information www.ciachef.edu/accreditation/ Office of Accreditation
Institutional security policies and crime statistics*	Electronic Statistics upon request; see footnote.	Annual Security, Fire Safety, and Statistics Report Campus Safety, Director—Education
Campus emergency response information	Electronic Safety and Security Information Report	Annual Security, Fire Safety, and Statistics Report Student Handbook: catalog.ciachef.edu , select the handbook from the drop-down Campus Safety
Crime and fire information**	Electronic and printed information	Annual Security, Fire Safety, and Statistics Report Campus Safety (New York and

		California)
Missing persons procedure	Electronic	www.ciachef.edu/consumer-information Missing Student Notification Policy Student Handbook: catalog.ciachef.edu , select the handbook from the drop-down Annual Security, Fire Safety, and Statistics Report Campus Safety
Fire safety information	Electronic	Annual Security, Fire Safety, and Statistics Report Campus Safety Student Handbook: catalog.ciachef.edu , select the handbook from the drop-down
Vaccination policy	Electronic	www.ciachef.edu/consumer-information Vaccinations Policy Student Handbook: catalog.ciachef.edu , select the handbook from the drop-down

* In addition to the crime statistics contained within the Annual Security, Fire Safety, and Statistics Report, all campus crime statistics are reported to the United States Department of Education (DOE), and can be found on the DOE website at <http://ope.ed.gov/security>. A hardcopy report of the statistics may be requested from the director of campus safety at the New York campus, and will be provided within 10 days of the request.

** The crime log and the fire log (for fires in on-campus student housing facilities) for the most recent 60-day period are open for public inspection during normal business hours.

Academic Calendars

Our academic calendars provide students at each CIA campus with the important dates they need to know as they move through the college's degree and certificate programs.

- U.S. campuses
- CIA Singapore

Admissions

The Culinary Institute of America seeks candidates for its degree and certificate programs who can demonstrate academic competence and who have experience in the foodservice industry. Program start dates are offered throughout the year, and students may submit their application for admission year-round except where noted.

Associate and Bachelor's Degree Programs—U.S. Campuses

Admissions Process

The college has a selective admissions process whereby each candidate is evaluated individually. The basic requirements are as follows:

1. **Students must have met all the requirements for a high school diploma or have a GED credential**
2. **A medical exam**

A complete medical examination is required within one year of the student's entry date. An exam form is supplied by the CIA (and is available from CIA Main Menu, the student web portal) for this purpose and must be completed and returned to Student Health Services for review by the school's medical staff. There are no exceptions to this requirement.

Application Procedure

The steps to apply for admission to the degree programs are as follows:

Applicants

1. **Complete the CIA application or Common Application**
 - Read the application carefully and complete all sections. The CIA application is available at www.ciachef.edu/applynow.
 - Applicants with significant experience in the foodservice industry or who are career changers should consider including a copy of their résumé.
1. **Complete the short essay questions**

The questions can be found on the CIA website. Each response must be a minimum of 100 words.
1. **Pay the nonrefundable application fee**

Submit payment of \$50 to The Culinary Institute of America.
1. **Ask for a recommendation**

One character letter of recommendation is required. It should be from an employer, teacher, or professional colleague either within or outside the foodservice industry. The letter should address the applicant's commitment to the food world, problem-solving ability, and persistence in either work or academics.
1. **Request official transcripts**

Applicants should ask all secondary and postsecondary schools they've attended to send the student's **official** transcripts (not a student copy) directly to CIA Admissions. These can be received in paper version or electronically directly from the school.

- **For applicants who hold an equivalency diploma**, the official test scores must be submitted.
- **For high school students**, the transcript must be complete through the 11th grade, and indicate what courses they'll take in the 12th grade or show their marks for the 12th grade. Applicants must have met all the requirements for a high school diploma or have received an equivalency diploma to enroll at the CIA.
- **Applicants who have matriculated in a college-level degree program** and have completed the equivalent of 24 or more college credits are not required to submit a high school transcript. Academic transcripts are required for all colleges attended.

1. **Submit SAT and/or ACT scores**

The college strongly recommends that students who have taken the SAT and/or ACT include their scores, as they may help students qualify for a scholarship if submitted prior to acceptance.

1. **Submit the required application materials to CIA Admissions**

Materials can be submitted through the student's online application or sent in the mail to: Admissions Department, The Culinary Institute of America, 1946 Campus Drive, Hyde Park, NY 12538-1499.

Most CIA students will have had some experience in food—including culinary classes during high school or college, work in the food industry, or extensive personal cooking or baking activities. If you need to confirm your interest in a food career or your choice of major at the CIA, we recommend that you gain hands-on experience in a classroom, work, or volunteer setting prior to enrolling at the college.

Junior-Year Applicants

CIA associate degree program students

CIA associate degree students interested in pursuing a bachelor's degree program should contact the Center for Career and Academic Advising for the appropriate form.

After completion of the AOS or AAS course work and practicals, students who are accepted into the bachelor's degree program may enroll with two outstanding grades from the final AOS or AAS semester. Passing grades and a cumulative GPA of 2.0 for the associate degree program must be verified during the student's first bachelor's semester in order to continue into the second bachelor's semester.

CIA associate degree graduates

CIA graduates interested in pursuing a bachelor's degree program at the CIA should contact the Center for Career and Academic Advising for the appropriate form. Graduates who are applying for admission should note that they may need to complete any associate-level courses that have been added to the curriculum since they graduated.

All Applicants—Points to Remember:

- Our Admissions Committee reviews all applications, which are valid for 18 months. Please note that the CIA does not return any materials sent as part of the admissions review process. **Do not submit original diplomas and certificates, as they will not be returned.**
- The applicant's prior educational record will be evaluated according to the difficulty of the program undertaken, class rank, and grade point average. Applicants who have vocational training in culinary arts and related disciplines are expected to have strong marks in these areas.

- The application is seen as a direct reflection the student and his or her interest, motivation, confidence, and academic ability. The CIA will note the student's initiative in expressing and documenting these areas in his or her application materials.
- All prospective students must demonstrate their proficiency in the English language at a level adequate for success at the CIA. If a student's primary spoken language is other than English, the submission of TOEFL, IELTS, or PTE Academic scores is required as part of his or her application. Please see International Students for details.

Challenge Exam

A student can be awarded credit for Mathematical Foundations by demonstrating knowledge of the course content acquired prior to enrolling at the CIA. This is achieved by earning a passing score on a challenge exam. The math challenge exam tests the concepts that are taught in Mathematical Foundations.

The math challenge exam is recommended for students who:

- Have proven proficiency by having earned an AP math score of 3 or higher,
- Have taken a college-level math course but did not receive credit, or
- Feel confident that prior training or experience in math can fulfill the course requirement.

To receive credit for the Mathematical Foundations course, a score of at least 72% on the math challenge exam is required.

It is highly recommended that students discuss their options with an advisor/counselor in the Admissions Office or Education Department.

For More Information

Please see General Admissions Information.

Bachelor's Degree Program—Singapore

Admissions Process

The college has a selective admissions process whereby each candidate is evaluated individually. The basic requirements are:

1. **A diploma from a Singaporean polytechnic**

Transfer credits have already been mapped out for students with a diploma in culinary and catering management, hospitality and tourism management, or leisure and resort management. If graduates of these programs satisfy the transfer credit policy of the CIA (see Transfer Credit), they will receive credit for the courses already completed during their polytechnic education. These students will follow a typical sequence of courses, which can be found on the CIA Singapore website at www.ciachef.edu/singapore.

Any other students who apply must have their transfer credits mapped specific to their previous diploma program, and may be required to take additional courses. Non-relevant diplomas and other applicants will be considered on a case-by-case basis.

1. **Work experience at a non-fast-food establishment with a professional kitchen**

The CIA Singapore requires that students gain relevant experience before enrolling by working in a foodservice operation, by completing culinary classes during high school or postsecondary school, or by completing college- or polytechnic-level culinary courses. Time requirements vary by type of experience. Foodservice and hospitality is a rewarding and challenging profession, and this experience requirement is designed to help students understand the realities of working in the foodservice industry and be confident in their career choice.

Application Procedure

The steps to apply for admission to the bachelor's degree program in Singapore are as follows:

1. **Review the admissions procedure on the Singapore Institute of Technology's website (www.singaporetech.edu.sg)**

Admissions will be open for three months, January–March. During this time, prospective students will apply and their applications will be reviewed. If the Admissions Committee approves a student's application, he or she will be invited for a face-to-face interview. The purpose of the interview is to meet the student, get to know him or her, and better understand his or her passion for the food and hospitality industry.

1. **Ask for recommendations**

Two recommendations are required. One must be from an industry employer that describes the applicant's foodservice experience. The second must be a recommendation from a professional contact (e.g., employer, business associate, mentor), in order to give the Admissions Committee a greater understanding of the student's character and abilities.

To make it easier for a foodservice employer or professional contact to write the letter of recommendation, applicants can download and print the CIA's Letter of Recommendation Guidelines from www.ciachef.edu/singapore and pass them along to the recommender.

For More Information

Please see General Admissions Information.

Certificate Programs

Admissions Process

The college has a selective admissions process whereby each candidate is evaluated individually. The basic requirements are as follows:

Program-specific requirements

ACAP—Offered at the California campus, the Accelerated Culinary Arts Certificate Program is open only to students who will have completed a bachelor's degree in hospitality management, restaurant management, food science, nutrition, or closely related field by June 1 of the year of their program date. We may consider other majors in the fields of marketing and public relations. Please submit a personal statement along with your application that speaks to your interest in this field and how your previous education prepares you for success.

Applicants must complete a college-level course in food safety, sanitation, and basic food costing or have equivalent work experience prior to beginning the ACAP.

WBGC—The Wine and Beverage Graduate Certificate Program, offered at the California campus, is open to those individuals 21 years of age or older who have a serious interest in a professional career in wine, beverage, and service management in the hospitality industry. Prospective students must have a bachelor's degree, preferably in hospitality management or a related field. While students who have earned a bachelor's degree in another discipline may enroll in the program, they are expected to enter the program with some knowledge of the industry.

Application Procedure

The steps to apply for admission are:

1. **Complete the application**

- Read the application carefully and complete all sections. The CIA application is available at www.ciachef.edu/applynow.
- Applicants with significant experience in the foodservice industry or who are career changers should consider including a copy of their résumé.

1. **Submit a Statement of Purpose**

Each certificate-seeking applicant is expected to complete a Statement of Purpose. This statement should be 300–500 words concerning your purpose for undertaking or continuing your study of culinary arts or graduate study in wines and beverages, your reasons for wanting to study at The Culinary Institute of America, and your professional plans and career goals. You also may explain any special circumstances applicable to your background and elaborate on relevant academic and/or professional achievements.

1. **Pay the nonrefundable application fee**

Submit payment of \$50 to The Culinary Institute of America.

1. **Request a recommendation**

The letter of recommendation should be from a senior administrator or faculty member associated with the program from which the applicant has graduated or will graduate. Applicants who have been out of school for more than five years should substitute a letter of recommendation from their current employer.

1. **Request official transcripts**

Applicants should ask all secondary and postsecondary schools they've attended to send the student's **official** transcripts (not a student copy) directly to CIA Admissions. Academic transcripts are required for all colleges the applicant has attended. Transcripts can be received in paper version or electronically directly from the school.

1. **Submit the required application materials to CIA Admissions**

Materials can be submitted through the student's online application or sent in the mail to: Admissions, The Culinary Institute of America, 1946 Campus Drive, Hyde Park, NY 12538-1499.

All Applicants—Points to Remember:

- Our Admissions Committee reviews all applications, which are valid for 18 months. Please note that the CIA does not return any materials sent as part of the admission review process. **Do not submit original diplomas and certificates, as they will not be returned.**
- The applicant's prior educational record will be evaluated according to the difficulty of the program undertaken, class rank, and grade point average. Applicants who have coursework in subjects related to the program for which they are applying are expected to have strong marks in these areas.
- The application is seen as a direct reflection the student and his or her interest, motivation, confidence, and academic ability. The CIA will note the student's initiative in expressing and documenting these areas in his or her application materials.

- All prospective students must demonstrate their proficiency in the English language at a level adequate for success at the CIA. If a student's primary spoken language is other than English, the submission of English language proficiency scores is required as part of his or her application. Please see International Students for details.

Campus Visits

Prospective students are encouraged to come see the CIA firsthand. Admissions Information Sessions and Open Houses are scheduled throughout the year, giving prospective students a chance to talk with admissions representatives, faculty, and current students. Call 1-800-CULINARY or visit www.ciachef.edu for session dates.

General Admissions Information—All Programs

Catalog and Enrollment Agreement

Prospective students are encouraged to review the CIA *Academic Catalog* prior to signing an enrollment agreement.

California Campus

Students are also encouraged to review the School Performance Fact Sheet, which must be provided to the student prior to their signing an enrollment agreement.

Technical Standards

In order to reflect the requirements and standards of the foodservice and hospitality industry, The Culinary Institute of America requires all students to meet certain essential functions/technical standards needed for successful completion of all phases of our education programs. To participate in and successfully complete the CIA's degree and certificate programs, each student, with or without reasonable accommodations, must be able to meet these standards.

CIA Learning Strategies/Library Learning Commons staff members are also available to assist students with a disability in determining if their documentation is appropriate and current, and to answer any additional questions. For further information about our disability services, visit www.ciachef.edu or call 845-451-1219 or 845-451-1288 (NY), 707-967-2406 (CA), or 210-554-6465 (TX).

Withdrawal of Application

Applicants who have not visited the school prior to enrollment will have the opportunity to withdraw without penalty within three business days following either the regularly scheduled orientation procedures or following a tour of the facilities and inspection of equipment where training and services are provided.

Articulation Agreements

The CIA has articulation agreements in place with other educational organizations, including high schools and National Student Organizations (NSOs). The college also has articulation agreements with Orange County Community College

and Rockland Community College, both in New York State. Visit the CIA website to view the complete list of participating organizations.

Transfer Credit

The CIA may allow an individual who has earned college credits at an accredited college and/or university and/or through select examinations and/or through the military and/or through life achievement to be awarded up to 60 credits towards his or her CIA degree(s). Because of the unique nature of the CIA's curricula, only select course work can be considered for transfer credit. The CIA does not accept transfer credits for laboratory courses (unless specifically negotiated under an articulation agreement or approved by the CIA as an elective) in culinary arts, baking and pastry arts, or hospitality and service management courses. Course work evaluated and deemed acceptable based on its content and comparability relative to standard college/university curricula will be awarded college transfer credit consistent with the CIA's Transfer Credit Policy.

Transfer credit requests are reviewed by the appropriate dean/associate dean to determine the equivalency in content and level to CIA courses or categories. Transfer credit assignment to a particular major is dependent on the specific courses and distribution requirements deemed appropriate for transfer into that major.

Questions about transfer credit should be directed to the Center for Career and Academic Advising at advising@culinary.edu.

Approval Criteria

The following parameters must be met to transfer credit:

- A student may be eligible to receive up to 60 credits toward his or her degree for prior course work, certain examinations, military experience, and/or life achievement.
- Any course from another higher education institution for which transfer credit is requested should normally be from an accredited college and/or university as relevant to a particular major.
- A student must have completed the course to be transferred from another institution with a grade of "C" or better.
- Transferred courses are not calculated into a student's overall grade point average.

The following additional parameters also apply, as relevant:

- A student took the College Board AP exam and received a "4" or higher within the past five years.
 - The CIA will accept AP Calculus and AP Statistics if the student received a "3" or higher.
- A student took selected CLEP exams or DSST exams with qualifying scores as determined by the grading authority.
- A student took International Baccalaureate (IB) courses with qualifying scores as determined by the grading authority.
- A student will receive credit if he or she successfully completes the CIA Culinary Math Challenge Exam.
- A student may receive college credit for military courses evaluated by the American Council on Education (ACE). He or she may also receive college credit for military experience through the Life Achievement Portfolio.
- A student may receive credit for life achievement for experiences outside traditional college courses that meet the learning objectives of those courses. The student will be charged according to the fee listed in Fees That May Be Assessed.
- A culinary arts student may be eligible to receive externship credit based on work experience.
- Non-credit-bearing in-class or online courses will be considered only as part of a Life Achievement Portfolio.

Please note:

- Credits accepted for transfer may count toward the completion of degree requirements but are not calculated in a student's grade point average at the college.
- Tuition charges are assessed based on full-time study, with each semester ranging between 12–18 credits. Students who take fewer or more than the full-time course load will be charged according to the fee listed in Fees That May Be Assessed.
- Students who receive transfer credit and wish to supplement their semester courses may take an Independent Study course or elective with the permission of the appropriate academic dean.
- The transferability of credits you earn at the CIA is at the complete discretion of an institution to which you seek to transfer.

Appeal Process

The transfer credit appeal process must be in accordance with the following procedures:

1. The student must review the transfer credit evaluation with the transfer credit coordinator.
2. The student must submit a written statement outlining the reasons he or she should be awarded credit (one page maximum).
3. The student must provide a detailed course guide or syllabus and course description from the catalog.
4. The student must submit the materials with the transfer credit appeal application to the dean for academic engagement and administration.
5. Within five business days, the student will receive confirmation via e-mail that his or her appeal is being reviewed by the vice president of academic affairs. If the student does not receive confirmation, he or she should contact the transfer credit coordinator.
6. Within 10 business days, the vice president for academic affairs will render a final decision. If the appeal is granted, the transfer credit coordinator will make the necessary changes for the transfer of credit.

How to be Considered for Transfer Credit

Incoming students

To be evaluated for college course or AP transfer credit at the CIA, incoming students should follow the college's application procedure for admission:

- Complete the application for admission.
- Include **official** copies of all high school and/or college transcripts, if not previously sent.
- Submit the completed application and supporting documentation to:
Admissions Department
The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538-1499

Once the student has been accepted to the CIA and official transcripts are on file from previous institutions, he or she will automatically be reviewed for transfer credits. Within three weeks of acceptance, the college will e-mail the student with the results of the transfer credit evaluation.

A student can be awarded transfer credit for the externship based on previous work experience. Eligible students need to have at least 2.5 years of post-high school foodservice experience with progressive levels of responsibility in the professional kitchen. To be considered for this credit, students must submit the standard admissions materials as well as

their résumé and an additional professional letter of recommendation. Students will be required to submit an online application and attach items electronically, and a personal interview may be scheduled to discuss and verify their experience. Students must submit their application any time before the end of the first semester, and will be notified of the application decision within two weeks. Space may be limited for this opportunity.

Enrolled students

Students must have submitted appropriate documentation and/or their **official** transcript(s) by the end of the first semester of their degree program to be considered for transfer credit. Official copies of all transcripts should be sent to the:

Center for Career and Academic Advising
The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538-1499

Important note for all students

Once a student is enrolled in a degree program, the student is expected to complete the remainder of his or her degree requirements (after transfer credit has been awarded) at The Culinary Institute of America.

For further information on transfer credit, students should contact the Center for Career and Academic Advising at transfercredits@culinary.edu.

Notice Concerning the Transferability of Credits Earned at the CIA

The transferability of credits you earn at The Culinary Institute of America is at the complete discretion of an institution to which you may seek to transfer. Acceptance of the degree or certificate you earn from the CIA is also at the complete discretion of the institution to which you seek to transfer. If the degree or certificate you earn at the CIA is not accepted at the institution to which you seek to transfer, you may be required to repeat some or all of your coursework at that institution.

For this reason, you should make certain that your attendance at the CIA will meet your educational goals. This may include contacting an institution to which you may seek to transfer after attending the CIA to determine if your credits, degree, or certificate will transfer.

Life Achievement Portfolio

Students may be able to earn life achievement credit for select liberal arts and business management undergraduate courses if they can demonstrate that they have acquired the knowledge contained in those courses.

The successful candidate for life achievement credit must be at least 23 years old, have completed the first semester at the CIA, and have five years of relevant work, military, and/or life experience that have resulted in college-level learning. Candidates will be competent writers and have the time and energy to devote to the writing of a Life Achievement Portfolio. The portfolio includes a description of the student's life achievements and how these experiences allowed the student to acquire skills and knowledge of comparable value to what he or she could have acquired from specific courses at the CIA.

To explore their individual situations, interested students should first contact the Center for Career and Academic Advising and meet with an advisor. If they receive approval to proceed with developing a portfolio, they will register for the Life Achievement Portfolio application on Moodle and be charged a fee of \$150. Over the course of a maximum of eight weeks, students—with the support of tutors from the Library Learning Commons, if needed—complete and submit their portfolio for evaluation.

A decision may result in an award of credit, a denial of credit requested, or a request for additional information. Students will be notified of the decision by the transfer credit coordinator. Appeals may be made to the appropriate academic dean.

Privacy of Application Records

Please see Privacy of Application Records.

Campus Transfers

In some instances, a currently enrolled associate degree student may seek a transfer of studies to or from the Hyde Park, NY; St. Helena, CA; or San Antonio, TX campuses. Please refer to the college's Policy on Transfers Between Campuses for the policy on campus transfers.

Readmission Policy

With the exception of U.S. service members as noted below, individuals who have not been in attendance at The Culinary Institute of America (CIA) for 12 months or more will have the opportunity to complete their degree contingent upon successful readmission. Individuals wishing to apply to The Culinary Institute of America for readmission after an absence of 12 months or more must complete the appropriate application, including an essay, and submit all required documentation to the CIA's Center for Academic Advising for consideration. Reinstatement of financial aid is not automatic upon readmission, and individuals must contact Student Financial and Registration Services directly to discuss aid.

The CIA will promptly readmit an individual whose education was interrupted by voluntary or involuntary U.S. military service of more than 30 consecutive days while enrolled in an education program at the CIA. A returning U.S. service member does not need to go through the formal reapplication policy and should contact Student Financial and Registration Services to initiate the process.

Vaccinations

Each State Department of Health and the CIA require documentation of screening for tuberculosis (TB) and documentation of having received two MMR vaccinations. If these requirements are not met, students will need to be screened for TB and/or re-immunized for MMR. The CIA requires vaccination against hepatitis A given in two injections six months apart. Vaccination against hepatitis B is recommended but not required. The hepatitis B vaccine is given in three injections over six months. The Menaactra vaccine to protect against meningitis is required in California and Texas and recommended in New York. The meningitis vaccine is available in one injection.

Students should make arrangements with their health care provider to administer any required immunizations during their required medical exam appointment. Any follow-up vaccinations can be arranged through a provider local to the student's campus. At the New York campus, Health Services can administer vaccines and charge all vaccine fees to the student's account.

The entire Vaccination Policy can be found on the CIA Main Menu Policies and Procedures page.

International Students

Application

Application procedures are the same as those for applicants from the United States, with the exception of three additional requirements:

1. All instruction will occur in English. If the student's native language is other than English, he or she will be required to demonstrate proficiency in the English language as part of his or her application file through one of three tests. Documentation of passing proficiency exam scores will be kept in the student's file. The three test options are as follows:
 - The Test of English as a Foreign Language (TOEFL), administered by the Educational Testing Service. A minimum paper score of 550, CBT (computer-based test) score of 213, or iBT (Internet-based test) score of 80 (with a minimum of 20 in each section) is required. For information on test dates and locations, write to TOEFL, Box 6151, Princeton, NJ, 08541, USA; e-mail toefl@ets.org; visit www.toefl.org; or call 609-771-7100; or
 - The International English Language Testing System (IELTS), co-sponsored by the English testing entity of the University of Cambridge, and British and Australian organizations. A minimum overall score of 6.0 is required. For information, write to IELTS, Inc., 100 East Corson Street, Suite 200, Pasadena, CA 91103, USA; e-mail ielts@ceii.org; visit www.ielts.org; or call 626-564-2954.
 - The PTE Academic, an English language-readiness test by Pearson. A minimum score of 53 is required. For more information, visit <http://pearsonpte.com/test-takers/test/>.
1. The CIA will issue conditional acceptances for students who enroll in an English language course of study at a language school. The CIA has partnerships with three language schools for students who require further study to improve their English language proficiency: ELS Language Centers, International Mid Pacific College, and Empire State English.
 - ELS Language Centers: The CIA will accept completion of level 112, in lieu of the TOEFL score.
 - International Mid Pac College (IMPAC): The CIA will accept completion of the IMPAC Level 5—Low Advanced course combined with a 75+ score on the Michigan Test of English Language in lieu of the TOEFL score.
 - Empire State English (ESE): CIA will accept completion of ESE's General English Level Advanced C in lieu of a TOEFL score.

Before you enroll in an English language program, you must first meet all of the admissions requirements listed below:

- Have the available finances required for your program of study.
- Submit your CIA application along with a letter indicating your intention to attend a language school prior to attending the CIA.

When you have submitted all documents to the CIA, your file will be reviewed for academic ability. If you are admissible, you will receive a Conditional Acceptance to the CIA. Once you receive your Conditional Acceptance, you must select and attend International Mid Pac College or an ELS center in the United States. After your successful completion of either program, submit your certificate of completion to the CIA. If you have attended a program and still find yourself unprepared for college-level classes, you will be able to return to the program of your choice for further study.

1. The following is necessary for international students to obtain their Certificate of Eligibility (Form I-20):
 - The student's sponsor(s) must provide the Admissions Department with valid Affidavits of Support (Form I-134) verifying that funds will be available for all educational and living expenses while the student is studying in the United States, or

- The student may choose to provide a bank statement indicating sufficient funds on account and a cover letter from the holder of the account, or
 - The student may submit the CIA's official Letter of Financial Support from the holder of the account stating his or her intent to provide the student's tuition and living expenses for the duration of his or her studies in the United States.
1. Students must provide a copy of their passport showing their personal information page (to ensure accurate processing of Form I-20).

Please note: All documentation must be in English. If originals are in another language, they must be translated before they are submitted to the CIA.

Visa Requirements (Degree Programs)

The degree programs require an F-1 student visa. International students who hold an F-1 student visa and are enrolled in these programs may:

- Work on campus for a maximum of 20 hours per week with authorization by the school official.
- Complete the required externship in the U.S. with authorization by the school official. Employment authorization is job-specific.
- Accept part-time employment off campus after nine months of full-time study with authorization from the Department of Homeland Security (DHS) via the application process. The time worked will be deducted from post-completion employment.
- Accept full-time employment—for up to 12 months after completion of studies—with authorization from the DHS via the application process, which takes approximately three months.

All of the above employment opportunities require a Social Security number. This application process takes 10–20 days, with authorization from the school official, and an offer of employment.

Note: Canadian citizens do not need a visa to enter the U.S., but must have a passport. A student should present the passport, Form I-20 A-B, and financial documentation at the Canadian/U.S. border.

Visa Requirements (Certificate Programs)

The certificate programs require an M-1 student visa. The M-1 visa does not allow students to work in the United States during their education, and is not acceptable for employment in the U.S. following graduation.

Students may apply for employment authorization after completion of studies based on one month of employment for every four months of study.

Medical Insurance

All F-1 and M-1 students are required to have medical insurance while in the U.S. The college strongly recommends that international students obtain a medical insurance plan before they leave that will cover their health costs in this country.

F-1 and M-1 students may also want to secure coverage for mental health care, prescriptions for any chronic illness, and dental care, as these are not necessarily included in basic medical insurance policies. Students should consider their overall needs and well-being as they select a health plan that is right for them. Also, most plans require participants to pay for a portion of their care, so access to some cash or credit is still important.

Externship

Please see International Students.

Tuition and Fees

The CIA is dedicated to keeping costs to students as low as possible while maintaining the high quality of its programs, services, and facilities. Tuition and fee information and policies for the **CIA campuses in the United States for 2017–2018 begin below**. [Click here](#) for tuition and fee information and policies for the **CIA Singapore**.

2017–2018 Tuition/Fee Schedule—Degree Programs (New York)

New York Campus

Effective July 1, 2017

	First Semester Freshman	Second Semester Freshman	First Semester Sophomore	Second Semester Sophomore
Tuition*	\$14,690	\$14,690	\$14,690	\$14,690
Board**	\$1,775	\$1,775	\$1,775	\$1,775
General Fee®	\$740	\$740	\$740	\$740
Total	\$17,205	\$17,205	\$17,205	\$17,205

	First Semester Junior	Second Semester Junior	First Semester Senior	Second Semester Senior
Tuition*	\$14,690	\$14,690	\$14,690	\$14,690
Board** #	\$1,775	\$1,775	\$1,775	\$1,775
General Fee®	\$740	\$740	\$740	\$740
Total	\$17,205	\$17,205	\$17,205	\$17,205

Note:

- In addition to the fees noted in the charts above, students will be charged a \$50 application fee. Students will also be charged a fee in their entering semester for supplies and uniforms of \$755 (culinary arts) or \$620 (baking and pastry arts). In the second year of their program, they will be charged a supplies fee of \$100 (culinary arts) or \$205 (baking and pastry arts).
- Students who take the Global Cuisines and Cultures course will be subject to an additional charge. See Global Cuisines and Cultures for details.

2017–2018 Tuition/Fee Schedule—Degree Programs (California)

California Campus

Effective July 1, 2017

	First Semester Freshman	Second Semester Freshman	First Semester Sophomore	Second Semester Sophomore
Tuition*	\$14,690	\$14,690	\$14,690	\$14,690
Application	\$50			
Supplies	\$775 [†] / \$620 ^{††}		\$100 [‡] / \$205 ^{‡‡}	
Board**	\$1,475	\$1,475	\$1,475	\$1,475
General Fee [®]	\$740	\$740	\$740	\$740
Total	\$17,710/ \$17,575	\$16,905	\$17,005/ \$17,110	\$16,905

* Full-time tuition is per semester, with each semester ranging from 12–18 credits.

[†] Supplies for culinary arts freshmen include a culinary tool kit and uniforms.

^{††} Supplies for baking and pastry arts freshmen include a baking and pastry tool kit and uniforms.

[‡] Fourth-semester supplies for culinary arts students.

^{‡‡} Fourth-semester supplies for baking and pastry arts students.

** Board includes two meals per day on scheduled class days.

[®] The general fee includes charges such as student activity and exam fees, and secondary student accident insurance.

Notes:

- Based on the 2017–2018 tuition/fee schedule, the estimated total charge for an entire educational program is as follows: Associate degree in baking and pastry arts: \$68,495; Associate degree in culinary arts: \$68,525.
- In addition to the fees listed above, California residents, or students enrolled at the California campus, may be subject to a nonrefundable STRF fee. For students who enroll after January 1, 2015, the fee is \$0 (zero) per \$1,000 of institutional charges. The STRF rate is subject to change based on the balance in the STRF account. Please see Student Tuition Recovery Fund (STRF) Fee for more information.

2017–2018 Tuition/Fee Schedule—ACAP and WBGC (California)

	First Semester Freshman	Second Semester Freshman
Tuition*	\$14,690	\$14,690
Application	\$50	
Supplies	\$560 [†] /\$310 ^{††}	
Board**	\$1,475	\$1,475
General Fee [®]	\$740	\$740
Total	\$17,515/\$17,265	\$16,905

* Full-time tuition is per semester, with each semester ranging from 12–18 credits.

[†] First-semester supplies for ACAP students.

^{††} First-semester supplies for WBGC students.

** Board includes two meals per day on scheduled class days.

[®] The general fee includes charges such as student activity and exam fees, and secondary student accident insurance.

Notes:

- Based on the 2017–2018 tuition/fee schedule, the estimated total charge for an entire educational program is as follows: Accelerated Culinary Arts Certificate Program: \$34,420.
- Based on the 2017–2018 tuition/fee schedule, the estimated total charge for an entire educational program is as follows: Wine and Beverage Graduate Certificate Program: \$34,170.
- In addition to the fees listed above, California residents, or students enrolled at the California campus, may be subject to a nonrefundable STRF fee. For students who enroll after January 1, 2015, the fee is \$0 (zero) per \$1,000 of institutional charges. The STRF rate is subject to change based on the balance in the STRF account. Please see Student Tuition Recovery Fund (STRF) Fee for more information.

Tuition/Fee Schedule—Degree Programs (Texas)

	First Semester Freshman	Second Semester Freshman	First Semester Sophomore	Second Semester Sophomore
Tuition*	\$14,690	\$14,690	\$15,130	\$15,130

Application	\$50			
Supplies	\$755 [†] / \$620 ^{††}		\$120 [‡] / \$215 ^{‡‡}	
Board**	\$740	\$740	\$750	\$750
General Fee [®]	\$400	\$400	\$420	\$420
Total	\$16,635/ \$16,500	\$15,830	\$16,420/ \$16,515	\$16,300

May 8, 2018 entry date

	First Semester Freshman	Second Semester Freshman	First Semester Sophomore	Second Semester Sophomore
Tuition*	\$14,690	\$15,130	\$15,130	\$15,600
Application	\$50			
Supplies	\$755 [†] / \$620 ^{††}		\$120 [‡] / \$215 ^{‡‡}	
Board**	\$740	\$750	\$750	\$760
General Fee [®]	\$400	\$420	\$420	\$430
Total	\$16,635/ \$16,500	\$16,300	\$16,420/ \$16,515	\$16,790

* Full-time tuition is per semester, with each semester ranging from 12–18 credits.

† Supplies for culinary arts freshmen include a culinary tool kit and uniforms.

†† Supplies for baking and pastry arts freshmen include a baking and pastry tool kit and uniforms.

‡ Supplies for culinary arts students.

‡‡ Supplies for baking and pastry arts students.

** Board includes one meal per day on scheduled class days.

® The general fee includes charges such as exam fees and secondary student accident insurance.

Please note:

The tuition and fees for programs at the CIA San Antonio campus whose entry dates fall in the 2017–2018 academic year are shown in the chart above. As required by the state of Texas, the costs for a student's entire program are presented.

Residence Hall Rates

On-campus housing is available to students at the New York and California campuses. Rates per semester are as follows:

New York Campus

Single	\$4,190
Double—lodge	\$3,830
Double or quad	\$3,660
Triple—lodge	\$3,290
Triple (limited availability)	\$3,035

California Campus

Single	\$4,825
Double	\$3,900
Triple or quadruple	\$3,280

CIA-controlled off-campus housing:

Single	\$4,825
Executive apartments—Napa	\$4,800
Double	\$4,300

Texas Campus

Tobin Lofts (off campus, bachelor's concentration students only):

Single	\$3,830
Double	\$3,660

International Concentration Semester

Double (Italy)	\$3,660
Triple (Italy)	\$3,035
Double (Singapore)	\$3,830

Fees That May Be Assessed

Late registration fee	\$150
Late payment fee	\$150
Re-registration for failure—externship	\$150
Failure—practical and ServSafe exams	\$60
Life achievement portfolio application fee	\$150
Part-time and overload fees (per credit)*	\$980
No-show fee—practical exams	\$150
Externship ePortfolio resubmission fee	\$50

** For students who take fewer than 12 credits or more than 18 credits*

Cancellation and Withdrawal from Concentration Programs

Regardless of the reason for cancellation, students who fail to cancel their enrollment in a concentration that includes a semester away at a domestic or international campus or location less than 90 days prior to the assigned semester-away term will be responsible for a cancellation fee of \$350 as set forth by the terms and conditions of The Culinary Institute of America.

International Studies GCC Fee

Students in the bachelor's degree programs who choose to take the three-credit Global Cuisines and Cultures (GCC) course as one of their free electives will be charged this fee. The amount of the fee is subject to change based on seasonal costs and exchange rates at the time of booking. Rates will be announced prior to registration for the course and currently average \$5,275 per trip. The fee may be partially offset if the student applies for and is awarded a CIA International Studies Grant.

Students who take the Global Cuisines and Cultures trip outside of their program—meaning it does not satisfy any requirements toward their degree—will be charged the full fee and will not be eligible to receive any financial aid funds to cover the cost of the trip. Also, their overall cost of attendance will not be increased.

International Studies Semester-Away Fee for Concentrations

Students in the bachelor's degree programs may choose to do a concentration that includes a semester away as part of their program. Those students who choose to do a concentration at one of our international locations will be charged this fee to cover the increased costs associated with the experience. Rates will be announced prior to registration for the

semester and currently average \$3,500. The fee may be partially offset if the student applies for and is awarded a CIA International Studies Grant.

Student Tuition Recovery Fund (STRF) Fee

Effective January 1, 2015, the Student Tuition Recovery Fund (STRF) assessment rate will be \$0 (zero) per \$1,000. Therefore, all institutions required to collect STRF assessments from students will cease doing so until notified by the California Bureau of Private Postsecondary Education to resume such collections.

The following is disclosed to students in accordance with the California Bureau of Private Postsecondary Education:

"The State of California established the Student Tuition Recovery Fund (STRF) to relieve or mitigate economic loss suffered by a student in an educational program at a qualifying institution, who is or was a California resident while enrolled, or was enrolled in a residency program, if the student enrolled in the institution, prepaid tuition, and suffered an economic loss. Unless relieved of the obligation to do so, you must pay the state-imposed assessment for the STRF, or it must be paid on your behalf, if you are a student in an educational program, who is a California resident, or are enrolled in a residency program, and prepay all or part of your tuition.

You are not eligible for protection from the STRF and you are not required to pay the STRF assessment, if you are not a California resident, or are not enrolled in a residency program.

It is important that you keep copies of your enrollment agreement, financial aid documents, receipts, or any other information that documents the amount paid to the school. Questions regarding the STRF may be directed to the Bureau for Private Postsecondary Education, 2535 Capitol Oaks Drive, Suite 400, Sacramento, CA 95833, 916-431-6959 or 1-888-370-7589.

To be eligible for STRF, you must be a California resident or are enrolled in a residency program, prepaid tuition, paid or deemed to have paid the STRF assessment, and suffered an economic loss as a result of any of the following:

1. The institution, a location of the institution, or an educational program offered by the institution was closed or discontinued, and you did not choose to participate in a teach-out plan approved by the Bureau or did not complete a chosen teach-out plan approved by the Bureau.
2. You were enrolled at an institution or a location of the institution within the 120-day period before the closure of the institution or location of the institution, or were enrolled in an educational program within the 120-day period before the program was discontinued.
3. You were enrolled at an institution or a location of the institution more than 120 days before the closure of the institution or location of the institution, in an educational program offered by the institution as to which the Bureau determined there was a significant decline in the quality or value of the program more than 120 days before closure.
4. The institution has been ordered to pay a refund by the Bureau but has failed to do so.
5. The institution has failed to pay or reimburse loan proceeds under a federal student loan program as required by law, or has failed to pay or reimburse proceeds received by the institution in excess of tuition and other costs.
6. You have been awarded restitution, a refund, or other monetary award by an arbitrator or court, based on a violation of this chapter by an institution or representative of an institution, but have been unable to collect the award from the institution.
7. You sought legal counsel that resulted in the cancellation of one or more of your student loans and have an invoice for services rendered and evidence of the cancellation of the student loan or loans.

To qualify for STRF reimbursement, the application must be received within four years from the date of the action or event that made the student eligible for recovery from STRF.

A student whose loan is revived by a loan holder or debt collector after a period of noncollection may, at any time, file a written application for recovery from STRF for the debt that would have otherwise been eligible for recovery. If it has

been more than four years since the action or event that made the student eligible, the student must have filed a written application for recovery within the original four-year period, unless the period has been extended by another act of law.

However, no claim can be paid to any student without a Social Security number or a taxpayer identification number."

Notes:

- Authority cited: Sections 94803, 94877 and 94923, Education Code.
- Reference: Section 94923, 94924 and 94925, Education Code.

Meals—Board

Board is a required fee for all students and is considered a valuable part of the culinary education. Students are encouraged to evaluate the basic techniques involved in both the preparation and the service of food.

New York Campus

The CIA meal plan uses a points system, and the board charge of \$1,775 per semester provides points equivalent to two meals per day on scheduled class days as well as 325 gold points that can be used throughout the semester seven days a week. This plan is the minimum required for all students; point type, use, and expiration in the plan vary according to class year.

CIA Meal Plan (required plan)

\$1,775

1,400 meal points + 325 gold points

At any time during the year, students may choose to supplement the CIA Meal Plan by purchasing the Plus or Ultimate upgrade, which provide more points and more flexibility:

CIA Meal Plan Plus Supplement

\$280

Adds 325 gold points to the student's plan to use any time, including weekends

CIA Meal Plan Ultimate Supplement

\$560

Adds 675 gold points to the student's plan to use any time, including weekends

Please note:

- **Meal plan points are distinct from and in addition to Culinary Cash.**
- Additional gold points expire at the end of each semester (15 weeks).
- Meals are not available on days when the campus is closed during the extended winter and summer breaks.
- Commuters and current students who started at the CIA prior to July 1, 2017 may submit a request for a reduced meal plan for \$1,475 (1,400 meal plan points) to Student Financial and Registration Services (SFRS). To make a request, students must first be registered for the semester in which the reduced plan would take place, and must submit it no later than the Friday of the third week of that semester.

California Campus

The cost per semester is \$1,475 for the standard meal plan, which includes two meals per day on scheduled class days. There are two common kitchen facilities available in the Vineyard Lodge Housing Center for students to use in preparing meals outside of class time.

Texas Campus

The cost per semester is \$740, which includes one meal per instructional day based on class schedules.

Culinary Cash

New York Campus

Along with meals covered by the board fee, the college offers students the opportunity to purchase Culinary Cash. A minimum cash deposit in the amount of \$25 is all that is needed to get started in the program. **Culinary Cash is mandatory for all students who wish to print any material from the student computer labs.**

The Culinary Cash program gives students the convenience, flexibility, and security of cash-free transactions by enabling them to use their CIA student ID like a debit card at selected sites on campus such as restaurants and the library. Culinary Cash can also be used to buy tickets from the Student Activities Office. As an added convenience, students and their families may set up and add funds to their Culinary Cash account using our online deposit system, GET Funds. This system is available 24/7 and accepts MasterCard, Visa, Discover, or debit cards as payment options.

At the end of a student's academic career, any balance in his or her Culinary Cash account will be transferred to the student's tuition account and applied to outstanding financial obligations. If the remaining balance is more than \$10, a refund must be requested via the Student Financial and Registration Services—Express Office. Unclaimed balances will be transferred to the Student Activities fund.

Payment Policy

Tuition and fees (including room and board), less any pending financial aid, must be paid in full 30 days prior to the start of any new semester. This payment is an indication of a student's preparedness to pay and their financial commitment to the college. College-approved payment plans must be in place prior to any required payment due date. Failure to pay may result in deregistration and late payment fees. Payment will be considered late after five days.

Note:

- First-year, first-semester students are required to pay a \$300 advance deposit at the time of acceptance.
- Payment for the International Studies GCC Fee is billed and payable with the semester prior to the student's travel date.
- Miscellaneous charges that may be assessed will be payable within 30 days after they are invoiced.
- Students must have a zero balance or have an approved payment plan in place in order to begin work at their approved externship site.
- Students may not participate in their graduation ceremonies with an unpaid balance.

Payment Plans

The college offers payment choices to help students afford their college expenses. Students can spread the cost of tuition and fees over a term by enrolling in a tuition payment plan via the TouchNet online system. Students will find a link to View and Pay Account below the Self-Service Menu on the student portal (CIA Main Menu). For more information, students should go to Quick Links on the Student Financial and Registration Services (SFRS) page of CIA Main Menu, or contact the office at SFRS@culinary.edu or 845-451-1500.

Cancellation Policy

New York Campus

A full refund will be made to any student who cancels enrollment prior to or within the first week of classes, except that the college will retain the \$100 confirmation fee.

California Campus

Students have the right to cancel their program of instruction, without any penalty or obligations, through attendance at the first class session or the seventh calendar day after enrollment, whichever is later. After the end of the cancellation period, students also have the right to stop school at any time, and students have the right to receive a pro rata refund if they have completed 60% or fewer of the scheduled class days in the current payment period of their program, as calculated through their last day of attendance.

Cancellation may occur when the student provides a written notice of cancellation at the following address: Admissions Department, The Culinary Institute of America, 1946 Campus Drive, Hyde Park, NY 12538.

- The written notice of cancellation, if sent by mail, is effective when deposited in the mail properly addressed with proper postage.
- The written notice of cancellation need not take any particular form and, however expressed, is effective if it shows that the student no longer wishes to be bound by the enrollment agreement.

If the enrollment agreement is cancelled, the school will refund the student any money he/she paid, less a confirmation fee of \$100, less any deduction for equipment not returned in good condition, within 45 days after the notice of cancellation is received.

Texas Campus

A full refund will be made to any student who cancels the enrollment contract within 72 hours (until midnight of the third day excluding Saturdays, Sundays, and legal holidays) after the enrollment contract is signed. A full refund will also be made to any student who cancels enrollment within the student's first three scheduled class days, except that the school may retain not more than \$100 in any administrative fees charged, as well as items of extra expense that are necessary for the portion of the program attended and stated separately on the enrollment agreement.

Withdrawal Refund Policy (New York)

New York Campus

The date of determination of a student's official withdrawal is based on the date the college is provided official notice of withdrawal. Suspension for any reason is considered a withdrawal. The actual date of withdrawal for return of Title IV or for unofficial withdrawal purposes will be based on the last class day or the best available academic information.

Tuition and General Fee Refunds

If a student withdraws or is suspended after the semester begins, he or she will be refunded a percentage of tuition and general fees, as shown on the following chart:

Withdrawal Date	Amount of Refund
1–7 calendar days	100%
8–14 calendar days	85%
15–21 calendar days	50%
After 21 calendar days	No refund

Cancellation and Withdrawal from Travel Programs

Regardless of the reason for cancellation, students who fail to cancel their travel reservation by the published deadlines will be responsible for cancellation costs as set forth by the terms and conditions of the current travel provider.

Residence Hall Fee Refunds (Effective April 19, 2016)

Housing cancellations must be submitted in writing to the Residence Life Office 30 days prior to a semester start date. Applicants who fail to cancel 30 days prior to a semester start date or fail to occupy their assigned room will be subject to a \$175 cancellation fee.

Students who are withdrawing or suspended for any reason will be refunded a percentage of their residence hall charges as shown in the following chart:

Room Exit Date	Amount of Refund
Prior to the start of the semester	100%
1–14 calendar days	80%
After 14 calendar days	No refund

Board Fee Refunds

Board fees are refundable on the same schedule as residence halls.

The college will credit to the student account any tuition amount due as indicated above, and will pay any balance due to the student from unliquidated tuition deposits within 45 days of the date the college determined the withdrawal. New, unused equipment may be returned to the college's Central Issuing Department within 20 days of withdrawal for credit to the student account. Uniforms that have been embroidered with the student's name may not be returned.

Withdrawal Refund Policy (California)

California Campus

You may withdraw from the CIA at any time after the cancellation period described in the Cancellation Policy and receive a pro rata refund if you have completed 60% or fewer of the scheduled class days in the current payment period in your program through the last day of attendance. The refund will be less the registration fee or an administration fee not to exceed \$250, and less any deduction for equipment not returned in good condition, within 45 days of withdrawal. New, unused equipment may be returned to the college's student affairs manager within 20 days of withdrawal for credit to the student account.

Residence Hall Fee Refunds (Effective April 19, 2016)

Housing cancellations must be submitted in writing to the student affairs manager at the California campus 30 days prior to a semester start date. Applicants who fail to cancel 30 days prior to a semester start date or fail to occupy their assigned room will be subject to a \$175 cancellation fee.

Students who are withdrawing or suspended for any reason will be refunded a percentage of their residence hall charges as shown in the following chart:

Room Exit Date	Amount of Refund
Prior to the start of the semester	100%
1–14 calendar days	80%
After 14 calendar days	No refund

Board Fee Refunds

Board fees are refundable on the same schedule as residence halls.

Tuition and General Fee Refunds

If the student has completed more than 60% of the period of attendance for which the student was charged, the tuition is considered earned and the student will receive no refund. If the student has received federal student financial aid funds, the student is entitled to a refund of moneys not paid from federal student financial aid program funds.

For the purpose of determining a refund under this section, a student shall be deemed to have withdrawn from a program of instruction when any of the following occurs:

- The student notifies the CIA of the student's withdrawal or the date the student plans to withdraw, whichever is later.
- The CIA terminates the student's enrollment for failure to maintain satisfactory academic progress, failure to abide by the rules and regulations of the institution, absences in excess of the maximum set forth by the institution, and/or failure to meet financial obligations to the CIA.
- The student fails to return from a leave of absence.

For the purpose of determining the amount of the refund, the date of the student's withdrawal shall be deemed the last date of recorded attendance. The amount owed equals the daily charge for the program (total institutional charge, minus non-refundable fees, divided by the number of days in the program), prior to withdrawal.

Withdrawal Refund Policy (Texas)

Texas Campus

1. Refund computations will be based on scheduled course time of class attendance through the last date of attendance. Leaves of absence, suspensions, and school holidays will not be counted as part of the scheduled classes.
2. The effective date of termination for refund purposes will be the earliest of the following:
 - a. The last date of attendance, if the student is terminated by the college,
 - b. The date of receipt of written notice from the student, or
 - c. Ten school days following the last date of attendance.
1. If tuition and fees are collected in advance of entrance, and if after expiration of the 72-hour cancellation privilege and the student does not enter the college, not more than \$100 in any administrative fees charged shall be retained by the college for the entire program.
2. If a student enters a program and withdraws or is otherwise terminated after the cancellation period, the college may retain not more than \$100 in any administrative fees charged for the entire program. The minimum refund of the remaining tuition and fees will be the pro rata portion of tuition, fees, and other charges that the number of hours remaining in the portion of the course or program for which the student has been charged after the effective date of termination bears to the total number of hours in the portion of the course or program for which the student has been charged, except that a student may not collect a refund if he or she has completed 75 percent or more of the total number of hours in the portion of the program for which the student has been charged on the effective date of termination.¹
3. Refunds for items of extra expense to the student, such as books, tools, or other supplies, are to be handled separately from the refund of tuition and other academic fees. The student will not be required to purchase instructional supplies, books, and tools until such time as these materials are required. Once these materials are purchased, no refund will be made. For full refunds, the college can withhold costs for these types of items from the refund as long as they were necessary for the portion of the program attended and separately stated in the enrollment agreement. Any such items not required for the portion of the program attended must be included in the refund.
4. A student who withdraws for a reason unrelated to his or her academic status after the 75 percent completion mark and requests a grade at the time of withdrawal shall be given a grade of "incomplete" and permitted to re-enroll in the course or program during the 12-month period following the date the student withdrew without payment of additional tuition for that portion of the course or program.
5. A full refund of all tuition and fees is due and refundable in each of the following cases:
 - a. An enrollee is not accepted by the college,
 - b. If the course of instruction is discontinued by the college and this prevents the student from completing the course, or
 - c. If the student's enrollment was procured as a result of any misrepresentation in advertising, promotional materials of the college, or representations by the owner or representatives of the college.

A full or partial refund may also be due in other circumstances of program deficiencies or violations of requirements for career schools and colleges.

1. Refund policy for students called to active military service—A student of the college who withdraws as a result of being called to active duty in a military service of the United States or the Texas National Guard may elect one of the following options for each program in which he or she is enrolled:

- a. If tuition and fees are collected in advance of the withdrawal, a pro rata refund of any tuition, fees, or other charges paid by the student for the program and a cancellation of any unpaid tuition, fees, or other charges owed by the student for the portion of the program the student does not complete following withdrawal;
 - b. A grade of incomplete with the designation "withdrawn—military" for the courses in the program, other than courses for which the student has previously received a grade on the student's transcript, and the right to re-enroll in the program, or a substantially equivalent program if that program is no longer available, not later than the first anniversary of the date the student is discharged from active military duty without payment of additional tuition, fees, or other charges for the program other than any previously unpaid balance of the original tuition, fees, and charges for books for the program; or
 - c. The assignment of an appropriate final grade or credit for the courses in the program, but only if the instructor or instructors of the program determine that the student has:
 - Satisfactorily completed at least 90 percent of the required coursework for the program; and
 - Demonstrated sufficient mastery of the program material to receive credit for completing the program.
1. The payment of refunds will be completed once the refund instrument has been negotiated or credited into the proper account(s) within 60 days after the effective date of termination.

¹More simply, the refund is based on the precise number of course time hours the student has paid for, but not yet used, at the point of termination, up to the 75% completion mark, after which no refund is due. Form PS-1040R provides the precise calculation.

Treatment of Title IV Aid When a Student Withdraws

The law specifies how the college must determine the amount of Title IV program assistance that students earn if they withdraw from school. The Title IV programs that are covered by this law are: Federal Pell Grants, Direct Stafford Loans, Parent Loan for Undergraduate Students (PLUS), Federal Supplemental Educational Opportunity Grants (FSEOGs), Federal Perkins Loans and, in some cases, certain state grant aid (LEAP/SLEAP), GEAR UP grants, and SSS Grants to students.

When students withdraw during their period of enrollment, the amount of Title IV program assistance that they have earned up to that point is determined by a specific formula. If a student received (or the college or a parent received on his or her behalf) less assistance than the amount that the student earned, the student may be able to receive those additional funds. If the student received more assistance than he or she earned, the excess funds must be returned by the college and/or the student.

The amount of assistance that the student earned is determined on a pro rata basis. For example, if the student completed 30% of his or her period of enrollment, the student earns 30% of the assistance he or she was originally scheduled to receive. Once the student has completed more than 60% of the period of enrollment, the student earns all the assistance that he or she was scheduled to receive for that period.

Students who did not receive all of the funds they earned may be due a post-withdrawal disbursement. If the post-withdrawal disbursement includes loan funds, students may choose to decline the loan funds so they don't incur additional debt. The college may automatically use all or a portion of this post-withdrawal disbursement (including loan funds, if the student accepts them) for tuition, fees, and room and board charges (as contracted with the college); for other college charges, the college needs the student's permission to use the post-withdrawal disbursement. If the student does not give permission (which some colleges ask for when the student enrolls), the student will be offered the funds. However, it may be in the student's best interest to allow the college to keep the funds to reduce his or her debt at the college.

There are some Title IV funds that students are scheduled to receive that they cannot earn once they withdraw because of other eligibility requirements. For example, first-time, first-year undergraduate students who have not completed the

first 30 days of their program before they withdraw will not earn any Direct loan funds they would have received had they remained enrolled past the 30th day.

For students who receive (or the college or a parent receives on their behalf) excess Title IV program funds that must be returned, the college must return a portion of the excess equal to the lesser of

1. the student's institutional charges multiplied by the unearned percentage of their funds, or
2. the entire amount of excess funds.

The college must return this amount even if it didn't keep this amount of the student's Title IV program funds.

If the college is not required to return all of the excess funds, students must return the remaining amount. Any loan funds that students must return, students (or your parent, for a PLUS) repay in accordance with the terms of the promissory note. That is, students make scheduled payments to the holder of the loan over a period of time.

Any amount of unearned grant funds that students must return is called an overpayment. The amount of a grant overpayment that a student must repay is half of the unearned amount. Students must make arrangements with the college or the Department of Education to return the unearned grant funds.

The requirements for Title IV program funds when students withdraw are separate from any refund policy that the college may have. Therefore, students may still owe funds to the college to cover unpaid institutional charges. The college may also charge students for any Title IV program funds that the college was required to return.

For questions about Title IV program funds, call the Federal Student Aid Information Center at 1-800-4-FEDAID (1-800-433-3243). TTY users may call 1-800-730-8913. Information is also available at www.studentaid.ed.gov.

The college will make available upon request examples of the application of our refund policies.

Credit Balances

Credit balances will be refunded upon request or automatically refunded within 14 days of the date the credit occurs on the student's account and are processed by Student Financial and Registration Services at the New York campus.

Refunds or eRefunds will be distributed:

- eRefunds student—Those students who sign up for eRefunds will have their refunds deposited directly into their bank account.
- Registered student, NY campus—Check will be available for pickup in Student Financial and Registration Services—Express Office.
- Registered student, CA campus—Check will be available for pickup in the Education Office.
- Registered student, TX campus—Check will be sent via mail to the permanent address.
- Students taking their concentration at other campuses—Check will be mailed to the permanent address.

All other refunds will be mailed to the permanent address. Students are encouraged to sign up for eRefunds.

Note that the law requires that any excess PLUS funds be returned to the parent. If a school determines that PLUS funds created a credit balance, the credit balance would have to be given to the parent. The CIA will refund the parent when the PLUS is the only payment on the account and the PLUS disbursement is more than the student's institutional charges. See Federal Direct PLUS Loan to learn more.

CIA Singapore

For students admitted to the CIA bachelor of business administration in food business management program through the SIT partnership in AY2017–2018, the annual tuition fee is fixed at the AY2017–2018 rate for the duration of their degree program. The Ministry of Education (MOE), Singapore provides tuition grants that cover a substantial portion

of the full tuition fees to eligible students. Students who receive the tuition grant are required to pay only the subsidized tuition fee. More information is available at www.singaporetech.edu.sg/tuition-fees-grants.

The figures that follow apply only to students who enrolled in the August 2016 entry date.

Tuition Fees for AY2017–2018

All figures listed are in Singaporean dollars.

Singapore Citizens (Subsidized Tuition Fee):

Per Annum	Per Semester	Per Credit
S\$12,420	S\$6,210	S\$330

Singapore Permanent Residents
(Subsidized Tuition Fee):

Per Annum	Per Semester	Per Credit
S\$23,500	S\$11,750	S\$600

International Students

Per Annum	Per Semester	Per Credit
S\$32,528	S\$16,264	S\$760

Non-Subsidized Tuition Fee:

Per Annum	Per Semester	Per Credit
S\$44,202	S\$22,101	S\$1,040

Tuition fees for each semester will be charged based on the following:

- Less than 16 credits—Credit charging applies
- 16 to 22 credits—Normal semester fees apply
- More than 22 credits—Normal semester fees plus credit charging for additional credits

Fees will be billed in advance of each semester. Adjustments will be made in the next billing if there are changes to the number of credits taken in the prevailing semester.

Please note:

- All amounts quoted are exclusive of GST (goods and services tax).
- For students paying subsidized fees, GST on the tuition fees will be subsidized by the Ministry of Education (MOE).

- For international students and students paying non-subsidized fees, GST on the tuition fees is to be borne by the student.

Tuition fees are locked in for normal candidature of study. Students requiring more semesters of study to complete their program of study will be subjected to revised fees of the respective semesters.

For further details, please refer to Tuition Fees & Grants in the Admissions section of the Singapore Institute of Technology website.

Miscellaneous Fees

In addition to the tuition fees, students are required to pay miscellaneous fees upon matriculation to SIT. These fees include a registration fee and an annual recurring fee that is payable at the beginning of each academic year.

These fees are charged after a subsidy from SIT and cover matriculation, student activities, library and sports facilities, and insurance, as well as academic-related services.

Miscellaneous Fees for AY2017–2018 after subsidy from SIT (Fees quoted are inclusive of GST)

Nationality	Matriculation Fee*	Annual Fee
Singapore Citizens	S\$53.50	S\$256.80
Permanent Residents	S\$53.50	S\$310.30
International Students	S\$53.50	S\$342.40

Students who withdraw or apply for a leave of absence from SIT after the start of a semester/trimester are liable for the payment of fees (tuition and miscellaneous fees).

Miscellaneous fees are subject to revision from year to year and are paid yearly.

*Registration Fee: This one-time, nonrefundable fee of \$53.50 (inclusive of GST) goes towards the SIT student orientation and matriculation. This fee will be charged upon matriculation.

Incidental Fees

CIA students also have incidental fees as follows (fees listed are estimated).

Culinary/Service Uniform/Safety Shoes/Black Dress Shoes:	S\$610
Graduation Coat, Knife Kit, and Textbooks:	S\$1,713
General Fees (Practicals and Graduation Fee):	S\$600
Global Cuisines and Cultures Trip:	S\$8,000–S\$10,000

Payment of Fees

Please note the following:

- Students who do not sign the tuition grant agreement or who are not eligible for the tuition grant will have to pay non-subsidized tuition fee.
- Fees (tuition fees and compulsory miscellaneous fees) are payable by students on a semester basis.
- Students who withdraw or apply for leave of absence from SIT after the start of a semester are liable for the payment of fees (tuition and miscellaneous fees).
- National Servicemen whose enrollment in the CIA Singapore is delayed by one or two years because of National Service commitment are allowed to enjoy a one- or two-year lag in the payment of the subsidized tuition fee. The fee payable will depend on the year the student accepted a place at the CIA. For example, if a student was offered admission in AY2016 and accepted the offer, the student pays the subsidized tuition fee applicable for AY2016 when the student joins the CIA Singapore in AY2018. If the student had re-applied for a new program in AY2017, he or she will still pay the subsidized tuition fee applicable for AY2016 regardless of the second application outcome.
- A late payment charge of S\$50 (after GST) will be imposed on students for overdue payments.

Withdrawal Refund Policy (Overseas Immersion Program)

Cancellation and Withdrawal from Travel Program (Overseas Immersion Program)

Students who fail to cancel their travel arrangements 90 days prior to their travel date will be responsible to reimburse the CIA for non-recoverable travel expenses. The CIA works very hard to recover expenses that have already been paid on behalf of the student, but we cannot guarantee our providers will reimburse us. This policy also applies to cancellation for medical reasons.

Financial Aid

Financial aid is available for those who qualify and are attending **one of our three U.S. campuses**. Financial aid is awarded through a combination of federal, state, institutional, and private scholarships, grants, loans, or Work-Study funds. The awards (except for Work-Study) are credited to the student's account each semester and may only be given directly to the student if all obligations to the college have been met. Priority for federal grants, loans, and Work-Study is given to students showing the greatest need as demonstrated by the Free Application for Federal Student Aid (FAFSA). For more information about financial aid, watch our videos at ciachef.financialaidtv.com.

Applying for Aid

To apply for aid, students must file the Free Application for Federal Student Aid (FAFSA), available online at www.fafsa.ed.gov. The CIA's federal code is 007304. Students selected for verification will be asked to provide additional information, such as official IRS transcripts of their or their parents' federal tax returns, to Student Financial and Registration Services (SFRS). [Click here](#) for a video with helpful tips.

How Need is Determined

Financial need is determined by subtracting the expected family contribution (EFC)—as determined by the FAFSA—from the college cost of attendance (COA). The difference between the college cost of attendance and expected family contribution represents a student's financial need.

Cost of Attendance

In addition to the fixed direct cost listed in the Tuition and Fees section of this catalog, the CIA is required to estimate a cost of attendance (COA) that includes indirect costs such as personal expenses and transportation. While the COA can be one of the more confusing aspects of the financial aid process, it gives the student and his or her family an idea of what costs might be incurred beyond tuition and fees so they can plan accordingly. It is important to differentiate between direct and indirect costs, as indirect costs are simply estimates used by SFRS during the awarding process to determine a student's financial need, while direct costs are actual amounts that will be charged to the student's account.

Keep in mind that SFRS can only award students an amount of aid equal to or less than their associated cost of attendance budget. Students who have questions regarding their budget, would like consultation in planning their budget, or would like copies of the cost of attendance should contact SFRS. For more information about COA, view this video.

Student Eligibility Responsibility

To be eligible for federal or state financial aid, students must not owe repayment on a federal or state grant, or be in default on any federal student loan. In addition, students must be making satisfactory progress in the academic program as outlined in Satisfactory Academic Progress. For more information about eligibility, view this helpful video.

Satisfactory Academic Progress

In order to maintain eligibility for financial aid, a student must maintain satisfactory academic progress, which is measured quantitatively and qualitatively each academic term. For a student to be making satisfactory academic progress, he or she must meet the following cumulative grade point average (GPA), completion rate, and pace of completion standards. View this video to learn more. Students who change majors will only have their previously completed classes that count as credits toward their new major included in their Satisfactory Academic Progress (SAP) calculation.

Minimum GPA

First semester of freshman year	1.75
All subsequent semesters (associate and bachelor's levels)	2.0
Certificate program	2.0

Completion Rate

Students must maintain a 67% completion rate. This rate is determined by the following calculation:

Credits completed with a passing grade
÷ Credits attempted
= Completion rate of at least 67%

Pace of Completion

A student may attempt no more than 150% of the credit hours required by his or her program:

Associate Degree Programs—Maximum Credits Attempted

Culinary Arts—103
Baking and Pastry Arts—103

Bachelor's Degree Programs—Maximum Credits Attempted

Food Business Management—198
Culinary Science—198
Applied Food Studies—180
Food Business Management and Applied Food Studies double major—221
Applied Food Studies and Culinary Science double major—225
Food Business Management and Culinary Science double major—234

Certificate Programs—Maximum Credits Attempted

Accelerated Culinary Arts—45
Graduate Wine and Beverage—45

Financial Aid Status

Students not meeting satisfactory academic standards for a given academic term, as outlined above, are notified in writing via the students' CIA e-mail and portal accounts and will be placed on financial aid warning for one semester for which they may receive their federal, state, and institutional aid, excluding the CIA Merit-based Scholarship. At the end of the warning semester, satisfactory academic progress will be reviewed. If the student meets the minimum standards as outlined, the warning status will be lifted. If minimum standards are not met, the student will forfeit his or her future eligibility for financial aid and will be notified in writing via the students' CIA e-mail and portal accounts. Students who have not maintained eligibility to receive financial aid due to unsatisfactory academic progress may appeal for one additional semester of probationary eligibility. The student must include an academic improvement plan outlining the steps the student will follow to improve his or her GPA and/or completion rate. This plan must be signed by the director of the Center for Career and Academic Advising for students attending the New York campus, the manager of the Learning Strategies Center for students attending the California campus, or the learning strategist for students attending the Texas campus. Appeals must be submitted to Student Financial and Registration Services at the New York campus within 30 days after receiving the notice of action taken for the committee to review. The decision of the committee is final. Late or incomplete appeals will not be accepted or reviewed.

Reinstatement of Aid

If a student is readmitted or subsequently meets SAP requirements after losing aid eligibility, the college will consider the student's application for financial aid and institutional need-based aid. Reinstatement of aid is not automatic, and the student must submit a letter to SFRS requesting a reinstatement of institutional need-based aid. The CIA Merit-Based Scholarship will not be reinstated. In order to remain eligible for aid, the student must meet the minimum academic progress standards as outlined or lose eligibility for the following semester.

Aid Suspension Due to Drug Conviction

The Higher Education Act of 1965, as amended, suspends aid eligibility for students who have been convicted under federal or state law of the sale or possession of drugs, if the offense occurred during a period of enrollment for which the student was receiving federal student aid. Students who have a conviction for this offense should call the Federal Student Aid Information Center at 1-800-433-3243 or go to www.fafsa.ed.gov, click "Before Beginning a FAFSA" in the left column, and submit the Student Aid Eligibility Worksheet to find out how this law may apply.

Students who have lost federal student aid eligibility because of a drug conviction can regain eligibility by successfully completing a qualified drug rehabilitation program or passing two unannounced drug tests administered by such a program. Students may also regain their eligibility if their conviction is reversed, set aside, or removed from their record so that fewer than two convictions for sale or three convictions for possession remain on their record.

Continued Financial Aid Eligibility

Students must reapply for financial aid each school year; the CIA has a FAFSA priority deadline of March 1. Students who file by this date will be processed first and given priority for institutional and federal campus-based funds. Students also need to make satisfactory academic progress, as outlined previously, in order for aid to continue. If makeup course work is required before starting a new semester, financial aid will not be awarded for the new semester until the course work has been completed and the Registrar's Office determines the student's eligibility to start the new semester. There is no federal, state, or CIA institutional aid offered for the costs of making up these courses.

Federal Financial Aid Programs

The CIA participates in the following programs, which are funded wholly or in part by the U.S. government. More information about these programs can be found at studentaid.ed.gov or on FATV at www.ciachef.financialaidtv.com.

Federal Pell Grant

Pell Grants are awarded to eligible students enrolled in a degree or certificate program who have not yet earned a bachelor's degree and have not exhausted their maximum lifetime eligibility, which is the equivalent of six school years. Award amounts are determined by the U.S. Department of Education based upon the student's expected family contribution (EFC). Learn more about Federal Pell Grants.

Federal Supplemental Educational Opportunity Grant (FSEOG)

Students who are eligible for a Federal Pell Grant may be considered for a Federal SEOG. Based on the availability of funds, priority is given to students with the greatest need who submitted the FAFSA by the CIA's deadline. Amounts vary and are determined each year based on funds allocated to the CIA by the U.S. Department of Education. Learn more about FSEOG.

Federal Work-Study

Students may apply for a Federal Work-Study position if Student Financial and Registration Services determines they are eligible. The dollar amount of the award is only an estimate of the student's expected earnings and is not deducted from his or her billing statement. Work-Study-approved students find employment by applying for one of the on-campus jobs at the CIA. Jobs are posted daily on CIA Main Menu. Students may work up to 20 hours per week. Preference for on-campus employment is given to Work-Study-approved CIA students; however, jobs are not guaranteed. Watch this video to learn more about Federal Work-Study.

Federal Perkins Loan*

Important to know: The federal government will stop funding for this loan and the program will end on September 30, 2017.

A Federal Perkins Loan is a low-interest loan for undergraduate students who demonstrate exceptional need after all other aid, including the Federal Direct Subsidized/Unsubsidized Loans, has been awarded. SFRS determines eligibility, giving priority to students who have completed the FAFSA process by the priority deadline. Award amounts vary based on need and the U.S. Department of Education allocation to the CIA.

Repayment of the Perkins Loan starts nine months after the student graduates, withdraws, or otherwise stops attending The Culinary Institute of America. For their reference, students should view the sample repayment chart. This chart is based on the standard repayment plan, which spreads the principal and interest out over 10 years. All loans taken out to finance a student's education must be paid in full and in a timely manner. Failure to repay loan(s) will affect the student's credit rating and ability to use federal funding in the future. Upon graduation or otherwise exiting the CIA, student borrowers will be given information on loan repayment terms and conditions. View this video to learn more about Federal Perkins Loans.

Federal Direct Loans (Subsidized and Unsubsidized)*

Both Direct Loan programs require the borrowers to complete entrance counseling and the Master Promissory Note. To obtain more information about the Federal Direct Loan programs, including the current interest and fee rates, students should visit www.studentloans.gov.

The Direct Subsidized Loan is awarded to students who demonstrate financial need. The federal government pays all interest costs for Direct Subsidized borrowers while the borrowers are in school. **Important to Know:** Students who are first-time borrowers can only borrow through a Direct Subsidized Loan for a time period equivalent to a maximum of 150% of the published length of the program in which they are enrolled. Under certain conditions, the provision also causes first-time borrowers who have exceeded the 150 percent limit to lose the interest subsidy on their Direct Subsidized Loans. For more information, go to studentaid.ed.gov or watch this video on the "150% loan limit rule."

The Direct Unsubsidized Loan is awarded to students who do not demonstrate financial need or who need to supplement their Direct Subsidized Loan. Borrowers remain responsible for all interest that accrues (accumulates) during school, grace, and deferment periods.

Dependent students in their freshman year of the degree programs can borrow up to \$5,500 (including up to \$3,500 Subsidized) per year. Sophomores can borrow up to \$6,500 (including \$4,500 Subsidized) per year. Juniors, seniors, and students in the undergraduate certificate program can borrow up to \$7,500 (including \$5,500 Subsidized) per year. Students in the graduate certificate program may borrow up to \$20,500 in an Unsubsidized Loan only. **Important to know:** Dependent undergraduate students whose parents are unable to borrow a Federal Direct PLUS due to adverse credit can receive an additional \$4,000 in Unsubsidized Loan funds.

Independent students (typically 24 years old or older) in their freshman year of the degree programs can borrow up to \$9,500 (including up to \$3,500 Subsidized) per year. Sophomores can borrow up to \$10,500 (including up to \$4,500 Subsidized). Juniors, seniors, and students in the undergraduate certificate program can borrow up to \$12,500

(including \$5,500 Subsidized) per year. Students in the graduate certificate program may borrow up to \$20,500 in an Unsubsidized Loan only.

Students start repayment of the Direct Loan six months after they complete their program, withdraw, or otherwise stop attending the CIA. The government offers different repayment plans, including an Income-Based Repayment (IBR) option. To review repayment options, visit www.studentloans.gov. For your reference, please see the Federal Loan Repayment Chart; this chart is based on the standard repayment plan, which spreads the principal and interest out over 10 years. All loans taken out to finance a student's education must be paid in full and in a timely manner. Failure to repay loan(s) will affect the student's credit rating and ability to use federal funding in the future. Upon graduation or otherwise exiting the CIA, student borrowers will be given information on loan repayment terms and conditions.

Learn more about Federal Direct Loans in this video.

Federal Direct PLUS Loan*

Federal Direct PLUS Loans are loans for parents of dependent undergraduate students (Parent PLUS) or students in a graduate program (Grad PLUS).

Parents of dependent undergraduate students may apply for a Parent PLUS Loan to help with their child's educational expenses. The parent must be the student's biological or adoptive parent or custodial stepparent, and must not have an adverse credit history. In addition, the parent must complete the Parent PLUS application and sign the Master Promissory Note (MPN). **Important to know:** Parents can apply for a Parent PLUS Loan up to 120 days prior to the student's entry date. The amount that may be borrowed is limited to the student's cost of attendance (as determined by the CIA), minus financial aid from all other sources. To obtain more information about the Federal Direct PLUS program, including the current interest and fee rates, students and parents should visit www.studentloans.gov.

Students in a graduate certificate program may apply for a Grad PLUS Loan to help with their educational expenses. The student borrower must not have an adverse credit history. In addition, the student must complete the Grad PLUS application and entrance counseling, and sign the Master Promissory Note (MPN). **Important to know:** Students can apply for a PLUS up to 120 days prior to the student's entry date. The amount that may be borrowed is limited to the student's cost of attendance (as determined by the CIA), minus financial aid from all other sources. To obtain more information about the Grad PLUS program, including the current interest and fee rates, students should visit www.studentloans.gov.

The government offers different repayment plans for the Direct PLUS Loans, including an income-based repayment (IBR) option. To review repayment options, visit www.studentloans.gov. For their reference, students should view the sample repayment chart; this chart is based on the standard repayment plan, which spreads the principal and interest out over 10 years. All loans taken out to finance a student's education must be paid in full and in a timely manner. Failure to repay loan(s) will affect the borrower's credit rating and ability to use federal funding in the future. Find out more about the Federal Direct PLUS here.

* If a student has a Federal Direct Loan, Federal Perkins Loan, and/or Federal Direct PLUS, the loan information will be submitted to the National Student Loan Data System (NSLDS), and will be accessible by guaranty agencies, lenders, and institutions determined to be authorized users of the data system. For more information, please visit www.nsls.ed.gov.

Veterans' Benefits

Veterans, spouses, dependents, and surviving family members of veterans whose deaths or disabilities were service-connected may be eligible for educational benefits while attending the CIA. Forms and information are available at all Veterans Administration offices or at www.benefits.va.gov. Proper documentation must be submitted to SFRS before any program benefits will be certified. Benefits are certified on a class-by-class basis, which may affect the timing and how the funds are disbursed. The CIA is a Yellow Ribbon-participating institution. Watch this video to learn more.

State Financial Aid Programs

State Grants

Several states offer need-based and/or merit-based grants to CIA students who are residents of participating states. Students should contact their state education departments to determine availability, eligibility, and application procedures.

New York Tuition Assistance Program (TAP)

Students who are New York State residents and are attending the Hyde Park, NY campus may qualify for TAP. When completing the FAFSA online, residents of New York will be directed to the "TAP on the Web" site. This step must be followed to determine eligibility for TAP (Tuition Assistance Program), the New York State grant. To learn more, students should visit www.hesc.ny.gov and watch this video.

Cal Grant

Residents of California enrolled at the CIA at Greystone may be eligible for this grant. To be considered, students must complete their FAFSA (www.fafsa.ed.gov) by March 2 of the year they will enter the program. To learn more, students should visit www.csac.ca.gov and view this video.

Vocational Rehabilitation

Depending on the state's criteria, students who have a disability may be offered assistance by their state's Department of Vocational Rehabilitation. Students who are offered financial assistance through this program should have their rehabilitation counselor contact the CIA's Student Financial and Registration Services Office.

CIA Financial Aid

The CIA has many different types of aid opportunities based on academic program. Students should reference the section below that pertains to their program and/or campus to see what is available. Students must be meeting Satisfactory Academic Progress (SAP) minimum requirements as outlined above to receive institutional aid. Unless otherwise noted, institutional aid does not apply to international students. Institutional aid is awarded, unless otherwise specified, for a maximum of four semesters for the associate degree programs, four semesters for the bachelor's degree programs, and two semesters for the certificate programs. Students must be attending full time in order to have the funds applied to their student account. Students who withdraw during a semester will have their institutional funds prorated by the percentage of tuition they are responsible for. For the applicable percentages, please see the Withdrawal Refund Policy for each campus in the Tuition and Fees section.

Associate and Bachelor's Degree Programs

New York and California Campuses

CIA Merit Scholarship

The CIA seeks students who have demonstrated academic excellence as shown by their GPA (high school, college, or both), leadership qualities, and, if available, SAT/ACT scores (while SAT/ACT scores are not required in the admissions process, the CIA wants to recognize students who took these exams and scored well). A CIA merit-based scholarship applies specifically to tuition charges. It is awarded to students identified through the admissions process; a separate scholarship application is not necessary. These scholarships are renewable annually if the student maintains a cumulative GPA of 3.0. Students who are receiving awards specific to tuition charges—including veterans education benefits and Yellow Ribbon benefits—that cover tuition charges in full are not eligible for this scholarship. Students who have tuition-specific awards that do not cover 100% of their tuition may have this scholarship prorated if adding the full amount to the other awards would total more than the tuition charges.

CIA-FIRST Arts and Sciences Merit Scholarship (NY campus only)

The college is offering scholarships, renewable annually, to students who compete in FIRST® Robotics Competitions and FIRST® Tech Challenges. The CIA-FIRST scholarship is specifically available to qualifying students enrolled in degree programs. This special scholarship was created through a partnership between the CIA and FIRST, a not-for-profit organization that promotes the importance of science, technology, engineering, and math (STEM) in education. These scholarships are renewable by maintaining a cumulative 3.0 GPA. Students who are receiving awards specific to tuition charges—including veterans education benefits and Yellow Ribbon benefits—that cover the tuition charges in full are not eligible for this scholarship. Students who have tuition-specific awards that do not cover 100% of their tuition may have this scholarship prorated if adding the full amount to the other awards would total more than the tuition charges.

CIA Need-based Grant

A CIA need-based grant is awarded to degree program students with a completed FAFSA that shows demonstrated need as determined by the calculation described above. This award is renewable if the student completes the FAFSA by the priority deadline, has a calculated financial need, and is maintaining SAP requirements. Students receiving Post-9/11 GI Bill® benefits of 50% or higher are not eligible for this grant.

GI Bill® is a registered trademark of the U.S. Department of Veterans Affairs (VA). More information about education benefits offered by VA is available at the official U.S. government website at www.benefits.va.gov/gibill.

CIA On-Campus Housing Grant (NY campus only)

This grant is awarded to degree program students with a completed FAFSA who will be residing in an on-campus residence hall. This award is renewable if the student continues to live on campus, is maintaining SAP requirements, and submits both the housing application and FAFSA by the appropriate deadlines. Students, including Residence Assistants, who are receiving awards specific to housing charges that cover the housing charge in full are not eligible for this scholarship.

The CIA Recognition Award (NY campus only)

The CIA wants to recognize the many ways students achieve personal and professional accomplishments. Therefore, depending on the student's program and the time of year he or she starts classes, a student may be eligible to receive this award. This award is renewable if the student is maintaining SAP requirements.

CIA Alumni Referral Scholarship

The college offers this scholarship to prospective students, including international students, who submit a letter from a CIA graduate encouraging them to apply to the CIA. This letter should be submitted with the application for admission. Only one award will be given per student for the first year at the CIA. This award is not renewable for subsequent years.

CIA Phi Theta Kappa Scholarship

The CIA Phi Theta Kappa (PTK) Scholarship is awarded to students—at the time of admission and upon receipt of official transcripts with PTK designation—who transfer from a community college that has entered into an articulation agreement with the CIA. International students and students using veterans educational benefits are not eligible. This scholarship is renewable with a 3.25 cumulative GPA.

National Student Organization (NSO) Scholarship—National and State Level Competitions

The CIA supports national and state competitions in culinary arts, baking and pastry arts, or culinary management. These competitions are sponsored by:

- SkillsUSA
- Family Career and Community Leaders of America (FCCLA)
- ProStart
- NAACP's Afro-Academic, Cultural, Technological, and Scientific Olympics (ACT-SO)
- American Hotel & Lodging Educational Institute (AHLEI)

At many of these competitions, the students who place first, second, or third will receive a certificate for a scholarship to attend the CIA. The amounts of these awards vary and are set each year by the college. Scholarships are renewable annually with a GPA of 3.0 or better.

Students must submit the certificate to the CIA prior to enrolling and may receive only one NSO competition scholarship. If a student has won multiple competitions, the CIA will honor the award with the highest monetary value. Winners must enroll by June of the year following their senior year of high school. All competition scholarships are for secondary level only, with the exception of the SkillsUSA first-place winner in the national postsecondary culinary arts or restaurant management competitions.

M.F.K. Fisher Scholarship (NY campus only)

Incoming students who have a demonstrated interest in food writing and begin their studies at the CIA in the Winter or Spring enrollment seasons may apply for this one-time, nonrenewable scholarship for their first year at the CIA. To apply, students must submit a separate application, available at www.ciachef.edu or from the Admissions Department. The application must include an original essay of 500–700 words about a food memory such as the student's first cooking experience, the first meal he or she prepared, a family holiday food tradition, or a childhood recollection of food.

Global Scholars Award (Associate at the NY campus only)

International students entering in the Winter or Spring seasons may qualify for a one-time, nonrenewable grant for their first year at the CIA. Entering students should contact their admissions representative for more information on qualifying entry dates and amounts.

CIA International Studies Grant (Bachelor's only)

Students, including international students, who are enrolled in the bachelor's degree programs and are interested in taking the two-week Global Cuisines and Cultures (GCC) travel course as their free elective or choose to complete a concentration with an international semester-away component can apply for this grant via the \$hef site at ciachef.academicworks.com. Amounts may vary and are based primarily on financial need as determined by the FAFSA or, for international students, from the information they provide on the international conditional application via \$hef. Funds may only be applied to the GCC course or concentration with international semester away that will count as credits toward a student's program of study. Students are only eligible for this grant one time, and the grant will be applied to the charges specific to either the GCC course or the concentration with international semester away.

President's Bachelor's Award (Bachelor's only)

This award is given to the top student in each major at all AOS and AAS graduations. The student must have the overall top GPA and no disciplinary record with the CIA. Winners have one year from the time of their graduation to enter the bachelor's degree program at the New York campus in any major they choose. This award is for both the junior and senior years (a maximum of four semesters) as long as the student is meeting SAP requirements.

Careers through Culinary Arts Program (C-CAP) Scholarship (AOS at the NY campus only)

Students in the associate degree programs at the New York campus who are C-CAP culinary competition winners are chosen by the C-CAP organization to receive a full-tuition scholarship. Students must file a FAFSA and maintain a stated GPA as listed in the award notice from C-CAP.

Careers through Culinary Arts Program (C-CAP)-CIA Matching Grant (NY campus only)

Students who are C-CAP culinary competition winners are chosen by the C-CAP organization to receive this grant. The recipients receive the funds for the first year from the C-CAP organization and then the CIA matches the award in their second year with CIA funding. The amount for this award varies based on available funding.

St. Helena High School Scholarship (Associate only)

Each year, the St. Helena Unified School District selects one student who has been accepted to the CIA for a scholarship to be used in their first year at the CIA. This scholarship is renewable if the student has a 3.0 cumulative GPA and no disciplinary record with the Dean of Students Office.

FDR High School Scholarship (Associate at the NY campus only)

Each year, the CIA offers one graduating senior who attended Franklin Delano Roosevelt (FDR) High School in Hyde Park, NY a scholarship toward their first year at the CIA. This scholarship is not renewable, and applications are available from the FDR High School Guidance Office.

James Beard Scholarship (NY campus only)

The James Beard Foundation offers scholarships each year that are administered by Scholarship America. Applicants apply through the James Beard Foundation, and the chosen student receives a one-time, non-renewable scholarship.

Napa Valley College Scholarship (Associate only)

Each year, Napa Valley College selects a student who has been accepted to the CIA for a scholarship to be used in their first year at the CIA. This scholarship is renewable if the student has a 3.0 cumulative GPA and no disciplinary record with the Dean of Students Office.

Massachusetts Restaurant Association Scholarship (NY campus only)

Massachusetts residents pursuing a degree in foodservice or hospitality may apply for scholarships at www.themassrest.org after the first of each year. This is a one-time, non-renewable scholarship that the CIA will match up to \$2,000.

Les Dames d'Escoffier Scholarship (NY campus only)

Through the \$HEF scholarship site, students may apply for the Les Dames d'Escoffier Scholarships. Two students will be chosen to receive a scholarship. The student must file a FAFSA, which shows demonstrated financial need. The award will be repeated for one additional year provided the student maintains a cumulative GPA of 3.0.

American Academy of Chefs Scholarship (NY campus only)

Each year, the American Academy of Chefs will select four high school students who have been accepted to The Culinary Institute of America to receive a scholarship. The student must file a FAFSA, which shows demonstrated financial need. The scholarship is renewable annually if the student maintains a cumulative GPA of 3.0 and files a FAFSA that shows demonstrated financial need.

Associate Degree Programs

Texas Campus

El Sueño Scholarship

The CIA offers El Sueño Scholarships to aspiring culinarians. This unprecedented fund awards a significant portion of program cost for students who qualify. To qualify, students must complete a Free Application for Federal Student Aid (FAFSA), have a completed CIA San Antonio application for admission on file, complete the El Sueño Scholarship application (available online or from the Admissions Office in New York or Texas), and submit an essay of 400–500 words describing how the El Sueño Scholarship will assist in making their dream of pursuing a culinary arts degree a reality. This award is renewable for the sophomore year if the student is meeting SAP requirements and continues to demonstrate financial need as determined by the FAFSA.

Sodexo Admissions Scholarship

Incoming self-identified Hispanic/Latino students may apply for scholarship assistance by completing the Sodexo Scholarship application (available online or from the Admissions Office in New York or Texas) and submit an essay of 400–500 words on the topic described on the application. To qualify, the student must have been in the top 10% of his or her high school graduation class and have filed the FAFSA. The scholarship will be repeated the second year if a 3.0 or higher cumulative GPA is maintained.

CIA Need-based Grant

A CIA need-based grant is awarded to degree program students with a completed FAFSA that shows demonstrated need as determined by the calculation described above. This award is renewable if the student completes the FAFSA by the priority deadline, has a calculated financial need, and is maintaining SAP requirements. Students receiving Post-9/11 GI Bill® benefits of 50% or higher are not eligible for this grant.

GI Bill® is a registered trademark of the U.S. Department of Veterans Affairs (VA). More information about education benefits offered by VA is available at the official U.S. government website at www.benefits.va.gov/gibill.

CIA Alumni Referral Scholarship

The college offers this scholarship to prospective students, including international students, who submit a letter from a CIA graduate encouraging them to apply to the CIA. This letter should be submitted with the application for admission. Only one award will be given per student for the first year. This award is not renewable for subsequent years.

CIA Phi Theta Kappa Scholarship

The CIA Phi Theta Kappa (PTK) Scholarship is awarded to students—at the time of admission and upon receipt of official transcripts with PTK designation—who transfer from a community college that has entered into an articulation agreement with the CIA. International students and students using veterans educational benefits are not eligible. This scholarship is renewable with a 3.25 cumulative GPA.

National Student Organization (NSO) Scholarship—National and State Level Competitions

The CIA supports national and state competitions in culinary arts, baking and pastry arts, or culinary management. These competitions are sponsored by:

- SkillsUSA
- Family Career and Community Leaders of America (FCCLA)
- ProStart
- NAACP's Afro-Academic, Cultural, Technological, and Scientific Olympics (ACT-SO)
- American Hotel & Lodging Educational Institute (AHLEI)

At many of these competitions, the students who place first, second, or third will receive a certificate for a scholarship to attend the CIA. The amounts of these awards vary and are set each year by the college. Scholarships are renewable annually with a GPA of 3.0 or better.

Students must submit the certificate to the CIA prior to enrolling and may receive only one NSO competition scholarship. If a student has won multiple competitions, the CIA will honor the award with the highest monetary value.

Winners must enroll by June of the year following their senior year of high school. All competition scholarships are for secondary level only, with the exception of the SkillsUSA first-place winner in the national postsecondary culinary arts or restaurant management competitions.

Accelerated Culinary Arts Certificate Program (ACAP)

California Campus

CIA ACAP Merit-based Scholarship

The CIA seeks students who have demonstrated academic excellence and leadership qualities. CIA merit-based scholarships are awarded to students identified through the admissions process; a separate scholarship application is not necessary. Students from select hospitality baccalaureate programs who are recommended to ACAP by their program dean, director, or faculty member are eligible for this scholarship and will be automatically selected for this award based on their letter of recommendation. (For a listing of eligible bachelor's degree programs, interested students should call 707-967-2496). Students who are receiving awards that are specific to tuition charges, including veterans education benefits and Yellow Ribbon benefits, that cover the tuition charges in full are not eligible for this scholarship. Students who have tuition-specific awards that do not cover 100% of their tuition may have this scholarship prorated if adding it to the other awards would total more than the tuition charges.

Vi Endowed Scholarship

The Vi Endowed Scholarship is available to graduates of accredited undergraduate nutrition, dietetics, food science, or hospitality programs. All students accepted by May 1 will be considered for this scholarship based on academic records, extracurricular activities, and the personal essay provided with the student's application. A separate scholarship application is not necessary. Final selection will be made in consultation with Vi.

Wine and Beverage Graduate Certificate Program (WBGC)

California Campus

CIA WBGC Merit-based Scholarship

The CIA seeks students who have demonstrated academic excellence and leadership qualities. CIA merit-based scholarships are awarded to students identified through the admissions process; a separate scholarship application is not necessary. Students from select hospitality baccalaureate programs who are recommended to the WBGC by their program dean, director, or faculty member are eligible for this scholarship and will be automatically selected for this award based on their letter of recommendation. (For a listing of eligible bachelor's degree programs, interested students should call 707-967-2496.)

Students who are receiving awards that are specific to tuition charges that cover the tuition charges in full are not eligible for this scholarship. Students who have tuition-specific awards that do not cover 100% of their tuition may have this scholarship prorated if adding it to the other awards would total more than the tuition charges.

Private Financial Aid Programs

Scholarships and Grants

Throughout the year, many organizations generously offer scholarship assistance to accepted and attending students at the CIA. Over two million dollars in donated scholarship funds were awarded last year. Criteria and application procedures vary, and are listed on our \$HEF site. CIA students are encouraged to check this site often to learn of scholarship opportunities that become available throughout the year.

Additionally, a variety of sources outside the CIA offer private grants and scholarships. The Internet, public libraries, and high school guidance offices are good sources for scholarship information. Students should check the \$HEF site for additional sources.

Loans

Some lenders offer educational alternative loans as a means for students to fund their education. These loans are generally based on students' credit history and can be used in addition to any federal, state, school, or private funding students receive, up to the CIA-determined Cost of Attendance (COA). Students should always file a FAFSA before applying for an alternative loan to determine eligibility for federal aid, as it is advised that they use all federal, state, and institutional resources before turning to an alternative loan. Students should be aware that final approval of the loan must be received by Student Financial and Registration Services before an alternative loan will be deducted from their bill.

Students should contact their lender when they apply for admission to understand the procedure and time frame required to have a loan in place by their entry date. Students should also note that they should not apply for an alternative loan more than 90 days prior to their entry date. A list of lenders commonly used by CIA students is available at www.ciachef.edu/tuition-and-financialaid.

For More Information

For more answers to your financial aid questions, watch our financial aid videos at ciachef.financialaidtv.com. You may also visit www.ciachef.edu/tuition-and-financialaid or call 845-451-1500. In addition, current CIA students can look up Student Financial and Registration Services on CIA Main Menu.

Federal Loan Repayment Chart

FEDERAL DIRECT (SUBSIDIZED AND UNSUBSIDIZED), FEDERAL PERKINS, AND FEDERAL PLUS LOANS									
	4%			5%			6%		
BALANCE AT REPAYMENT	PAYMENT	MONTH	INTEREST	PAYMENT	MONTH	INTEREST	PAYMENT	MONTH	INTEREST
\$1,000	\$50	21	\$37	\$50	21	\$46	\$50	22	\$50
\$2,000	\$50	44	\$150	\$50	44	\$192	\$50	45	\$237
\$3,000	\$50	68	\$353	\$50	70	\$459	\$50	72	\$576

\$4,000	\$50	94	\$660	\$50	98	\$876	\$50	103	\$1,121
\$6,000	\$61	120	\$1,290	\$64	120	\$1,637	\$67	120	\$1,994
\$8,000	\$81	120	\$1,719	\$85	120	\$2,182	\$89	120	\$2,658
\$10,000	\$101	120	\$2,149	\$106	120	\$2,728	\$111	120	\$3,322
\$20,000	\$202	120	\$4,299	\$212	120	\$5,456	\$222	120	\$6,645
\$30,000	\$304	120	\$6,448	\$318	120	\$8,183	\$333	120	\$9,967
\$40,000	\$405	120	\$8,598	\$424	120	\$10,912	\$444	120	\$13,290
\$50,000	\$506	120	\$10,747	\$530	120	\$13,639	\$555	120	\$16,612
\$60,000	\$607	120	\$12,897	\$636	120	\$16,367	\$666	120	\$19,935
\$100,000	\$1,012	120	\$21,494	\$1,061	120	\$27,278	\$1,110	120	\$33,224

	7%			8.25%			9%		
BALANCE AT REPAYMENT	PAYMENT	MONTH	INTEREST	PAYMENT	MONTH	INTEREST	PAYMENT	MONTH	INTEREST
\$1,000	\$50	22	\$66	\$50	22	\$80	\$50	22	\$88
\$2,000	\$50	46	\$284	\$50	47	\$347	\$50	48	\$387
\$3,000	\$50	75	\$703	\$50	78	\$882	\$50	81	\$1,001
\$4,000	\$50	109	\$1,404	\$50	117	\$1,827	\$51	120	\$2,080
\$6,000	\$70	120	\$2,360	\$74	120	\$2,831	\$76	120	\$3,120
\$8,000	\$93	120	\$3,146	\$98	120	\$3,775	\$101	120	\$4,161
\$10,000	\$116	120	\$3,933	\$123	120	\$4,719	\$127	120	\$5,201
\$20,000	\$232	120	\$7,866	\$245	120	\$9,436	\$253	120	\$10,402
\$30,000	\$348	120	\$11,799	\$368	120	\$14,155	\$380	120	\$15,603
\$40,000	\$464	120	\$15,732	\$491	120	\$18,873	\$507	120	\$20,805
\$50,000	\$581	120	\$19,665	\$613	120	\$23,592	\$663	120	\$26,005
\$60,000	\$697	120	\$23,598	\$736	120	\$28,310	\$760	120	\$31,207
\$100,000	\$1,161	120	\$39,330	\$1,227	120	\$47,183	\$1,267	120	\$52,011

Curricula

The Culinary Institute of America offers gold-standard degree and certificate programs that prepare students with the knowledge and skills they need for success in a wide variety of career opportunities in the food, beverage, and hospitality industries.

Program offerings vary among its Hyde Park, NY; St. Helena, CA; San Antonio, TX; and Singapore campuses, and are noted in the descriptions that follow.

- Academic Schools—Degrees and Certificates Granted
- HEGIS Codes
- Degree and Certificate Programs
- CIA Institutional Learning Outcomes
- Credit Hours

Associate Degree Programs and Majors

- Associate in Occupational Studies (AOS) Degree Programs—All Majors
- Associate in Applied Science (AAS) Degree Programs—All Majors

Associate in Occupational Studies (AOS) Degree Programs—All Majors

New York and California Campuses

The Culinary Institute of America awards the degree Associate in Occupational Studies (AOS) upon completion of the required curriculum in culinary arts or baking and pastry arts. The degree programs expose students to the different styles and experiences of the college's faculty members, acquaint them with a wide variety of foodservice equipment, and prepare them for whatever area of the foodservice and hospitality industry they choose to enter.

The **AOS degree program in culinary arts** teaches what works in the front and the back of the house and why it works, along with analytical, technological, and effective communication skills, to prepare students for such entry-level positions as chef, caterer, dining services administrator, food researcher, kitchen supervisor, food writer, and more, as well as similar mid-level positions that come with more experience.

The **AOS degree program in baking and pastry arts** provides a broad foundation and understanding of baking and pastry making, along with independent and critical thinking, analytical and technological, applied problem solving, and effective communication skills, and an appreciation for lifelong learning. The program prepares students for entry-level positions such as baker and pastry chef, as well as more advanced levels such as baking and pastry arts researcher, bakeshop supervisor, and owner/operator that come with more experience.

To qualify for the degree, culinary arts majors and baking and pastry arts majors must successfully complete the entire course of study: four on-campus semesters of about 15 weeks each, plus one externship semester of a minimum of 15 weeks or 600 hours during which students are employed in the foodservice industry. Externship is taken between the second and fourth semesters at CIA-approved sites. All students follow the same sequence. Students need to earn a total

of 69 credits for either the culinary arts program or the baking and pastry arts program. They also need to maintain a cumulative grade point average of at least 2.0 to graduate from the associate degree programs.

In addition, to be considered for a degree, CIA students must (a) receive National Restaurant Association (NRA) ServSafe® certification upon completion of the Food Safety course and (b) adhere to food safety certification standards throughout the curriculum.

Program Learning Outcomes—AOS in Culinary Arts

This program emphasizes proficiency in traditional and contemporary culinary techniques, basic baking and pastry skills, service skills, and beverage management. Students will learn the interpersonal skills needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills that are common to most college programs.

- Students will demonstrate skill in culinary methods and techniques, culinary knowledge, product knowledge, and food handling and organization.
- Students will practice sanitation and safety skills and will demonstrate strong teamwork, oral communication, and professionalism.
- Students will apply basic management principles and practice service techniques and use of service equipment.

Students will also demonstrate critical thinking, foundations for lifelong learning, information literacy, problem solving, and quantitative literacy.

Program Learning Outcomes—AOS in Baking and Pastry Arts

This program emphasizes proficiency in traditional and contemporary baking and pastry techniques, basic culinary skills, service skills, and beverage management. Students must learn the interpersonal skills needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills that are common to most college programs.

- Students will demonstrate skill in baking and pastry methods and techniques, product knowledge, and food handling and organization.
- Students will practice sanitation and safety skills and will demonstrate the ability to use tools and equipment effectively.

Students will also demonstrate inquiry and analysis, technological competency, and quantitative literacy.

Instructional Programs and Schedule

While enrolled in the freshman and sophomore years, students will be assigned to small instructional groups. These groups of normally up to 20 students are scheduled for all laboratory courses, which integrate culinary theory and practice.

Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food-handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

- Culinary Arts (AOS) (NY)
- Baking and Pastry Arts (AOS) (NY)
- Culinary Arts (AOS) (CA)
- Baking and Pastry Arts (AOS) (CA)

Associate in Applied Science (AAS) Degree Programs— All Majors

Texas Campus

The Culinary Institute of America awards the Associate in Applied Science (AAS) in culinary arts and baking and pastry arts upon completion of the required curriculum. The CIA's degree program provides students with the broadest culinary arts education possible. It exposes them to the different styles and experiences of the college's faculty members, acquaints them with a wide variety of foodservice equipment, and prepares them for whatever area of the foodservice and hospitality industry they choose to enter.

The Associate in Applied Science (AAS) degree program in culinary arts teaches students what works in the front and the back of the house and why it works, along with analytical, technological, and effective communication skills, to prepare them for such entry-level positions as chef, caterer, dining services administrator, food researcher, kitchen supervisor, food writer, and more, as well as similar mid-level positions that come with more experience.

The AAS degree program in baking and pastry arts provides a broad foundation and understanding of baking and pastry making, along with independent and critical thinking, analytical and technological, applied problem solving, and effective communication skills, as well as an appreciation for lifelong learning. The program prepares students for entry-level positions such as baker and pastry chef, as well as more advanced levels such as baking and pastry arts researcher, bakeshop supervisor, and owner/operator.

To qualify for the degree, culinary arts majors and baking and pastry arts majors must successfully complete the entire course of study: four on-campus semesters of about 15 weeks each, plus one externship semester of a minimum of 15 weeks or 600 hours during which students are employed in the foodservice industry. Externship is taken between the second and fourth semesters at CIA-approved sites. All students follow the same sequence. Students need to earn a total of 69 credits and also need to maintain a grade point average of at least 2.0 to complete the associate degree programs.

In addition, to be considered for a degree, CIA students must (a) receive National Restaurant Association (NRA) ServSafe® certification upon completion of the Introduction to Food Science course and (b) adhere to food safety certification standards throughout the curriculum.

Program Learning Outcomes—AAS in Culinary Arts

This program emphasizes proficiency in traditional and contemporary culinary techniques, basic baking and pastry skills, service skills, and beverage management. Students will learn the interpersonal skills needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills that are common to most college programs.

- Students will demonstrate skill in culinary methods and techniques, culinary knowledge, product knowledge, and food handling and organization.

- Students will practice sanitation and safety skills and will demonstrate strong teamwork, oral communication, and professionalism.
- Students will apply basic management principles and practice service techniques and use of service equipment.

Students will also demonstrate critical thinking, foundations for lifelong learning, information literacy, problem solving, and quantitative literacy.

Program Learning Outcomes—AAS in Baking and Pastry Arts

This program emphasizes proficiency in traditional and contemporary baking and pastry techniques, basic culinary skills, service skills, and beverage management. Students must learn the interpersonal skills needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills that are common to most college programs.

- Students will demonstrate skill in baking and pastry methods and techniques, product knowledge, and food handling and organization.
- Students will practice sanitation and safety skills and will demonstrate the ability to use tools and equipment effectively.

Students will also demonstrate inquiry and analysis, technological competency, and quantitative literacy.

Instructional Programs and Schedule

While enrolled in the AAS degree program at the Texas campus, students will be assigned to small instructional groups. These groups of normally up to 20 students are scheduled for all laboratory courses, which integrate theory and practice.

Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Class Schedules

Sample class schedules for the degree programs follow. Class days are Monday through Friday, and breaks are provided during class sessions.

Students on the AM kitchen/bakeshop schedule

7–11:30 a.m.	Lab classes
11:30 a.m.–12:15 p.m.	Lunch
12:15–1:30 p.m.	Lab classes
2–3:20 p.m. and/or 3:45–5:05 p.m.	Liberal arts and/or management classes two or more days per week

Students on the PM kitchen/bakeshop schedule

8:45–10:05 a.m. and/or
10:30–11:50 a.m. Liberal arts and/or management classes two or more days per week

2–6:30 p.m. Lab classes

6:30–7:15 p.m. Dinner

7:15–8:30 p.m. Lab classes

- Baking and Pastry Arts (AAS) (TX)
- Culinary Arts (AAS) (TX)

Associate in Occupational Studies—Graduation Requirements

Baking and Pastry Arts (AOS) (NY)

Graduation Requirements

New York Campus

Freshman Year, First Semester

- Baking and Pastry Techniques (BAKE-105) 6.0 credits *
 - Baking Ingredients and Equipment Technology (BAKE-110) 1.5 credits
 - Mathematical Foundations (MATH-115) 1.5 credits
 - Externship Prep Seminar I (EXTN-097) non-credit
 - Food Safety (ARTS-112) 1.5 credits *
 - Professionalism and Life Skills (FRSH-100) 1.5 credits
 - Nutrition (ARTS-243) 1.5 credits
 - Introduction to the Hospitality Industry (BUSM-210) 1.5 credits
 - College Writing (ENGL-120) 3.0 credits
- OR**
- College Writing for ELLs (English Language Learners) (ENGL-122) 3.0 credits

Total credits 18.0

Freshman Year, Second Semester

- Principles of Design (BAKE-113) 1.5 credits
- Café Savory Foods Production (BAKE-115) 1.5 credits
- Basic and Classical Cakes (BAKE-123) 3.0 credits
- Individual and Production Pastries (BAKE-124) 3.0 credits
- Baking and Pastry Practical Examination I (BAKE-151) non-credit
- Hearth Breads and Rolls (BAKE-111) 3.0 credits

- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits
- Externship Prep Seminar II (EXTN-099) non-credit
- Introduction to Gastronomy (ARTS-111) 1.5 credits

Total credits 16.5

Externship

- Externship (Baking & Pastry Arts) (EXTN-101) 3.0 credits

Total credits 3.0

Sophomore Year, First Semester

- Confectionery Art and Special Occasion Cakes (BAKE-240) 3.0 credits
- Chocolate and Confectionery Technology and Techniques (BAKE-242) 3.0 credits
- Contemporary Cakes and Desserts (BAKE-245) 3.0 credits
- Specialty Breads (BAKE-202) 3.0 credits
- Advanced Baking Principles (BAKE-251) 3.0 credits
- Baking and Pastry Practical Examination II (BAKE-230) non-credit

Total credits 15.0

Sophomore Year, Second Semester

- Wine Studies (HOSP-240) 3.0 credits
- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits
- Café Operations (BAKE-254) 3.0 credits
- Beverages and Customer Service (BAKE-255) 3.0 credits
- Restaurant and Production Desserts (BAKE-252) 3.0 credits
- Restaurant Operations: Baking and Pastry (HOSP-201) 3.0 credits

Total credits 16.5

Total Credits for AOS Degree 69.0

*Students must receive a passing grade for both Baking and Pastry Techniques and the NRA ServSafe® examination (part of the Food Safety course) and meet GPA requirements in order to progress to the second semester of the freshman year. Baking and Pastry Techniques is a prerequisite for all future courses in the program.

Culinary Arts (AOS) (NY)

Graduation Requirements

New York Campus

Freshman Year, First Semester

- Culinary Fundamentals (CULS-100) 6.0 credits *
 - Mathematical Foundations (MATH-115) 1.5 credits
 - Externship Prep Seminar I (EXTN-097) non-credit
 - Food Safety (ARTS-112) 1.5 credits *
 - Professionalism and Life Skills (FRSH-100) 1.5 credits
 - Nutrition (ARTS-243) 1.5 credits
 - Introduction to the Hospitality Industry (BUSM-210) 1.5 credits
 - College Writing (ENGL-120) 3.0 credits
- OR**
- College Writing for ELLs (English Language Learners) (ENGL-122) 3.0 credits

Total credits 16.5

Freshman Year, Second Semester

- Meat Identification, Fabrication, and Utilization (CULS-115) 1.5 credits
- Seafood Identification and Fabrication (CULS-116) 1.5 credits
- Modern Banquet Cookery (CULA-110) 3.0 credits
- Introduction to À La Carte Cooking (CULP-115) 3.0 credits
- Non-Commercial Foodservice and High-Volume Production (CULP-135) 3.0 credits
- Culinary Practical Examination I (Cooking Practical) (CULS-151) non-credit
- Culinary Practical Examination I (Written Exam) (CULS-152) non-credit
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits
- Externship Prep Seminar II (EXTN-099) non-credit
- Introduction to Gastronomy (ARTS-111) 1.5 credits
- Introduction to Food Systems (ARTS-114) 1.5 credits

Total credits 18.0

Externship

- Externship (Culinary Arts) (EXTN-100) 3.0 credits

Total credits 3.0

Sophomore Year, First Semester

- Baking and Pastry Skill Development (BAKE-241) 3.0 credits
- Garde Manger (CULP-225) 3.0 credits
- Cuisines and Cultures of the Americas (CULP-221) 3.0 credits
- Cuisines and Cultures of the Mediterranean (CULA-242) 3.0 credits

- Cuisines and Cultures of Asia (CULP-222) 3.0 credits

Total credits 15.0

Sophomore Year, Second Semester

- Wine Studies (HOSP-240) 3.0 credits
- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits
- Culinary Practical Examination II (CULS-251) non-credit
- Contemporary Restaurant Cooking (CULA-252) 3.0 credits
- Contemporary Hospitality and Service Management (HOSP-250) 3.0 credits
- Formal Restaurant Cooking (CULA-255) 3.0 credits
- Formal Hospitality and Service Management (HOSP-255) 3.0 credits

Total credits 16.5

Total Credits for AOS Degree 69.0

*Students must receive a passing grade for both Culinary Fundamentals and the NRA ServSafe® examination (part of the Food Safety course) and meet GPA requirements in order to progress to the second semester of the freshman year.

Baking and Pastry Arts (AOS) (CA)

Graduation Requirements

California Campus

Freshman Year, First Semester

- Baking and Pastry Techniques (BAKE-105) 6.0 credits *
- Baking Ingredients and Equipment Technology (BAKE-110) 1.5 credits
- Mathematical Foundations (MATH-115) 1.5 credits
- Externship Prep Seminar I (EXTN-097) non-credit
- Food Safety (ARTS-112) 1.5 credits *
- Professionalism and Life Skills (FRSH-100) 1.5 credits
- Nutrition (ARTS-243) 1.5 credits
- Introduction to the Hospitality Industry (BUSM-210) 1.5 credits
- College Writing (ENGL-120) 3.0 credits

Total credits 18.0

Freshman Year, Second Semester

- Principles of Design (BAKE-113) 1.5 credits
- Café Savory Foods Production (BAKE-115) 1.5 credits
- Basic and Classical Cakes (BAKE-123) 3.0 credits
- Individual and Production Pastries (BAKE-124) 3.0 credits
- Baking and Pastry Practical Examination I (BAKE-151) non-credit
- Hearth Breads and Rolls (BAKE-111) 3.0 credits
- Externship Prep Seminar II (EXTN-099) non-credit
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits
- Introduction to Gastronomy (ARTS-111) 1.5 credits

Total credits 16.5

Externship

- Externship (Baking & Pastry Arts) (EXTN-101) 3.0 credits

Total credits 3.0

Sophomore Year, First Semester

- Confectionery Art and Special Occasion Cakes (BAKE-240) 3.0 credits
- Chocolate and Confectionery Technology and Techniques (BAKE-242) 3.0 credits
- Contemporary Cakes and Desserts (BAKE-245) 3.0 credits
- Specialty Breads (BAKE-202) 3.0 credits
- Advanced Baking Principles (BAKE-251) 3.0 credits
- Baking and Pastry Practical Examination II (BAKE-230) non-credit

Total credits 15.0

Sophomore Year, Second Semester

- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits
- Wine Studies (HOSP-240) 3.0 credits
- Café Operations (BAKE-254) 3.0 credits
- Beverages and Customer Service (BAKE-255) 3.0 credits
- Restaurant and Production Desserts (BAKE-252) 3.0 credits
- Restaurant Operations: Baking and Pastry (HOSP-201) 3.0 credits

Total credits 16.5

Total Credits for AOS Degree 69.0

*Students must receive a passing grade for both Baking and Pastry Techniques and the NRA ServSafe® examination (part of the Food Safety course) and meet GPA requirements in order to progress to the second semester of the freshman year. Baking and Pastry Techniques is a prerequisite for all future courses in the program.

Culinary Arts (AOS) (CA)

Graduation Requirements

California Campus

Freshman Year, First Semester

- Culinary Fundamentals (CULS-100) 6.0 credits *
- Mathematical Foundations (MATH-115) 1.5 credits
- Externship Prep Seminar I (EXTN-097) non-credit
- Food Safety (ARTS-112) 1.5 credits *
- Professionalism and Life Skills (FRSH-100) 1.5 credits
- Nutrition (ARTS-243) 1.5 credits
- Introduction to the Hospitality Industry (BUSM-210) 1.5 credits
- College Writing (ENGL-120) 3.0 credits

Total credits 16.5

Freshman Year, Second Semester

- Meat Identification, Fabrication, and Utilization (CULS-115) 1.5 credits
- Seafood Identification and Fabrication (CULS-116) 1.5 credits
- Modern Banquet Cookery (CULA-110) 3.0 credits
- Introduction to À La Carte Cooking (CULP-115) 3.0 credits
- High-Volume Production Cookery (CULP-130) 3.0 credits
- Culinary Practical Examination I (Cooking Practical) (CULS-151) non-credit
- Culinary Practical Examination I (Written Exam) (CULS-152) non-credit
- Externship Prep Seminar II (EXTN-099) non-credit
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits
- Introduction to Gastronomy (ARTS-111) 1.5 credits
- Introduction to Food Systems (ARTS-114) 1.5 credits

Total credits 18.0

Externship

- Externship (Culinary Arts) (EXTN-100) 3.0 credits

Total credits 3.0

Sophomore Year, First Semester

- Baking and Pastry Skill Development (BAKE-241) 3.0 credits

- Garde Manger (CULP-225) 3.0 credits
- Cuisines and Cultures of the Americas (CULP-221) 3.0 credits
- Cuisines and Cultures of the Mediterranean (CULA-242) 3.0 credits
- Cuisines and Cultures of Asia (CULP-222) 3.0 credits

Total credits 15.0

Sophomore Year, Second Semester

- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits
- Wine Studies (HOSP-240) 3.0 credits
- Culinary Practical Examination II (CULS-251) non-credit
- Contemporary Restaurant Cooking (CULA-252) 3.0 credits
- Contemporary Hospitality and Service Management (HOSP-250) 3.0 credits
- Formal Restaurant Cooking (CULA-255) 3.0 credits
- Formal Hospitality and Service Management (HOSP-255) 3.0 credits

Total credits 16.5

Total Credits for AOS Degree 69.0

*Students must receive a passing grade for both Culinary Fundamentals and the NRA ServSafe® examination (part of the Food Safety course) and meet GPA requirements in order to progress to the second semester of the freshman year.

Associate in Applied Science—Graduation Requirements

Baking and Pastry Arts (AAS) (TX)

Graduation Requirements

Texas Campus

Freshman Year, First Semester

- Baking and Pastry Techniques (BAKE-105) 6.0 credits (60/120/0/180) *
- Gastronomy (ARTS-155) 3.0 credits (45/0/0/45)
- Introduction to Food Science (ARTS-150) 3.0 credits (45/0/0/45) *
- Baking Ingredients and Equipment Technology (BAKE-110) 1.5 credits (23/0/0/23)
- Mathematical Foundations (MATH-115) 1.5 credits (23/0/0/23)
- Professionalism and Life Skills (FRSH-100) 1.5 credits (23/0/0/23)
- Externship Prep Seminar I (EXTN-097) non-credit

Total credits 16.5

Total hours (219/120/0/339)

Freshman Year, Second Semester

- Introduction to Management (BUSM-240) 1.5 credits (23/0/0/23)
- College Writing (ENGL-120) 3.0 credits (45/0/0/45)
- Principles of Design (BAKE-113) 1.5 credits (23/0/0/23)
- Café Savory Foods Production (BAKE-115) 1.5 credits (21/42/0/63)
- Basic and Classical Cakes (BAKE-123) 3.0 credits (30/60/0/90)
- Individual and Production Pastries (BAKE-124) 3.0 credits (30/60/0/90)
- Hearth Breads and Rolls (BAKE-111) 3.0 credits (30/60/0/90)
- Externship Prep Seminar II (EXTN-099) non-credit
- Baking and Pastry Practical Examination I (BAKE-151) non-credit

Total credits 16.5

Total hours (202/222/0/424)

Externship

- Externship (Baking & Pastry Arts) (EXTN-101) 3.0 credits

Total credits 3.0

Total hours (0/0/600/600)

Sophomore Year, First Semester

- Confectionery Art and Special Occasion Cakes (BAKE-240) 3.0 credits (30/60/0/90)
- Chocolate and Confectionery Technology and Techniques (BAKE-242) 3.0 credits (30/60/0/90)
- Advanced Baking Principles (BAKE-251) 3.0 credits (30/60/0/90)
- Contemporary Cakes and Desserts (BAKE-245) 3.0 credits (30/60/0/90)
- Specialty Breads (BAKE-202) 3.0 credits (30/60/0/90)
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits (45/0/0/45)
- Baking and Pastry Practical Examination II (BAKE-230) non-credit

Total credits 18.0

Total hours (195/300/0/495)

Sophomore Year, Second Semester

- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits (23/0/0/23)
- Introduction to Wine Studies (HOSP-220) 1.5 credits (23/0/0/23)

- Café Operations (BAKE-254) 3.0 credits (30/60/0/90)
- Beverages and Customer Service (BAKE-255) 3.0 credits (30/60/0/90)
- Restaurant and Production Desserts (BAKE-252) 3.0 credits (30/60/0/90)
- Restaurant Operations: Baking and Pastry (HOSP-201) 3.0 credits (30/60/0/90)

Total credits 15.0

Total hours (166/240/0/406)

Total Credits for AAS Degree 69.0

Notes:

**Figures in parentheses for each credit-bearing course are as follows:
(lecture hours/lab hours/externship hours/total hours)**

The laboratory is designed to give the instructor the flexibility to include the proper mixture of theory and skill development and generally consists of 1/3 theory and 2/3 laboratory work. Although the figures after the course title may indicate all laboratory work, the proper amount of theory is covered.

*Students must receive a passing grade for both Baking and Pastry Techniques and the NRA ServSafe® examination (part of the Introduction to Food Science course) and meet GPA requirements in order to progress to the second semester of the freshman year. Baking and Pastry Techniques is a prerequisite for all future courses in the program.

Approved and Regulated by the Texas Workforce Commission, Career Schools and Colleges, Austin, TX.

Culinary Arts (AAS) (TX)

Graduation Requirements

Texas Campus

Freshman Year, First Semester

- Culinary Fundamentals (CULS-100) 6.0 credits (60/120/0/180) *
- Gastronomy (ARTS-155) 3.0 credits (45/0/0/45)
- Introduction to Food Science (ARTS-150) 3.0 credits (45/0/0/45) *
- Mathematical Foundations (MATH-115) 1.5 credits (23/0/0/23)
- Professionalism and Life Skills (FRSH-100) 1.5 credits (23/0/0/23)
- Externship Prep Seminar I (EXTN-097) non-credit
- Introduction to Food Systems (ARTS-114) 1.5 credits (23/0/0/23)

Total credits 16.5

Total hours (219/120/0/339)

Freshman Year, Second Semester

- Introduction to Management (BUSM-240) 1.5 credits (23/0/0/23)
- College Writing (ENGL-120) 3.0 credits (45/0/0/45)
- Meat Identification, Fabrication, and Utilization (CULS-115) 1.5 credits (21/42/0/63)
- Seafood Identification and Fabrication (CULS-116) 1.5 credits (21/42/0/63)
- Modern Banquet Cookery (CULA-110) 3.0 credits (30/60/0/90)
- Introduction to À La Carte Cooking (CULP-115) 3.0 credits (30/60/0/90)
- High-Volume Production Cookery (CULP-130) 3.0 credits (30/60/0/90)
- Culinary Practical Examination I (Cooking Practical) (CULS-151) non-credit
- Culinary Practical Examination I (Written Exam) (CULS-152) non-credit
- Externship Prep Seminar II (EXTN-099) non-credit

Total credits 16.5

Total hours (200/264/0/464)

Externship

- Externship (Culinary Arts) (EXTN-100) 3.0 credits

Total credits 3.0

Total hours (0/0/600/600)

Sophomore Year, First Semester

- Baking and Pastry Skill Development (BAKE-241) 3.0 credits (30/60/0/90)
- Garde Manger (CULP-225) 3.0 credits (30/60/0/90)
- Cuisines of the Americas (CULP-231) 2.0 credits (20/40/0/60)
- Cuisines of the Mediterranean (CULA-262) 2.0 credits (20/40/0/60)
- Cuisines of Asia (CULP-232) 2.0 credits (20/40/0/60)
- World Cultures and Cuisines (ARTS-215) 3.0 credits (45/0/0/45)
- Culinary Practical Examination II (CULS-251) non-credit
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits (45/0/0/45)

Total credits 18.0

Total hours (210/240/0/450)

Sophomore Year, Second Semester

- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits (23/0/0/23)
- Introduction to Wine Studies (HOSP-220) 1.5 credits (23/0/0/23)

- Contemporary Restaurant Cooking (CULA-252) 3.0 credits (30/60/0/90)
- Contemporary Hospitality and Service Management (HOSP-250) 3.0 credits (30/60/0/90)
- Formal Restaurant Cooking (CULA-255) 3.0 credits (30/60/0/90)
- Formal Hospitality and Service Management (HOSP-255) 3.0 credits (30/60/0/90)

Total credits 15.0

Total hours (166/240/0/406)

Total Credits for AAS Degree 69.0

Notes:

**Figures in parentheses for each credit-bearing course are as follows:
(lecture hours/lab hours/externship hours/total hours)**

The laboratory is designed to give the instructor the flexibility to include the proper mixture of theory and skill development and generally consists of 1/3 theory and 2/3 laboratory work. Although the figures after the course title may indicate all laboratory work, the proper amount of theory is covered.

*Students must receive a passing grade for both Culinary Fundamentals and the NRA ServSafe® examination (part of the Introduction to Food Science course) and meet GPA requirements in order to progress to the second semester of the freshman year.

Approved and Regulated by the Texas Workforce Commission, Career Schools and Colleges, Austin, TX.

Bachelor's Degree Programs, Majors, and Concentrations

Bachelor's Degree Programs

The Culinary Institute of America offers a variety of degree programs at the baccalaureate level:

The Food Business Management Major

To be a leader in the increasingly complex and ever-changing foodservice industry, a foodservice professional must be a skilled culinarian, an astute businessperson, and a creative trendsetter. In the CIA's bachelor's degree program in food business management, students will gain the ideal management and cultural knowledge for careers in management, or for creating their own business in the future.

The Culinary Science Major

The culinary arts and food science are coming together to help innovative chefs create more delicious, flavorful, and healthy foods. Today, CIA graduates are found not only in the kitchens of the most advanced restaurants, but also in the research kitchens of leading foodservice companies. The CIA's bachelor's degree program in culinary science will teach students the scientific foundations of food production and prepare them for exciting research and development (R&D) careers.

The Applied Food Studies Major

The food industry landscape is changing rapidly, and companies are increasingly in need of expertise in food policy, community involvement, global issues, food systems management, and much more. The innovative applied food studies program will prepare students to make an impact—and become influential leaders—in the food industry long after they graduate. By studying food history, cultures, and cuisines in this program, students will be ready to address the many challenges and opportunities facing our diverse world today.

The Culinary Arts Major

Food is big business, and the career opportunities for skilled culinary professionals are more numerous and diverse than ever. In the CIA's bachelor's degree program in culinary arts, students will develop proficiency in traditional and contemporary culinary, beverage, and service techniques. The bachelor's in culinary arts is a degree completion program designed for students who have a significant number of prior earned credits and wish to quickly launch a career in the foodservice and hospitality industry.

Details on each of these majors follows.

Bachelor of Business Administration (BBA) Degree Program—Food Business Management Major

New York Campus

The **bachelor's degree program in food business management** fully prepares students for all areas of the industry, in positions such as chef, baker, pastry chef, hotel food services manager, purchasing manager, and dining room manager; management training positions in corporate settings; and, ultimately, upper-management positions such as executive chef, executive pastry chef, restaurant owner, bakeshop owner, hotel culinary services manager, and catering manager. In the program, students develop skills including inquiry and analysis, critical and creative thinking, written and oral communication, and information literacy. They also develop global and intercultural awareness, knowledge of contemporary issues, ethical reasoning, and an appreciation for lifelong learning.

Management students also have the option of taking a concentration to focus their studies on the industry career track that interests them most. Depending on the **academic concentration** chosen, students take one semester of study at the CIA in California, Texas, Singapore, or New York, or in Italy:

- Advanced Concepts in Baking and Pastry (semester in California; for baking and pastry arts associate degree graduates only)
- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California)
- Intrapreneurship: Driving Innovation from Within an Organization (fully in New York)
- Italian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Italy)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)

See Bachelor's Degree Concentrations for more information on these concentrations.

To qualify for the bachelor's degree in food business management, students must be in good standing at the college and earn a total of 132 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students in the Food Business Management major may be eligible to receive up to 36 credits toward his or her degree for prior course work, certain examinations, military experience, and/or life achievement. At a minimum, students must complete Foodservice Management and 12 additional credits of business management courses at the CIA to receive their degree.

Program Learning Outcomes—BBA in Food Business Management

This program is intended to prepare students for positions of leadership in an ever-changing global economy by developing intellectual and practical skills, as well as a sense of personal and social responsibility necessary for effective, reflective, and ethical leadership. The program emphasizes a higher level of proficiency in culinary techniques, baking and pastry skills, service skills, and beverage management. Students will practice the fundamental business and management concepts of the foodservice industry, and learn to analyze business issues and implement solutions.

- Students will employ principles of foodservice management.
- Students will demonstrate problem solving, quantitative reasoning, and teamwork skills.

Instructional Programs and Schedule

While enrolled in the junior and senior years of the bachelor's degree programs, students will attend class over a semester of about 15 weeks. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

- Food Business Management (BBA) (NY)
- Food Business Management, Advanced Concepts in Baking and Pastry Concentration (BBA) (NY)
- Food Business Management, Advanced Wine, Beverage, and Hospitality Concentration (BBA) (NY)
- Food Business Management, Asian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BBA) (NY)
- Food Business Management, Farm-to-Table: Practices of a Sustainable Table Concentration (BBA) (NY)
- Food Business Management, Intrapreneurship: Driving Innovation from Within an Organization Concentration (BBA) (NY)
- Food Business Management, Italian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BBA) (NY)
- Food Business Management, Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques Concentration (BBA) (NY)

Bachelor of Professional Studies (BPS) Degree Program—Culinary Science Major

New York Campus

The **bachelor's degree program in culinary science** prepares graduates to pursue careers in research and development (chains and packaged goods); work for large foodservice operations such as hospitals, schools, and military organizations; serve as field representatives; use science for creative impetus as a restaurant chef; and more.

To qualify for the bachelor's degree in culinary science, students must be in good standing at the college and earn a total of 132 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program.

Program Learning Outcomes—BPS in Culinary Science

In this program, students will apply a science-based understanding of the culinary arts to improve food production systems, food delivery systems, and customer satisfaction. The program compares traditional food production techniques and food delivery systems to new methods using modern equipment technologies. Students will study how culinary science is used to enhance food quality and to advance understanding of food in every area of the foodservice and hospitality industry. The knowledge that students gain will help graduates of this program become leaders and innovators in the food industry.

- Students will achieve advanced culinary skills.
- Students will practice and apply food safety knowledge.
- Students will demonstrate critical thinking, research methods, and scientific reasoning.

Instructional Programs and Schedule

While enrolled in the junior and senior years of the bachelor's degree programs, students will attend class over a 15-week semester. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

- Culinary Science (BPS) (NY)

Bachelor of Professional Studies (BPS) Degree Program—Applied Food Studies Major

New York Campus

The bachelor's degree program in **applied food studies** is focused on the liberal arts and builds upon and academically extends the experiential aspects of the culinary arts and baking and pastry arts cores. Drawing from a robust collection of food studies courses, this major helps prepare students for responsible citizenship in an increasingly diverse world by considering human differences and connections through the lens of cultures and cuisines. The degree prepares graduates to pursue careers working for advocacy groups, health agencies, food industry associations, and non-profit organizations, as well as in education, communications and marketing, ecotourism, government policy, and production, sales, and sourcing of products for farm-to-table.

Applied Food Studies students also have the option of taking a concentration to focus their studies on the industry career track that interests them most. Depending on the **academic concentration** chosen, students take one semester of study at the CIA in California, Texas, or Singapore, or in Italy:

- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)

- Farm-to-Table: Practices of a Sustainable Table (semester in California)
- Italian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Italy)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)

See Bachelor's Degree Concentrations for more information on these concentrations.

To qualify for the bachelor's degree in applied food studies, students must be in good standing at the college and earn a total of 120 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students in the Applied Food Studies (AFS) major must complete the following courses at the CIA: Applied Food Studies, the three AFS core requirement courses (selected from Food Policy, Anthropology of Food, Ecology of Food, Sustainable Food Systems, and Food History) and the Project in Applied Food Studies.

Program Learning Outcomes—BPS in Applied Food Studies

This program is intended to prepare students for positions of leadership in an ever-changing global economy by developing intellectual and practical skills, as well as a sense of personal and social responsibility necessary for effective, reflective, and ethical leadership. The program emphasizes a proficiency in culinary techniques, baking and pastry skills, service skills, and beverage management. Students will practice the fundamental business and management concepts of the foodservice industry, and learn to analyze business issues and implement solutions.

- Students will employ principles of foodservice management.
- Students will demonstrate problem solving, quantitative reasoning, and teamwork skills.

Instructional Programs and Schedule

While enrolled in the junior and senior year of the bachelor's degree program, students will attend class over a semester of about 15 weeks. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

- Applied Food Studies (BPS) (NY)
- Applied Food Studies, Advanced Wine, Beverage, and Hospitality Concentration (BPS) (NY)
- Applied Food Studies, Asian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BPS) (NY)
- Applied Food Studies, Farm-to-Table: Practices of a Sustainable Table Concentration (BPS) (NY)
- Applied Food Studies, Italian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BPS) (NY)
- Applied Food Studies, Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques Concentration (BPS) (NY)

Bachelor of Professional Studies (BPS) Degree Program—Culinary Arts Major

New York Campus

The **bachelor's degree program in culinary arts** is a degree completion program for students with prior college credits. The program prepares graduates for a variety of foodservice industry positions such as chef, purchasing manager, catering manager, culinary entrepreneur, farm-to-table liaison, research and development chef, private chef, and more.

In the program, students develop skills including inquiry and analysis, critical and creative thinking, written and oral communication, quantitative information literacy, problem-solving, and teamwork. They also build global and intercultural awareness, knowledge of contemporary food systems, and an appreciation for sustainable food resources.

Bachelor's students majoring in culinary arts also have the option of taking a concentration to focus their studies on the industry career track that interests them most. Depending on the **academic concentration** chosen, students take one semester of study at the CIA's California, Texas, or Singapore locations, or in Italy:

- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California)
- Italian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Italy)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)

See Bachelor's Degree Concentrations for more information on these concentrations.

To qualify for the bachelor's degree in culinary arts, students must be in good standing at the college and complete a total of 126 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program.

Program Learning Outcomes—BPS in Culinary Arts

In this program, students can complete their bachelor's degree while gaining a deep knowledge of the foodservice and hospitality industries. The bachelor's degree program in culinary arts provides an in-depth view of complex food systems taught by seasoned veterans, business owners, restaurateurs, chefs, wine experts, managers, and maître d's. Students will practice the rigor of organization that enables great leaders and great chefs. They will be able to use this culinary vocabulary and skill to communicate globally about flavor, food safety, health and wellness, sustainability and, most important, the joys of achieving great flavors through excellent techniques.

- Students will demonstrate skill in culinary methods and techniques, culinary knowledge, product knowledge, and food handling and organization.
- Students will practice sanitation and safety skills and will demonstrate strong teamwork, oral communication, and professionalism.
- Students will apply basic management principles, and practice service techniques and use of service equipment.

Students will also demonstrate critical thinking, foundations for lifelong learning, information literacy, problem solving, and quantitative literacy.

Instructional Programs and Schedule

While enrolled in this bachelor's degree program, students will attend class over a 15-week semester. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

Culinary Arts (BPS) (NY)

Bachelor of Business Administration (BBA) Degree Program—Food Business Management Major

CIA Singapore

The CIA offers a bachelor's degree program in food business management to meet the growing demands of the dynamic foodservice and hospitality industry. Providing students with the broadest culinary arts education possible, the program awards the degree Bachelor of Business Administration (BBA). It exposes students to the different styles and experiences of the college's faculty members, acquaints them with a wide variety of foodservice equipment, and prepares them for whatever area of the foodservice and hospitality industry they choose to enter.

The **bachelor's degree program in food business management** fully prepares students for all areas of the industry, in positions such as chef, hotel food services manager, purchasing manager, and dining room manager; management training positions in corporate settings; and, ultimately, upper-management positions such as executive chef, restaurant owner, hotel culinary services manager, and catering manager. In the program, students develop skills including inquiry and analysis, critical and creative thinking, written and oral communication, and information literacy. They also develop global and intercultural awareness, knowledge of contemporary issues, ethical reasoning, and an appreciation for lifelong learning.

To qualify for the bachelor's degree, students must successfully complete an appropriate diploma program, such as the Diploma of Culinary and Catering Management, Diploma of Hospitality and Resort Management, or Diploma of Leisure and Resort Management. In accordance with the transfer credit policy of the CIA, students may transfer 46.5–49.5 credits from the diploma program to the CIA's bachelor's program as follows:

- Students who have graduated from the Diploma of Culinary and Catering Management will be eligible to transfer 49.5 credits.
- Graduates of either the Diploma of Hospitality and Tourism Management or the Diploma of Leisure and Resort Management will be able to transfer 46.5 credits.

Students who have not completed one of the aforementioned diploma programs may still apply for admission. Their transcript will be evaluated based on the transfer credit policy of the CIA, and they may require additional time to complete the program.

At the CIA Singapore, students will take courses that will fulfill the remaining 82.5–85.5 credits, to graduate with a total of 132 credits for the bachelor's degree. The bachelor's degree curriculum consists of 85.5 credits that normally take six semesters (of about 15 weeks each) of study, including a course—currently offered in the U.S.—exploring global cuisines and cultures. In some cases, students may take additional "top up" modules during the six semesters. In addition, to be considered for a degree, students must adhere to food safety certification standards throughout the curriculum.

If students do not have a diploma in a relevant course of study (Culinary and Catering Management, Hospitality and Tourism Management, or Leisure and Resort Management), or grades of a "C" or above in relevant courses for transfer credits, additional course work will be necessary to complete the required 132-credit program. Additional charges may be incurred. Visit the Singapore Institute of Technology (SIT) website at www.SingaporeTech.edu.sg for further details.

Program Learning Outcomes—BBA in Food Business Management

This program is intended to prepare students for positions of leadership in an ever-changing global economy by developing intellectual and practical skills, as well as a sense of personal and social responsibility necessary for

effective, reflective, and ethical leadership. The program emphasizes a proficiency in culinary techniques, baking and pastry skills, service skills, and beverage management. Students will practice the fundamental business and management concepts of the foodservice industry, and learn to analyze business issues and implement solutions.

- Students will employ principles of foodservice management.
- Students will demonstrate problem solving, quantitative reasoning, and teamwork skills.

Instructional Program and Schedule

While enrolled in the program, students will be assigned to small instructional groups. These groups of normally up to 20 students are scheduled for all laboratory courses, which integrate culinary theory and practice. Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

- Food Business Management (BBA) (Singapore)

Bachelor of Business Administration—Graduation Requirements

Food Business Management (BBA) (NY)

Graduation Requirements

Students enrolling in the Food Business Management major should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Electives	3 credits
Business Management Requirements	15 credits
Business Management Electives	9 credits
Advanced Concepts Requirements	3 credits
Free Electives	9 credits
TOTAL FOR BACHELOR'S DEGREE	132 CREDITS

New York Campus

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits

- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits
- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Advanced Concepts Requirements

Select one:

- Advanced Cooking (ADVC-301) 3.0 credits **OR**
- Advanced Pastry (ADVP-301) 3.0 credits **OR**
- Advanced Principles of Service Management in Hospitality (HSBV-410) 3.0 credits

Food Business Management (BBA) (Singapore)

Graduation Requirements

CIA Singapore

Junior Year, First Semester

- Introduction to Gastronomy (ARTS-111) 1.5 credits
- Nutrition (ARTS-243) 1.5 credits
- Culinary Fundamentals (CULS-100) 6.0 credits
- Meat Identification, Fabrication, and Utilization (CULS-115) 1.5 credits
- Seafood Identification and Fabrication (CULS-116) 1.5 credits
- Introduction to À La Carte Cooking (CULP-115) 3.0 credits
- College Writing (ENGL-120) 3.0 credits
- Culinary Practical Examination I (Cooking Practical) (CULS-151) non-credit
- Culinary Practical Examination I (Written Exam) (CULS-152) non-credit

Total credits 18.0

Junior Year, Second Semester

- Garde Manger (CULP-225) 3.0 credits
- Baking and Pastry Skill Development (BAKE-241) 3.0 credits
- High-Volume Production Cookery (CULP-130) 3.0 credits

- Modern Banquet Cookery (CULA-110) 3.0 credits
- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits
- Global Cuisines and Cultures: U.S. Northern California (BPSE-316) 3.0 credits

Total credits 19.5

Junior Year, Third Semester

- Cuisines and Cultures of the Americas (CULP-221) 3.0 credits
- Cuisines and Cultures of the Mediterranean (CULA-242) 3.0 credits
- Cuisines and Cultures of Asia (CULP-222) 3.0 credits
- Advanced Cooking (ADVC-301) 3.0 credits
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits
- Elementary French I (FREN-310) 3.0 credits

Total credits 18.0

Senior Year, First Semester

- Contemporary Restaurant Cooking (CULA-252) 3.0 credits
- Contemporary Hospitality and Service Management (HOSP-250) 3.0 credits
- Formal Restaurant Cooking (CULA-255) 3.0 credits
- Formal Hospitality and Service Management (HOSP-255) 3.0 credits
- History and Cultures of Asia (HIST-300) 3.0 credits **OR**
- History and Cultures of Europe (HIST-301) 3.0 credits
- Elementary French II (FREN-320) 3.0 credits
- Culinary Practical Examination II (CULS-251) non-credit

Total credits 18.0

Senior Year, Second Semester

- Intermediate French (FREN-350) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Literature and Composition (LITC-300) 3.0 credits

Total credits 12.0

Senior Year, Third Semester

- Professional Bridge non-credit

(for students with a previously completed, hospitality-related internship / externship for which transfer credit has been awarded)

OR

- Externship 3.0 credits
(for students with no previous hospitality-related intership / externship)

Total credits 0.0-3.0

Total Junior- /Senior-Year Credits 85.5-88.5

Credits transferred

Credits transferred from diploma of Culinary and Catering Management, Hospitality and Tourism Management, Leisure and Resort Management, or other program

Total credits 43.5–46.5

Total Credits for BBA Degree 132.0

Bachelor of Professional Studies—Graduation Requirements

Applied Food Studies (BPS) (NY)

Graduation Requirements

Students enrolling in the Applied Food Studies major should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations.

The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Electives	3 credits
Applied Food Studies Requirements	15 credits
Applied Food Studies Electives	3 credits
Free Electives	6 credits
TOTAL FOR BACHELOR'S DEGREE	120 CREDITS

New York Campus

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Applied Food Studies Requirements

- Applied Food Studies (APFS-300) 3.0 credits
- Project in Applied Food Studies (APFS-400) 3.0 credits

Select three:

- Anthropology of Food (SOCS-304) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits
- Food History (LART-350) 3.0 credits
- Food Policy (LART-351) 3.0 credits

Culinary Science (BPS) (NY)

Graduation Requirements

Students enrolling in the Culinary Science major should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	30 credits
Culinary Science Requirements	33 credits
TOTAL FOR BACHELOR'S DEGREE	132 CREDITS

New York Campus

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math

Select one:

- Calculus I (MTSC-306) 3.0 credits

- College Algebra (MTSC-301) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Science

- Science Fundamentals (MTSC-307) 3.0 credits

Statistics

- Introduction to Statistics (MTSC-302) 3.0 credits

Culinary Science Requirements

- Advanced Concepts in Precision Temperature Cooking (CUSC-420) 3.0 credits
- Culinary Chemistry (CUSC-310) 3.0 credits
- Culinary Research and Development (CUSC-410) 3.0 credits
- Culinary Science: Principles and Applications (CUSC-300) 3.0 credits
- Dynamics of Heat Transfer and Physical Properties of Food (CUSC-315) 3.0 credits
- Flavor Science and Perception (CUSC-320) 3.0 credits
- Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415) 3.0 credits
- Microbial Ecology of Food Systems (CUSC-350) 3.0 credits

- Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425) 3.0 credits
- Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325) 3.0 credits
- Senior Thesis: Culinary Science Research Projects (CUSC-450) 3.0 credits

Culinary Arts (BPS) (NY)

Graduation Requirements

This program is designed for students who wish to complete their bachelor's degree. Therefore, students must have at least 30 eligible transfer credits to matriculate into this program. Students enrolling in the Culinary Arts major should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts Requirements	51 credits
Liberal Arts Courses	27 credits
Liberal Arts Elective	3 credits
Advanced Concepts Requirements (3 credits) AND Approved Culinary Electives (12 credits)	
OR	
Concentration (15 credits)	15 credits
Free Electives	30 credits
TOTAL FOR BACHELOR'S DEGREE	126 CREDITS

New York Campus

Culinary Arts Requirements

(Courses listed in typical sequence)

- Culinary Fundamentals (CULS-100) 6.0 credits
- Mathematical Foundations (MATH-115) 1.5 credits
- Food Safety (ARTS-112) 1.5 credits
- Introduction to Gastronomy (ARTS-111) 1.5 credits
- Introduction to Food Systems (ARTS-114) 1.5 credits
- Nutrition (ARTS-243) 1.5 credits
- Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) 3.0 credits

- Baking and Pastry Skill Development (BAKE-241) 3.0 credits
- Externship Prep Seminar I (EXTN-097) non-credit
- Externship Prep Seminar II (EXTN-099) non-credit
- Introduction to À La Carte Cooking (CULP-115) 3.0 credits
- Meat Identification, Fabrication, and Utilization (CULS-115) 1.5 credits
- Modern Banquet Cookery (CULA-110) 3.0 credits
- Non-Commercial Foodservice and High-Volume Production (CULP-135) 3.0 credits
- Seafood Identification and Fabrication (CULS-116) 1.5 credits
- Externship (Culinary Arts) (EXTN-100) 3.0 credits
- Contemporary Hospitality and Service Management (HOSP-250) 3.0 credits
- Contemporary Restaurant Cooking (CULA-252) 3.0 credits

- Cuisines and Cultures of the Americas (CULP-221) 3.0 credits **OR**
- Cuisines and Cultures of Asia (CULP-222) 3.0 credits **OR**
- Cuisines and Cultures of the Mediterranean (CULA-242) 3.0 credits

- Garde Manger (CULP-225) 3.0 credits
- Introduction to Hospitality and Customer Service (HOSP-210) 1.5 credits
- Wine Studies (HOSP-240) 3.0 credits

Liberal Arts Courses

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- College Writing (ENGL-120) 3.0 credits
- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Bachelor of Business Administration, Food Business Management Major with Concentrations—Graduation Requirements

Food Business Management, Advanced Concepts in Baking and Pastry Concentration (BBA) (NY)

Graduation Requirements

Offered in the January, May, and September semesters

Students enrolling in the Food Business Management major with the Advanced Concepts in Baking and Pastry concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Electives	3 credits
Business Management Requirements	15 credits
Business Management Electives	6 credits
Concentration Requirements	15 credits

New York Campus

(with one semester at the California campus)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits

- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Advanced Pastry (ADVP-301) 3.0 credits
- Business Planning (MGMT-407) 3.0 credits
- Creative Artisanal Chocolates (ACBP-300) 3.0 credits
- Modern Entremets, Pastries, and Petit Fours (ACBP-302) 3.0 credits
- Pastry Concepts and Design (ACBP-301) 3.0 credits

Food Business Management, Advanced Wine, Beverage, and Hospitality Concentration (BBA) (NY)

Graduation Requirements

Offered in the January, May, and September semesters

Students enrolling in the Food Business Management major with the Advanced Wine, Beverage, and Hospitality concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Business Management Requirements	15 credits
Business Management Electives	9 credits
Concentration Requirements	15 credits

TOTAL FOR BACHELOR'S DEGREE

132 CREDITS

Required prerequisite for this concentration: Beverage Operations Management (HSBV-305)

New York Campus

(with one semester at the California campus)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits

- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Advanced Principles of Service Management in Hospitality (HSBV-410) 3.0 credits
- Advanced Wine Studies (HSBV-404) 3.0 credits
- La Sommellerie: Developing and Delivering a Professional Beverage Program (HSBV-409) 3.0 credits
- A Sense of Place: Critical Perspectives on the California Wine Industry (LART-400) 3.0 credits
- Spirits and Principles of Mixology (HSBV-300) 3.0 credits

Food Business Management, Asian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BBA) (NY)

Graduation Requirements

Offered in the January and September semesters

Students enrolling in the Food Business Management major with the Asian Cuisine concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Electives	3 credits
Business Management Requirements	15 credits
Business Management Electives	6 credits

Concentration Requirements

15 credits

TOTAL FOR BACHELOR'S DEGREE

132 CREDITS

New York Campus

(with one semester at the CIA Singapore)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits
- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Asian Cuisine I (BPSE-423) 3.0 credits
- Asian Cuisine II (BPSE-424) 3.0 credits
- Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405) 3.0 credits
- Transcultural Studies (BPSE-425) non-credit
- Senior Thesis: Baking and Pastry Arts (BPSE-405) 3.0 credits (baking and pastry majors only) **OR**
- Senior Thesis: Culinary Arts (BPSE-410) 3.0 credits (culinary arts majors only)

Food Business Management, Farm-to-Table: Practices of a Sustainable Table Concentration (BBA) (NY)

Graduation Requirements

Offered in the May semester

Students enrolling in the Food Business Management major with the American Food Studies: Farm-to-Table Cooking concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
--	------------

Liberal Arts Requirements	24 credits
---------------------------	------------

Business Management Requirements	15 credits
Business Management Electives	9 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	132 CREDITS

New York Campus

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits
- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Farm to Fork: Practices of a Sustainable Table (BPSE-402) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits
- Chef-Community Relations (BPSE-407) 3.0 credits

Food Business Management, Intrapreneurship: Driving Innovation from Within an Organization Concentration (BBA) (NY)

Graduation Requirements

Offered in the January, May, and September semesters

Students enrolling in the Food Business Management major with the Intrapreneurship concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Electives	3 credits
Business Management Requirements	18 credits

Concentration Requirements	15 credits
Free Electives	3 credits
TOTAL FOR BACHELOR'S DEGREE	132 CREDITS

New York Campus

(all semesters in New York)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Corporate Finance (MGMT-362) 3.0 credits
- Financial Accounting (MGMT-310) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Intraventure Operations (MGMT-421) 3.0 credits
- Managerial Accounting (MGMT-365) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Intraventure Critique, Analysis, and Evaluation (MGMT-422) 3.0 credits
- Intraventure Operations Technology (MGMT-417) 3.0 credits
- Intraventure Planning (MGMT-418) 3.0 credits
- Introduction to Corporate Ventures (MGMT-414) 3.0 credits
- Menu Development and Testing (MGMT-419) 3.0 credits

Food Business Management, Italian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BBA) (NY)

Graduation Requirements

Offered in the January and September semesters

Students enrolling in the Food Business Management major with the Italian Cuisine concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Baking and Pastry Arts or Culinary Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Electives	3 credits
Business Management Requirements	15 credits

Business Management Electives	6 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	132 CREDITS

New York Campus

(with one semester in Italy)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits
- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Food and Cultures: Italy (LART-312) 3.0 credits
- Regional Northern Italian Cuisine (BPSE-426) 3.0 credits
- Regional Southern Italian Cuisine (BPSE-427) 3.0 credits
- Senior Thesis: Baking and Pastry Arts (BPSE-405) 3.0 credits
OR
- Senior Thesis: Culinary Arts (BPSE-410) 3.0 credits

Food Business Management, Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques Concentration (BBA) (NY)

Graduation Requirements

Offered in the January and May semesters

Students enrolling in the Food Business Management major with the Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits

Business Management Requirements	15 credits
Business Management Electives	9 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	132 CREDITS

New York Campus

(with one semester at the Texas campus)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Business Management Requirements

- Finance (MGMT-361) 3.0 credits **OR**
- Managerial Accounting (MGMT-365) 3.0 credits

- Financial Accounting (MGMT-310) 3.0 credits
- Foodservice Management (MGMT-450) 3.0 credits
- Human Resource Management (MGMT-307) 3.0 credits
- Marketing and Promoting Food (MGMT-302) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335) 3.0 credits
- Latin Cuisines: Mexico, Central America, and the Caribbean (BPSE-420) 3.0 credits
- Latin Cuisines: South America (BPSE-421) 3.0 credits
- Senior Thesis: Latin Cuisine (BPSE-422) 3.0 credits

Bachelor of Professional Studies, Applied Food Studies Major with Concentrations—Graduation Requirements

Applied Food Studies, Asian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BPS) (NY)

Graduation Requirements

Offered in the January and September semesters

Students enrolling in the Applied Food Studies major with the Asian Cuisine concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core

69 credits

Liberal Arts Requirements	24 credits
Applied Food Studies Requirements	12 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	120 CREDITS

New York Campus

(with a semester in Singapore)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Applied Food Studies Requirements

- Applied Food Studies (APFS-300) 3.0 credits

Select three:

- Anthropology of Food (SOCS-304) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits
- Food History (LART-350) 3.0 credits
- Food Policy (LART-351) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Asian Cuisine I (BPSE-423) 3.0 credits
- Asian Cuisine II (BPSE-424) 3.0 credits
- Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405) 3.0 credits
- Transcultural Studies (BPSE-425) non-credit

- Senior Thesis: Baking and Pastry Arts (BPSE-405) 3.0 credits
OR
- Senior Thesis: Culinary Arts (BPSE-410) 3.0 credits

Applied Food Studies, Farm-to-Table: Practices of a Sustainable Table Concentration (BPS) (NY)

Graduation Requirements

Offered in the May semester

Students enrolling in the Applied Food Studies major with the Farm-to-Table concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Liberal Arts Elective	3 credits
Applied Food Studies Requirements	9 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	120 CREDITS

New York Campus

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits

- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Applied Food Studies Requirements

- Applied Food Studies (APFS-300) 3.0 credits
- Project in Applied Food Studies (APFS-400) 3.0 credits

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Food History (LART-350) 3.0 credits
- Food Policy (LART-351) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Farm to Fork: Practices of a Sustainable Table (BPSE-402) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits
- Chef-Community Relations (BPSE-407) 3.0 credits

Applied Food Studies, Italian Cuisine: An Edible Journey from Traditional to Contemporary Concentration (BPS) (NY)

Graduation Requirements

Offered in the January and September semesters

Students enrolling in the Applied Food Studies major with the Italian Cuisine concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Baking and Pastry Arts or Culinary Arts Core

69 credits

Liberal Arts Requirements	24 credits
Applied Food Studies Requirements	12 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	120 CREDITS

New York Campus

(with one semester in Italy)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Applied Food Studies Requirements

- Applied Food Studies (APFS-300) 3.0 credits

Select three:

- Anthropology of Food (SOCS-304) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Food History (LART-350) 3.0 credits
- Food Policy (LART-351) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Food and Cultures: Italy (LART-312) 3.0 credits
- Regional Northern Italian Cuisine (BPSE-426) 3.0 credits
- Regional Southern Italian Cuisine (BPSE-427) 3.0 credits

- Senior Thesis: Baking and Pastry Arts (BPSE-405) 3.0 credits
- OR**
- Senior Thesis: Culinary Arts (BPSE-410) 3.0 credits

Applied Food Studies, Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques Concentration (BPS) (NY)

Graduation Requirements

Offered in the January and May semesters

Students enrolling in the Applied Food Studies major with Latin Cuisine Studies concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core	69 credits
Liberal Arts Requirements	24 credits
Applied Food Studies Requirements	12 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	120 CREDITS

New York Campus

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Applied Food Studies Requirements

- Applied Food Studies (APFS-300) 3.0 credits

Select three:

- Anthropology of Food (SOCS-304) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits
- Food History (LART-350) 3.0 credits
- Food Policy (LART-351) 3.0 credits

Concentration Requirements

- Advanced Cooking (ADVC-301) 3.0 credits
- Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335) 3.0 credits
- Latin Cuisines: Mexico, Central America, and the Caribbean (BPSE-420) 3.0 credits
- Latin Cuisines: South America (BPSE-421) 3.0 credits
- Senior Thesis: Latin Cuisine (BPSE-422) 3.0 credits

Applied Food Studies, Advanced Wine, Beverage, and Hospitality Concentration (BPS) (NY)

Graduation Requirements

Offered in the January, May, and September semesters

Students enrolling in the Applied Food Studies major with the Advanced Wine, Beverage, and Hospitality concentration should work with their advisor to select the proper mix of courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Culinary Arts or Baking and Pastry Arts Core

69 credits

Liberal Arts Requirements	24 credits
Applied Food Studies Requirements	12 credits
Concentration Requirements	15 credits
TOTAL FOR BACHELOR'S DEGREE	120 CREDITS

New York Campus

(with a semester in California)

Liberal Arts Requirements

Social Science

Select one:

- Anthropology of Food (SOCS-304) 3.0 credits
- Psychology of Human Behavior (SOCS-306) 3.0 credits
- Social Psychology (SOCS-308) 3.0 credits

Math/Science

Select one:

- Calculus I (MTSC-306) 3.0 credits
- College Algebra (MTSC-301) 3.0 credits
- Introduction to Statistics (MTSC-302) 3.0 credits
- Science Fundamentals (MTSC-307) 3.0 credits
- Survey of Mathematics (MTSC-305) 3.0 credits

Foreign Language

Two in the same language, in sequence:

- French
- Italian
- Spanish

History and Cultures

Select two:

- History and Cultures of Asia (HIST-300) 3.0 credits
- History and Cultures of Europe (HIST-301) 3.0 credits
- History and Cultures of the Americas (HIST-302) 3.0 credits

Literature and Composition

- Literature and Composition (LITC-300) 3.0 credits

Economics

Select one:

- Principles of Macroeconomics (SOCS-320) 3.0 credits
- Principles of Microeconomics (SOCS-310) 3.0 credits

Applied Food Studies Requirements

Select three:

- Anthropology of Food (SOCS-304) 3.0 credits
- Ecology of Food (LART-444) 3.0 credits
- Food History (LART-350) 3.0 credits
- Food Policy (LART-351) 3.0 credits
- Sustainable Food Systems (BPSE-351) 3.0 credits

Concentration Requirements

- Advanced Principles of Service Management in Hospitality (HSBV-410) 3.0 credits
- Advanced Wine Studies (HSBV-404) 3.0 credits
- La Sommellerie: Developing and Delivering a Professional Beverage Program (HSBV-409) 3.0 credits
- A Sense of Place: Critical Perspectives on the California Wine Industry (LART-400) 3.0 credits
- Spirits and Principles of Mixology (HSBV-300) 3.0 credits

Accelerated Culinary Arts Certificate Program

California Campus

The Accelerated Culinary Arts Certificate Program (ACAP) is designed for graduates of baccalaureate programs in hospitality management, food science, nutrition, and other closely related fields who want to understand the inner workings of a professional kitchen, gain skills that will enhance their degree, and provide expanded career opportunities. These skills are developed through hands-on exercises designed to teach culinary techniques and enhance an understanding of flavors and the dynamic interaction of ingredients.

Graduates of the Accelerated Culinary Arts Certificate Program will have the skills and knowledge for such positions as cook, research assistant, restaurant assistant manager, and other entry-level positions.

To qualify for the certificate, students must successfully complete the entire course of study: two on-campus semesters of about 15 weeks each. The program consists of 30 credits of lecture and hands-on participation in a culinary laboratory. The ACAP is approximately 30 weeks in length, and depending on the calendar, students may have an occasional weekday off during the program.

Once students have successfully completed the required 30 credit hours while maintaining at least a 2.0 grade point average and no more than five absences, they will be awarded the "Accelerated Culinary Arts Program" certificate upon graduation.

Program Learning Outcomes—ACAP

- Attain proficiency in traditional and contemporary culinary techniques through hands-on exercises in a professional kitchen environment.
- Acquire background knowledge of world cuisines in order to identify characteristic flavor profiles.
- Learn the tools and function of a professional kitchen in order to apply them towards prior knowledge of hospitality management, food science, and dietetics/nutrition.

Instructional Program and Schedule

While enrolled in the CIA's courses, students will be assigned to small instructional groups. These groups, normally up to 20 students, are scheduled for all practical or laboratory courses, which integrate culinary theory and practice.

Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in the proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Certificate—Graduation Requirements

Accelerated Culinary Arts Certificate (CA)

Graduation Requirements

Offered once per year, beginning in September

California Campus

First Semester

- Culinary Fundamentals (CULS-100) 6.0 credits
- Ingredients and Techniques of Fabrication (CULS-105) 3.0 credits
- Introduction to À La Carte Cooking (CULP-115) 3.0 credits
- Contemporary Topics in Culinary Arts (CULS-125) 3.0 credits

Total credits 15.0

Second Semester

- Cuisines and Cultures of Asia (CULP-222) 3.0 credits
- Cuisines and Cultures of the Mediterranean (CULA-242) 3.0 credits
- Baking and Pastry Skill Development (BAKE-241) 3.0 credits
- Cuisines and Cultures of the Americas (CULP-221) 3.0 credits
- Garde Manger (CULP-225) 3.0 credits
- Culinary Practical Examination I (Cooking Practical) (CULS-151) non-credit
- Culinary Practical Examination I (Written Exam) (CULS-152) non-credit

Total credits 15.0

Total Credits for Certificate 30.0

Wine and Beverage Graduate Certificate Program

California Campus

The core of the Wine and Beverage Graduate Certificate Program (WBGC) involves instruction in those topics critical to professionals working in this area of the industry and will enhance prior education in areas of hospitality management, culinary arts, or other related fields.

The objective is to deliver a comprehensive overview of wines and beverages of the world—from varietals and winemaking practices to wine laws, contemporary business practices, and understanding of distribution channels—that will be of immediate value to employers looking to bring a wine and beverage professional into their organizations.

Graduates of the **Wine and Beverage Graduate Certificate Program** will have the skills and knowledge for entry-level positions in food and beverage management, service, wine hospitality, winery sales, distribution, catering, and wine and food event management.

To qualify for the certificate, students must successfully complete the entire course of study: two on-campus semesters of about 15 weeks each. The program consists of 30 credits of lecture and hands-on participation in classroom activities developed to increase knowledge about this important discipline in the foodservice industry. The WBGC is approximately 30 weeks in length, and depending on the calendar, students may have an occasional weekday off during the program.

Once students have successfully completed the required 30 credit hours while maintaining at least a 3.0 grade point average, they will be awarded the "Wine and Beverage Graduate Certificate Program" certificate upon graduation.

Program Learning Outcomes—WBGC

- Demonstrate an advanced level of proficiency in sensory analysis of wines, distilled spirits, and fermented and non-fermented beverages.
- Analyze the similarities and differences among the major wine- and beverage-producing regions of the world.
- Analyze complex business issues specifically related to wines and beverages, and recommend solutions.

Instructional Program and Schedule

While enrolled in this program, students will be assigned to instructional groups of up to 30 students. These groups are scheduled for all lecture and lab classes together as a team to integrate theory and practice while stressing human relations and communication skills.

Throughout the program, students will actively participate in learning assignments in classrooms specifically designed to support sensory analysis of wines and beverages. Students will progress through the curriculum, building essential knowledge of regional grape growing and winemaking techniques, geography and terroir, wine laws and regulations appropriate to each region of the world, gastronomy, and contemporary service topics. Beverage service topics are woven into each class to comprise a modern lesson in hospitality management that can be immediately applied upon graduation.

The first semester's concurrent class schedule weaves together foundations of viniculture and viticulture as students are simultaneously introduced to systematic, professionally recognized sensory analysis of wines and spirits using a process that gives each student a common language with which to discuss and describe beverages. Beverage management disciplines and the historical context of beverages in world cultures are also explored as a foundation for providing in-depth learnings in wines of the world from traditional regions.

In the second semester, students build upon this knowledge base to further grow and develop expertise in tasting skills while adding deeper knowledge about beverages of the world and ways in which to compose successful, satisfying, and profitable business offerings.

Supporting exercises, field trips, and special guest speakers provide additional depth and critical real-world examples to the learning experience.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in the proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Certificate—Graduation Requirements

Wine and Beverage Graduate Certificate (CA)

Graduation Requirements

Offered once per year, beginning in September

California Campus

First Semester

- Viniculture and Viticulture (ADWN-500) 3.0 credits
- Advanced Beverage Management (ADWN-505) 3.0 credits
- Old World Wines: Southern and Eastern Europe (ADWN-503) 3.0 credits
- Northern Wine Countries of Europe: The Wines of France, Germany, Austria, and Hungary (ADWN-502) 3.0 credits
- Historical and Cultural Perspectives in Food and Drink (ADWN-501) 3.0 credits

Total credits 15.0

Second Semester

- Distilled Spirits and Introduction to Mixology (ADWN-509) 3.0 credits
- The Wines of the New World: Northern Hemisphere (ADWN-508) 3.0 credits
- New World Wines of the Southern Hemisphere, Asia, and the Levant (ADWN-504) 3.0 credits
- Global Wine Business Management (ADWN-507) 3.0 credits
- Fermented and Non-Alcoholic Beverages (ADWN-506) 3.0 credits

Total credits 15.0

Total Credits for Graduate Certificate 30.0

Academic Schools—Degrees and Certificates Granted

To prepare students for the wide variety of career paths in a broad and thriving industry, the college awards degrees and certificates from the following schools:

School of Baking and Pastry Arts

Associate in Occupational Studies in Baking and Pastry Arts

Associate in Applied Science in Baking and Pastry Arts

School of Business and Management

Bachelor of Business Administration in Food Business Management

School of Culinary Arts

Associate in Occupational Studies in Culinary Arts

Associate in Applied Science in Culinary Arts

Accelerated Culinary Arts Certificate

School of Culinary Science and Nutrition

Bachelor of Professional Studies in Culinary Science

School of Liberal Arts and Food Studies

Bachelor of Professional Studies in Applied Food Studies

The college also offers graduate-level study through its:

Wine and Beverage Graduate Certificate

HEGIS Codes

The Higher Education General Information Survey (HEGIS) code for the bachelor's degree programs is 0508 and for the associate degree programs is 5404.

Degree and Certificate Programs

The degree and certificate program curricula at The Culinary Institute of America are composed of courses offering comprehensive instruction in cooking, baking, beverage studies, culinary science, business management, liberal arts, and general education. The CIA does not provide English as a Second Language instruction.

After graduating from these programs, students will have acquired a top-notch education, enabling them to meet the needs of the foodservice and hospitality industry for well-educated, highly qualified professionals.

In accordance with higher education standards, student progress for degree and certificate completion is measured against the advertised program length. Typically, institutions measure the number of students who complete their degree or certificate within one and a half times the program length.

The advertised length of each program is as follows:

132-credit bachelor's degree programs—34 months of instruction

120-credit bachelor's degree program—30 months of instruction

69-credit associate degree programs—19 months of instruction

30-credit certificate programs—30 weeks (8 months) of instruction

For information about CIA student completion rates, please see the Consumer Information page of our website.

Please note: Current students should follow the course curricula as described in the catalog covering the academic year of their entry date to the CIA. Any curriculum changes listed in subsequent catalogs may not apply to their matriculation. For students returning to the CIA to complete their degree or certificate, individual course requirements will be determined upon readmission. Questions about the course curriculum should be addressed to the associate dean or academic dean in the student's program (NY), director of education (CA), director of education (TX), or managing director (SG).

CIA Institutional Learning Outcomes

Students at The Culinary Institute of America undertake specialized curricula that feature a strong foundation of hallmark learning outcomes unique to the college's mission, and general education learning outcomes common across most colleges and universities. In this way, CIA students develop both professional competencies as well as general education (liberal learning) competencies.

CIA Hallmark Learning Outcomes

The Culinary Institute of America is a distinctive institution by nature of the focused set of programs and the strength of its alumni network. These institutional learning outcomes describe the four hallmarks of a CIA education:

1. **Foundation for a Developed Palate:** CIA students will learn to distinguish a variety of tastes and flavors and the foods, beverages, and preparation methods that create them. Through this process, students will also develop a rich sensory vocabulary.
2. **Understanding of Food Systems:** CIA students will examine local and global food production and delivery systems, including resource allocation, food safety, environmental impacts, and cultural practices. Students will recognize the social responsibility for creating and supporting sustainable food systems.
3. **Leadership:** In all educational settings, as well as in extracurricular activities, CIA students will consistently practice high standards of professionalism, organization, collaboration, and resilience. These standards, along with respect for diversity and strong ethical and discipline-specific skills, provide the foundation for students to develop into leaders in their chosen area of the food world.
4. **Technical Proficiency and Creative Excellence:** CIA students will develop a strong foundation of technique that requires repetition, persistence, and discipline. Upon this foundation, students will simultaneously gain the tools needed to cultivate creativity and innovation.

CIA General Education Learning Outcomes

In keeping with best practices in higher education, foundational liberal learning is infused throughout classes in all departments and programs. While not every general education learning outcome may be a central focus in every class, every CIA class addresses at least one or more of these outcomes.

- **Oral Communication and Teamwork:** Communications must be clear and well-organized with regard to subject, purpose, and audience. Students will demonstrate the skills required to work collaboratively and professionally in a team, including their ability to engage in effective communications and manage relationship challenges.
- **Written Communication:** Students will demonstrate the ability to produce writing that is well-organized, coherent, and readily understandable.
- **Quantitative Reasoning:** Students will demonstrate competence and ease in working with numerical data and in interpreting numerical information.
- **Technological Competency:** Students will demonstrate the ability to use technology to promote learning and support task completion.
- **Critical Thinking and Reading:** Students will be able to formulate arguments, opinions, or solutions based on objectively analyzed evidence and understanding of contextual issues. Students will be able to read critically; that is, analyze and interpret stated and implied meaning and draw conclusions from evidence, and to interpret meaning in context.
- **Evidence-Based Reasoning:** Students will demonstrate understanding of how evidence can be used to advance knowledge and inform scientific research, analyze ethical issues that are inherent in research and practice, and apply previously acquired knowledge to make effective decisions.
- **Information Literacy:** Students will be able to find relevant information, evaluate its usefulness and reliability, and utilize it in an effective and ethical manner.

Credit Hours

The credit hour is the primary unit of measurement that indicates a student's progress toward degree completion.

The United States Department of Education defines credit hour as follows:

An amount of work represented in intended learning outcomes and verified by evidence of student achievement that is an institutionally established equivalency that reasonably approximates not less than:

1. One hour of classroom or direct faculty instruction and a minimum of two hours of out-of-class student work for approximately 15 weeks for one semester or trimester of credit, or 10–12 weeks for one quarter hour of credit, or the equivalent amount of work over a different amount of time; or,
2. At least an equivalent amount of work as required in item #1 of this definition for other academic activities as established by the institution, including laboratory work, internships, practice, studio work, and other academic work leading to the award of credit hours.

Legend of Course Number Prefixes

Associate Degrees and ACAP

ACBP	Advanced Concepts in Baking and Pastry	ENGL	English
ARTS	Liberal Arts	ENSL	English as a Second Language
BAKE	Baking	EXTN	Externship
BUSM	Business Management	FRSH	Professionalism and Life Skills

CULA	Culinary Arts	HOSP	Hospitality
CULP	Culinary Production	MATH	Math
CULS	Culinary Skills	ROPS	Restaurant Operations

Wine and Beverage Graduate Certificate (WBGC)

ADWN Wines and Beverages

Bachelor's Degrees–New York Campus

ADVC	Advanced Culinary	HSBV	Hospitality and Beverage Management
ADVP	Advanced Baking and Pastry	ITAL	Italian
APFS	Applied Food Studies	LART	Liberal Arts Electives
BPSE	Free Electives	LITC	Literature and Composition
CHIN	Chinese	MGMT	Business Management
CUSC	Culinary Science	MTSC	Math and Science
FREN	French	SOCS	Social Sciences
HIST	History	SPAN	Spanish

Bachelor's Degrees–CIA Singapore

ADVC	Advanced Culinary	EXTN	Externship
ARTS	Liberal Arts	FREN	French
BAKE	Baking	HIST	History
BPSE	Free Electives	HOSP	Hospitality
BUSM	Business Management	LITC	Literature and Composition
CULA	Culinary Arts	MGMT	Business Management
CULP	Culinary Production	SOCS	Social Sciences
CULS	Culinary Skills		

Course Descriptions

Descriptions for all courses offered in the degree and certificate programs follow. For a listing of required and elective courses for a given degree or certificate program, please see the Graduation Requirements for that specific program in the Curricula section. Please note that not all electives will be offered each semester. A legend of course number prefixes can be found below.

- Legend of Course Number Prefixes

Creative Artisanal Chocolates (ACBP-300)

3.0 credits

In this hands-on course, students will conceive, design, develop, and produce a line of confectionery items that is appropriate for a proposed business model. They will take confectionery items from concept through formula development into production, and ultimately to packaging and sales. Students will use their knowledge of confectionery techniques and ingredient function to evaluate and troubleshoot products that they design and put into production.

Prerequisite(s): Chocolate and Confectionery Technology and Techniques (BAKE-242). Prerequisite(s) or Corequisite(s): Pastry Concepts and Design (ACBP-301); Modern Entremets, Pastries, and Petit Fours (ACBP-302); Advanced Pastry (ADVP-301); and Business Planning (MGMT-407).

Pastry Concepts and Design (ACBP-301)

3.0 credits

This course will introduce students to the practical application of the principles for the designing of both baked goods as well as assorted pastry items. Participants will take a variety of products through the entire cycle of production, from concept and design to planning production needs to the packaging and display of such products. Topics include product design; production requirements, focusing on equipment strategy; and packaging design, including the history of packaging as well as cultural and environmental concerns. The material covered in this course will play an important part in adding knowledge and understanding of how the baking and pastry industry navigates the flow process from conception to completion. Prerequisite(s): Principles of Design (BAKE-113). Prerequisite(s) or Corequisite(s): Modern Entremets, Pastries, and Petit Fours (ACBP-302); Advanced Pastry (ADVP-301); and Business Planning (MGMT-407).

Modern Entremets, Pastries, and Petit Fours (ACBP-302)

3.0 credits

During this course, students examine the art and craft of contemporary entremets, pastries, and petit fours. Focusing on current designs, flavors, and production techniques, students will create a wide variety of products that are progressive in style, flavor, and appearance. Prerequisite(s): Contemporary Cakes and Desserts (BAKE-245). Prerequisite(s) or Corequisite(s): Pastry Concepts and Design (ACBP-301); Modern Entremets, Pastries, and Petit Fours (ACBP-302); Advanced Pastry (ADVP-301); and Business Planning (MGMT-407).

Advanced Cooking (ADVC-301)

3.0 credits

This course is designed to integrate students' culinary training, academic studies, and field experience using fundamental cooking techniques, topics of contemporary significance, food science, aesthetics, and sensory perception as frameworks. Advanced Cooking is an examination of taste, cooking techniques, ingredients, and flavoring techniques. Building on previous cooking courses, students will research and prepare representative regional menu items as well as complete an intensive analysis of the principles of cuisine. Short papers, a detailed project, menu

development, and service reflective of a specific cuisine will be part of this course. Prerequisite(s): Formal Restaurant Service (HOSP-255) or Restaurant Operations: Baking and Pastry (HOSP-201).

Advanced Pastry (ADVP-301)

3.0 credits

This course is designed to integrate students' training in baking and pastry arts, academic studies, and field experience using fundamental baking techniques, topics of contemporary significance, food science, aesthetics, and sensory perception as frameworks. Advanced Pastry is an examination of taste, baking and pastry techniques, ingredients, and spices. Students will research and evaluate recipes, comparing and contrasting ingredient functionality and methodology. Prerequisite(s): Restaurant Operations: Baking and Pastry (HOSP-201).

Viniculture and Viticulture (ADWN-500)

3.0 credits

This class is an analysis of historical and current viticultural and vinicultural techniques. Macro, meso, and micro climatic influences, soil types, classic vitis vinifera varieties, hybrids, and crosses are explored through lecture, guest speakers, winery visits, and class discussion. Professional wine tasting techniques and the relationship to viticulture and viniculture are also introduced and explored through extensive in class tastings.

Historical and Cultural Perspectives in Food and Drink (ADWN-501)

3.0 credits

This class is designed to serve two purposes: first, it is a survey of the history of food and drink from the ancient to the modern; second, it serves to introduce the student to seminal readings that highlight theoretical approaches. Through primary and secondary sources, we will examine the complex relationship between cultural identity-including class, gender, and race-and food and drink. We will locate our studies with broad historical moments, such as industrialization and imperialism, in order to understand how such contexts shaped attitudes. To consider the total evolution of food and drink across time and the globe would be nearly impossible. Therefore, we will narrow our focus to pay particular attention to the role of taste in history-meaning both "taste" as a biological process and "taste" as culturally constructed aesthetics. Geographically, we will place our feet in the West but consider global perspectives as points of comparison.

Northern Wine Countries of Europe: The Wines of France, Germany, Austria, and Hungary (ADWN-502)

3.0 credits

This course explores the histories, rise to prominence, and modern changes related to wines from the northern appellations of Europe. In-depth study of the wines of France, Germany, Austria, and Hungary is the focus of the class, and accompanying analytical tastings of the major appellations enhance the understanding of these important foreign wines. In addition, the course examines the terroirs of the major regions, delves into traditional and contemporary production methods, and analyzes the recent wine labeling changes in the European Union member countries that produce wine.

Old World Wines: Southern and Eastern Europe (ADWN-503)

3.0 credits

This class explores in detail the history, terroir, grape varieties, and wine laws of the primary wine-growing countries in Southern and Eastern Europe through lecture, in-depth tastings, guest speakers, and class discussion. Critical issues, emerging regions, and pathways to global success for each country are discussed, as well as design, food compatibility, and wine selection considerations for beverage programs featuring Southern and Eastern European wines.

New World Wines of the Southern Hemisphere, Asia, and the Levant (ADWN-504)

3.0 credits

The Southern Hemisphere, Asia, and the Levant represent an exciting and dynamic segment of New World wines. Through in-depth tastings, lecture, guest speakers, and class discussion, this class explores the reasons for the significant success and tremendous potential of these wine regions. The course also covers emerging regions and varieties, pathways to future global success for each country, and design and wine selection considerations for wine programs featuring Southern Hemisphere wines.

Advanced Beverage Management (ADWN-505)

3.0 credits

This course is a study of the role and responsibilities of professional sommeliers and beverage directors in the United States. Operations and management techniques are discussed, problem solving is emphasized, and beverage budgets are considered. Review of wine and beverage POS systems, inventory management, and the tools and equipment of the sommelier are all covered.

Fermented and Non-Alcoholic Beverages (ADWN-506)

3.0 credits

This course examines the production methods and styles of beer, sake, cider, perry, tea, coffee, juice, mineral water, and other beverages through class lectures, discussion, guest speakers, field trips, and in-depth tastings. Each beverage is explored in detail regarding its historical, current, and future impact throughout the world. Proper preparation and service techniques for each beverage are demonstrated and discussed, along with the integration and promotional techniques for these beverages in professional beverage programs.

Global Wine Business Management (ADWN-507)

3.0 credits

This course examines the wine business and wine operations that are paramount in understanding wine's place in the international marketplace. This syllabus focuses on the key elements of the global wine business environment: global wine market structures, production and consumption trends, sales models, global value chains, marketing and PR, and future trends and directions. The course presents the foundation for understanding key concepts of the global wine market and the current market climate. The focus then shifts to understanding the business issues in the United States and the nation's place in the global context. The course culminates with student presentations of their independent study capstone projects.

The Wines of the New World: Northern Hemisphere (ADWN-508)

3.0 credits

This course explores-through lecture, in-depth tastings, guest speakers, and class discussion-the histories, terroirs, varieties, and wine regulations of the primary New World winegrowing countries located in the Northern Hemisphere, including the United States, Canada, and Mexico. Critical issues, emerging regions, and pathways to global success for each country are discussed, as are food compatibility and wine selection considerations for beverage programs featuring the major wines of these New World countries.

Distilled Spirits and Introduction to Mixology (ADWN-509)

3.0 credits

This class is an analysis of historical and current distillation techniques and distilled spirits. Every category of distillates will be explored, through lecture, guest speakers, distillery visits, and class discussion. Professional spirit-

tasting techniques and the relationship to distillation, barrel maturation, and flavoring techniques are also introduced and explored through extensive in-class tastings. Professional mixology techniques and methodologies are also introduced and explored through extensive in-class demonstrations.

Applied Food Studies (APFS-300)

3.0 credits

This course is designed to introduce students to foundational issues and contemporary concerns in food studies, an interdisciplinary and multidisciplinary field that explores the social, cultural, historical, and political aspects of food and eating. The course also provides a survey of the liberal arts, which form the core of a well-rounded college education. Applied Food Studies will give students a better understanding of the field of food studies as a whole. Food studies theories and concepts will be put into practice through the readings, course exercises, and research practice. The readings and assignments are designed to develop and hone the skills of critical thinking, problem solving, and inquiry and analysis that are the hallmarks of a classic liberal arts education, and also necessary for engaged participation as a global citizen of the 21st century. By the end of class, students will be better prepared to find and evaluate information, ask smart questions, and articulate clear, nuanced arguments about food and its relationship and value to our lives. Prerequisite(s): Introduction to Gastronomy (ARTS-111), and College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Building Sustainable Food Communities: Theory and Practice (APFS-305)

3.0 credits

This course introduces students to civic engagement and learning by combining a semester-long internship at an organization focused on community building and empowerment in the field of food, with a survey of the academic literature on some of the important alternative modes of organization beyond the standard capitalist model. We will examine community-based organizations, the non-profit sector, cooperatives, and benefit corporations. Our analysis will include both an examination of the societal benefits of the alternatives to neoliberal capitalist organization and a critique of the individual alternatives. Students will have the opportunity to apply classroom content to the experience of working in the community, and vice versa.

Project in Applied Food Studies (APFS-400)

3.0 credits

This course will require students to synthesize and apply knowledge gained in previous food studies courses to create a hands-on, experiential research project that will result in a substantial and lasting contribution to the Applied Food Studies program and The Culinary Institute of America. Areas of research may include the analysis of local food systems and food sheds, the exploration of anthropogenic ecosystem changes, the recreation of historical agricultural techniques and food technology, and the application of same. Prerequisite(s) or Corequisite(s): Applied Food Studies (APFS-300)

Introduction to Gastronomy (ARTS-111)

1.5 credits

An introduction to the social, historical, and cultural forces that have affected or will affect the culinary as well as the baking and pastry professions. Topics include the contemporary challenges facing food professionals in the twenty-first century and etiquette as a social and professional discipline. Students will be expected to complete several written assignments and present a group research project. Prerequisite(s) or Corequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Food Safety (ARTS-112)

1.5 credits

An introduction to food production practices governed by changing federal and state regulations. Topics to be covered include prevention of foodborne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating.

At the conclusion of the course, students will take the National Restaurant Association ServSafe® examination for certification. Prerequisite(s) or Corequisite(s): ServSafe Exam (ARTS-112A).

ServSafe Exam (ARTS-112A)

non-credit

This National Restaurant Association ServSafe® exam tests knowledge and proficiency in food safety and food service subject matters. A certification exam score of 75% or better is required to pass the exam and become certified.

(Pass/Fail grading)

Prerequisite(s) or Corequisite(s): Food Safety (ARTS-112).

Introduction to Food Systems (ARTS-114)

1.5 credits

This course will give students the tools to understand ingredient selection as well as inspire them to explore and understand our food system. The focus will be on contemporary methods of production, distribution, consumption, and waste. These components will be examined from an environmental perspective with the objective of understanding the resource-intensive nature of the current food system. The course will also allow students to demonstrate their ability to read, understand, and analyze our food system. It is hoped that through the experience of this course, students will contribute to food sustainability by practicing the responsible sourcing of ingredients. Prerequisite(s): Culinary Fundamentals (CULS-100).

Introduction to Food Science (ARTS-150)

3.0 credits

This course provides an introduction to the physical and biological sciences that serve as the foundations of food safety and nutrition. Topics include prevention of foodborne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will take the National Restaurant Association ServSafe® examination in this course. Students also learn about basic nutrients, food labeling, nutritional principles, current issues in nutrition, and the application of nutritional principles to menu development, and will practice nutritional analysis of recipes.

Prerequisite(s) or Corequisite(s): ServSafe Exam (ARTS-150A).

Gastronomy (ARTS-155)

3.0 credits

This course is a study of the social, historical, and cultural forces that have affected or will affect the way in which society interacts with food. Topics include the development of the culture around food in society; preference, aversion, and identity in food; taste; terroir; and food politics. Students will complete several written assignments and a research project.

World Cultures and Cuisines (ARTS-215)

3.0 credits

Food is a critical component of culture within any society. This course investigates its impact on lifestyle, commerce, and politics in key global regions. Students learn why and how agriculture, religion, history, and environmental

sustainability influence the characteristics of a culture and its food. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently.

Nutrition (ARTS-243)

1.5 credits

Examine the basic concepts and principles of nutrition. In this course, students learn about basic nutrients, food labeling, nutritional principles, current issues in nutrition, and the application of nutritional principles to menu development. Students will also be involved in nutritional analysis of recipes.

Baking and Pastry Techniques (BAKE-105)

6.0 credits

This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, pre-cooked, cut-in, lamination, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material. Corequisite(s): Baking Ingredients and Equipment Technology (BAKE-110).

Baking Ingredients and Equipment Technology (BAKE-110)

1.5 credits

This course will focus on the range of baking ingredients in original, modified, and prepared forms as well as the theory and operation of large equipment and hand tools used in bakeries and pastry shops. Through tasting and testing, students learn to identify and select quality grains, fruits, vegetables, gelling agents, nuts and seeds, dairy products, baking spices, eggs and egg products, flours, chocolates, fats, and oils used in the baking field. The advantages, disadvantages, and operational requirements of various types of equipment will also be covered. Corequisite(s): Baking and Pastry Techniques (BAKE-105).

Hearth Breads and Rolls (BAKE-111)

3.0 credits

Building on previous knowledge, students learn to mix, shape, bake, store, and distribute breads and rolls. Students will build speed and increase their proficiency in meeting production deadlines with quality products. Emphasis is placed on the use of traditional fermentation methods, equipment, and methods that emphasize flavor, texture, and appearance as well as techniques that increase shelf life. Prerequisite(s): Baking and Pastry Techniques (BAKE-105) and Baking Ingredients and Equipment Technology (BAKE-110).

Principles of Design (BAKE-113)

1.5 credits

Study the basic concepts of figure, ground, line, contrast, pattern, proportion, color, symmetry, movement, unity, and balance. Students learn the principles of two- and three-dimensional design and develop language to analyze product design, plate presentations, decoration, and packaging on visual, tactile, and conceptual levels.

Café Savory Foods Production (BAKE-115)

1.5 credits

This production experience concentrates on previously learned knife skills, fundamental cooking techniques, and

quantity food production principles. Students will further develop their ability to organize an assigned station based on preparation methods, while focusing on production, plate presentation, and cooking techniques as applied to specific menu items. They will also learn the importance of getting the café foods to the ready stage to be assembled, finished, and served at a later time. Emphasis will be placed on speed, storage, uses, and nutritional aspects of key ingredients.

Basic and Classical Cakes (BAKE-123)

3.0 credits

A review of techniques, including the creaming and foaming methods, with an emphasis on preparing simple to complex filled and unfilled cakes and tortes. Topics to be covered include fillings, icings, custards, mousses, and glazing techniques, along with a comparison of classical and modern dessert preparations and presentations.

Prerequisite(s): Baking and Pastry Techniques (BAKE-105) and Baking Ingredients and Equipment Technology (BAKE-110).

Individual and Production Pastries (BAKE-124)

3.0 credits

Explore the steps for planning and conducting quantity production for banquets and large functions. In this course, students learn how to scale recipes for large-volume production for pastry buffet tables and retail settings. They also will create sheet cakes, French pastries, and buffet desserts. Corequisite(s): Basic and Classical Cakes (BAKE-123) and Baking and Pastry Practical Examination I (BAKE-151).

Baking and Pastry Practical Examination I (BAKE-151)

non-credit

In this two-day practical exam, students will be tested on the fundamentals of baking. This hands-on skills exam will draw from a selection of products that have been covered during students' first year of studies. The exam is comprised of a selection of mixing methods, lamination, and basic chocolate work. (High Pass/Pass/Fail Grading) Prerequisite(s): Baking and Pastry Techniques (BAKE-105) and Baking Ingredients and Equipment Technology (BAKE-110). Corequisite(s): Basic and Classical Cakes (BAKE-123) and Individual and Production Pastries (BAKE-124).

Specialty Breads (BAKE-202)

3.0 credits

This course gives students the chance to learn the principles and techniques of preparing multi-grain breads, sourdoughs, bagels, pretzels, holiday or seasonal breads, and flat breads. Special emphasis will be placed on regional breads and breads of the world; handling grains (such as soakers) for specialty breads; mixing, shaping, and finishing specialty breads; and learning innovative baking methods. Prerequisite(s): Hearth Breads and Rolls (BAKE-111).

Baking and Pastry Practical Examination II (BAKE-230)

non-credit

In this two-day practical exam, students are required to produce items that will demonstrate their knowledge of baking and pastry principles along with the hand skills they have developed during their first and second years of study. This exam allows students to show what they have learned with regard to yeast-raised products, aerated desserts, ganache, and chocolate tempering techniques. (High Pass/Pass/Fail Grading) Prerequisite(s): Specialty Breads (BAKE-202), Chocolate and Confectionery Technology and Techniques (BAKE-242), Contemporary Cakes and Desserts (BAKE-245), and Individual and Production Pastries (BAKE-124).

Confectionery Art and Special Occasion Cakes (BAKE-240)

3.0 credits

This course introduces the basics of decorative work as applied to showpieces and special occasion cakes. Sugar work such as pulled, blown, and poured will be covered, as will the use of tempered and modeling chocolate. During the second half of the course, students will have the opportunity to design and execute their own three-tier wedding cake as well as work on a special occasion cake and team wedding cake using gumpaste, pastillage, chocolate, or marzipan. Students will be required to complete piping homework. Prerequisite(s): Individual and Production Pastries (BAKE-124).

Baking and Pastry Skill Development (BAKE-241)

3.0 credits

An introduction to the principles and techniques used in the preparation of high-quality baked goods and pastries, with an emphasis on fundamental production techniques and evaluation of quality characteristics. Topics include bread fermentation and production, ingredient functions, and custard ratios and preparations.

Chocolate and Confectionery Technology and Techniques (BAKE-242)

3.0 credits

This course will focus on chocolate and confectionery technology, ingredient function, and the production of chocolates and confections in an artisan setting. Vital concepts in both theory and practice will include controlling the crystallization of fats and sugars, manipulating water and free water in centers, and understanding the mechanics of emulsions. Students will apply their knowledge of these concepts in daily production of a wide range of chocolates and confections. Types of centers to be discussed and produced include varieties of ganache, crystalline and non-crystalline sugar confections, nut-based centers, jellies, and aerated confections. Ingredient function will focus on fats, nutritive sweeteners, dairy products, binding agents, and chocolate. Techniques include chocolate tempering methods, sugar cooking technique, hand dipping centers, and shell molding. Students entering this class should have a working knowledge of chocolate-handling techniques and chocolate tempering.

Contemporary Cakes and Desserts (BAKE-245)

3.0 credits

An examination of cakes and desserts that are assembled and decorated with a modern approach using the latest technology and equipment. Topics will include small cakes decorated as a whole; cakes finished in molds or rings; and items that can be used for cakes, desserts, or individual pastries. Students will use specialized equipment, practice new presentation methods, and focus on fresh products, simplicity of style, and ease of production.

Advanced Baking Principles (BAKE-251)

3.0 credits

An examination of baking methods and principles from a nutritional and chemical/physical point of view. Students will conduct experiments (using controlled formulas) and nutritional analyses on various baking ingredients and products in order to develop a better understanding of baking principles. Topics include preparation of common products with a variety of ingredients; diets such as vegan, diabetic, and gluten-free; nutritional labels; and preparation of desserts, breads, and cakes for persons with special dietary needs.

Restaurant and Production Desserts (BAKE-252)

3.0 credits

This course covers the preparation and service of hot and cold desserts with a focus on individual desserts, à la minute preparations, and numerous components within one preparation. Students will learn station organization, timing, and service coordination for restaurant dessert production. Products made will include frozen desserts, ice cream, sorbet,

glacés, individual plated desserts, and desserts for functions and banquets. During the course, students will develop a dessert menu from the perspective of variety, costs, practicality, and how well it matches the rest of the menu. Prerequisite(s) or Corequisite(s): Introduction to Catering: Hospitality and Service Management (HOSP-210).

Café Operations (BAKE-254)

3.0 credits

Experience the reality of producing and marketing products in the setting of an actual bakery café. Students prepare, display, and present savory items, pastry products, and signature baked goods. In an on-campus bakery café environment, students practice the skills of controlling inventory, analyzing sales, and operating a complete shop. Specialty items for customers are developed under the direction of a faculty member. Prerequisite(s): Introduction to Catering: Hospitality and Service Management (HOSP-210).

Beverages and Customer Service (BAKE-255)

3.0 credits

The goal of this course is to give students a realistic working environment where they will be exposed to guest interactions and be able to identify customer needs and concerns in the industry. The student will learn the proper definition and feel of hospitality and what it is to provide accurate guest service. The course will provide an introduction to a wide variety of beverages and models of service, as well as the processes of receiving, storing, and preparing beverages. Instruction will emphasize hot beverages such as teas, coffees, coffee-based drinks, and cocoas; cold drinks such as beer, wine, spirits, juices, sodas, and fruit drinks; and the range of alcoholic and non-alcoholic drinks available to patrons of retail food and pastry establishments. In addition, students will learn to pair beverages with food items. Prerequisite(s): Introduction to Catering: Hospitality and Service Management (HOSP-210).

Professional Food Writing (BPSE-300)

3.0 credits

In this elective course, students write a variety of pieces for professional food and beverage publications and general interest magazines. They also develop research skills with an emphasis on examining trends in the foodservice and hospitality industry as well as analyzing publications for reader profile, voice, content, structure, and style. In addition, students will create a portfolio of their work, including feature and news articles, personality profiles, book and restaurant reviews, recipes, and food narratives.

Art and Science of Brewing (BPSE-305)

3.0 credits

This course will give insight into the rapidly expanding world of craft brewing. Through classroom lecture and hands-on lab work in the on-campus brewery, the course will introduce students to the art and science of brewing. Students will gain a working knowledge of beer ingredients, brewing equipment, and techniques. They will also be exposed to basic organic chemistry and biology of beer. The class will give students knowledge and experience that will serve them well should they choose a beer-centric career, whether at a brewpub, in retail sales, or in general beverage management. It will also bring them to a starting point from which they could continue their education to pursue professional brewers training.

Global Cuisines and Cultures: China (BPSE-310)

3.0 credits

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of China. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and

educational sites and institutions to learn about food production and consumption, as well as culinary tradition. The Global Cuisines and Cultures elective travel courses take place between bachelor's semesters in late April/early May and late July/early August. Prerequisite(s) or Corequisite(s): Two of the following--Literature and Composition (LITC-300), History and Cultures of Asia (HIST-300), or Food and Cultures: China (LART-310).

Global Cuisines and Cultures: France (BPSE-311)

3.0 credits

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of France. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, as well as culinary tradition. The Global Cuisines and Cultures elective travel courses take place between bachelor's semesters in late April/early May and late July/early August. Prerequisite(s) or Corequisite(s): Two of the following -- Literature and Composition (LITC-300), Food and Cultures: France (LART-311), Elementary French I (FREN-310), Elementary French II (FREN-320), Intermediate French (FREN-350), or History and Cultures of Europe (HIST-301)

Global Cuisines and Cultures: Italy (BPSE-312)

3.0 credits

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of Italy. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, as well as culinary tradition. The Global Cuisines and Cultures elective travel courses take place between bachelor's semesters in late April/early May and late July/early August. Prerequisite(s) or Corequisite(s): Two of the following -- Literature and Composition (LITC-300), Food and Cultures: Italy (LART-312), Elementary Italian I (ITAL-310), Elementary Italian II (ITAL-320), Intermediate Italian (ITAL-350), or History and Cultures of Europe (HIST-301).

Global Cuisines and Cultures: Spain (BPSE-313)

3.0 credits

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of Spain. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, as well as culinary tradition. The Global Cuisines and Cultures elective travel courses take place between bachelor's semesters in late April/early May and late July/early August. Prerequisite(s) or Corequisite(s): Two of the following -- Literature and Composition (LITC-300), Food and Cultures: Spain (LART-313), Elementary Spanish I (SPAN-310), Elementary Spanish II (SPAN-320), Intermediate Spanish (SPAN-350), or History and Cultures of Europe (HIST-301).

Global Cuisines and Cultures: Peru (BPSE-315)

3.0 credits

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of Peru. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, as well as culinary tradition. The Global Cuisines and Cultures elective travel courses take place between bachelor's semesters in late April/early May and late July/early August. Prerequisite(s) or Corequisite(s): Two of the following -- Literature and Composition (LITC-300), History and Cultures of the Americas (HIST-302), Feasting and Fasting in Latin America (LART-330),

Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335), Elementary Spanish I (SPAN-310), Elementary Spanish II (SPAN-320), or Intermediate Spanish (SPAN-350).

Global Cuisines and Cultures: U.S. Northern California (BPSE-316)

3.0 credits

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of Northern California. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, as well as culinary tradition. The Global Cuisines and Cultures elective travel courses take place between bachelor's semesters in late April/early May and late July/early August. Prerequisite(s) or Corequisite(s): Literature and Composition (LITC-300).

Sustainable Food Systems (BPSE-351)

3.0 credits

This course will inspire students to explore and understand our local and global food system. The focus will be on a critical analysis of the historical and contemporary methods of production, distribution, consumption, and waste with respect to the food system. These components will be examined from a number of perspectives but with a primary focus on our environment. An important objective will be to understand the resource-intensive nature of the current model as it relates to issues of sustainability. Prerequisite(s): Introduction to Gastronomy (ARTS-111), and College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122)

Science of Nutrition (BPSE-400)

3.0 credits

Foods and eating patterns have been observed and noted since ancient times, but it was not until the early 1900s that nutrition became an accepted science. In this elective course, students will learn the science behind nutrition and explore the physiology of nutrition in depth. Beginning with a brief explanation of basic chemistry, the course will then continue with a review of normal digestion and metabolism on a cellular level. Diseases that are impacted by nutrition will also be discussed. This course is designed for the motivated student who wants a deeper understanding of nutrition beyond the culinary perspective and the information necessary to be an integral part of a foodservice team in various settings. Prerequisite(s): Science Fundamentals (MTSC-307) with a grade of "C" or better

Farm to Fork: Practices of a Sustainable Table (BPSE-402)

3.0 credits

This course offers students a unique opportunity to study farm-to-table culinary practices and deepen their culinary philosophy, menu design, and ingredient sourcing through hands-on farming work on a four-acre farm. Our farm-to-table approach follows the same guiding principles for learning and understanding as would any farm-to-table practitioner: integrity, honesty, consciousness, creativity, responsibility, respect, nurturing the soul, and social commitment. Questioning and having open discussions of these values are key to fully understanding the founding beliefs and principles of farm-to-table cooking. Respect for the land, and those who responsibly harvest it, is essential to abiding by these values. Corequisite(s): Farm-To-Table Restaurant Operations (BPSE-403), Advanced Cooking (ADVC-301), Business Planning (MGMT-407).

Farm-To-Table Restaurant Operations (BPSE-403)

6.0 credits

This course offers students the unique opportunity to operate a farm-to-table restaurant. Students will participate in both the front- and back-of-the-house operations. Front of the house will concentrate on the application of service

principles of fine dining and hospitality, reviewing weekly sales, P&L statements, and finances. In the kitchen, students will develop, test, and execute weekly menus in a prix-fixe format utilizing products sourced from the CIA student farms and other local vendors. Emphasis will be placed on 100% utilization, quality, food cost, food product merchandising, station organization, preparation, plating, and timing for weekly menus. Corequisite(s): Farm to Fork: Practices of a Sustainable Table (BPSE-402), Advanced Cooking (ADVC-301), and Business Planning (MGMT-407).

Senior Thesis: Baking and Pastry Arts (BPSE-405)

3.0 credits

An investigation of a topic of the student's choice using library resources and other strategies to understand and evaluate the student's project and the evolving scholarship in the field. Techniques in Senior Thesis will include the examination of bibliographic material, interviews, books, journals, and online resources to assemble a research plan. A final project with a significant written component will be assigned. (Enrollment only by permission of the dean and the course instructor.)

Women in Leadership (BPSE-406)

3.0 credits

This elective course explores the nature and purpose of women and leadership from a variety of disciplines and perspectives. Topics include the women's rights movement, the growth of feminism, the contributions of women to business and the foodservice industry, women's challenges in other cultures, and a variety of other contemporary subjects. Current issues and trends are examined from historical, cultural, political, and ethical perspectives. Analysis and synthesis are used to apply information from a variety of resources to issues facing women who hold or seek leadership roles. Strategies for developing effective leadership are integrated throughout the course.

Chef-Community Relations (BPSE-407)

3.0 credits

How can chefs, consumers, and farmers see themselves as co-producers of the food being served on American menus today? Demand for farm-fresh ingredients is not the only opportunity chefs and farmers have to collaborate. Chefs and restaurateurs are the ones who hold together the often-distant worlds of "farmer" and "consumer." The choices made at every step of the supply chain of quality ingredients determine whether one sees himself or herself as a chef, a farmer, a consumer, an educator, or part of a healthy community that represents all. This course offers students the opportunity to develop a collective wisdom within the farm-to-table movement. It will empower them to make wise choices about their role as a chef or restaurateur in today's world that will reduce the sense of "other-ness" created when there is no collaboration with the source of their food or the community to which they belong. It will help guide students to see farming as a noble and accessible pursuit in which the farmers' stories can be heard, seen, and tasted with every bite. Students will coordinate with local organizations, producers, and each other to create a network of education and collaboration. They will do this by creating, maintaining, and running a stand at the St. Helena Farmers' Market; preparing farm-driven community educational dinners at the CIA; and fostering continued learning for the next generation at a non-profit dedicated to local agricultural and environmental education. By engaging in conversations with local producers, organizations, consumers, and each other, students will be challenged to foster their beliefs and values about what the chef-farmer-community collaboration means to them. They will be required to share their knowledge with their classmates through presentations, with farm dinner guests, and with the community at large.

Field Experience and Action Plan (BPSE-409)

3.0 credits

This Independent Study elective course offers students the opportunity to explore a key issue in the community. Students will select a local agency for which to volunteer; keep a journal of their experience; and develop a paper analyzing their experience, the larger social issues that the agency addresses, and the personal changes that resulted

from involvement with the agency. (Enrollment only by permission of the dean/associate dean for liberal arts and the instructor of the course.) Prerequisite(s): College Writing (ENGL-120) or College Writing for ELLs (ENGL-122).

Senior Thesis: Culinary Arts (BPSE-410)

3.0 credits

An investigation of a topic of the student's choice using library resources and other strategies to understand and evaluate the student's project and the evolving scholarship in the field. Techniques in Senior Thesis will include the examination of bibliographic material, interviews, books, journals, and online resources to assemble a research plan. A final project with a significant written component will be assigned. (Enrollment only by permission of the dean and the instructor of the course.)

Honors Thesis Seminar (BPSE-415)

3.0 credits

This elective is a seminar that focuses on the investigation of a topic of the student's choice, using library resources to effectively reference both online and print sources. It also includes an examination of bibliographic material, interviews, journals, and encyclopedias. Students develop a research proposal, write an annotated bibliography, produce a final 20-page research paper, and do a research presentation. Research exercises are assigned throughout the semester and two drafts of the paper will be peer-reviewed and discussed in class. A major component of the class will be sharing and discussing students' works in progress. (Enrollment by permission of the instructor.) Prerequisite(s): Literature and Composition (LITC-300) with a grade of "B" or better

Latin Cuisines: Mexico, Central America, and the Caribbean (BPSE-420)

3.0 credits

This course focuses on the regional cuisines of Mexico, Central America, and the Spanish-speaking Caribbean. Special attention will be given to the ingredients--especially corn--cooking techniques, and flavor profiles from these three major regions, whose ingredients and geography overlap, creating both commonalities and distinct culinary traditions. In this course, students will compare and contrast how similar ingredients are utilized in different ways amongst these regions to create distinguishable flavor profiles and iconic dishes associated with each one. Students will engage in lecture, hands-on cooking classes, and evaluation of dishes by the instructor, invited guests, and their classmates during family meal.

Latin Cuisines: South America (BPSE-421)

3.0 credits

This course focuses on the regional cuisines of South America. Special attention will be given to the ingredients--especially tubers, grains, and manioc--cooking techniques, and flavor profiles and iconic dishes from the Pacific Coastal, Andes, Amazon, Cerrado, and Pampas regions. The class will compare and contrast how similar ingredients are utilized in different ways amongst these regions to create distinguishable flavor profiles and iconic dishes associated with each one. Students will engage in lecture, hands-on cooking classes, and evaluation of dishes by the instructor, invited guests, and their classmates during family meal.

Senior Thesis: Latin Cuisine (BPSE-422)

3.0 credits

An investigation of a topic of the student's choice within the broad spectrum of Latin American cuisines, using library resources and other strategies to understand and evaluate the student's project and the evolving scholarship in the field. Techniques will include the examination of bibliographic material, interviews, books, journals, food tasting/evaluation,

and onsite resources to assemble a research plan. A final project that involves a student-created Latin American food event is required, and a significant written component or poster presentation will be included.

Asian Cuisine I (BPSE-423)

3.0 credits

Asian Cuisine I focuses on the regional cuisines of Central, Western, and South Asia as defined by the historic Silk Road. The course will explore both ancient and modern culinary attributes of the region by following trade routes out of China, across the steppes, and into Persia, as well as secondary routes leading out of China through South Asia. Focus will be placed on ingredients, cooking techniques, and flavor profiles from the major regions whose overlapping geography have created both commonalities and distinct culinary traditions across greater Asia. We will compare and contrast how similar ingredients are utilized in different ways among these regions to create distinguishable flavor profiles and iconic dishes associated with each region. Students will engage in lecture, hands-on cooking classes, and evaluation of dishes by the instructor, invited guests, and classmates.

Asian Cuisine II (BPSE-424)

3.0 credits

Asian Cuisine II traces cuisines along the historic spice routes of Asian seas and waterways. Connectivity to the cuisines of greater Asia will be explored, building upon the topics covered in Asian Cuisine I. Attention will be given to ingredients, cooking techniques, and flavor profiles from countries including India, Sri Lanka, Thailand, Indonesia, the Philippines, and Vietnam. We will compare and contrast how similar ingredients and cooking techniques are utilized in different ways to create distinguishable flavor profiles and iconic dishes associated with each region. Students will engage in lecture, hands-on cooking classes, and evaluation of dishes by the instructor, invited guests, and classmates.

Transcultural Studies (BPSE-425)

non-credit

This is a residential module of 45 hours that aims to enable students to think more effectively like global citizens. Based on the 4Rs framework of Recognition, Respect, Reconciliation, and Rooting, it lays the foundation for enhanced cross-cultural understanding when interacting with people from diverse backgrounds. This module discusses the Seven Dimensions of Culture model by Trompenaars and Hampden-Turner, and includes a personalized Intercultural Awareness Profile. It also addresses issues of social responsibility for sustainable community development.

Regional Northern Italian Cuisine (BPSE-426)

3.0 credits

Building on the topics covered in Advanced Cooking, this course focuses on the regional cuisines of Italy as defined by the states of Lazio, Umbria, and Marche, as well as the more northern states. Students will examine the influences of the trade routes across the Ligurian and Adriatic Seas from other regions of the Mediterranean. Emphasis will be placed on ingredients, cooking techniques, and flavor profiles from the major regions of the north, whose overlapping geography has created both commonalities and distinct culinary traditions. Students will compare and contrast how similar ingredients are utilized in different ways amongst these regions to create distinguishable flavor profiles and iconic dishes. They will also engage in lecture, hands-on application of the basics of cooking to a variety of regional preparations, and evaluation of dishes by the instructor, invited guests, and classmates. Prerequisite(s): Advanced Cooking (ADVC-301).

Regional Southern Italian Cuisine (BPSE-427)

3.0 credits

This course focuses on the regional cuisines of the south as defined by the states of Abruzzo, Molise, and Campania. Connectivity to the cuisines of the greater Mediterranean will be explored, building on the topics covered in Advanced Cooking. Attention will be given to ingredients, cooking techniques, and flavor profiles from the southern regions of "the boot," comparing and contrasting how similar ingredients and cooking techniques are utilized in different ways to create distinguishable flavor profiles and iconic dishes associated with each region. Students will engage in lecture, hands-on application of the basics of cooking to a variety of regional preparations, and evaluation of dishes by the instructor, invited guests, and classmates. Prerequisite(s): Advanced Cooking (ADVC-301).

Introduction to the Hospitality Industry (BUSM-210)

1.5 credits

This course will present the history, trends, and options in the hospitality industry and prepare students to critically evaluate their career options. The course will provide an overview of the hospitality industry, including social and economic forces affecting growth and change, restaurant industry organization, competitive forces in foodservice, forces shaping the lodging industry, competition in the lodging business, tourism destinations, and tourism generators. The concept of hospitality as a service industry will also be discussed in depth.

Introduction to Management (BUSM-240)

1.5 credits

An investigation of various management topics, including leadership, training, motivation, delegation, problem solving, decision making, and conflict resolution as they relate to foodservice establishments.

Menu Development (BUSM-242)

1.5 credits

An analysis of menu development for foodservice establishments. Topics to be covered include menu development, descriptions, layout, design, and pricing; sales mix; and station balance. Students will critique and create menus from the perspective of concept, clarity, cost, price, and efficiency. Prerequisite(s): Introduction to the Hospitality Industry (BUSM-210).

Controlling Costs and Purchasing Food (BUSM-245)

1.5 credits

Examine the information and skills necessary to analyze and improve the profitability of a foodservice establishment. Topics include the flow of goods, income statements, forecasting sales, and controlling labor and food costs. Students will also analyze the complete purchasing cycle of a restaurant, beginning with product and vendor selection and ending with actual orders. Prerequisite(s): Introduction to the Hospitality Industry (BUSM-210).

Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250)

3.0 credits

Whether you manage and/or own a restaurant, operate a catering business, or run a food truck, there are certain fundamental management skills that apply to all foodservice operations. The ability to write well-balanced menus that meet the needs of your customers and are operationally functional and profitable is paramount to success. This course will highlight the basic principles of developing enticing menus that comply with truth-in-menus guidelines, as well as incorporating current research on consumer behavior relative to menu layout, design, and sales that maximize profit. Additionally, this course will focus on the management functions of running a profitable foodservice establishment, including the control process and managing revenue and expenses.

Modern Banquet Cookery (CULA-110)

3.0 credits

This course examines the varied ways in which banquets and catering events may be executed. Terms relating to equipment, food preparation, service, and presentation will be discussed. Students will prepare a menu each day, following the principles and techniques associated with preparing and serving food to large groups, as well as concentrating on principles of modern batch cookery. An emphasis will be placed on maintaining quality and foundational cooking methodology. Students will also learn how to organize, plan, and operate a banquet kitchen. Cooking applications are at a beginning level in preparation for increased understanding of food production. Prerequisite(s): Meat Identification, Fabrication, and Utilization (CULS-115) and Seafood Identification and Fabrication (CULS-116).

Cuisines and Cultures of the Mediterranean (CULA-242)

3.0 credits

Prepare, taste, serve, and evaluate traditional, regional dishes of Europe and the Mediterranean. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from Spain, France, Italy, Morocco, Tunisia, Greece, and Egypt. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently. Prerequisite(s): Culinary Practical Examination I (Cooking and Written, CULS-151 and CULS-152).

Contemporary Restaurant Cooking (CULA-252)

3.0 credits

This restaurant experience concentrates on previously learned cooking fundamentals and techniques and applies them to the cuisine of a terroir, utilizing à la carte menu preparation in a contemporary restaurant setting. Students will further develop their ability to organize an assigned station based on preparation methods while focusing on the production of menu items, plate presentations, and cooking techniques as applied to specific cuisines. Emphasis will be placed on sourcing, storage, uses, and nutritional aspects of key ingredients. Prerequisite(s): Externship (EXTN-100).

Formal Restaurant Cooking (CULA-255)

3.0 credits

Learn to prepare modern and seasonal dishes in a restaurant setting and put previously learned skills into practice. This course will emphasize cooking techniques and ingredients used in contemporary and classical cuisines and cover planning and ordering, station organization, preparation and plating, timing, palate development, and other production realities of a restaurant. Prerequisite(s): Externship (EXTN-100).

Cuisines of the Mediterranean (CULA-262)

2.0 credits

Prepare, taste, serve, and evaluate traditional, regional dishes of Europe and the Mediterranean. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from Spain, France, Italy, Morocco, Tunisia, Greece, and Egypt. Prerequisite(s): High-Volume Production Cookery (CULP-130).

Introduction to À La Carte Cooking (CULP-115)

3.0 credits

The foundation of cooking techniques and theories from Culinary Fundamentals will be applied in a production setting. Emphasis is placed on individual as well as team production. The focus is on cooking fundamentals, ratios, and formulas in a professional kitchen. Multi-course menus will be prepared, with a focus on batch cooking as executed in

an à la carte-style service. Prerequisite(s): Modern Banquet Cookery (CULA-110). Corequisite(s): Culinary Practical Exam I (CULS-151 and CULS-152).

High-Volume Production Cookery (CULP-130)

3.0 credits

An overview of the food preparation and serving techniques used by the casual dining, on-site catering, non-commercial, and retail segments. This course emphasizes high-volume food production, station setup, timing, service, and menu concept development and execution. Basic cooking and serving competencies are reinforced and new skills specific to high-production preparation and serving are taught. Menu items consistent with the retail and non-commercial segments and also common to the casual dining segment of foodservice are covered. Cooking competencies include egg cookery, grain cookery, sandwich preparation, pasta cookery, and preparation of simple and composed salads, moderate-cost entrées, and cooking with consideration for dietary needs and restrictions.

Prerequisite(s): Introduction to À La Carte Cooking (CULP-115) and Baking and Pastry Skill Development (BAKE-241).

Non-Commercial Foodservice and High-Volume Production (CULP-135)

3.0 credits

This course will review the concepts of high-volume food production typical with non-commercial foodservice applications. Emphasis will be placed on station setup, timing, and service. Basic cooking and serving competencies will be reinforced and new skills specific to high-volume production preparation will be introduced. Additionally, accommodations for customer dietary restrictions will be discussed along with eating trends such as vegetarianism and veganism. The course will also provide an overview of food preparation and serving techniques used by the non-commercial segment of foodservice as well as restaurants, hotels, and other businesses that prepare food in high-volume quantities. The non-commercial segment includes dining services, such as in areas of education, health care, and/or business. Prerequisite(s): Culinary Fundamentals (CULS-100) or Culinary Immersion Technology and Theory (CULS-120)--Cornell students only. Corequisite(s): Introduction to À La Carte Cooking (CULP-115).

Cuisines and Cultures of the Americas (CULP-221)

3.0 credits

Prepare, taste, serve, and evaluate traditional regional dishes of the Americas. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques for cuisines representative of the United States, Mexico, South America, and the Caribbean. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently. Prerequisite(s): Culinary Practical Examination I (Cooking and Written, CULS-151 and CULS-152).

Cuisines and Cultures of Asia (CULP-222)

3.0 credits

Prepare, taste, serve, and evaluate traditional and regional dishes of Asia. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from China, Korea, Japan, Vietnam, Thailand, and India. The course develops an expanded understanding and appreciation of why and how people from diverse world cultures with varying backgrounds approach food and beverages differently. Prerequisite(s): Culinary Practical Examination I (Cooking and Written, CULS-151 and CULS-152).

Garde Manger (CULP-225)

3.0 credits

An introduction to three main areas of the cold kitchen: reception foods, plated appetizers, and buffet arrangements.

Students learn to prepare canapés, hot and cold hors d'oeuvre, appetizers, forcemeats, pâtés, galantines, terrines, salads, and sausages. Curing and smoking techniques for meat, seafood, and poultry items will be practiced, along with contemporary styles of presenting food and preparing buffets. Prerequisite(s): Culinary Practical Examination I (Cooking and Written, CULS-151 and CULS-152).

Cuisines of the Americas (CULP-231)

2.0 credits

Prepare, taste, serve, and evaluate traditional regional dishes of the Americas. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques for cuisines representative of the United States, Mexico, South America, and the Caribbean. Prerequisite(s): High-Volume Production Cookery (CULP-130).

Cuisines of Asia (CULP-232)

2.0 credits

Prepare, taste, serve, and evaluate traditional and regional dishes of Asia. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of the cuisines from China, Korea, Japan, Vietnam, Thailand, and India. Prerequisite(s): High-Volume Production Cookery (CULP-130).

Culinary Fundamentals (CULS-100)

6.0 credits

An introduction to the application and development of fundamental cooking theories and techniques. Topics of study include tasting, kitchen equipment, knife skills, classical vegetable cuts, stock production, thickening agents, soup preparation, grand sauces, timing and multi-tasking, station organization, palate development, culinary French terms, and food costing. The course also introduces the student to fundamental concepts and techniques of basic protein, starch, and vegetable cookery. Emphasis is placed upon the study of ingredients and an introduction to the concepts of ratios and formulas will be given.

Ingredients and Techniques of Fabrication (CULS-105)

3.0 credits

An introduction to the identification, use, and storage of animal proteins, vegetables, fruits, herbs, dairy, and other foundation ingredients of the professional kitchen. Additional topics include receiving, identifying, fabricating, and storing beef, pork, poultry, flat and round fish, and shellfish. Hands-on exercises emphasize techniques specific to each variety.

Meat Identification, Fabrication, and Utilization (CULS-115)

1.5 credits

This course will introduce the student to the subject of meats and their application in foodservice operations, building a strong foundation that supports the principles to be learned in the cooking courses to follow. Through lectures, demonstrations, hands-on activities, and reviews, students will learn about the muscle and bone structure of beef, veal, pork, lamb, game, and poultry; fabrication methods for sub-primal and foodservice cuts; and proper tying and trussing methods. Lectures will introduce meat inspection, quality and yield grading, costing and yield testing, purchasing specifications, and basic information concerning the farm-to-table trail. Discussions will include preferred cooking methods for all meats, proper knife selection, and butchery equipment. Sanitation and safety standards will be stressed throughout. Prerequisite(s): Culinary Fundamentals (CULS-100) or Culinary Immersion Technology and Theory (CULS-120)--Cornell students only. Prerequisite(s) or Corequisite(s): Introduction to Food Systems (ARTS-114).

Seafood Identification and Fabrication (CULS-116)

1.5 credits

An overview of the principles of receiving, identifying, fabricating, and storing seafood. Identification will involve round fish, flat fish, crustaceans, and shellfish. Topics include knife skills, yield results, quality checks, product tasting, storage of various types of fish, techniques for fabricating cuts for professional kitchens, special storage equipment, commonly used and underutilized species of fish, fishing and aquaculture techniques, and how to choose sustainable species. Prerequisite(s): Culinary Fundamentals (CULS-100) or Culinary Immersion Technology and Theory (CULS-120)--Cornell students only. Prerequisite(s) or Corequisite(s): Introduction to Food Systems (ARTS-114).

Contemporary Topics in Culinary Arts (CULS-125)

3.0 credits

An exploration of contemporary issues to complement a professional chef's skill set. Students will complete hands-on cooking exercises to better understand the dynamics of seasoning, flavor balance, salts and sugars, fats and oils, and umami. Special emphasis is placed on building flavor in a healthy kitchen through appropriate cooking techniques and ingredients such as grains and legumes. Northern California gastronomy is discovered through field trips and a select research topic.

Culinary Practical Examination I (Cooking Practical) (CULS-151)

non-credit

This culinary examination tests knowledge and proficiency in the principles of cooking and certain fundamental cooking methods--roasting, sautéing, frying, stewing, poaching, and braising. Students will be given an assignment (which includes a soup, protein, vegetable, and starch) to prepare, present, taste, and explain. (High Pass/Pass/Fail grading) Prerequisite(s) or Corequisite(s): Introduction to À La Carte Cooking (CULP-115)

Culinary Practical Examination I (Written Exam) (CULS-152)

non-credit

This culinary examination tests knowledge and proficiency in the principles of cooking and certain fundamental cooking methods--roasting, sautéing, frying, stewing, poaching, and braising. Students will be given an assignment (which includes a soup, protein, vegetable, and starch) to prepare, present, taste, and explain. (High Pass/Pass/Fail grading) Prerequisite(s) or Corequisite(s): Introduction to À La Carte Cooking (CULP-115)

Culinary Practical Examination II (CULS-251)

non-credit

This culinary examination tests students' understanding of fundamental and more advanced proficiency in the principles of cooking. Students will prepare a menu for two that will include a fish starter and a main course. They are also tested on station setup, preparation skills, product presentation and flavor, and ability to answer a range of questions posed by the faculty member. (High Pass/Pass/Fail grading)

Culinary Science: Principles and Applications (CUSC-300)

3.0 credits

This course will introduce students to the principles of culinary science and applications in a career in the food industry. The contributing subfields and the cross-disciplinary nature of culinary science will be a major focus. Parallels and distinctions between chef and scientist and their methods and perspectives will be discussed. Protocols followed in the culinary science lab will be introduced, and critical thinking skills will be exercised through case studies and demonstrations. Topics covered in this course will include the culinary arts and sciences, and involve ethnography, history, anthropology, chemistry, engineering, biology, psychology, and business. Prerequisite(s) or Corequisite(s): Science Fundamentals (MTSC-307) and College Algebra (MTSC-301) or Calculus I (MTSC-306).

Culinary Chemistry (CUSC-310)

3.0 credits

This course will provide students with a working understanding of the basic chemical properties of the macro and micronutrients that make up ingredients. Emphasis will be on the functional properties of ingredients in the kitchen and reactions occurring during meal preparation. Lab sections will provide hands-on learning opportunities that illustrate how the underlying chemistry of cooking can be used to hone traditional techniques and expand the creative palette of the chef. Topics include flavor reactions, solution chemistry, chemistry of volatile compounds, and enzymatic activity in foods. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), and Science Fundamentals (MTSC-307). Prerequisite(s) or Corequisite(s): Introduction to Statistics (MTSC-302), Dynamics of Heat Transfer and Physical Properties of Food (CUSC-315), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325).

Dynamics of Heat Transfer and Physical Properties of Food (CUSC-315)

3.0 credits

Exploring the two fundamental aspects of cooking--heat and water--this course will delve into details of the physics underlying the culinary techniques and their effects on safety and quality of food. The course will cover effects of energy transfer into foods on their nutritional, sensory, and microbial quality; the definition and measure of the physical properties of food; the solid, liquid, and gas phases in foods; and the laws of thermodynamics as they apply in the kitchen. The effects of convection conduction and radiant energy on the structural changes in plant- and animal-based ingredients will be discussed and explored in the kitchen-based labs. Labs will provide students with an opportunity to better understand how culinary techniques and industrial analogs alter the physical state of food. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), and Science Fundamentals (MTSC-307). Prerequisite(s) or Corequisite(s): Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325).

Flavor Science and Perception (CUSC-320)

3.0 credits

The physiology and function of the five senses, flavor chemistry, and flavor perception will be studied in this course. Students will be introduced to the field of sensory evaluation, and explore the fundamentals of objective sensory testing. Lab sections emphasize the multi-modality of flavor, the individuality of flavor perception, the effects of context on consumer behavior, and methods for designing sensory tests. The role of sensory evaluation and consumer behavior techniques to help guide the product development process will also be emphasized. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), and Science Fundamentals (MTSC-307). Prerequisite(s) or Corequisite(s): Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Physical Properties of Food (CUSC-315), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325).

Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325)

3.0 credits

This course will present students with a foundation in research methods that they can use to solve problems and advance innovative thought in the food industry. Classical culinary techniques will be explored through the lens of the scientific method. The physical and chemical changes that occur in food during preparation will provide the point of inquiry for research questions. Through hands-on experimentation, students will develop their research skills and practice objective evaluation of the physical and chemical properties of food and flavor. Basic experimental design and fundamental statistical methods will be introduced. Research reports will be produced each week, and students will maintain a lab notebook. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra

(MTSC-301) or Calculus I (MTSC-306), and Science Fundamentals (MTSC-307). Prerequisite(s) or Corequisite(s): Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Physical Properties of Food (CUSC-315), and Flavor Science and Perception (CUSC-320).

Microbial Ecology of Food Systems (CUSC-350)

3.0 credits

The physiology, metabolism, and ecology of the unicellular organisms that impact the safety and quality of food will be examined in this course. Focus will be on the application of culinary practices to control the growth of microorganisms in the kitchen. Food fermentations will be explored in detail and will provide ecological perspective on microorganisms. Additional topics include traditional and novel preservation techniques, cleaning and sanitation technology, and flavor transformation through fermentation. Through lab sections, students will become familiar with aseptic technique, traditional and molecular isolation and culturing methods, and the role of microbiology in shelf life testing and process validation. Dairy-, vegetable-, and meat-based fermentations will be prepared and evaluated.

Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), Science Fundamentals (MTSC-307), Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Properties of Food (CUSC-315), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325). Prerequisite(s) or Corequisite(s): Culinary Research and Development (CUSC-410); Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415); Advanced Concepts in Precision Temperature Cooking (CUSC-420); and Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425).

Culinary Research and Development (CUSC-410)

3.0 credits

In this course, students will learn about the collaborative culinary research and development (R&D) process, the stakeholders involved in product development, and application of culinary science in R&D. A series of case studies will be used to emphasize the importance of working across disciplines to facilitate problem solving in R&D and help ensure successful product launches. Students will work in teams and use the culinary R&D process to create and develop a product to present to the faculty as a senior project. This class will integrate the major principles covered in the curriculum and apply them to current and emerging R&D challenges, including safety regulations, salt reduction, portion reduction, gluten-free products, and more. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), Science Fundamentals (MTSC-307), Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Properties of Food (CUSC-315), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325). Prerequisite(s) or Corequisite(s): Microbial Ecology of Food Systems (CUSC-350); Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415); Advanced Concepts in Precision Temperature Cooking (CUSC-420); and Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425).

Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415)

3.0 credits

This course examines how modern cooks and food technologists use ingredients in ways that earlier generations would never have imagined, increasingly relying on novel ingredients such as thickening and gelling agents. Thickening and gelling are fundamental techniques in cooking, and many modern functional ingredients extend the possibilities for creativity and innovation. Students will discover how ingredients can be used to thicken or gel under conditions that traditional thickeners and gelling compounds can't, and be introduced to the remarkable variety of thickening and gelling agents now available to the modern chef. The science of emulsions, foams, and colloidal suspensions will also be covered. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), Science Fundamentals (MTSC-307), Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Properties of Food (CUSC-315), Flavor Science and

Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325). Prerequisite(s) or Corequisite(s): Microbial Ecology of Food Systems (CUSC-350), Culinary Research and Development (CUSC-410), Advanced Concepts in Precision Temperature Cooking (CUSC-420), and Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425).

Advanced Concepts in Precision Temperature Cooking (CUSC-420)

3.0 credits

This course explores the techniques and applications of precision temperature cooking methods used for a variety of products and outcomes. The microbiology and sanitation practices for precision and low temperature cooking will be covered, as well as the techniques, equipment, and processes used in the restaurant kitchen and in the modern food production center. Focusing primarily on sous-vide cooking, students will explore other equipment and techniques used to give precise and replicable results, such as combi and water vapor ovens. They'll also create process flow systems for precision temperature cooking facilities and study topics such as pasteurization, heat treatment, modified atmosphere, re-tort, shelf life, and re-thermalization. Additionally, the course will delve into creating and maintaining an effective HACCP plan. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), Science Fundamentals (MTSC-307), Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Properties of Food (CUSC-315), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325). Prerequisite(s) or Corequisite(s): Microbial Ecology of Food Systems (CUSC-350); Culinary Research and Development (CUSC-410); Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415); and Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425).

Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425)

3.0 credits

In this course, students will study the use of industrial-scale cooking equipment and its applications in product development and food processing. Through the use of bench-top equipment, they'll conceptualize and model the steps from product ideation, development, and launch. Field trips to large-scale facilities and commissaries will help illustrate the application of equipment and the logistics of their use. Centrifuges, homogenizers, vacuum filters, freeze dryers, rotary evaporators, pasteurizers, and other specialized equipment that have moved from scientific laboratories to professional kitchens will be covered. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300), College Algebra (MTSC-301) or Calculus I (MTSC-306), Science Fundamentals (MTSC-307), Introduction to Statistics (MTSC-302), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Properties of Food (CUSC-315), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325). Prerequisite(s) or Corequisite(s): Microbial Ecology of Food Systems (CUSC-350); Culinary Research and Development (CUSC-410); Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415); and Advanced Concepts in Precision Temperature Cooking (CUSC-420).

Senior Thesis: Culinary Science Research Projects (CUSC-450)

3.0 credits

This course will give students the opportunity to work independently with a faculty member and develop projects exploring a topic in culinary science that involves library research and applied kitchen experiments. Final results will be presented to the faculty in a thesis. Prerequisite(s): Culinary Science: Principles and Applications (CUSC-300); College Algebra (MTSC-301) or Calculus I (MTSC-306); Science Fundamentals (MTSC-307); Introduction to Statistics (MTSC-302); Culinary Chemistry (CUSC-310); Dynamics of Heat Transfer and Properties of Food (CUSC-315); Flavor Science and Perception (CUSC-320); Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325); Microbial Ecology of Food Systems (CUSC-350); Culinary Research and Development (CUSC-410); Ingredient Functionality: Texture Development, Stability, and Flavor Release (CUSC-415); Modern and Industrial Cooking Tools, Techniques, and Ingredients (CUSC-425); and Advanced Concepts in Precision Temperature Cooking (CUSC-420).

College Writing (ENGL-120)

3.0 credits

Students will write and revise essays that demonstrate their ability to read and think critically, to incorporate evidence into the development of their ideas, and to articulate their responses persuasively. Readings may include essays, articles, literature, or literary criticism. Basic concepts of information literacy will be introduced. Grammar, usage, and mechanics will be reviewed as necessary.

College Writing for ELLs (English Language Learners) (ENGL-122)

3.0 credits

This course is designed to help students whose first language is not English to develop proficiency in writing. Students will apply the steps of the writing process to write clear, coherent paragraphs and essays; they will also expand their vocabulary and improve their grammar skills. In addition, students will gain confidence and fluency in their listening and speaking skills through participation in presentations, group activities, and discussions. (This course meets the writing requirement for the AOS degree.)

Externship Prep Seminar I (EXTN-097)

non-credit

An introduction to the requirements of the Externship course. Students will explore the steps for planning and conducting a full-time job search. Topics include the course requirements, policies and procedures, the process to secure the position, résumé and cover letter writing, interviewing skills, and career planning. Researching approved externship locations as well as travel and housing accommodations are all discussed. (Pass/No Show grading)

Externship Prep Seminar II (EXTN-099)

non-credit

The seminar includes a discussion of the college's expectations and a full overview of the externship manual assignment. In addition, the CIA's values and the importance of maintaining professionalism are reviewed. A completed training agreement is required. (Pass/No Show grading)

Externship (Culinary Arts) (EXTN-100)

3.0 credits

A supervised work experience designed to expand career knowledge while increasing speed, timing, organization, and ability to handle cooking or baking and pastry creation in an approved commercial foodservice and hospitality establishment. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience. Prerequisite(s) or Corequisite(s): ServSafe Exam (ARTS-112A or ARTS-150A), Culinary Practical Examination I--Cooking Practical (CULS-151), Culinary Practical Examination I--Written Exam (CULS-152).

Externship (Baking & Pastry Arts) (EXTN-101)

3.0 credits

A supervised work experience designed to expand career knowledge while increasing speed, timing, organization, and ability to handle cooking or baking and pastry creation in an approved commercial foodservice and hospitality establishment. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience. Prerequisite(s) or Corequisite(s): ServSafe Exam (ARTS-112A or ARTS-150A) and Baking and Pastry Practical Examination I (BAKE-151).

Elementary French I (FREN-310)

3.0 credits

For students who have had little or no previous exposure to the language. This course is a foundation in spoken and written French, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in French and students will spend weekly sessions in a language laboratory.

Elementary French II (FREN-320)

3.0 credits

A continuation of Elementary French I. This course is a foundation in spoken and written French, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in French and students will spend weekly sessions in a language laboratory. Prerequisite(s): Elementary French I (FREN-310).

Intermediate French (FREN-350)

3.0 credits

This course focuses on the development of listening, speaking, reading, and writing skills through conversation, written assignments, and selected readings on a variety of topics. Students also gain knowledge of French vocabulary, grammar, and culture. Class will be conducted in French and students will spend weekly sessions in a language laboratory. Prerequisite(s): Elementary French II (FREN-320).

Professionalism and Life Skills (FRSH-100)

1.5 credits

The focus of this course is to promote student success as learners and citizens of the world. Throughout this course, students will recognize the qualities of, and develop as, informed, responsible, and empowered learners. Course objectives will cover topics related to personal, intellectual, and social development. The academic and life skill sets emphasized throughout this course are transferable to the workplace.

History and Cultures of Asia (HIST-300)

3.0 credits

An examination of the major historical and geographical developments in Asia and ways in which these developments have affected the creation of various cultural patterns. Topics include the plurality of cultures of Asia, and global interdependency and reactions to it. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

History and Cultures of Europe (HIST-301)

3.0 credits

An exploration of the major historical and philosophical developments that have shaped the European and western experience. Topics include the European Union, Christianity, systems of government, Enlightenment, Revolution, and Nationalism. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

History and Cultures of the Americas (HIST-302)

3.0 credits

An examination of the major historical and cultural underpinnings of the societies that constitute the Americas.

Inherent in this endeavor is an effort to understand not only the culture of the United States but also those of Latin America. As we proceed through the twenty-first century, the global community takes on increased significance; therefore, it is imperative that we understand the historical and cultural developments of other nations. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Restaurant Operations: Baking and Pastry (HOSP-201)

3.0 credits

This course is an examination of restaurant plated desserts, mignardises, and petits fours that are assembled with a modern approach using the latest technology and equipment. Classroom production will include items appropriate for a variety of uses, such as an à la carte menu, a banquet operation, and coffee service. Topics will include flavor pairing, menu planning, matching items to style of operation, and an introduction to à la carte and banquet production. Students will perform moderate quantity production, be exposed to several styles of service, and be guided through the cross-utilization of products, cost, and labor efficiency. They will also practice new presentation methods, focusing on fresh ingredients, simplicity of style with elegance, and efficiency of production. Prerequisite(s): Restaurant and Production Desserts (BAKE-252).

Introduction to Hospitality and Customer Service (HOSP-210)

1.5 credits

This course introduces students to the art of food and beverage service. Students will learn about equipment and use of equipment related to several styles of service, proper dress and sanitation, organization, and responsibilities within the dining room. They also receive an introduction to the Micros point of sale system used in all of the public restaurants at The Culinary Institute of America. The course provides students with a quality level of understanding and skill with respect to service techniques, effective merchandising, guest relations, and sales management. Corequisite(s): Wine Studies (HOSP-240) or Introduction to Wine Studies (HOSP-220).

Introduction to Wine Studies (HOSP-220)

1.5 credits

An exploration of the roles that wines play as quality beverages in professional foodservice operations. The course will review styles of wine from around the world, the theory and practice of matching wine with food, tasting wines, and organizing wine service. Subjects to be explored include wines of the New World (Northern and Southern Hemispheres) and the Old World (Europe) as well as purchasing, storing, marketing, and serving wines in a restaurant environment. Corequisite(s): Introduction to Hospitality and Customer Service (HOSP-210).

Wine Studies (HOSP-240)

3.0 credits

An examination of the roles that wines play as quality beverages in professional foodservice operations. The course will emphasize styles of wine from around the world, the theory and practice of matching wine with food, tasting wines, and organizing wine service. Subjects to be explored include wines of the New World (Northern and Southern Hemispheres) and the Old World (Europe) as well as purchasing, storing, marketing, and serving wines in a restaurant environment. Prerequisite(s) or Corequisite(s): Introduction to Hospitality and Customer Service (HOSP-210).

Contemporary Hospitality and Service Management (HOSP-250)

3.0 credits

An exploration of table service principles and skills with an emphasis on customer service in a public restaurant. The focus will be placed on wine, beer, coffee, tea, and non-alcoholic beverage service. Topics include guest relations, professional communications, order taking in an à la carte environment, service sequence, point-of-sale systems, cash handling, beginning merchandising, table skills, and dining room preparation. Prerequisite(s): Externship (EXTN-100), Introduction to Hospitality and Customer Service (HOSP-210), and Wine Studies (HOSP-240) or Introduction to Wine Studies (HOSP-220).

Formal Hospitality and Service Management (HOSP-255)

3.0 credits

This associate degree capstone course will expand upon information that students have learned in previous hospitality and service management classes. Concentrating on the application of service principles of fine dining and hospitality in an à la carte restaurant open to the public, the course will emphasize customer service, restaurant operations, sales, and beer, wine, and spirits. Students will study and engage in critical-thinking topics that are relevant to providing high-quality formal table service and customer service. Corequisite(s): Contemporary Hospitality and Service Management (HOSP-250).

Spirits and Principles of Mixology (HSBV-300)

3.0 credits

This course incorporates theoretical and practical information about how to tend bar. Topics to be covered include the tasting of different spirits, cocktail-making theory, bartending equipment, and drink making. Students will also discuss how to create classic and modern cocktails, as well as distillation, beverage trends, and beverage history.

Beverage Operations Management (HSBV-305)

3.0 credits

This upper-level course incorporates theoretical and practical information on the organization and creation of a beverage program within the overall operation of a hospitality business. Planning topics will include concept, identification of target market, and creation of a beverage inventory. Management topics will include bar layout and operations, trend identification and product selection, costing and pricing, purchasing and inventory methods, and human resources management. Emphasis will be placed on cost-control measures for beverages, inventory, and sanitation laws and practices. In addition, responsible beverage service will be stressed in the form of a required TIPS certification.

Brewed: History, Culture, and Production (HSBV-340)

3.0 credits

Through readings, tastings, and lectures, students will further advance their knowledge of brewed beverages, including beer, sake, hard cider, and malt alternatives. The course will cover the chronological history of beverages; investigate the production, technology, and science behind beverages; and examine consumer behavior, cultural impact, and the role of brewed beverages in society.

Advanced Wine Studies (HSBV-404)

3.0 credits

Students will build upon the knowledge and competencies gained in Wine Studies. This elective course allows students to obtain more detailed information about grape varieties, grape-growing regions, and wine-producing nations of the world. Students will also enhance their base of knowledge about opportunities and challenges in the wine industry to prepare them to become more accomplished managers and leaders. Students will have opportunities to learn--and be

tested on--"blind tasting" of several wines. The course may include a restaurant visit as the basis for a wine and food pairing essay, a case study analysis of a restaurant wine list chosen by each student, and written critiques of assigned readings addressing issues in the wine industry and wine culture. Prerequisite(s): Wine Studies (HOSP-240) or Introduction to Wine Studies (HOSP-220).

La Sommelierie: Developing and Delivering a Professional Beverage Program (HSBV-409)

3.0 credits

This course is a study of the role and responsibilities of professional sommeliers and beverage directors in the United States and around the world. Students learn about the history, evolution, and modern-day positions that define contemporary sommeliers. They also engage in service role play and practice, participate in service labs, and conduct case studies of real restaurants. Operations and management techniques are discussed, problem solving is emphasized, and beverage budgets are considered. Review of wine and beverage POS systems, inventory management, and the tools and equipment of the sommelier are all covered. This class also includes an exploration of classic and discovery wines, advanced-level tasting techniques, and exercises in food and wine pairing. Prerequisite(s) or Corequisite(s): Advanced Wine Studies (HSBV-404) and Spirits and Principles of Mixology (HSBV-300).

Advanced Principles of Service Management in Hospitality (HSBV-410)

3.0 credits

This advanced-level hospitality and service management course incorporates philosophical and practical models of hospitality and service delivery systems in operations management. In order to prepare future managers and chefs on how to create a profitable "point of differentiation," the class will analyze the service delivery system from the conceptual development stages to the final measurement of guest satisfaction. The concepts of planned service-oriented organizational culture, practical and managerial frameworks, and performance measurement tools will be analyzed through the examination of case studies, literature review, and academic journal articles.

Elementary Italian I (ITAL-310)

3.0 credits

For students who have had little or no previous exposure to the language. This course is a foundation in spoken and written Italian, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in Italian and students will spend weekly sessions in a language laboratory.

Elementary Italian II (ITAL-320)

3.0 credits

A continuation of Elementary Italian I. This course is a foundation in spoken and written Italian, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in Italian and students will spend weekly sessions in a language laboratory. Prerequisite(s): Elementary Italian I (ITAL-310).

Intermediate Italian (ITAL-350)

3.0 credits

This course focuses on the development of listening, speaking, reading, and writing skills through conversation, written assignments, and selected readings on a variety of topics. Students also gain knowledge of Italian vocabulary, grammar, and culture. Class will be conducted in Italian and students will spend weekly sessions in a language laboratory. Prerequisite(s): Elementary Italian II (ITAL-320).

Equality, the "American Dream," and the Struggle for Wealth (LART-305)

3.0 credits

The purpose of this course is to explore the idea of equality in the American historical experience by analyzing class conflict and the competition for economic resources. The focal point of the course is working people and their efforts to achieve the "American Dream." The tension between labor and capital will provide the framework for the course. Ideas about equality from the American Revolution through the Civil War will be examined, and then tested by uncovering how the idea of equality translates into the industrial age and beyond. Specific attention is devoted to the Gilded Age and the Progressive Era, as well as the New Deal, and the current debate over income equality. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Food and Cultures: France (LART-311)

3.0 credits

In this class, you will study the regional foods, drinks, and foodways of France to better understand evolving global food culture and food systems. Through focused readings and experiential activities, we will look at food traditions and heritage, etiquette and manners, the technologies of food and drink production, the social impacts of food habits, regionality and terroir, and the challenges of the global landscape. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122), and Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155).

Food and Cultures: Italy (LART-312)

3.0 credits

In this class, you will study the regional foods, drinks, and foodways of Italy to better understand evolving global food culture and food systems. Through focused readings and experiential activities, we will look at food traditions and heritage, etiquette and manners, the technologies of food and drink production, the social impacts of food habits, regionality and terroir, and the challenges of the global landscape. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122), and Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155).

Food and Cultures: Spain (LART-313)

3.0 credits

In this class, you will study the regional foods, drinks, and foodways of Spain to better understand evolving global food culture and food systems. Through focused readings and experiential activities, we will look at food traditions and heritage, etiquette and manners, the technologies of food and drink production, the social impacts of food habits, regionality and terroir, and the challenges of the global landscape. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122), and Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155).

Food Writing (LART-320)

3.0 credits

In this course, students will write various assignments, essays, and stories that demonstrate their ability to read and think critically about food through a variety of food writing techniques, changing the shape of their writing to match the requirements of each method. Three times during the semester, students will submit a portfolio of their work, culminating in a final portfolio collection that includes a selection of their writing and reflection on their writing process throughout the semester. In addition, at the course's conclusion, students will present their written work in a visual format for the class. Readings include food writing instruction, essays, articles, and literature. Prerequisite(s): Literature and Composition (LITC-300).

American Freedom: A People's History of the Constitution (LART-325)

3.0 credits

This course examines the evolution of constitutionally protected rights in the history of the United States, as well as the social, political, and economic forces that have helped shape the creation and dissemination of those rights, and the extent to which those rights have advanced the cause of freedom in America. The course materials focus on the creation of the Constitution, the Bill of Rights, and constitutional amendments. Attention is paid to the historical periods in which these amendments came to fruition and how the amendments and the Supreme Court decisions that followed have helped shape American freedom. The course concludes with an assessment of the relevance of the Constitution in the 21st century. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Feasting and Fasting in Latin America (LART-330)

3.0 credits

This liberal arts elective explores the role of feasting and fasting in Latin American culture and literary traditions from pre-Colonial times to the twentieth century. This includes an examination of the relationship between food consumption, religious practices, rituals of passage, gender roles, and culinary traditions in Latin America. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335)

3.0 credits

Around the world, attention is being paid to unfamiliar ingredients emerging from Pre-Columbian Latin American foodways. Often these ancient foods are marketed for their nutritional value, exoticism, and "authenticity." Global interest in crops such as quinoa and amaranth has created an economic boom for producers, but often with the effect of driving the rural villagers who traditionally consumed these crops out of the marketplace in favor of first-world gourmets. While a great deal of traditional farming knowledge was lost during the Columbian Exchange, most of the ingredients being "discovered" today have enjoyed a long history of uninterrupted cultivation and consumption in their lands of origin. This class seeks to address the culture of colonialism and globalization that allows such ingredients to be simultaneously "discovered" and exploited, and the various issues of agency, ownership, and social justice that underlie the adoption of new foods from Latin America. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Food History (LART-350)

3.0 credits

Cuisines are like history; they begin as raw ingredients and raw "facts," and it is the human hand and mind that create them and give them meaning. This class is designed to serve three purposes: first, it is a broad survey of particular moments of change with political, economic, technological, and cultural shifts that impact food. Second, it is a survey of historiography (the practice of historical discipline) by considering the role of theory and methods within the field. Third, we will ruminate on culinary history, meaning how dishes themselves change, as well as how they are made, how they are eaten, and how they are valued. With all of this taken together, students will gain greater understanding of the cultural construction of food and history, by taking not only food and "facts," but also how these "truths" are contested and interpreted by people to give meaning to both the past and the present. These topics are weighty and complicated, certainly, and it would be a disservice to attempt to cover them all from the dawn of civilization to the present, and spanning across the globe. As such, we will concentrate largely on the west, but consider global perspectives as points of comparison. Prerequisite(s): Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155), and College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Food Policy (LART-351)

3.0 credits

The landscape of food policy is shaped in a highly contested environment in which actors from government, industry,

non-governmental organizations (NGOs), and international organizations all exert influence. This course will examine the role these actors play in the disputed environment that shapes food policy in both rich and poor countries. We will review the influence of agribusiness, social movements (food activists), NGOs, state actors, and intergovernmental actors. The course uses an interdisciplinary approach utilizing resources from several academic disciplines including political science, economics, sociology, law, and anthropology; but emphasis will be on the political economy of food—understanding the power of dynamics that underlie both food and farming policy in domestic and international context. Prerequisite(s): Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155), and College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Shakespeare: Play and Performance (LART-360)

3.0 credits

This elective is an exploration of Shakespeare's plays as cultural phenomena, focusing on critical reading of the texts and the relationship between text and performance in popular film adaptations. It will accommodate both students new to Shakespeare and those with prior interest and background. Weekly seminar meetings will involve close reading of plays from all four Shakespearean genres (comedies, tragedies, histories, and romances), as well as viewing and discussion of film versions by directors such as Orson Welles, Kenneth Branagh, Peter Greenaway, and Akira Kurosawa. Prerequisite(s): Literature and Composition (LITC-300).

A Sense of Place: Critical Perspectives on the California Wine Industry (LART-400)

3.0 credits

This interdisciplinary course seeks to provide a cultural, historical, and socioeconomic context for the modern California wine industry. Students in this course will not only read about the history and culture of California wine, but also will, by meeting and engaging with visiting speakers, be able to take part in academic and practical conversations that will expand the discourse. Students will be introduced to the social and historical chronology, major events, salient issues, and controversies of the California wine industry through assigned readings, films, and interaction and discourse with experts in order to place California wine in both the professional and larger culture. Prerequisite(s): Wine Studies (HOSP-240) or Introduction to Wine Studies (HOSP-220). Corequisite(s): Advanced Wine Studies (HSBV-404), Spirits and Principles of Mixology (HSBV-300), and La Sommellerie: Developing and Delivering a Professional Beverage Program (HSBV-409).

Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405)

3.0 credits

This course provides an introduction to primary historical documents, historiographical analysis, and literary texts related to Asia's contribution to world cuisine. In the various contexts of the build-up of ethnic identity, colonialism, the birth of nationalism, and de-colonization in different geographical regions, we will follow the history of ingredients, culinary practices, and the changes of trade routes that were related to food systems, from the Paleolithic to Modernity. At a macro level, the foodways will be followed along past and present migratory patterns, and across borders between nation-states, religious communities, and conflict areas. We will also make an inquiry into the symbolism of food in the context of the domestic space, and try to analyze family patterns related to the acquisition, shopping and storage, preparation, consumption, and disposal of food in a domestic setting at different stages of history. Apart from immersion trips to Southeast Asian countries, we will visit museums and markets to connect past theories and symbols to present techniques, behavioral patterns, and representations related to food.

Reading Film (LART-424)

3.0 credits

Students will examine film as a unique story-telling medium, and jump into the academic conversation of film analysis through in-class discussions, projects, and a final paper. The course's arc follows one of many possible paths through a group of films and examines the relationship each film has with those that precede and follow, including how particular

directors are influenced by earlier works (both their own and that of others), and how, because of the intertextuality of the medium, film transcends barriers created by genre, geography, and time. For each film, students will examine directorial intent and study the effects of and motivations for directorial choices and how the synthesis of elements that come together in a film (adaptation, costuming, lighting, script, acting, cinematography, etc.) combine to create meaning. When applicable, students will read and discuss the novels from which a particular film is adapted and/or view corresponding or otherwise related films. In addition to the in-class project and final paper, students will be responsible for quizzes, exercises, and weekly writing assignments. Prerequisite(s): Literature and Composition (LITC-300).

Ecology of Food (LART-444)

3.0 credits

The purpose of this interdisciplinary elective course is to teach culinarians how to think critically about the food they serve and consume by understanding food as a product of a dynamic relationship between humans and nature. It explores questions related to our food supply such as where the food was grown, how it was grown, and what was involved in the processing and transporting of that food. The implications for nutrition and sustainability are also considered in this exploration. Prerequisite(s): Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155), and College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Literature and Composition (LITC-300)

3.0 credits

This course advances critical reading, thinking, and writing abilities through the study of literature. While acquiring requisite vocabulary, skills, and background knowledge, students will learn how to read literary texts more perceptively and how texts generate meaning. Students will communicate this learning through critical essays exploring specific literary texts. Readings may include novels, essays, short fiction, poetry, and drama. Class sessions will introduce and enforce key elements of information literacy. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Culinary Math (MATH-110)

1.5 credits

An exploration of standard units of measure and unit conversion, estimation, percents, ratios, yield tests, recipe scaling, and recipe costing as they relate to the food industry. Students will develop projections and analyze costs in yield tests and recipe pre-costing.

Mathematics (MATH-111)

1.5 credits

Students will learn basic mathematical concepts and methods that will assist them in using mathematics in their personal and professional lives. Topics include problem solving, consumer mathematics, and college algebra.

Mathematical Foundations (MATH-115)

1.5 credits

This course covers the basic mathematical skills that will be utilized in the curricula. Topics include problem solving with fractions and decimals, unit conversion, percentages, ratio and proportion, and introductory algebra concepts.

Marketing and Promoting Food (MGMT-302)

3.0 credits

An examination of the principles of pricing, placing, product development and enhancement, market planning, target marketing, and purchasing. Topics will include forecasting, market research, competitive analysis, market segmentation, and promotional mix as they affect marketing food, restaurants, and services. The challenges and opportunities of advertising, public relations, sales promotion, and personal selling will also be covered. Students will develop a specific marketing plan as well as analyze the current merchandising plans for food products and services used in the United States.

Human Resource Management (MGMT-307)

3.0 credits

An analysis of the legal, operational, and psychological considerations in recruiting, selecting, hiring, training, compensating, developing, disciplining, evaluating, and terminating employees. Other topics will include workforce demographics, employee illiteracy, substance abuse in the workplace, affirmative action, workers with disabling conditions, workforce stress, human resource planning, collective bargaining, and safety and equity considerations. Students will also analyze cases, solve actual or simulated personnel problems, and investigate successful practices in these areas.

Financial Accounting (MGMT-310)

3.0 credits

This course provides an introduction to accounting theory and concepts that will lay the foundation for the preparation of financial statements. Students will learn how to record, process, and summarize financial transactions. Emphasis is placed on the preparation of the income statement, balance sheet, statement of owner's equity, and statement of cash flows for a sole proprietorship, partnership, and corporation. This course includes an interactive component using accounting software to reinforce the concepts discussed. Prerequisite(s): Introduction to the Hospitality Industry (BUSM-210).

Foodservice Technology (MGMT-325)

3.0 credits

An overview of the information needs of foodservice establishments, with a focus on software applications for restaurant operations, including point of sale (POS) systems. In addition, students will review the selection and implementation of systems and examine effective use of technology in the foodservice industry.

Consumer Behavior (MGMT-350)

3.0 credits

This course will focus on the study of consumer behavior using social science concepts. In addition, emphasis will be placed on buyer decision-making; motivation and attitudes of consumers; brand, product, and service attributes; perception; and purchasing behavior. Prerequisite(s): Marketing and Promoting Food (MGMT-302).

Current Issues in Hospitality Technology (MGMT-351)

3.0 credits

This course explores trends and emerging technologies within the hospitality industry, with a focus on those that impact the food and beverage industry. Students will explore and evaluate a variety of technologies from a management perspective.

Finance (MGMT-361)

3.0 credits

This course is designed to provide students with an understanding of basic finance as it applies to the small business owner. As an overview of various finance issues faced in the hospitality industry, the course covers topics such as the time value of money, capital budgeting, business valuation, the cost of capital, capital structure, and risk analysis. In addition, the course will cover the legal and tax issues related to the various forms of business organizations. Emphasis will be placed on developing analytical skills necessary for making effective business decisions relevant to the hospitality industry small business owner. Prerequisite(s): Financial Accounting (MGMT-310).

Corporate Finance (MGMT-362)

3.0 credits

This course is designed to provide students with an understanding of basic finance. It covers various topics such as time value of money, capital budgeting, business evaluation, the cost of capital, capital structure, and risk analysis. Emphasis will be placed on developing analytical skills necessary for making decisions relevant to the hospitality industry. Prerequisite(s): Financial Accounting (MGMT-310) and Marketing and Promoting Food (MGMT-302). Corequisite(s): Introduction to Corporate Ventures (MGMT-414).

Managerial Accounting (MGMT-365)

3.0 credits

This course involves the interpretation and analysis of financial reports used in business organizations. It covers various topics such as implementing internal controls, budgeting, conducting break-even analysis, and performing financial statement analysis. Emphasis is placed on how management uses financial data to support business decisions related to the hospitality industry. Prerequisite(s): Financial Accounting (MGMT-310).

Personal Finance (MGMT-375)

3.0 credits

This introductory elective course will focus on personal financial management concepts including banking, budgeting, consumer credit, consumer purchasing, investments, housing, retirement planning, insurance, and basic tax planning. Emphasis will be placed on the development of short-term, midrange, and long-term financial plans and the creation of a personal financial portfolio. Prerequisite(s): Finance (MGMT-361) or Managerial Accounting (MGMT-365).

Business Planning (MGMT-407)

3.0 credits

This course is designed for students who are interested in developing a realistic business plan. The business plan is the "who, what, where, when, how, and why" of a business; it is the road map to follow on the journey to success. These plans are structured documents that include all the details and particulars about a business concept. In this course, students will develop a business plan along standard lines, including information about products or services, staff, marketing, financing, operating budgets, location, and facilities. This is an independent project in which students work closely with the guidance of the instructor. Prerequisite(s): Financial Accounting (MGMT-310) and Marketing and Promoting Food (MGMT-302).

Introduction to Entrepreneurship (MGMT-408)

3.0 credits

A basic introductory course that ties together material covered in core management classes and applies the information to the design and evaluation of new ventures. The course will focus on the entrepreneur and the decisions that need to be made in planning, financing, developing, managing, and operating a business. Concept development and idea creation are essential elements in the discussion of entrepreneurship, as are the requirements necessary to start an

operation, including site selection, choosing a legal form of organization, and government regulations. The course will use a variety of media, such as case studies, real-life experiences, interviews, and concept development. Prerequisite(s): Human Resource Management (MGMT-307), and Finance (MGMT-361) or Managerial Accounting (MGMT-365).

Leadership and Ethics (MGMT-410)

3.0 credits

This course will examine the intersection of leadership and ethics in business. Students will examine the skills needed for effective leadership, the ethical dilemmas of leadership, the foundation and context of moral choice, the moral implication of decision making, and the impact upon staff morale, personal integrity, and citizenship. The purpose of the course is to develop an understanding of the student's own leadership style and preferences, make visible the ethical challenges and decisions facing leaders, examine the leadership role in sharing the organization's ethical culture, and explore several alternative methods of ethical decision making.

Foodservice Management in Health Care (MGMT-411)

3.0 credits

This course is an introduction to the foodservice operations and management in health care facilities, including, but not limited to, medical centers, community hospitals, nursing homes, rehabilitation centers, assisted living facilities, and other health care institutions. Emphasis will be placed on analyzing the operations of several foodservice departments, identifying and measuring patient/customer satisfaction, defining clinical nutrition care management, comparing food delivery systems, and identifying trends in health care reform and legislation. Students will analyze case studies, participate in field trips to local health care institutions, and identify skills required to operate a foodservice enterprise in the health care field. They will also complete a capstone project: evaluate major components of a foodservice operation in a chosen health care facility. This course will prepare students to be competent entry-level managers in health care facilities.

Introduction to Corporate Ventures (MGMT-414)

3.0 credits

This course will explore the concept of entrepreneurship in the corporate setting (intrapreneurship). Students will learn the value of seeking new and innovative products and processes to improve profitability and achieve staying power in a fast-moving business world. While using the hospitality and food industry sector as a base, students will learn how to apply the skills of an entrepreneur to obtain business solutions that are fresh, inventive, and novel. The course will target skills to identify and evaluate potential business ideas, cultivate creativity, and navigate the pathways of change within a corporate environment. Case studies, readings, guest speakers, and interactive projects will be the foundation for producing a meaningful skill set that will ensure entrepreneurial success. No textbook will be used for this course. Corequisite(s): Corporate Finance (MGMT-362).

Organizational Behavior (MGMT-416)

3.0 credits

Organizational behavior (OB) is the study of people at work, as well as group behavior in the workplace and the culture of the organization itself. These are all seen as contributing factors to three measures of employee performance: productivity, absenteeism, and turnover. The OB discipline is based on a large number of scientifically based research studies used to accurately predict "cause and effect" of certain individual and group behaviors that occur in the workplace. By its very nature, it is a deliberate blend of the scientific and the practical--an applied science in the truest sense. Classes will combine these two components of OB--the research and its applications--to understand how they improve the functioning of organizations and the satisfaction of the people who work there. Prerequisite(s): Human Resource Management (MGMT-307).

Intraventure Operations Technology (MGMT-417)

3.0 credits

During Intraventure Operations Technology, students will immerse themselves in the technology commonly utilized in today's restaurants. Through a series of assigned readings, lectures, videos, demonstrations, lab work, independent research, and projects, students will build their understanding of restaurant technologies as well as design and implement their Innovation Kitchen restaurant technology plan. Prerequisite(s): Marketing and Promoting Food (MGMT-302).

Intraventure Planning (MGMT-418)

3.0 credits

Intrapreneurship students will work in teams to refine, present, and defend their plan for the new intraventure restaurant facility. At the end of the semester, students will present the business plan to a panel of industry professionals who will select which plan is worthy of implementation. Prerequisite(s): Financial Accounting (MGMT-310), Introduction to Corporate Ventures (MGMT-414), Corporate Finance (MGMT-362), and Marketing and Promoting Food (MGMT-302). Prerequisite(s) or Corequisite(s): Managerial Accounting (MGMT-365), Intraventure Operations Technology (MGMT-417), and Menu Development and Testing (MGMT-419).

Menu Development and Testing (MGMT-419)

3.0 credits

In this course, students pursuing the intrapreneurship concentration will develop a menu and recipes in support of the intraventure restaurant business planning project. Menus and recipes must reflect theme and communicated parameters for cost, labor, equipment, and production. (Only available to students in the Intrapreneurship concentration.) Corequisite(s): Human Resource Management (MGMT-307), Managerial Accounting (MGMT-365), Intraventure Operations Technology (MGMT-417), and Intraventure Planning (MGMT-418).

Intraventure Operations (MGMT-421)

3.0 credits

A capstone course in which the students implement the restaurant concept developed in the previous semesters. The class serves as the environment where students learn and develop skills necessary to the planning and operation of a restaurant within a set, limited physical plant. Students will undertake managerial responsibility for the innovation in the Student Commons. The students will organize themselves, refine the concept, and run the restaurant for the full semester. They will hire and supervise workers for their "restaurant," and do scheduling, ordering, costing, and consumer satisfaction surveys to aid in their understanding of the complexity of running a restaurant. This course is highly original in that the students will be fully responsible for operating a restaurant on campus. The format is also unusual; the students will work at least five hours per week in the restaurant as both line workers and managers. In addition, class will be held once a week where every class will start with an overview of the operations. The rest of the class will be devoted to lectures and case studies on the hospitality industry. Prerequisite(s): Human Resource Management (MGMT-307), Managerial Accounting (MGMT-365), Intraventure Operations Technology (MGMT-417), Intraventure Planning (MGMT-418), and Menu Development and Testing (MGMT-419). Prerequisite(s) or Corequisite(s): Intraventure Critique, Analysis, and Evaluation (MGMT-422).

Intraventure Critique, Analysis, and Evaluation (MGMT-422)

3.0 credits

This course will require that the student analyze, evaluate, and critique the overall operation of the foodservice concept operating in the Innovation Station. The student will perform comprehensive analysis of the following areas: purchasing and inventory systems; financial analysis; guest satisfaction programs; safety, sanitation, and HACCP

procedures; food production and service system efficiencies; and forecasting and planning systems. Prerequisite(s): Intraventure Operations Technology (MGMT-417), Intraventure Planning (MGMT-418), Menu Development and Testing (MGMT-419), Managerial Accounting (MGMT-365), and Human Resource Management (MGMT-307). Prerequisite(s) or Corequisite(s): Intraventure Operations (MGMT-421).

Foodservice Management (MGMT-450)

3.0 credits

This course will integrate material taught in many other classes into a capstone project. Guided by their professor, students will design and execute an event that is marketed to the public. They will also analyze case studies distributed by the instructor. Class topics will include menu design, beverage trends, marketing strategies, facilities design, energy management, budgeting, forecasting, purchasing, inventory control, and the history of hospitality in the United States. This course is designed to expose the student to the skills needed to be an effective leader within the hospitality industry. Prerequisite(s): Financial Accounting (MGMT-310), Marketing and Promoting Food (MGMT-302), Human Resource Management (MGMT-307), and Finance (MGMT-361) or Managerial Accounting (MGMT-365).

College Algebra (MTSC-301)

3.0 credits

This course provides an overview of the fundamental concepts of algebra. Topics discussed will include, but are not limited to, real and complex numbers, linear equations and inequalities, quadratic equations, polynomial and rational functions, exponential and logarithmic functions, and systems of equations and inequalities. Students will use these concepts to solve real-world problems in a variety of contexts. Prerequisite(s): Culinary Math (MATH-110) or Mathematics (MGMT-302).

Introduction to Statistics (MTSC-302)

3.0 credits

This introductory course in descriptive and inferential statistics places emphasis on the application of theory to real-life situations in a variety of contexts. Topics discussed will include, but are not limited to, measures of central tendency and variance, probability, probability distributions, hypothesis testing, confidence intervals, correlation, and regression. Other topics may be included at the discretion of the instructor. Technology--a graphing calculator, Excel, or statistical analysis software--will be used regularly throughout the course. Prerequisite(s): Culinary Math (MATH-110), Mathematics (MATH-111), or Mathematical Foundations (MATH-115).

Survey of Mathematics (MTSC-305)

3.0 credits

This course is an introduction to selected topics in college-level mathematics. Topics discussed will include, but are not limited to: logic, algebra, graphing and modeling, probability, and statistics. Specialized topics may be included at the discretion of the instructor. This is one of the courses students can choose to satisfy the math/science component of the required liberal arts distribution. Prerequisite(s): Culinary Math (MATH-110), Mathematics (MATH-111), or Mathematical Foundations (MATH-115).

Calculus I (MTSC-306)

3.0 credits

Calculus is the study of functions, how they change, and how they can be used to describe and predict the behavior of various physical systems. This course is an introduction to the fundamental concepts and applications of calculus. Topics will include functions and their graphs, limits, derivatives, and integrals. Prerequisite(s): Culinary Math

(MATH-110), Mathematics (MATH-111), Mathematical Foundations (MATH-115), or ACT math score of 25 or higher, or SAT math subscore of 570 or higher.

Science Fundamentals (MTSC-307)

3.0 credits

This course will emphasize the development of basic scientific skills in the larger disciplines of biology, biochemistry, and chemistry, and will enhance students' ability to understand the living world. It will serve as a prerequisite for science-related courses as well as provide students with the basis upon which to evaluate and better comprehend written scientific material from a variety of sources. This is one of the courses students can choose to satisfy the math/science component of the required liberal arts distribution. Prerequisite(s): Culinary Math (MATH-110), Mathematics (MATH-111), or Mathematical Foundations (MATH-115).

Anthropology of Food (SOCS-304)

3.0 credits

An examination of the relationship between food and culture with a focus on the cultural rules of food consumption and how they can be compared to the rules of music, dancing, and poetry. Course topics include the relationships between food and religion, gender, folkways, mores, and life cycle rituals. Emphasizing critical reading and writing, this course gives students theoretical and empirical exposure to food research in anthropology, folklore, history, and sociology. Prerequisite(s): Introduction to Gastronomy (ARTS-111) or Gastronomy (ARTS-155), and College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Psychology of Human Behavior (SOCS-306)

3.0 credits

An introduction to various schools of thought that explain why people behave the way they do. Topics covered in the course include personality, motivation, memory, learning, perception, nature, nurture, and adaptation.

Social Psychology (SOCS-308)

3.0 credits

An examination of how the behaviors, thoughts, and feelings of the individual are influenced by the presence of other persons. Topics such as attitude formation and change, altruism and aggression, interpersonal attraction and love, stereotypes and prejudice, and criminal justice and conformity will be discussed. In addition, various empirical research methods will be examined and applied to these topics.

Principles of Microeconomics (SOCS-310)

3.0 credits

This is a survey course in the theory and application of microeconomics. In contrast to macroeconomics, microeconomics focuses on individual decision-making. The focus throughout the semester will be the understanding of the relationship between economics and policy, which requires an understanding of history and institutions. The course topics focus on microeconomic issues and problems such as competition and monopoly, pricing, consumer demand, and producer supply. The course develops a theoretical framework for microeconomic analysis and applies this theory to practical domestic and international economic policy problems.

Principles of Macroeconomics (SOCS-320)

3.0 credits

This is a survey course in the theory and application of macroeconomics. In contrast with microeconomics,

macroeconomics focuses on aggregate behavior, or the behavior of the economy as a whole. The student will be introduced to methods of economic reasoning and the variety of ways economists develop models based on observed behavior. The focus throughout the semester will be the understanding of the relationship between economics and policy, which requires an understanding of history and institutions. The course develops a theoretical framework for macroeconomic analysis and applies this theory to practical domestic and international economic policy problems, specifically: unemployment, inflation, business cycles (fluctuations in the economy), and growth.

Elementary Spanish I (SPAN-310)

3.0 credits

For students who have had little or no previous exposure to the language. This course is a foundation in spoken and written Spanish, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in Spanish and students will spend weekly sessions in a language laboratory.

Elementary Spanish II (SPAN-320)

3.0 credits

A continuation of Elementary Spanish I. This course is a foundation in spoken and written Spanish, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in Spanish and students will spend weekly sessions in a language laboratory. Prerequisite(s): Elementary Spanish I (SPAN-310).

Intermediate Spanish (SPAN-350)

3.0 credits

This course focuses on the development of listening, speaking, reading, and writing skills through conversation, written assignments and selected readings on a variety of topics. Students also gain knowledge of Spanish vocabulary, grammar, and culture. Class will be conducted in Spanish and students will spend weekly sessions in a language laboratory. Prerequisite(s): Elementary Spanish II (SPAN-320).

Academic Rules, Regulations, and Information

Students at The Culinary Institute of America, as at any college, are taught a variety of information, skills, and values in their classes. They are evaluated based on their performance in the college's classrooms, kitchens, bakeshops, and dining rooms as they progress toward their degree or certificate. This section outlines the information and regulations that support the curricula and academic life at the CIA.

Registration

Registration is the formal process of enrolling in the college's degree or certificate programs. Students must be cleared academically and financially to progress from one semester to the next. Students can only attend classes if they are registered. Registration schedules are posted on CIA Main Menu. For more information, contact Student Financial and Registration Services.

When students receive academic and financial clearance, they will be assigned an associate degree or certificate program class schedule at the discretion of the CIA. The college reserves the right to alter groups, schedules, policies, and operational procedures in order to achieve the best educational balance. For the bachelor's degree schedule at the New York campus, students will choose their courses following a set of guidelines. At the CIA Singapore, courses for

the bachelor's degree will be offered based on the academic needs of each entering cohort of students to meet the degree requirements of the CIA.

Course Load

Full-time students are scheduled for 12 to 18 credits in a 15-week semester. Occasionally, a student may request a credit overload to 21 credits in a specific semester. Due to the academic rigor required, an overload request will be granted provided the student has attained a cumulative GPA of 3.60 or higher after having completed at least 30 credits at the CIA and has permission from his or her academic advisor. A student on overload will pay the per-credit charges for credits above 18. Please see Tuition and Fees. Under no circumstances will a student be permitted to take more than 21 credits in a semester.

Students placed on academic probation are limited to a maximum of 15 credits per semester. For more information, see Academic Progress.

Prerequisites

Because of the unique nature of the curriculum, there are occasionally courses that must be passed before students will be permitted to take the next course in the sequence. These prerequisites are set by the Education Division's Curriculum Committee and are enforced by the Registrar's Office. If there are any questions, students should contact the Center for Career and Academic Advising for further clarification.

Comprehensive Examinations

Required for associate degree and certificate program graduation, the exams—known as practical exams—are subject to the same academic regulations as all courses. Students can get more information about the comprehensive examinations from Student Financial and Registration Services.

There are two comprehensive examinations built into each associate degree program; two cooking practical exams for the culinary arts programs and two baking and pastry practical exams for the baking and pastry arts degree programs. In the ACAP, there is one comprehensive exam in cooking. In the bachelor's degree program at the CIA Singapore, the cooking practicals will be administered in the first semester of the junior year and the second semester of the senior year.

All of these exams are mandatory. Neglecting to take these when they are scheduled will result in a makeup fee of \$150 for each missed exam.

Class Admittance

For a student to be admitted to class, the student's name must appear on a class roster.

Students also must have financial clearance to attend classes at all times. In order to start the first course of a semester, a student must possess a valid, signed class admit card from Student Financial and Registration Services.

Course Makeups

Students who have to make up a course for any reason must make arrangements to re-register for the course. Doubling up on courses is strongly discouraged, but may be permitted under the following conditions:

- The courses being considered are not both laboratory courses—cooking, baking, pastry, or table service.
- The student has a minimum grade point average of 2.0 and is not on academic probation.
- The enrollment in the makeup course does not exceed the maximum allowable class size.
- The course schedules do not conflict.
- There are no non-laboratory prerequisites.

Students who fail a course twice must obtain written permission from the academic dean (NY), director of education (CA), director of education (TX), or managing director (SG) to take the course at another college and must receive a grade of "C" or higher to transfer the credits back to The Culinary Institute of America.

ServSafe Exam Retake

The ServSafe® certification examination is given as a Pass/Fail grade at the end of the Food Safety course. It is a prerequisite for Externship (Culinary Arts) (EXTN-100) or Externship (Baking & Pastry Arts) (EXTN-101). The ServSafe certification exam consists of 80 multiple-choice questions, and is recognized by 95% of jurisdictions that require or encourage food safety certification. The certifying body is the National Restaurant Association Educational Foundation, which provides many different versions of the secured exam.

Exams in Spanish, Korean, Japanese, Chinese, and French Canadian are available, but requests must be made by the end of the first full week of the student's Food Safety or Introduction to Food Science class to make the accommodations.

Only retake exams proctored at The Culinary Institute of America will be accepted, and a certification exam score of 75% or better is required to pass the exam and become certified. Students who score below 75% will see an "F" on their transcript and must reschedule to take the exam through Student Financial and Registration Services (SFRS) to avoid delay in leaving for externship. A passing grade ("P") is required to be registered for externship.

No more than four attempts to pass the exam are allowed in a year, and a 60-day waiting period is required between the second and third attempt and again between the third and fourth attempt. After the fourth attempt, the examinee must wait another full year before he or she is eligible to retake the exam a fifth time.

Students must complete five hours of tutoring no more than 30 days before the scheduled exam date in the Learning Strategies Center/Library Learning Commons (U.S. campuses) or with a faculty member (SG) prior to retaking the exam. Students will not be permitted to retake the exam without proof of the tutoring hours.

Students will be charged \$60 for exam retakes.

If a student has a valid ServSafe Manager Certification that is valid for at least the first day of their externship, they will receive credit for the exam (ServSafe Exam (ARTS-112A)) but are still required to complete the Food Safety course (Food Safety (ARTS-112)).

Culinary and Baking & Pastry Practical Retake

Students in the degree programs who remain unsuccessful at passing either the culinary or baking and pastry practical examinations after their third attempt will not be allowed to register for a subsequent attempt until they have met with the dean of academic engagement and administration (NY culinary arts students), dean of baking and pastry arts (NY baking and pastry arts students), director of education (CA and TX students), or managing director (SG students). The student may be required to repeat appropriate coursework and/or complete remedial work before being allowed to register for any subsequent attempt.

If a student does not pass on his or her fourth attempt, the student will be required to meet with the Academic Standards Committee, which may or may not require the student to take a leave of absence in order to gain additional culinary or baking and pastry skills.

Culinary Practical Retake—ACAP

Students in the ACAP who remain unsuccessful at passing the culinary practical examination after their third attempt will not be allowed to register for a subsequent attempt until they have met with the Standards Committee. The Committee may require the completion of remedial work before allowing the student to register for any subsequent attempts. This may require the student to withdraw in order to complete the work off campus. Students will be notified by the student affairs manager when they are required to meet with the Standards Committee.

Withdrawal from a Course

Students are expected to attend and complete all classes for which they are registered. Students are eligible to participate in an add/drop period during the first seven calendar days of each semester (attendance policies apply during the add/drop period). There is no add/drop period during a student's externship semester. Students who decide to withdraw from a course after the add/drop period must request their withdrawal with the Center for Career and Academic Advising. Students will be eligible for a grade of "W" if withdrawing from the course by the deadline listed in the chart below. After that time, the student will be assigned a grade of "WF."

Course Withdrawal Timeline

Length of class	Typical meeting days	Last day to withdraw with a grade of "W"
3-week lab or lecture course	5 days per week	3rd class day
5-week lab course	5 days per week	5th class day
6-week lecture course	2 days per week	6th class day
7-week lecture course	2 days per week	7th class day
9-week lecture course	4 days per week	9th class day
12-week lab or lecture course	1 day per week	6th class day
12-week lab or lecture course	2 days per week	12th class day
15-week lab or lecture course	1 day per week	7th class day
15-week lab course	2 days per week	6th class day
15-week lab or lecture course	2 days per week	15th class day

Repeating a Course

Students will be permitted to repeat classes they have previously failed or from which they have been withdrawn. Students will also be permitted to repeat a course they have failed twice. If the student successfully completes the course, the passing grade will be issued. The previous failure or failures remain on the student's transcript, but are not included in the calculation of his or her grade point average. If the repeated course is failed more than two times, the student must meet with his or her academic advisor or the director of the Center for Career and Academic Advising for permission to repeat the course a third time.

Students will be permitted to repeat classes for which they have previously earned a grade of "D" once. The previous "D" grade remains on the student's transcript, but is not included in the calculation of his or her grade point average. The higher grade will be calculated in the student's grade point average. Students repeating courses must consult with Student Financial and Registration Services to prevent scheduling conflicts and to review potential financial aid implications. Please review GPA and completion rate information under Satisfactory Academic Progress.

Independent Study

Independent studies provide a unique opportunity for highly motivated students in the bachelor's degree programs to pursue a particular area of study under the guidance of a faculty member. The protocol for students who wish to create an independent study is as follows:

- Identify a research project and a faculty member with the appropriate expertise who is available to work with them.
- Write a formal proposal for their independent study that includes the following parts: description and rationale for the research project, three to five sources, and a timeline.
- The proposal needs to be approved by the faculty member and an associate dean no later than the first week of the semester in which the independent study will be done.
- The associate dean will give the final approval and notify the Registrar's Office.

Another option for students interested in pursuing an independent study is to enroll in the Honors Thesis Seminar (BPSE-415).

Bachelor's Degree Concentrations

Students in the **food business management major** of the bachelor's degree program have the option of participating in a specialized program of study that may include a semester at one of the college's branch campuses:

- Advanced Concepts in Baking and Pastry (semester in California; for students who have completed the baking and pastry arts core only)
- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California)
- Intrapreneurship: Driving Innovation from Within an Organization (fully in New York)
- Italian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Italy)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)

In addition, students in the **applied food studies major** of the bachelor's degree program have the option of taking the following concentrations:

- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California)
- Italian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Italy)

- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)

Each semester is approximately 12 to 15 weeks and space is limited. In order to be considered, students must submit a Request to Participate form to the Center for Career and Academic Advising.

Students interested in pursuing a concentration must meet the following requirements:

- Be in good academic standing as defined in the CIA *Academic Catalog*,
- Have successfully completed Financial Accounting (Financial Accounting (MGMT-310)), and
- Have no more than two other "first-term" (first semester, junior year) courses not yet successfully completed in the bachelor's program.

Students may be permitted to register for a concentration in the second semester of the senior year under the following conditions:

- The concentration is not offered during the first semester of their senior year,
- They have fulfilled the language requirements, and
- They have successfully completed Foodservice Management (Foodservice Management (MGMT-450)) prior to leaving for that concentration (for concentrations with a semester at one of the CIA's branch campuses).

Concentrations running every semester (starting September, January, and May)

- Advanced Concepts in Baking and Pastry
- Advanced Wine, Beverage, and Hospitality
- Intrapreneurship: Driving Innovation from Within an Organization

Concentration running two semesters each year

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (starting January and September)
- Italian Cuisine: An Edible Journey from Traditional to Contemporary (starting January and September)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (starting January and May)

Concentration running one semester each year (starting May)

- Farm-to-Table: Practices of a Sustainable Table

Double Majors and Concentrations

Occasionally a student wishes to specialize in two discrete areas of study to prepare for his or her intended career. In such a case, the student may want to apply for a double major or double concentration. The student will complete a single set of core requirements and complete two sets of major and major elective/concentration requirements, one for each major desired. Courses cannot be counted twice to meet different requirements. Students who complete the requirements for a double major receive a single diploma.

Requirements:

- Students who request a double major or double concentration must do so by the second semester of the junior year so as not to extend the length of the current degree program.
- The option of earning a double major or concentration is available to matriculated baccalaureate students only and based on availability.
- A double major/concentration requires the approval of the Center for Career and Academic Advising, which will take into consideration issues such as potential scheduling conflicts and transfer credits prior to approving the program of study.
- The student must select one major as his or her primary program of study.
- If a student wishes to declare a concentration within one of the majors, that too must be approved by the Center for Career and Academic Advising.

- If the courses for the first concentration also fulfill elective requirements for the degree and/or the major, courses toward a second concentration are in excess of the total required for the degree. Therefore, these courses cannot be considered toward the student's full-time enrollment status and are not eligible for financial aid.

If a student expresses a second area of study interest that will extend the duration of study beyond the normal program length, the request may be granted with the following stipulations:

- The current degree (pending successful completion) will be conferred as planned.
- The student may re-enroll as a non-matriculated student.
 - There is no financial aid eligibility for the non-matriculated status.
 - The student will be reported to any lenders as graduated from his or her degree program and begin repayment of any loans incurred.
 - The courses required for the additional major or concentration will appear on the student's official transcript with earned grades.
 - The transcript will not note an additional major or concentration since the student is not enrolled in a degree program.

No amended or additional diploma will be issued at the conclusion of the course work.

Auditing Courses

In order to enable students to pursue topics of their interest and take courses that are not included in their degree or certificate program, students may audit degree or certificate courses under the following conditions:

- The student must be enrolled in a degree or certificate program,
- The course is not a required course in the student's degree or certificate program,
- There is room in the course,
- There are no scheduling conflicts,
- The course is normally offered by the college for credit,
- The faculty member has approved the request to audit the course, and
- The student has paid the audit fee before the class begins.

The Externship and Global Cuisines and Cultures courses are not eligible for audit. The auditing fee for any course shall be \$490 per credit.

Students who audit degree or certificate program courses are expected to attend all classes, but their work will not be evaluated and no record of their participation will be kept. Their transcripts will show that they have audited the course.

Students who want to audit courses must make payment and scheduling arrangements with Student Financial and Registration Services (NY), the registration manager (CA), the director of education (TX), or the managing director (SG).

Technical Standards

The mission of The Culinary Institute of America is to teach students the general knowledge and specific skills necessary to grow into professional positions of influence and leadership in the food and hospitality industry. Contemporary culinary, baking and pastry, and hospitality education requires that the acquisition and utilization of professional knowledge be accompanied by a necessary set of skills and professional attitudes. The CIA requires that all students meet certain functions and technical standards that are essential for successful completion of all phases of our education programs, and that reflect industry requirements and standards.

To participate in and successfully complete the CIA's degree, certificate, and/or non-credit programs, each student, with or without reasonable accommodations, must be able to:

1. Have the ability to sufficiently perform kitchen, externship, dining room, café, and classroom activities and procedures. Examples of relevant activities include, but are not limited to, the ability to:
 - a. Work in a refrigerated classroom.
 - b. Lift and transport food, including hot food, as well as other culinary or baking product, equipment, small wares, and utensils.
 - c. Lift and transport trays with plated foods, small wares, and other items, and serve and clear tables where guests are seated.
 - d. Safely pour and serve liquids and beverages, including hot liquids.
 - e. Safely handle hot foods such as pulled sugar or other items coming out of a heat source.
 - f. Safely use knives for food preparation as well as other commercial cooking, baking, or serving utensils.
 - g. Perform repetitive motion skills required in the kitchen and the food industry, such as whisking, dicing, or piping.
 - h. Follow and maintain the National Restaurant Association's ServSafe® sanitation standards for safe food handling.
 - i. Safely and effectively operate standard commercial cooking and foodservice equipment.
 - j. Participate and/or work in an environment where commercial microwaves and convection ovens are being used continuously.
 - k. Test and evaluate food and beverage products.
 - l. Produce food products within the time parameters designated by a course objective within a class or for a hands-on cooking or baking practical exam.
 - m. Handle and cook different varieties of fish, seafood, beef, pork, chicken, lamb, venison, or other meats, vegetables, and fruit products.
 - n. Handle and bake/cook using different flours—including all grains—as well as chocolate, fruits, and nuts.
1. Attend and actively participate in all classroom courses.
2. Attend and actively participate in production kitchen classes; instructional kitchen classes; dining room, café, and/or laboratory classes; and externship, for a minimum of seven consecutive hours per session, noting that those sessions may start at different hours of the day.
3. Communicate effectively and professionally when interacting with peers, faculty, staff, other college personnel, guests, and employers. Examples of relevant communication activity include, but are not limited to:
 - a. Use of effective verbal and/or nonverbal communication skills
 - b. Effective utilization of the English language
 - c. Ability to interpret communication from other people and respond in a professional fashion
1. Have the ability to meet and perform sufficiently all course objectives that are essential in all classroom, laboratory, dining room, café, externship, and kitchen courses. Examples of relevant cognitive ability include, but are not limited to, the ability to:
 - a. Learn and benefit from the college's curriculum.
 - b. Follow directions.
 - c. Reason and perform independently.
 - d. Process information accurately and thoroughly and prioritize tasks.
 - e. Demonstrate skills of recall using both long- and short-term memory.
 - f. Apply knowledge.
 - g. Perform mathematical computations.
 - h. Write essays, reports, and research projects as well as complete other college-level writing assignments.
 - i. Demonstrate the conceptual, integrative, and analytical skills necessary for problem solving and critical thinking.

1. Have the emotional stability, as well as the behavioral and social attributes, required to work individually and in teams within classrooms, laboratories, dining rooms, cafés, kitchen environments, and at externship locations. Examples of relevant activities include, but are not limited to, the ability to:
 - a. Develop professional working relationships with classmates, instructors, guests, employers, and others.
 - b. Function effectively under stress and regulate one's own emotional reaction.
 - c. Adapt to multiple situations and perform multiple tasks.
 - d. Adhere to the college's Student Code of Conduct.
 - e. Exercise sound judgment.
 - f. Focus and maintain attention on tasks.
 - g. Self-manage medical or emotional conditions.
1. Have the ability to sufficiently maintain the safety and well-being of fellow students without posing a safety threat to others in all environments on campus, and during externship and other college-sponsored trips.

Competency-Based Curriculum

The CIA's skill-based competency curriculum recognizes a fixed standard of educational achievement, rather than a standard that compares a student's accomplishments to the rest of the group. Students must pass all courses and comprehensive practical exams to earn their degree or certificate. To pass a course, students must achieve a minimum mastery level for all of the skill-based competencies identified for that course. The criteria for the mastery level are listed in the course guide and explained by the instructor, based upon considerations such as reasonable expectations of student skill levels.

Students who are unable to master one of the skill-based competencies will have a chance to practice further with a Skills Remediation assignment to successfully master that skill-based competency. If students are unable to master the skill-based competency through Skills Remediation, they must repeat the entire course.

Satisfactory Academic Progress for Financial Aid Eligibility

In order to maintain eligibility for financial aid, a student must maintain satisfactory academic progress, which is measured quantitatively and qualitatively each academic term.

Academic Progress—Degree Programs and ACAP

Students are expected to maintain satisfactory academic progress and move efficiently through the program by passing all courses and assessments, and maintaining a minimum cumulative grade point average (GPA) of 1.75 at the end of the first semester and a 2.0 for all subsequent semesters. Student grades may be reviewed at any time. A student will not be considered making satisfactory academic progress if he or she:

- Has a cumulative GPA below 1.75 at the end of the first semester of the associate degree program or the first nine weeks of a certificate program, or
- Has a cumulative GPA below 2.0 for any subsequent semester.

Students not making satisfactory academic progress will be placed on academic probation or dismissed from the CIA.

Academic Probation and Dismissal

Academic probation provides students with an opportunity to improve their academic standing while still enrolled in the program. Students who do not attain a 1.75 cumulative grade point average (GPA) at the end of the first semester (or in the first nine weeks of the certificate program) or do not attain a 2.0 cumulative GPA in subsequent semesters are placed on academic probation. Academic probation will be communicated in writing by the dean of academic engagement and administration. Students on academic probation must meet with a member of the Learning Strategies Center/Library Learning Commons to address study skill issues and to sign the required Academic Contract. The contract will specify the academic support activities best suited for the student's success. Students at the Singapore campus must meet with the managing director. While on academic probation, students will have their GPA audited throughout the semester.

Academic dismissal will be rendered if a student:

- Has been on academic probation during the last semester completed and is unable to maintain a cumulative GPA of 2.0 by the end of the current semester.

Academic Probation and Academic Dismissal will be recorded on the student's transcript. The college's Withdrawal Refund Policy will apply.

Appeal

A student who wishes to appeal a dismissal may do so as follows:

- Submit the appeal within two weeks from the date the dismissal letter was issued.
- Meet with his or her academic advisor to discuss the concerns.
- Submit the Academic Dismissal Appeal form and supporting documentation to the Registrar's Office, Student Financial and Registration Services (NY), the Education Office (CA and TX), or the managing director (SG).
- Prepare for a meeting with the Academic Standards Committee if the registrar, director of education, or managing director determines that the written appeal warrants a meeting to discuss the request for reinstatement.

Students granted reinstatement must submit a request for readmission to Student Financial and Registration Services, the Education Office, or the managing director a minimum of 60 days prior to a reentry date. Reentry dates will be based on space availability in the class or semester in which the student wants to return.

Academic Standards Committee

In addition to hearing appeals for academic dismissal, the Academic Standards Committee also meets with students who:

- Are being reviewed for violations of Academic Honesty, or
- Have failed the baking and pastry or culinary practical examinations four times.

If a student fails to appear before the Academic Standards Committee, no other appeal is allowed. The decision of the Academic Standards Committee is final.

Academic Progress—WBGC

Graduate students must maintain at least a 3.0 cumulative GPA to be in good academic standing. If the cumulative GPA falls below 3.0, the graduate student will be placed on academic probation and will be required to meet with the director of education. If the student's cumulative GPA does not meet the required 3.0 at the end of the probation period, the certificate will not be conferred. If the student wants to appeal the decision, a final appeal may be made to the provost.

Graduate students will be permitted to repeat classes for which they have previously earned a grade of "C" once. The previous "C" grade remains on the student's transcript, but is not included in the calculation of his or her grade point average. The higher grade will be calculated in the student's grade point average. Graduate students repeating courses are advised that the course may not be offered each semester, and must consult with Student Financial and Registration Services to prevent scheduling conflicts and to review potential financial aid implications. Please review GPA and completion rate information under Satisfactory Academic Progress.

Academic Probation

Academic probation provides students with an opportunity to improve their academic standing while still enrolled in the program. Students who do not attain a 3.0 cumulative grade point average (GPA) at the end of the first semester are placed on academic probation. Academic probation will be communicated in writing by the director of education at the California campus and recorded on the student's transcript. Academic support services are available to all students.

Attendance—Degree Programs and ACAP

Class Attendance

Given the demands of the college's degree and certificate programs, the amount of material covered in classes, and the nature of the curriculum, students are required to arrive on time and remain in class for all class sessions. Students who miss more than a specific number of classes within a course will automatically fail that course and must repeat the entire course. Students who miss more than a specific number of classes throughout the 30-week, two-year, or four-year program will be suspended. Each faculty member may have established his or her own requirements regarding attendance. Refer to course guides for all such requirements. Students are responsible for finding out the specific requirements for each particular class and instructor.

Missing Classes

If a student is absent for a class in which daily participation is graded, the student will receive a grade of zero for that class. Students who miss the specified number of classes in a course (as follows) shall automatically fail that course and will have to retake it:

	3-week course	5-week course	6-week course	12-week course	15-week course
1.5-credit lab*	3	-	-	-	-
1.5-credit lecture	3/2 [#]	-	3	-	-
2.0-credit lab*	3	-	-	-	-
3.0-credit lab*	3	3	-	3	7 ⁺
3.0-credit lecture	2	-	3	7 ⁺	7 ⁺
6.0-credit lab	-	-	-	-	5

* Including kitchen, bakeshop, restaurant, culinary science lab, or wines courses meeting for any amount less than a full 15-week semester.

Two classes in a 1.5-credit lecture course that meets eight or fewer times.

+ For three-credit courses that meet only once per week; each absence counts as two absences.

Major Vacations

Students who miss class(es) on either the day before or the day after the April vacation (bachelor's students and students at the California campus only) or the August or December vacations (all campuses) will earn two absences for each class that they miss. Students should verify class schedules with their instructors before making any travel plans for these vacation periods.

Attendance Probation for Cumulative Absences

Students who miss 10 classes in the freshman and sophomore years will be reminded of attendance policy, placed on attendance probation, and warned of possible suspension or dismissal by the Student Affairs Office or its designee. In cases where two or more courses meet in one day, each class that a student misses counts as one absence. Certificate program students can miss no more than five classes for the 30-week duration of the program and still be considered for graduation. In semesters where two or more courses meet in one day, each class that a student misses will count as one absence per class. If a student misses four classes, the student may be placed on attendance probation. In the bachelor's degree program in Singapore, students who miss 10 or more classes may be suspended by the Attendance Committee.

Because juniors and seniors normally attend three classes a day, students who miss 24 classes in the junior and senior years will be reminded of the attendance policy, placed on attendance probation, and warned of possible suspension or dismissal by the Student Affairs Office or its designee. Each class a student misses counts as one absence.

Attendance Review

Students on attendance probation who miss additional classes may be required to attend a meeting of the Attendance Committee.

Students who do not attend the scheduled meeting of the Attendance Committee will be automatically suspended, and the Committee will determine whether and under what conditions the students will be allowed to continue their studies at the college.

Attendance Suspension (Degree Programs)

Freshmen and sophomores who accumulate more than 18 absences in their freshman and sophomore years may be suspended from the college by the Attendance Committee. Medical, legal, and family emergency reasons for missing classes will be taken into account by the Attendance Committee so long as students notify the Student Affairs Office or its designee at the time and can provide the Office with appropriate documentation.

Juniors and seniors who accumulate more than 36 absences in their junior and senior year may be suspended from the college by the Attendance Committee. Medical, legal, and family emergency reasons for missing classes will be taken into account by the Attendance Committee so long as students notify the Student Affairs Office or its designee at the time and can provide appropriate documentation.

Attendance Suspension (ACAP)

Students who accumulate more than four absences within the 30-week ACAP may be suspended from the college by the Standards Committee. Medical, legal, and family emergency reasons for missing classes will be taken into account by the Standards Committee as long as the student notifies the student affairs manager at the time and can provide appropriate documentation.

Personal Emergencies and Exceptional Circumstances

If a student is forced to miss a class due to sickness, personal emergencies, or unforeseen circumstances, the student must notify the Health Services Office or the Student Affairs Office (U.S. campuses) or the Administrator's Office (SG), who will notify the faculty member. Depending on the nature of the situation and the academic circumstances, the dean of student affairs, student affairs manager, or managing director, after consultation with the faculty member, may recommend a withdrawal from the course.

In exceptional circumstances and if the student has not exceeded the maximum number of absences that would cause one to fail the course, the faculty member may assign additional work and give partial credit for a missed class.

In the event that a student is sick on the day(s) of his or her practical exam and/or make-up practical exam, he or she should (if possible) go directly to Health Services or to a physician for an evaluation. If warranted, Health Services or the student affairs manager will issue a sick note (or Medical Certificate in Singapore) for the student to take to the exam proctor, who will inform Student Financial and Registration Services of the No Show due to sickness. After a discussion with the student, the student financial and registration advisor (NY), registration manager (CA), student affairs coordinator (TX), or managing director (SG) will re-schedule the test date, and the student will not be charged for the new test date. Baking and pastry arts students should refer to their practical exam criteria for the baking and pastry two-day practical examination for additional grading criteria and information.

Religious Holidays/Military Reservist Duty

Students who are observing a religious holiday or have required military reservist duty that coincides with regularly scheduled class days are excused for that time period. In such cases, students can be excused for no more than two days of that class, and will be held accountable for information they missed. If students need to take more than two days for religious or military service reasons, they will be required to withdraw from the course. As a participant in religious or military reservist activities, students will not be academically penalized for missing class.

Attendance Committee

The members of the Attendance Committee will include the dean of student affairs (as chair) or his or her designee, an associate dean or director of education, two faculty members, and the registrar or his or her designee.

Since the decision of the Attendance Committee is final, there is no appeal.

Attendance—WBGC

To maintain the academic integrity of the Wine and Beverage Graduate Certificate Program (WBGC) and meet the learning objectives, students are expected to attend all classes, meet all deadlines, and be present for examinations. Absences will undermine the focus of class discussions and student interaction. Absences may be excused in exceptional circumstances, with permission of the instructor and completion of make-up work assigned.

Grading—Degree Programs and ACAP

The college operates on a quality-point alpha grading system for the degree programs and ACAP as follows:

Grade/ Symbol	Numeric Range	Quality Points
A	95–100	4.00
A-	90–94	3.66
B+	87–89	3.33
B	84–86	3.00
B-	80–83	2.66
C+	77–79	2.33
C	74–76	2.00
C-	70–73	1.66
D	65–69	1.00
F	<65	0.00
P	N/A	0.00
HP	N/A	0.00
NS	N/A	0.00
I	N/A	0.00
W	N/A	0.00
WF	N/A	0.00
TC	N/A	0.00
AU	N/A	0.00
IP	N/A	0.00

At the end of each course, a student's grades will be posted on CIA Main Menu. If the student feels there has been a grading error, he or she should immediately contact the instructor, who may authorize a Grade Correction Form to correct the error.

Grading—WBGC

The college operates on a quality-point alpha grading system for the WBGC as follows:

Grade/ Symbol	Numeric Range	Quality Points
A	95–100	4.00

A-	90–94	3.66
B+	87–89	3.33
B	84–86	3.00
B-	80–83	2.66
C+	77–79	2.33
C	74–76	2.00
F	<74	0.00
P	N/A	0.00
I	N/A	0.00
W	N/A	0.00
WF	N/A	0.00
TC	N/A	0.00
AU	N/A	0.00
IP	N/A	0.00

At the end of each course, a student's grades will be posted on CIA Main Menu. If the student feels there has been a grading error, he or she should immediately contact the instructor, who may authorize a Grade Correction Form to correct the error.

Calculating a Grade Point Average (GPA)

The GPA is calculated by multiplying the credits earned by the grade points for each course separately to calculate the quality points. All the quality points are then added together, and the total is divided by credits earned, including credits for "F" grades that have not been repeated.

Example:

BUSM-245		1.5 credits—grade: B+
CULP-115		3.0 credits—grade: C
1.5 CREDITS x 3.33 (B+) =		4.995 QUALITY POINTS
3.0 CREDITS x 2.00 (C) =		6.00 QUALITY POINTS
4.5 TOTAL CREDITS =		10.995 TOTAL QUALITY POINTS
10.995 (TOTAL QUALITY POINTS) ÷ 4.5 (TOTAL CREDITS)		
	=	2.44 GPA

Grading Symbols

I **Incomplete:** This grade indicates a student hasn't completed all the course requirements. It may also indicate failure to master specific course competencies. Freshmen and sophomores must make up all course requirements before they can begin the next semester. Juniors and seniors must make individual arrangements with the associate dean for liberal arts before they can begin the next semester. If students do not complete the course by the specified date, they will automatically fail the course and be required to make up the entire course at the cost of full tuition.

W/WF **Withdrawal/Withdrawal Failure:** The grade of "W" is assigned to a student who officially withdraws from a course before the last day to withdraw as outlined in the Course Withdrawal Timeline. Withdrawal after this period results in a grade of "WF."

P **Pass:** Given for cooking, wine and service, and baking and pastry practical exams and some pass-fail courses.

HP **High Pass:** Given for cooking, wine and service, and baking and pastry practical examinations.

TC **Transfer Credit:** Denotes that credit for a course was transferred from another college.

NS **No Show:** Given only for cooking, wine and service, and baking and pastry practical exams and externship prep seminars if a student never showed up to take them. Note: if a practical exam or externship prep seminar is missed for this reason, it is recorded as an absence.

NG **No Grade:** This grade is automatically given if a student is on a roster and the instructor fails to give a grade or if the student hasn't officially withdrawn from a course.

AU **Audit:** This symbol indicates that a student did not take the course for credit and the instructor of this course did not make an evaluation to issue a grade.

IP **In Progress:** This symbol indicates that grades have not been submitted and/or processed.

At the end of each course, the instructor will issue a grade. Clarification about the grade can be obtained by contacting the instructor immediately.

Skills Remediation

CIA faculty in the culinary arts degree programs and the certificate program will assign a student to attend Skills Remediation for a specific competency or competencies for the following reasons only:

1. The student has failed to demonstrate proficiency in the competency during his or her class.
2. The student has missed the competency in his or her class due to absence.

Scheduling

Student Financial and Registration Services (NY), the assistant director of student affairs' office (CA), the director of education's office (TX), or the managing director's office (SG), upon receiving the Skills Remediation Kitchen Assignment form from the faculty member, will schedule the student to take part in Skills Remediation.

Grades

If a student is scheduled to attend Skills Remediation and has not successfully completed the remediation assignment prior to the end of the course, he or she will carry a grade of Incomplete (I). Once the student has demonstrated proficiency in the competency in question during Skills Remediation, the assigning faculty member will change the grade (which is based on the student's actual attendance and performance in the class, and will not include his or her Skills Remediation performance) and submit the grade change.

Skills Remediation Attempts

Students will be allowed up to three attempts to achieve proficiency in a single competency. If a student fails to show proficiency after three attempts, or has carried an Incomplete for more than nine weeks, he or she will be required to meet with the dean of academic engagement and administration (NY), director of education (CA and TX), or managing director (SG).

Fee

The fee for attending a Skills Remediation session is \$60, which will be billed to the student's account.

Problems with a Grade

Students who have a concern about a grade received in any class should follow this process:

1. Speak with the instructor of that particular class.
2. If the instructor is unable to satisfy the student's concern or to answer his or her questions fully, the student should submit his or her concerns in writing to the Grade Review Committee (or the Standards Committee at the California campus). The student's written statement must be received within three weeks of the date the instructor submits the grades. Grade review forms are available on CIA Main Menu.
3. The student will be invited to address the Grade Review Committee/Standards Committee to express his or her concerns. The committee will also review information provided by the instructor and will then decide what action to recommend to the instructor.
4. The decision of the instructor is final.

Problems with a Class

Students who have other concerns about a class should follow the process below:

1. Speak with the instructor of that particular class.
2. If the instructor is unable to resolve the problem or fully answer the student's questions, the student should make an appointment to see the associate dean or director responsible for that area.
3. If the problem is not resolved to the student's satisfaction, the student should make an appointment to see the appropriate academic dean or education director.
4. The decision of the academic dean, education director, or managing director (SG) is final.

Incomplete Grades

Incomplete grades shall be assigned by faculty members when a student has not yet completed the work for a course and the faculty member agrees to provide a student more time to finish the course. Students shall have no more than nine weeks from the end of the date of the course to submit any incomplete work to the faculty member. Students who

do not finish their incomplete work in the period required will receive an "F" grade since an incomplete grade will be automatically converted to a failing grade nine weeks after the date of the end of the course.

In order to be eligible for an incomplete grade, a student must:

- Have already completed at least three quarters of the work in a course,
- Have a passing grade on the work already submitted in the course, and
- Sign an Incomplete Grade Agreement that indicates the remaining work to be done, the time frame to accomplish that work, and the consequences of not completing the work on time or in a quality manner.

The Incomplete Grade Agreement shall be signed by the student and faculty member and a copy shall be filed in the student's permanent file along with the class roster on which the grades are recorded.

In addition, incomplete grades:

- Shall not be given for students who will fail the course due to absences,
- Cannot be used for a student retaking a final examination (with the exception of a score less than 75 on the National Restaurant Association ServSafe® certification exam), and
- Will not be included in the calculation of a student's grade point average (GPA).

Transcripts

Students are encouraged to keep a personal record of their grades. Official transcripts, bearing the CIA seal and authorized signatures, will be sent at the student's request to prospective employers or to a college where the student has applied for admission. Transcripts are issued from the Registrar's Office after the student submits a written or online request. There is a fee for official transcripts. Official transcripts will not be issued to students or former students with outstanding financial obligations.

Degree and Certificate Eligibility

The current *Academic Catalog* in effect at the time of admission to the CIA describes the academic requirements, policies, and responsibilities obligatory to both students and the college. Should academic requirements and/or policies change during a student's uninterrupted course of study, the student is not required to abide by the changes unless it is specifically stated otherwise. The catalog at the time of admission will serve as the guide.

Students experiencing an interruption of study lasting a year or more must request readmission. For the full policy on readmission to The Culinary Institute of America, please see the Readmission Policy. The catalog in effect at the time of readmission will determine the academic requirements needed for the student to complete the degree or certificate program. The CIA will not waive any new requirements, but will make every effort to minimize the impact of such changes on the student.

Students requesting readmission into degree programs that began prior to 2002 (the year of the CIA's accreditation by the Middle States Commission on Higher Education) will be required to complete College Writing (ENGL-120), request transfer credit for the course taken at another accredited college or university, or score 50 or higher on the College Level Examination Program (CLEP) Composition Modular (no essay). See Transfer Credit for more details.

A student who has successfully completed all courses, maintained the minimum cumulative grade point average of 2.0 required for graduation, and met all attendance requirements will be considered an eligible candidate for his or her earned degree or certificate. Degrees and certificates are conferred at the conclusion of the student's final semester regardless of the end date of the final course or practical examination.

Commencement Ceremony Participation

The Registrar's Office conducts graduation audits and is responsible for certifying that every student is eligible to participate in commencement exercises. For the associate degree commencement, this audit will be conducted during the second semester of the sophomore year. For the bachelor's degree commencement, the audit will be conducted during the second semester of the senior year. For commencement from the certificate programs, the audit will be conducted during the second semester of the program.

Students are expected to complete all program requirements with a minimum GPA of 2.0 to be eligible for graduation. Students will be permitted to walk in the commencement ceremony with six credits outstanding as long as the student is registered in the subsequent semester and has arranged a method of payment. Bachelor's degree students pursuing a concentration at a branch campus during their final semester will be permitted to participate in the commencement ceremony immediately prior to their departure, as long as the student is registered in the subsequent semester and has arranged a method of payment. All students, including those requesting to participate in the commencement ceremony with academic requirements outstanding, must complete a graduation application and receive approval from the registrar at least three weeks prior to the commencement ceremony date for associate degree ceremonies, and at least 60 days prior to bachelor's degree ceremonies. Requests submitted after these deadlines cannot be accommodated.

Students will be acknowledged by their proper names during the ceremony and in the commencement program. Participation in the commencement ceremony is not verification that a student has met all of the academic requirements and has earned the degree or certificate—all requirements must be completed satisfactorily to be considered graduated.

Upon final review, once all grades have been submitted, library books returned, outstanding fees and charges paid, and/or outstanding disciplinary actions resolved, diplomas will be distributed.

Commencement Awards

Qualified students will be recognized at the graduation ceremony with awards to honor their academic achievement and distinguished service. **Graduation awards are specific to the student's program and campus where they are enrolled.**

Bachelor's

The CIA presents the following awards to deserving students graduating from the college's bachelor's degree programs:

Craig Claiborne Communication Award

Awarded to the student who consistently writes in an engaging, erudite, and thought-provoking style; demonstrates a willingness and ability to express himself or herself orally; and elicits earnest consideration from listeners. A minimum cumulative GPA of 3.5 or higher, a minimum of 42 institutional credits in the bachelor's curriculum, and no outstanding courses at the time of the ceremony are required.

Dean's Applied Food Studies Award

Given to the student who demonstrates, through a strong record of scholarship and service to the community, a commitment to advancing the field of food studies and achieves a GPA of 3.5 or higher in the required applied food studies courses.

Founders' Management Award

Awarded to a student who demonstrates critical thinking, communicates well, participates in class activities, and maintains a GPA of 3.5 or higher in the required management courses.

Jacob Rosenthal Leadership Award

For exemplary leadership and professionalism inside and outside the classroom.

Julius Wile Academic Achievement Award

Awarded to the student with the highest GPA earned with a minimum of 42 institutional credits in the bachelor's curriculum and with no outstanding courses at the time of the ceremony.

President's Humanities Award

Awarded to the student who demonstrates, in written works and spoken comments, an intellectual curiosity in the tradition of humanist thinking; weighs evidence; analyzes information; and uses sound reasoning to substantiate opinions. This student goes beyond the expectations for most assignments. A minimum cumulative GPA of 3.5 or higher, a minimum of 42 institutional credits in the bachelor's curriculum, and no outstanding courses at the time of the ceremony are required.

Provost's Culinary Science Award

Awarded to a student who demonstrates scientific literacy, cross-disciplinary thinking skills, and a sincere desire to address the challenges and opportunities of an increasingly complex food system, and earns a GPA of 3.5 or higher in the required culinary science courses.

Bachelor's and Associate

The college presents the following awards to qualified graduating students:

The Culinary Institute of America Judiciary Award

Given to a student who has successfully completed 15 weeks of service and is recommended for this award by the Judiciary Board's advisors.

The Culinary Institute of America Student Government Service Award

Given to a student who has completed a distinguished period of service and accomplishment and is recommended for this award by the SGA advisors.

Associate in Culinary Arts

Special awards for deserving students in the associate in culinary arts degree program are presented at commencement. These include:

Culinary Award

Recognizes the student with excellent skills in culinary arts.

Frances Roth Leadership Award

For outstanding leadership, professionalism, and service to the college.

Katharine Angell Academic Achievement Award

Given to the student with the highest GPA through the Contemporary Hospitality and Service Management class.

Management Award

For excellence in management classes.

The Young Professional's Medal of Merit of the Académie Brillat-Savarin

Given to a student demonstrating excellence in wine knowledge.

Associate in Baking and Pastry Arts

Special awards for deserving students in the associate in baking and pastry arts degree program are presented at commencement. These include:

Frances Roth Leadership Award

For outstanding leadership, professionalism, and service to the college.

Katharine Angell Academic Achievement Award

Given to the student with the highest GPA through the Beverages and Customer Service class.

Management Award

For excellence in management classes.

St. Honoré Baking and Pastry Award

Awarded to the student with excellent skills in baking and pastry courses.

The Young Professional's Medal of Merit of the Académie Brillat-Savarin

Given to a student demonstrating excellence in wine knowledge.

Accelerated Culinary Arts Certificate Program

Commencement awards for this program include:

ACAP Student Achievement Award

Recognizes one student who has achieved a high standard of performance as determined by the faculty.

Culinary Award

Recognizes the student with excellent skills in culinary arts.

Wine and Beverage Graduate Certificate Program

The college presents the following awards to qualified graduating students:

The Student Achievement Award

For high achievement as determined by the faculty.

Graduate Certificate Professional Excellence Award

Awarded to a graduating student who demonstrates exceptional service as determined by the class.

Academic Honors

Academic honors will be awarded to students who have earned their degrees and have attained commendable cumulative grade point averages at the CIA. Those students anticipated to receive honors are recognized in the graduation ceremony program. Notations will be made on the diploma once all grades and cumulative GPAs have been verified.

Bachelor's Degrees

Summa Cum Laude (with highest honor): 3.80 or higher GPA

Magna Cum Laude (with high honor): 3.60 to 3.79 GPA

Cum Laude (with honor): 3.40 to 3.59 GPA

Associate Degrees

High Honors: 3.75 or higher GPA

Honors: 3.50 to 3.74 GPA

Perfect Attendance

Students who have a perfect attendance record at the completion of their program (associate or associate/bachelor's) will receive a certificate of merit.

Withdrawals

Withdrawal from the CIA is granted when a student anticipates that he or she will not be returning to the college. Students will be placed on withdrawal at the time that a requested leave of absence exceeds 180 days, or if they do not continue attending classes and have not received approval for a leave of absence in writing. Students are required to make a request for withdrawal to the Center for Career and Academic Advising. Students who withdraw from the CIA after the add/drop period will be assigned a non-punitive grade of "W" or a punitive grade of "WF" depending on the time of the withdrawal within the semester.

After a withdrawal, students are responsible for any curriculum modifications that occurred during their absence, even if they were already beyond that point in the curriculum. Students at the U.S. campuses will be charged tuition and fees based on the college's Withdrawal Refund Policy for the appropriate campus, found in the Tuition and Fees section. If a student has federal loans, once he or she withdraws, repayment of loans may begin within six months. CIA Singapore students should contact SIT regarding any applicable charges.

Externship candidates who have not provided the Center for Career and Academic Advising with a signed training agreement from an approved externship site within the first three weeks of the externship semester will be officially withdrawn. If the student leaves his or her externship site prior to the agreed-upon timeframe for whatever reason, he or she will be considered as not being enrolled in class and will be withdrawn.

Students who encounter a serious medical problem that prevents them from continuing to attend classes must immediately request a withdrawal from the appropriate department:

- New York campus—Student Affairs Office (Health Services or Counseling and Psychological Services)
- California campus—Student Affairs Office
- Texas campus—Student Affairs Office
- CIA Singapore—Managing Director's Office

Temporary Medical Condition

Due to essential hygiene reasons and the safety of oneself or others, students who have a medical condition requiring a hard or soft cast on an upper or lower limb, a sling, or the use of crutches will not be permitted in culinary, baking, pastry, or table service classes.

Students who have any other temporary medical condition that significantly affects mobility or normal stride, prevents the wearing of required footwear, or causes restricted vision will not be permitted in culinary, baking and pastry, or table service classes.

In addition, any splint, cast, sling, boot, brace, or wrap that affects the ability to receive first aid treatment to the covered body part in cases of cuts or burns would also prohibit the student from participating in the above classes.

When the student's condition is fully healed, he or she must present signed documentation from a health care provider indicating that the student is permitted to resume culinary, baking, pastry, or table service classes to Health Services (NY), the assistant director of student life (CA), the manager of student services (TX), or the managing director (SG).

If a currently enrolled student cannot remain in a class at the time of the injury, the college may withdraw the student from the class. If the student is unable to resume any courses, he or she will be withdrawn for that semester.

Leave of Absence

A leave of absence (LOA) will only be granted between semesters for military service or medical, personal, or financial situations in which a student may find it impossible to continue in regularly scheduled classes without interruption. Students may not take an LOA in lieu of disciplinary action or to delay their return to the CIA from externship. Regardless of semester, all students may request an LOA upon the completion of a semester and prior to the beginning of a new semester with appropriate approval.

To qualify for a leave of absence, students must meet with an advisor in the Center for Career and Academic Advising and provide a reasonable expectation of their return to the CIA. Supporting documentation will be required by the college to grant the LOA. A leave of absence is valid for a period of up to 180 calendar days within each calendar year. Leaves of absence from all U.S. campuses are granted with the approval of the director of student financial and registration services. Students returning from a leave of absence must contact the Center for Career and Academic Advising a minimum of six weeks prior to their anticipated return date to confirm course availability.

Students at the U.S. campuses who leave the CIA without requesting a leave of absence will be unofficially withdrawn from the college. This may result in additional campus housing charges, a delay in obtaining any housing refund, failing grades due to absences, and/or a delay in returning to classes.

Withdrawal from the CIA could affect a student's financial aid, including loan repayment terms and/or loan grace periods. If a student fails to return from a leave of absence, he or she will be automatically withdrawn, and the schedule for a withdrawal refund will apply effective from his or her last day of attendance (as indicated in the student's leave of absence record).

Students at the CIA Singapore who leave the CIA without requesting a leave of absence will be withdrawn from the college and may incur financial and/or academic consequences. For more information, students should contact Financial Services at the Singapore Institute of Technology (SIT).

Professionalism, Uniform, and Hygiene—Degree Programs and ACAP

Professionalism

As professionals at The Culinary Institute of America, we are constantly working to enhance the status of the hospitality industry. Students, faculty, staff, and alumni all share a common pride in their work, workplace, and appearance. We have all chosen the hospitality industry as our vocation. It is an ancient and respected profession. It takes many years of hard work, training, dedication, and tenacity to become a leader in this industry, but it takes only a few moments to dress, act, and think like a professional. The following standards of conduct are expected of anyone who aspires to be regarded as a professional in the hospitality industry.

Professionals:

- refrain from abusive and foul language;
- speak and act without prejudice to race, color, creed, religion, age, gender, disability, ethnicity, veteran status, marital status, or sexual orientation;
- demonstrate and adhere to ethical business practices, with due respect for customers and colleagues;
- promote understanding and respect for those alcoholic beverages used in the hospitality industry;
- refrain from the abuse of drugs and alcohol;
- treat all equipment and property with respect as if personal property;
- are polite and courteous to all visitors, peers, and colleagues;
- work with a positive attitude;
- dedicate themselves to learning;
- stay open-minded to the opinions of others;
- share knowledge with others;
- act reliably and dependably; and
- act with honesty and integrity in their interactions with all people.

Personal Hygiene

Every professional in the culinary field should be acutely aware of the necessity to maintain the highest standards of personal hygiene and to present a businesslike appearance at all times. In the early stages of your program, you are issued the ServSafe® textbook, which discusses personal hygiene in detail. It is the responsibility of all foodservice professionals to bathe or shower, practice oral hygiene, and use deodorant daily.

Food Safety and Kitchen Sanitation

The CIA has developed comprehensive food safety and sanitation programs. You are responsible for food safety and food preparation area sanitation as an integral part of your learning experience, and are expected to abide by the guidelines set forth in each food production area. You are expected to taste food in kitchens using tasting spoons. Eating is allowed only in designated dining areas. Drinking liquid from a closed container and away from the workstation is the only acceptable way to consume liquids in kitchens and classrooms.

Uniform Care

You are expected to wear your uniform with pride and make sure it is neat and clean at the start of each class. Sitting on the floor, the ground, or the stairs in your uniform is not acceptable. The maintenance of your appearance is a professional matter; therefore, you are responsible for laundering and ironing your own uniform. For students living on campus, laundry facilities are located in each residence hall for your convenience.

Alterations to your uniform are your responsibility. In the event uniforms do not fit properly, return them within five days of receiving them to Central Issuing in Roth Hall (NY), the Education Department (CA), or the Student Services Center (TX). New uniforms will be issued within five days.

The Student Dress Code

General

Promoting an environment where students learn to dress professionally is one of the ways in which the CIA helps its graduates achieve success. As such, the students, faculty, and administration of the college share the responsibility to maintain a Student Dress Code. While we present the code as a set of rules and requirements, we aspire to create a culture of enthusiastic cooperation and self-governance among the student body itself.

The Student Dress Code must be observed in all academic buildings on days, and during hours, that the campus is open for student and/or public access:

- Roth Hall, McCann Education Annex, East Wing, Colavita Center, Admissions Center, Marriott Pavilion (NY)
- Greystone main building, Williams Center for Flavor Discovery, and Rudd Center for Professional Wine Studies (CA)
- Teaching kitchens, lecture halls, and dining hall (TX)

The following are standards that are required when attending any class, or accessing any academic buildings:

- You must be clean-shaven, with sideburns not exceeding the middle of the ear for men. Beards are not permitted.
- Mustaches must be neatly trimmed and must not extend beyond the corner of the lips.
- Facial jewelry (including spacers, gauges, etc.), in eyebrows, eyelids, lips, tongue, upper ear, or nose, is not permitted, and covering (with bandages, etc.) jewelry in place, such as piercings, is not acceptable.
- Sheer or see-through clothing is not permitted.
- Colored or logo T-shirts are not permitted.
- Leather or denim clothing (of any color) is not permitted.
- Hats, other than CIA-issued chef's toques, are not to be worn.
- In all instances, hair must be of a natural color, groomed, and clean.
- Headphones are not acceptable in class, nor in hallways and public contact areas.
- No excessive makeup, cologne, aftershave, or detectable sprays and lotions.

The particular type of dress required is dependent on the nature of the student's class, as noted below. As a general rule, kitchen/lab classes require a chef's uniform, hospitality and service management classes require a uniform specific to the restaurant/café/service setting, and all classroom-based courses require either a chef's uniform or business professional attire. The required uniform is therefore not a function of a student's academic status at the college (i.e., associate or bachelor's degree program) but rather the context in which the class is held:

Chef's Uniform

- CIA-issued cleaned and pressed chef's checkered pants of proper fit, neither pegged nor cuffed. Pants must be hemmed above the natural heel and below the ankle.
- CIA-issued cleaned and pressed white chef's jacket embroidered with your name. Sleeves of the chef's jacket may be folded only to the wrist, except in cases where practicality of the work being done requires otherwise.
- CIA-approved clean white neckerchief.
- CIA-issued clean white hat.
- CIA-issued cleaned and pressed apron.
- Black or white socks (only), which cover the ankle.
- One plain ring and one watch are the only jewelry permitted. A CIA-issued group leader or student government pin will be permitted on the right front collar of the uniform. In addition, veteran students are permitted to wear a CIA-issued pin that indicates their branch of service alongside the American flag. This pin must be worn on the left front collar of the uniform.
- White undergarments are required for both men and women—colors or logos are not permitted.
- The breast pocket of the chef's jacket may only contain one clip-on pen, one clip-on thermometer, and notecards or a small notebook.

- Fingernails should be short, trimmed, clean, neat, and free of polish.
- For sanitation reasons, gloves, aprons, side towels, and hats are not worn during certain activities that might lead to contamination (i.e., going to the restroom, taking out the garbage), as well as in non-class activities such as entering or leaving academic buildings, or eating meals in student dining rooms.
- For safety reasons, wallet chains, visible key rings, and straps are not permitted.
- All students in culinary (including meat and fish fabrication) and baking classes must wear clean, polished, black, sturdy work shoes that provide support to stand and work for long hours. They must have a closed back, non-slip soles, and black laces (when applicable).
- Hair must be restrained above the collar in a professional manner, with solid white or black hair restraints, barrettes, or scrunchies.
- Anything not specified in this section may not be worn with the uniform. Uniforms must be complete and worn as designed.

Hospitality and Service Management Uniforms for Culinary Arts

- Clean and pressed white dress shirt.
- White undergarments are required for both men and women—colors or logos are not permitted.
- CIA-issued ties are required.
- CIA-issued pressed bistro apron.
- Clean and pressed black skirt (no more than two inches above the knee) with hosiery for women, or trousers for women and men. Pants must be hemmed above the natural heel and below the ankle. No jeans, pants with grommets, or leggings. Pants should **not** be taper fitted, but have a flow of hemmed trousers/slacks.
- Plain flesh-colored or black hosiery (no prints or seams) with skirts for women.
- Plain black socks (above the ankle) with trousers for men and women.
- Clean, black, polished, leather, low-heeled dress shoes or closed-black clogs. Shoes must be slip-resistant.
- One plain ring and one watch are the only pieces of jewelry permitted. Spacers and gauges are **not** permitted. No facial/dermal piercings.
- Two black click pens (no logo), one de-crumber, and one corkscrew must be carried in the apron pocket.
- Fingernails must be short, trimmed, clean, neat, and free of polish.
- If pants have belt loops, a solid black belt is required.
- Hair must be restrained in a professional manner and off the face, with solid white or black hair restraints, barrettes, or scrunchies.
- For safety reasons, wallet chains, visible key rings, and straps are not permitted.
- No excessive makeup, cologne, aftershave, or detectable sprays and lotions.

Hospitality and Service Management Uniforms for Baking & Pastry Arts

- Clean and pressed café chef's jacket (TX).
- Clean and pressed white long-sleeved shirt (NY and CA).
- CIA-issued bistro apron.
- CIA-issued ties are required (NY).
- Clean and pressed black skirt with hosiery for women, or trousers for women and men. Pants must be hemmed above the natural heel and below the ankle. No jeans, pants with grommets, or leggings. Pants should **not** be taper fitted, but have a flow of hemmed trousers/slacks.
- White undergarments are required for both men and women—colors or logos are not permitted.

- Plain flesh-colored or black hosiery (no prints or seams) with skirts for women.
- One plain ring and one watch are the only jewelry permitted.
- Fingernails must be short, trimmed, clean, neat, and free of colored polish.
- Clean, black, polished, low-heeled dress shoes or closed-back clogs. Shoes must be slip-resistant.
- Hair must be restrained in a professional manner and off the face, with hair restraints or barrettes.
- For safety reasons, wallet chains, visible key rings, and straps are not permitted.
- No excessive makeup, cologne, aftershave, perfumes, or detectable sprays or lotions.

Student Maître d'Hôtel Uniform

- Traditional business suit, or jacket, tie, and trousers for men.
- Traditional business suit, dress, or skirt/blouse combination for women. No jeans, pants with grommets, or leggings. Pants should **not** be taper fitted, but have a flow of hemmed trousers/slacks.
- Clean and pressed dress-style shirts appropriate to the suit worn.
- Flesh-colored or dark hosiery/dark socks (that cover the ankle) only.
- Clean and polished dress shoes. Platform shoes and those with excessive heels (more than two inches) are unsafe and are not acceptable.
- Jewelry accessories permitted—one post or stud earring per earlobe, one necklace, one watch, one brooch/pin, one ring, and one bracelet. Leather and cloth jewelry are not permitted.

Classroom-based Courses

A chef's uniform can be worn in any classroom setting. Otherwise, the following business professional attire must be worn:

- Traditional business attire, such as suits, dresses, and sport coats, is recommended.
- Ironed or pressed pants or skirts may be worn. Skirts need to be no shorter than two inches above the knee. Pants must be hemmed or cuffed. No shorts or capri pants. Leggings worn under clothing are acceptable.
- Students are expected to dress neatly with clean and pressed shirts tucked in as appropriate. Turtlenecks and collared polo shirts are acceptable. T-shirts, or undershirts worn as outerwear, are not acceptable. Tops revealing bare shoulders, midriff, or cleavage are not permissible.
- A sweater, tie, or sport jacket may be worn along with a collared shirt or turtleneck.
- Shoes must be appropriate for wear at a professional business meeting. Sneakers, hiking sandals, shower shoes (flip-flops), or bedroom slippers, for example, are not acceptable. Platform shoes and those with excessive heels (more than two inches) are unsafe and unacceptable. Open-toe dress shoes for women may be worn; however, due to health and safety codes, they are not allowed in kitchens at any time, so plan accordingly.
- Jewelry accessories are permitted; however, in the spirit of encouraging a professional environment, discretion is advised.
- No sheer or see-through clothing is permitted.

Guidelines for Graduation Dress

In recognition of the commitment to professionalism and hospitality, students are expected to wear the following at graduation:

Associate Degrees, Bachelor's Degree (Singapore), and Accelerated Culinary Arts Certificate Program

- Flesh-colored or dark hosiery/dark socks only.
- Clean and polished black dress shoes.
- Black dress slacks or pants only.
- CIA-issued, cleaned and pressed white graduation chef jacket buttoned to the top.
- CIA-issued clean, white paper toque.
- Hair must be a natural color, groomed, and clean.

Bachelor's Degrees, New York Campus

- CIA-issued black cap and gown.
- Anything that shows below the gown must be a solid dark color (e.g., black or navy).
- Flesh-colored or dark hosiery/dark socks only.
- Clean and polished black dress shoes.
- Hair must be a natural color, groomed, and clean.

Additional Considerations

- Outerwear (sweaters, coats, hoodies, and sweatshirts) may not be worn into the kitchens or bakeshops. Please use the lockers provided to store these items.
- Students with injuries that require casts, crutches, slings or other aids for temporary conditions that significantly impair mobility cannot take culinary, baking, or table service courses. Student Financial and Registration Services or the Education Office will make every effort to place the student in an appropriate business management course.
- Students with hand cuts and lacerations must obtain clearance from the Health Services Office (NY), a JobCare official or a personal physician—with clearance verified by the student affairs manager (CA), or the director of education (TX) to attend kitchen and bakeshop classes.
- For the fish butchery room, white turtlenecks or white thermal shirts may be worn without a neckerchief. This is the only area that this substitution may be made.
- White cotton headbands may be worn in hot weather. However, no portion of the headband should be visible under the chef's hat, and the headband must be removed when the chef's hat is removed.

Students at the U.S. campuses who have a physical impairment as defined by section 504 of the Rehabilitation Act of 1973 or Americans with Disabilities Act of 1990, or who, because of religious beliefs/customs included in title VI of the Civil Rights Act of 1964 (amended by the Equal Employment Opportunity Act of 1972) are unable to shave facial hair as described above should submit appropriate documentation in writing for a variance to the associate vice president and dean of student affairs (NY), Learning Strategies Center administrator (CA), or director of education (TX). Exceptions to this code must be verified by a letter from the school official named prior and must be carried on the student's person at all times.

Penalties for Non-Compliance

While students are in academic buildings on days campus is open, the uniform and dress code must be adhered to, and will be enforced. Students need to be in proper attire to be admitted to the dining rooms or self-service meal lines. The penalties for non-compliance with the dress code are consistent for all classes at the CIA:

- Of the student's final grade, 10% will be for Professionalism, Uniform, and Hygiene. The professor will assess each violation while students are in the class.
- Students risk the possibility of having demerits issued.
- Students who are non-compliant will be dismissed from class to make the needed corrections.

Students can avoid these penalties by demonstrating professionalism in all they do.

Academic Honesty

At The Culinary Institute of America, students are expected to develop their own ideas and to consult research materials for their studies. The CIA's Academic Honesty code identifies expected behaviors and the consequences of failure to adhere to the expected behavior. The college expects all students to adhere to this policy.

The term "academic dishonesty" may refer to, but is not limited to, any of the following:

- **Cheating:** Using unauthorized materials to complete work (e.g., using another student's mise en place, copying off of a classmate's paper, crib notes, phone, electronic devices, etc.)
- **Purchase/Sale:** Using prepared materials from an organization or person whose business includes selling research papers, original papers, exams, or material to students for their use.
- **Misrepresentation:** Submitting material previously submitted to another instructor or course without the permission of the current instructor, or submitting materials that have already been submitted to the same instructor by someone else.
- **Plagiarism:** Copying from any source without giving credit; using original ideas, recipes, or research without giving credit; or working from another source without giving credit.
- **Fabrication:** Falsification of sources, citations, information, data, and/or other work that is evaluated by the instructor.
- **Other:** Stealing an exam or other materials from a faculty member. Intentionally destroying, altering, or obstructing another student's or faculty member's work, including another student's mise en place. Unauthorized student collaboration on project, papers, or other assignments. Signing in for another student.

This behavior, or assisting others in this behavior, is a serious violation of professional and academic standards at the CIA and will not be tolerated.

Violations

A faculty member who identifies an act of academic dishonesty will discuss such incident with the student.

- The faculty member will determine the consequences of a student's academic dishonesty. Possible outcomes are dependent on the type of academic dishonesty and the decision of the faculty member. Possible consequences include, but are not limited to, a rewrite of the assignment, an additional assignment, a failing grade on the assignment, failure of the class, and/or an appearance before the Academic Standards Committee.
- After any instance of academic dishonesty, if a faculty member finds a student's behavior to be particularly egregious, the faculty member may, in consultation with the appropriate associate dean or education director, recommend academic probation for the student.

In each case, the faculty member will inform the student in person and by letter, a copy of which will be sent to the education director, associate dean, and registrar.

Suspension or Dismissal

In cases of academic dishonesty where the faculty member wants to recommend suspension or dismissal, the faculty member shall consult with the appropriate associate dean or education director and shall recommend suspension or dismissal in writing to the appropriate college official within five working days (Monday through Friday, exclusive of holidays). The faculty member shall also inform the student in writing.

Academic Review

The individual records of students who are recommended by a faculty member for suspension or dismissal due to academic dishonesty will be reviewed by the Academic Standards Committee.

Students will be required to provide a statement or explanation of their situation as well as attend a meeting to review the circumstances surrounding the dishonest behavior. At that meeting, a decision will be made regarding whether the student will be suspended, be dismissed, or can continue at the college under specific conditions.

If the student fails to live up to these conditions, the student will be suspended for a minimum of one semester or dismissed from the college.

Recording

Suspensions or dismissal for academic dishonesty will be recorded on a student's official transcript as a withdrawal.

Appeal

The decision of the Academic Standards Committee is final; there is no appeal.

Statement of Academic Freedom

Faculty members shall be free to teach course information without regard to censorship or any other artificial restraints on free inquiry and learning. Faculty members shall be restricted to dealing with course materials in the classroom environment and shall not use the classroom as a basis for the transmission of information outside of their assigned courses. They shall, however, be free to discuss any controversial issues dealing with their courses without the fear of reprisal, provided the discussions are related to subjects taught.

The CIA has developed standard course materials that faculty members are expected to teach. Faculty members are encouraged to present individual views and alternative materials as a means of supplementing, but not replacing, that standard course material.

Academic freedom in the CIA shall not be deemed to permit or condone denigration or demeaning criticisms of other faculty members, staff members, students, the CIA, its programs, or the foodservice and hospitality industry.

Freedom of individual conscience, association, and expression shall be encouraged and fairness of procedure shall be observed both to safeguard legitimate interests of the CIA and to exhibit by appropriate example the basic objectives of a democratic society.

Supervised Alcohol Tasting

With three exceptions, public consumption of alcoholic beverages in CIA-owned and -operated facilities and properties is strictly prohibited. The exceptions are as follows: when consumption is part of the course within the classroom,

during specifically approved college functions, and in the CIA's public restaurants and cafés. The legal drinking age in New York, California, and Texas is 21, and laws governing the sale and service of alcoholic beverages are observed at all CIA campus locations.

The possession, solicitation, sale, and/or use of illegal drugs are unconditionally prohibited. Violations will result in suspension and possible dismissal from the college.

At the CIA Singapore, rules and regulations pertaining to this section will be enforced under Singaporean law.

Transfers Between Campuses

In some instances, a currently enrolled associate degree student may seek a transfer of studies to a different CIA campus in the U.S. The following procedure has been established so that each case may be considered on an individual basis.

The student must submit a written request for transfer to the appropriate department at the target campus that includes a full explanation as to why the transfer is necessary. For transfers to the California campus, the student should contact the assistant director of student affairs; for transfers to New York, Student Financial and Registration Services; and for transfers to Texas, the director of education. As part of this written request, the student will provide a personal plan identifying dates for the transfer request and how he or she intends to maintain their academic progress through the process.

The written request will be reviewed and given consideration based on the following conditions:

- Space is available at the target campus,
- The student has completed at least one semester of study, and at least one semester of study remains prior to anticipated graduation,
- The student must have a cumulative grade point average of at least 2.0,
- The student's learning track will not be interrupted in a way that will interfere with his or her academic progress,
- The student will be responsible for any makeup and re-registration fees,
- The student does not have any unresolved probationary or disciplinary issues, and
- The student is in good financial standing.

A student is allowed only one transfer opportunity during his or her degree pursuit. The student may not retake any class in which he or she has previously received a final grade according to Repeating a Course. Attendance records will carry over from one campus to the other and will be considered along with academic progress.

A student who has withdrawn or who is on a leave of absence may also be considered for transfer to another campus if the request is made within one year of the original leave.

Once all criteria are reviewed, the student will be notified of the transfer decision by the assistant director of student affairs at the California campus, Student Financial and Registration Services in New York, or the director of education in Texas.

Professionalism/Class Participation—WBGC

Graduate certificate-level coursework requires a significant amount of commitment from enrolled students (and the instructors). The expectations of a traditional graduate course require students to spend three hours in class each week and, depending on work habits and the demands of the course, another nine–12 hours per week on readings and assignments. The assignments and expectations for each course are very rigorous and intense. While students will receive a great deal of instruction and guidance in completing the coursework, it is up to the student to make the most

out of the overall experience. In class, students will engage in consistently high levels of writing, communicating, and group work in order to achieve the course learning objectives. Students will be expected to have thoroughly and critically read all course materials in order to best benefit from the lectures, tours, and tastings, and all students are required to actively participate in the discussion.

Classes are a community of learners, which means students will depend upon each other to support and inform one another. Please refrain from behaviors that would be inappropriate for a learning environment. Electronic devices are permitted in class, and students are encouraged to use them as a resource during discussions and debates; however, please refrain from using electronics during lecture, presentations, or quizzes. Students are encouraged to ask questions, raise issues to the class, and/or make suggestions related to the topics studied. It is advisable to respect each other's opinions and refrain from frequent interruptions of the lecturer or colleagues. Students are expected to:

- Display a willingness to listen to, help, and support other students.
- Take notes on lecture material and demonstrations.
- Contribute to the daily lecture and discussion.
- Refer to material from reading assignments.
- Be attentive to guest speakers and ask relevant questions.
- Actively participate in class activities and field trips.
- Work effectively and cooperatively in group activities or projects.
- Demonstrate an understanding and respect for alcoholic beverages.
- Exhibit respect for teachers, visitors, and colleagues.
- Stay open-minded to the opinions of others.

Readmission Policy

For the full policy on readmission to The Culinary Institute of America, please see the Readmission Policy.

Externship

Students in the associate degree programs (and, in some cases, the bachelor's program in Singapore) will be required to devote a semester to furthering their skills in an extern position in the foodservice industry. Externship is a full-time commitment of a minimum of 14 weeks or 550 hours of full-time work at a CIA-approved location. A satisfactory evaluation of the experience is required for students to receive their degree.

The externship program is administered under the auspices of the Center for Career and Academic Advising at the Hyde Park, NY campus.

Externship information in this section also applies to the **CIA Singapore**, with the following distinctions. Students who enter the bachelor's program in Singapore from a **non-relevant diploma program** must complete the CIA Externship course following the completion of the final semester of academic classes ("top-up" module semester). Students who have entered the CIA Singapore with a relevant diploma must participate in a non-graded professional bridge semester. Training agreements for both the externship and professional bridge must be returned to the managing director no later than the third week of the final semester of course work. CIA Singapore students who do not have additional courses to complete must submit the Professional Bridge Training Agreement prior to the 10th week of the fourth semester.

Externship Planning

Externship is considered a requirement and all students must attend externship career planning sessions scheduled during the first and second semesters. Students who miss any of these sessions will be issued an absence for that session. This absence will be recorded on their transcripts with the externship grade.

Students should begin exploring externship possibilities well in advance to make sure they have secured a position and submitted a training agreement at the end of the second semester. They must select an externship site from an established list of approved sites. A student may not complete his or her externship at a site owned by a member of that student's family. It is the student's responsibility to initiate contact with these employers and obtain a position as an extern. The Center for Career and Academic Advising staff will assist as needed. Externship candidates in the U.S. who have not provided this office with a signed training agreement from an approved externship site within the first three weeks of the semester prior to the start of the externship will be officially withdrawn. (See Withdrawals.)

Prerequisites for Externship

To begin externship, students must have received a passing grade for:

- ServSafe® certification (ARTS-112A or ARTS-150A)
- Culinary Practical Examination I (Cooking Practical) (CULS-151), Culinary Practical Examination I (Written Exam) (CULS-152), or Baking and Pastry Practical Examination I (BAKE-151)

Students who fail their practical examination(s) will be notified immediately by the faculty member administering the examination and the Registrar's Office. Students must make arrangements with Student Financial and Registration Services to retake the exam by the end of the semester. They must pass these exams to begin their externship. The Registrar's Office will notify students of any outstanding courses.

Acceptance of an Externship

Once a student has communicated acceptance of an externship verbally or in writing to the employer, this is viewed as a binding commitment on the student's part to complete the experience. Failure to follow through with the agreement may result in a grade of "F."

An "F" grade will **not** be assigned if:

- A viable reason is presented in writing to the Center for Career and Academic Advising staff and property chef for not completing the externship—personal or family illness, or other circumstances beyond the student's control.
- The student informs his or her supervisor at the externship site of the change in plans, and obtains a letter from the supervisor that indicates acceptance of the student's decision not to begin work at the site. A Center for Career and Academic Advising staff member will then contact the supervisor to verbally confirm that acceptance.

Externship Completion

To receive credit for the course of Externship, a student must be properly registered, which includes financial and academic clearance granted through SFRS **and** having submitted a signed training agreement to the Center for Career and Academic Advising indicating 14 weeks or 550 hours at an approved site. No credit will be given for any time worked prior to registration for the course.

To pass the course of Externship, students must achieve a passing evaluation from their externship supervisor, submit all externship assignments on time for grading, and receive a passing grade for these assignments.

Students will receive an "F" grade and may be required to repeat the externship if they:

- Fail to complete a minimum of 14 weeks or 550 hours of full-time work at a CIA-approved site,
- Work at an establishment that has not been approved for externship,
- Fail to submit satisfactory work in the form of their externship ePortfolio and support materials, or
- Are terminated from their externship or leave voluntarily. In addition to receiving an "F" grade, they will also be withdrawn from the CIA.

Any student who fails or withdraws while out on externship must complete a second externship before returning to campus for the first semester of the sophomore year. If a student returns for sophomore year first semester, submits his or her manual, and receives an "F" on the manual, then the student may complete that semester and repeat the course of Externship before advancing to the second semester of the sophomore year.

Students must make arrangements with the Center for Career and Academic Advising and Student Financial and Registration Services if they need to make up a failed externship. The fee to make up the externship is \$150.

For completion of a second externship, students must complete a minimum of 14 weeks or 550 hours of full-time work at an approved CIA externship site. Students completing a second externship are required to choose a different approved externship location than where they went the first time. Successfully completing a second externship is a prerequisite for the second semester of the sophomore year. There is no grace period for the makeup of a second externship.

NOTE: If a student fails Externship, the externship ePortfolio may be resubmitted at the discretion of the faculty and a fee will be charged. See Fees That May Be Assessed.

Returning from Externship

The Culinary Institute of America requires all students to return on their scheduled return date from externship. If you do not, you will be withdrawn. If the college grants a student permission to return on a different date, that selected date will be based on availability. Regardless of a student's return date, the externship ePortfolio is due on the date that was assigned at the point of registration for the course. Failure to submit the ePortfolio on the assigned due date will result in five points per day deduction, which could result in failure.

Extending the length of the externship period beyond the scheduled return date for the student's group may jeopardize the student's financial aid status and may adversely affect other aspects of his or her status in the fourth semester.

International Students

Per U.S. Department of Homeland Security regulations, international students with an F-1 visa must complete one full academic year (two semesters) in order to be eligible to enter the course of Externship. The Registrar's Office will verify that this requirement has been met. International students will need to provide a copy of their completed Training Agreement to their designated school official (DSO) at their campus location to have their I-20 form authorized, and then obtain a Social Security card from a local Social Security Office.

International students seeking to complete their externship outside the United States should be aware that being outside the U.S. for more than five months will require a new visa application.

International students are encouraged to direct any questions regarding their F-1 visa status and their externship to the designated school official at their campus location.

Web-Based Learning

The college employs Moodle as its web-based course management system. Using a secure password, the CIA Moodle environment can be easily accessed by students and faculty both on and off campus using a wide range of web-enabled devices. The use of Moodle as a web-based learning tool provides on-demand, online access to all posted course guides, recipe manuals, syllabi, assessment rubrics, lecture notes, presentations, course documents, and other curricular support materials. Students can read and study the course material directly online and/or download, save and/or print all or selected portions of these materials.

The system also gives students the ability to use the web to access other pertinent resources, including various online learning tools, external websites, and a wide assortment of educational media. In addition, the use of Moodle ensures that faculty and students are able to take advantage of a number of enhanced features, including discussion forums, interactive glossaries, wiki spaces, tools for digital storytelling, and assorted multimedia projects, to name just a few.

The Moodle course management system is just one of many online applications available to enrich our students' educational experience. For information on other web-based resources and capabilities, please see Technology on Campus for Students.

CIA-Cornell Collaborative Degree Program

The Culinary Institute of America and the Cornell School of Hotel Administration, recognized as the leading educational innovators in service and hospitality management, have formed an alliance to offer a collaborative degree program for students with a passion for the culinary arts and hospitality operations. After earning their AOS or AAS at the CIA, students can transfer to Cornell and complete their Bachelor of Science (BS) from the Cornell School of Hotel Administration in four to five semesters. This unique opportunity allows CIA students to explore topics such as advanced restaurant management, revenue management, design and development, and restaurant entrepreneurship, as well as foodservice in hotels, resorts, spas, stadiums, institutions, and other settings.

Students may be accepted into the program after completing their associate degree program at the CIA. They must complete the Cornell transfer application requirements and interview with the Cornell School of Hotel Administration for consideration. In a predefined program, students pursuing an AOS or AAS in culinary arts or baking and pastry arts may be awarded up to 50 transfer credits.

To learn more, visit www.shacia.org or www.hotelschool.cornell.edu, or e-mail ha-cia_alliance@cornell.edu.

Privacy of Application Records

In accordance with the Family Educational Rights and Privacy Act, the CIA does not release confidential academic and personal information, except under conditions permitted by law, without a student's written permission.

Applicants to the CIA who are not yet enrolled and in attendance may not waive the confidentiality of their records. This means applicants may not inspect, review, or photocopy any material submitted to the college for consideration, including letters of reference, official transcripts, employment evaluations, and interview and test results, until after they are accepted and enrolled at the CIA. At that time, students will have access to the material in the permanent file in accordance with stated policy, copies of which are available in the Registrar's Office.

The CIA does not return any materials sent as part of the admission review process. Applicants should not submit original diplomas and certificates, as they will not be returned.

Privacy of Education Records

U.S. Campuses

The Family Educational Rights and Privacy Act ("FERPA") is a U.S. federal law that protects the privacy of student education records and gives students who reach the age of 18 or attend a postsecondary institution the right to inspect and review their own education records.

FERPA grants students at the U.S. campuses the following rights with respect to education records:

1. **The right to inspect and review his or her education records.** A student may inspect and review his or her education records after submitting a written request to the school official responsible for the record. The school official will make arrangements for access and notify the student of the time and place where the education records may be inspected within 45 days of receiving such written request.
1. **The right to request an amendment of his or her education records that he or she may believe are inaccurate, misleading, or otherwise in violation of his or her privacy.** A student may ask a school official to amend a record that he or she believes is inaccurate, misleading, or otherwise in violation of his or her privacy. The student must provide the appropriate school official with a written statement clearly identifying the part of the education record he or she would like changed, and specify why it is inaccurate, misleading, or otherwise in violation of his or her privacy. The school official who receives the request for amendment must decide within a reasonable period whether corrective action consistent with the student's request will be taken. The CIA may either amend the education record or decide not to amend the education record. If the school decides not to amend the education record, the appropriate school official will notify the student of the decision and advise the student of the right to a hearing to challenge the information.
1. **The right to consent to disclosure of personally identifiable information contained in his or her education records.** The CIA does not release information from a student's education records without the student's written consent unless such disclosure is permitted under FERPA as discussed fully in The Culinary Institute of America's FERPA Policy.

One of the permitted exceptions to the consent to disclosure requirement is to a CIA school official with a legitimate educational interest.

A school official is a person in an administrative, a supervisory, an academic, or a support staff position, or a law enforcement official employed by the CIA; a trustee; a person or company under contract to or acting as an agent for the CIA to provide a service instead of using CIA employees or officials, such as an attorney, an auditor, a consultant or a collection agent; or a student serving on an official committee or assisting a school official in performing his or her task. A school official is deemed to have a legitimate educational interest when the information requested is necessary for that school official to (a) perform appropriate tasks that are specified in his or her position description or by a contract agreement; (b) perform a task related to the student's education; (c) perform a task related to the discipline of the student; or (d) provide a service or benefit relating to the student or the student's family such as health care, counseling, job placement, or financial aid.

1. **The right to file a complaint with the U.S. Department of Education concerning alleged failures by the CIA to comply with the requirements of FERPA.**

The name and address of the office that administers FERPA is:

Family Policy Compliance Office
U.S. Department of Education
600 Independence Avenue SW
Washington, DC 20202-4605

Please note: In accordance with FERPA, the CIA may disclose at its discretion the following directory information without the student's consent: name, permanent address, campus box number, dates of attendance, degrees and/or certificates received with date, campus e-mail address, photographs, academic

program, awards or honors, or enrollment status. A student may opt out of disclosure of directory information by completing the Request to Prevent Disclosure of Directory Information in the Student Financial and Registration Services Office or on the student portal within two weeks of their start date at the CIA.

All questions in reference to FERPA should be directed to the registrar.

Singapore Campus

The CIA Singapore protects the privacy of student education records and gives students who reach the age 18 or attend a postsecondary institution the right to inspect and review their own education records.

Please note that the college's contract with the Singapore Institute of Technology, our partner university, requires that the CIA provide student transcripts to SIT for Singapore Ministry of Education records.

Students are required to sign on the Student Undertaking Form that they consent to the storage and transmission of their personal information by SIT and the CIA Singapore internally within SIT and the CIA Singapore and mutually between SIT and the CIA Singapore for the purpose of the delivery of the degree program. SIT seeks the student's consent before disseminating his or her information to an outside party (e.g., a sponsoring company).

Retention of Student Records

The Culinary Institute of America permanently maintains data for our enrolled students in both paper and electronic form. Data for withdrawn and graduated students is archived electronically.

Paper documents are kept in locked, fireproof file cabinets at each campus. Electronic documents are stored within our student information system as well as our document management system and are backed up via Symantec BackupExec nightly to disk and weekly to tape (stored in fireproof safe). For added security, duplicate copies are kept in off-site storage facilities within fireproof cabinets. Academic records are accessible by the registrar and his/her designees only.

Policies

The policies described here and outlined in the *Student Handbook* specific to the student's campus have been established to enhance each student's overall educational and social experience at the CIA.

About This Catalog

This catalog (which is effective 6/1/17–5/31/18) does not constitute a contract between the college and its students on either a collective or individual basis. An enrollment agreement, signed by the student, constitutes a contract between the CIA and that student.

The student should be aware that some information in the catalog may change. It is recommended that students considering enrollment check with the school to determine if there is any change from the information provided in the catalog. In addition, a catalog will contain information on the school's teaching personnel and courses/curricula offered.

Changes in policies or programs will be provided as an addendum to the catalog in August and December.

The information contained in this catalog is true and correct to the best of the college's knowledge.

California Campus

Any questions a student may have regarding this catalog that have not been satisfactorily answered by this institution may be directed to the Bureau for Private Postsecondary Education at 2535 Capitol Oaks Drive, Suite 400, Sacramento, CA 95833 or P.O. Box 980818, West Sacramento, CA 95798-0818, www.bppe.ca.gov, 1-888-370-7589, or fax: 916-263-1897.

Campus Climate and Inclusiveness

The Culinary Institute of America is committed to providing an encouraging, safe, and inclusive campus and classroom experience for all students, faculty, staff, and guests. The CIA welcomes and is enriched by ideas, cultures, and personal identities of the campus community. Inclusiveness and respect align with the mission of the CIA and allow the college to support a diverse society as well as a diverse foodservice and hospitality industry.

All members of the CIA community are responsible for contributing to a campus environment where everyone is encouraged, is valued, and receives fair and equitable treatment, regardless of personal expression, identity, belief, and status.

Student Code of Conduct

Students are responsible for becoming familiar with the CIA's policies and regulations governing student life. The Student Code of Conduct promotes the necessary order, safety, and security of the CIA community and safeguards the individual and collective rights of everyone on campus. Actions by individuals or groups that interfere with the orderly functions of the college or actions that endanger any member of the community will not be tolerated. The CIA requires students to conduct themselves in ways that exemplify the mission statement of the college and to follow the policies described in their *Student Handbook*.

Student Responsibility

The Culinary Institute of America provides a realistic learning environment for each of its students. Students will be required to participate in a variety of "hands-on" experiences on and off campus, consistent with training in the culinary arts, baking and pastry arts, or food and beverage field. All CIA students assume the risks and responsibilities inherent in the educational process.

Observation and application experiences may at times involve dangers and hazards to which professionals in the foodservice field are exposed. The CIA assumes no responsibility for any of these risks. However, we do attempt to provide a safe environment and to instruct students in safe practices and procedures. None of us are immune to injury in the course of our daily lives, work, or field of study, so students should conduct themselves with due and reasonable care in their actions.

If a particular educational experience is a course, degree, or certificate requirement, or a voluntary extracurricular activity, students must decide whether or not to participate and expose themselves to its possible hazards. If a student chooses not to participate in a required activity, however, he or she may fail to satisfy the course, degree, or certificate requirements. Students may wish to discuss the risks noted above with the faculty or staff supervisor of the activity in which they are participating.

Student Questions

Many times when students have a question, they can resolve it on their own by speaking with the party involved. If, however, after speaking with the student or employee about his or her question, a student does not feel the matter is addressed, or if a student has a question about an administrative process or procedure, he or she may see the following college officials:

Civil Rights Questions

Refer to the full text of the Harassment, Sexual Misconduct, and Discrimination Policy on the Consumer Information page at www.ciachef.edu/consumer-information. (All U.S. campuses)

Curriculum and Faculty Questions

- Deans—Education (NY)
- Director—Education (CA and TX)
- Managing Director (SG)

Financial Questions

- Director—Student Financial Planning in Hyde Park, NY (All U.S. campuses)
- SIT (SG)

Registration and Course Scheduling Questions

- Registrar in Hyde Park, NY (All U.S. campuses)
- Registration Manager or Assistant Director—Student Services (CA)
- Student Services Manager (TX)
- Managing Director (SG)

Residence Life Questions

- Associate Dean—Residence Life or Associate Dean—Campus Life and Student Development (NY)
- Residence Hall Director or Assistant Director—Student Affairs (CA)

General Student Questions

- Associate Vice President and Dean—Student Affairs in Hyde Park, NY (All U.S. campuses)
- Associate Dean—Student Affairs (NY)
- Director—Student Affairs and Administrative Services or Assistant Director—Student Affairs (CA)
- Director—Education (TX)
- Managing Director (SG)

For information on the Program Integrity Rule, see below or visit the Consumer Information page at www.ciachef.edu/consumer-information.

Student Complaint Policy

Any currently enrolled or former student of The Culinary Institute of America (CIA) who believes that an action by the college is in violation of one of its formal policies or procedures may file a complaint in accordance with this policy. The CIA's Student Complaint Policy provides a process for the fair and reliable filing, tracking, and review of a student complaint.

A currently enrolled or former student must seek an informal resolution to his or her concern first by speaking with the policy owner or the appropriate CIA administrator before filing a formal complaint.

California Campus

A student or any member of the public may file a complaint about this institution with the Bureau for Private Postsecondary Education by calling 1-888-370-7589 or by completing a complaint form, which can be obtained on the Bureau's web site at www.bppe.ca.gov.

Texas Campus—Notice from the Texas Higher Education Coordinating Board

Overview

The Texas Higher Education Coordinating Board (THECB) adopted rules codified under Title 19 of the Texas Administrative Code, Sections 1.110–1.120, on October 25, 2012. The rules create a student complaint procedure to comply with the U.S. Department of Education's "Program Integrity" regulations, which require each state to have a student complaint procedure in order for public and private higher education institutions to be eligible for federal Title IV funds. In December 2011, the Office of Attorney General of Texas issued an opinion stating that the THECB has authority under Texas Education Code Section 61.031 to promulgate procedures for handling student complaints concerning higher education institutions.

How to Submit a Student Complaint

After exhausting the institution's grievance/complaint process, current, former, and prospective students may initiate a complaint with the THECB by sending the required forms either by electronic mail to StudentComplaints@theccb.state.tx.us, or by mail to the Texas Higher Education Coordinating Board, Office of General Counsel, P.O. Box 12788, Austin, TX 78711-2788. Facsimile transmissions of the forms are not accepted.

All submitted complaints must include: a student complaint form, a signed Family Educational Rights and Privacy Act (FERPA) Consent and Release form, and a THECB Consent and Agreement Form.

Submitted complaints regarding students with disabilities shall also include a signed Authorization to Disclose Medical Record Information form. Links to the forms are set forth below, under "Links."

The following forms are required to start the complaint process:

- THECB Student Complaint Form—required
- FERPA Consent and Release Form—required
- THECB Consent and Agreement Form—required
- Authorization to Disclose Medical Record Information—required only if a disability is alleged.

The Agency does not handle, investigate, or attempt to resolve complaints concerning actions that occurred more than two years prior to filing a student complaint form with the Agency, unless the cause of the delay in filing the student complaint form with the Agency was the complainant's exhaustion of the institution's grievance procedures.

Former students shall file a student complaint form with the Agency no later than one year after the student's last date of attendance at the institution, or within six months of discovering the grounds for complaint, unless the cause of the delay in filing the student complaint form with the Agency was the complainant's exhaustion of the institution's grievance procedures.

Links

Go to the following link for THECB's Student Complaint page:

<http://www.thecb.state.tx.us/index.cfm?objectid=C9BD55D4-C5A3-4BC6-9A0DF17F467F4AE9>

Go to the following link to review Title 19 of the Texas Administrative Code, Section 1.110–1.120.

[http://texreg.sos.state.tx.us/public/readtac\\$ext.TacPage?sl=R&app=9&p_dir=&p_rloc=&p_floc=&p_ploc=&pg=1&p_tac=&ti=19&pt=1&ch=1&rl=116](http://texreg.sos.state.tx.us/public/readtac$ext.TacPage?sl=R&app=9&p_dir=&p_rloc=&p_floc=&p_ploc=&pg=1&p_tac=&ti=19&pt=1&ch=1&rl=116)

Notice from the Texas Workforce Commission

In accordance with the Texas Workforce Commission's (TWC) Career Schools and Colleges requirements governing all licensed schools, The Culinary Institute of America is providing students in the degree programs at the San Antonio campus the following notice regarding TWC's Student Complaint, Cancellation, and Refund Policies.

Dear Students:

This school has a Certificate of Approval from the Texas Workforce Commission (TWC). The TWC-assigned school number is S2775.

The school's programs are approved by TWC. The degree programs are authorized by the Texas Higher Education Coordinating Board. The school is also accredited by the Middle States Commission on Higher Education.

Students must address their concerns about this school or any of its educational programs by following the grievance policy outlined in the school's catalog. Schools are responsible for ensuring and documenting that all students have received a copy of the school's grievance procedures and for describing these procedures in the school's published catalog. If, as a student, you were not provided with this information, please inform the director—education at the San Antonio campus.

Students dissatisfied with this school's response to their complaint, or who are not able to file a complaint with the school, can file a formal complaint with TWC, as well as with other relevant agencies or accreditors, if applicable. Information on filing a complaint with TWC can be found on TWC's Career Schools and Colleges website at <http://csc.twc.state.tx.us/>. In accordance with the Texas Higher Education Coordinating Board (THECB), The Culinary Institute of America provides students in the degree programs at the San Antonio campus the following notice regarding the THECB's Student Complaint procedures.

Harassment-Free Campus Statement

The CIA is committed to providing a campus environment free of harassment. The Harassment-Free Campus Statement can be found on the Consumer Information page at www.ciachef.edu/consumer-information.

Harassment, Sexual Misconduct, and Discrimination Policy Statement

The Culinary Institute of America (CIA) is an Equal Opportunity Employer committed to the principle of equal opportunity in education and employment, in compliance with Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, Title VI and Title VII of the Civil Rights Act of 1964, Age Discrimination Act of 1975, and other federal, state, and local laws.

The CIA does not discriminate against individuals on the basis of race, color, sex, sexual orientation, gender identity, religion, disability, age, genetic information, marital status, veteran status, ancestry, national or ethnic origin, or any other protected group or classification under federal or state laws. These principles also apply to admissions, financial aid, academic matters, career services, counseling, housing, employment policies, scholarship programs, medical services, and all other programs and activities available at the CIA.

The Culinary Institute of America, pursuant to Title IX, Title VII, and state laws, also prohibits sexual harassment, which includes alleged incidents of sexual assault or other sexual violence, domestic violence, dating violence, or stalking in accordance with Title VII, the Violence Against Women Reauthorization Act, and the Campus SaVE Act, as well as Article 129-B of the New York Education Law (New York) and Section 67836 of the California Education Code (California).

Complaint and Grievance Procedure

This procedure is applied to all civil rights grievances and discrimination complaints, especially those governed by Title IX and other state and federal laws. The Complaint and Grievance Procedure is outlined in the Harassment, Sexual Misconduct, and Discrimination Policy, and can be read **in its entirety** at www.ciachef.edu/consumer-information on the Consumer Information page.

Program Integrity Rule

The Program Integrity Rule is a regulation of the U.S. Department of Education intended to improve the integrity of all programs authorized under Title IV of the Higher Education Act. All colleges and universities approved to offer postsecondary education in any state are required to provide consumers access to a complaint process addressing the following:

- Alleged violations of state consumer protection laws that include but are not limited to fraud and false advertising
- Alleged violations of state laws/rules relating to the licensure of postsecondary institutions
- Complaints relating to the quality of education or other state accreditation requirements

The Culinary Institute of America, an institution approved to offer postsecondary education in New York, California, and Texas, is committed to program integrity. A student who has concerns surrounding alleged violations of state consumer protection laws including but not limited to fraud and false advertising; violations of State laws/rules relating

to the licensure of postsecondary institutions; and/or complaints about the quality of education or other state accreditation requirements should speak with one of the following college officials:

- Vice President—Academic Degree Programs (All U.S. campuses)
- Director—Education (CA)
- Director—Education (TX)

If the student does not believe that the concerns regarding the Program Integrity Rule have been resolved adequately, the following independent agencies should be contacted:

New York Campus

New York Office of College and University Evaluation
EBA Room 969
89 Washington Avenue
Albany, NY 12234
<http://www.highered.nysed.gov/ocue/spr/COMPLAINTFORMINFO.html>

To report consumer fraud:

New York Department of State
Division of Consumer Protection
Consumer Assistance Unit
5 Empire State Plaza—Suite 2101
Albany, NY 12223-1556

California Campus

Bureau for Private Postsecondary Education
2535 Capitol Oaks Drive, Suite 400
Sacramento, CA 95833
Phone: 916-431-6959; Fax: 916-263-1897
<http://www.bppe.ca.gov/enforcement/complaint.shtml>

Texas Campus

Texas Workforce Commission
Career Schools and Colleges, Room 226T
101 East 15th Street
Austin, TX, 78778-0001
Phone: 512-936-3100
<http://csc.twc.state.tx.us>

Texas Higher Education Coordinating Board
Office of General Counsel
P.O. Box 12788
Austin, Texas 78711-2788
E-mail: StudentComplaints@theccb.state.tx.us

Alcohol and Drugs

The Culinary Institute of America is committed to creating and maintaining a campus and work environment that is free of drug and alcohol abuse and complies with all federal, state, and local laws governing the service and consumption of alcohol and the use and possession of illegal substances.

The CIA prohibits:

- The unlawful use, manufacture, distribution, dispensation, sale, transportation, purchase, or possession of any non-prescription drugs or controlled substances on its owned, operated, or controlled property or any other location,
- Possession of drug paraphernalia,
- The unlawful service, distribution, sale, possession, consumption, or other unlawful use of alcoholic beverages,
- Unlawful behaviors involving alcohol, drugs, or controlled substances including, but not limited to, underage drinking, public intoxication that impacts the CIA, driving under the influence of alcohol or drugs, and manufacturing, distributing, or using false identification,
- The unlawful use, purchase, and distribution of medication including, but not limited to, prescription and over-the-counter medications,
- The reckless or intentional a) acts that endanger mental or physical health, or b) conduct that creates a substantial risk of injury, to a person in the course of initiation or affiliation with any organization, club, or institution, and
- Any activities involving the forced consumption of alcohol or drugs, including activities encouraging consumption of large amounts of alcohol or repeated consumption of alcohol in a confined amount of time.

The CIA imposes sanctions for illegal alcohol or drug use and violation of this policy. In addition, individuals violating the law with the use of alcohol and drugs may be subject to criminal charges as applicable under local, state, or federal law. The CIA will cooperate fully with all civil authorities and enforcement agencies.

The Alcohol and Drug Policy may be found in the *Student Handbook* and the full policy is disclosed annually to students and staff.

Weapons Policy

The Culinary Institute of America is committed to maintaining a safe and secure environment that is free of violence. This obligation includes eliminating recognized hazards from the campus community that may contribute to violence or serious harm.

No individual (student, staff, or faculty member or member of the general public) is permitted to bring a weapon or replica of a weapon of any kind to college properties. Additionally, no student, staff, or faculty member may carry a weapon or replica of a weapon of any kind during college business travel. A weapon includes any device defined in this policy that in the manner used or intended is capable of producing death, harm, intimidation, or bodily injury to a person or property. This policy applies to all situations, whether the weapon is licensed or not. Only law enforcement officials acting within their official capacity shall be considered exempt from this policy.

Weapons:

Weapons include but are not limited to knives, firearms or guns (including starter pistols, paintball guns, and guns that shoot projectiles such as pellets, BBs, and airsoft beads), machetes, bombs/explosives, ammunition, slingshots, clubs, nunchaku sticks/martial arts weapons, electronic devices intended to stun or incapacitate (e.g., Taser), and bow and arrow combinations (including crossbows).

Exceptions:

a. A firearm or other weapon in the possession of a law enforcement officer who is authorized to possess same, either on or off duty, by the employing law enforcement agency.

b. Kitchen knives and other kitchen-related equipment used to support the education process.

Questions may be directed to the director of campus safety or the director of compliance. The full CIA Weapons Policy may be viewed from the Policies and Procedures page (under Campus Resources) at CIA Main Menu.

Student Life and Services

The Culinary Institute of America strives to provide a quality of life at each of our diverse campuses that helps students grow both personally and professionally.

Except where noted otherwise, the information in this section pertains to the CIA's **three U.S. campuses only**. All student services at the CIA Singapore are provided by its partner university, the Singapore Institute of Technology, and more information about these services can be found at www.singaporetech.edu.sg.

Student Handbook

Students at the U.S. campuses will want to review their Student Handbook, a guide to campus life. This handy guide explains CIA rules and covers services and activities. The handbook can be accessed via the pulldown menu from the home page of this catalog.

Residence Halls

The CIA offers on-campus housing at its Hyde Park, NY and St. Helena, CA campuses.

New, first-time students are guaranteed assignment to a residence hall provided the college has received their housing application at least 30 days prior to their entry date. The housing application is included in the registration packet sent to students following their admission to the college. Students may either mail in the completed housing application or complete and submit it via the CIA's website. Please note that there are no on-campus accommodations for married couples. The college reserves the right to close the residence halls and require students to vacate the halls during school vacation periods, including bachelor's degree program breaks.

New York Campus

The college maintains on-campus residential facilities, providing housing for more than 1,700 students. Four residence halls, six Adirondack-style lodges, and 20 townhouses help meet student demand for housing on campus, and the college's goal of providing accommodations for all students requesting housing.

Occupancy in all residence halls is primarily double occupancy, and priority for housing choice is generally assigned according to class seniority. On-campus housing is a privilege, and students are expected to adhere to college behavioral standards and be cooperative members of the residential community.

The pricing of campus housing for each semester varies with the type of accommodation, but includes all utilities, cable TV access, laundry facilities, and wireless Internet. There are no large security deposits required. All rooms are furnished with a desk, chair, dresser, wardrobe or closet, and bed for each student. Rooms are also air-conditioned.

Additional amenities in the residence halls include common lounges, free laundry facilities, computer rooms with equipment and Internet access provided, and kitchen facilities for student use. Trained full-time professionals and part-time paraprofessionals reside in each residence hall, and provide supervision, guidance, and activities for residential students.

California Campus

The CIA at Greystone maintains residential facilities that provide housing for approximately 130 students, both on campus in the Guest House, and at the Vineyard Lodge Housing Center. Vineyard Lodge II, one of two residence halls at the Center, holds LEED (Leadership in Energy and Environmental Design) Gold certification from the U.S. Green Building Council, offering students the chance to live in—and learn from living in—an environmentally conscious facility.

If on-campus housing becomes fully occupied, the CIA may provide off-campus alternatives as a way to meet the housing demands for students. These properties may range from rental houses to executive apartments located at various locations throughout the Napa Valley. Because these properties would be controlled by the CIA, all residence hall rates would be charged to a student's account, eliminating the need for students to contract independently with leasing agents.

Occupancy in the residence halls include single-, double-, triple-, or quadruple-occupancy rooms with private or shared bath. Residential housing is a privilege, and students are expected to adhere to college behavioral standards and be cooperative members of the residential community.

The pricing of campus housing for each semester varies with the type of accommodation, but includes all utilities (including air conditioning), cable TV access, and wireless Internet connections. Amenities also include laundry and a common area with televisions and game equipment. There are no security deposits required. All rooms are furnished with a desk, chair, dresser, wardrobe or closet, and bed for each student. Students are expected to provide their own bedding, sheets, and bath linens. All residence halls are non-smoking facilities.

Additional amenities include a fitness room in Vineyard Lodge II, kitchens for student use in both lodges, and an outdoor patio with grilling area at the Vineyard Lodge Housing Center. Resident assistants reside in all three housing facilities to provide supervision, guidance, and activities for residential students. Full-time security is provided by the Office of Safety and Security.

Off-campus housing is available in the communities of St. Helena, Angwin, Calistoga, and Napa, and can range from \$3,100 per month for a furnished, one-bedroom apartment in St. Helena to \$950 per month for a studio apartment in Napa. Availability of rental housing is very limited due to the rural campus location.

Students interested in off-campus housing should visit the college's website at www.ciachef.edu/ca-off-campus-housing for a listing of current rentals. The CIA offers this listing only as an information service to incoming students and therefore cannot be responsible for rental conditions or negotiations with landlords.

Personal Counseling and Mental Health Resources

Personal difficulties and emotional stress can affect a student's quality of life and ability to succeed. Speaking with a trained, objective professional can increase self-awareness and help students build better coping strategies.

Students who are already under the care of a psychiatrist and/or therapist may want to transfer their care to local resources in order to have appropriate support during their time at the CIA. Services vary depending on the campus the student is attending, as follows:

New York Campus

The Counseling and Psychological Services (CAPS) Office provides confidential personal counseling to CIA students at the Hyde Park campus free of charge. Services include individual counseling or "talk therapy," crisis intervention, support, and educational programs. The office also provides referrals to specialized services off campus, including psychiatry.

The CAPS Office is accredited by the International Association of Counseling Services (IACS) and staffed by licensed therapists who can assist students with personal, social, emotional, and substance-related concerns. Examples of concerns students bring to counseling are adjusting to college, relationship matters, lack of confidence, stress, anxiety, and depression.

The mission of the CAPS Office is to help students succeed at the CIA. They know the fast pace of student schedules and offer solution-focused interventions—such as cognitive-behavioral therapy—that can be beneficial.

Therapists abide by federal and New York State laws and professional ethics to ensure students' personal information is protected. CAPS visits are not part of a student's academic record.

Telephone consultations, to plan for a student's support needs, are available for students and parents prior to arriving on campus. Call 845-905-4241 to schedule a consultation.

California Campus

The CIA at Greystone provides confidential personal counseling services for currently enrolled students, free of charge. A full-time licensed therapist and a part-time licensed therapist are available for individual counseling and crisis intervention. Off-campus referrals can also be provided for specialized psychiatric services as needed.

Counseling services are focused on providing support for a student's success. It is natural for a student to struggle with personal or emotional challenges, and to seek support to cope effectively and grow in self-awareness. Some examples of concerns that students bring to counseling are: adjustment to college, relationship conflicts, loss of a loved one or relationship, stress, anxiety, depression, low self-esteem, and substance-related issues. Our counseling services can assist students in improving skills in such areas as stress management, problem-solving, relaxation techniques, assertive communication, healthy coping, and cognitive-behavioral change.

Therapists abide by federal and California State laws and professional ethics to ensure a student's personal information is protected. Counseling appointments are not part of a student's academic record.

To schedule a counseling appointment or a consultation, students can call 707-967-2443. Students experiencing a mental health crisis after hours should contact Napa County 24-Hour Crisis Center at 707-253-4711 or proceed to the St. Helena Hospital emergency room for a psychiatric evaluation.

Texas Campus

CIA San Antonio students should check with their insurance provider for a list of therapists and/or psychiatrists in Bexar County who accept their insurance.

Students who are experiencing a mental health crisis should contact Bexar County Mental Health, which can be reached at 210-207-2581, 24 hours a day. Students may also call The Center for Health Care Services at 210-223-7233; 24-hour Crisis Care Helpline: 1-800-316-9241.

Health Services

Insurance

The CIA does not provide students with health insurance. The college carries secondary student accident insurance for each student, which will provide coverage for accidents only. Students are strongly urged to obtain health insurance applicable at the campus location of attendance.

Personal Health Resources

Students with insurance should check with their insurance provider for a list of physicians or care providers in the area where they will be attending the CIA who accept the insurance. Students who need medical insurance can go to the online Health Insurance Marketplace in their permanent state of residence to get coverage.

Student Health Services

New York Campus

The CIA provides the services of a registered nurse for illness, injuries, vaccinations, and health education at the Hyde Park campus from 7 a.m. to 8:45 p.m. on weekdays when classes are in session. After hours, the Nurse Response Assistance line is available from 9 p.m. to 7 a.m. weekdays, and 24 hours on Saturdays, Sundays, days with no classes, and some holidays. A physician assistant is available twice weekly at a nominal fee. The cost of prescriptions, off-campus doctors, urgent care or emergency room visits, and hospitalization is the student's responsibility.

California Campus

The CIA at Greystone does not provide on-campus medical services. Care is provided through off-campus practitioners; referrals can be provided upon request. In emergency situations, students should contact the Office of Safety and Security. Injured students are reviewed by the Office of Safety and Security and then given first aid or referred to a local medical facility for treatment.

Texas Campus

The CIA, San Antonio does not provide on-campus medical services. Care is provided through off-campus practitioners. The director of education can assist with local referrals to primary care facilities, some of which are within walking distance of the college.

Student Organizations

There are several student-run organizations on all three U.S. campuses, many that feature activities and co-curricular programs designed by students. Meeting schedules and activities vary. Students should stop by or call the Student Recreation Center (New York campus) or refer to their campus's page on CIA Main Menu (student web portal) for more information.

Student Government Association

New York Campus

All students at the Hyde Park campus in good standing are members of the Student Government Association. The Association is governed by an Executive Board elected by the student body. Biweekly Student Government Association meetings are held.

California Campus

All students at the California campus are represented by elected group leaders as a form of student government. Group leaders are volunteers chosen by each cohort of students to hold positions of leadership within the student body. Group leaders meet each month with key members of campus administration to share student comments about campus life for discussion and resolution. Students are encouraged to communicate with their group leader about these important meetings.

Student Activities, Recreation, and Athletics

New York Campus

At the CIA, there is plenty to do outside of the classroom. Students can enjoy nearby Catskill and Berkshire ski areas, local golf courses, parks, and New York City museums and theaters. The Office of Student Activities and the Student Recreation Center sponsor a variety of entertainment and leisure activities. These include dances, comedy nights, films, special seasonal events, cooking competitions, and outdoor excursions such as hiking, ziplining, and whitewater rafting.

Located behind Rosenthal Hall overlooking the Hudson River, the Student Recreation Center (SRC), located in the Student Commons, includes a gymnasium with two official-size basketball or volleyball courts, a 1/11-mile running track, two racquetball courts, a group exercise room, a free-weight room, a fitness center, a new cardio fitness room, student and faculty/staff locker rooms, saunas, Student Government Association and campus newspaper offices, a six-lane swimming pool, a banquet kitchen, and lounges. CIA students can join intramural leagues or competitions in basketball, tennis, softball, flag football, racquetball, dodgeball, floor hockey, and volleyball.

To help students stay in shape throughout the year, the SRC sponsors free fitness classes such as yoga, Pilates, spinning, and Zumba®. A variety of Student Activities programs, fitness classes, and recreational and competitive sports activities are available to students seven days a week. Please consult our Student Activities/Recreation brochures and CIA Main Menu for program dates and registration deadlines.

The CIA currently sponsors coed intercollegiate athletic teams in soccer, cross-country, tennis, basketball, and volleyball. All CIA intercollegiate teams compete within the Hudson Valley Intercollegiate Athletic Conference, which is comprised of colleges between and including New York City and Albany, NY. The CIA soccer team captured the men's regular season title from 2007–2009 and again in 2014; the women's cross country team took first place in 2010, 2011, and 2012; and the women's volleyball team won the championship in 2011 and was the runner-up in 2012 and 2015.

California Campus

The CIA at Greystone is located in the heart of the Napa Valley and is convenient to cities, mountains, and the ocean. Students are close to the greater San Francisco Bay Area, which is alive with culinary explorations, museums, concert venues, and professional sports teams. The California campus is also within driving distance to both the Sonoma Coast beaches of the Pacific and the outdoor playground of the Sierras, host to world-class skiing and any number of outdoor activities. More locally, the Napa Valley has world-class restaurants, artisan producers, seasonal farmers' markets, and festivals to enjoy. There is also plenty of opportunity for hiking, biking, and enjoying Northern California wine country after school hours.

The Student Programming Board (SPICE) sponsors several activities each year on campus for students who want to unwind outside of class. Residence Life hosts a variety of programs for all enrolled students to participate in, and numerous activities are available to students year round to support our community of wellness. Student activities are developed by and for students. For more information, please check the calendar on CIA Main Menu.

Library

New York Campus

The Conrad N. Hilton Library at the Hyde Park, NY campus houses a collection of more than 85,000 print volumes, 1,900 DVDs, 200 periodical subscriptions, and more than 60 subject-specific research databases. While there is a strong specialization in the culinary field, the collection also includes a generous selection of liberal arts materials that support the college's ever-expanding educational programs. Additionally, the library is the site of the CIA's archives and special collections of historical menus and rare books. Library staff members are available to help with research in person as well as by phone, text, e-mail, and online chat. Furthermore, the library presents a variety of course-specific information literacy workshops to teach students the most effective ways to conduct research and access library resources.

The Library Learning Commons, located within the library building, includes a variety of workspaces equipped with technology to support a diverse range of learning activities. Students have many opportunities to practice and enhance their academic and hands-on skills, as well as develop study strategies necessary for success.

California Campus

The Margie Schubert Library on the CIA at Greystone campus is located on the third floor of the main building adjacent to the Teaching Kitchen. Students may borrow books from the Greystone collection through our checkout binder located on the computer kiosk next to the door. As a general rule, books need to be returned within two weeks.

Students may also borrow materials from the St. Helena Public Library, which has an outstanding collection of wine books. Students who wish to utilize the public library in St. Helena are welcome to sign up for a library card either online or in person; there are no fees. The St. Helena Public Library is located 1.2 miles from the CIA at Greystone and is accessible by walking or by public transit.

In addition, students are granted access to the collection of databases and online resources provided through the Conrad N. Hilton Library on the New York campus simply by signing in with their student account information. Interlibrary loans are also available through the online checkout system of the Conrad N. Hilton Library. Books are shipped and arrive within a couple of days. The Greystone library staff will ship them back to the main campus for students.

The Margie Schubert Library is also home to the Learning Strategies Center (LSC), whose staff provide tutoring services to all students as well as testing accommodations and disability services to those students who qualify for these services. The LSC will assist qualified students in attaining reasonable accommodations and support services.

Texas Campus

The CIA San Antonio's 2,338-square-foot campus library, which is part of the Library Learning Commons located on the third floor, includes a collection of more than 6,100 cataloged books, as well as computer workstations that allow access to the electronic resources available through libraries at all CIA campuses. Students may also request materials from the Conrad N. Hilton Library on the New York campus.

The library is also home to the Learning Strategies Center, which provides tutoring services, testing accommodations, and disability services.

CIA Singapore

Students at the CIA Singapore have access to the state-of-the-art Temasek Polytechnic Library. The library is 11 stories tall and has more than 250,000 texts, 25,000 online journals and periodicals, and more than 100 personal computers for students' use. Students can also access the electronic resources available from all CIA campus libraries.

In addition, it has individual study rooms as well as project rooms equipped with computers, LED projectors, and whiteboards. Users may also connect their notebooks to free-access LAN points. There is also wireless Internet access on every floor in the library building.

Friendly staff members are available to assist students with research or help them use the library's facilities and resources more effectively. In addition to offering individual assistance, the library also offers group training in basic library skills via live workshops and online tutorials. These user education programs teach research skills such as how to find information in journal and newspaper articles, how to search the web more effectively, and how to evaluate the information found.

Learning Strategies Center and Library Learning Commons

The Learning Strategies Center/Library Learning Commons is the hub of academic support on campus. Services offered through the Learning Strategies Center/Library Learning Commons support all phases of the learning process:

- Reference librarians provide assistance with research on class assignments and other scholarly endeavors.
- Tutors offer one-on-one sessions and lead workshops covering some of the most challenging class material.
- An area is set aside as a knife skills and piping practice area with peer tutors standing by to offer guidance as needed.
- A testing area provides a comfortable, quiet space for students who require accommodation or need to take a make-up test.

Assistance with academic areas may take the form of peer tutoring, supplemental practice materials, content workshops, and study strategies. The LSC/LLC also assists students with basic skills such as knife cuts, piping, and produce identification.

Tutoring

Tutoring services are open to all CIA students. In addition to one-on-one tutoring, the tutoring center offers a number of workshops designed to support students in some of the more challenging classes. Online tutoring is available for students out on externship.

Disability Services

The Learning Strategies Center/Library Learning Commons also houses Disability Services. We believe that students with disabling conditions improve the diversity and vitality of our student body. As such, in compliance with Section 504 of the Rehabilitation Act of 1973 and the Americans With Disabilities Act, the Disability Services function of the Learning Strategies Center is dedicated to ensuring that disabled students have equal access to all programs and curricula. Additional information and forms can be found on the student portal (CIA Main Menu) by selecting Academic Services and Support, and then Library Learning Commons.

The LSC/LLC will assist qualified students in attaining reasonable accommodations and support services. Our disability support specialists are available to discuss students' specific needs in the classroom, kitchen, and residence hall. Reasonable accommodations may include readers, note-takers, priority seating, enlargement of notes, tape recording a lecture, books on CD, interpreters, testing accommodations, assistance with lifting, priority registration, or residence hall accommodations. Accommodations depend on the student's documentation and specific functional limitations. After reviewing the documentation and interviewing the student, a disability support specialist will determine and recommend appropriate accommodations for each student's course of study.

It is the student's responsibility to initiate a request for services and remain involved as a committed learner who has taken charge of his or her own needs. Due to confidentiality laws governing institutions of higher education, students must disclose their disability with the Office of Disabilities to request accommodations from each instructor and/or other staff members and departments on campus. Students with disabling conditions who desire accommodations for a class, quiz, midterm, or final exam must request the accommodations with the Office of Disabilities for every instance. Students should notify instructors of their disability and need for accommodations during the first week of class.

Learn more about facilities and services for students with disabilities at www.ciachef.edu/consumer-information.

Course Substitutions and Waivers

There are no course waivers granted on the basis of disability at the CIA. Additionally, the CIA does not modify course content or requirements.

The Faculty, Alumni, and Externship Host Mentor Programs

The LSC/LLC coordinates the Faculty, Alumni, and Externship Host Mentor Programs. In the Faculty and Alumni Mentor Programs, enrolled students have an opportunity to be paired with either a faculty member on campus or an experienced CIA graduate. The programs provide students with additional guidance and structure as they pursue their career. The mentor acts as a role model to demonstrate the positive results of pride, professionalism, and hard work, and can help a student determine which area of the industry he or she is best suited for or most interested in pursuing. Mentors can also help introduce students to the wide network of CIA alumni and other professionals in the field.

To provide students with support while they are on their externships, the CIA has an Externship Host Mentor Program. The mentor is a CIA graduate located in the city a student chooses to go to for his or her externship. The role of this mentor is to help the student know where to find appropriate housing; introduce him or her to area restaurateurs, purveyors, manufacturers, and farmers; and share information about offerings such as sports and the arts. The program will give students an opportunity to use their time on externship for continued learning and to begin to establish their own professional network.

The Faculty, Alumni, and Externship Host Mentor Programs are voluntary programs designed for the benefit of students who want to enhance their educational experience to the fullest. To learn more, please contact the LSC/LLC.

CIA Cares

CIA Cares is a formal, proactive feedback system that allows faculty to communicate their concerns about a student's academic success at the earliest possible date. It is a strategic method of outreach to positively respond to red flags or alerts so that individualized intervention can be made to students in need.

Technology on Campus for Students

Students are provided with account information to access the various online resources that are available at the college. From CIA Main Menu, students can find school announcements, scheduled club activities, student services departmental pages, and e-mail. Personal data such as class schedules, grades, and financial aid, student account, and residence life information are also available through CIA Main Menu. The CIA-issued e-mail account and access to CIA Main Menu are provided at the time of admittance into an entry date. For more information on campus-specific technology resources, current students should refer to the Information Technology Services (ITS) page under Campus Resources on CIA Main Menu.

Peer-to-Peer File Sharing

Peer-to-peer file sharing is not allowed and is blocked on the CIA network using bandwidth-shaping technology. Under the Higher Education Opportunity Act (H.R. 4137), illegal distribution of copyrighted materials may be subject to criminal and civil penalties. The CIA is legally obligated to assist authorities in identifying individuals who violate copyright law pertaining to peer-to-peer file sharing. It is also in violation of school policy to use technology designed to circumvent the blocking of this activity.

Student Dining

Student dining at The Culinary Institute of America is much more than a typical college meal plan. It's an important part of the campus culture at the CIA, fostering community and teamwork by preparing and sharing meals together. Most important, student dining is a vital part of a CIA education, both for those students preparing the meals and those partaking in them. The college's unique dining program is driven by the curriculum and provides the campus population with a vast array of menu options each class day.

By taking advantage of their instructional day meals (see Meals—Board for more information), students educate their palates and expand their exposure to a variety of cuisines, foods, ingredients, and cooking methods. Enjoying student-prepared meals also serves to support the efforts of classmates in achieving their educational goals. Through the dining program, students learn valuable real-world skills such as preparing mise en place, building speed and timing in the kitchen, and plating for service.

Dietary Restrictions

Understanding that some students may have medical restrictions—including food allergies and sensitivities—that affect their diet, the college's Learning Strategies Center staff is available to assist in addressing these limitations as they apply to the technical requirements of the curriculum. Students must provide medical documentation of their dietary restriction to LSC staff. For information about reasonable accommodations for class assignments, product handling, and/or student dining options as related to medical dietary restrictions, please contact the LSC.

The Egg

Located within the Student Commons at the New York campus, The Egg is the CIA student dining facility. It also serves as a classroom for the Non-Commercial Foodservice and High-Volume Production course, and home to the "pop-up" restaurant conceived of and operated by students in the Intrapreneurship concentration of the bachelor's degree program in management. The Brewery at the CIA, in partnership with Brooklyn Brewery, is also located within The Egg and serves as the hands-on lab for the Art and Science of Brewing course in the bachelor's degree program.

In addition to student dining and its role in the curricula, The Egg serves as a gathering place with many amenities for our students' enjoyment and comfort. The facility is also open to staff and visitors to the campus.

Restaurants and Campus Stores

The Culinary Institute of America operates a family of unique award-winning restaurants staffed by students and faculty in the CIA academic programs. The college also runs The Restaurant at CIA Copia in Napa, CA. All Culinary Institute of America restaurants and stores serve both the campus community and the public.

For menus, hours of operation, and more information about The CIA Restaurant Group, visit www.ciarestaurantgroup.com.

Student Discounts

All CIA students receive a 10% discount at all CIA restaurants at all times, with the exception of The Egg on the New York campus and The Top Table in Singapore. In all circumstances, the student must be dining with any guests for whom this discount will apply. This discount does not apply to special offers, events, or Special Dining Events programs unless otherwise advised.

New York Campus

American Bounty Restaurant

With a focus on the seasons and products of the Hudson Valley, contemporary and traditional regional dishes are brought to life at the American Bounty Restaurant in an honest and flavorful way. Rounded out with a first-class American wine list and comfortable, warm service, this casually elegant restaurant sets the stage for an unparalleled dining experience in New York's Hudson Valley.

The Tavern at American Bounty is a casual section of the restaurant where diners can enjoy tavern fare and specialty beers from the Brewery at the CIA. No reservations are necessary for the tavern experience.

Apple Pie Bakery Café

Featuring baked goods and café cuisine in a relaxed and inviting atmosphere, the café offers everything from savory items to fresh artisan breads and from elegant pastries to luxurious confections that tempt the palate. An assortment of cold and hot beverages completes the café experience.

The Bocuse Restaurant

Sleek and strikingly contemporary, this French restaurant is named for the most famous chef in France, Paul Bocuse. The Bocuse Restaurant re-imagines the execution of classic French cuisine through the lens of ultra-modern cooking techniques, brings a new style of casual yet sophisticated service, and offers a breathtaking architectural interior design. With an exceptional French wine list and innovative cocktail program, The Bocuse Restaurant is a unique and exciting world-class dining experience.

Ristorante Caterina de' Medici

Truly authentic regional Italian cuisine takes center stage at Ristorante Caterina de' Medici, a sophisticated dining room overlooking a stunning herb and rose garden. Dining at this grand Tuscan-style villa is a culinary escape to another world without ever having to leave the beautiful Hudson Valley.

A casual section in the Ristorante Caterina de' Medici, the **Al Forno Trattoria** serves up wood oven pizza and other simple rustic dishes.

Craig Claiborne Bookstore

Located on the first floor of Roth Hall, the Craig Claiborne Bookstore offers a wide selection of culinary and non-culinary titles. It also sells a selection of professional cooking and baking equipment, school supplies, health and beauty aids, replacement uniforms, gourmet food, and gift and novelty items from sweatshirts and t-shirts to glassware and souvenirs. Most items in stock are available by mail order. Call 845-452-7648 or visit ciachef.bncollege.com.

California Campus

Gatehouse Restaurant

In the Gatehouse Restaurant, advanced CIA students transform the freshest regional ingredients such as those from the CIA's own farm and herb gardens into creative contemporary dishes served graciously in a refined yet casual dining room. The experience is orchestrated by faculty-led CIA students in a restaurant classroom, making for a truly unique and memorable dining event.

The Restaurant at CIA Copia

The Restaurant at CIA Copia offers an uncommon experience. Chefs—inspired by global flavors and fresh ingredients—bring their creations directly from the kitchen to the table to choose from and share. The curated selection of wines, beer, and craft cocktails elevate the flavors of each dish. Its sleek and comfortable atmosphere is perfect for a celebratory evening or a go-to hangout with friends. Patrons can have a drink at the bar or grab a couch in the lounge.

The Bakery Café by illy

Located on the main floor of the Greystone building, The Bakery Café by illy offers guests the opportunity to experience coffee and cuisine from two industry leaders—illycaffè and the CIA. Customers can choose from a variety of sumptuous sandwiches, soups, salads, breads, pastries, desserts, and coffee drinks.

The Spice Islands Campus Store and Marketplace

The campus store and marketplace is located on the first floor of the main building. The Marketplace offers a list of more than 1,300 titles, as well as a selection of professional cooking and baking equipment, school supplies, health and beauty aids, gourmet food and ingredients, and a wide range of gift items. Student discounts are offered on uniforms as well as other merchandise.

Special Events

The California campus is also a magnificent special events location. Its centerpiece building (the former Christian Brothers Winery) is a historic landmark with grand cathedral ceilings, massive hand-cut stone walls, and hand-selected antiques. The building offers a variety of dramatic venues, from the Atrium to the Vintners Hall of Fame. Greystone's team of culinary professionals designs a menu unique for the event while maintaining traditions of the regional agriculture. Wines are then selected to perfectly complement the flavors.

Texas Campus

Nao

It's all about fire and heat at the CIA's restaurant at the Pearl Brewery. During dinner, the open kitchen makes it easy for diners to experience the drama created by cooking with live fire. The contemporary menu offers creatively reimagined dishes and a highly curated beverage program.

CIA Singapore

The Top Table

The Top Table restaurant serves as a training ground for students in both contemporary and formal cuisine and service. The contemporary menu is casually elegant—a combination of local ingredients with western flair—and is paired with friendly, professional service. The formal menu features cuisine based in classical techniques with an emphasis on innovative and modernist methods of cooking, and a service model that includes gueridon service and white-tablecloth elegance.

On-Campus Employment

Various departments at the CIA hire student workers for employment. Students who are interested in working on campus (either through the Federal Work-Study program or not) must submit an employment application through the student job board. Instructions are available on the Student Employment page of CIA Main Menu. Campus employment is not guaranteed.

To participate in on-campus employment, students must complete a registration process that includes completing a W-4 and an I-9 form. The I-9 form, required by the U.S. Department of Homeland Security, establishes eligibility to work in the United States, and requires students to present original documentation to verify their eligibility. Students at the New York campus must visit the Student Employment Office to complete their registration after they have applied online. Students at the California and Texas campuses should visit the Administration Office for assistance with their registration.

Once students complete the registration process begin working, they should speak with their supervisor to ensure proper payment, including use and location of time clocks.

Direct deposit is available to student employees. Students who choose to sign up for direct deposit must provide bank information such as routing and account numbers. For students who opt not to participate in direct deposit, their paychecks will be delivered to their campus mailbox (New York students) or the Administration Office (California and Texas students).

For further information, call:
845-451-1364 (New York)
707-967-2340 (California)
210-554-6401 (Texas)

Center for Career and Academic Advising

Employing a comprehensive, holistic, and personalized approach, the CIA Center for Career and Academic Advising helps students evaluate their many potential academic and career options. The Center's staff serves CIA students in the exploration of life goals, vocational and long-term career goals, and selection of academic programs, as well as the selection and scheduling of courses. See Contacts to contact Center staff by phone or e-mail.

Academic Advising Services

The Center for Career and Academic Advising serves as a resource for students as they progress through their education. Committed to supporting students' individual educational goals and enhancing their learning experiences at the CIA, the Center's staff provides students with detailed course information and refers them to various support services on campus as needed. They can also help students with:

- Academic advising for the associate and bachelor's degree programs,
- Questions about transferring credits to the CIA,
- Understanding all of the options and opportunities in the degree programs, and
- Learning about the financial benefits of Fast Track.

Career Services

A CIA education offers students unparalleled career opportunities. The Center for Career and Academic Advising is dedicated to providing CIA students and graduates of its degree and certificate programs with the tools needed to effectively manage their career progression, from foundational experiences through pinnacle positions. Students are assigned an advisor, who will work with them to prepare for their externship and their post-graduate job search. The relationship does not end at graduation—CIA alumni enjoy free, lifelong assistance.

Externship

Associate degree students complete an externship during their third semester of study. The externship course is a full-time commitment of 15 consecutive weeks or 600 hours of applied full-time work experience at a single CIA-approved location. Kitchen and academic course work will prepare students to successfully execute their job functions, and the Center for Career and Academic Advising staff will provide students with the tools to successfully conduct a professional job search. Students have several preparation classes with an advisor from the Center. These classes provide instruction on creating a résumé, doing career planning, building interview skills, conducting a job search, and other topics. Students will put these tools to use as they secure their own externship site. Before students are two-thirds of the way through their associate degree program, they have created a résumé, conducted a job search, successfully

interviewed, and have been employed in the industry—valuable experiences that will be put to use throughout their careers.

For more information about the externship, please see Externship.

Career Advisement and Resources

Following externship and continuing after graduation, students have the opportunity to work one-on-one with a Center advisor to reassess career goals, update their résumé, build their professional network, and conduct their post-graduate job search. Students and alumni have access to the college's web-based job board and career management tool. The Center receives more than 400 job postings each month for a variety of hospitality positions, from employers who specifically want to hire CIA graduates. It also annually publishes *Career Guide: Tools for Success*, a handbook of career management tools specifically created for CIA students and graduates. Another important resource available to CIA students and graduates exploring culinary career opportunities is *Creating Your Culinary Career*. Written by the Center's associate director, the book provides insights and ideas on a variety of careers in the industry and the paths to take to get there.

Career Fair and Recruiting

The Center for Career and Academic Advising hosts three Career Fairs at the New York campus each year and Career Networking Days at the California and San Antonio campuses, allowing students direct access to network and interview with potential employers. In addition to these events, the Center hosts on-campus recruiting visits throughout the year. These visits bring representatives from major hotels, resorts, restaurants, restaurant groups, magazines, companies specializing in research and development, and others, with a wide variety of potential jobs and externships for our students and graduates to the three U.S. campuses.

The Center's staff strongly encourages early and ongoing involvement with the activities and resources it provides to maximize opportunities for making informed externship and employment decisions. While the college vigorously pursues job placement for graduates, placement is not guaranteed.

Alumni Relations

Since 1946, The Culinary Institute of America has greatly expanded its programs both within the college and with our alumni constituency, with a clearly defined purpose: to create and maintain the premier college for culinary education. In the process, the CIA alumni network has grown to more than 49,000 professionals working in all areas of the foodservice, beverage, and hospitality industries throughout the U.S. and the world.

As part of the CIA Advancement Division, the Office of Alumni Relations was established to fully integrate CIA alumni into regional and national programs that benefit their professional growth and provide support for the college, both academically and financially. CIA alumni are involved in virtually every area of college advancement, including recruitment, admissions, student mentoring, career placement, fundraising, regional receptions, and other special CIA presentations.

The CIA welcomes graduates as members of the CIA Alumni Network and its online community, located at www.ciaalumninetwork.com. The college offers alumni lifelong access to career placement assistance, continuing education programs, instructional and training videos and DVDs, and publications including the alumni magazine, *mise en place*[®], to keep alumni updated on colleagues and new programs, activities, and industry advancement. Upon graduation, new alumni are issued an alumni pin, as well as an ID card that qualifies them for discounts in CIA restaurants; on certain continuing education courses and conferences, CIA-produced instructional media, and alumni merchandise; and in the Spice Islands Campus Store and Marketplace at the CIA's California campus. Annual

homecoming and regional alumni receptions held throughout the country bring graduates together to build camaraderie and provide an outlet for social and business networking.

The Office of Alumni Relations staff encourages alumni and students to reach out at 845-451-1401 or alumni@culinary.edu, or to visit www.ciaalumninetwork.com. Connect with us on Facebook at CIAAlumniNetwork.

Advancement

The CIA Advancement Division encompasses areas of development including alumni relations, industry and community partners, individual and planned giving, annual giving, gift-in-kind, government and foundation relations, special events, and donor relations and stewardship. The division is committed to developing and deepening relationships to strengthen pride, inspire participation, and increase financial support among stakeholders of the CIA, including alumni, members of the Board of Trustees, fellows, friends, corporations, foundations, and government entities.

For more information, please contact us at 845-905-4275 or advancement@culinary.edu, or visit www.ciagiving.org.

Campus Maps

View detailed maps of our four campuses and all they have to offer students, including teaching kitchens, bakeshops, and restaurants; professional wine studies facilities; residence halls, lodges, and townhouses; student recreation facilities; and more.

- [New York Campus Map](#)
- [California Campus Map](#)
- [Texas Campus Map](#)
- [CIA Singapore Map](#)

Faculty and Staff

At the CIA, students benefit from a curriculum developed by an international faculty composed of experts in their fields. CIA faculty and staff members were a vital part of the American teams that won three consecutive world championships at the international Culinary Olympics and the Culinary World Cup.

The college's faculty and administrators have won numerous honors and awards, and have written many highly acclaimed culinary texts, including *The Professional Chef*[®], *The Professional Chef's*[®] *Techniques of Healthy Cooking*, *Baking and Pastry: Mastering the Art and Craft*, *An American Bounty*, *The Professional Chef's*[®] *Knife Kit*, *Garde Manger: The Art and Craft of the Cold Kitchen*, *At Your Service*, *Culinary Math*, and *Exploring Wine*.

For a legend of professional certifications, please see below. For full bios, please visit www.ciachef.edu.

Board of Trustees

Jon Luther

Chairman of the Board

Trustees Emeriti

William C. Anton

Chairman Emeritus

Honorary Trustees

Paul Bocuse

Christopher (Kit) Goldsbury

Richard Mazer
Vice Chairman

Roy Yamaguchi '76

Secretary

Robert A. Muh

Treasurer

Raymond Bickson

Elizabeth Blau

Ralph Brennan

Tim Curci '87

Lori Daniel '79

Lorna Donatone

Alice Elliott

Shep Gordon

Philip Jones

Jonathan Kaplan

Thomas A. Keller

John C. Metz, Jr. '92

Michael Mina '89

Ted Rich

Steve Romaniello

Harold Rosser

Steve Rushmore

Marc J. Sarrazin

Dr. Joel M. Spiro

Joseph Wender

Donald Axleroad

Frank Arthur Banks '57

Robert Berenson

Jeffrey P. Berlind

Richard Bradley

Chairman Emeritus

Fred Carl, Jr.

August J. Ceradini, Jr.

Chairman Emeritus

Lee A. Cockerell

Dr. John J. Connolly

Chairman Emeritus

John N. Daly

Marchel Desaulniers '65

Sebastian J. DiMeglio

James Doherty

Frank J. Fahrenkopf, Jr.

Daniel A. Gescheidle

Burton Hobson

Michael Kaufman

Abigail Kirsch

Peter Kleiser

Ted J. Kleisner

Takeshi Kohjima

Charles La Forge

Richard Lavin

Dr. Barbara Lawrence

Ronald N. Magruder

Tony May

Barron Hilton

William N. Hulett

I. Pano Karatassos '60

J. Willard Marriott, Jr.

John J. Profaci

James D. Robinson III

Allan Schuman

Charles Merinoff II

M. Cameron Mitchell '86

Chairman Emeritus

Charlie Palmer '79

Chairman Emeritus

John L. Patten

Margaret E. Happel Perry

Alan R. Plassche

Chairman Emeritus

Melinda R. Rich

Richard J. Ripp '55

Harris H. Rusitzky

Chairman Emeritus

Arno B. Schmidt

John L. Sharpe

Richard Smucker

Arnym Solomon '69

Rodney Stoner '65

Donald G. Tober

Nick Valenti

Chairman Emeritus

Joseph W. Vannucci

Kevin Zraly

President and Cabinet

Dr. L. Timothy Ryan '77, CMC, AAC

President

EdD, University of Pennsylvania

MBA, BS, University of New Haven

AOS, The Culinary Institute of America

Kevin Allan

Vice President—Advancement

MS, Milano School for Public Engagement, The New School

BA, Manhattanville College

Susan Cussen

Associate Vice President—Branch Campuses

MBA, State University of New York at Albany

BS, State University of New York at Oneonta

Greg Drescher

Vice President—Strategic Initiatives and Industry Leadership

Mark Erickson '77, CMC

Provost

MBA, Marist College

BS, University of New Haven

AOS, The Culinary Institute of America

Maria Krupin

Vice President—Finance

MS, New Jersey Institute of Technology

BBA, Pace University

Dr. Kathleen Merget

Associate Vice President and Dean—Student Affairs

PhD, MA, Fordham University

MA, Marist College

BS, State University of New York at Cortland

Dr. Jackie Nealon

Vice President—Enrollment, Marketing, and Communication

EdD, University of Pennsylvania

MA, Seton Hall University

BA, Adelphi University

Dr. Michael Sperling

Vice President—Academic Affairs

PhD, MS, University of Massachusetts at Amherst

BA, University of Pennsylvania

Rick Tietjen

Chief of Staff

MBA, Capella University

BS, Marist College

New York Campus Faculty and Staff

Academic Deans

Dr. Denise Bauer

Dean—School of Liberal Arts and Food Studies

PhD, MA, New York University

BA, Dickinson College

Dr. Annette Graham '88

Dean—School of Business and Management

PhD, The Pennsylvania State University

MS, Purdue University

BBA, Morehead State University

AOS, The Culinary Institute of America

Marc Haymon '81, CMB, CHE

Associate Dean—Baking and Pastry Arts

AOS, The Culinary Institute of America

Cynthia Keller '83, PC II, CHE

Associate Dean—Culinary Arts

AOS, The Culinary Institute of America

Bruce Mattel '80, CHE

Senior Associate Dean—Culinary Arts

AOS, The Culinary Institute of America

Ted Russin

Acting Dean—School of Culinary Science and Nutrition

MSc, McGill University, Canada

BSc, University of Manitoba, Canada

BA(Hons), University of Winnipeg, Canada

Certificate, Pierre Radisson Collegiate, Canada

Carolyn M. Tragni, CHE

Dean—Academic Engagement and Administration

MA, Long Island University

BS, Mercy College

Thomas Vaccaro '85, CMB, CEPC, CHE

Dean—School of Baking and Pastry Arts

AOS, The Culinary Institute of America

Brendan Walsh '80

Dean—School of Culinary Arts

AOS, The Culinary Institute of America

Administration

Betsy Carroll

Director—Assessment and Institutional Research

MBA, Binghamton University

BA, University of Rochester

Crystal DeCarolis

Director—Center for Career and Academic Advising

BS, Johnson & Wales University

Emily Franco

Director—Cornell School of Hotel Administration-The Culinary Institute of America Alliance

BS, Cornell University School of Hotel Administration

Jon Grennan

Director—Library and Information Services

MLS, Indiana University

BA, University of Oklahoma

Maura King

Director—Compliance

JD, Fordham University School of Law

BA, University of Scranton

Chet Koulik

Registrar

MA, Indiana University of Pennsylvania

BS, The Pennsylvania State University

Waldy D. Malouf, Jr. '75

Senior Director—Food and Beverage Operations

AOS, The Culinary Institute of America

Joseph Morano, PHR

Senior Director—Faculty Relations

Title IX/Age Discrimination Act Coordinator

JD, Brooklyn Law School

BA, Syracuse University

Certificate, Fairleigh Dickinson University

Sharon Zraly

Director—Accreditation and Institutional Liaison

MA, Manhattanville College

BA, State University of New York at Albany

Faculty—Baking and Pastry Arts

Mark Ainsworth '86, PC III, CEC

Professor—Culinary Arts

BA, Communications, University of South Carolina

AOS, Culinary Arts, The Culinary Institute of America

Didier Berlioz, CHE

Lecturing Instructor—Baking and Pastry Arts

Brevet of Professional Studies; Certificate of Professional Abilities, Cuisine Classique; Brevet d'Etudes du Premier Cycle, Lycée Technique d'Hôtellerie et de Tourisme Nice, France

Kate Cavotti, CMB

Professor—Baking and Pastry Arts

BA, Speech Pathology, Denison University

AAS, Hotel & Restaurant Management, New York City Technical College

Richard J. Coppedge, Jr., CMB

Professor—Baking and Pastry Arts

BS, Food Service Management; AS, Culinary Arts, Johnson & Wales University

Kristin Egan '04, CHE

Lecturing Instructor—Baking and Pastry Arts

BS, Hotel Restaurant Management, Drexel University

AOS, Baking and Pastry Arts, The Culinary Institute of America

Stephen J. Eglinski, CMB

Associate Professor—Baking and Pastry Arts

Peter Greweling, CMB

Professor—Baking and Pastry Arts

AOS, Culinary Arts, New England Culinary Institute

George B. Higgins '78, CMB

Professor—Baking and Pastry Arts

AOS, Culinary Arts, The Culinary Institute of America

Rowan Johnson '00, CHE

Lecturing Instructor—Baking and Pastry Arts

AOS, Culinary Arts, The Culinary Institute of America

Todd R. Knaster, CMB

Associate Professor—Baking and Pastry Arts

Certificate, Pastry Arts, New York Restaurant School

William McCarrick, CHE

Lecturing Instructor—Baking and Pastry Arts

AAS, Culinary Arts, Academy of Culinary Arts

Genevieve Meli '07

Lecturing Instructor—Baking and Pastry Arts

AOS, Baking and Pastry Arts, The Culinary Institute of America

Certificate, Sugar Fundamentals and Trends, Notter School of Pastry Arts

Zachary Miller

Lecturing Instructor—Baking and Pastry Arts

Dianne Rossomando '95

Associate Professor—Baking and Pastry Arts

Certificate, Baking and Pastry Arts, The Culinary Institute of America

Rudolf Spiess

Lecturing Instructor—Baking and Pastry Arts

Baker-Konditor Diploma, Association of Master Bakers and Pastry Chefs, Switzerland

Jürgen Temme, CMB

Associate Professor—Baking and Pastry Arts

Community College for Professions, Trade and Economics, Germany

Apprenticeship, Bakery Schulte-Woestmann, Germany

Joseph Utera, CMB, CEPC

Professor—Baking and Pastry Arts

MEd, Education, Instructional Design; BS, Business, Western Governors University

AOS, Pastry Arts, Johnson & Wales University

Certificate, Computer Programming and Analysis, Valencia Community College

Melissa Walnock '01, CHE

Lecturing Instructor—Baking and Pastry Arts

BPS, Baking and Pastry Arts Management; AOS, Culinary Arts, The Culinary Institute of America

Stéphane Weber, CMB

Associate Professor—Baking and Pastry Arts

Certificat, Aptitude Professionnelle, Jean-Ferandi, France

Apprenticeship, Jean Jeudon, France

Hans J. Welker, CMB

Associate Professor—Baking and Pastry Arts

Master's degree, F.U.U. Gemeinnuetzige Fortbildung Schule, Germany

Apprenticeship, Café Brenner, Germany

Faculty—Business Management

Dr. Patrick Bottiglieri, CHA

Professor—Business Management

EdD, Higher Education Leadership, Nova Southeastern University

MS, BS, Hotel/Tourism Industries Management, Rochester Institute of Technology

AAS, Hotel Management, Sullivan County Community College

Anthony J. Chando

Assistant Professor—Business Management

MBA, Marketing; MS, Management, Long Island University

BS, Business Administration, Fordham-Marymount College

Laura Dreesen

Associate Professor—Business Management

MS, Education; BS, Business Finance, State University of New York at New Paltz

Lynne Eddy, RDN, FAND, CHE

Associate Professor—Business Management

MS, Nutrition, Case Western Reserve University

BS, Nutrition, University of Cincinnati

Gerard Fischetti '78, CCM

Associate Professor—Business Management

MS, Service Management, Rochester Institute of Technology

BS, Hospitality Management, Florida International University

AOS, Culinary Arts, The Culinary Institute of America

Dr. Raimundo Gaby, Jr. '97

Associate Professor—Business Management

EdD, Education, Columbia University

MS, Adult Learning, Teachers College, Columbia University

BPS, Culinary Arts Management; AOS, Culinary Arts, The Culinary Institute of America

Bill Guilfoyle

Associate Professor—Business Management

MBA, Marketing, Pace University

BA, English Literature, State University of New York at New Paltz

Pierre LeBlanc

Associate Professor—Business Management

BS, Foodservice Manager, Institut de Tourisme et d'Hotellerie du Quebec, Canada.

Denise Mazzei '96

Assistant Professor—Business Management

BA, Conflict Management and Corporate Negotiation Strategy, Vassar College

AOS, Culinary Arts, The Culinary Institute of America

Stephanie Murphy, CPA

Associate Professor—Business Management

MBA, Accounting, Bernard Baruch College

BA, Accounting, State University of New York at Stony Brook

Alisa Neuneker, CHE

Associate Professor—Business Management

MHRTA, BS, Hotel, Restaurant, Tourism Administration, University of South Carolina

Cameron F. Rabe, CPA, CHE

Assistant Professor—Business Management

MBA, Professional Accounting, Rutgers University Graduate School of Management

BA, Cultural Studies, University of California, Santa Cruz

John J. Stein '80, CFBE

Associate Professor—Business Management

BS, Hospitality Management, Florida International University, Miami, FL

AOS, Culinary Arts, The Culinary Institute of America

Faculty—Culinary Arts

Pierre Baran, CHE

Lecturing Instructor—Culinary Arts

Le Certificat d'Aptitude Professionnelle, École Supérieure de Cuisine Française, France

David J. Barry '95, CHE

Associate Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Elizabeth E. Briggs, CHE

Professor—Culinary Arts

BPS, Psychology, State University of New York, Empire State College

AAS, Culinary Arts, New Hampshire Vocational Technical College

David J. Bruno '88, PC III, CEC, CHE

Associate Professor—Culinary Arts

AOS, Culinary Arts, Certificate, The Culinary Institute of America

Dominick Cerrone

Associate Professor—Culinary Arts

AAS, Electrical Technician, Hudson Valley Community College

Shirley Shuliang Cheng

Professor—Culinary Arts

MS, Hospitality Administration, Johnson & Wales University

BA, English Literature, Sichuan University, China

AOS, Culinary Arts, Sichuan Culinary Institute, China

Paul DelleRose '94, CHE

Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Joseph De Paola '94

Assistant Professor—Culinary Arts

BA, History, Niagara University

AOS, Culinary Arts, The Culinary Institute of America

Joseph W. DiPerri '77

Associate Professor—Culinary Arts

BPS, Culinary Arts Instruction, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

Anita Olivarez Eisenhauer

Professor—Culinary Arts

Sustainable MBA, Green Mountain College

BS, Educator in Culinary Arts, State University of New York, Empire State College

Mark Elia

Assistant Professor—Culinary Arts

Joseba Encabo, CHE

Associate Professor—Culinary Arts

Diploma, San Sebastian Culinary Institute, Spain

Diploma, Professional Business Administration School, Spain

Michael A. Garnero

Associate Professor—Culinary Arts

AA, Business Administration, Seattle Central Community College

Carol Hawran '93, CHE

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Sean Kahlenberg '04

Lecturing Instructor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Morey Kanner '84

Associate Professor—Culinary Arts

BS, Psychology, State University of New York at New Paltz

AOS, Culinary Arts, The Culinary Institute of America

AA, Liberal Arts, Ulster County Community College

Brian Kaywork '02

Lecturing Instructor—Culinary Arts

BA, Exercise Science, McDaniel College

AOS, Culinary Arts, The Culinary Institute of America

Thomas Kief '78

Professor—Culinary Arts

BS, Marketing, Marist College

AA, Liberal Arts, University of Cincinnati

AOS, Culinary Arts, The Culinary Institute of America

Joseph F. Klug '82, CHE

Assistant Professor—Culinary Arts

BPS, Culinary Arts Instruction, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

John Kowalski '77

Professor—Culinary Arts

BPS, Culinary Education, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

Dwayne LiPuma '86

Assistant Professor—Culinary Arts

BS, Environmental Science, University of New Mexico

AOS, Culinary Arts, The Culinary Institute of America

James Maraldo

Associate Professor—Culinary Arts

BS, Liberal Arts, State University of New York at New Paltz

AA, Liberal Arts, New York City Community College

Hubert J. Martini, CEC, CCE, AAC

Assistant Professor—Culinary Arts

Certificate, Lycée Technique Hôtelier de Strasbourg, France

Apprenticeship, Hotel-Restaurant "Pax," France

Martin Matysik, CHE

Lecturing Instructor—Culinary Arts

MBA, Catering and Hospitality Management, Canterbury University, England

Higher National Diploma, Bournemouth University, England

Xavier Mayonove

Lecturing Instructor—Culinary Arts

Certificate of Professional Studies, Hospitality; Diploma of Professional Education, Hospitality, L'école Hôtelière de Haute-Corse, France

David McCue '93, CHE

Associate Professor—Culinary Arts

BA, Sociology, University of Scranton

AOS, Culinary Arts, The Culinary Institute of America

Darryl J. Mosher, CHE

Assistant Professor—Culinary Arts

MS, Sustainable Food Systems, Green Mountain College

BS, Mathematics, State University of New York at Oneonta

Certificate, Business Strategy/Decision Making, Rensselaer Polytechnic Institute

Robert Mullooly '93

Associate Professor—Culinary Arts

BPS, Culinary Education, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

Lance Nitahara '08, PC III, CEC, CPC, CHE

Lecturing Instructor—Culinary Arts

BPS, Culinary Arts Management; AOS, Culinary Arts, The Culinary Institute of America

AA, Culinary Arts; AA, Baking and Pastry Arts, The Culinary Institute of the Pacific

Tony Nogales '88, PC III, CEC, CHE

Associate Professor—Culinary Arts

MBA, Sustainability, Bard College

BS, Culinary Education, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

Michael Pardus '81

Professor—Culinary Arts

BS, Restaurant Management, Johnson & Wales University

AOS, Culinary Arts, The Culinary Institute of America

Robert A. Perillo '86, CHE

Associate Professor—Culinary Arts

Sustainable MBA, Green Mountain College

BPS, Culinary Education, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

William Phillips '88

Associate Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Katherine M. Polenz '73

Professor—Culinary Arts

BPS, Culinary Education, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

Jason Potanovich '96, CHE

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

John Reilly '88, CEC, CHE

Associate Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Theodore Roe '91

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Gabriel Ross

Lecturing Instructor—Culinary Arts

BA, Philosophy, Dartmouth College

Giovanni Scappin

Assistant Professor—Culinary Arts

Diploma, Culinary Arts, Recoaro Terme Culinary Institute, Italy

Eric L. Schawaroch '84, CHE

Associate Professor—Culinary Arts

BPS, Culinary Education, State University of New York, Empire State College

AOS, Culinary Arts, The Culinary Institute of America

Thomas Schneller

Associate Professor—Culinary Arts

George Shannon, CEC, CHE

Lecturing Instructor—Culinary Arts

AS, Business Administration, Thomas Nelson College

Rudy Speckamp, CMC, CHE

Assistant Professor—Culinary Arts

Humanistisches Gymnasium, Germany

Berufsschule, Germany

Apprenticeship, Hotel-Sanatorium Eichwald, Germany

Scott Swartz '89, CEC

Associate Professor—Culinary Arts

MBA, Cultural Sustainability, Goucher College

BS, Hotel/Restaurant Management, University of New Haven

AOS, Culinary Arts, The Culinary Institute of America

Bryan Tobias, PC III, CEC, CHE

Assistant Professor—Culinary Arts

Gerard Viverito, CEC

Associate Professor—Culinary Arts

BS, Hospitality Management, University of Maryland

AOS, Culinary Arts, Scottsdale Culinary Institute

Gregory Zifchak '80

Associate Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Faculty—Culinary Science and Nutrition

Suki Hertz, RD

Associate Professor—Culinary Science

MS, Clinical Nutrition, New York University

BA, Geography, University of Colorado

Certificate, Culinary Arts, New York Restaurant School

J. J. Lui, MCGB, CHE

Associate Professor—Culinary Science

MBA, Further Education Management, King's College University of London, England

BSc, International Culinary Arts, Thames Valley University, England

Diploma, Teaching in the Lifelong Learning Sector, City & Guilds of London Institute, England

Marisa Monaghan

Lecturing Instructor—Culinary Science

MST, Biology, Pace University

BS, Reactions, State University of New York, Cortland

Allison Righter, RDN

Lecturing Instructor—Culinary Science

MS, Public Health, John Hopkins Bloomberg School of Public Health

BS, Public Health Studies and History of Science, John Hopkins University

Jennifer Stack '03, RDN, CDE

Associate Professor—Culinary Science

MS, Nutrition, New York University

BS, Dietetics, Bowling Green State University

AOS, Culinary Arts, The Culinary Institute of America

Jonathan A. Zearfoss, CEC, CCE, CCP

Professor—Culinary Science

AB, English, College of William and Mary

Faculty—Hospitality and Service Management

Rory Brown '06, CSW

Lecturing Instructor—Hospitality and Service Management

MS, Hospitality and Tourism Management, University of New Orleans

BPS, Culinary Arts Management; AOS, Culinary Arts, The Culinary Institute of America

Alex Cutler '08

Lecturing Instructor—Hospitality and Service Management

BA, Anthropology, The University of Florida

AOS, Culinary Arts, The Culinary Institute of America

Ezra Eichelberger

Professor—Hospitality and Service Management

BS, Speech, Southern Illinois University

John W. Fischer '88

Professor—Hospitality and Service Management

MS, Educational Technology, Walden University

BA, Psychology, Swarthmore College

AOS, Culinary Arts, The Culinary Institute of America

Charles A. Garibaldi '84

Lecturing Instructor—Hospitality and Service Management

AOS, Culinary Arts, The Culinary Institute of America

Steven Kolpan, CWE

Professor—Wine Studies and The Charmer Sunbelt Group Endowed Chair in Wine and Spirits

BA, Philosophy, State University of New York at New Paltz

Vincenzo Lauria

Associate Professor—Hospitality and Service Management

Diploma di Maturità Professionale per Operatore Turistico, Istituto Professionale di Stato per il Commercio

Certified Sommelier, Sommelier Society of America

Bruce W. Lavender '82

Lecturing Instructor—Hospitality and Service Management

AOS, Culinary Arts, The Culinary Institute of America

Mauro M. Sessarego

Associate Professor—Hospitality and Service Management

MS, Hospitality Management, Rochester Institute of Technology

BPS, State University of New York, Empire State College

Nautical Engineering, Istituto Tecnico Nautico, Italy

Carleen von Eikh

Lecturing Instructor—Hospitality and Service Management

BFA, Dramatic Art/Dance, University of California, Berkeley

Michael Weiss, CWE

Professor—Wine Studies and The Charmer Sunbelt Group Endowed Chair in Wine and Spirits

BS, Wine Education, State University of New York, Empire State College

CEGEP, Liberal Arts, Dawson College, Canada

Faculty—Liberal Arts

Regina Dahlgren Ardini

Associate Professor—English as a Second Language

MS, TESOL, State University of New York at New Paltz

BA, English, Fordham University, Bronx, NY

Bonita Bogush

Associate Professor—Liberal Arts

MEd, Adult Education; BS, Secondary Mathematics; Post-Baccalaureate Certificate, Distance Education, The Pennsylvania State University

James V. Brady

Associate Professor—Liberal Arts

MA, Psychology; MA, Educational Psychology; BA, Psychology, Marist College

Vivian C. Cadbury

Associate Professor—Writing and Communications

MA, English Literature; BA, English, University of Illinois at Chicago

Lina Castellanos Hermberg

Associate Professor—Foreign Language

MEd, Language Arts, Carthage College

Licenciatura en Español e Inglés, Universidad Pedagógica Nacional, Colombia

Dr. Maureen Costura

Associate Professor—Liberal Arts

PhD, Anthropology; MA, Archeology, Cornell University

BA, History, Dickinson College

David Flynn

Associate Professor—Liberal Arts

MIA, Political and Economic Development, Columbia University School of International and Public Affairs

BA, Political Science and Honors majors, Sociology minor, Hunter College, City University of New York

Dr. Beth Forrest

Professor—Liberal Arts

PhD, MA, BA, History, Boston University

Anne M. Henry

Associate Professor—Writing and Communications

MA, BA, Literature, State University of New York at New Paltz

Dr. Richard P. Horvath

Professor—Writing and Communications

PhD, English Literature and Humanities, Stanford University

MA, English Literature, University of Rochester

AB, English Literature, Dartmouth College

Dr. Robert J. Johnson, Jr.

Professor—Liberal Arts

PhD, History, City University of New York

JD, New York Law School

MA, History, Hunter College

BA, Social Studies, Niagara University

Dr. Deirdre Murphy

Professor—Liberal Arts

PhD, American Studies, University of Minnesota

MA, BA, English, University of Massachusetts at Amherst

One-Year Diploma, University of Kent at Canterbury, U.K.

Michael J. Nothnagel

Associate Professor—Liberal Arts

MAT, Mathematics Education; BS, Mathematics Education, University of New Hampshire

Antonella Piemontese, CHE

Associate Professor—Foreign Language

MFA, Drawing and Painting, School of Visual Arts

BFA, Drawing and Painting, State University of New York, College at Purchase

Dr. Nilsa Rodríguez-Jaca

Professor—Foreign Language

PhD, MA, Spanish and Latin American Literatures and Cultures, State University of New York at Albany

Dr. Willa Y. Zhen, CHE

Associate Professor—Liberal Arts

PhD, Anthropology, University of London, England

MA, Anthropology, University of Sussex, England

BA, International Relations and Chinese Studies, University of the Pacific

California Campus Faculty and Staff

Academic Deans and Administration

Thomas Bensel '76

Managing Director—California Campus

AOS, The Culinary Institute of America

Adam Busby, CMC, CHE

General Manager—Greystone

Canadian Interprovincial Seal Diploma and Journeyman Certification,

Algonquin College of Applied Arts, Canada

Jennifer Purcell '96, CHE

Director—Education

ABD, The George Washington University

MS, University of Massachusetts at Amherst

BPS, AOS, The Culinary Institute of America

Faculty

Robert Bath, MS, CHE

Professor—Wine and Beverage Studies

BS, Business Administration, California Polytechnic University

William M. Briwa '80, CEC

Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Geralyn Brostrom, CWE

Adjunct Instructor—Wine and Beverage Studies

MBA, Marketing; BS, Management, Widener University

Certificate, Court of Master Sommeliers

Level III Certificate, Wine & Spirit Education Trust

Aaron Brown, CB, CHE

Associate Professor—Baking and Pastry Arts

AA, Culinary Arts, Western Culinary Institute

Almir Da Fonseca, CEC

Professor—Culinary Arts

Culinary Arts, Senace Culinary School/Le Cordon Bleu, Brazil

Apprenticeship, Chef Jacques Arpi, Charron, France

Sanna Delmonico, RDN, CHE

Lecturing Instructor—Nutrition and Food Safety

MS, Human Nutrition, Louisiana State University

BS, Dietetics, San Francisco State University

Christie Dufault, ACWP, CHE

Associate Professor—Wine and Beverage Studies

BA, French and Art, Simmons College

Stephen L. Durfee, CEPC

Professor—Baking and Pastry Arts

AB, American Studies, Hamilton College

Certificate, Pastry and Baking, Peter Kump's New York Cooking School

Sean Fry, CS, MFP

Lecturing Instructor—Hospitality and Service Management

BS, Hotel and Restaurant Management, Johnson & Wales University

AS, Culinary Arts, Johnson & Wales University

Certified Sommelier, Court of Master Sommeliers

William P. Heubel, CHE

Associate Professor and Team Leader—Culinary Arts

AOS, Culinary Arts, California Culinary Academy

Paul Irving, CHE

Assistant Professor—Culinary Arts

BA, Literature and Creative Writing, University of California, Santa Cruz

AA, Hotel and Restaurant Management, City College of San Francisco

Steven E. Isaac '97, CMB, CEPC, CHE

Associate Professor—Baking and Pastry Arts

AOS, Baking and Pastry Arts, The Culinary Institute of America

Robert Jörin, CMB, CEPC, CCE, CHE

Professor—Baking and Pastry Arts

Bakery Pastry Chef, Wirtefachschule, Switzerland

Apprenticeship, Konditorei-Restaurant Bräm, Switzerland

Tod M. Kawachi, CHE

Associate Professor—Culinary Arts

Certificate, Food Sciences, Seattle Community College

Lars Kronmark, CWP

Professor and Team Leader—Culinary Arts

Chef College, Restaurationsindustriens Laerlingskole, Denmark

Apprenticeship, Grande Café, Denmark

Sarah Linkenheil, CHE

Assistant Professor—Culinary Arts

Apprenticeship, Albrecht-Dürer Berufsschule, Germany

Steve Mercer

Lecturing Instructor—Hospitality and Service Management

BS, Psychology, Sonoma State University

AA, Liberal Arts, Napa Valley College

Kelly M. Mills

Assistant Professor—Culinary Arts

Degree, Culinary Arts, British Columbia Vocational School, Canada

Rebecca B. Peizer '00, CEC, CHE

Associate Professor—Culinary Arts

BA, Communication and Media Studies, State University of New York at Geneseo

AOS, Culinary Arts, The Culinary Institute of America

Level 2 Fundamentals Diploma, International Sommelier Guild

Dustin Rogge '00, CHE

Associate Professor—Hospitality and Service Management

BPS, Culinary Arts Management; AOS, Culinary Arts, The Culinary Institute of America

Higher Wine Certificate, Wine & Spirit Education Trust

Wendy Sherwood

Lecturing Instructor—Baking and Pastry Arts

MA, Cinema Studies, University of Iowa

BA, Film Studies, University of Minnesota

Diplôme de Pâtisserie, Le Cordon Bleu

Jeff Wheeler

Adjunct Instructor—Liberal Arts

MFA, Creative Writing, Saint Mary's College of California

MA, Liberal Studies, English Literature, University of Denver

BA, English, Metropolitan State College of Denver

Nancy Willis, CHE

Adjunct Instructor—Art and Design

MFA, Painting, San Francisco Art Institute

BFA, Fine Arts, University of Cincinnati

Michael K. Wolf, CHE

Assistant Professor—Hospitality and Service Management

BA, Marketing, California State University

Thomas B. H. Wong '86, CEC, CHE

Professor and Team Leader—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Certificate, Culinary Arts, Kapiolani Community College

Ken Woytisek, CEC, CCE, CHE

Professor—Culinary Arts

BA, Special Education, Tusculum College

Texas Campus Faculty and Staff

Academic Directors and Administration

April Goess '03, CHE

Managing Director

BPS, AOS, The Culinary Institute of America

Howie Velie, CEC

Director—Education

Faculty

Lilla Bernal '99

Lecturing Instructor—Baking and Pastry Arts

AOS, Baking and Pastry Arts, The Culinary Institute of America

Amandy Carranza

Adjunct Instructor—Hospitality and Service Management

BA, Fine Arts, School of the Art Institute of Chicago

AAS, Baking and Pastry Arts, Kendall College

Patrick Clark, CHE

Associate Professor—Culinary Arts

AOS, Culinary Arts, California Culinary Academy

Louis Dominquez

Adjunct Instructor—Business Management

MEd, Secondary Mathematics Education, Our Lady of the Lake University

BS, Mathematical Studies with minor in Engineering, St. Mary's University

Alain Dubernard, CMB, CHE

Associate Professor and Team Leader—Baking and Pastry Arts

Diploma, Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico

Escuela Panamericana de Hoteleria, Mexico

Dr. Homer C. Emery, RS

Adjunct Instructor—Culinary Science

PhD, Environmental Science; MES, Environmental Science; MPA, Public Administration, University of Oklahoma

BS, Biology, Northeastern State College

Samantha Fletcher, CHE

Lecturing Instructor—Hospitality and Customer Service

BA, Communications with a Concentration in Public Relations, The University of Texas at San Antonio

Melissa Fritz, CEPC, CHE

Assistant Professor—Baking and Pastry Arts

BS, Food Service Management; AS, Baking and Pastry, Johnson & Wales University

Stephen J. Johnson '94

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Michael S. Katz '93, CEC, CFSM, CHE

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Dr. Ela Poursani

Adjunct Instructor—Baking and Pastry Arts

PhD, Architecture, Gazi University, Turkey

MS, BS, Architecture, Mimar Sinan University, Turkey

Jerry Reed '13

Adjunct Instructor—Liberal Arts

MS, Aeronautical Sciences, Embry-Riddle Aeronautical University, Germany

BS, Psychology, Virginia Polytechnic Institute and State University

AOS, Culinary Arts, The Culinary Institute of America

Julia Rosenfeld

Adjunct Instructor—Writing and Communications

BA, Communications, Glassboro State College

Jarrold Stringer

Adjunct Instructor—Writing and Communications

ABD, English, University of Texas, Arlington

MA, English, University of Texas, San Antonio

BA, Philosophy, Austin College

Hinnerk von Barga, CHE

Professor and Team Leader—Culinary Arts

Master Chef Diploma, Hotelschool, Germany

Apprenticeships, Hotel Tietjens Hütte, Germany; Parkhotel Grüner Jäger, Germany

Justin Ward '88, CEC, CHE

Assistant Professor—Culinary Arts

BS, Hospitality Management, The International Culinary School at The Art Institute of Atlanta

AOS, Culinary Arts, The Culinary Institute of America

Carole Wong, DWS, CSW

Adjunct Instructor—Hospitality and Service Management

BS, Human and Organizational Development; BS, Economics, Vanderbilt University

Diploma in Wines and Spirits, Wine & Spirit Education Trust

CIA Singapore Faculty and Staff

Administration

Eve Felder '88, CEC, CHE

Managing Director

MS, Rochester Institute of Technology

BS, College of Charleston

AOS, The Culinary Institute of America

Faculty

Jorg Behrend

Lecturing Instructor—Culinary Arts

Master Chef Diploma, Hotelschool, Germany

Apprenticeship, Hotel Schaperkrug, Germany

Dr. Chan Seet Meng

Adjunct Instructor—Business Management

DBA, Business Administration, University of Western Australia

MBA, Business Administration (Accountancy), Nanyang Technological University, Singapore

BA, Business Administration, National University of Singapore

Gypsy Gifford '99, CHE

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Iris Goh

Adjunct Instructor—Business Management

MBA, Human Resource Management, University of Southern Queensland, Australia

BA, Business Administration, National University of Singapore

Hoa Peng Sum

Adjunct Instructor—Business Management

MA, Education and Human Development, The George Washington University

Bachelor's Degree, Electrical Engineering, National University of Singapore

Timothy Kao

Adjunct Instructor—Culinary Arts

BS, Chemical Engineering, National University of Singapore

Diplôme de Cuisine, Le Cordon Bleu, Australia

Zainal Abiddin Kassim

Adjunct Instructor—Business Management

MA, Hospitality Administration, University of Nevada, Las Vegas

BS, Hospitality and Tourism Management, University of South Australia

Dr. Jaime Koh

Adjunct Instructor—Liberal Arts

PhD, Cultural Studies in Asia, National University of Singapore

Master of Letters with Merit, Peace and Conflict Studies, National University of Singapore

BA, History, National University of Singapore

Bing Kwok

Adjunct Instructor—Business Management

MS, Hospitality Management, Florida International University

BBA, Marketing, University of Central Oklahoma

BS, Hotel Administration and Restaurant Management, Oklahoma State University

AOS, Culinary Arts, Johnson & Wales University

Dr. Joshua Lam

Adjunct Instructor—Liberal Arts

PhD, MA, English, University of Buffalo

BA, English, Central Michigan University

BA, Philosophy, Central Michigan University

Dr. Lee Kuan-Huei

Adjunct Instructor—Business Management

PhD, Tourism Management, University of Queensland, Australia

MBA, Business Administration, University of Illinois at Urbana-Champaign

BBA, Business Administration, University of Belgrano, Argentina

Valerie Lefaix

Adjunct Instructor—Foreign Language

Master's Degree, Business and Marketing, Le Havre Business School

Diploma, Teaching French as a Foreign Language, Alliance Française de Paris, France

Leong Siew Theng

Adjunct Instructor—Business Management

MBA, Business Administration, University of Miami

Sonal Manek

Adjunct Instructor—Nutrition

MS, BS, Food and Nutrition, University of Bombay, India

Advanced Certificate, Teaching and Learning in Higher Education, National Institute of Education, Singapore

Pang Kiah Jee

Adjunct Instructor—Business Management

Master's Degree, Educational Studies, University of Sheffield, England

Graduate Diplomas, Personnel Management, Training and Development Management, Singapore Institute of Management

Bachelor's Degree, Business Administration, National University of Singapore

Yvonne Ruperti '96, CHE

Adjunct Instructor—Baking and Pastry Arts

BA, Art History, Vassar College

AA, Liberal Arts and Social Sciences, Dutchess Community College

Certificate, Baking and Pastry Arts, The Culinary Institute of America

Michael Sanson '96

Assistant Professor—Culinary Arts

AOS, Culinary Arts, The Culinary Institute of America

Bjorn Shen

Adjunct Instructor—Business Management

Advanced Master's Degree, Marketing; Bachelor's Degree, International and Hotel and Tourism Management, The University of Queensland, Australia

Certificates, Cuisine de Base, Pâtissiere de Base, Le Cordon Bleu Institute of Culinary Art, Australia

Jeremy Sim

Adjunct Instructor—Hospitality and Service Management

MA, Gastronomy, University of Adelaide and Le Cordon Bleu, Australia

Bachelor's Degree, Gastronomy, University of South Australia and Le Cordon Bleu

Diploma, Hospitality Management, Temasek Polytechnic, Singapore

Geoffrey Tai

Adjunct Instructor—Business Management

MBA, Business Administration, University of South Australia

Diploma, Hotel Operations Management, Les Roches, Switzerland

Dr. Ian Thng

Adjunct Instructor—Liberal Arts

PhD, Electrical Engineering, Curtin University of Technology, Australia

MS, BS, The University of Western Australia

Dr. Tudor Vladescu

Adjunct Instructor—Liberal Arts

PhD, Philology; MA, Cultural Anthropology; BA, Romanian and English Language and Literature, University of Bucharest, Romania

Mitchelle Waaras

Lecturing Instructor—Liberal Arts

MA, English Literature, The Maharaja Sayajirao University, India

BEd, Education, St. Xavier's College, Institute of Education, India

BA, English, St. Xavier's College, Gujarat University, India

Michael Wille '89

Lecturing Instructor—Culinary Arts

MA, Hospitality Administration, University of Las Vegas

BA, Journalism, San Francisco State University

AOS, Culinary Arts, The Culinary Institute of America

Bernice Wilson

Adjunct Instructor—Liberal Arts

MEd, Teaching, Learning and Research, University of Sheffield, U.K.

BS, Business Administration, Colorado State University

AAS, Culinary Arts, California Culinary Academy

Lily Wong

Adjunct Instructor—Liberal Arts

MA, Social Science, Economics, National University of Singapore

BS, Social Sciences, National University of Singapore

Wong Nee Tat

Adjunct Instructor—Business Management

MBA, Business Administration; Master's Degree, Social Science; BS, Business Administration, National University of Singapore

Jeannie Yang

Adjunct Instructor—Liberal Arts

MA, Economics, University of Western Australia

Advanced Diploma, Economics, The Australian National University

BA, Economics and Sociology, National University of Singapore

Yong Kit Mun

Adjunct Instructor—Business Management

MBA, Business Administration, National University of Singapore

Bachelor's Degree, Engineering, Nanyang Technological University, Singapore

Diploma, Civil Engineering, Singapore Polytechnic

Legend of Certifications

AAC	American Academy of Chefs	CPC	Certified Pastry Culinarian
ACWP	Advanced Certified Wine Professional	CS	Certified Sommelier
CB	Certified Baker	CSW	Certified Specialist in Wine
CCE	Certified Culinary Educator	CWE	Certified Wine Educator
CCM	Certified Club Manager	CWP	Certified Wine Professional
CCP	Certified Culinary Professional	DWS	Diploma in Wine and Spirits
CDE	Certified Diabetes Educator	FAND	Fellow of the Academy of Nutrition and Dietetics
CEC	Certified Executive Chef	MCGB	Master Chef of Great Britain
CEPC	Certified Executive Pastry Chef	MFP	ManageFirst Professional
CFBE	Certified Food and Beverage Executive	MS	Master Sommelier
CFSM	Certified Food Service Manager	PC II	ProChef Level II
CHA	Certified Hotel Administrator	PC III	ProChef Level III
CHE	Certified Hospitality Educator	PHR	Professional in Human Resources
CMB	Certified Master Baker	RD	Registered Dietitian
CMC	Certified Master Chef	RDN	Registered Dietitian Nutritionist
CPA	Certified Public Accountant	RS	Registered Sanitarian

Contact Information

Admissions

1-800-CULINARY (US)
(1-800-285-4627)
admissions@culinary.edu

845-452-9430 (NY)
707-967-2496 (CA)
210-554-6400 (TX)
+65 6592 1136 (SG)

Bookstores

1-800-677-6266 (NY)
1-888-424-2433 (CA)

Center for Career and Academic Advising

845-451-1452 (NY)
advising@culinary.edu

707-967-2495 (CA)
gsadvising@culinary.edu

210-554-6465 (TX)
saadvising@culinary.edu

+65 6592 1189 (SG)

Financial Assistance

+65 6592 1150 (SG)

General Information

845-452-9600 (NY)
707-967-1100 (CA)
210-554-6400 (TX)
+65 6592 1189 (SG)

Library

845-451-1747 (NY)—Conrad N. Hilton Library
845-451-1298 (NY)—Library Learning Commons
845-451-1288 (NY)—Office of Disabilities

707-967-2406 (CA)
210-554-6465 (TX)
845-905-4639 (TTY/TDDY)

Residence Life

845-451-1260 (NY)
707-967-2420 (CA)

Restaurants

www.ciarestaurantgroup.com

Student Affairs

845-451-1324 (NY)
707-967-2486 (CA)
210-554-6451 (TX)

Student Financial & Registration Services

845-451-1500 (NY)
707-967-2402 (CA)
210-554-6541 (TX)

SFRS@culinary.edu

Student Life

+65 6592 1191 (SG)

Websites

www.ciachef.edu (US)
www.ciachef.edu/singapore (SG)
www.singaporetech.edu.sg (SG)

The CIA at Greystone and the CIA San Antonio are branches of the CIA, Hyde Park, NY. The CIA Singapore is an additional campus.

Catalog Updates

August 2017 Addendum

Students should note the following approved changes to programs, courses, and policies, effective 8/1/17, that occurred after the publication of the 2017–2018 Academic Catalog:

Curricula

Externship Prep Seminars

Only two of these courses are now required—EXTN-097 and EXTN-099. Removed EXTN-098 from the curricula.

Course Descriptions

Added ServSafe Exam (ARTS-112A)

Admissions

Transfer Credit

Updates to policy that include enhancement of allowable transfer credits, as well as transfer credit for work experience.

Academic Rules, Regulations, and Information

ServSafe Exam Retake

Updated for clarity.

Repeating a Course

Changed to direct student to meet with their academic advisor or the director of the Center for Career and Academic Advising in the event that the repeated course is failed more than twice.

Double Majors and Concentrations

Clarified requirements for these study options.

Academic Progress—Degree Programs and ACAP

Updated criteria for making satisfactory academic progress, clarified appeal submission criteria, and revised criteria for when students must meet with the Academic Standards Committee.

Professionalism, Uniform, and Hygiene—Degree Programs and ACAP

Updated the language to clarify that the type of dress required is based on the nature of the class—kitchen/lab classes, hospitality and service management classes, and classroom-based courses—the student is participating in.

December 2017 Addendum

Students should note the following approved changes to programs, course, and policies, effective 12/1/17, that occurred after the publication of the 2017–2018 Academic Catalog:

General Information

Career Opportunities

Added a link to a list of typical positions and their federal occupational codes held by CIA graduates of the California campus per: the Bureau of Private Postsecondary Education.

Curricula

Bachelor's Degree Programs, Majors, and Concentrations

Added course/credit residency requirements for the Applied Food Studies and Food Business Management majors.

Bachelor of Business Administration (BBA) (Singapore)

Updated the Externship and Professional Bridge requirements in the third semester of the senior year.

Bachelor of Professional Studies (BPS) in Culinary Arts

Added a new 126-credit degree completion program designed for students who have at least 30 eligible transfer credits and wish to complete a bachelor's degree in culinary arts at the CIA.

Associate Degree Programs—Graduation Requirements (All campuses)

The Culinary Math course at the New York and California campuses and the Mathematics course at the Texas campus were replaced with the Mathematical Foundations course.

Associate in Applied Science—Graduation Requirements

The Controlling Costs and Purchasing Food (BUSM-245) and Menu Development (BUSM-242) courses were replaced by the Principles of Menus and Managing Profitability in Foodservice Operations (BUSM-250) course in both the Culinary Arts and Baking and Pastry Arts programs.

Admissions

Transfer Credit

The maximum number of credits eligible for transfer to the CIA was increased to 60.

Tuition and Fees

Fees That May Be Assessed

Added externship e-Portfolio resubmission fee.

Student Tuition Recovery Fund (STRF) Fee

Updated this disclosure as provided by the State of California's Bureau for Private Postsecondary Education (BPPE).

Academic Rules, Regulations, and Information

Academic Progress—Degree Programs and ACAP, Academic Probation and Dismissal

Removed the condition where academic dismissal will be rendered if a student fails a course three times.

Attendance—Missing Classes

Updated criteria for retaking a course due to absences for all campuses.

Graduation—Commencement Ceremony Participation

Updated criteria for bachelor's students taking a semester at a branch campus as well as graduation application requirements for all students.

Professionalism, Uniform, and Hygiene—Degree Programs and ACAP

Updates to the Hospitality and Service Management uniforms for Culinary Arts and Baking & Pastry Arts.

Externship

Revised externship minimum requirement to 14 weeks or 550 hours and prerequisites for Externship. Added criteria for resubmission of the externship e-Portfolio in the event of failure of the Externship course.