

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

- **50 Greatest Pittsburghers of All Time, *Pittsburgh***, President Tim Ryan '77, 2019
- **Sharing the Spirit Award, *Napa Valley Register***, Special Events Chef Andrew Wild, 2018
- **Women in Business, *Hudson Valley***, Associate Vice President and Dean—Student Affairs Kathy Merget, 2018
- **The Power List: The 50 Most Powerful People in Foodservice, *Nation's Restaurant News*** President Tim Ryan '77, 2018, 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 Waldy 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
- **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

- **40 Under 40 Movers & Shakers, Dutchess County Regional Chamber of Commerce** Lecturing Instructor Allison C. Righter, 2019
- **Grand Champion, Charcuterie Masters Tournament** Assistant Professor Mark Elia, 2017
- **Underrecognized Artist Award, Arts Mid-Hudson** Associate Professor Antonella Pimontese, 2017
- **Antonin Carême Medal, American Culinary Federation** Professor Lars Kronmark, 2013
- **Winner, Cochon 555 Cooking Competition** Professor Lars Kronmark, 2012
- **Best of Show Medals, Société Culinaire Philanthropique Salon of Culinary Art** CIA faculty and students, 2011–2014
- **Prize of Honor, Société Culinaire Philanthropique Salon of Culinary Art** Associate Professor Todd Knaster, 2011; Professor Peter Greweling, 2010; CIA, 2008
- **Third Place, U.S. Finals of the World Chocolate Masters Competition** Professor Stephen Durfee, 2010

- **Hay-Nicolay Dissertation Prize, Abraham Lincoln Institute and Abraham Lincoln Association**
Professor Robert Johnson, Jr., 2009

Restaurants

- **Diners' Choice Award, OpenTable.com**, The Bocuse Restaurant, 2022
- **Diners' Choice Award, OpenTable.com**, Savor, 2022
- **Diners' Choice Award, OpenTable.com**, Gatehouse Restaurant, 2022
- **The 10 Best New Restaurants in Texas, San Antonio Current** Savor 2020
- **Great American Breakfast Destination, USA Today**, Apple Pie Bakery Café, 2017, 2014
- **Best Place to Impress Your Guests, Hudson Valley** Hyde Park Restaurants, 2017
- **Best French Cuisine, Reader's Pick, Hudson Valley** The Bocuse Restaurant, 2016
- **Best Dessert, Readers' Pick, Hudson Valley** Apple Pie Bakery Café, 2016, 2018
- **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

- **Bronze Medal, New York State Craft Beer Competition** Equinox Amber, The Brewery at the CIA, 2021
- **Silver Medal, New York State Craft Beer Competition** Mise en Place Wit, The Brewery at the CIA, 2021
- **Military Friendly School[®], GI Jobs** CIA, 2011–2016, 2019–2020
- **New York State Brewery of the Year, New York State Craft Beer Competition** The Brewery at the CIA, 2019
- **Two Gold Medals, New York State Craft Beer Competition** Student-Brewed Mise en Place Wit and Class Project Br-Br-Br-Brown Ale, 2019
- **#1 Best College for Culinary Arts in America, Niche.com**, CIA, 2018
- **#1 Best Culinary School in the U.S., The Best Schools** CIA, 2018
- **Pacesetter Award and "You Mean the World to Us" Award, NY Blood Center** CIA, 2018
- **Silver Medal, New York State Craft Beer Competition** Student-brewed Class Project Stay Sharp Saison, 2017
- **Web Award: Best University Website, Web Marketing Association** CIA Digital and Online Media, 2017
- **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
- **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
- **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