

# 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:

### **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.

### **Dean's Professionalism in Baking and Pastry Arts Award**

Given to a student who demonstrates a standard of professionalism in food handling, food safety, skills proficiency, and leadership in a bakeshop laboratory environment.

### **Dean's Professionalism in Culinary Arts Award**

Given to a student who demonstrates a standard of professionalism in food handling, food safety, skills proficiency, and leadership in a kitchen environment.

### **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.

### **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:

### **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.

### **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.

### **The Young Professional's Medal of Merit of the Académie Brillat-Savarin**

Given to a student demonstrating excellence in wine knowledge.