

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.