



# Table of Contents

<b>General Information</b>	4	Payment Policy	48
About This Catalog	4	Residence Hall Rates	50
Academic Calendars	4	Treatment of Military Tuition Assistance When a Student Withdraws	50
Accreditation/Approvals	4	Treatment of Title IV Aid When a Student Withdraws	51
CIA Locations	5	Tuition Insurance	52
Campus Maps	5	Withdrawal Refund Policy (California)	52
Career Opportunities	5	Withdrawal Refund Policy (New York)	53
Catalog Updates	6	Withdrawal Refund Policy (Overseas Immersion Program)	53
College Awards	6	Withdrawal Refund Policy (Texas)	54
Contact Information	9	<b>Financial Aid</b>	55
Faculty and Staff	9	Applying for Aid	55
Gainful Employment Data (Certificate Programs)	21	CIA Financial Aid and Scholarships	56
History	21	Continued Financial Aid Eligibility	60
Location of Information	22	Cost of Attendance	60
Nondiscrimination Statement	24	Federal Financial Aid Programs	62
Not-for-Profit Statement	26	Federal Loan Repayment Chart	63
Professional and Physical Resources	26	For More Information	64
Purpose	27	How Need is Determined	64
Required State of California Regulatory Disclosure	27	Private Financial Aid Programs	64
Vision and Mission	27	Satisfactory Academic Progress—Undergraduate and Graduate	65
<b>Admissions</b>	28	State Financial Aid Programs	67
Associate and Bachelor's Degree Programs—U.S. Campuses	28	Student Eligibility Responsibility	67
Bachelor's Degree Program—Singapore	30	Student Work and Service Programs	67
Certificate Programs	31	Veterans' Benefits	68
General Admissions Information—All Programs	32	<b>Degrees and Certificates</b>	69
Master's Degree Program	39	Academic Schools—Degrees and Certificates Granted	69
<b>Tuition and Fees</b>	41	Bachelor's Degree Concentrations	69
2024-2025 Tuition/Fee Schedule—Undergraduate Degree Programs (Texas)	41	CIA Institutional Learning Outcomes	70
2024-2025 Tuition/Fee Schedule—Certificate Program (California)	41	Credit Hours	71
2024-2025 Tuition/Fee Schedule—Degree Programs (California)	42	Curricula	71
2024-2025 Tuition/Fee Schedule—Online Degree Programs (New York)	42	Degree and Certificate Programs Overview	71
2024-2025 Tuition/Fee Schedule—Undergraduate Degree Programs (New York)	42	HEGIS Codes	72
CIA Singapore	43	ProChef Certification	72
California Student Tuition Recovery Fund (STRF) Fee	44	<b>Academic Rules, Regulations, and Information</b>	73
Cancellation Policy	45	Academic Honesty	73
Cancellation and Withdrawal from Concentration Programs	46	Academic Honors	74
Credit Balances	46	Academic Progress—Graduate	75
Culinary Cash	46	Academic Progress—Undergraduate	75
Fees That May Be Assessed	47	Adding, Dropping, or Withdrawal from a Course—Undergraduate and Graduate	76
International Studies GCC Fee	47	Attendance—Graduate	77
International Studies Semester-Away Fee for Concentrations	48	Attendance—Undergraduate	77
Meals—Board	48	Auditing Courses	78
		Bachelor's Degree Concentrations	79

CIA-Cornell Alliance / Collaborative Degree Program	79
Calculating a Grade Point Average (GPA)	80
Commencement Awards	80
Commencement Ceremony Participation	81
Competency-Based Curriculum	82
Course Load—Undergraduate	82
Course Makeups—Undergraduate	82
Dean's List—Undergraduate	82
Degree and Certificate Eligibility	82
Double Majors and Concentrations	83
Earning Two Degrees	84
Externship	84
Grade Review Process—Graduate	86
Grade Review Process—Undergraduate	86
Grading Symbols	86
Grading—Graduate	87
Grading—Undergraduate	87
Incomplete Grades—Undergraduate and Graduate	87
Independent Study—Undergraduate	88
Leave of Absence—Undergraduate and Graduate	88
Prerequisites—Undergraduate and Graduate	89
Privacy of Application Records	89
Privacy of Education Records	89
Problems with a Class—Undergraduate and Graduate	90
Professionalism, Uniform, and Hygiene—Undergraduate	91
Professionalism/Class Participation—Graduate	97
Registration—Undergraduate and Graduate	98
Repeating a Course—Graduate	98
Repeating a Course—Undergraduate	99
Retention of Student Records	99
ServSafe Exam Retake	99
Skills Remediation	100
Statement of Academic Freedom	100
Supervised Alcohol Tasting	100
Technical Standards	101
Temporary Medical Condition	102
Transcripts	102
Transfers Between Campuses	102
Web-Based Learning	103
Withdrawal from the CIA—Undergraduate and Graduate	103
<b>Policies</b>	<b>104</b>
Alcohol and Drugs	104
Campus Climate and Inclusiveness	104
Computer and Network Usage Policy	105
Harassment, Sexual Misconduct, and Discrimination Policy Statement	105
Notice of Nondiscrimination	105
Student Code of Conduct	106

Student Complaints Policy and Procedures	106
Student Questions	106
Student Responsibility	107
The Family Educational Rights and Privacy Act (FERPA)	107
Weapons Policy	107

## **Student Life and Services** 108

Advancement	108
Alumni Relations	108
CIA Cares	109
California Students	109
Center for Career and Academic Advising	109
Disability Services	110
Health Services	111
Learning Strategies Center and Library Learning Commons	112
Library	112
Personal Counseling and Mental Health Resources	113
Residence Halls	114
Restaurants and Campus Stores	115
Student Activities, Recreation, and Athletics	117
Student Dining	118
Student Government Association	118
Technology on Campus for Students	119

## **Degrees** 120

Baking and Pastry Arts (AAS) (TX)	120
Baking and Pastry Arts (AOS) (NY) (CA)	122
Culinary Arts (AAS) (TX)	124
Culinary Arts (AOS) (NY) (CA)	127
Food Business Leadership (BBA) (NY) (Online)	130
Food Business Management (BBA) (NY)	132
Food Business Management (BBA) (Singapore)	136
Food Business Management with Concentration (BBA) (NY)	141
Applied Food Studies (BPS) (NY)	149
Applied Food Studies with Concentration (BPS) (NY)	152
Baking and Pastry Arts (BPS) (NY)	158
Baking and Pastry Arts with Concentration (BPS) (NY)	162
Culinary Arts (BPS) (NY)	166
Culinary Arts with Concentration (BPS) (NY)	170
Culinary Science (BPS) (NY)	175
Hospitality Management (BS) (NY)	179
Hospitality Management with Concentration (BS) (NY)	181
Master's in Culinary Arts (MPS) (Online)	185
Master's in Sustainable Food Systems (MPS) (Online)	186
Master's in Wine and Beverage Management (MPS) (Online)	187
Master's in Food Business (MPS) (Online)	189
Accelerated Culinary Arts Certificate (CA)	191

## **Courses** 192

## 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. This 2024-2025 Undergraduate and Graduate Catalog is effective from September 1, 2024 to August 31, 2025. Previous editions are available as PDFs at the bottom of this page.

# General Information

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## About This Catalog

This catalog 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, 1747 North Market Blvd., Suite 225, Sacramento, California, 95834, [www.bppe.ca.gov](http://www.bppe.ca.gov), 916-574-8900 or 888-370-7589; or fax: 916-263-1897.

## Academic Calendars

The 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 and CIA Singapore](#)

## Accreditation/Approvals

The Culinary Institute of America is an accredited institution and a member of the Middle States Commission on Higher Education (MSCHE or the Commission) [www.msche.org](http://www.msche.org). The Culinary Institute of America's accreditation status is accreditation reaffirmed. The Commission's most recent action on the institution's accreditation status in 2017 was to reaffirm The Culinary Institute of America. MSCHE is recognized by the U.S. Secretary of Education to conduct accreditation and pre-accreditation (candidate status) activities for institutions of higher education including distance, correspondence education, and direct assessment programs offered at those institutions. The Commission's geographic area of accrediting activities is throughout the United States.

The Culinary Institute of America includes campuses in Hyde Park, NY, St. Helena, CA, and San Antonio, TX, and two additional locations at Copia and in Singapore. The Middle States Commission on Higher Education can be contacted by mail at 1007 North Orange Street, 4<sup>th</sup> Floor, MB#166, Wilmington, DE, 19801, by telephone at 267-284-500, or through its website: [msche.org](http://msche.org). Official recognition of this CIA accreditation may be found on the Middle States website: <https://www.msche.org/institution/0689/>.

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, Office of Higher Education, Room 975 Education Building Annex, Albany, NY 12234, 518-486-3633.

The Culinary Institute of America is a private postsecondary institution and has been granted a license to operate by the California Bureau for Private Postsecondary Education, 1747 North Market Blvd., Suite 225, Sacramento, California, 95834; [bppe@dca.ca.gov](mailto:bppe@dca.ca.gov); 916-574-8900 or 1-888-370-7589; [bppe.ca.gov](http://bppe.ca.gov). The definition of approval to operate is compliance with state standards as set forth in the California Private Postsecondary Act of 2009.

The Culinary Institute of America has Certificates of Authorization to operate from the Texas Higher Education Coordinating Board, P.O. Box 12788, Austin, TX 78711-2788, 512-427-6101, [higher.ed.texas.gov](http://higher.ed.texas.gov).

For further information regarding accreditation and approval, or to review or obtain documents describing accreditation or approval, contact the Director of Accreditation & Assessment at 845-905-4613.

## CIA Locations

The CIA has the following locations across the United States:

### **The Culinary Institute of America**

1946 Campus Drive  
Hyde Park, NY 12538-1499  
845-452-9600  
[www.ciachef.edu/newyork](http://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](http://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](http://www.ciachef.edu/texas)

With an additional location in California:

### **The Culinary Institute of America at Copia**

500 1st Street  
Napa, CA 94559  
707-967-2500  
[www.ciachef.edu/california](http://www.ciachef.edu/california)

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/cia-singapore](http://www.ciachef.edu/cia-singapore)

### **The Singapore Institute of Technology**

10 Dover Drive  
Singapore 138683  
+65 6592 1136

## Campus Maps

View detailed maps of the 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](#)

## 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 50,000 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. **Bachelor's in hospitality management** graduates are well-positioned to pursue leadership and management positions in hotel food and beverage operations; sales and marketing; restaurant and managed services; events and catering; and many other hospitality industry segments. And graduates of the **bachelor's in culinary arts and baking and pastry** programs 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, *mâîtres d'hôtel*, or grocery and retail chefs.

Graduates of the **Master of Professional Studies in Food Business** degree program can pursue management level positions in restaurants or other foodservice or food and beverage product organizations. With experience in the food industry or related businesses, graduates will be well prepared with the skills to launch their own food industry business as entrepreneurs, or to move into higher level leadership positions within a food industry organization in areas such as innovation, operations, marketing, or finance.

Graduates of the **Master of Professional Studies in Sustainable Food Systems** degree program can pursue positions such as agricultural specialist, environmental lobbyist, farmer advocate, food and/or nutrition educator, food writer, product developer, sustainability program manager, innovation manager, registered dietitian, farm-to-table program director, and policy director.

Graduates of **Master of Professional Studies in Wine and Beverage Management** can pursue such positions as 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.

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.

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.

## Catalog Updates

Students should note the following approved changes to programs, courses, and policies, effective 9/1/2024 that occurred after the publication of the 2024-2025 Academic Catalog:

- Added Michiel Bakker as President

## 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** American Bounty, 2023
- **Diners' Choice Award, OpenTable.com** Ristorante Caterina de' Medici, 2023
- **Diners' Choice Award, OpenTable.com** The Bocusse Restaurant, 2022, 2023
- **Diners' Choice Award, OpenTable.com** Savor, 2022
- **Diners' Choice Award, OpenTable.com** Gatehouse Restaurant, 2022
- **The 20 Best Restaurants in the Napa Valley, *WineCountry*** The Grove at Copia, 2022
- **The 10 Best New Restaurants in Texas, San Antonio Current** Savor 2020
- **100 Best Bakeries in America, *Food & Wine*** Apple Pie Bakery Café, 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 Bocese Restaurant, 2016
- **Best Dessert, Readers' Pick, Hudson Valley** Apple Pie Bakery Café, 2016, 2018
- **Achievement of Excellence Award, American Culinary Federation** The Bocese 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 Bocese 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 (Barrel-Aged (non-sour) Category), New York State Craft Beer Competition** Barrel-Aged Cast Iron Lager, The Brewery at the CIA, 2023
- **Military-Friendly School Silver Designation**
- **Bronze Medal (Classic Saison Category), Great American Beer Festival, Soigne Saison, The Brewery at the CIA, 2022**
- **Silver Medal (Belgian Ale Category), New York State Craft Beer Competition, Father Murphy's Tripel, The Brewery at the CIA, 2022**
- **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<sup>®</sup>, 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

## Contact Information

### Admissions

1-800-CULINARY (US)  
(1-800-285-4627)  
[admissions@culinary.edu](mailto:admissions@culinary.edu)

845-452-9600 (NY)  
707-967-1100 (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

845-451-1275 (NY)  
[advising@culinary.edu](mailto:advising@culinary.edu)

707-967-2495 (CA)  
[gsadvising@culinary.edu](mailto:gsadvising@culinary.edu)

210-554-6465 (TX)  
[saadvising@culinary.edu](mailto: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

[library.culinary.edu](http://library.culinary.edu)

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)  
707-967-2437 (CA)

### Restaurants

[www.ciarerestaurantgroup.com](http://www.ciarerestaurantgroup.com)

### Student Affairs

845-451-1281 (NY)  
707-967-2486 (CA)  
210-554-6451 (TX)

### Student Financial & Registration Services

845-451-1500 (NY)  
707-967-2510 (CA & TX)

[SFRS@culinary.edu](mailto:SFRS@culinary.edu)

### Student Life

+65 6592 1191 (SG)

### Websites

[www.ciachef.edu](http://www.ciachef.edu) (US and SG)  
[www.singaporetech.edu.sg](http://www.singaporetech.edu.sg) (SG)

The CIA at Cobia and the CIA Singapore are additional locations

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Vice President—Finance and Administration  
MS, New Jersey Institute of Technology  
BBA, Pace University

Kathleen Merget  
Vice President and Dean—Student Affairs

PhD, MA, Fordham University  
MA, Marist College  
BS, State University of New York at Cortland

Bill Reidy  
Vice President – Advancement  
BA, College of the Holy Cross

Michael Sperling  
Vice President—Academic Affairs  
PhD, MS, University of Massachusetts at Amherst  
BA, University of Pennsylvania

Rick Tietjen  
Vice President, Chief of Staff, and CIO  
MBA, Capella University  
BS, Marist College

Daniel Vinh  
Vice President—Marketing and Communications  
MBA, Kellogg School of Management at  
Northwestern University  
BS, McIntire School of Commerce at University of  
Virginia

## New York Campus Faculty and Staff

### Academic Deans

Denise Bauer  
Dean—School of Liberal Arts and Food Studies  
PhD, MA, New York University  
BA, Dickinson College

Courtney Dittbrenner  
Associate Dean—Restaurant Education, Service, and  
Beverages  
MBA, University of Phoenix  
BA, Hotel Administration, Cornell University

Marc Haymon '81, CMB  
Associate Dean—Baking and Pastry Arts  
AOS, The Culinary Institute of America

Cynthia Keller '83, PC II  
Associate Dean—Culinary Arts  
AOS, The Culinary Institute of America

Tony Nogales '88, PC III, CEC  
Associate Dean—Culinary Arts

MBA, Sustainability, Bard College  
BS, Culinary Education, SUNY Empire College  
AOS, Culinary Arts, The Culinary Institute of America

Jason Potanovich '96, CHE  
Associate Dean—Restaurant Education and Volume  
Production  
AOS, Culinary Arts, The Culinary Institute of America

Jennifer Purcell '96  
Dean—School of Business and Management  
EdD, George Washington University  
MSc, University of Massachusetts, Amherst  
BPS, 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  
Dean—Academic Engagement and Administration  
MA, Long Island University  
BS, Mercy College

Melissa Walnock '01, CHE  
Associate Professor—Baking and Pastry Arts  
BPS, Baking and Pastry Arts Management; AOS,  
Culinary Arts, The Culinary Institute of America

Brendan Walsh '80  
Dean—School of Culinary Arts  
AOS, The Culinary Institute of America

### Administration

Jodi Amato  
Director—Academic Support Services  
MA, Ashford University  
BS, SUNY New Paltz

Betsy Carroll  
Director—Institutional Research and Effectiveness  
MBA, Binghamton University  
BA, University of Rochester

Crystal DeCarolus  
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

Chet Koulik  
Registrar  
MA, Indiana University of Pennsylvania  
BS, The Pennsylvania State University

Matthew Ruane  
Director—Accreditation and Assessment  
PhD, University of Central Florida  
MA, University of Delaware  
BA, McGill University

Joanna Smith  
Title IX and Age Discrimination Act Coordinator and  
Legal Advisor  
JD, NYU School of Law  
BA, Wesleyan University

#### Faculty—Baking and Pastry Arts

Aleishe Baska '05  
Lecturing Instructor—Baking and Pastry Arts  
BA, English and Psychology, Macalester College  
AOS, Baking and Pastry Arts, Culinary Institute of  
America

Didier Berlioz, CMB  
Associate Professor—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

Noah Carroll '06, CMB  
Assistant Professor—Baking and Pastry Arts  
BBA, Food Business, The Culinary Institute of  
America  
AOS, Baking and Pastry Arts, Culinary Institute of  
America

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

Thomas Croizé, CHEP  
Lecturing Instructor—Baking and Pastry Arts  
Baccalaureate Degree, Advance Technician Degree in  
Culinary Management, Degree in Pastry Arts,  
Hospitality School of Touquet, Le Touquet-Paris-  
Plage, France

Kristin Egan '04, CMB, CHE  
Associate Professor—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

Jesse Jackson III '13, CMB  
Lecturing Instructor—Baking and Pastry Arts  
AOS, Baking and Pastry Arts, The Culinary Institute of  
America  
AS, Baking and Pastry Arts, Johnson & Wales  
University

Daniel Keehner '97  
Lecturing Instructor—Baking and Pastry Arts  
AOS, Culinary Arts, The Culinary Institute of America

Lisa Kirschner '08, CHEP  
Lecturing Instructor—Baking and Pastry Arts  
BS, Workforce Education and Development, The  
Pennsylvania State University  
AOS, Baking and Pastry 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, CMB, CHE  
Associate Professor—Baking and Pastry Arts  
AAS, Culinary Arts, Academy of Culinary Arts

Genevieve Meli '07, CMB  
Associate Professor—Baking and Pastry Arts

BBA, Food Business Leadership; AOS, Baking and Pastry Arts, The Culinary Institute of America Certificate, Sugar Fundamentals and Trends, Notter School of Pastry Arts

Dianne Rossomando '95  
Associate Professor—Baking and Pastry Arts Certificate, Baking and Pastry Arts, The Culinary Institute of America

Claudia Silva  
Lecturing Instructor—Baking and Pastry Arts Grand Diploma, Professional Classic Pastry Arts, The French Culinary Institute New York

Rudolf Spiess  
Lecturing Instructor—Baking and Pastry Arts Baker-Konditor Diploma, Association of Master Bakers and Pastry Chefs, Switzerland

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

Hans J. Welker, CMB  
Associate Professor—Baking and Pastry Arts Master's degree, F.U.U. Gemeinnuetzige Fortbildung Schule, Germany  
Apprenticeship, Café Brenner, Germany

Rachel Wyman '05, CMB  
Lecturing Instructor—Baking and Pastry Arts MBA, Marketing, University of Phoenix  
BA, French, University of Florida  
AOS, Baking and Pastry Arts, The Culinary Institute of America

Michael Zebrowski  
Associate Professor—Baking and Pastry Arts AAS, Dietetics, Portland Community College  
Grand Diploma, The French Culinary Institute (International Culinary Center)

Faculty—Business and Management  
Amelia Asperin  
Associate Professor—Business Management Ph.D., Human Ecology--Food Service and Hospitality

Management, Kansas State University  
MS, Food Service, Hospitality Management and Dietetics Administration, Kansas State University  
BS, Hotel and Restaurant Administration, University of the Philippines

Barbara Campbell, SPHR, SHRM-SCP, CMRDP  
Associate Professor—Business Management MS, Adult Education, SUNY Buffalo  
BS, Biology and Chemistry, Excelsior College  
AS, Biological Science, Columbia Greene 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

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

Denise Mazzei '96  
Associate Professor—Business Management MA, Executive Leadership, Liberty University  
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  
Associate Professor—Business Management MHRTA, BS, Hotel, Restaurant, Tourism Administration, University of South Carolina

Cameron F. Rabe, CPA  
Associate Professor—Business Management  
MBA, Professional Accounting, Rutgers University  
Graduate School of Management  
BA, Cultural Studies, University of California, Santa Cruz

Inna Soifer, CHE, CHIA  
Assistant Professor—Business Management  
Ph.D., Nutrition and Hospitality Management, The University of Mississippi  
M.S., B.B.A., Hospitality and Tourism Management, Udmurt State University

Peter Szende  
Professor—Business Management  
DBA, Business Administration, MS, Tourism, University of Economic Sciences  
BS, Hotel Management, College of Commerce and Hotel Management

Liana Wood '08  
Lecturing Instructor—Business Management  
MS, Hospitality Management, Florida International University  
BPS, Food Business Management; AOS, Culinary Arts, The Culinary Institute of America

#### Faculty—Culinary Arts

Mark Ainsworth '86, PC III, CEC  
Professor—Culinary Arts  
BA, Communications, University of South Carolina  
AOS, Culinary Arts, The Culinary Institute of America

David J. Bruno '88, PC III, CEC  
Professor—Culinary Arts  
BA, Interdisciplinary Studies, SUNY Empire College  
AOS, Culinary Arts, Certificate, The Culinary Institute of America

Janet Crandall  
Lecturing Instructor—Culinary Arts  
Certificate, Culinary Arts, French Culinary Institute

Raymond Dawson  
Assistant Professor—Culinary Arts  
AOS, Culinary Arts, New York Institute of Technology

Paul DelleRose '94  
Professor—Culinary Arts  
BA, Interdisciplinary Studies, SUNY Empire State  
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

Anita Olivarez Eisenhauer  
Professor—Culinary Arts  
Sustainable MBA, Green Mountain College  
BS, Educator in Culinary Arts, State University of New York, Empire State College

Odette Fada  
Lecturing Instructor—Culinary Arts  
Diploma, Culinary Arts, Istituto Professionale Alberghiero

Jesse Frederick '99, CHEP  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Lynne Gigliotti '88, CHEP  
Associate Professor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America  
Certificate, Culinary Arts, The Restaurant School of Philadelphia

Walter Grote '96, CHEP  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Shanna Horner O'Hea '98  
Lecturing Instructor—Culinary Arts  
BA, Art, North Park University  
AOS, Culinary Arts, The Culinary Institute of America

Kenji Hurlburt '05  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Sean Kahlenberg '04  
Assistant Professor—Culinary Arts  
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

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  
Professor—Culinary Arts  
BA, Sociology, University of Scranton  
AOS, Culinary Arts, The Culinary Institute of America

Lance Nitahara '08, PC III, CEC, CPC, CHE  
Associate Professor—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

Timothy Ocasio, CHEP  
Lecturing Instructor—Culinary Arts  
Diploma, Culinary Arts, Institute of Culinary  
Education

Brian O'Hea '98  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America  
AAS, Restaurant Management, Nassau Community  
College

Matthew Ona '01, CHEP  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts; Certificate, Baking and Pastry,  
The Culinary Institute of America  
Edomae Style Sushi Studies, Diploma, Tokyo Sushi  
Academy

John Reilly '88, CEC  
Professor—Culinary Arts  
MBA, Business Management, SUNY Empire State  
College  
BA, Interdisciplinary Studies, State University of New  
York, Empire State College  
AOS, Culinary Arts, The Culinary Institute of America

Theodore Roe '91  
Assistant Professor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Adam Royster '12, CHEP  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Thomas Rutherford '18, CHEP  
Assistant Professor—Culinary Arts  
BPS, Applied Food Studies; AOS, Culinary Arts, The  
Culinary Institute of America  
AAS, Culinary Arts, Northampton Community College

Roshara Sanders '14  
Lecturing Instructor—Culinary Arts  
BPS, Culinary Arts Management; AOS, Culinary Arts,  
The Culinary Institute of America

Eric Sauber '07, CHEP  
Lecturing Instructor—Culinary Arts  
BBA, Business Administration, University of  
Massachusetts Global  
AOS, Culinary Arts, The Culinary Institute of America

Eric L. Schawaroch '84  
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

Scott Swartz '89, CEC  
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  
Associate Professor—Culinary Arts

Thomas Trainor III '14, CHEP  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Shamil Velazquez '14, CHEP  
Lecturing Instructor—Culinary Arts  
BPS, Culinary Arts Management; AOS, Culinary Arts,  
The Culinary Institute of America

Gerard Viverito, CEC  
Professor—Culinary Arts  
MPS, Food Business, The Culinary Institute of  
America  
BS, Hospitality Management, University of Maryland  
AOS, Culinary Arts, Scottsdale Culinary Institute



Jong Jip Yang '11  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Gregory Zifchak '80  
Associate Professor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

## Faculty—Culinary Science and Nutrition

J. J. Lui, MCGB  
Associate Professor—Culinary Science and Nutrition  
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  
Associate Professor—Culinary Science and Nutrition  
MST, Biology, Pace University  
BS, Reactions, State University of New York, Cortland

Jennifer Stack '03, RDN, CDE, CHE  
Associate Professor—Culinary Science and Nutrition  
MS, Nutrition, New York University  
BS, Dietetics, Bowling Green State University  
AOS, Culinary Arts, The Culinary Institute of America

Julie Wintersteiner, RD  
Lecturing Instructor—Culinary Science and Nutrition  
MS, Molecular Nutrition, Cornell University  
BS, Biology, University of Michigan  
Certificate, Nutrition & Dietetics, The Sage Colleges

Jonathan A. Zearfoss, CEC, CCE, CCP  
Professor—Culinary Science and Nutrition  
MA, Liberal Studies, Empire State College  
AB, English, College of William and Mary

## Faculty—Hospitality and Service Management

Alison Acquaviva  
Lecturing Instructor—Hospitality and Service  
Management  
BPS, Hospitality Management, New York Institute of

Technology  
AAS, Hotel & Restaurant Institutional Management,  
Johnson & Wales University

Caitlin Bolin '10, CHEP  
Lecturing Instructor—Hospitality and Service  
Management  
AOS, Culinary Arts, The Culinary Institute of America

Joseph Bosco '15  
Lecturing Instructor—Hospitality and Service  
Management  
BPS, Business Management; AOS, Culinary Arts, The  
Culinary Institute of America

Rory Brown '06, CSW  
Associate Professor—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

Brandi Renee Burgess '13, CHEP  
Lecturing Instructor—Hospitality and Service  
Management  
AOS, Baking and Pastry Arts, The Culinary Institute of  
America

Tim Buzinski '97, CS  
Assistant Professor—Wine Studies  
BA, Philosophy, St. John's University  
AOS, Culinary Arts, The Culinary Institute of America  
Higher Certificate, Wine and Spirit Education Trust

Matthew Calidonna '13, CHEP  
Lecturing Instructor—Hospitality and Service  
Management  
AOS, Culinary Arts, The Culinary Institute of America  
Certified Sommelier, Court of Master Sommeliers  
Certified Scotch Professional, Council of Whiskey  
Makers  
Certified Specialist of Spirits, Society of Wine  
Founders  
Certified Sake Professional

Christie Dufault, ACWP  
Professor—Wine and Beverage Studies  
MA, Education, Sonoma State University  
BA, French and Art, Simmons College

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

Kathryn Velazquez '14, CHEP  
Lecturing Instructor—Hospitality and Service  
Management  
BPS, Culinary Arts Management, The Culinary  
Institute of America  
AOS, Culinary Arts, The Culinary Institute of America  
Introductory Sommelier, Court of Master  
Sommeliers

Carleen von Eikh  
Assistant Professor—Hospitality and Service  
Management  
BFA, Dramatic Art/Dance, University of California,  
Berkeley

### Faculty—Liberal Arts and Food Studies

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—World Languages & Cultures  
MEd, Language Arts, Carthage College  
Licenciatura en Español e Inglés, Universidad  
Pedagógica Nacional, Colombia

Maureen Costura  
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

Beth Forrest  
Professor—Liberal Arts  
PhD, MA, BA, History, Boston University

Rebecca Greenfeld  
Assistant Professor—Liberal Arts  
Ed.D., Organizational Leadership, Grand Canyon  
University  
MA, Teaching, Manhattanville College  
BS, Mathematics, SUNY Purchase

Anne M. Henry  
Associate Professor—Writing and Communications  
MA, BA, Literature, State University of New York at  
New Paltz

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

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

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, BS, Mathematics Education, University of New  
Hampshire

Robert A. Perillo '86  
Professor—Liberal 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

Antonella Piemontese  
Associate Professor—World Languages & Cultures  
MFA, Drawing and Painting, School of Visual Arts  
BFA, Drawing and Painting, State University of New York, College at Purchase

Taylor Reid  
Professor—Liberal Arts  
PhD, Community, Food, and Agriculture, Michigan State University  
MS, Botany and Plant Pathology, Michigan State University  
BS, Plan and Soil Science, University of Massachusetts at Amherst

Nilsa Rodríguez-Jaca  
Professor—World Languages & Cultures  
PhD, MA, Spanish and Latin American Literatures and Cultures, State University of New York at Albany  
Certificate, Entrepreneurship, SUNY Ulster  
Distinguished Toastmasters (DTM)

Willa Zhen  
Professor—Liberal Arts  
PhD, Anthropology, SOAS, 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  
Managing Director—California Campus

Adam Busby, CMC, CHE  
General Manager—Greystone

Keith Rada, Jr.  
Associate Dean—Education, Greystone  
BA, Sociology, Columbia University

### Faculty

Amber Brodie, CHEP  
Lecturing Instructor—Liberal Arts

MFA, Creative Writing, Fresno State University  
BA, English, California Polytechnic State University, San Luis Obispo

Aaron Brown, CB  
Professor—Baking and Pastry Arts  
BS, Education, Arizona State University  
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

Doug Faraco, DS, CHEP  
Lecturing Instructor—Hospitality and Service Management

Lauren Haas, CHEP  
Professor—Baking and Pastry Arts  
MS, Sustainable Food Systems, Green Mountain College  
BS, Baking and Pastry Arts, Johnson & Wales University

William P. Heubel  
Associate Professor—Culinary Arts  
AOS, Culinary Arts, California Culinary Academy

Steven E. Isaac '97, CMB, CEPC, CHE  
Associate Professor—Baking and Pastry Arts  
AOS, Baking and Pastry Arts, The Culinary Institute of America

Daniel Kedan '07  
Assistant Professor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America  
BAAS, Philosophy, University of Delaware

Jeff Kouba  
Lecturing Instructor—Culinary Arts  
MSW, Clinical Social Work, The Silberman School of Social Work  
BA, Sociology and History, Hunter College

Lars Kronmark, CWP  
Professor—Culinary Arts  
Chef College, Restaurationsindustriens Laerlingskole, Denmark  
Apprenticeship, Grande Café, Denmark

Sarah Linkenheil  
Associate Professor—Culinary Arts  
Apprenticeship, Albrecht-Dürer Berufsschule,  
Germany

Ryan Luttrell '99, CHEP  
Lecturing Instructor—Baking and Pastry Arts  
MS, Human Movement Science; BA, Foreign  
Languages, The University of Memphis  
AOS, Baking and Pastry Arts, The Culinary Institute of  
America

Javier Mercado  
Assistant Professor—Baking and Pastry Arts  
AS, Baking and Pastry Arts, Johnson and Wales  
University

Steve Mercer  
Assistant Professor—Hospitality and Service  
Management  
BS, Psychology, Sonoma State University  
AA, Liberal Arts, Napa Valley College

Celeste Peralez '09, CHEP  
Lecturing Instructor—Culinary Arts  
BS, Restaurant, Hotel, and Institutional  
Management, Texas Tech University  
AOS, Culinary Arts, The Culinary Institute of America

Jeff Prather  
Instructor—Wine and Beverage Studies

Dustin Rogge '00  
Professor—Hospitality and Service Management  
MBA, Sonoma State University  
BPS, Culinary Arts Management; AOS, Culinary Arts,  
The Culinary Institute of America  
Higher Wine Certificate, Wine & Spirit Education  
Trust

Angela Salvatore  
Associate Professor—Baking and Pastry Arts  
BS, Communications, University of Illinois Urbana  
Certificate, Baking and Pastry Arts, The Culinary  
Institute of America

Maia Talmor, CS  
Lecturing Instructor—Hospitality and Service  
Management  
MBA, Boston University  
BS, Hospitality Administration, Boston University

Kevin Vu, CHEP  
Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, California Culinary Academy-Le  
Cordon Bleu

Michael Wille '89  
Associate Professor—Culinary Arts  
MA, Hospitality Administration, University of Nevada,  
Las Vegas  
BA, Journalism, San Francisco State University  
AOS, Culinary Arts, The Culinary Institute of America

Michael K. Wolf, CHE  
Associate Professor—Hospitality and Service  
Management  
BA, Marketing, California State University

Thomas B. H. Wong '86, CEC, CHE  
Professor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America  
Certificate, Culinary Arts, Kapiolani Community  
College

## Graduate Faculty and Staff Academic Directors and Administration

Cathy Jörin  
Senior Director, School of Graduate and Professional  
Studies  
Director, The Food Business School  
MBA, University of San Francisco  
BA, University of California, Irvine  
AOS, California Culinary Academy

## Graduate Program Faculty

Faculty information can be found [here](#).

## Texas Campus Faculty and Staff Academic Directors and Administration

April Goess '03  
Managing Director  
BPS, AOS, The Culinary Institute of America

Jose Frade  
Associate Dean—Degree Programs  
BA, Business Administration, University of Phoenix  
AAS, Culinary Arts, Texas Culinary Academy

## Faculty

Lilla Bernal '99

Assistant Professor—Baking and Pastry Arts  
AOS, Baking and Pastry Arts, The Culinary Institute of America

Gabriel Boyer '06, CHEP

Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Vincent Carvalho

Assistant Professor—Culinary Arts  
Diplôme de cuisine, Lycée hôtelier, France

Alain Dubernard, CMB, CHE

Professor—Baking and Pastry Arts  
Diploma, Instituto Tecnológico y de Estudios Superiores de Monterrey, Mexico  
Escuela Panamericana de Hoteleria, Mexico

Katrina Flores, CHEP

Lecturing Instructor—Culinary Arts  
BS, Culinary Nutrition, Johnson & Wales University  
BS, Food Service Management, Johnson & Wales University

Melissa Fritz, CEPC, CMB

Professor—Baking and Pastry Arts  
MPS, Food Business, The Culinary Institute of America  
BS, Food Service Management; AS, Baking and Pastry, Johnson & Wales University

Fabien Jacob, CHEP, CS, CSW

Assistant Professor—Hospitality and Service Management  
CAP-BEP, Restaurant Management, Lycée Hotelier du Touquet

Will Packwood '96, CHEP

Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Uyen Pham '04, CEC

Lecturing Instructor—Culinary Arts  
MEd, Physical Education, University of Houston  
BS, Kinesiology, University of Houston

Ana Sofia Sada Cervantes

Assistant Professor—Culinary Arts

BA, Centro de Estudios Culinarios Roccatti SUGAR, Mexico

BA, Instituto Tecnológico de Monterrey, Mexico

Hinnerk von Barga

Professor—Culinary Arts  
Master Chef Diploma, Hotelschool, Germany  
Apprenticeships, Hotel Tietjens Hütte, Germany;  
Parkhotel Grüner Jäger, Germany

## CIA Singapore Faculty and Staff Administration

Eve Felder '88, CEC

Managing Director  
MS, Rochester Institute of Technology  
BS, College of Charleston  
AOS, The Culinary Institute of America

## Faculty

Jorg Behrend

Associate Professor—Culinary Arts  
Master Chef Diploma, Hotelschool, Germany  
Apprenticeship, Hotel Schaperkrug, Germany

Saverio Busato

Assistant Professor—Baking and Pastry Arts  
Diploma of Technician, Hospitality Service & Restaurant Industry, Italian Cooking, Institute E. Cornaro

Daniel Chia

Lecturing Instructor—Hospitality and Service Management  
Master's, Food Culture and Communications, Università degli Studi di Scienze Gastronomiche  
BAS, Hospitality Studies, RMIT University

Tammy Fan

Lecturing Instructor—Baking and Pastry Arts  
BS, Foodservice Management, Purdue University  
Specialist Diploma in Teaching & Learning, Nanyang Technological University

Matthew Gennuso '95

Lecturing Instructor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

Elaine Koh '13

Lecturing Instructor—Culinary Arts  
BPS, Culinary Arts Management, The Culinary

Institute of America, Singapore Institute of Technology  
Diploma, Hospitality and Tourism Management, Temasek Polytechnic, Singapore

Michael Sanson '96  
Assistant Professor—Culinary Arts  
AOS, Culinary Arts, The Culinary Institute of America

## Legend of Certifications

AAC	American Academy of Chefs	CS	Certified Sommelier
ACWP	Advanced Certified Wine Professional	CSW	Certified Specialist in Wine
CB	Certified Baker	CWE	Certified Wine Educator
CCE	Certified Culinary Educator	CWP	Certified Wine Professional
CCM	Certified Club Manager	DWS	Diploma in Wine and Spirits
CCP	Certified Culinary Professional	FAND	Fellow of the Academy of Nutrition and Dietetics
CDE	Certified Diabetes Educator	FWS	French Wine Scholar
CDN	Certified Dietitian Nutritionist		
CEC	Certified Executive Chef	LD	Licensed Dietitian
CEPC	Certified Executive Pastry Chef	MCGB	Master Chef of Great Britain
CFBE	Certified Food and Beverage Executive	MFP	ManageFirst Professional
CFSM	Certified Food Service Manager	MS	Master Sommelier
CHA	Certified Hotel Administrator	PC II	ProChef Level II
CHE	Certified Hospitality Educator	PC III	ProChef Level III
CHEP	Certified Higher Education Professional	PHR	Professional in Human Resources
CMB	Certified Master Baker	RD	Registered Dietitian
CMC	Certified Master Chef	RDN	Registered Dietitian Nutritionist
CMRDP	Certified Menu Research and Development Professional	RS	Registered Sanitarian
CPA	Certified Public Accountant	SHRM-SCP	SHRM Senior Certified Professional
CPC	Certified Pastry Culinarian	SPHR	Senior Professional in Human Resources

## 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 offered at the California campus may be found on the CIA website at [www.ciachef.edu/bppe](http://www.ciachef.edu/bppe).

## 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.

The college introduced its first graduate degree program—and its first primarily online degree offering—in 2018, with the Master of Professional Studies in Food Business. The program also includes three short residencies, at the New York campus and the CIA at Copia in Napa, CA.

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 the industry, and making a difference in the lives of people all over the world.

## 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](http://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	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Financial aid application procedure	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Financial aid eligibility requirements	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Selection criteria for aid recipients	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Criteria to determine financial aid awards	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Criteria for continued eligibility	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a>



		<a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Specific costs, charges, and fees	Electronic and printed on Enrollment Agreements	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> Student Financial and Registration Services
Satisfactory academic progress and financial aid	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Refund policy	Electronic and printed on Enrollment Agreements	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Re-establishing eligibility for financial aid	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Refund distribution	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services
Method and frequency of financial aid disbursement	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Degree and certificate programs	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-academics">www.ciachef.edu/cia-academics</a> Office of the Provost
Loan repayment information	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Transfer of credit policies and articulation agreements	Electronic Policy is also printed on Enrollment Agreement for the California campus.	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/transfer-credit-policies">www.ciachef.edu/transfer-credit-policies</a> Office of the Provost; Office of Accreditation
Terms and conditions of federal student loans	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Instructional and physical facilities	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> Office of the Provost
General Federal Work-Study conditions	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-tuition-and-financial-aid">www.ciachef.edu/cia-tuition-and-financial-aid</a> Student Financial and Registration Services	Faculty and instructional personnel	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/cia-faculty-profiles">www.ciachef.edu/cia-faculty-profiles</a> Office of the Provost
Federal Perkins and Federal Stafford exit counseling information	Printed material	Student Financial and Registration Services	Facilities for students with disabilities	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/DisabilityPolicies">Disability Policies</a> Learning Strategies Center
Cost of attendance	Electronic and printed on Enrollment Agreements	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> Student Financial and Registration Services	Peer-to-peer file sharing policies	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> (scroll to Copyright Infringement) Information Technology Services (ITS) Department
			Names, titles, and locations of employees available for information dissemination	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> Student Affairs Office
			Graduation rates	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a>

Degree and certificate placement data	Electronic	Office of Assessment and Institutional Research  <a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/bppe/">www.ciachef.edu/bppe/</a> Office of Institutional Research and Effectiveness
Supporting accreditation documentation	Electronic and print	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/accreditation/">www.ciachef.edu/accreditation/</a> Office of Accreditation and Assessment
Names of accrediting, approving, or licensing bodies	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="http://www.ciachef.edu/accreditation/">www.ciachef.edu/accreditation/</a> Office of Accreditation and Assessment
Institutional security policies and crime statistics*	Electronic Statistics upon request; see footnote.	<a href="#">Annual Security, Fire Safety, and Statistics Report</a> Campus Safety
Campus emergency response information	Electronic Safety and Security Information Report	<a href="#">Annual Security, Fire Safety, and Statistics Report</a> Campus Safety
Crime and fire information**	Electronic and printed information	<a href="#">Annual Security, Fire Safety, and Statistics Report</a> Campus Safety (New York and California)  <a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="#">Missing Student Notification Policy</a> Student Handbook: <a href="http://catalog.ciachef.edu">catalog.ciachef.edu</a> , select the handbook from the drop-down <a href="#">Annual Security, Fire Safety, and Statistics Report</a> Campus Safety
Missing persons procedure	Electronic	<a href="#">Annual Security, Fire Safety, and Statistics Report</a> Campus Safety
Fire safety information	Electronic	<a href="#">Annual Security, Fire Safety, and Statistics Report</a> Campus Safety
Vaccination policy	Electronic	<a href="http://www.ciachef.edu/consumer-information">www.ciachef.edu/consumer-information</a> <a href="#">Vaccinations Policy</a> Health Services

\* The Advisory Committee on Campus Safety will provide upon request all campus crime statistics as reported to the United States Department of Education (DOE). These statistics can be found via the DOE website search features at <http://ope.ed.gov/security>. A hardcopy report of the statistics may be requested by contacting the director of campus safety at the New York campus at 845-451-1300, 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.

## Nondiscrimination Statement

The Culinary Institute of America (CIA), being committed to respect for diversity and equal opportunity in education and employment, does not discriminate against individuals. The CIA expressly prohibits discrimination against and harassment of individuals on the basis of any protected characteristic, including: race, color, sex, gender, sexual orientation, gender identity and expression, religion, disability, medical condition, age, genetic information, familial status, marital status, military or veteran status, ancestry, national or ethnic origin, and any other protected group or classification under the law. In addition, the CIA prohibits Sexual Harassment, Sexual Assault, Domestic Violence, Dating Violence, Sexual Exploitation and Stalking. The Harassment, Sexual Misconduct, and Discrimination Policy (HSMD Policy) shall apply to conduct that occurs on the CIA's campus, on CIA technological systems, at CIA-sponsored programs, activities and events, including: admissions, financial aid, academic matters, career services, counseling, housing, employment policies, scholarship programs, health services, and all other programs and activities available at the CIA. Except as otherwise provided in the Policy, the HSMD Policy applies to conduct off-campus when a person accused of Prohibited Conduct is a matriculated CIA student or when the alleged conduct has a continuing adverse impact upon the CIA work or school environment.

The HSMD Policy applies to all members of the CIA Community, including Students, Employees (faculty and staff), Trustees, Interns, and Non-employee Workers. Each Student shall be responsible for their conduct from the time of enrollment through the awarding of a degree, as well as during periods between terms of actual enrollment, study abroad and leaves of absence or suspension. Members of the CIA Community who believe that they have been subjected to Discrimination or Harassment are strongly urged to use the grievance and resolution procedures described in the HSMD Policy. Third Parties visiting CIA facilities (such as guests, visitors and restaurant patrons) have the opportunity to make reports of Prohibited Conduct for the purpose of the HSMD policy; however, Third Parties accused of violating the HSMD policy are not entitled to the procedural protections set forth below and may be summarily excluded from CIA property, programs, activities, or events. To review the HSMD Policy and learn how to make a report or complaint, please visit the CIA's Title IX homepage at <https://www.ciachef.edu/harassment-policy>.

The **Legal Advisor** 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 **Assistant Director 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, reports or 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:

Joanna Smith, Legal Advisor  
Title IX and Age Discrimination Act Coordinator  
The Culinary Institute of America  
1946 Campus Drive  
Hyde Park, NY 12538  
Office: Roth Hall, Room W-401F  
Telephone: 845-451-1614  
E-mail: [Joanna.Smith@culinary.edu](mailto:Joanna.Smith@culinary.edu)

Danielle Glendenning, Assistant Director—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 S324  
Telephone: 845-905-4369  
E-mail: [Danielle.Glendenning@culinary.edu](mailto:Danielle.Glendenning@culinary.edu)

Carolyn M. 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](mailto: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](mailto: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.

## Professional and Physical Resources

CIA students benefit from the vast experience of the award-winning international faculty of chefs, pastry chefs, bakers, wine and beverage experts, restaurant operations instructors, business management and hospitality 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

The **Hyde Park** campus boasts 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 programs 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.

Located in the heart of downtown Napa, **Copia** is the center for the CIA's Food Business School and executive education and the home of the Accelerated Culinary Arts Certificate program. Copia contains a state-of-the-art 7,500-square-foot kitchen, two demonstration theaters, an outdoor area for live-fire cooking and is home to the Chuck Williams Culinary Arts Museum. In addition, Copia offers cooking and beverage classes taught by CIA experts, curated tasting events and festivals, delicious dining selections, artisanal art collections, and private event space, all in one convenient location—the epicenter of food and wine.

### 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 Sugarloaf Café, 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.

## 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.

## 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.

## Vision and Mission

### Our Vision

Food is at the heart of our existence. Beyond sustenance, it is fundamental to cultures and deserves to be a source of joy for all people, families, and communities. We seek to better understand and promote its relationship to health, the environment, and a vibrant, equitable economy.

### Our Mission

The Culinary Institute of America is dedicated to bettering the nation and the world by means of outstanding education, practice, and scholarship on all aspects of food and the enterprises related to it. Through a transformative learning experience, the CIA prepares future food leaders, innovators, and experts for personal and professional success.

## Our Values

The CIA is a private, not-for-profit college, guided by the core values of Excellence, Leadership, Professionalism, Ethics, and Respect for Diversity.

# Admissions

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The Culinary Institute of America seeks candidates for its degree and certificate programs who can demonstrate academic competence and who have a passion for the foodservice industry. Program start dates are offered three times per year in September, January, and April. Most CIA programs offer rolling admissions decisions. For best consideration, please apply to your campus/program of choice 6-12 months prior to your desired entry time.

## 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.

### Admissions Requirements for Homeschooled Students

Homeschooled students are welcome to apply to CIA. The following two requirements must be met as part of their application process:

1. Proof of requirements met for a high school diploma. The following two documents must be submitted to fulfill this requirement:

1. Transcripts or the equivalent, signed by the parent, guardian, or homeschool instructor, that lists the secondary school courses completed by the applicant for grades 9-12 and the student's performance in each course.
  2. An official document that attests that the homeschooled education meets the equivalency to what is taught in the high school district. This document may be provided by the state Department of Education (if provided by that state), the homeschool liaison within the student's school district, or from a school official in the high school district.
- 
2. Official scores from either the SAT or ACT exams.

In lieu of these requirements, homeschooled students are welcome to submit official scores from the GED (General Education Diploma) or any other State approved equivalency assessment through TASC (Test Assessing Secondary Completion).

The CIA reserves the right to request any additional information or requirement as part of the application process.

### 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](http://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.
2. **Submit a personal statement** (no less than 200 words, no more than 500) The applicant must describe why they are passionate about the food and hospitality industry, what experiences they have, and how they feel that those experiences have prepared them for The Culinary Institute of America.



3. **Pay the nonrefundable application fee** Submit payment of \$50 to The Culinary Institute of America.
4. **Ask for a recommendation.** One character recommendation is required. It should be from an employer, teacher, or professional colleague either within or outside the foodservice industry. In addition, the recommendation should address the applicant's commitment to the food world, problem-solving ability, and persistence in either work or academics. The applicant must ask the recommender to complete this recommendation by:
  - using the CIA [online form](#)
  - providing the name and email address of the recommender when filling out CIA's admissions application. The recommender will then receive an email from CIA with a form to fill out and submit electronically.
5. **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. Official e-transcripts can be e-mailed directly from the school to [admissions@culinary.edu](mailto:admissions@culinary.edu) or sent via an electronic database such as Parchment, Scribbles, eScript, and CommonApp. Official transcripts can also be mailed to: Admissions Department, The Culinary Institute of America, 1946 Campus Drive, Hyde Park, NY 12538-1499.
  - **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.
6. **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 one or more scholarships.

- SAT and/or ACT scores must be received on a student's official high school transcript or directly from the College Board or ACT organizations.

7. **Submit the required application materials to CIA Admissions** Materials can be submitted through the student's online application profile; via an electronic database such as Parchment, Scribbles, eScript, and CommonApp; or by 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 the applicant needs to confirm their interest in a food career or their choice of major at the CIA, the CIA recommends that the applicant 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, 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:

- The 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.**
- Students accepted to the New York or California campuses for the bachelor's or associate degree may choose to defer their enrollment for personal reasons. The CIA will honor first requests as long as the student's new start date is within 12 months of their original entry date. All subsequent requests for deferment beyond 12 months will require the student to reapply for admission.
- 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 of a student and the student's interest, motivation, confidence, and academic ability. The CIA will note the student's initiative in expressing and documenting these areas in the 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 the student's 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/cia-singapore](http://www.ciachef.edu/cia-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.
2. **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](http://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, the student will be invited for a face-to-face interview. The purpose of the interview is to meet and get to know the student, and better understand the student's passion for the food and hospitality industry.
2. **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/cia-singapore](http://www.ciachef.edu/cia-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**—Located at CIA at Copia in downtown Napa, with select courses at Greystone in St. Helena, the Accelerated Culinary Arts Certificate Program is open only to students who will have completed a bachelor's degree by the start of the program.

## 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 <https://www.ciachef.edu/cia-accelerated-culinary-arts-certificate-program/>.
2. **Pay the nonrefundable application fee** Submit payment of \$50 to The Culinary Institute of America.
3. **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 the applicant's purpose for undertaking or continuing their study of culinary arts, their reasons for wanting to study at The Culinary Institute of America, and their professional plans and career goals. The applicant also may explain any special circumstances applicable to their background and elaborate on relevant academic and/or professional achievements.
4. **Provide a copy of a résumé or CV.**
5. **Request a recommendation** The letter of recommendation should be from an 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.
6. **Request official transcripts** Applicants should ask all 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.

7. **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:**

- The 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 of a student and the student's interest, motivation, confidence, and academic ability. The CIA will note the student's initiative in expressing and documenting these areas in the 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 the student's application. Please see [International Students](#) for details.

## **General Admissions Information—All Programs 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](http://www.ciachef.edu) for session dates.

## **Catalog and Enrollment Agreement**

As a prospective student, you are encouraged to review this catalog before signing an enrollment agreement.

### **California Campus**

As a prospective student, you are encouraged to review this catalog before signing an enrollment agreement. You are also encouraged to review the School Performance Fact Sheet, which must be provided to you before 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 the 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 disability services, visit [www.ciachef.edu](http://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 individuals who have 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 a CIA undergraduate degree, or up to six credits towards the Master of Professional Studies degree. 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 [transfercredits@culinary.edu](mailto:transfercredits@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 a 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 for undergraduate courses, and a grade of "B" or better for graduate courses.
- 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.
  - 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.
- Candidates with postsecondary coursework from an institution outside the United States must submit all official documentation and must request a course-by-course evaluation from World Education Services Inc. ([WES](#)) or another [NACES](#) approved international credential evaluation service. Note that all non-English documents must be accompanied by certified word-for-word English translations. In certain circumstances we may require course descriptions and/or syllabi. Those with coursework in progress must submit final updated official documentation as soon as it becomes available.
- A student will receive credit if the student successfully completes the CIA Math Challenge Exam.
- A student may receive college credit for military courses evaluated by the American Council on Education (ACE). The student 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.

- Culinary arts and baking and pastry arts students 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 earned at the CIA is at the complete discretion of an institution to which the student seeks to transfer.

### **How to be Considered for Transfer Credit Incoming students**

To be evaluated for 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, or examination scores, 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, the student 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 that were issued Pending Transfer Credit (PTC) designation for course(s) must submit official transcripts and/or test scores by the end of the first semester of their new program. Students on Academic Dismissal must submit official transcripts and/or test scores, for approved classes, no later than the end of their first enrolled semester after reinstatement. 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 the 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](mailto:transfercredits@culinary.edu).



## 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 the student 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 the appeal is being reviewed by the vice president of academic affairs. If the student does not receive confirmation, the student 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.

## NOTICE CONCERNING TRANSFERABILITY OF CREDITS AND CREDENTIALS EARNED AT OUR INSTITUTION

The transferability of credits you earn at the CIA is at the complete discretion of an institution to which you may seek to transfer. Acceptance of the degree or certificate you earn at the CIA is also at the complete discretion of the institution to which you may seek to transfer. If the credits that you earn at this institution are 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 this institution 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 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 could have been 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 be registered for the Life Achievement Portfolio course and be charged a fee of \$750. 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

Except for U.S. service members as noted below, individuals who have not attended 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 a credit-bearing 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.

Undergraduate students who have been away from the CIA for more than ten (10) years will be held to the requirements of the academic catalog in effect at the time of readmission. Graduate students who have been away from the CIA for more than five (5) years will be held to the requirements of the academic catalog in effect at the time of readmission.

For the full policy on readmission to The Culinary Institute of America, please see the [Readmission Policy](#).

## 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 Menactra 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 who are U.S. Citizens, with the exception of four additional requirements:

### Proof of English Language Proficiency

International students are required to demonstrate proof of English proficiency before they can be accepted to the CIA. This can be done in the following ways: through an approved English proficiency **exam**; by completing a program of study at an approved **language school**; or by meeting the eligibility requirements of the **waver policy**.

#### 1. English Proficiency Exams

The applicant may complete and submit the scores from one of the following language exams as proof of English proficiency:

- [IELTS Academic](#): Overall minimum score of 6.0 with a minimum band score of 5.5 in each section.
- [TOEFL](#): Overall minimum score of 80 with a minimum band score of 20 in each section—we also accept the Home Edition, as well as My Best Scores.
- [Duolingo English Test](#): Overall minimum score of 115 with a minimum of 95 in each subsection.
- [iTEP Academic-Plus](#): Overall minimum score of 3.8.
- [MET Digital](#): Overall minimum score of 55 with a minimum score of 54 in each section. [Register using our discount code](#).
- [PTE Academic \(Pearson\)](#): Overall minimum score of 53.



- [C1 Advanced \(Cambridge English\)](#): Overall score of 180, with minimum score of 175 in each skill.

Exam score results must be dated within two years of the intended start date.

## 2. Language School: Conditional Admission

Conditional (or provisional) admission means that there are still terms that need to be met before CIA acceptance can be finalized, in this case: English skills. If the student does not have the skills to successfully complete a language exam, they may select a conditional admission pathway to the CIA. The CIA works with the following language schools:

- SUNY New Paltz Haggerty English Language Program (HELP): The CIA will accept completion of HELP Level 4 Academic Pathway Program
- ELS Language Centers: The CIA will accept completion of level 112.
- International Mid Pacific 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.
- Empire State English (ESE): CIA will accept completion of ESE's General English Level Advanced C.

The process to apply for conditional admission is as follows:

- Apply to the CIA using the [online application](#) form.
- Submit all application materials along with an e-mail to [admissions@culinary.edu](mailto:admissions@culinary.edu) indicating the intention to study English at one of the approved schools. Please indicate which partner school in the e-mail.
- If the applicant meets the academic admissions criteria, they will be issued a letter indicating provisional acceptance.
- Apply to one of the language schools listed above.
- Upon completion of the course of study at the language school, send the CIA the certificate of completion or transcript.
- Students who complete language programs are expected to enroll at CIA on the next available entry date.

## 3. Proof of English Waiver Policy

All international applicants whose education has been primarily outside the United States of America must provide objective evidence of proficiency in the English language as indicated with the above requirements. However, the following exceptions apply:

- Applicants who have received a score of A, B, or C (6–9) on the GCE O-Level, A-Level, GCSE, or IGCSE English Language (First Language) exam within the past two years.
- Applicants who have taken IB English Lang and Lit, SL/HL, within the past two years and with a minimum score of 5.
- Applicants who have studied in U.S. accredited high schools or universities with grade of C or higher in (non-ESL) English courses. Must have studied in the U.S. within two years of the intended start date. Transcripts will be reviewed by the Admissions Office to determine eligibility.
- Applicants whose educational curriculum at a foreign high school or university was taught entirely in the English language. The transcript must indicate English as the language of instruction, or a signed and stamped letter from the school indicating that English was the language of instruction must be sent to the Admissions Office.
- Applicants primarily educated in English in the following countries/territories:
  - Anguilla, Antigua and Barbuda, Australia, Bahamas, Barbados, Belize, Bermuda, Botswana, British Virgin Islands, Canada (except Quebec), Cayman Islands, Dominica, Eswatini (Swaziland)\*, Falkland Islands, Fiji, The Gambia, Ghana\*, Gibraltar, Grenada, Guernsey, Guyana, Ireland, Isle of Man, Jamaica, Jersey, Kenya\*, Lesotho\*, Liberia, Malawi\*, Micronesia, Montserrat, New Zealand, Nigeria\*, Sierra Leone, Singapore\*, South Africa, St. Helena, St. Kitts and Nevis, St. Lucia, St. Vincent and the Grenadines, Tanzania, Trinidad and Tobago, Turks and Caicos Islands, Uganda\*, United Kingdom, United States Territories, Zambia, Zimbabwe

*\*English language proficiency test only waived for applicants from English language educational systems.*

Any questions regarding a waiver of the English language proficiency requirement can be submitted to [admissions@culinary.edu](mailto:admissions@culinary.edu).

The Culinary Institute of American reserves the right to require evidence of English language proficiency for all applicants, the adequacy of which shall be at the sole discretion of the CIA Admissions Office.

### **Proof of Funding**

This is necessary for international students to obtain their Certificate of Eligibility (Form I-20). Proof of funding can be a copy of a bank statement from a savings or checking account, certificate of deposit, or money market account showing proof of funding by the applicant or their sponsor OR a letter from the bank verifying that the required funds are reserved for their education. The applicant could also [download this official bank certification form](#) (PDF) to fill out (or for the sponsor's financial institution to fill out.)

All documentation must be from within the past 12 months. We ask to see at least \$55,000 USD for undergraduate programs, or \$30,000 USD for graduate programs (or the equivalent in the applicant's country's currency.) This amount is the equivalent of one academic year of tuition, fees, and other estimated living expenses for the intended program of study. [Download a copy of the official bank certification form.](#) (PDF)

### **Declaration of Financial Support**

A letter of financial support from the applicant or the applicant's sponsor is also required to go along with the Proof of Funding, stating that they intend to cover all tuition and living expenses while the student studies at the CIA.

The applicant must submit this form even if supporting themselves, and the name of the sponsor must match the name on the proof of funding documents.

[Download a copy of the declaration form for undergraduate students >](#) (PDF)

[Download a copy of the declaration form for graduate students >](#) (PDF)

### **Copy of Passport**

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 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.

See also [International Students](#) in the *CIA Student Handbook*.

### Externship

Please see [Externship—International Students](#).

## Master's Degree Program Admissions Process

To enroll in the CIA master's degree programs, the applicant must meet the following requirements by the program start date:

- Have a bachelor's degree from an accredited U.S. institution, or hold an international equivalent to a bachelor's degree.
- Complete an English proficiency examination if the student's first language is not English. See the list of examinations the CIA accepts, along with qualifying test scores, under Application Procedure, step #7.

Application materials will be reviewed by CIA admissions, program administration, and the dean of the School of Business and Management.

### Application Procedure

The steps to apply for admission to the master's degree program are as follows:

1. **Complete the application.**
  - To apply online, the applicant must choose one of the following methods:
  - If a CIA account is already set up, [start the application](#).

- If a CIA account is not already set up, [create one](#).

2. **Pay the \$75 application fee.**

- The applicant may pay by credit card at the end of the online application.

3. **Submit an essay.** The graduate level programs are a rigorous course of study requiring commitment and professionalism.

The prospective student must write an essay that describes their purpose for pursuing this master's degree and why they are a strong candidate for the program. The response should be 500–1,000 words, and include the following:

- Any relevant academic and/or professional achievements that allow the CIA to understand the prospective student as a professional;
- Specific qualities and/or skills that the student possesses that can help them excel within this program;
- Professional goals and how this program will help the student achieve those goals in the food world;
- An understanding of the program content indicating how the student perceives the program content will help them achieve their goals.

Applications are reviewed and evaluated individually and holistically by a program-specific committee for the ability to benefit from, and contribute to, the cohort-based program. It is important to include all of the requested components of the essay for consideration.

For the **Master's in Food Business**, the ideal applicant is looking to further their career in a way that positively impacts the food system and addresses challenges that the industry faces today. This can be within an organization or in an entrepreneurial endeavor, and in a foodservice focused area or in a food product concept area. The prospective student must address this in their essay when writing about their professional and career goals.

In addition, the prospective student must specify which track they may be interested pursuing during the second year of the program—Restaurant/

Foodservice Track, Food Product/Concept Track, or Strategic Management Track—and note how the track selection relates to their goals.

For the **Master's in Food Systems and Sustainability**, the ideal applicant for this program is interested in developing the leadership skills necessary to make positive change in the food system, has a passion for the health, equity, and sustainability of the planet and its inhabitants, and is seeking the knowledge, tools, and contacts to make a difference. Successful applicants will articulate a commitment to an immersive exploration of the issues, institutions, people, places, and relationships that make up the food system and the social, political, economic, and environmental issues that shape it. Applicants should be prepared for a challenging hands-on program based on identifying and solving complex local, regional, and global challenges related to agriculture, climate change, health and nutrition, social justice, food service, and environmental sustainability.

For the **Master's in Culinary Arts**, the ideal candidate has a demonstrated record of accomplishment in the professional culinary setting and who want to take their passion, creativity, commitment, and vision for the future of the culinary profession to a new level. Eligible applicants must be eligible to work in the United States for two years and able to participate in a 2-year internship in northern California. Final candidates for this program may have an additional interview requirement as part of the application process. Students chosen for this highly-selective program will qualify for a merit-based scholarship covering full tuition, provided from the Dom Pérignon Scholarship Fund.

4. **Provide a copy of a résumé or CV.**

5. **Ask for one letter of recommendation.** Through the online application, the applicant will be prompted to provide the contact information for one recommender. That person will then receive an electronic request with instructions for submitting a recommendation through the application portal. The e-mail will be sent immediately upon saving the application.

- The recommendation should be completed by supervisors or professional colleagues who can attest to the applicant's professional abilities.
- A recommendation from a former professor is acceptable for applicants with limited professional experience.
- The recommender can submit their letter before an applicant submits an application.

6. **Request official transcripts from all previously attended institutions.** Official transcripts from all undergraduate and graduate institutions in the United States from which credit has been earned should be mailed to the CIA Admissions Office. Transcripts should either be sent in an envelope sealed by the school's registrar, or e-mailed to the CIA via an official online transcript provider.

- If the student is currently completing an undergraduate degree, the degree must be conferred by July 1 in order to be granted admission. All U.S. institutions must be accredited through one of the bodies officially recognized by the [U.S. Department of Education](#).

Official transcripts from all undergraduate and graduate institutions outside of the United States from which credit has been earned must be submitted to the CIA Admissions Office for review and evaluation. Applicants must demonstrate that they have successfully completed a degree equivalent to a U.S. bachelor's degree before they may be considered for admission to a master's program. Please be advised the CIA will not review graduate applications while a bachelor's degree is in progress at a higher education institution outside the U.S. Applicants applying to a master's program should complete the degree before submitting official transcripts.

7. **Demonstrate English proficiency.** Graduate coursework at the CIA is reading-and writing-intensive and requires proficiency in written and spoken English. If English is not the applicant's native language, they will be required to demonstrate proficiency through one of the following exams. The test results must be attached to the application:

- [Test of English as a Foreign Language](#) (TOEFL)—minimum score of 80 points with at least 20 points in each band.
- [International English Language Testing System](#) (IELTS)—minimum score of 6.0
- [Pearson Language Test](#) (PTE)—minimum score of 53
- [Cambridge English: Advanced](#) (CAE)—minimum score of 180, with at least 175 points in each section

In lieu of an English Proficiency exam, the applicant may also enroll and complete a program from one of the [approved language schools](#).

All documentation provided with the CIA application must be in English or be accompanied by a notarized translation of the documents into English alongside the original copies

## 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 2024–2025 begin below**. [Click here](#) for tuition and fee information and policies for the **CIA Singapore**.

### 2024–2025 Tuition/Fee Schedule—Undergraduate Degree Programs (Texas)

<b>Texas Campus</b>	<b>Effective July 1, 2024</b>
Tuition*	\$18,450
Board**	\$1,025
Uniform	\$1,180
General Fee®	\$485
Health Insurance ^	\$1,825
<b>Total</b>	<b>\$22,965</b>

- \* Full-time tuition is per semester, with each semester ranging from 12–18 credits.
- \*\* Board includes one meal per day on scheduled class days.
- ® The general fee includes charges for student activities, student support services, and exams.
- Health Insurance Fee may be waived if eligible. Students starting in Spring or Summer semester will be prorated accordingly. (See [Health Insurance](#))

#### Notes:

In addition to the fees noted in the charts above, students will be charged a \$50 application fee, \$50 orientation fee, and a \$300 graduation fee.

### 2024–2025 Tuition/Fee Schedule—Certificate Program (California)

#### California Campus Effective July 1, 2024

Tuition*	\$18,450
Board**	\$1,010
Uniform & Supplies	\$685
General Fee®	\$300
Health Insurance^	\$1,825
<b>Total per semester</b>	<b>\$22,270</b>

- \* Full-time tuition is per semester, with each semester ranging from 12–18 credits.
- \*\* Board includes one meal per day on scheduled class days.
- ® The general fee includes charges for student activities, student support services, and exams.
- Health Insurance Fee may be waived if eligible. Students starting in Spring or Summer semester will be prorated accordingly. (See [Health Insurance](#))

#### Notes:

- Based on the 2024–2025 tuition/fee schedule, the estimated total charge for the entire Accelerated Culinary Arts Certificate Program: \$42,330.
- In addition to the fees noted in the charts above, students will be charged a \$50 application fee.
- ACAP students will be charged a supply fee in their first semester of \$685.
- A graduation fee of \$300 will be charged for all certificates conferred.
- In addition to the fees listed above, California residents, or students enrolled at the California campus, may be subjected to a nonrefundable STRF fee. For students who enroll after April 1, 2024, the fee is \$0.00 (zero dollars and zero cents) 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 Recover Fund \(STRF\) Fee](#) for more information.



# 2024–2025 Tuition/Fee Schedule—Degree Programs (California)

**California Campus** Effective July 1, 2024

Tuition*	\$18,450
Board**	\$2,025
Uniform	\$1,180
General Fee®	\$885
Health Insurance^	\$1,825

**Total per semester \$24,365**

- \* Full-time tuition is per semester, with each semester ranging from 12–18 credits.
- \*\* Board includes two meals per day on scheduled class days.
- ® The general fee includes charges for student activities, student support services, and exams.
- Health Insurance Fee may be waived if eligible.
- ^ Students starting in Spring or Summer semester will be prorated accordingly. (See [Health Insurance](#))

## Notes:

- Based on the 2024–2025 tuition/fee schedule, the estimated total charge for an entire associate degree is \$90,570
- In addition to the fees noted in the charts above, students will be charged a \$50 application fee and a \$125 orientation fee, and a \$300 graduation fee.
- Students will be charged a fee of \$1,180 in their entering semester for supplies and uniforms.
- 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 April 1, 2024, the fee is \$0.00 (zero dollars and zero cents) 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.
  - STRF Fee is 0.00 for tuition, uniforms, tool kit, and fees plus single housing.
  - STRF Fee is 0.00 for tuition, uniforms, tool kit, and fees plus double housing.
  - STRF Fee is 0.00 for tuition, uniforms, tool kit, and fees plus triple/quad housing.

- STRF Fee is 0.00 for tuition, uniforms, tool kit, and fees plus commuter fee (no housing)

# 2024–2025 Tuition/Fee Schedule—Online Degree Programs (New York)

New York Campus Effective July 1, 2024

## Graduate Degree Programs

Tuition per credit \$1,540

## Undergraduate Degree Programs

Tuition per credit \$825  
Technology Fee per credit \$45

## Note:

- In addition to the fee noted in the chart above, students will be charged a \$75 application fee and a \$300 graduation fee will be charged for degrees conferred.
- In addition to the fees noted in the chart above, students in the Master's of Professional Studies in Wine and Beverage Management program will be charged a \$550 Wine and Beverage Fee per semester.

# 2024–2025 Tuition/Fee Schedule—Undergraduate Degree Programs (New York)

New York Campus Effective July 1, 2024

Tuition*	\$18,450
Board** #	\$2,325
General Fee®	\$885
Uniform & Supplies	\$1,180
Health Insurance ^	\$1,825
<b>Total per semester</b>	<b>\$24,665</b>

- \* Full-time tuition is per semester, with each semester ranging from 12–18 credits.
- Board listed is the CIA Meal Plan, which provides points equivalent to two meals per day on scheduled class days with flexible gold points that can be used throughout the semester. (See [Meals—Board](#)).
- \*\*

- # Board for the semester in the junior or senior year when students in the Asian Cuisine or Mediterranean Cuisine concentrations are studying in Singapore or Spain will be as follows: Singapore—\$565, Spain—\$695
- ® The general fee includes charges for student activities, student support services, and exams.
- ^ Health Insurance Fee may be waived if eligible. Students starting in Spring or Summer semester will be prorated accordingly. (See [Health Insurance](#))

#### Note:

- In addition to the fees noted in the charts above, students will be charged a \$50 application fee, \$250 orientation fee, and a \$300 graduation fee.
- Students will be charged a fee of \$1,180 in their entering semester for supplies and uniforms. Students in the Culinary Science program will be charged a Uniform Fee of \$160 when they register for Culinary Chemistry.
- Students enrolled in the Asian Cuisine or Mediterranean Cuisine concentrations who are studying in Singapore or Spain will be charged a \$3,050 International Concentration Fee. See [International Studies Semester-Away Fee for Concentrations](#) for details.

## CIA Singapore

For students admitted to the CIA Bachelor of Business Administration in Food Business Management program through the SIT partnership in AY2024-2025, the annual tuition fee is fixed at the AY2024-2025 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 <https://www.singaporetech.edu.sg>

### Miscellaneous Fees

In addition to the tuition fees, students are required to pay miscellaneous fees upon matriculation to SIT. The fee is payable at the beginning of each trimester and is non-refundable.

These fees help to meet part of the cost of providing insurance, student programs, and activities that are not covered by the tuition fee and grant.

### Miscellaneous Fees for AY2024– 2025 (Fees quoted are inclusive of 9% GST)

Nationality	Miscellaneous Fees (Trimester Rate)
Singapore Citizens	S\$87.20
Permanent Residents	S\$87.20
International Students	S\$119.90

### Incidental Fees

CIA students also have incidental fees.

### Culinary and Service Uniform Costs

Description	Estimated Cost (\$\$) Inclusive of 9% GST	Recommended Numbers to Purchase	Total (\$\$) Inclusive of 9% GST
Coat	58.00	3 (3 min, 5 recommended)	174.00
Pants	58.00	3 (3 min, 5 recommended)	174.00
Neckies	5.00	3 (3 min, 5 recommended)	15.00
Apron White	12.00	3 (3 min, 5 recommended)	36.00
Side Towels	Supplied with Knives	2	Supplied with Knives
Service Pants, Black	65.00	2 (2 min, 3 recommended)	130.00
White Shirt with Embroidery	50.00	2 (2 min, 3 recommended)	100.00
Vest/Long Apron	70.00	1	70.00
Clip on Bow Tie	13.00	1	13.00
White Bistro Apron 39" pocket	12.00	2 (2 min, 5 recommended)	24.00
Name Tag	10.00	1	10.00
Paper Toques (hat)	5.00	3	15.00
Safety Shoes	60.00	1 pair	60.00
Denim Baker's Apron	22.00	2	44.00
Estimated Sub-Total (based on minimum quantity)			865.00

### Other

Description	Estimated Cost (\$\$) Inclusive of 9% GST
Grad Chef Coat	74.70
Knife Kit (est)	474.40
Text Books (estimated to be advised/books are available in library)	413.80
Estimated Sub-Total	962.90

### General Fees

Description	Estimated Cost (\$\$) Inclusive of 9% GST
Graduation Fee	490.50

### Note:

- All costs are estimated amounts, subject to change and dependent on prevailing currency exchange rates.
- Fees stated are inclusive of 9% GST and non-refundable
- Figures are accurate as of Jan. 2024.

### 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 trimester basis.
- Students who withdraw or apply for leave of absence from SIT after the end of the second week of the trimester 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 AY2022 and accepted the offer, the student pays the subsidized tuition fee applicable for AY2022 when the student joins the CIA Singapore in AY2024. If the student had re-applied for a new program in AY2023, the student will still pay the subsidized tuition fee applicable for AY2022 regardless of the second application outcome.

## California Student Tuition Recovery Fund (STRF) Fee

Effective April 1, 2024, the Student Tuition Recovery Fund (STRF) assessment rate will be \$0.00 (zero

dollars and zero cents) per \$1,000. The CIA was notified of this change in February 2024 which will begin with the Summer 2024 semester.

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, 1747 North Market Blvd., Suite 225, Sacramento, CA 95834, 916-574-8900 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 (4) 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 (4) 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 (4) 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.

## Cancellation Policy

### New York Campus

A full refund will be made to any student who cancels enrollment prior to or within the first seven calendar days of classes. The \$400 deposit is non-refundable and is not transferable to another date.

### 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 percent 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: Attn: Admissions Office, 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, it 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 they paid, less a deposit fee of \$200 and an application fee of \$50. In addition, there may be a deduction for any equipment not returned in good condition, within 45 days after the notice of cancellation is received.

**Note: In addition to the above, California residents, or students enrolled at the California**

**campus, may be subject to a non-refundable STRF fee. For students who enroll after April 1<sup>st</sup>, 2024, the fee is \$0.00 (zero dollars and zero cents) per \$1,000 of institutional charges. The STRF rate is subject to change based on the balance in the STRF account.**

## **Texas Campus**

### **Summer 2024 forward:**

A full refund will be made to any student who cancels enrollment prior to or within the first seven calendar days of classes. The \$400 deposit is non-refundable and is not transferable to another date.

### **Prior to/Including Spring 2024:**

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.

## **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 until after the last day of add/drop of the semester prior - will be responsible for a cancellation fee of \$400 as set forth by the terms and conditions of The Culinary Institute of America.

## **Credit Balances**

Credit balances will be refunded upon request or automatically refunded within 14 days of award disbursement. Refunds are processed by Student

Financial and Registration Services at the New York campus. Refunds or eRefunds will be distributed as follows:

- 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 at the window of the Student Financial and Registration Services Office located on the 2nd floor of the Admissions building.
- 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 of Federal Parent PLUS Loan funds be returned to the parent. If a school determines that Federal Parent PLUS Loan funds created a credit balance, the credit balance would have to be given to the parent. The CIA will refund the parent when the Federal Parent PLUS Loan is the only payment on the account and the Federal Parent PLUS Loan disbursement is more than the student's institutional charges. See Federal Parent PLUS Loan to learn more.

If a student has any outstanding charges or past due balances and their credit balance is not generated by Title IV aid, CIA may exercise the right to use the refund credit to satisfy past due obligations. This may result in a refund smaller than expected in a given term.

## **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 the 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 Office.

## Fees That May Be Assessed

The following fees could appear on student bills.

Student orientation fee	\$250
Graduation fee	\$300
Late drop fee	\$350
Late registration fee	\$150
Late payment fee	\$150
Insufficient funds/Returned or bounced check fee	\$60
Commuter parking fee	\$110
Externship/Internship re-registration for failure fee	\$200
Externship ePortfolio resubmission fee	\$150
Practical and ServSafe exams failure fee	\$100
Practical and ServSafe exams no-show fee	\$150
Life achievement portfolio application fee	\$750
Part-time and overload fees (per credit) <sup>^</sup>	\$1,230
Charge to audit a course (per credit)	\$590
Tuition Payment Plan enrollment fee	\$60
Transcript (Parchment)	\$10
ID card replacement	\$15
Incomplete medical requirement(s) Fee	\$200
Library fine for non-returned book	\$100, or cost of item
Lost or unreturned mailbox key	\$25
<b>Dining Gold Points—NY:</b>	
PLUS (Additional 325 points)	\$355
Ultimate (Additional 675 points)	\$705

### **Parking fines:**

fire zone violation	\$50
handicap/medical zone violation	\$50
moving traffic violation	\$75
non-registration	\$50
towing by outside company	current rate for towing

### **Residence hall fines/fess—NY & CA:**

cancellation fee	\$250
improper checkout fine	\$50
lost key (cost per key) fine	\$50
illegal appliance fine	\$50
lock change fine	\$50
lock-out service fine	\$30
unauthorized pets fine	\$250
unauthorized room change (including switching sides) & failure to move as scheduled fine	\$100
failure to clean MicroFridge fine	\$50
damage to MicroFridge fine	\$100–\$200*
room damage or cleaning fine	\$25–\$200*
common space damage or cleaning fine	\$25–\$200*
failed room inspection fine	\$50–\$150
tampering with fire safety equipment fine	\$500**

<sup>^</sup> For students who take fewer than 12 credits or more than 18 credits

\* Fines in excess of this range may be imposed based on the extent of the damage.

\*\* This endangers the entire residential community; therefore, fines may exceed this amount.

## International Studies GCC Fee

There is a charge for students in the bachelor's degree programs who choose to take the three-credit Global Cuisines and Cultures (GC&C) course as one of their liberal arts, Applied Food Studies, or free electives. This charge will be 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 \$6,000 per trip. Charges for GC&C may be partially offset if the student applies for and is awarded an Anthony Bourdain Scholarship and/or other related scholarships.

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 cost 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 \$3,050. The fee may be partially offset if the student applies for and is awarded the Anthony Bourdain '78 Legacy Scholarship.

## 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 \$2,325 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)***

\$2,325

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***

\$355

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

#### ***CIA Meal Plan Ultimate Supplement***

\$705

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.

### California Campus

The cost per semester for degree program students is \$2,025, which includes two meals per day on scheduled class days. At the CIA at Greystone, there are two common kitchen facilities available in the Vineyard Lodge Housing Center for students to use in preparing meals outside of class time. The cost per semester for certificate program students is \$1,010 for the standard meal plan, which includes one meal per deal on scheduled class days.

### Texas Campus

The cost per semester is \$1,010 for the standard meal plan, which consists of one meal per instructional day based on class schedules.

## Payment Policy

Tuition and fees (including room and board), less any pending financial aid, must be paid in accordance to the schedule below. Students using financial aid to cover their balance must have all required documents submitted and loan approvals in place prior to any required payment date.

Semester	Semester Date	Payment Deadline
Fall	9/10/24 – 12/19/24	7/17/24
Spring	1/6/25 – 4/17/25	11/20/24
Summer	4/29/25 – 8/8/25	3/12/25

**Failure to pay may result in deregistration and late payment fees. Payment will be considered late after five days.**

Students will be allowed to register for a future term as long as all completed prior terms are paid in full and the current term balance, less any pending payments on a college-approved payment plan, is less than \$500.

Students will not be allowed to attend classes in a new semester with a balance on any prior term. Miscellaneous charges that may be assessed will be payable within 30 days after they are invoiced. Failure to pay these may result in late fees and deregistration.

Students with an unpaid balance will not receive any guest tickets to their graduation ceremonies.

**Financial Clearance and Registration for Classes**

Registration for classes takes place prior to the start of each semester. Registration for classes does not guarantee the student's attendance. If the student's balance is not paid according to the college's payment policy, they will be placed on a financial hold that will prevent them from registering for their next term or have their future registration canceled. To remove this hold, payment in full must be made or a CIA-approved payment plan must be in place. Please see the student financial planner to make payment arrangements. Those students who have met their financial obligations will have the financial holds removed. Balance not paid in accordance with due dates are subject to late fees.

**Payment options**

The Culinary Institute of America, in partnership with TouchNet and PayPath, offers online one-time payments and monthly payment plan options for the student's account. **These are the only approved payment plans and they must be in place prior to any required payment due date.** This partnership provides improved security compliance and certifications requirements that ensure the protection of sensitive and personal consumer data. It enables students and/or parents to pay tuition and fees by electronic check (ACH) or by credit/debit card via the student portal. The payment process is fast, easy, and secure.

International students can make online payments with TouchNet through TransferMate. This system allows the student to make a payment with their countries currency and works to provide the best currency conversion rates. To make a payment through TransferMate, please go to CIA Main Menu and then click on View and Pay My Account. Once you are on the Account Summary page, click Make a Payment. Continue into the Payment Center, where you will select Make a Payment in the drop down menu; for method, select TransferMate.

**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.

**Payment Method and Service Fees**

- There is a 2.95% service fee (\$3.00 minimum) for payments made via most major credit/debit cards. This fee is not charged by or paid to the CIA; the CIA does not keep any of these fees, therefore they cannot be waived and are non-refundable.
- There is NO service fee for payments made via electronic checks (ACH)
- One time payments made by cash, personal check, and cashier's check may still be processed at the SFRS office in person or by mail for no additional charge. Credit cards for tuition payments will not be taken at the SFRS Window however, there is a computer available for students to make credit card payments via Self Service.

**Tuition Deposits**

All entering undergraduate students, graduate, and certificate students are required to pay a \$400 advance deposit. Deposits are due based on the below schedule or 30 days after the offer of

admissions, if after original due date. Deposits are non-refundable and cannot be transferred to future terms.

Students starting in Fall (September), deposits are due May 1  
Students starting in Spring (January), deposits are due October 15  
Students starting in Summer (April/May), deposits are due February 15

## 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	\$5,190
Double—lodge	\$4,795
Double or quad	\$4,575
Triple—lodge	\$4,070
Triple—limited availability	\$3,860

### California Campus

Single	\$5,805
Double	\$4,910
Triple or quadruple	\$4,135

### International Concentration Semester

Single (Singapore)	\$5,190
Double (Singapore)	\$4,795
Single (Spain)	\$5,190
Double (Spain)	\$4,575

## Treatment of Military Tuition Assistance When a Student Withdraws

Military Tuition Assistance (TA) is awarded to a student under the assumption that the student will attend school for the entire period for which the assistance is awarded. When a student withdraws, the student may no longer be eligible for the full amount of TA funds originally awarded.

To comply with the new Department of Defense policy, the CIA will return any unearned TA funds on a prorated basis through at least 60% of the period for which the funds were provided. TA funds are earned proportionally during an enrollment period, with unearned funds returned based upon when a student stops attending. These funds are returned to the military service branch. In instances when a service member stops attending due to a military service obligation, the CIA will work with the affected service member to identify solutions that will not result in student debt for the returned portion.

The CIA's schedule for returning unearned TA funds is as follows:

### 15-Week Course Withdraw Submitted

Before or during week 1	100% return
During week 2	87% return
During week 3	80% return
During week 4	74% return
During week 5	67% return
During week 6	60% return
During week 7	54% return
During week 8	47% return
<b>During week 9</b>	<b>40% (60% of course is completed)</b>
During weeks 10-15	0% return

### 12-Week Course Withdraw Submitted

Before or during week 1	100% return
During week 2	84% return
During week 3	80% return
During week 4	67% return
During week 5	59% return
During week 6	50% return
During week 7	42% return
<b>During week 8</b>	<b>40% (60% of course is completed)</b>
During weeks 9-12	0% return

### 10-Week Course Withdraw Submitted

Before or during week 1	100% return
During week 2	80% return
During week 3	70% return
During week 4	60% return
During week 5	50% return
<b>During week 6</b>	<b>40% (60% of course is completed)</b>
During weeks 7-10	0% return

### 7-Week Course Withdraw Submitted

Before or during week 1	100% return
During week 2	72% return
During week 3	58% return
During week 4	43% return
<b>During week 5</b>	<b>40% (60% of course is completed)</b>
During weeks 6-10	0% return

### 6-Week Course Withdraw Submitted

Before or during week 1	100% return
During week 2	66% return
During week 3	50% return
<b>During week 4</b>	<b>40% (60% of course is completed)</b>
During weeks 5-6	0% return

### 5-Week Course Withdraw Submitted

Before or during week 1	100% return
During week 2	60% return
<b>During week 3</b>	<b>40% (60% of course is completed)</b>
During weeks 4-5	0% return

### 3-Week Course Withdraw Submitted

Before or during week 1	100% return
<b>During week 2</b>	<b>40% (60% of course is completed)</b>
During week 3	0% return

## 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, Federal Student Loans, Federal Parent Loan for Undergraduate Students (PLUS), Federal Graduate PLUS Loan, Federal Supplemental Educational Opportunity Grants (FSEOGs), 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 students received (or the college or a parent received on their behalf) less assistance than the amount that they earned, the students may be able to receive those

additional funds. If students received more assistance than they earned, the excess funds must be returned by the college and/or the students.

The amount of assistance that the student earned is determined on a pro rata basis. For example, if students completed 30% of their period of enrollment, they earn 30% of the assistance they were originally scheduled to receive. Once students have completed more than 60% of the period of enrollment, they earn all the assistance that they were 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 a 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 a student's best interest to allow the college to keep the funds to reduce the student's 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 parent, for a Federal Parent PLUS Loan) 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](http://www.studentaid.ed.gov).

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

## Tuition Insurance

The Culinary Institute of America has partnered with [GradGuard](#) to provide the student with an option for tuition insurance. Plans expand the scope of our refund policy and can provide reimbursement for tuition, housing, food, and other fees for covered illness/injury or mental health condition withdrawals at any time during the covered term. The deadline to purchase tuition insurance is before the end of add/drop each semester.

For additional information, please go to the Student Financial Services and Scholarship Programs page on the student portal.

## Withdrawal Refund Policy (California)

A student may withdraw from the CIA at any time after the cancellation period (described in the enrollment agreement) and receive a pro rata refund if the student has 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 any application or deposit 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 a refundable credit to the student account.

### **Tuition and Institutional Refunds including Housing, Board and other Fees**

If a student has completed 60% or more of the period of attendance for which the student was charged, the tuition, housing, board and other fees 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 only a pro-rated refund of any moneys not paid by federal and/or institutional student financial aid.

For the purpose of determining the eligibility for 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 maximum set forth by the institution, and/or failure to meet financial obligations due to the CIA.
- If the student fails to return from any leave of absence.



For the purpose of determining the amount of any pro-rated refund, the date of the student's withdrawal shall be deemed the last date of recorded attendance. The amount refunded will be calculated using the daily charge for the program (total institutional charges, divided by the number of days in the program), prior to withdrawal.

**Note: In addition to the above, California residents, or students enrolled at the California campus, may be subject to a non-refundable STRF fee. For students who enroll after April 1<sup>st</sup>, 2024, the fee is \$0.00 (zero dollars and zero cents) per \$1,000 of institutional charges. The STRF rate is subject to change based on the balance in the STRF account.**

## 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, the student 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 Cancellation Fee

Housing cancellations must be submitted in writing to the Residence Life Office 45 days prior to a semester start date. Applicants who fail to cancel 45 days prior to a semester start date or fail to occupy their assigned room will be subject to a \$250 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 (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.

# Withdrawal Refund Policy (Texas)

## Texas Campus (*Summer 2024 forward*)

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, the student 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

### Board Fee Refunds

Board fees are refundable as shown in the following chart:

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

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.

## Texas Campus (*prior to/including Spring 2024*)

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.
3. 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.
4. 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 the student 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.<sup>1</sup>
5. 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.

6. A student who withdraws for a reason unrelated to 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.
7. 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.*

8. 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 the student 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.
9. 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.

<sup>1</sup>More 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.

## Financial Aid

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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](https://ciachef.financialaidtv.com).

## Applying for Aid

To apply for aid, students must file the Free Application for Federal Student Aid (FAFSA), available online at <https://studentaid.gov>. The CIA has a

priority deadline for the FAFSA to be received by January 1 each year. 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). The CIA has a priority verification deadline for all required documents to be received by June 15 each year. [Click here](#) for a video with helpful tips.

## CIA Financial Aid and Scholarships

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 or students in the online Bachelor in Food Business Leadership program. Institutional aid is awarded, unless otherwise specified, for a maximum of four semesters for students entering an associate degree program as a freshman, four semesters for students entering a bachelor's degree program after completing an associate degree at the CIA, eight semesters for students entering a bachelor's degree program as a freshman, two semesters for the certificate program, and five semesters for the online master's program. One additional semester will be granted for students who enroll in the 138-credit bachelor's degree in Hospitality Management or change programs. Additional semesters of aid will not be granted due to course failures. Students must be attending full time in order to have the funds applied to their student account. CIA Awards cannot exceed direct costs. 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 Excellence Award

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 scholarship applies specifically to tuition charges. It is awarded to students identified through the admissions process; a separate scholarship application is not necessary. Students entering into a new program—i.e., starting their bachelor's degree program after graduating from the associate degree program, or starting a certificate program after graduating from the bachelor's program—will be reevaluated based on the criteria for that program. The amounts may vary for each program. 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 International Merit Award

The CIA wants to acknowledge the international students who demonstrate academic excellence prior to attending the CIA. This 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 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 Assistance 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](http://www.benefits.va.gov/gibill).

### **CIA On-Campus Resident 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 and enrolled in the 2019-20 academic year or prior. 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 serving as Residence Assistants, whose housing charges are covered in full, are not eligible for this scholarship.

### **The CIA Degree Program Award (NY campus only)**

The CIA wants to recognize the many ways students achieve personal and professional accomplishments. Therefore, depending on the program and the time of year a student starts classes, the student may be eligible to receive this award. This award is renewable if the student is maintaining SAP requirements. This award may have been awarded to students who enrolled in the 2019-20 academic year.

### **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 Pass it On Award**

International students who refer another international student are eligible for a one-time \$1,000 scholarship. The student being referred must be international, have no applications with the CIA currently on file, is not currently working with another person or entity to apply for admission to the CIA, enrolls in an undergraduate degree program on the New York campus, and attends through the add/drop period of the first semester. Referring students must be enrolled in an undergraduate degree program at the New York campus in order to receive the \$1,000 award toward their next term with an outstanding balance, or their current term if it is the last term for their degree.

### **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 and the World SkillsUSA competition. 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, except for the NAACP is a 2.75 cumulative GPA 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.

#### **Anthony Bourdain '78 Legacy Scholarship (Bachelor's only)**

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](http://ciachef.academicworks.com). Amounts may vary and are based primarily on financial need as determined by the FAFSA. 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 tuition charges specific to either the GCC course or the concentration with international semester away.

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

From among the winners of its culinary competition winners, the C-CAP organization selects students to receive a full-tuition scholarship to the CIA in Hyde Park, NY. Students are encouraged to file a FAFSA and must maintain the stated GPA as listed on the award notice from C-CAP. These scholarships cover tuition only; they do not cover room, board, books, supplies, fees, and other expenses. Recipients will not be eligible for other CIA grants and scholarships.

#### **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.

#### **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](http://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](http://$HEFscholarship.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.

### **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](http://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.

### **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 and the World SkillsUSA competition. 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 cumulative GPA of 3.0 or better, except for the NAACP is a 2.75 cumulative GPA 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 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 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.

CIA Alumni Referral Scholarship

Students, including international students, who submit a letter from a CIA graduate encouraging them to apply to the CIA's Accelerated Culinary Arts Certificate Program, are eligible to be considered for this scholarship. Students who graduated from a CIA bachelor's degree program are eligible with confirmation of degree completion from the CIA Registrar's Office and a referral letter from a former CIA instructor. This letter should be submitted with the application for admission. Only one award will be given per student for two semesters of the certificate program at the CIA. This award is not renewable for subsequent years.

Vi Endowed Scholarship

The Vi Endowed Scholarship is available to graduates of accredited undergraduate nutrition, dietetics, food science, or hospitality programs where a 3.0 was achieved. Students will need to apply via \$hef to be considered for this scholarship based on academic records and extracurricular activities and must provide a personal essay. Final selection will be made in consultation with Vi.

Master's Degree Programs  
New York Campus – Online

CIA Graduate Merit Scholarship

Domestic students who enroll in the CIA Master's Program are eligible to receive this grant. This grant is renewable each year with a 3.0 GPA. The grant is not applicable to semesters less than 6 credits.

CIA Graduate International Merit Scholarship

International students who enroll in the CIA Master's Program are eligible to receive this grant. This grant is renewable each year with a 3.0 GPA. The grant is not applicable to semesters less than 6 credits.

Continued Financial Aid Eligibility

Students must reapply for financial aid each school year; the CIA has a FAFSA priority deadline of January 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.

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 the student's 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. See the charts below for the average COA by campus and program.

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](#).

New York Campus - Cost of Attendance  
2024-25

	On- Campus	Off- Campus	With Parent
<b>Direct Costs (costs billed by college)</b>			
Tuition	\$36,900	\$36,900	\$36,900
General Fee	\$1,770	\$1,770	\$1,770
Food	\$4,650	\$4,650	\$4,650
Supplies (fee only charged first semester freshman year)	\$1,180	\$1,180	\$1,180
Housing	\$10,380	\$0	\$0
Sub-Total Direct Costs:	\$54,880	\$44,500	\$44,500



**Indirect Costs (costs NOT billed by college, but students should budget for)**

Housing Estimate	\$0	\$14,000	\$3,120
Books, Course Materials, Supplies, Equipment	\$1,000	\$1,000	\$1,000
Personal Expenses	\$2,520	\$1,590	\$720
Transportation	\$1,390	\$2,600	\$2,600
Food Estimate	\$2,090	\$2,610	\$1,050
Loan Fees	\$130	\$130	\$130
<i>Sub-Total Indirect Costs:</i>	\$7,130	\$21,930	\$8,620
<b>Total Costs</b>	<b>\$62,010</b>	<b>\$66,430</b>	<b>\$53,120</b>

**California Campus - Associates Cost of Attendance 2024-25**

	<b>On-Campus</b>	<b>Off-Campus</b>	<b>With Parent</b>
<b>Direct Costs (costs billed by college)</b>			
Tuition	\$36,900	\$36,900	\$36,900
General Fee	\$1,770	\$1,770	\$1,770
Food	\$4,050	\$4,050	\$4,050
Supplies (fee only charged first semester freshman year)	\$1,180	\$1,180	\$1,180
Housing	\$11,610	\$0	\$0
<i>Sub-Total Direct Costs:</i>	\$55,510	\$43,900	\$43,900
<b>Indirect Costs (costs NOT billed by college, but students should budget for)</b>			
Housing Estimate	\$0	\$16,000	\$3,120
Books, Course Materials, Supplies, Equipment	\$1,000	\$1,000	\$1,000
Personal Expenses	\$2,520	\$1,590	\$720
Transportation	\$1,390	\$2,600	\$2,600
Food Estimate	\$2,610	\$3,130	\$1,570
Loan Fees	\$130	\$130	\$130
<i>Sub-Total Indirect Costs:</i>	\$7,650	\$24,450	\$9,140
<b>Total Costs</b>	<b>\$63,160</b>	<b>\$68,350</b>	<b>\$53,040</b>

**California (Copia) Campus - ACAP Cost of Attendance 2024-25**

	<b>On-Campus</b>	<b>Off-Campus</b>	<b>With Parent</b>
<b>Direct Costs (costs billed by college)</b>			
Tuition	\$36,900	\$36,900	\$36,900
General Fee	\$600	\$600	\$600
Food	\$2,020	\$2,020	\$2,020
Supplies (fee only charged first semester freshman year)	\$685	\$685	\$685
Housing	\$11,610	\$0	\$0
<i>Sub-Total Direct Costs:</i>	\$51,815	\$40,205	\$40,205
<b>Indirect Costs (costs NOT billed by college, but students should budget for)</b>			
Housing Estimate	\$0	\$16,000	\$3,120
Books, Course Materials, Supplies, Equipment	\$1,000	\$1,000	\$1,000
Personal Expenses	\$2,520	\$1,590	\$720
Transportation	\$1,390	\$2,600	\$2,600

Food Estimate	\$2,610	\$4,180	\$2,090
Loan Fees	\$130	\$130	\$130
<i>Sub-Total Indirect Costs:</i>	\$7,650	\$25,500	\$9,660
<b>Total Costs</b>	<b>\$59,465</b>	<b>\$65,705</b>	<b>\$49,865</b>

**Texas Campus - Cost of Attendance 2024-25**

	<b>Off-Campus</b>	<b>With Parent</b>
<b>Direct Costs (costs billed by college)</b>		
Tuition	\$36,900	\$36,900
General Fee	\$970	\$970
Food	\$2,020	\$2,020
Supplies (fee only charged first semester freshman year)	\$1,170	\$1,170
Housing	\$0	\$0
<i>Sub-Total Direct Costs:</i>	\$41,070	\$41,070
<b>Indirect Costs (costs NOT billed by college, but students should budget for)</b>		
Housing Estimate	\$9,500	\$3,120
Books, Course Materials, Supplies, Equipment	\$1,000	\$1,000
Personal Expenses	\$1,590	\$720
Transportation	\$2,600	\$2,600
Food Estimate	\$4,180	\$2,090
Loan Fees	\$130	\$130
<i>Sub-Total Indirect Costs:</i>	\$19,000	\$9,660
<b>Total Costs</b>	<b>\$60,070</b>	<b>\$50,730</b>

**Online Masters - Cost of Attendance 2024-25**

	<b>MPS - Food Business</b>	<b>MPS - Sustainable Food Systems</b>	<b>MPS - Wines</b>	<b>MPS - Culinary Arts</b>
<b>Direct Costs (costs billed by college)</b>				
Tuition	\$21,560	\$21,560	\$21,560	\$21,560
Wine Fee (only for MPS Wines)			\$1,100	
<i>Sub-Total Direct Costs:</i>	\$21,560	\$21,560	\$22,660	\$21,560
<b>Indirect Costs (costs NOT billed by college, but students should budget for)</b>				
Books, Course Materials, Supplies, Equipment	\$2,000	\$2,000	\$2,000	\$2,000
Loan Fees	\$210	\$210	\$210	\$210
<i>Sub-Total Indirect Costs:</i>	\$2,210	\$2,210	\$2,210	\$2,210
<b>Total Costs</b>	<b>\$23,770</b>	<b>\$23,770</b>	<b>\$24,870</b>	<b>\$23,770</b>

**Online Bachelors - Cost of Attendance 2024-25**

	<b>BBA Online (6 credits)</b>	<b>BBA Online (9 credits)</b>
<b>Direct Costs (costs billed by college)</b>		

Tuition	\$9,900	\$14,850
Tech Fee (only for BBA Online program, based on credits)	\$540	\$810
<i>Sub-Total Direct Costs:</i>	\$10,440	\$15,660
<b>Indirect Costs (costs NOT billed by college, but students should budget for)</b>		
Books, Course Materials, Supplies, Equipment	\$2,000	\$2,000
Loan Fees	\$130	\$130
<i>Sub-Total Indirect Costs:</i>	\$2,130	\$2,130
<b>Total Costs</b>	<b>\$12,570</b>	<b>\$17,790</b>

## 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](https://studentaid.ed.gov) or on [FATV](#).

### 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)

Federal SEOG is a federally funded program. To be eligible to receive Federal SEOG, students must be Pell eligible and demonstrate high financial need. Amounts vary each year based on the availability of funds.

### Federal Work-Study

Students may apply for a Federal Work-Study position if Student Financial and Registration Services determine they are eligible. The dollar amount of the award is only an estimate of the student's expected earnings and is not deducted from the student's 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 Direct Student Loans (Subsidized and Unsubsidized)\*

Both Direct Student Loan programs require the borrowers to complete entrance counseling and the Master Promissory Note. To obtain more information about the Federal Direct Student Loan programs, including the current interest and fee rates, students should visit <https://studentaid.gov>.

The Federal Direct Subsidized Student 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.

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 (of which no more than \$3,500 may be Subsidized) per year. Sophomores can borrow up to \$6,500 (of which no more than \$4,500 may be Subsidized) per year. Juniors, seniors, and students in the undergraduate certificate program can borrow up to \$7,500 (of which no more than \$5,500 may be Subsidized) per year.

**Independent students or students whose parents are unable to obtain a Direct PLUS loan** in their freshman year of the degree programs can borrow up to \$9,500 (of which no more than \$3,500 may be Subsidized) per year. Sophomores can borrow up to \$10,500 (of which no more than \$4,500 may be Subsidized). Juniors, seniors, and students in the undergraduate certificate program can borrow up to \$12,500 (of which no more than \$5,500 may be Subsidized) per year. Students in the graduate 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. To review repayment options, visit <https://studentaid.gov>. For 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.

If a student obtains a loan to pay for an educational program, the student will have the responsibility to repay the full amount of the loan plus interest, less the amount of any refund.

If the student has received federal student financial aid funds, the student is entitled to a refund of the moneys not paid from federal student financial aid program funds. For more information, see [Credit Balances](#).

[Learn more about Federal Direct Loans in this video.](#)

### Direct PLUS Loan\*

Direct PLUS Loans are loans for parents of dependent undergraduate students (Parent PLUS) or students in a graduate program (Graduate 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 Parent PLUS program, including the current interest and fee rates, students and parents should visit <https://studentaid.gov>.

Students in a graduate certificate program may apply for a Graduate 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 Graduate 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 Graduate PLUS program, including the current interest and fee rates, students should visit <https://studentaid.gov>.

The government offers different repayment plans for the Federal PLUS Loans, including an income-based repayment (IBR) option. To review repayment options, visit <https://studentaid.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 Direct PLUS here.](#)

\* If a student has a Federal Direct Student Loan, and/or Federal Parent PLUS Loan, 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 <https://studentaid.gov>.

## Federal Loan Repayment Chart

### FEDERAL DIRECT (SUBSIDIZED AND UNSUBSIDIZED) AND FEDERAL PARENT 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

## For More Information

For more answers to financial aid questions, watch the financial aid videos at [ciachef.financialaidtv.com](https://ciachef.financialaidtv.com). Visit [www.ciachef.edu/tuition-and-financialaid](https://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.

## How Need is Determined

Financial need is determined by subtracting the student aid index (SAI)—as determined by the FAFSA—from the college's direct cost of attendance (COA). The difference between the college's direct cost of attendance and student aid index represents a student's financial need.

## 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 the [\\$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 external opportunities section on [\\$HEF](#) for additional sources.

### Alternative (Private) Loans

Alternative loans, also known as private loans, are privately funded loans for students and parents to

borrow to help fund their education at CIA. Eligibility and interest rates for alternative loans will generally be based on credit history. These loans may require a cosigner if a student does not have a substantial credit history. CIA strongly recommends all students file the [Free Application for Federal Student Aid \(FAFSA\)](#) and utilize all federal student loan opportunities before applying for alternative loans. Students may borrow an alternative loan up to CIA Cost of Attendance after all federal, state, institutional funds are applied. Students should be aware that final approval of the loan must be received and certified by the CIA before the alternative loan is added to the student's account.

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 the payment deadline. Students should also note that they should not apply for an alternative loan more than 90 days prior to the start of the semester. To help students and their families evaluate multiple different lender options, CIA utilizes ELM Select. This website offers a breakdown of the interest rates, payback terms, fees, etc. of the many different lenders our students use. Students and parents have the right to choose the lender of their choice. If students wish to choose a lender that is not listed on the website, it is their choice to do so.

## Satisfactory Academic Progress—Undergraduate and Graduate

In order to maintain eligibility for federal and state financial aid, a student must maintain Satisfactory Academic Progress (SAP), which is required by federal law.. For a student to be making SAP, the student must meet the Grade Point Average (GPA), Pace of Completion and Maximum Timeframe criteria outlined below regardless of their enrollment status (e.g., full or part time). Students who change majors will only have their previously completed classes that count as credits toward their new major included in their SAP calculation.

SAP is evaluated at the end of each semester for every student, regardless of whether or not financial aid was received. Students who do not meet the SAP requirements may lose their eligibility for federal,

state and institutional aid. Students not meeting SAP standards will be notified in writing. Students can also view their SAP standing on the Financial Aid Self-Service portal.

### Grade Point Average Criteria

- All students must maintain a minimum cumulative Grade Point Average (GPA) as outlined in the chart below.
- Cumulative GPA must be calculated on all grades received.

Program	Minimum Cumulative GPA
Undergraduate—1st semester	1.75
Undergraduate—2nd semester and beyond	2.0
Undergraduate Certificate	2.0
Graduate	3.0

### Pace of Completion Criteria

- All students in both Undergraduate and Graduate programs must maintain a minimum pace of completion of 67%,
- The pace of completion is calculated by dividing the number of credit hours that the students has completed with a passing grade by the cumulative number of credit hours that the student has attempted.
- Credit hours attempted are defined as all courses for which a student receives a grade. Please see the [Grading Symbols](#) and [Grading \(Undergraduate and Graduate\)](#) sections under Academic Rules, Regulations, and Information.
- Transfer credit hours accepted from another institution towards the student's program will be counted as both attempted and completed hours.

### Maximum Timeframe Criteria

A student in any program may attempt no more than 150% of the credit hours required by the program: Students who are not meeting SAP due to exceeding the maximum timeframe criteria may appeal for a semester of probationary aid.

The following conditions also apply when evaluating SAP:

- Repeated coursework will count towards credits attempted. The higher grade will be used in the GPA calculation.
- Grades of I (Incomplete) count towards credits attempted, not completed and are counted in the cumulative GPA calculation.
- Grades of W (Withdrawal) are counted as credits attempted only and are not counted in the cumulative GPA calculation.
- Grades of WF (Withdrawal Failure) are counted as credits attempted only and are counted in the cumulative GPA calculation as an F.
- Students who withdraw from a semester after the add/drop period will be evaluated for SAP at the end of the semester.

## Warning Period

Students not meeting SAP criteria will be placed on a Financial Aid Warning for one semester. Students remain eligible for federal, state, and institutional aid during the warning period. If the student does not meet the minimum standards at the end of the warning period semester, the student will be ineligible for financial aid and will be placed in an Unsatisfactory period.

Students who started in an undergraduate degree program prior to July 1, 2019:

## Unsatisfactory Period

Students who fail to meet the minimum SAP criteria after the warning period will be placed in a Financial Unsatisfactory Status and will be ineligible for all federal, state, and institutional aid. Students may continue to take courses without financial aid to meet SAP standards, however, payment arrangements must be in place. Students who have not maintained eligibility to receive financial aid due to unsatisfactory academic progress may appeal for one additional semester of probational eligibility.

## Appeal Process and Probation Period

If an extenuating circumstance impacted the students' academic performance to adhere to SAP standards, a student may choose to submit a SAP appeal. The SAP appeal can be completed by filling out the online appeal form. The link to the form can be found in the unsatisfactory notice sent to the student or the Student Financial Services portal page under "Important Links". The appeal must be filled

out entirely, with any supporting documentation attached and electronically signed by the student. The appeal will be presented to the appeals committee, where a decision will be made. Students will be notified in writing of the appeal committees' decision. Appeal decisions are final. A student may not appeal again for the same semester if the appeal is denied.

Extenuating circumstances that would qualify a student for an appeal may be but are not limited to:

Circumstance	Documentation Required
Illness or Injury	Provide documentation such as a physician's statement, medical bill, etc.
Death of family member or significant person	Provide a copy of death certificate or obituary.
Traumatic life-altering events such as fire, hurricane, etc.	Provide a written statement and supporting documentation.
Any other personal problem the student encountered	Provide a written statement and any other supporting documentation.

Students who wish to appeal for probationary aid for a semester must submit an appeal by the deadlines written below:

Semester	Deadline to Appeal
Fall 2024	November 15, 2024
Spring 2025	March 21, 2025
Summer 2025	June 20, 2025

If the appeal is approved, the student will be placed on a Financial Aid Probation Period. Students may receive financial aid while on the probation period. After the probation period has ended, the student must be meeting the minimum SAP criteria to remain eligible for financial aid. If the student does not meet the minimum criteria for SAP, the student will be placed back in and Unsatisfactory status and will lose financial aid eligibility. Subsequently, the student cannot submit another appeal to be placed back in a probation status.

## Reinstatement of Aid

If a student on a Warning, Unsatisfactory or Probation period is determined to be meeting SAP criteria after completing a semester, the student's aid will be reinstated, provided they meet all other financial aid requirements.



## 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](http://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 (<https://studentaid.gov/h/apply-for-aid/fafsa>) by March 2 of the year they will enter the program. To learn more, students should visit [www.csac.ca.gov](http://www.csac.ca.gov) and [view this video](#).

Cal Grant B and Cal Grant C recipients may elect to receive the full disbursement of their "Access" or "Books and Supplies" awards to use towards educational expenses or applied to any outstanding balances on the student's account. By choosing the first option, Cal Grant B and Cal Grant C recipients are responsible for resolving any account balances with the institution. Cal Grant awardees have the ability to rescind option at any time (up to disbursement). Please see a student financial planner for more information.

### 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.

## 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](#).

## Student Work and Service Programs

The Student Work & Service programs include the Earn & Learn Tuition Offset Scholarship and Federal Work Study.

The CIA looks for responsible, talented, and passionate students to fill open opportunities on campus. There is a wide range of opportunities, and many departments rely on student assistants to support the numerous tasks that ensure the successful daily operation of the college. Students, in return, gain invaluable hands-on experience while earning money or a tuition offset scholarship.

Students who are interested in gaining hands on experience on campus must follow the instructions outlined for the program in which they wish to seek opportunities in. Instructions are available on the Student Work Programs Page of CIA Main Menu. Opportunities are not guaranteed.

### Bachelor's Earn & Learn Scholarship

Bachelor's Earn & Learn Scholarship recipients will receive a \$3000 scholarship to offset their tuition for their freshman year, \$1500 for the first semester and \$1500 for the second semester. For the first semester, Bachelor's Earn & Learn recipients will attend mandatory orientations to learn about the program, complete orientation activities and learn about expectations for their second semester. Students will need to successfully pass their orientation in order to retain their first semester scholarship. Students who do not complete their orientation activities will result in the loss of the entire \$3000 scholarship. Students who complete their orientation activities will be eligible to apply to



positions for the upcoming semester. A timeframe will be provided for when students can start applying to open positions and when they must confirm their position by. Once a position is confirmed, the student will need to complete 80 hours of service in the assigned position during the second semester to maintain their scholarship. If a student chooses not apply to positions or does not accept an offered placement, their \$1500 for the second semester will be cancelled. If the 80 service hours is not completed by the end of their second semester, the award will be prorated. The student will be responsible for any balance on their account due to the cancellation or proration of their Bachelor's Earn & Learn Scholarship. Earn & Learn positions are assigned to our hospitality and food service-related departments, includes student dining attendants, garden assistants, food media content creators, tutoring, culinary assistants, culinary science assistants, baking/pastry assistants, catering staff, and more!

### **Earn & Learn Scholarship**

Students enrolled full-time in the Associates Program, or not a Bachelor's Earn & Learn Scholarship recipient, may apply for the Earn & Learn Scholarship through the CIA \$HEF site. Those eligible for the Earn & Learn Scholarship, will need to apply to open Earn & Learn positions to be considered for placement. Eligible students will have the opportunity to receive a scholarship toward their tuition and fees, to complete 60, 80, 100, or 125 service hours in an Earn & Learn position for the semester. Service hours varies between positions and departments. The scholarship will be awarded once the student has confirmed a position, amount up to the lesser of \$2,625, depending on the position and service hours. If the student does not complete the required service hours by the end of the semester, the scholarship will be prorated. The student will be responsible for any balance on their account due to the proration of their Earn & Learn Scholarship.

### **Federal Work Study (FWS)**

Students who have Received and Accepted their 2024-2025 Federal Work Study Award, will be eligible to apply to open work study opportunities for the semester. This program allows students to work on a part-time basis to earn money from their Federal

Work Study Award to pay for indirect costs. Earnings are not paid to the student's bill but received in the form of physical paychecks or direct deposits to their bank account when they work. Federal Work Study positions will be opened to accept applications two weeks before the semester start date. These positions provide support at the Student Services departments on campus, such as Library Services, IT Help Desk, Mailroom, Career Services, & Student Rec Center. To be considered for placement, eligible students must apply to open positions. Students who are offered a FWS position must complete employment on-boarding. The on-boarding process is completed where the student will fill out the I-9 form, tax forms, sign Student Employee policies forms, etc. The student must present items from the Federal I-9- Acceptable Documents list during their on-boarding meeting with the Student Financial Planning Office. If the student cannot present the documents, they will NOT be authorized to start their work study position.

For further information, please contact:  
Office of Student Work and Service Programs  
Center for Career and Academic Advising  
Phone: 845-451-1452  
E-mail: [studentworkprograms@culinary.edu](mailto:studentworkprograms@culinary.edu)

### **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](http://www.benefits.va.gov). Proper documentation must be submitted to SFRS before any program benefits will be certified. (For example, COE and/or DD214.) 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.

The CIA permits any covered individual to attend or participate in the course of education during the period beginning on the date when the covered individual provides the CIA a Certificate of Eligibility for entitlement to education assistance under

Chapter 31 or Chapter 33, and ending on the earlier of the following dates: (a) The date on which the secretary, Veterans Affairs provides payment for such course of education to the CIA, or (b) The date that is 90 days after the date on which the CIA certifies for tuition and fees following receipt of the covered individual's Certificate of Eligibility.

The CIA does not impose any penalty on any covered individual because of the inability to meet financial obligations to the CIA due to the delayed disbursement of payment to be provided by the secretary of the VA under Chapter 31 or Chapter 33.

The CIA may, at its discretion and if still permitted by federal law, require a covered individual to take the following additional actions: (a) Submit a Certificate of Eligibility for entitlement to education assistance not later than the first day of a course of education for which the covered individual has indicated the wish to use the entitlement; (b) Submit a written request to use such entitlement during externship; (c) Provide additional information necessary to the proper certification of enrollment by the CIA; (d) Provide additional payment or pay a fee for the amount that is the difference between the amount of the student's financial obligation and the amount of the VA education benefit disbursement.

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](http://www.benefits.va.gov/gibill).

## Degrees and Certificates

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### 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  
Bachelor of Professional Studies in Baking and Pastry Arts

#### **School of Business and Management**

Bachelor of Business Administration in Food Business Management  
Bachelor of Business Administration in Food Business Leadership  
Bachelor of Science in Hospitality Management

#### **School of Culinary Arts**

Associate in Occupational Studies in Culinary Arts  
Associate in Applied Science in Culinary Arts  
Bachelor of Professional Studies in Culinary Arts

#### **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

#### **School of Graduate and Professional Studies**

Master of Professional Studies in Food Business  
Master of Professional Studies in Wine and Beverage Management  
Master of Professional Studies in Sustainable Food Systems  
Master of Professional Studies in Culinary Arts  
Accelerated Culinary Arts Certificate

### Bachelor's Degree Concentrations

Visit the [Degrees and Certificates](#) page for each major to see a list of courses for each concentration; use the concentration links below to read more about each concentration on the CIA website.

Bachelor's degree program students in the **food business management, hospitality management, culinary arts, and baking and pastry arts majors** 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)
- [Beverage Production and Service](#) (fully in New York)
- [Cuisines and Cultures of Africa and its Diaspora in the Americas](#) (fully in New York)
- [Farm-to-Table: Practices of a Sustainable Table](#) (semester in California or New York)
- [Intrapreneurship: Driving Innovation from Within an Organization](#) (two semesters in New York)
- [Japanese Cuisine: A Study of Tradition, Flavor, and Culture](#) (semester in New York including 10 days in Japan)
- [Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques](#) (semester in Texas)
- [Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors](#) (semester in Spain)

Students in the **applied food studies major** of the bachelor's degree program have the option of taking the following concentrations.

- [Asian Cuisine: An Edible Journey from Traditional to Contemporary](#) (semester in Singapore)
- [Cuisines and Cultures of Africa and its Diaspora in the Americas](#) (fully in New York)
- [Farm-to-Table: Practices of a Sustainable Table](#) (semester in California or New York)
- [Japanese Cuisine: A Study of Tradition, Flavor, and Culture](#) (semester in New York including ten days in Japan)
- [Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques](#) (semester in Texas)
- [Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors](#) (semester in Spain)

Concentration space is limited. In order to be considered, students must submit a Request to Participate form to the Center for Career and Academic Advising.

## CIA Institutional Learning Outcomes

Students at The Culinary Institute of America undertake specialized curricula that feature a strong foundation of institutional 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.

The Culinary Institute of America is a distinctive institution by nature of the focused set of programs and the strength of its alumni network. The institutional learning outcomes are:

- **Professional, Technical, and Specialized Skills:** Graduates of the CIA will demonstrate skills in areas including culinary and baking techniques, food literacy, health, hospitality, and business and industry acumen.
- **Foundational Knowledge and Transferrable Skills:** Graduates of the CIA will demonstrate skills that provide a basis for life-long learning and enable learners to succeed across diverse fields, disciplines, and careers, including autonomous critical thinking, problem solving, and analytical inquiry.
- **Interpersonal Skills:** Graduates of the CIA will apply interpersonal skills required for effective communication including the emotional intelligence to practice empathic listening, teamwork, and intercultural awareness.
- **Self-Directed Learning:** Graduates of the CIA will direct their own learning by taking initiative in establishing learning goals, assessing the demands of the tasks, evaluating their knowledge and skills, monitoring progress, and adjusting strategies as needed.
- **Global Citizenship and Sustainability:** Graduates of the CIA will demonstrate their knowledge of the global community and their concern for the environment by applying the principles of social responsibility; diversity and inclusion; ethics and values; and sustainability when interacting with others and making decisions.

## 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 & Written Communication:** Students will Demonstrate the Ability to Produce Writing that is Well-Organized, Coherent, and Readily Understandable as well as being Able to Clearly Communicate to Appropriate Audiences.
- **Scientific Reasoning:** Students will be able to Demonstrate and Apply Scientific Reasoning to Understand the Relationship between Food and Science.
- **Quantitative Reasoning:** Students will Demonstrate Competence and Ease in Working with Numerical Data and in Interpreting Numerical Information.
- **Critical Analysis & Reasoning:** Students will be able to Employ Critical Thinking and Reasoning to Arrive at a Solution and/or Outcome by Using Data and Analysis to Make Logical Connections Between Ideas
- **Technology Competency:** Students will be able to Show Technical Competency in the Tools Found in the 21st Century Workplace
- **Information Literacy:** Students will Attain Skills and Understand Concepts of Information Literacy as set forth in the ALA/ACRL Framework and the AACU Rubric
- **Values, Ethics and Diverse Perspectives:** Students will Investigate and Explain Similarities and Differences among Global Cultures through a Variety of Lenses.

## 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.

## 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 New York, California, Texas, and Singapore campuses, and are noted in the section under Degree and Certificate Programs overview.

## Degree and Certificate Programs Overview

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, hospitality, 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:

- 30-credit certificate programs—8 months
- 30-credit master's degree programs—24 months
- 36-credit master's degree programs—24 months
- 64-credit associate degree programs—22 months
- 67-credit associate degree programs—22 months
- 123- to 129-credit bachelor's degree programs—40 months.
  - The program length for students in the BPS in Culinary Arts and the BPS in Baking and Pastry (degree completion) programs who transfer the minimum of 30-credits is 32 months.
- 132-credit bachelor's program at Singapore—24 months. Incoming students are required to enroll with at least 46.5 transfer credits.

For information about CIA student completion rates, visit the consumer information page at [www.ciachef.edu/consumer-information/](http://www.ciachef.edu/consumer-information/).

**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).

## HEGIS Codes

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

## ProChef Certification

Students who meet specific grade requirements will automatically receive a CIA ProChef Certification Level I credential upon graduation from the CIA. This additional industry-recognized verification of their skills represents the first step in their journey of lifelong learning in the food world.

Launched in 2003, the CIA ProChef Certification program validates, at three levels, the culinary and management competencies of professional chefs in the industry. It is the only certification program in which chefs and bakers/pastry chefs take a multi-day practical and written exam to verify specific competencies within their fields. The culinary credential validates proficiencies such as knife skills; stock, soup, and sauce making; and the basic applications of heat to a variety of main items and side dishes. The baking and pastry credential confirms aptitude with a variety of mixing methods, baking styles, and decorating and finishing skills.

As the many facets of foodservice have grown and evolved to require more measurable skills, certification programs have become more important to chefs as a means to differentiate themselves and demonstrate their skillsets. Since its inception, the CIA's certification program has been adopted as a professional development standard by companies and organizations such as Aramark, Rich Products Corporation, Chinese Culture University, and Shangri-La Hotels and Resorts. It is recognized in the U.S., Jamaica, Brazil, China, and Hong Kong, as well as many other countries.

## ProChef Level I Certification for CIA Graduates

Beginning September 8, 2018, students who complete the following classes with a grade of C or better will automatically be awarded ProChef Level I certification upon graduation from the CIA:

- Food Safety
- Nutrition



- Mathematical Foundations
- Culinary Fundamentals

(San Antonio students must get a grade of C or better in Intro to Food Science in lieu of Food Safety and Nutrition.)

## ProChef Baking Level I Certification for CIA Graduates

Beginning September 8, 2018, students who complete the following classes with a grade of C or better will automatically be awarded ProChef Baking Level I certification upon graduation from the CIA:

- Food Safety
- Mathematical Foundations
- Baking and Pastry Techniques
- Baking Ingredients and Equipment Technology

(San Antonio students must get a grade of C or better in Intro to Food Science in lieu of Food Safety.)

## Awarding of Certification

Students who would like a paper ProChef Level I certificate must request one from the Continuing Education Registration Office. A fee of \$25 (\$50 USD for Singapore students) will be assessed for each certificate.

Please note that it can take up to 60 days from the time the last grade is entered before the certification is awarded.

# 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.

## 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.
- Artificial Intelligence (AI): Using AI as a source or to assist in the completion of any course work without the consent of faculty.
- 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.

## TurnItIn

Instructors may choose to incorporate TurnItIn into any assignment. TurnItIn can effectively search a database for similar sentence structure and content and provide feedback on grammar.

If the student starts an assignment in which TurnItIn has been used, they will be directed to accept TurnItIn's privacy policy before receiving feedback. If the student agrees to the privacy policy, their document will then be stored in the TurnItIn document database for the college. Content stored in this database will be part of the TurnItIn document repository. [TurnItIn will protect the student's data and provides a comprehensive privacy policy.](#)

## Violations

A faculty member who identifies an act of academic dishonesty will discuss such incident with the student.

The faculty member will determine the course 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, and/or failure of the class.

In each case, the faculty member will inform the student in person and in writing, a copy of which will be sent to the dean, associate dean, or education director (Singapore), and registrar.

## Suspension or Dismissal

The registrar will record all reported instances of dishonesty in the student's permanent file. At the third instance, the registrar will bring the student before the Academic Standards and Grade Review Committee and provide the committee with the details of all the offenses.

Students will be required to provide a statement or explanation of their situation and attend a meeting to review the circumstances surrounding the repeated dishonest behavior. At that meeting, a decision will be made regarding the student's future at the institute. Outcomes may include but are not limited to suspension, dismissal, or continued

enrollment at the college under specific conditions. The Academic Standards and Grade Review Committee may include a notation on a student's transcript of the act of violating the academic honesty policy. 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.

Failure to appear before the committee will result in dismissal.

## Academic Review

If a student is called to the Academic Standards Committee the student 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 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.

Suspensions or dismissal for academic dishonesty will be recorded on a student's official transcript as a withdrawal.

The decision of the Academic Standards Committee is final; there is no appeal.

## Graduate Dismissal and Appeal

In all cases of academic dishonesty, students in the MPS program will be academically dismissed from the college. Graduate students can appeal the dismissal through the Registrar's Office. A faculty committee will review the appeal and the decision will be final.

## 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

## Academic Progress—Graduate

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 Senior Director, School of Graduate and Professional Studies. If the student's cumulative GPA does not meet the required 3.0 at the end of the probation period, the certificate or degree will not be conferred. If the student wants to appeal the decision, a final appeal may be made to the provost.

### Academic Probation and Dismissal

Students in a graduate program must maintain a cumulative GPA of 3.0 by the end of the current semester. Academic probation will be communicated in writing by the dean of academic engagement and administration.

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 3.0 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 the Senior Director, School of Graduate and Professional Studies to discuss the concerns.
- Submit the Academic Dismissal Appeal form and supporting documentation to the Registrar's Office (CA or NY)
- Prepare for a meeting with the Graduate Studies Council if the dean for academic engagement and administration, and senior director, School of Graduate and Professional Studies determine that the written appeal warrants a meeting to discuss the request for reinstatement.
- If the appeal is granted, the student may register for the next semester.
- Reentry dates will be based on space availability in the class or semester in which the student wants to return.

## Academic Progress—Undergraduate

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. Students will not be considered making satisfactory academic progress if they:

- Have a cumulative GPA below 1.75 at the end of the first semester of the degree program or the first nine weeks of a certificate program, or
- Have 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 achieve 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 an academic dismissal may do so as follows:

- Meet with the student's academic advisor to discuss the concerns.
- Submit the Academic Dismissal Appeal form and supporting documentation within two weeks from the date the dismissal letter was issued.
- Prepare to meet with the Dean for Academic Engagement and Administration, who will discuss next steps.
- If the appeal is granted, the student may register for the next semester.
- If the appeal is denied, the student may request reinstatement after one year. The student must submit the readmission form to the Office of Career and Academic Advising 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

The Academic Standards Committee may meet with students who are being reviewed for violations of academic honesty or academic standing.

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.

## Adding, Dropping, or Withdrawal from a Course—Undergraduate and Graduate

Students are expected to attend and complete all classes for which they are registered. Students are eligible to participate in the add/drop period during the first seven calendar days of each semester (attendance policies apply during the add/drop period). Lab courses shorter than 15-weeks that are in session during the add/drop period may not be added but may be dropped through day three. 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. MPS graduate students who decide to withdraw from a course after the add/drop period must request their withdrawal with the Senior Director, School of Graduate and Professional Studies. 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." A student who receives a "W" or "WF" will not be permitted to continue attending the course.

### 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	3 days per week	3rd class day
6-week lecture course	2 days per week	6th class day
7-week lab course	5 days per week	7th class day
7-week lecture course	2 days per week	7th class day
7-week online lecture course	Online	Friday of 3rd week
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 course	2 days per week	6th class day
15-week lab or lecture course	1 day per week	7th class day
15-week lecture course	2 days per week	15th class day
15-week online lecture course	Online	Friday of 7th week

## Attendance—Graduate

To maintain the academic integrity of the Master's of Professional Studies (MPS) and meet the learning objectives, students are expected to attend all classes, complete all assignments, meet all deadlines, and be present for examinations and residencies. 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. Missing classes may lead to academic dismissal.

## Attendance—Undergraduate

### 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 or apply for Consideration for Special Circumstances. A student who fails a course will not be permitted to continue attending the course. Faculty members may have additional information on the syllabus regarding missing assigned coursework and quizzes/tests. Students are responsible for identifying any specific requirements for each class based on their instructor's guidance.

### 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 taught in a

classroom setting (as described below) shall automatically fail that course and will have to retake it.

Attendance for online courses is determined by the student's participation in the course activities and by meeting the submission deadlines as defined within the individual course syllabus. Simply logging onto a course is not evidence of attendance. A student is considered for attendance when actively participating in the academic activities of the course. Active participation is defined as, but not limited to, the following:

- Submission of an assignment or an exam
- Substantive comments on course reading material
- Activity in an interactive resource
- Contributions toward a class discussion or within a study group
- E-mail or other documentation demonstrating that the student initiated contact with the instructor regarding course materials or assignments

<b>Absences that Equate to Course Failure</b>	<b>3-week course</b>	<b>5-week course</b>	<b>Half-semester course</b>	<b>Full-semester course</b>	<b>Full-semester course meeting once per week</b>
1.5-credit lab*	3 days	-	-	-	
1.5-credit lecture	3/2 <sup>#</sup> days	-	3 days	-	
1.5-credit online course	-	-	3 activities	7 activities	
1.5-credit hybrid course‡			Total of 3 days and/or activities	Total of 7 days and/or activities	
2.0-credit lab*	3 days	-	-	-	
3.0-credit lab*	3 days	3 days	-	3 days	
3.0-credit lecture	2 days	-	3 days	7 days	3 days
3.0-credit online course	-	-	3 activities	7 activities	
3.0-credit hybrid course‡			Total of 3 days and/or activities	Total of 7 days and/or activities	
6.0-credit lab	-	-	4 days	5 days	

\* 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.

‡ Hybrid courses meet for in-class and online learning sessions. Students are expected to be engaged in the online portion of the course and to follow the attendance policy for fully online courses. Students are also expected to attend the in-person classes and to follow the attendance policy for missing classes as outline in the chart. If a student does not satisfy the attendance requirements for the online portion of the hybrid course the student will be at risk for failing the course even if they attend the in-person classes. If a student completes the online assignments and is following the online attendance policy but fails to attend the in-person classes, the student will be at risk for failing the course.

### 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. 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 or have any unexcused absences, they may 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. Students are encouraged to advise the faculty as soon as possible.

### Consideration for Special Circumstances

Depending on the nature of the situation and the academic circumstances a student who has exceeded the maximum number of absences may request consideration for special circumstances by completing the following form:

[Requesting Consideration for Special Circumstances - Formstack](#)

#### **Special Circumstances include the following reasons:**

- Severe medical or psychological issues. Original documentation is required from a United States

practicing physician. The documentation must include the diagnosis and treatment recommendation and/or disability documentation.

- Hospitalization required. Documentation is required.
- Bereavement: In the event of a death of the student's immediate family member (Parent, Stepparent, Sibling, Child, Spouse, Grandparent or Grandchild), the student must provide validating documentation.
- College Sponsored Event/Competition Participation: Based on the courses selected above, the student must get written confirmation of participation from each school dean or branch campus directors.

## 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,
- The student enrolled in an associate degree program cannot audit a course outside of their program requirements,
- The student must meet the prerequisite(s) for the course,
- 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. See [Fees That May Be Assessed](#).

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).

Students may not audit graduate courses.

## Bachelor's Degree Concentrations

Visit the [Degrees and Certificates](#) page for each major to see a list of courses for each concentration; use the concentration links below to read more about each concentration on the CIA website.

Bachelor's degree program students in the **food business management, hospitality management, culinary arts, and baking and pastry arts majors** 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)
- [Beverage Production and Service](#) (fully in New York)
- [Cuisines and Cultures of Africa and its Diaspora in the Americas](#) (fully in New York)
- [Farm-to-Table: Practices of a Sustainable Table](#) (semester in California or New York)
- [Intrapreneurship: Driving Innovation from Within an Organization](#) (two semesters in New York)
- [Japanese Cuisine: A Study of Tradition, Flavor, and Culture](#) (semester in New York including 10 days in Japan)
- [Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques](#) (semester in Texas)

- [Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors](#) (semester in Spain)

Students in the **applied food studies major** of the bachelor's degree program have the option of taking the following concentrations.

- [Asian Cuisine: An Edible Journey from Traditional to Contemporary](#) (semester in Singapore)
- [Cuisines and Cultures of Africa and its Diaspora in the Americas](#) (fully in New York)
- [Farm-to-Table: Practices of a Sustainable Table](#) (semester in California or New York)
- [Japanese Cuisine: A Study of Tradition, Flavor, and Culture](#) (semester in New York including ten days in Japan)
- [Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques](#) (semester in Texas)
- [Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors](#) (semester in Spain)

Concentration space is limited. In order to be considered, students must submit a Request to Participate form to the Center for Career and Academic Advising.

## CIA-Cornell Alliance / Collaborative Degree Program

The Culinary Institute of America and the Nolan School of Hotel Administration at Cornell University, recognized as the leading educational innovators in service operations and hospitality management, share an alliance that offers a collaborative degree program for students with a passion for all the nuances of the foodservice industry. After earning their AOS or AAS at the CIA, students can transfer to Cornell (they must apply and be accepted) and complete their Bachelor of Science (BS) from the School of Hotel Administration at Cornell University with a pre-defined transfer credit program. This unique opportunity allows graduates of the CIA associate degree program to go on to explore topics such as revenue management, design and development, hospitality entrepreneurship, services marketing, data analytics, real estate and finance,

and advanced restaurant management, as well as foodservice in hotels, resorts, spas, stadiums, institutions, and other settings.

Students can learn more about the Nolan School and specific curriculum details at [www.hotelschool.cornell.edu](http://www.hotelschool.cornell.edu), explore the Collaborative degree program at [www.shacia.org](http://www.shacia.org) or email the program director at [ha-cia\\_alliance@cornell.edu](mailto:ha-cia_alliance@cornell.edu). Key web resource links, monthly information session dates, and frequently asked questions are listed on the CIA Main Menu under Services and Support, Career and Academic Advising, Hyde Park Cornell Alliance.

Graduates of the CIA bachelor degree offerings can pursue a Masters of Management in Hospitality (MMH). The MMH program is a three semester program that begins in August and includes a summer externship experience. The MMH prepares the student to work on the ground in a management and leadership capacity in the hospitality industry. The student's cohort will be composed of students from varying professional and academic backgrounds. Ideal applicants are looking to advance or change direction within their hospitality career, are working towards a career in entrepreneurship, may be part of a family owned hospitality business, or are moving into hospitality from another career field. A description of the program offerings and application details can be found at: <https://sha.cornell.edu/admissions-programs/graduate/mmh/> or contact [mmh@cornell.edu](mailto:mmh@cornell.edu) for questions.

## 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 attempted, including credits for "F" and "WF" grades that have not been repeated, but not including any courses with W grades.

### 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 ATTEMPTED CREDITS = 10.995 TOTAL QUALITY POINTS

10.995 (TOTAL QUALITY POINTS) ÷ 4.5 (TOTAL ATTEMPTED CREDITS)  
= 2.44 GPA

Note: GPA calculations are not rounded but are truncated after the second decimal place. For example, a 3.249 calculation equals a 3.24 GPA.

## 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.

#### Dean's Hospitality Award

Awarded to the student who demonstrates and models the spirit of hospitality in and out of the classroom. A student who demonstrates critical thinking, communicates well, and participates in class activities.

#### 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 the student who demonstrates mastery of business competencies in and out of the classroom. A student who demonstrates critical thinking, communicates well, and participates in class activities.

**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 of 42 institutional credits in lecture/non-lab courses.

**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.

**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 first half of the final semester.

**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 first half of the final semester.

## 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. Audits for graduate students are conducted during the semester prior to the final semester.

Students will be acknowledged by their proper names as provided on the required Graduation Application during the ceremony, in the commencement program, and on their diplomas. Students pursuing more than one major must select their primary major for recognition at the ceremony and in the 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. Please note: The conferral date on the diploma will be the final day of the final 15-week semester and may be different from the ceremony date.

Undergraduate 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.



Graduate students are expected to complete all program requirements with a minimum GPA of 3.0 to be eligible for graduation. Students will be permitted to walk in the commencement ceremony with three credits outstanding 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 six weeks prior to the commencement ceremony date. Requests submitted after these deadlines cannot be accommodated.

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.

## 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 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.

## Course Load—Undergraduate

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 students have attained a cumulative GPA of 3.60 or higher after having completed at least 30 credits at the CIA and have permission from their academic advisors. A student on overload will pay the per-credit charges for credits above 18. Please see [Fees that May Be Assessed](#). 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](#).

## Course Makeups—Undergraduate

Students who have to make up a course for any reason must make arrangements to re-register for the course. Registration is guided by the following conditions:

- Students may not be scheduled for two lab courses at the same time.
- 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.

## Dean's List—Undergraduate

Students who attain a semester GPA of 3.50 or higher for any full-time semester receive a transcript notation of Dean's List for each applicable semester.

## 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 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](#). Undergraduate students who have been away from the CIA for more than ten (10) years will be held to the requirements of the academic catalog in effect at the time of readmission. Graduate students who have been away from the CIA for more than five (5) years will be held to the requirements of the academic catalog in effect at the time of readmission.

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 (LITC-100), 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 required for graduation (2.0 for undergraduate programs; 3.0 for graduate programs), and met all attendance requirements will be considered an eligible candidate for the 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.

## Double Majors and Concentrations

Occasionally a student wishes to specialize in two discrete areas of study to prepare for an 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 the primary program of study. This will be the major recognized at the commencement ceremony.
- 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 interest in a second area of study 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 the 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.

## Earning Two Degrees

In order to be awarded two bachelor's degrees, such as a Bachelor of Professional Studies (BPS) and a Bachelor of Business Administration (BBA), students must complete a minimum of 27 credits in residence at the college beyond the requirements of the first bachelor's degree (providing that the second degree program requires at least 27 additional credits not previously completed by the student). Students will be able to enroll in the second degree program upon the completion of the first degree. Reviewing the degree requirements and completing a course plan with their career and academic advisor for their desired degree programs are critical steps that will help students understand if taking a second degree is feasible, and if so, what the student will need to do and how long it will take the student to complete their degrees. It is recommended that students also consult with Student Financial and Registration Services prior to enrolling in a second degree.

## Externship

All students (except [Hospitality majors](#)) will be required to devote a semester to furthering their skills in an extern position. Externship is a full-time commitment of a minimum of 14 consecutive weeks or 550 hours of full-time work at a CIA-approved location. A satisfactory evaluation of the experience or applicable transfer credit 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-hospitality 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 hospitality-related 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 successfully complete the Externship Orientation.

Students should begin exploring externship possibilities well in advance to make sure they have secured a position and submitted a training agreement. They must select an externship site from an established list of approved sites. A student may not complete an 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 or have not met the prerequisite by the end of the add/drop period will not remain registered for the course of externship.

## Prerequisites for Externship

To begin externship, students must have received a passing grade for ServSafe® certification (CUSC-100A or CUSC-105A) and have successfully completed 15

Baking and Pastry or Culinary Arts laboratory credits. Students must be in good academic standing (2.0 cumulative GPA).

### 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 "W" or "WF."

A "W" grade will be assigned if:

- A viable reason is presented 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 the supervisor at the externship site of the change in plans. A Center for Career and Academic Advising staff member will then contact the supervisor to verbally confirm that decision.

### 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 consecutive weeks or 550 hours at an approved site. No credit will be given for any time worked prior to registration for the course.

Students must submit a midterm and final evaluation from their externship supervisor and submit all externship assignments on time for grading, and receive a passing grade for these assignments.

Students will receive a failing grade and may be required to repeat the externship if they:

- Fail to complete a minimum of 14 consecutive 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, or

- Are terminated from their externship or leave voluntarily.

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 and pay the retake fee.

For completion of a second externship, students must complete a minimum of 14 consecutive 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 the student went the first time.

NOTE: If a student fails Externship, the externship assignments 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. Students who fail to return as scheduled may 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 assignments are due as outlined in the course.

Extending the length of the externship period beyond the scheduled return date may jeopardize the student's financial aid status and may adversely affect other aspects of the student's ability to return for their subsequent semester.

### International Students

Per U.S. Department of Homeland Security/SEVP regulations, international students with an F-1 visa must complete one full academic year (two semesters) to be eligible to enter the course of Externship.

International students will need to provide a copy of their completed, signed Training Agreement to the designated school official (DSO) at the student's campus location to have the I-20 form authorized, and then obtain a Social Security card from a local Social Security Office.

International students are allowed to complete Externship abroad in other countries at an approved CIA site, but they must obtain country specific visas on their own. Students on Externship abroad are considered on study abroad semester in SEVIS.

International students are encouraged to direct any questions regarding their F-1 visa status and the externship to the designated school official (DSO) at the student's campus location.

## Grade Review Process—Graduate

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 MPS student's concern or to answer the student's questions fully, the MPS student should submit their concerns in writing to the Senior Director, School of Graduate and Professional Studies. All documents must be submitted within one week of the date the instructor submits the grades.
3. The Senior Director, School of Graduate and Professional Studies will review the information provided by the instructor and will then decide what action to recommend to the instructor.
4. The decision of the instructor is final.

## Grade Review Process—Undergraduate

Students who have a concern about the final grade earned in any course should follow this process:

1. Speak with the instructor of that course.
2. If the instructor is unable to satisfy the student's concern or to answer questions fully, the student should submit the 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 chairperson(s) will review the student's application and supporting materials. Based on the student's petition and the supporting material, the chairperson(s) will either:
  - 3a. Deny the student's request because the grading of the student was based on clearly communicated criteria, and/or the grade was justified or explained by the instructor and supported by documentation, and/or institute policies were followed,
  - or
  - 3b. Convene the Grade Review Committee as soon as possible to review the student's case. The chairperson(s) will be in contact with the student and the instructor and may set up a meeting with the Grade Review Committee.
4. Based upon the review of the student's case, the committee will either:
  - 4a. Recommend that the instructor reconsider the grade based on the committee's findings,
  - or
  - 4b. Uphold the grade issued by the instructor.
5. The decision of the instructor is final.

## Grading Symbols

**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/** **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, and baking and pastry practical exams and some pass-fail courses.

**HP** **High Pass:** Given for cooking, and baking and pastry practical examinations.

**TC** **Transfer Credit:** Denotes that credit for a course was transferred from another college.

**No Show:** Given only for cooking, 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.

**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.

**Audit:** This symbol indicates that a student did not take the **AU** 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.

**S Satisfactory:** Given for Externship Preparation Seminars

**U Unsatisfactory:** Given for Externship Preparation Seminars

At the end of each course, the instructor will issue a grade. Clarification about the grade can be obtained by contacting the instructor immediately.

## Grading—Graduate

The college operates on a quality-point alpha grading system for the graduate programs as follows:

### Grade/ Symbol Numeric Range Quality Points

A	95–100	4.00
A-	90–94.99	3.66
B+	87–89.99	3.33
B	84–86.99	3.00
B-	80–83.99	2.66
C+	77–79.99	2.33
C	74–76.99	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. A student who feels there has been a grading error should immediately contact the instructor, who may authorize a Grade Correction Form to correct the error.

## Grading—Undergraduate

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-	90–94.99	3.66
B+	87–89.99	3.33
B	84–86.99	3.00
B-	80–83.99	2.66

C+	77–79.99	2.33
C	74–76.99	2.00
C-	70–73.99	1.66
D	65–69.99	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
S	N/A	0.00
U	N/A	0.00

At the end of each course, a student's grades will be posted on CIA Main Menu. A student who feels there has been a grading error should immediately contact the instructor, who may authorize a Grade Correction Form to correct the error.

## Incomplete Grades—Undergraduate and Graduate

Incomplete grades shall be assigned by faculty members when a student has not yet completed the work for a course due to extenuating circumstances 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 an approved extenuating circumstance,
- 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, and
- Will not be included in the calculation of a student's grade point average (GPA).

## Independent Study—Undergraduate

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 a dean or 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-450H).

## Leave of Absence—Undergraduate and Graduate

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 who do not return to campus when their LOA expires will be withdrawn. See [Withdrawal from the CIA](#).

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, the student will be automatically withdrawn, and the schedule for a withdrawal refund will apply effective from the 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).

## Prerequisites—Undergraduate and Graduate

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. For the MPS graduate courses, please contact the Senior Director, School of Graduate and Professional Studies.

## 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 their education records.** Students may inspect and review their 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 a student of the time and place where the education records may be inspected within 45 days of receiving such written request.
2. **The right to request an amendment of their education records that they may believe are inaccurate, misleading, or otherwise in violation of their privacy.** Students may ask a school official to amend a record that they believe is inaccurate, misleading, or otherwise in violation of their privacy. Students must provide the appropriate school official with a written statement clearly identifying the part of the education record they would like changed, and specify why it is inaccurate, misleading, or otherwise in violation of their privacy. The school official who receives the request for amendment must decide within a reasonable period whether corrective action consistent with a 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.
3. **The right to consent to disclosure of personally identifiable information contained in their 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 a 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 the school official's 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.

4. **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, the CIA's 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 the student's information to an outside party (e.g., a sponsoring company).

## Problems with a Class—Undergraduate and Graduate

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.

## Professionalism, Uniform, and Hygiene—Undergraduate Professionalism

As professionals at The Culinary Institute of America, the community is 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. Everyone in the community has chosen the hospitality industry as a 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 the student's program, they 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. The student is responsible for food safety and food preparation area sanitation as an integral part of their learning experience, and are expected to abide by the guidelines set forth in each food production area. The student is 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

The student is expected to wear the 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 the uniform is not acceptable. The maintenance of one's appearance is a professional matter; therefore, the student is responsible for laundering and ironing their own uniform. For students living on campus, laundry facilities are available for convenience.

Alterations to the uniform is the student's 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.

## Student Professional Attire and Grooming Guidelines

### Introduction

Promoting an environment where students learn to dress professionally is one of the ways the CIA helps its graduates achieve success. As such, the college's students, faculty, and administration share the responsibility to maintain student attire and grooming guidelines. While the CIA presents the guidelines as a set of rules and requirements, the college aspires to create a culture of mutual understanding, respect for the industry, and self-governance and advocacy among the student body.

Accordingly, the CIA supports professional attire and grooming standards that are threefold:

1. Present a professional, neat, and orderly image to fellow students, guests, visitors, and the public;
2. Mandate legitimate health and safety compliance requirements which are essential in fostering a safe and hygienic hospitality workplace;
3. Foster and respect protected groups or classifications under the law. Protected groups and classifications are set forth in the CIA's Nondiscrimination Statement, which can be found on CIA Main Menu and online at [www.ciachef.edu](http://www.ciachef.edu).

The guidelines provided herein are intended to address the most common considerations around attire and grooming, although there may be instances where certain variations of attire or grooming are not explicitly covered in these guidelines yet may still be considered by the college to be unprofessional or unsafe, and will be addressed as such.

The Student Professional Attire and Grooming Guidelines must be observed in all academic buildings on days and during hours that the campus is open for student and public access, including:

- Roth Hall, McCann Education Annex, Danny Kaye Theatre, Continuing Education Building, Colavita Center, Admissions Center, Post Road Brew House, and Marriott Pavilion (NY)
- Greystone Main Building, Williams Center for Flavor Discovery, Rudd Center for Professional Wine Studies, and Copia (CA)
- Teaching kitchens, lecture halls, and dining hall (TX)

While professional attire does not apply in non-academic buildings such as residence halls and student centers, even in these settings, clothing should not be overly messy, revealing or disrespectful.

### General Guidelines

- Facial hair (mustaches, beards, and goatees) is permitted but can be no longer than 1/2 inch in length and must always be neatly trimmed.
- Sideburns, if worn, shall be neatly trimmed, shall not extend below the middle of the ear, shall not be flared, shall be of even width, and shall end with a clean-shaven horizontal line.
- Mustaches must be neatly trimmed and must not extend beyond the corner of the lips.
- Any student not clean shaven in a food production area must wear a beard snood.
- Facial jewelry (including spacers, gauges, etc.) in eyebrows, eyelids, lips, tongue, or septum is not permitted, and covering (with masks, bandages, etc.) jewelry in place, such as piercings, is not acceptable.
- Sheer or see-through clothing is not permitted.
- Tops revealing bare shoulders, midriff, cleavage, or undergarments are not permissible.
- Ripped or torn clothing is not permitted.

- T-shirts, sweatpants, and hoodies are not permitted
- Denim clothing (of any color) is not permitted.
- Hats, other than CIA-issued chef's cap or toques, are not to be worn indoors and should be removed when seated.
- Hair should be neat and orderly to not interfere with work in the kitchen environment.
- Hair must be appropriately maintained, groomed, and clean. It may be worn in any style, length, or color that maintains a professional appearance and does not distract from the educational environment.
- Hair longer than shoulder length or protruding out of a chef's cap should be appropriately confined by a clasp, band, hairnet, or cloth when required to ensure safety and sanitation and to be able to work effectively/efficiently. Appropriate hair confinement must be used in food production areas as required by law.
- Headphones (including earbuds) are not acceptable in kitchen and classroom settings.
- No excessive makeup. No cologne, aftershave, or detectable sprays and lotions.

**The following sections represent professional and safety standards that are required when attending any class or accessing any academic buildings.**

The particular type of attire 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 program or year level, but rather the context in which the class is held.

**Chef and Lab Uniforms (including Food and Beverage Earn and Learn Students)**

- CIA-issued cleaned and pressed white chef's jacket embroidered with the student's name. The sleeves of the chef's jacket may be folded only to the wrist, except in cases where the practicality of the work being done requires otherwise. Chef's jacket should be put on last to ensure it is free from hair or contaminants.
- White undershirts/t-shirts are required for all under chef's jackets—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.
- CIA-approved clean white neckerchief.
- CIA-issued clean white chef's cap or toque. (Brewery—logo baseball cap)
- CIA-issued cleaned and pressed apron. (Culinary Science—black chalkstripe apron)
- 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. Bare ankles should not be visible when seated.
- Black or white solid color socks that cover the ankle.
- All students in culinary and baking classes must wear clean, polished, solid black, non-porous, sturdy work shoes that provide support to stand and work for long hours. They must have closed-back, non-slip black soles, and black laces (when applicable).
- Given that leadership is among the CIA's core values, students can wear a maximum of two (2) approved pins representing their leadership activity, one on each side of the chef coat collar (unless requested to be removed by a production class chef) for the following engagements:

- Veteran students are permitted to wear a CIA-issued pin indicating their service branch alongside the American flag. This pin must be worn on the left front collar of the uniform.
- Other organizational leadership positions that can be recognized with a pin include:
  - CIA-issued group leader pin
  - Student Government Association officer pin
  - Eta Sigma Delta member pin
  - Judiciary Board member pin
  - Resident assistant pin
  - Orientation leader pin
  - Campus tour guide pin
- In Compliance with Health Code Sanitation Policy:
  - Except for a ring that is smooth without crevices, food workers may not wear jewelry on their arms, hands, faces, or ears. (Medic alert necklaces or anklets are acceptable).
  - Fingernails should be natural, short, trimmed, clean, neat, and free of polish or ornaments.
  - Hair must be restrained above the collar in a manner that keeps hair from contaminating food or food contact surfaces. This should be done with solid white or black hair restraints, barrettes, scrunchies, or solid headbands/hair wraps. Long ponytails should be restrained in braids or buns. Any hair that cannot be restrained off the collar or coat must be restrained using a hair net or cloth.
  - For sanitation reasons, gloves, aprons, side towels, and chef hats are not worn during certain activities that might lead to contamination (i.e., going to the restroom, taking out the garbage). They should be removed when partaking in non-class activities such as entering or leaving academic buildings or eating meals in student dining rooms.

- Wallet chains, visible key rings, neck lanyards, and straps are not permitted for safety reasons.
- No excessive makeup. No cologne, aftershave, or detectable sprays and lotions.
- 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 (including Food and Beverage Earn and Learn Students)

- Clean and pressed café chef's jacket (TX).
- Clean and pressed white dress shirt (NY, CA).
- White undershirts/t-shirts are required for all—colors or logos are not permitted.
- Undergarments must not be visible.
- CIA-issued ties are required (NY, CA).
- CIA-issued pressed bistro apron (NY, CA).
- Clean and pressed black pants or skirt (no more than two inches above the knee) with coordinating hosiery. 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. Bare ankles should not be visible when seated.
- If pants have belt loops, a solid black belt is required.
- Plain flesh-colored or black stockings should be worn with skirts (no prints or seams).
- Plain black socks (above the ankle) with trousers.
- Clean, polished, black, non-porous, sturdy work shoes that provide support to stand and work for long hours. They must have closed-back, non-slip, black soles, and black laces (when applicable).

- Fingernails should be short, trimmed, clean, neat, and free of polish.
- Hair must be restrained above the collar in a manner that keeps hair from contaminating food or food contact surfaces. This should be done with solid white or black hair restraints, barrettes, scrunchies, or solid headbands/hair wraps. Long ponytails should be restrained.
- One plain ring and one watch are the only pieces of jewelry permitted while in uniform. No facial/dermal piercings. Spacers and gauges are not permitted. (See above general guidelines section)
- Two black click pens (no logo) and one waiter's folding Bordeaux corkscrew must be carried in the apron pocket.
- Wallet chains, visible key rings, neck lanyards, and straps are not permitted for safety reasons.
- No excessive makeup. No cologne, aftershave, or detectable sprays and lotions.
- Anything not specified in this section may not be worn with the uniform.
- Uniforms must be complete and worn as designed.

### Student Maître d'Hôtel (including Earn and Learn Students)

- Traditional business attire is encouraged, such as suits, dresses, blouses, blazers, and sports coats. In addition, other forms of clothing that would be considered professional in a business context are acceptable, as noted below.
- Ironed or pressed pants or skirts may be worn. Skirts no shorter than two inches above the knee. Pants must be hemmed or cuffed. No shorts. Leggings worn under clothing are acceptable.
- Students are expected to dress neatly in clean and pressed shirts or blouses. Turtlenecks are acceptable. T-shirts or undershirts worn as outerwear are not permitted.

- A sweater, tie, or sports jacket may be worn along with a collared shirt or turtleneck.
- Clean, polished, black, non-porous, sturdy work shoes that provide support to stand and work for long hours. They must have closed-back, non-slip, black soles, and black laces (when applicable).
- Fingernails should be short, trimmed, clean, neat, and free of polish.
- Hair must be restrained above the collar in a manner that keeps hair from contaminating food or food contact surfaces. This should be done with solid white or black hair restraints, barrettes, scrunchies, or solid headbands/hair wraps. Long ponytails should be restrained.
- Jewelry accessories permitted—one post or stud earring per earlobe, one necklace, one watch, one brooch/pin, one ring, and one bracelet.

### Classroom-Based Courses

A chef's uniform or hospitality and service uniform can be worn in any classroom setting. Otherwise, the following business professional attire must be worn in addition to adherence to the general guidelines:

- Traditional business attire is encouraged, such as suits, dresses, blouses, and sports coats. In addition, other forms of clothing that would be considered professional in a business context are acceptable, as noted below.
- Ironed or pressed pants or skirts may be worn. Skirts no shorter than two inches above the knee. Pants must be hemmed or cuffed. No shorts. Leggings worn under clothing are acceptable.
- Students are expected to dress neatly in clean and pressed shirts. Turtlenecks and collared polo shirts are acceptable. T-shirts or undershirts worn as outerwear are not permitted.
- A sweater, tie, or sports jacket may be worn along with a collared shirt or turtleneck.



- Shoes must be clean, not torn or showing excessive wear, and be appropriate and safe in a professional business context. Flip-flops, bedroom slippers, or shoes with excessive heels (more than two inches) are not acceptable. Open-toe dress shoes may be worn; however, they are not allowed in kitchens at any time due to health and safety codes, so plan accordingly.

### Additional Considerations

- Outerwear (sweaters, coats, hoodies, and sweatshirts) may not be worn in 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, where possible, to place the student in an appropriate lecture course.
- Students with hand cuts and lacerations must obtain clearance from the Health Services Office (NY) or a personal physician—with authorization verified by the student affairs manager (CA) or the director of education (TX) to attend kitchen and bakeshop classes.
- White turtlenecks or white thermal shirts may be worn without a neckerchief for the fish butchery room and meat butchery room. 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 or cap, and the headband must be removed when the chef's hat or cap is removed.

### Face Masks

When necessary, due to health and safety reasons, wearing face masks may be a part of required CIA professional and safety attire. The mask must always likewise reflect the professional image of the CIA, as presented through its employees and students to its guests, prospects, and visitors.

Students can bring in their own mask to wear if it meets the criteria below.

- Face masks with loops around the ears or tied behind the head are permissible.
- Bandanas, neck-gaiters (also called Buffs or neck fleeces), or other styles of masks not listed here are not permissible.

Whether a student is wearing a cloth or disposable face mask, it must:

- Cover the nose and mouth at all times
- Fit snugly but comfortably against the face
- Include multiple layers of fabric
- Allow for breathing without restriction
- NOT have a one-way valve (or dust filter)
- Be disposable or be washable and machine dryable without being damaged or changing shape
- Be worn in all areas required, and until it can be safely removed in areas where not required

Patterns on masks must be appropriate for a professional environment; logos, messages, or lettering of any kind are not permitted, and no decorations (buttons, pins, stickers, etc.) may be affixed to the face mask.

Students must replace their mask if:

- The mask chosen requires frequent adjustment
- The mask worn becomes dirty, wet, and/or difficult to breathe through
- The mask worn does not meet any of the criteria described above

### Guidelines for Graduation Dress

In recognition of the commitment to professionalism and hospitality, students are expected to comply with the general guidelines and wear the following at graduation:

### **Associate Degrees, Bachelor's Degree (Singapore), and Accelerated Culinary Arts Certificate Program**

- Flesh-colored or dark hosiery/dark socks
- Clean and polished black dress shoes
- Black dress slacks or pants
- CIA-issued cleaned and pressed white graduation chef jacket buttoned to the top
- CIA-issued clean, white paper toque

### **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

### **Request For Accommodations**

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 meet professional attire and grooming guidelines as described above, should submit appropriate documentation in writing for a variance to the vice president and dean of student affairs (NY), Learning Strategies Center administrator (CA), or director of education (TX). Exceptions to these guidelines 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 professional attire and grooming guidelines must be adhered to and will be enforced. For example, students need to be in proper attire to be admitted to classes, dining rooms, or self-service meal lines in the above-

mentioned buildings. The penalties for non-compliance with the guidelines are consistent for all classes at the CIA:

- Of the student's final grade, 10% may 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.

When compliance issues arise with attire and grooming guidelines that can't be resolved in the context of a class, or when they arise in an out-of-class setting, the Office of Student Affairs will take the lead in mediating challenges and assigning any consequences. Students can avoid consequences by demonstrating professionalism in all they do.

## **Professionalism/Class Participation—Graduate**

Graduate degree 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. For the Wine and Beverage Management program, 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.

## Registration—Undergraduate and Graduate

Undergraduate: 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, the student should contact their career and academic advisor.

When students receive academic, financial, health and/or Student Affairs clearance, they will become eligible for course registration. 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.

Graduate: When master's degree students receive academic and financial clearance, they will be assigned the class schedule adhering to the course sequence as designed by the program.

## Course Makeups - Undergraduate

Students who have to make up a course for any reason must make arrangements to re-register for the course. Registration is guided by the following conditions:

- Students may not be scheduled for two lab courses at the same time.
- 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.

## Repeating a Course—Graduate

Graduate students will be permitted to repeat classes they have previously failed or from which they have been withdrawn. 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 the student's 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.

## Repeating a Course—Undergraduate

Students will be permitted to repeat classes they have previously failed or from which they have been withdrawn. The previous failure or failures remain on the student's transcript, but are not included in the calculation of the student's grade point average.

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 the student's 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.

## Retention of Student Records

The Culinary Institute of America permanently maintains data for its 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 the student information system as well as the document management system and are backed up via secure backup software. They are encrypted both at rest and in transit and archival backups are stored remotely using a cloud-based service, also encrypted. Academic records are accessible by the registrar and his/her designees only.

## ServSafe Exam Retake

The ServSafe® Manager's certification examination is given as a Pass/Fail grade at the end of the Food Safety course or Introduction to Food Science. It is a prerequisite for Externship Culinary Arts (EXTN-220) or Externship Baking & Pastry Arts (EXTN-225), and a graduation requirement. 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.

A certification exam score of 70% or better is required to pass the exam and become certified. Students who score below 70% will see an "F" on their transcript and must reschedule to take the exam. Students can schedule a retake of the exam proctored by the CIA by submitting the ServSafe Exam Registration form found on the Student Portal (Library Learning Commons or Career & Academic Advising). Students can also schedule an online proctored exam directly with the National Restaurant Association (NRA). Students who schedule their exam with the NRA will need to submit proof of certification to the transfer credit coordinator to fulfill their ServSafe requirement prior to their anticipated externship date. Please see [Fee That May Be Assessed](#) for fees associated with the ServSafe certification retake proctored by the CIA. Fees for exams provided by the NRA can be found on its website: <https://www.servsafe.com/ServSafe-Manager>.

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, examinees must wait a full year from their first exam attempt before they are eligible to retake the exam a fifth time.

Students who register for a retake through the CIA will have access to the ServSafe Moodle Boot Camp designed to support learning outcomes. Students must complete five hours of tutoring or the equivalent number of study hours using the ServSafe Moodle Boot Camp, no more than 30 days before the scheduled exam date. Students should use the "Raise Your Hand" feature in CIA Cares to schedule ServSafe tutoring.

If students have a valid ServSafe Manager Certification that has not expired within the first two years of their CIA education, they qualify for credit for the ServSafe Exam (CUSC-100A) but are still required to complete the Food Safety (CUSC-100) course or Introduction to Food Science (CUSC-105).

## Skills Remediation

CIA faculty members 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 their class.
2. The student has missed the competency in their class due to absence.

## 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, the student 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 the student's 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, the student will be required to meet with the dean of academic engagement and administration (NY), director of education (CA and TX), or managing director (SG).

## 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.

## 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 the 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<sup>®</sup> 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.
2. Attend and actively participate in all classroom courses.
3. 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.
4. 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
5. 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.
6. 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.
7. 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.

## 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, the student must present signed documentation from a health care provider indicating permission 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 a student is unable to resume any courses, that student will be withdrawn for that semester.

## 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. Digital and/or hard copy transcripts are issued from the Registrar's Office after the student submits a request online at [Parchment.com](https://Parchment.com). There is a fee for official transcripts.

Undergraduate students can view and print their unofficial transcripts at no charge at CIA Main Menu—the student portal. Graduate students can request a free copy of their unofficial transcript by e-mailing [registrar@culinary.edu](mailto:registrar@culinary.edu).

## Transfers Between Campuses

In some instances, a currently enrolled 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 an online request for transfer that will be routed to the appropriate department at the target campus. For transfers to the California campus, the application will be reviewed by the senior career and academic advisor; for transfers to New York, the director of career and academic advising; and for transfers to Texas, the assistant director of academic and career support.

The 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 the student's 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.

Students are allowed only one transfer opportunity during their degree pursuit. Students may not retake any class in which they have 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. Otherwise, the student will be required to apply for readmission to the new campus.

Once all criteria are reviewed, the student will be notified of the transfer decision by the senior career and academic advisor at the California campus, director of career and academic advising in New York, or the assistant director of academic and career support in Texas..

## Web-Based Learning

The college employs Moodle as its web-based Learning Management System. Students and faculty use a secure password to easily access the CIA Moodle environment both on and off campus. The page design of Moodle is responsive and accessible on most web-enabled devices. Moodle provides access to all posted course material and support content such as recipe manuals, syllabi, assessment rubrics, lecture notes, and presentations. All content can be accessed anytime by students or faculty.

The Learning Management System provides faculty and students with features that enhance learning online and in the classroom. This includes meaningful discussions, interactive glossaries, student-led wiki spaces, and tools for digital storytelling. Moreover, faculty posts assignments and grades within the system and can directly communicate with students enrolled in the course.

The Moodle system is just one of many online applications available to enrich the students' educational experience. For information on other web-based resources and capabilities, please see [Technology on Campus for Students](#).

## Withdrawal from the CIA—Undergraduate and Graduate

Withdrawal from the CIA is granted when students anticipate that they will not be returning to the college. Students are required to make a request for withdrawal to the Center for Career and Academic Advising either in person or in writing via e-mail from their CIA-issued e-mail address. 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. This applies to all courses for which they are registered. In addition, 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.

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 the student withdraws, repayment of loans may begin within six months. CIA Singapore students should contact SIT regarding any applicable charges.

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

## Policies

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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.

### 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 on the consumer information page at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information), and the full policy is disclosed annually to students and staff.

### 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 and foodservice and hospitality industry.

All members of the CIA community are responsible for contributing to a campus environment where everyone is encouraged, valued, and receives fair and equitable treatment, regardless of personal expression, identity, belief, and status.

## Computer and Network Usage Policy

The use of The Culinary Institute of America's network and computer systems by any party should always be legal, ethical, and consistent with the CIA's mission. The CIA grants access to its networks and computer systems subject to responsibilities and obligations set forth in this Computer and Network Usage Policy and subject to all local, state, and federal laws. Should it be determined that network or computer activity being generated from any user or user's device is drastically inhibiting or interfering with the performance of the CIA's network and computing resources, the CIA reserves the right to immediately terminate that user's access and devices without notice.

Users of the CIA network and computing resources must realize that receiving access is a privilege provided by the CIA and should be treated as such. Enforcement of this policy and established procedures for all CIA campuses will benefit all users.

The full CIA Computer and Network Usage Policy may be viewed from the Policies and Procedures page (under Campus and Student Life) at CIA Main Menu.

## Harassment, Sexual Misconduct, and Discrimination Policy Statement

The Culinary Institute of America (CIA) is committed to providing a working and learning environment free from harassment. Members of the CIA community, guests, and visitors have the right to be free from any form of harassment (which includes sexual misconduct and sexual harassment) or

discrimination; all are expected to conduct themselves in a manner that does not infringe upon the rights of others.

The Culinary Institute of America prohibits harassment against individuals on the basis of race, color, sex, sexual orientation, gender identity, religion, disability, age, genetic information, marital status, veteran status, ancestry, or national or ethnic origin, or any 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.

Members of the CIA community, guests, and visitors who believe that he or she has been or is being subjected to a form of harassment is strongly urged to use the resolution procedures described in this policy.

The Culinary Institute of America's Harassment, Sexual Misconduct, and Discrimination Policy is consistent with Title IX of the Education Amendments of 1972, Title VI and Title VII of the Civil Rights Act of 1964, the Americans with Disabilities Act of 1990, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, the Age Discrimination in Employment Act of 1967, the Genetic Information Nondiscrimination Act of 2008, and other applicable state or federal law. In some instances, this policy will be amended to extend beyond federal protections when state laws or statutes (such as California's Leonard's Law) provide compelling reasons to do so.

### Complaint, Reporting, and Resolution Procedures

Procedures for reporting, filing a complaint and resolution are outlined in the Harassment, Sexual Misconduct, and Discrimination Policy, which can be read **in its entirety** at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information) on the Consumer Information page.

### Notice of Nondiscrimination

The CIA is committed to providing a campus environment free of discrimination and harassment.

The Nondiscrimination Statement can be found on the Consumer Information page at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information).

## 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 the [Student Handbook](#).

## Student Complaints Policy and Procedures

The Culinary Institute of America (CIA) has established processes for use by students to make complaints; for the timely, prompt, and equitable review, investigation, resolution, and appeal of such complaints; for communications with students who make complaints; and for related record-keeping. The CIA requires students first to try informal means to resolve their concerns with the appropriate CIA employee. If the outcome is not satisfactory, students should use the appropriate channel available under the Student Complaint Policy for the type of complaint to be addressed. The CIA will communicate the results of its review of a complaint with the student in a timely manner, within 60 days of receipt of the complaint. The CIA complies with related periodic reporting requirements. The CIA Student Complaint Policy does not govern student complaints about grades or student conduct; these are governed by the Student Code of Conduct and academic policies.

Students in the online Master's of Professional Studies program (except those living in California) wishing to pursue a complaint about the online MPS program must first follow the usual CIA Student Complaint Policy. In the event that the complainant

is not satisfied with the outcome, a complaint (excluding those about grades or student conduct matters) may be appealed within two years of the incident to the State Authorization Reciprocity Agreement (SARA) portal entity in the CIA's home state of New York at the following:

Supervisor, Higher Education Programs  
New York State Education Department  
89 Washington Avenue  
Albany, NY 12234  
518-474-1551  
[IHEauthorize@nysed.gov](mailto:IHEauthorize@nysed.gov)

Students of the online MPS program residing in California should follow the usual Student Complaint policy as described above.

For information on the Student Complaint Policy, including notices with instructions for filing complaints with higher education authorizing entities in California, New York, and Texas, visit the consumer information page at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information). The student may also contact the Title IX Coordinator and Legal Advisor with any questions.

## 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 the question, a student does not feel the matter is addressed, or if a student has a question about an administrative process or procedure, the student 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](http://www.ciachef.edu/consumer-information). (All U.S. campuses)

### Curriculum and Faculty Questions

- Deans—Education (NY)
- Director—Education (CA)
- Managing Director (SG)
- Associate Dean—Degree Programs (TX)

## Financial Questions

- Director—Student Financial Planning in Hyde Park, NY (All U.S. campuses)
- SIT (SG)

## Registration and Course Scheduling Questions

- Center for Career and Academic Advising in Hyde Park, NY (All U.S. campuses)
- Associate Registrar (CA)
- Student Services Manager (TX)
- Managing Director (SG)

## Residence Life Questions

- Associate Dean—Housing Operations (NY)
- Residence Life and Housing Coordinator or Assistant Dean—Student Affairs (CA)

## General Student Questions

- Vice President and Dean—Student Affairs in Hyde Park, NY (All U.S. campuses)
- Associate Dean—Residence Life and Student Conduct (NY & CA)
- Associate Dean—Campus Life (NY)
- Assistant Dean—Student Conduct (NY)
- Assistant Dean—Student Affairs (CA)
- Managing Director (SG & TX)

For information visit the Consumer Information page at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information).

## 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. 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, the student 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.

## The Family Educational Rights and Privacy Act (FERPA)

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.

The Privacy of Education Records-Family Education Rights and Privacy Act (FERPA) can be found on the Consumer Information page at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information).

## 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, faculty member, or member of the general public) is permitted to bring a weapon or replica of a weapon of any kind onto U.S. 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/bludgeons, nunchuka sticks/martial arts weapons, plastic or metal knuckles, electronic devices intended to stun or incapacitate (e.g., Taser), and bow and arrow combinations (including crossbows)

### Exceptions:

1. A firearm or other weapon is in the possession of a law enforcement officer who is authorized to possess the same, either on or off duty, by the employing law enforcement agency.
2. Kitchen knives and other kitchen-related equipment used to support the educational process.

Questions may be directed to the director of campus safety or the director of compliance. The full CIA Weapons Policy, including procedures for reporting incidents, may be viewed from the Policies and Procedures page (under Campus Resources) at CIA Main Menu.

## Student Life and Services

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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. Additional information about Student Life and Services can be found in the *Student Handbook*.

**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](http://www.singaporetech.edu.sg).

## Advancement

CIA Advancement includes areas of development such as 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 department 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. All proceeds go directly to essential student scholarships, which more than 90% of students rely on to pursue their culinary dreams.

For more information, please contact us at 845-451-1401 or [advancement@culinary.edu](mailto:advancement@culinary.edu), or visit [www.ciagiving.org](http://www.ciagiving.org).

## Alumni Relations

Since 1946, The Culinary Institute of America has significantly expanded its programs both within the college and with its 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 55,000 professionals working in all areas of the foodservice, beverage, and hospitality industries throughout the U.S. and the world.

As a part of CIA Advancement, The Statler Alumni Relations Office focuses on integrating 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](http://www.ciaalumninetwork.com). The college offers alumni lifelong access to career placement assistance and continuing education programs to keep them 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, on alumni merchandise, and in the Spice Islands Campus Store and Marketplace at the CIA's California campus. The CIA's Alumni Weekend and other regional alumni receptions are held throughout the country and bring graduates together to build camaraderie and provide an outlet for social and business networking.

The office staff encourages alumni and students to reach out at 845-451-1401 or [alumni@culinary.edu](mailto:alumni@culinary.edu), or to visit [www.ciaalumninetwork.com](http://www.ciaalumninetwork.com). Connect and network with thousands of fellow alumni by joining the [CIAAlumniNetwork](#) Facebook page and associated [Networking group](#).

## CIA Cares

CIA Cares is a platform where instructors, career and academic advisors, and other support network team members work directly with students to update academic status, recommend services or events that support goals, and even send kudos for outstanding performance. Contacting and scheduling appointments with success network team members, including peer and professional tutors, through CIA Cares is available 24 hours a day, 7 days a week.

## California Students

The Office of Student Assistance and Relief is available to support prospective students, current students, or past students of private postsecondary educational institutions in making informed decisions, understanding their rights, and navigating available services and relief options. The office may be reached by calling (888) 370-7589, option #5, or by visiting [osar.bppe.ca.gov](http://osar.bppe.ca.gov).

## 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 [Contact Information](#) to contact Center staff by phone or e-mail. See also the [Student Handbook](#).

### 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,
- Participation in CIA's Student Work Programs,
- International Student Services (1-20, CPT, OPT, etc.), and
- Learning about the financial benefits of Fast Track.

### Advising Plus

Peer Student Advisors can assist students with:

- Course registration,
- Building a semester-to-semester timeline in Student Planning,
- Questions about the new student online orientation,
- How to use Culinary Connect to search for potential externships, and
- Answer any general student questions.

### Online Orientation for New Students

Every new student to the CIA will participate in a non-credit online course serving as student orientation to the college. The orientation will



introduce the student to each campus department and the services that they provide; the information and links in the orientation will be useful throughout the student's time at the college. The student will be given access through Moodle a month before their enrollment start date.

## 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

All students (except [Hospitality majors](#)) will complete an externship in their program of study. This course is a full-time commitment of 14 consecutive weeks or 550 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 will be registered for an Externship/Internship Orientation that will 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 enter their junior year, 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.

### 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.

## 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 the 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. The 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, audio books, 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 responsibility of students to initiate a request for services and remain involved as committed learners who have taken charge of their 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.

## Dietary Restrictions

Understanding that some students may have medical restrictions—including food allergies and sensitivities—that affect their diet, the college's Disability Services 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 the necessary staff members. For information about reasonable accommodations for class assignments, product handling, and/or student dining options as related to medical dietary restrictions, please [contact](#) the Disability Services Department.

Learn more about facilities and services for students with disabilities at [www.ciachef.edu/consumer-information](http://www.ciachef.edu/consumer-information).

# Health Services

## Health Insurance

The CIA has incorporated a mandatory annual student health insurance plan through United Health Care. The plan is offered to all domestic and international full-time students. Domestic students may waive out of the health insurance plan by providing proof of current, comparable health insurance coverage through a family or individual plan. International students are not eligible to opt out and must enroll in the plan offered by the CIA. The annual plan coverage dates run from September 1-August 31. The cost of insurance for students starting in the Spring or Summer semester will be pro-rated accordingly. For more details about coverage and enrollment, please contact Haylor, Freyer, & Coon at (866) 535-0456 or mail [student@haylor.com](mailto:student@haylor.com)

## Personal Health Resources

Students 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

For additional information, see the [Student Handbook](#).

### New York Campus

At our New York campus the CIA provides the services of a nurse practitioner as well as licensed nurses for illness, injuries, vaccinations, and health education at the Hyde Park campus from 7 a.m. to 7 p.m. on weekdays when classes are in session. After-hours, students needing immediate care can contact Campus Safety or visit an off-campus facility. The cost of prescriptions, off-campus doctors, urgent care or emergency room visits, and hospitalization is the student's responsibility.

### California Campus

At our California campus, no onsite health services are provided. 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 who will determine next steps.

### **Texas Campus**

No onsite health services are available at our Texas campus. 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.

## **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.
- The Zen Den provides a safe space for students to relax and decompress. The Zen Den includes self-led activities such as fidget toys, coloring books, puzzles, comfortable furniture, independent study materials and more.

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 and piping—all services can be offered on campus or virtually.

### **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 also available for all students.

## **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, 1,200 DVDs and streaming videos, 150 periodical subscriptions, and more than 80 research databases containing over 24,000 e-journals and e-magazines. 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. Reference librarians 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, test-taking, and time management strategies.

### **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 the 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. Students may also request items from the Conrad N. Hilton Library on the New York campus. 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/Library Learning Commons, whose staff provide tutoring services to all students as well as testing accommodations and disability services to those students who qualify for these services.

### Texas Campus

The CIA San Antonio's 2,338-square-foot campus library, located on the third floor, includes a collection of more than 6,400 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 Career Services Office and Learning Strategies Center/Library Learning Commons, which provides tutoring services, testing accommodations, and disability services.

### CIA Singapore

Students at the CIA Singapore have access to the state-of-the-art, 11-story Temasek Polytechnic Library which provides a wide range of resources, services and facilities. The library's collections include print and electronic books, journals, online databases, audio-visual materials, and online videos. Moreover, the Temasek Polytechnic Library has three customized zones spread out over six floors that cater to different learning styles for individual and group study.

Temasek Polytechnic Library staff is available to help students use the library's services and resources

effectively. The library also conducts face-to-face and online workshops on searching online databases, citing references, and evaluating resources.

CIA Singapore students can also access the online databases of the Singapore Institute of Technology as well as the online resources of the CIA's Conrad N. Hilton Library. Hilton Library staff is also available to provide research assistance via email or web conferencing.

## 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 licensed and 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:

(For additional information, see the [Student Handbook](#).)

### New York Campus

The Counseling and Psychological Services (CAPS) Office provides confidential personal counseling to CIA students at the Hyde Park campus. Cost is covered as part of the students of tuition and fees. 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. The cost is covered by the student tuition and fees. Two full-time licensed therapists are available for individual counseling, crisis intervention, support, and educational programs. Off-campus referrals can also be provided for specialized counseling or psychiatric services as needed.

Greystone-Counseling & Psychological Services (CAPS) focuses on providing solution-focused 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. Here are some examples of concerns that students bring to counseling: adjustment to college, relationship conflicts, loss of a loved one or a relationship, stress, anxiety, depression, low self-esteem, and substance-related issues. 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.

## Residence Halls

The CIA offers on-campus housing at its Hyde Park, New York and St. Helena, California campuses.

New, first-time students are guaranteed assignment to a residence hall provided the college has received their housing application by the priority deadline of at least 45 days prior to their entry date. Information about the housing application is included in the registration packet sent to students following their admission to the college. All new and returning students must complete the on-campus housing application located on CIA Main Menu (the CIA student portal). Please note that there is no on-campus accommodation for married couples. The college reserves the right to close the residence halls and require students to vacate the halls during school intersession periods.

For additional information about living on campus, see the [Student Handbook](#).

## 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 **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, 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 and equipped with a provided MicroFridge® (microwave/refrigerator combination unit).

Additional amenities in the residence halls include a common lounge, laundry facilities (no fee), 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 more than 150 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.

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) and wireless Internet connections. Amenities also include laundry (no fee) 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. Rooms are also equipped with a MicroFridge® (microwave/refrigerator combination unit). 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.

Students interested in off-campus housing should visit the college's website at [www.ciachef.edu/ca-off-campus-housing](http://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.

## 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](http://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 bakery café offers both a dine-in area and a grab and go takeout area. No reservations are necessary for the Apple Pie Bakery 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 reimagines 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. No reservations are necessary for the Al Forno Trattoria experience.

### **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](http://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. 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. Whether dining inside, or outside in the Grove, enjoy California Mediterranean cuisine.

### **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.

### **Texas Campus** **Savor**

Savor restaurant highlights the talents of CIA students under the supervision of the college's world-class faculty. Inspired by global flavors and cuisines, and rooted in the culinary arts curriculum, the carefully curated menu puts an innovated twist on classic dishes. Patrons can opt to build their own three- or four-course meal in the intimate dining room or spend time in the lounge area and order constantly changing tastes from the kitchen.

### **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.

### **Sugarloaf Café**

Located off the main lobby of the Temasek Culinary Academy, Sugarloaf Café is managed by the CIA baking and pastry arts students. It offers soups, salads, sandwiches, artisanal breads, freshly baked goods, coffees, milkshakes, floats, desserts, and house-made ice creams—bringing a combination of American and European flair to Singapore.

## **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 running track, two racquetball courts, a group exercise room, free-weight room, fitness center, new cardio fitness room, and student and faculty/staff locker rooms, saunas, Student Government Association office, 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 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.

There are currently two intercollegiate sports programs offered at the CIA. Students try out to become a member of either our varsity level soccer or basketball teams, both of which are co-ed. The CIA competes against a variety of colleges throughout New York. Anyone who is interested in these opportunities can reach out to the Assistant Director for Athletics and Recreation or the Director for Student Engagement, or just come on down to the Student Rec Center front desk for more information.

For more information, see the [\*Student Handbook\*](#).

### **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. For more information, see the [Student Handbook](#).

## SPICE

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.

## 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 right out of the various teaching kitchens on campus. 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.

For more information, see the [Student Handbook](#).

## The Egg

Located within the Student Commons at the New York campus, The Egg is the CIA student dining facility and common area. It also serves as a classroom for the Non-Commercial Foodservice and High-Volume Production course and home to the Innovation Kitchen, which features a "pop-up" restaurant developed and operated by students in the Intrapreneurship concentration. 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.

## Dietary Restrictions

See the [Disability Services](#) department 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. Student Government Association meetings are held weekly. See the [Student Handbook](#).

### 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

## Technology on Campus for Students

See also the [\*Student Handbook\*](#).

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.

# Degrees

## Associate Degrees Baking and Pastry Arts (AAS) (TX)

### Degree Type

Associate in Applied Science (AAS)



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 **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, 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 14 consecutive weeks or 550 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 67 credits and also need to maintain a grade point average of at least 2.0 to complete the associate degree programs. Full-time students can complete the program in 22 months.

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

The mission of the School of Baking and Pastry Arts program is to prepare students to become leaders in the food world by providing the world's best professional baking and pastry education. The program emphasizes proficiency in traditional and contemporary baking and pastry techniques, basic culinary competencies, and food and beverage service methods. Students will learn the interpersonal skills and management principles needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills at the core of most college programs, including critical thinking, information literacy, problem solving techniques, quantitative literacy, and the foundations for lifelong learning.

- Students will be able to demonstrate skill in baking and pastry methods and techniques including knowledge, and organization (*mise en place*\*).
- Students will apply scientific knowledge and principles of nutrition, product knowledge, ingredient functionality, sanitation, and food safety.

- Students will demonstrate strong teamwork and collaboration skills while exemplifying professionalism and leadership.
- Students will apply basic management principles and practice service techniques and use of service equipment.

*\*Definition: **Mise en Place** a culinary process in which ingredients are prepared and organized (as in a restaurant kitchen) before cooking. At the CIA this refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.*

## 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 of in-person, online, and hybrid courses 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/ Liberal arts and/or management classes two or  
 or 3:45-5:05 p.m. more days per week (in-person, online, or hybrid)

### Students on the PM kitchen/bakeshop schedule

8:45-10:05 a.m. Liberal arts and/or management classes two or  
 and/or 10:30-11:50 more days per week (in-person, online, or  
 a.m. hybrid)  
 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 Requirements

Course Number	Title	Credits
	Baking and Pastry Arts Requirements (AAS)	50.5
	Sub-Total Credits	50.5

## Liberal Arts Courses at the 100 and 200 Level

Course Number	Title	Credits
APFS-110	Introduction to Food Systems	1.5
APFS-155	Gastronomy	3
CUSC-105	Introduction to Food Science	3
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	12

## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5
	Total Credits	67

## Baking and Pastry Arts Requirements (AAS)

**Elective Credits** 50.5



Course Number	Title	Credits
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	Sub-Total Credits	50.5

## Baking and Pastry Arts (AOS) (NY) (CA)

### Degree Type

Associate in Occupational Studies (AOS)



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 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, 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 14 consecutive weeks or 550 hours during which students are employed in the foodservice industry. Students need to earn a total of 64 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. Full-time students can complete the program in 22 months.

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

The mission of the School of Baking and Pastry Arts program is to prepare students to become leaders in the food world by providing the world's best professional baking and pastry education. The program emphasizes proficiency in traditional and contemporary baking and pastry techniques, basic culinary competencies, and food and beverage service methods. Students will learn the interpersonal skills and management principles needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills at the core of most college programs, including critical thinking, information literacy, problem solving techniques, quantitative literacy, and the foundations for lifelong learning.

- Students will be able to demonstrate skill in baking and pastry methods and techniques including knowledge, and organization (mise en place\*).
- Students will apply scientific knowledge and principles of nutrition, product knowledge, ingredient functionality, sanitation, and food safety.
- Students will demonstrate strong teamwork and collaboration skills while exemplifying professionalism and leadership.

- Students will apply basic management principles and practice service techniques and use of service equipment.

*\*Definition: **Mise en Place** a culinary process in which ingredients are prepared and organized (as in a restaurant kitchen) before cooking. At the CIA this refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.*

## 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 of in-person, online, and hybrid courses 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.

## Baking and Pastry Arts Requirements

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	50.5
	Sub-Total Credits	50.5



## Liberal Arts Courses at the 100 and 200 Level

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
MTSC-100	Mathematical Foundations	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
	Sub-Total Credits	9

## Business Management 100-200 Courses

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5
	Total Credits	64

## Baking and Pastry Arts Requirements

**Elective Credits** 50.5

Course Number	Title	Credits
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	Sub-Total Credits	50.5

## Culinary Arts (AAS) (TX)

### Degree Type

Associate in Applied Science (AAS)



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.

To qualify for the degree, culinary 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 14 consecutive weeks or 550 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 67 credits and also need to maintain a grade point average of at least 2.0 to complete the associate. Full-time students can complete the program in 22 months.

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

The mission of the School of Culinary Arts program is to prepare students to become leaders in the food world by providing the world's best professional culinary education. The program emphasizes proficiency in traditional and contemporary culinary techniques, basic baking and pastry competencies, and food and beverage service methods. Students will learn the interpersonal skills and management principles needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills at the core of most college programs, including critical thinking, information literacy, problem solving techniques, quantitative literacy, and the foundations for lifelong learning.

- Students will demonstrate skill in culinary methods and techniques, including culinary knowledge, and organization (*mise en place*\*).
- Students will apply scientific knowledge and principles of nutrition, product knowledge, ingredient functionality, sanitation, and food safety.
- Students will demonstrate strong teamwork and collaboration skills while exemplifying professionalism and leadership.
- Students will apply basic management principles and practice service techniques and use of service equipment.

*\*Definition: **Mise en Place** a culinary process in which ingredients are prepared and organized (as in a restaurant kitchen) before cooking. At the CIA this refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.*

## 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 of in-person, online, and hybrid courses 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/ Liberal arts and/or management classes two or  
 or 3:45-5:05 p.m. more days per week (in-person, online, or hybrid)

### Students on the PM kitchen/bakeshop schedule

8:45-10:05 a.m. Liberal arts and/or management classes two or  
 and/or 10:30-11:50 a.m. more days per week (in-person, online, or  
 hybrid)  
 2-6:30 p.m. Lab classes  
 6:30-7:15 p.m. Dinner  
 7:15-8:30 p.m. Lab classes

## Culinary Arts Requirements

Course Number	Title	Credits
	Culinary Arts Requirements (AAS)	47.5
	Sub-Total Credits	47.5

## Liberal Arts Courses at the 100 to 300 Level

Course Number	Title	Credits
APFS-155	Gastronomy	3
APFS-110	Introduction to Food Systems	1.5
CUSC-105	Introduction to Food Science	3
MTSC-100	Mathematical Foundations	1.5
LITC-100	College Writing	3
LART-300	World Cultures and Cuisines	3
	Sub-Total Credits	15

## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5
	Total Credits	67

## Culinary Arts Requirements (AAS)

**Elective Credits** 47.5

For Culinary Arts (AAS)(TX)

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-130	High-Volume Production Cookery	3
EXTN-250	Externship	2.5
BAKE-241	Baking and Pastry Skill Development	3
HOSP-210	Introduction to Hospitality and Customer Service	1.5
CULP-300	Cuisines of the Americas	2
CULP-310	Cuisines of the Mediterranean	2
CULP-320	Cuisines of Asia	2
CULP-225	Garde Manger	3
CULA-310	Contemporary Restaurant Cooking	3
CULA-320	Formal Restaurant Cooking	3
HOSP-310	Contemporary Hospitality and Service Management	3
HOSP-300	Introduction to Wine Studies	1.5
HOSP-320	Formal Hospitality and Service Management	3
Sub-Total Credits		47.5

## Culinary Arts (AOS) (NY) (CA)

### Degree Type

Associate in Occupational Studies (AOS)



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.

To qualify for the degree, culinary 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 14

consecutive weeks or 550 hours during which students are employed in the foodservice industry. Students need to earn a total of 64 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. Full-time students can complete the program in 22 months.

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

The mission of the School of Culinary Arts program is to prepare students to become leaders in the food world by providing the world's best professional culinary education. The program emphasizes proficiency in traditional and contemporary culinary techniques, basic baking and pastry competencies, and food and beverage service methods. Students will learn the interpersonal skills and management principles needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills at the core of most college programs, including critical thinking, information literacy, problem solving techniques, quantitative literacy, and the foundations for lifelong learning.

- Students will demonstrate skill in culinary methods and techniques, including culinary knowledge, and organization (*mise en place*\*).
- Students will apply scientific knowledge and principles of nutrition, product knowledge, ingredient functionality, sanitation, and food safety.
- Students will demonstrate strong teamwork and collaboration skills while exemplifying professionalism and leadership.
- Students will apply basic management principles and practice service techniques and use of service equipment.

*\*Definition: **Mise en Place** a culinary process in which ingredients are prepared and organized (as in a*

*restaurant kitchen) before cooking. At the CIA this refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.*

## Instructional Programs and Schedule

While enrolled in the freshman and sophomore years, students will be assigned to small instructional groups 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 of in-person, online, and hybrid courses 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 Requirements

Course Number	Title	Credits
	Culinary Arts Requirements	50.5
	Sub-Total Credits	50.5

## Liberal Arts Courses at the 100 and 200 Level

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	9

## Business Management 100-200 Courses

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5
	Total Credits	64

## Culinary Arts Requirements

**Elective Credits** 50.5

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-250	Externship	2.5
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	Sub-Total Credits	50.5

## Bachelor's Degrees Food Business Leadership (BBA) (NY) (Online)

### Degree Type

Bachelor of Business Administration (BBA)

The **bachelor's degree program in food business leadership** prepares students for the next stage in a professional career. Students will be challenged in courses to critically think about course materials by drawing on industry work experiences. Students will develop the skills necessary to progress to 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.

To qualify for the bachelor's degree in food business leadership, students must have completed a CIA AOS or AAS degree and provide evidence of four years of progressive work experience, post-graduation. Full-time students can complete the program in 40 months. 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 Leadership major may be eligible to receive up to 30 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 27 upper-level food business leadership credits at the CIA.

### Program Learning Outcomes

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. Students will practice the fundamental business and management concepts of the foodservice industry, and learn to analyze business issues and implement solutions.

In addition to foundational and advanced knowledge in business management and leadership studies, students may focus on the history and cultures of food, the economics and sustainability of food systems, and justice and ethics within food systems. Students will follow a curriculum which builds upon both their associate degree and prior industry work experience in order to provide a solid business leadership education with a liberal arts understanding

### Communication

- Students will demonstrate effective written and oral communication skills appropriate for food business leaders.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify and explain leadership concepts, principles and processes within operational areas of food businesses.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective food business leaders.

### Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

### Instructional Programs and Schedule

While enrolled in the program students will attend online class over a semester of about 15 weeks. Some courses will be delivered over the full semester and others will be delivered in a 7-week compressed format. 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

Students enrolling in the Food Business Leadership major are encouraged to work with the student's career and academic advisor to select the courses that both meet the graduation requirements of the degree and align with the student's academic goals and career aspirations. All courses will be delivered online. The basic requirements are as follows:

**Please note:** Credits completed in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

## Culinary Arts Focus

Course Number	Title	Credits
	AOS or AAS in Culinary Arts	64-67
	Sub-Total Credits	64-67

## OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	AOS or AAS in Baking and Pastry Arts	64-67
	Sub-Total Credits	64-67

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science	9
	Math/Science - Select one	3
	World Languages and Cultures 6 (2 Spanish courses)	
	World History - Select one	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

## Liberal Arts Electives

	Sub-Total Credits	3
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## Food Business Leadership Requirements

Course Number	Title	Credits
FBLS-300	Food Business Leadership	3
FBLS-400	Project in Food Business Leadership I	3
FBLS-401	Project in Food Business Leadership II	3
MGMT-115	Financial Accounting	3
MGMT-205	Marketing Principles	3
MGMT-210	Human Resource Management	3
MGMT-225	Managerial Accounting	3
MGMT-337	Advanced Food Service Operations	3
BPSE-351	Sustainable Food Systems	3
MGMT-314	Business Communication	3
	Sub-Total Credits	30
	Total Credits	124-127

## AOS or AAS in Culinary Arts

**Elective Credits** 64-67

Degree conferred

## AOS or AAS in Baking and Pastry Arts

**Elective Credits** 64-67

Degree conferred

## Social Science

**Elective Credits** 9

Course Number	Title	Credits
SOCS-175	Industrial and Organizational Psychology	3
LART-260	Justice, Ethical Leadership & Truth	3
	Sub-Total Credits	9

## Math/Science - Select one

**Elective Credits** 3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

### World Languages and Cultures (2 Spanish courses)

#### **Elective Credits 6**

Course Number	Title	Credits
SPAN-101	Elementary Spanish I	3
SPAN-102	Elementary Spanish II	3
SPAN-201	Intermediate Spanish	3
Sub-Total Credits		9

### World History - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

## Food Business Management (BBA) (NY)

### **Degree Type**

Bachelor of Business Administration (BBA)



## 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. Concentration options include:

- 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 or New York)
- Intrapreneurship: Driving Innovation from Within an Organization (fully in New York)
- Japanese Cuisine: A Study of Tradition, Flavor, and Culture (semester in New York including 10 days in Japan)

- Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Food Business Management with Concentration](#) 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 127 credits. Full-time students can complete the program in 40 months. 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 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must complete a minimum of 15 management credits at the CIA.

## Instructional Programs and Schedule

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.

## Program Learning Outcomes

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.

### Communication

- Students will demonstrate effective written and oral communication skills appropriate for food business management professionals.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify and explain management concepts, principles and processes within operational areas of food businesses.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective food business managers.

### Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

## Graduation Requirements

Students enrolling in the Food Business Management major should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements are as follows:

**Please note:** Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

## Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

## OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	50.5
	Liberal Arts Courses at the 100 and 200 Level	
	Sub-Total Credits	59.5

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	24

## Liberal Arts Electives

	Sub-Total Credits	3
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## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5

## Business Management Requirements

Course Number	Title	Credits
MGMT-115	Financial Accounting	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing Principles	3
	MGMT-225 or MGMT-255	3
	MGMT-407 or MGMT-450	3
	Sub-Total Credits	15

## Business Management Electives

	Sub-Total Credits	9
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## Advanced Concepts Requirements

Select one:

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
ADVP-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
	Sub-Total Credits	3

## Free Electives

	Sub-Total Credits	9
	Total Credits	127

## Culinary Arts Requirements

**Elective Credits** 50.5

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-250	Externship	2.5
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	Sub-Total Credits	50.5

### Liberal Arts Courses at the 100 and 200 Level

#### **Elective Credits 9**

Culinary Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	9

### Baking and Pastry Arts Requirements

#### **Elective Credits 50.5**

Course Number	Title	Credits
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	Sub-Total Credits	50.5

### Liberal Arts Courses at the 100 and 200 Level

#### **Elective Credits 9**

Baking and Pastry Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

### Social Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
Economics as a Social Science		
Sub-Total Credits		12

### Math/Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

### World Languages and Cultures - Select two

#### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

### MGMT-225 or MGMT-255

#### **Elective Credits 3**

Course Number	Title	Credits
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
Sub-Total Credits		3

### MGMT-407 or MGMT-450

#### **Elective Credits 3**

Course Number	Title	Credits
MGMT-407	Business Planning	3
MGMT-450	Foodservice Management	3
Sub-Total Credits		6

### **Food Business Management (BBA) (Singapore)**

#### **Degree Type**

Bachelor of Business Administration (BBA)

#### **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](http://www.SingaporeTech.edu.sg) for further details.

## Instructional Programs 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.

**Please note:** Students pursuing the BBA at the CIA Singapore who receive transfer credit for a previously completed, hospitality-related internship/externship for which transfer credit has been awarded will be scheduled for a non-credit Professional Bridge.



## Program Learning Outcomes

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.

### Communication

- Students will demonstrate effective written and oral communication skills appropriate for food business management professionals.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify and explain management concepts, principles and processes within operational areas of food businesses.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective food business managers.

### Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

## Graduation Requirements

Students enrolling in the Food Business Management major should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations.

Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements are as follows:

**Please note:** Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

### Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements (SG)	54
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	63

### OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	Baking and Pastry Arts Requirements (SG)	54
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	63

### Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	24

### Liberal Arts Electives

	Sub-Total Credits	3
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## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
FRSH-100	Professionalism and Life Skills	1.5
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
Sub-Total Credits		6

## Business Management Requirements

Course Number	Title	Credits
MGMT-115	Financial Accounting	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing Principles	3
	MGMT-225 or MGMT-255	3
MGMT-450	Foodservice Management	3
Sub-Total Credits		15

## Business Management Electives

Sub-Total Credits		9
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## Advanced Concepts Requirements

Select one:

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
ADVP-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
Sub-Total Credits		3

## Free Electives

Sub-Total Credits		9
Total Credits		132

## Culinary Arts Requirements (SG)

**Elective Credits** 54

For Culinary Arts (SG)

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-130	High-Volume Production Cookery	3
CULS-152	Culinary Practical Examination I (Written Exam)	
CULS-151	Culinary Practical Examination I (Cooking Practical)	
BAKE-241	Baking and Pastry Skill Development	3
HOSP-210	Introduction to Hospitality and Customer Service	1.5
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
CULP-225	Garde Manger	3
CULA-310	Contemporary Restaurant Cooking	3
CULA-320	Formal Restaurant Cooking	3
CULS-251	Culinary Practical Examination II	
HOSP-310	Contemporary Hospitality and Service Management	3
HOSP-305	Wine Studies	3
HOSP-320	Formal Hospitality and Service Management	3
Sub-Total Credits		51

## Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Culinary Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

### Baking and Pastry Arts Requirements (SG)

**Elective Credits** 54

Course Number	Title	Credits
CUSC-100A/ 105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
BAKE-115	Café Savory Foods Production	1.5
BAKE-200	Principles of Design	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
BAKE-151	Baking and Pastry Practical Examination I	
EXTN-225	Externship (Baking & Pastry)	3
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HOSP-210	Introduction to Hospitality and Customer Service	1.5
HOSP-305	Wine Studies	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
BAKE-230	Baking and Pastry Practical Examination II	
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
Sub-Total Credits		54

### Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Baking and Pastry Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

### Social Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
Economics as a Social Science		
Sub-Total Credits		12

### Math/Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

### World Languages and Cultures - Select two

#### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

### MGMT-225 or MGMT-255

#### **Elective Credits 3**

Course Number	Title	Credits
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
Sub-Total Credits		3

## **Food Business Management with Concentration (BBA) (NY)**

### **Degree Type**

Bachelor of Business Administration (BBA)

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 may take one to two semesters of study at the CIA in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Advanced Concepts in Baking and Pastry (semester in California; for students who completed the baking and pastry arts core curriculum)
- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Cuisines and Cultures of Africa and its Diaspora in the Americas (semester in New York)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Intrapreneurship: Driving Innovation from Within an Organization (fully in New York)
- Japanese Cuisine: A Study of Tradition, Flavor, and Culture (semester in New York including 10 days in Japan)
- Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

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 127 credits. Full-time students can complete the program in 40 months. 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 their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 15 upper-level courses at the CIA.

## 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.

## Program Learning Outcomes

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.

### Communication

- Students will demonstrate effective written and oral communication skills appropriate for food business management professionals.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify and explain management concepts, principles and processes within operational areas of food businesses.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective food business managers.

### Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

## Graduation Requirements

Students enrolling in the Food Business Management Major with Concentration should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements are as follows:

**Please note:** Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

### Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

### OR Baking and Pastry Arts Focus

*Baking and Pastry Arts Focus required for **Advanced Concepts in Baking and Pastry Concentration**.*

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	24

## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5

## Business Management Requirements

*For all concentrations except **Intrapreneurship: Driving Innovation from Within an Organization Concentration** (see Business Management Requirements for Intrapreneurship Concentration below).*

Course Number	Title	Credits
MGMT-115	Financial Accounting	3
MGMT-205	Marketing Principles	3
MGMT-210	Human Resource Management	3
	MGMT-225 or MGMT-255	3
	MGMT-407 or MGMT-450	3
	Sub-Total Credits	15

## Requirements for Food Business Management Concentrations

**Select ONE of the Following:**

### Concentrations

## Advanced Concepts in Baking and Pastry

*Offered in the Summer semester*

Course Number	Title	Credits
	Liberal Arts Elective	3
	Business Management Electives 6.0 credits	6
ADVP-301	Advanced Pastry	3
ACBP-450	Creative Artisanal Chocolates	3
ACBP-451	Pastry Concepts and Design	3
ACBP-452	Modern Entremets, Pastries, and Petit Fours	3
MGMT-407	Business Planning	3
	Sub-Total Credits	24

## Advanced Wine, Beverage, and Hospitality

*Offered in the Summer semester*

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

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
HSBV-380	Advanced Principles of Service Management in Hospitality	3
HSBV-404	Advanced Wine Studies	3
HSBV-375	La Sommellerie: Developing and Delivering a Professional Beverage Program	3
LART-400	A Sense of Place: Critical Perspectives on the California Wine Industry	3
HSBV-300	Spirits and Principles of Mixology	3
	Sub-Total Credits	24

## Asian Cuisine: An Edible Journey from Traditional to Contemporary

*Offered in the Spring Semester*

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADV-301A	Advanced Cooking: Asian	3
BPSE-423	Asian Cuisine I	3
BPSE-424	Asian Cuisine II	3
LART-405	Traditional Foodways, Culinary Customs, and Ingredients of Asia	3
BPSE-425	Transcultural Studies	3
BPSE-450A	Concentration Capstone: Asian Cuisine	3
	Sub-Total Credits	24

## Beverage Production and Service

*Offered in the Fall semester*

Course Number	Title	Credits
	Business Management Electives 3.0 credits	3
	Liberal Arts Elective	3
HSBV-300	Spirits and Principles of Mixology	3
HSBV-305	Beverage Operations Management	3
HSBV-365	Art and Science of Brewing	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
HSBV-404	Advanced Wine Studies	3
MGMT-412	The Business of Craft	3
	Sub-Total Credits	24



## Cuisines and Cultures of Africa and its Diaspora in the Americas

*Offered in the Spring semester*

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADVC-301AN	Advanced Cooking: Africa the Matrix	3
LART-255	History of Africa	3
BPSE-430	The African American World of the United States: Survival and Creativity	3
BPSE-431	The African American World of Latin America and the Caribbean: Survival and Creativity	3
BPSE-450AN	Concentration Capstone: African Cuisine	3
	Sub-Total Credits	24

## Farm-to-Table: Practices of a Sustainable Table

*Offered in the Fall and Summer semesters*

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADVC-301F	Advanced Cooking: Farm to Table	3
APFS-320	Ecology of Food	3
BPSE-351	Sustainable Food Systems	3
BPSE-402	Farm to Fork: Practices of a Sustainable Table	3
BPSE-407	Chef-Community Relations	3
	Sub-Total Credits	24

## Intrapreneurship: Driving Innovation from Within an Organization

*Offered in the Fall and Summer semesters*

Course Number	Title	Credits
	Free Electives (9 credits)	9
MGMT-317	Intraventure Operations Technology	3
MGMT-330	Menu Development and Testing	3
MGMT-421	Intraventure Operations	3
MGMT-422	Intraventure Critique, Analysis, and Evaluation	3
MGMT-445	Intraventure Planning	3
	Sub-Total Credits	24

## Japanese Cuisine: A Study of Tradition, Flavor, and Culture

*Offered in the Spring semester*

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
LART-340	Japanese Culture and History	3
ADVC-305	Advanced Japanese Cuisine (Kaiseki)	3
BPSE-440	Basic Japanese Cuisine	3
BPSE-441	Japan As Inspiration	3
BPSE-450J	Concentration Capstone: Japanese	3
	Sub-Total Credits	24

## Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques

*Offered in the Summer semester*

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADVC-301L	Advanced Cooking: Latin	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
BPSE-420	Latin Cuisines: Mexico, Central America, and the Caribbean	3
BPSE-421	Latin Cuisines: South America	3
BPSE-450L	Concentration Capstone: Latin Cuisine	3
	Sub-Total Credits	24

## Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors

*Offered in the Fall and Spring semesters*

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADVC-301M	Advanced Cooking: Cuisine of the Northern Mediterranean	3
LART-345	Mediterranean Food Studies	3
BPSE-428	Cuisine of the Southern Mediterranean	3
BPSE-429	Cuisine of the Iberian Peninsula	3
BPSE-450M	Concentration Capstone: Mediterranean	3
	Sub-Total Credits	24
	Total Credits	127

## Culinary Arts Requirements

**Elective Credits** 50.5

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-250	Externship	2.5
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	Sub-Total Credits	50.5

## Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Culinary Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	9

## Baking and Pastry Arts Requirements

**Elective Credits** 50.5

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CUSC-100A/ 105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
Sub-Total Credits		50.5

## Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Baking and Pastry Arts Focus

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

## Social Science - Select one

**Elective Credits** 3

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
Economics as a Social Science		
Sub-Total Credits		12

## Math/Science - Select one

**Elective Credits** 3

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

## World Languages and Cultures - Select two

**Elective Credits** 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

### MGMT-225 or MGMT-255

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
Sub-Total Credits		3

### MGMT-407 or MGMT-450

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MGMT-407	Business Planning	3
MGMT-450	Foodservice Management	3
Sub-Total Credits		6

## Applied Food Studies (BPS) (NY)

### Degree Type

Bachelor of Professional Studies (BPS)



The **bachelor's degree program in applied food studies** integrates liberal learning with the CIA's professional education to create a highly experiential food studies curriculum that is practical, critical, and creative. 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, food education and health agencies, food industry associations, and non-profit organizations, as well as in farm-to-table restaurants, communications and marketing, ecotourism, government policy, and production, sales, and sourcing of products for farm-to-table hospitality.

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, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Applied Food Studies with Concentration](#) 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 124 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Full-time students can complete the program in 40 months. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 15 upper-level applied food studies credits at the CIA.

### Program Learning Outcomes

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 actively collaborate in a hands-on learning community that integrates theory and practice to explore challenging and complex issues in food studies.

- Students will execute group projects exploring scholarly and practical issues in food studies.
- Students will recognize the relationship between food and culture, and understand the structure of the current food and farming systems.
- Students will trace the history of human relationship with food, and identify the role of politics, policy, and power relationships in shaping the current global food system.

## 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

Students enrolling in the Applied Food Studies major should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements follow.

**Please note:** Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

### Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

### OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	24

## Liberal Arts Electives

	Sub-Total Credits	3
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## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5

## Applied Food Studies Requirements

Course Number	Title	Credits
APFS-200	Applied Food Studies	3
APFS-400	Project in Applied Food Studies	3
LART-355A	Research Methods for Applied Food Studies	3
	Select four:	12
	Sub-Total Credits	21

## Applied Food Studies Electives

	Sub-Total Credits	6
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## Free Electives

	Sub-Total Credits	6
	Total Credits	124

## Culinary Arts Requirements

**Elective Credits** 50.5

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-250	Externship	2.5
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	<b>Sub-Total Credits</b>	<b>50.5</b>

## Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Culinary Arts Focus

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	<b>Sub-Total Credits</b>	<b>9</b>

## Baking and Pastry Arts Requirements

**Elective Credits** 50.5

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	<b>Sub-Total Credits</b>	<b>50.5</b>



## Liberal Arts Courses at the 100 and 200 Level

### **Elective Credits 9**

Baking and Pastry Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

### Social Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
Economics as a Social Science		
Sub-Total Credits		12

### Math/Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

### World Languages and Cultures - Select two

#### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

### Select four:

#### **Elective Credits 12**

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
APFS-320	Ecology of Food	3
APFS-310	Food History	3
APFS-420	Food Policy	3
BPSE-351	Sustainable Food Systems	3
APFS-305	Building Sustainable Food Communities	3
Sub-Total Credits		21

## Applied Food Studies with Concentration (BPS) (NY)

### **Degree Type**

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in applied food studies** integrates liberal learning with the CIA's professional education to create a highly experiential

food studies curriculum that is practical, critical, and creative. 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, food education and health agencies, food industry associations, and non-profit organizations, as well as in farm-to-table restaurants, communications and marketing, ecotourism, government policy, and production, sales, and sourcing of products for farm-to-table hospitality.

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, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Cuisines and Cultures of Africa and its Diaspora in the Americas (semester in New York)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

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 124 credits. Full-time students can complete the program in 40 months. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 15 upper-level applied food studies credits at the CIA.

## Program Learning Outcomes

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 actively collaborate in a hands-on learning community that integrates theory and practice to explore challenging and complex issues in food studies.

- Students will execute group projects exploring scholarly and practical issues in food studies.
- Students will recognize the relationship between food and culture, and understand the structure of the current food and farming systems.
- Students will trace the history of human relationship with food, and identify the role of politics, policy, and power relationships in shaping the current global food system.

## 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

Students enrolling in the Applied Food Studies major with concentration should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements follow.

**Please note:** Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

## Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

## OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	24

## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5

## Applied Food Studies Requirements

Course Number	Title	Credits
APFS-200	Applied Food Studies	3
LART-355A	Research Methods for Applied Food Studies	3
APFS-400	Project in Applied Food Studies	3
	Sub-Total Credits	9

## Requirements for Applied Food Studies Concentrations

### Select ONE of the Following:

Sub-Total Credits	27
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## Asian Cuisine: An Edible Journey from Traditional to Contemporary

*Offered in the Spring semester*

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301A	Advanced Cooking: Asian	3
BPSE-423	Asian Cuisine I	3
BPSE-424	Asian Cuisine II	3
LART-405	Traditional Foodways, Culinary Customs, and Ingredients of Asia	3
BPSE-425	Transcultural Studies	
BPSE-450A	Concentration Capstone: Asian Cuisine	3
	Sub-Total Credits	27

## Cuisines and Cultures of Africa and its Diaspora in the Americas

*Offered in the Spring semester*

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301AN	Advanced Cooking: Africa the Matrix	3
LART-255	History of Africa	3
BPSE-430	The African American World of the United States: Survival and Creativity	3
BPSE-431	The African American World of Latin America and the Caribbean: Survival and Creativity	3
BPSE-450AN	Concentration Capstone: African Cuisine	3
	Sub-Total Credits	27

## Farm-to-Table: Practices of a Sustainable Table

*Offered in the Fall and Summer semesters*

Course Number	Title	Credits
	Liberal Arts Elective	3
	Applied Food Studies Elective	3
	Applied Food Studies Requirement, Select Two	6
ADVC-301F	Advanced Cooking: Farm to Table	3
APFS-320	Ecology of Food	3
BPSE-402	Farm to Fork: Practices of a Sustainable Table	3
BPSE-351	Sustainable Food Systems	3
BPSE-407	Chef-Community Relations	3
	Sub-Total Credits	27

## Japanese Cuisine: A Study of Tradition, Flavor, and Culture

*Offered in the Spring semester*

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
BPSE-440	Basic Japanese Cuisine	3
ADVC-305	Advanced Japanese Cuisine (Kaiseki)	3
BPSE-441	Japan As Inspiration	3
LART-340	Japanese Culture and History	3
BPSE-450J	Concentration Capstone: Japanese	3
	Sub-Total Credits	27

## Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques

*Offered in the Summer semester*

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301L	Advanced Cooking: Latin	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
BPSE-420	Latin Cuisines: Mexico, Central America, and the Caribbean	3
BPSE-421	Latin Cuisines: South America	3
BPSE-450L	Concentration Capstone: Latin Cuisine	3
	Sub-Total Credits	27

## Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors

*Offered in the Fall and Spring semesters*

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301M	Advanced Cooking: Cuisine of the Northern Mediterranean	3
LART-345	Mediterranean Food Studies	3
BPSE-429	Cuisine of the Iberian Peninsula	3
BPSE-428	Cuisine of the Southern Mediterranean	3
BPSE-450M	Concentration Capstone: Mediterranean	3
	Sub-Total Credits	27
	Total Credits	124

## Culinary Arts Requirements

**Elective Credits** 50.5

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-250	Externship	2.5
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	Sub-Total Credits	50.5

## Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Culinary Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	9

## Baking and Pastry Arts Requirements

**Elective Credits** 50.5

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CUSC-100A/ 105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
Sub-Total Credits		50.5

## Liberal Arts Courses at the 100 and 200 Level

**Elective Credits** 9

Baking and Pastry Arts Focus

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

## Social Science - Select one

**Elective Credits** 3

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
Economics as a Social Science		
Sub-Total Credits		12

## Math/Science - Select one

**Elective Credits** 3

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

## World Languages and Cultures - Select two

**Elective Credits** 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

## World History - Select two

### **Elective Credits 6**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

## Economics - Select one

### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

## Baking and Pastry Arts (BPS) (NY)

### **Degree Type**

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in baking and pastry arts** is a degree completion program for students with at least 30 eligible transfer credits to matriculate into this program. The program prepares graduates for a variety of foodservice industry positions such as executive pastry chef, chocolatier, catering manager, food entrepreneur, bakeshop owner, purchasing manager, 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 baking and pastry 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 in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Baking and Pastry Arts with Concentration](#) for more information on these concentrations.

To qualify for the bachelor's degree in baking and pastry arts, students must be in good standing at the college and complete a total of 123 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Full-time students transferring the minimum of 30 credits can complete the program in 32 months. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree.

## Program Learning Outcomes

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 baking and pastry arts provides an in-depth view of advanced baking and pastry taught by seasoned veterans, business owners, master bakers and pastry chefs, wine experts, managers, and maître d's. Students will practice the rigor of organization that enables great leaders, bakers, and pastry chefs. They will be able to use this baking and pastry 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 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 critical thinking skills and strong foundations for lifelong learning.

### 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.

### Baking and Pastry Arts Requirements

Course Number	Title	Credits
	Baking and Pastry Arts Requirements (BPS in Baking and Pastry)	47.5
ADVS-388	Navigating Degree Completion	0.5
	Sub-Total Credits	48

### Liberal Arts Courses

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	6
	World History - Select two	6
LITC-100	College Writing	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

### Liberal Arts Electives

	Sub-Total Credits	3
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### Advanced Concepts Requirements AND Approved Baking and Pastry Electives OR Concentration

Course Number	Title	Credits
	Advanced Concepts Requirements - Select One	3
	Applied Practice (BP)	12
	Baking and Pastry Arts Concentration	15
	Sub-Total Credits	15

### Free Electives

Course Number	Title	Credits
	Complete 30 credits from any subject area	30
	Sub-Total Credits	30
	Total Credits	123

### Baking and Pastry Arts Requirements (BPS in Baking and Pastry)

**Elective Credits** 47.5

Course Number	Title	Credits
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
CUSC-110	Nutrition	1.5
MGMT-100	Introduction to the Hospitality Industry	1.5
APFS-110	Introduction to Food Systems	1.5
MTSC-100	Mathematical Foundations	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
APFS-150	Introduction to Gastronomy	1.5
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
HMFB-210	Service and Beverage Management	3
BAKE-254	Café Operations	3
	Sub-Total Credits	47.5

### Social Science - Select one

Elective Credits 3		
Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Economics as a Social Science	
	Sub-Total Credits	12

### Math/Science - Select one

#### Elective Credits 3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
	Sub-Total Credits	15

### World Languages and Cultures - Select two

#### Elective Credits 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### Elective Credits 6

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

### Economics - Select one

#### Elective Credits 3

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6

### Advanced Concepts Requirements - Select One

#### Elective Credits 3

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
ADVP-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
Sub-Total Credits		9

### Applied Practice (BP)

#### **Elective Credits 12**

Complete four courses from the following:

### Applied Practice

Course Number	Title	Credits
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
SOCS-200	Anthropology of Food	3
APFS-310	Food History	3
APFS-320	Ecology of Food	3
APFS-420	Food Policy	3
BPSE-351	Sustainable Food Systems	3
ADVP-301	Advanced Pastry	3
BPSE-306	Food Photography & Food Styling	3
LART-311	Food and Cultures: France	3
LART-312	Food and Cultures: Italy	3
LART-313	Food and Cultures: Spain	3
LART-317	Food in Film	3
LART-320	Food Writing	3
LART-330	Feasting and Fasting in Latin America	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
HSBV-300	Spirits and Principles of Mixology	3
HSBV-340	Beer and Fermented Beverages: History, Cultures, and Styles	3
HSBV-375	La Sommelierie: Developing and Delivering a Professional Beverage Program	3
HSBV-404	Advanced Wine Studies	3
HSBV-365	Art and Science of Brewing	3
HSBV-305	Beverage Operations Management	3
Sub-Total Credits		66

### Baking and Pastry Arts Concentration

#### **Elective Credits 15**

- 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 or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

Complete 30 credits from any subject area

**Elective Credits** 30

## Baking and Pastry Arts with Concentration (BPS) (NY)

### Degree Type

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in baking and pastry arts** is a degree completion program for students with at least 30 eligible transfer credits to matriculate into this program. The program prepares graduates for a variety of foodservice industry positions such as executive pastry chef, chocolatier, catering manager, food entrepreneur, bakeshop owner, purchasing manager, 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 baking and pastry 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 in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Cuisines and Cultures of Africa and its Diaspora in the Americas (semester in New York)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See Bachelor's degree concentrations for more information on these concentrations.

To qualify for the bachelor's degree in baking and pastry arts, students must be in good standing at the college and complete a total of 123 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree. Full-time students transferring the minimum of 30 credits can complete the program in 32 months.

## Program Learning Outcomes

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 baking and pastry arts provides an in-depth view of advanced baking and pastry taught by seasoned veterans, business owners, master bakers and pastry chefs, wine experts, managers, and maître d's. Students will practice the rigor of organization that enables great leaders, bakers, and pastry chefs. They will be able to use this baking and pastry 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 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 critical thinking skills and strong foundations for lifelong learning.

### 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.

### Baking and Pastry Arts Requirements

Course Number	Title	Credits
	Baking and Pastry Arts Requirements (BPS in Baking and Pastry)	47.5
ADVS-388	Navigating Degree Completion	0.5
	Sub-Total Credits	48

### Liberal Arts Courses

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures - Select two	6
	World History - Select two	6
LITC-100	College Writing	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

### Liberal Arts Elective

Course Number	Title	Credits
	Complete 3 credits from	3
	Sub-Total Credits	3

### Free Electives

Course Number	Title	Credits
	Complete 30 credits from any subject area	30
	Sub-Total Credits	30

### Requirements for Baking and Pastry Arts Concentrations

#### Select ONE of the Following:

Sub-Total Credits	15
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### Asian Cuisine: An Edible Journey from Traditional to Contemporary

*Offered in the Spring semester*

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
BPSE-423	Asian Cuisine I	3
BPSE-424	Asian Cuisine II	3
LART-405	Traditional Foodways, Culinary Customs, and Ingredients of Asia	3
BPSE-425	Transcultural Studies	
BPSE-450A	Concentration Capstone: Asian Cuisine	3
	Sub-Total Credits	15

## Cuisines and Cultures of Africa and its Diaspora in the Americas

*Offered in the Spring semester*

Course Number	Title	Credits
ADVC-301AN	Advanced Cooking: Africa the Matrix	3
LART-255	History of Africa	3
BPSE-430	The African American World of 3 the United States: Survival and Creativity	
BPSE-431	The African American World of 3 Latin America and the Caribbean: Survival and Creativity	
BPSE-450AN	Concentration Capstone: African Cuisine	3
	Sub-Total Credits	15

## Farm-to-Table: Practices of a Sustainable Table

*Offered in the Fall and Spring semesters*

Course Number	Title	Credits
ADVC-301F	Advanced Cooking: Farm to Table	3
APFS-320	Ecology of Food	3
BPSE-402	Farm to Fork: Practices of a Sustainable Table	3
BPSE-351	Sustainable Food Systems	3
BPSE-407	Chef-Community Relations	3
	Sub-Total Credits	15

## Japanese Cuisine: A Study of Tradition, Flavor and Culture

*Offered in the Spring semester*

Course Number	Title	Credits
BPSE-440	Basic Japanese Cuisine	3
ADVC-305	Advanced Japanese Cuisine (Kaiseki)	3
BPSE-441	Japan As Inspiration	3
LART-340	Japanese Culture and History	3
BPSE-450J	Concentration Capstone: Japanese	3
	Sub-Total Credits	15

## Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques

*Offered in the Summer semester*

Course Number	Title	Credits
ADVC-301L	Advanced Cooking: Latin	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
BPSE-420	Latin Cuisines: Mexico, Central America, and the Caribbean	3
BPSE-421	Latin Cuisines: South America	3
BPSE-450L	Concentration Capstone: Latin Cuisine	3
	Sub-Total Credits	15

## Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors

*Offered in the Fall and Spring semesters*

Course Number	Title	Credits
ADVC-301M	Advanced Cooking: Cuisine of the Northern Mediterranean	3
LART-345	Mediterranean Food Studies	3
BPSE-429	Cuisine of the Iberian Peninsula	3
BPSE-428	Cuisine of the Southern Mediterranean	3
BPSE-450M	Concentration Capstone: Mediterranean	3
	Sub-Total Credits	15
	Total Credits	123

## Baking and Pastry Arts Requirements (BPS in Baking and Pastry)

**Elective Credits** 47.5

Course Number	Title	Credits
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
CUSC-110	Nutrition	1.5
MGMT-100	Introduction to the Hospitality Industry	1.5
APFS-110	Introduction to Food Systems	1.5
MTSC-100	Mathematical Foundations	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
APFS-150	Introduction to Gastronomy	1.5
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
HMFB-210	Service and Beverage Management	3
BAKE-254	Café Operations	3
	Sub-Total Credits	47.5

## Social Science - Select one

**Elective Credits** 3

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Economics as a Social Science	
	Sub-Total Credits	12



### Math/Science - Select one

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

### World Languages and Cultures - Select two

#### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

### Complete 3 credits from

#### **Elective Credits 3**

LART, LITC, MTSC, FREN, ITAL, SPAN, SOCS, HIST

### Complete 30 credits from any subject area

#### **Elective Credits 30**

### Culinary Arts (BPS) (NY)

#### **Degree Type**

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in culinary arts** is a degree completion program for students with at least 30 eligible transfer credits to matriculate into this program. 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 in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Culinary Arts with Concentration](#) 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 123 credits. Full-time students transferring the minimum of 30 credits can complete the program in 32 months. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree.

### Program Learning Outcomes

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

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. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree. Students enrolling in the Culinary Arts major should work with their advisor to select the proper mix of in-person, online, or hybrid 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

Course Number	Title	Credits
	Culinary Arts Requirements (BPS in Culinary Arts)	47.5
ADVS-388	Navigating Degree Completion	0.5
	Sub-Total Credits	48

### Liberal Arts Courses

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	6
	World History - Select two	6
LITC-100	College Writing	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

## Liberal Arts Elective

Course Number	Title	Credits
	Complete 3 credits from	3
	Sub-Total Credits	3

## Advanced Concepts Requirements AND Approved Culinary Electives

Course Number	Title	Credits
	Advanced Concepts Requirements - Select One	3
	Applied Practice (CA)	12
	Sub-Total Credits	15

## Free Electives

Course Number	Title	Credits
	Complete 30 credits from any subject area	30
	Sub-Total Credits	30
	Total Credits	123

## Culinary Arts Requirements (BPS in Culinary Arts)

**Elective Credits** 47.5

For Culinary Arts (BPS)(NY)

*(Courses listed in typical sequence)*

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
MTSC-100	Mathematical Foundations	1.5
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
APFS-150	Introduction to Gastronomy	1.5
APFS-110	Introduction to Food Systems	1.5
CUSC-110	Nutrition	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-200	Externship Orientation	
CULP-115	Introduction to À La Carte Cooking	3
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULA-260	Modern Banquet Cookery	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
CULS-116	Seafood Identification and Fabrication	1.5
EXTN-250	Externship	2.5
HOSP-350	Hospitality, Service, and Restaurant Management	6
	CULP-301 or CULP-321 or CULP-311	3
CULP-225	Garde Manger	3
HOSP-355	Wine and Beverage Studies	1.5
	Sub-Total Credits	47.5

## Social Science - Select one

**Elective Credits** 3

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Economics as a Social Science	
	Sub-Total Credits	12

### Math/Science - Select one

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
Sub-Total Credits		15

### World Languages and Cultures - Select two

#### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

### Complete 3 credits from

#### **Elective Credits 3**

LART, LITC, MTSC, FREN, ITAL, SPAN, SOCS, HIST

### Advanced Concepts Requirements - Select One

#### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
ADVC-301	Advanced Cooking	3
ADVP-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
Sub-Total Credits		9

### Applied Practice (CA)

#### **Elective Credits 12**

Complete twelve (12) credits from the following:

## Applied Practice

Course Number	Title	Credits
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
CULA-350	Back of House Restaurant Operations	6
SOCS-200	Anthropology of Food	3
APFS-320	Ecology of Food	3
APFS-310	Food History	3
APFS-420	Food Policy	3
BPSE-351	Sustainable Food Systems	3
ADVC-301	Advanced Cooking	3
LART-311	Food and Cultures: France	3
LART-312	Food and Cultures: Italy	3
LART-313	Food and Cultures: Spain	3
LART-317	Food in Film	3
LART-320	Food Writing	3
LART-330	Feasting and Fasting in Latin America	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
LART-337	African American Chefs and Southern Food	3
HSBV-300	Spirits and Principles of Mixology	3
HSBV-365	Art and Science of Brewing	3
HSBV-340	Beer and Fermented Beverages: History, Cultures, and Styles	3
HSBV-375	La Sommellerie: Developing and Delivering a Professional Beverage Program	3
HSBV-404	Advanced Wine Studies	3
HSBV-305	Beverage Operations Management	3
BPSE-306	Food Photography & Food Styling	3
Sub-Total Credits		78

Complete 30 credits from any subject area

**Elective Credits** 30

## Culinary Arts with Concentration (BPS) (NY)

### Degree Type

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in culinary arts** is a degree completion program for students with at least 30 eligible transfer credits to matriculate into this program. 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 in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Cuisines and Cultures of Africa and its Diaspora in the Americas (semester in New York)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

To qualify for the bachelor's degree in culinary arts, students must be in good standing at the college and

complete a total of 123 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree. Full-time students transferring the minimum of 30 credits can complete the program in 32 months.

## Program Learning Outcomes

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

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. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree. Students enrolling in the Culinary Arts major should work with their advisor to select the proper mix of in-person, online, or hybrid 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

Course Number	Title	Credits
	Culinary Arts Requirements (BPS in Culinary Arts)	47.5
ADVS-388	Navigating Degree Completion	0.5
	Sub-Total Credits	48

## Liberal Arts Courses

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures 6 - Select two	6
	World History - Select two	6
LITC-100	College Writing	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

## Liberal Arts Elective

Course Number	Title	Credits
	Complete 3 credits from	3
	Sub-Total Credits	3

## Free Electives

Course Number	Title	Credits
	Complete 30 credits from any subject area	30
	Sub-Total Credits	30

## Requirements for Culinary Arts Concentrations

### Select ONE of the Following:

	Sub-Total Credits	15
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## Asian Cuisine: An Edible Journey from Traditional to Contemporary

*Offered in the Spring semester*

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
BPSE-423	Asian Cuisine I	3
BPSE-424	Asian Cuisine II	3
LART-405	Traditional Foodways, Culinary Customs, and Ingredients of Asia	3
BPSE-425	Transcultural Studies	
BPSE-450A	Concentration Capstone: Asian Cuisine	3
	Sub-Total Credits	15

## Cuisines and Cultures of Africa and its Diaspora in the Americas

*Offered in the Spring semester*

Course Number	Title	Credits
ADVC-301AN	Advanced Cooking: Africa the Matrix	3
LART-255	History of Africa	3
BPSE-430	The African American World of the United States: Survival and Creativity	
BPSE-431	The African American World of Latin America and the Caribbean: Survival and Creativity	
BPSE-450AN	Concentration Capstone: African Cuisine	3
	Sub-Total Credits	15

## Farm-to-Table: Practices of a Sustainable Table

*Offered in the Fall and Summer semesters*

Course Number	Title	Credits
ADVC-301F	Advanced Cooking: Farm to Table	3
APFS-320	Ecology of Food	3
BPSE-402	Farm to Fork: Practices of a Sustainable Table	3
BPSE-351	Sustainable Food Systems	3
BPSE-407	Chef-Community Relations	3
	Sub-Total Credits	15



## Japanese Cuisine: A Study of Tradition, Flavor and Culture

*Offered in the Spring semester*

Course Number	Title	Credits
BPSE-440	Basic Japanese Cuisine	3
ADVC-305	Advanced Japanese Cuisine (Kaiseki)	3
BPSE-441	Japan As Inspiration	3
LART-340	Japanese Culture and History	3
BPSE-450J	Concentration Capstone: Japanese	3
Sub-Total Credits		15

## Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques

*Offered in the Summer semester*

Course Number	Title	Credits
ADVC-301L	Advanced Cooking: Latin	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
BPSE-420	Latin Cuisines: Mexico, Central America, and the Caribbean	3
BPSE-421	Latin Cuisines: South America	3
BPSE-450L	Concentration Capstone: Latin Cuisine	3
Sub-Total Credits		15

## Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors

*Offered in the Fall and Spring semesters*

Course Number	Title	Credits
ADVC-301M	Advanced Cooking: Cuisine of the Northern Mediterranean	3
LART-345	Mediterranean Food Studies	3
BPSE-429	Cuisine of the Iberian Peninsula	3
BPSE-428	Cuisine of the Southern Mediterranean	3
BPSE-450M	Concentration Capstone: Mediterranean	3
Sub-Total Credits		15
Total Credits		123

## Culinary Arts Requirements (BPS in Culinary Arts)

**Elective Credits** 47.5

For Culinary Arts (BPS)(NY)

*(Courses listed in typical sequence)*

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
MTSC-100	Mathematical Foundations	1.5
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
APFS-150	Introduction to Gastronomy	1.5
APFS-110	Introduction to Food Systems	1.5
CUSC-110	Nutrition	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-200	Externship Orientation	
CULP-115	Introduction to À La Carte Cooking	3
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULA-260	Modern Banquet Cookery	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
CULS-116	Seafood Identification and Fabrication	1.5
EXTN-250	Externship	2.5
HOSP-350	Hospitality, Service, and Restaurant Management	6
	CULP-301 or CULP-321 or CULP-311	3
CULP-225	Garde Manger	3
HOSP-355	Wine and Beverage Studies	1.5
	Sub-Total Credits	47.5

### Social Science - Select one

Elective Credits 3		
Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Economics as a Social Science	
	Sub-Total Credits	12

### Math/Science - Select one

#### Elective Credits 3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
	Sub-Total Credits	15

### World Languages and Cultures - Select two

#### Elective Credits 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### Elective Credits 6

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

### Economics - Select one

#### Elective Credits 3

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6

### Complete 3 credits from

#### Elective Credits 3

LART, LITC, MTSC, FREN, ITAL, SPAN, SOCS, HIST

## Complete 30 credits from any subject area

**Elective Credits** 30

### Culinary Science (BPS) (NY)

#### **Degree Type**

Bachelor of Professional Studies (BPS)

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 127 credits. Full-time students can complete the program in 40 months. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 33 upper-level culinary science credits at the CIA.

#### Program Learning Outcomes

Developing and Applying Interdisciplinary Problem Solving Skills

Students will develop interdisciplinary problem-solving skills applicable to food production challenges.

Applying Sensory Science

Students will apply sensory science principles to guide the food development and evaluation process.

Developing Professional Quality Products

Students will develop professional quality products using a science-based understanding.

Applying Culinary and Baking Critical Thinking

Students will develop and apply critical thinking skills in regards to the culinary and baking arts.

Analyzing Food using Foundational Scientific Principles

Students will be able to analyze food through a variety of foundational scientific principles

#### 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

Students enrolling in the Culinary Science major should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements follow.

**Please note:** Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

#### Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

#### OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	50.5
	Liberal Arts Courses at the 100 9 and 200 Level	
	Sub-Total Credits	59.5

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math - Select one	3
	World Languages and Cultures 6 - Select two	
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
MTSC-115	Science Fundamentals	3
MTSC-200	Introduction to Statistics	3
	Sub-Total Credits	30

## Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5

## Culinary Science Requirements

Course Number	Title	Credits
CUSC-420	Advanced Concepts in Precision Temperature Cooking	3
CUSC-310	Culinary Chemistry	3
CUSC-410	Culinary Research and Development	3
CUSC-200	Culinary Science: Principles and Applications	3
CUSC-315	Dynamics of Heat Transfer and Physical Properties of Food	3
CUSC-320	Flavor Science and Perception	3
CUSC-415	Ingredient Functionality: Texture Development, Stability, and Flavor Release	3
CUSC-350	Microbial Ecology of Food Systems	3
CUSC-425	Modern and Industrial Cooking Tools, Techniques, and Ingredients	3
CUSC-325	Research Methods: Scientific Evaluation of Traditional Cooking Techniques	3
CUSC-450	Senior Thesis: Culinary Science Research Projects	3
	Sub-Total Credits	33
	Total Credits	127

## Culinary Arts Requirements

**Elective Credits** 50.5

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-250	Externship	2.5
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	Sub-Total Credits	50.5

### Liberal Arts Courses at the 100 and 200 Level

#### **Elective Credits 9**

Culinary Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	9

### Baking and Pastry Arts Requirements

#### **Elective Credits 50.5**

Course Number	Title	Credits
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	Sub-Total Credits	50.5

### Liberal Arts Courses at the 100 and 200 Level

#### **Elective Credits 9**

Baking and Pastry Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
Sub-Total Credits		9

### Social Science - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
Economics as a Social Science		
Sub-Total Credits		12

### Math - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
Sub-Total Credits		6

### World Languages and Cultures - Select two

#### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

### World History - Select two

#### **Elective Credits 6**

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

### Economics - Select one

#### **Elective Credits 3**

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

## Hospitality Management (BS) (NY)

### Degree Type

Bachelor of Science (BS)



The **bachelor of science program in hospitality management** gives students a strong foundation for successful food and beverage career options at world-class hotels, restaurants, resorts, and other top tourist attractions and destination management locations. In the program, students learn to blend excellent culinary foundations with deep levels of hospitality business savvy to become leaders of teams of professionals in creating unique experiences for guests. They sharpen their skills in finance, marketing, staff management, facilities operations, customer service, food and beverage operations, and the latest culinary technology.

To qualify for the bachelor's degree in hospitality management, students must be in good standing at the college and earn a total of 123 credits. Full-time students can complete the program in 40 months. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. In addition, they are required to have NRA ServSafe® certification as a prerequisite to their internship. Students in the Hospitality Management major may be eligible to receive up to 60 credits toward the degree for prior course work, certain examinations, military experience, and/or life achievement. At a minimum, students must complete 30 credits of food and beverage core courses and 18 credits of upper-level hospitality management courses at the CIA to receive their degree.

## Program Learning Outcomes

The mission of this program is to prepare students for professional careers in hospitality management by providing theory-based instruction and practical experience. Built on the strength of the CIA's culinary tradition, this program is distinctive in that food and beverage management is the curricular focus.

The program provides students with a broad liberal arts education, an understanding of business management, a solid foundation of classes with a food and beverage focus, and hands-on experiences in the hospitality industry. Students complete a management-focused internship prior to graduation.

The hospitality management program prepares students for managerial careers in all facets of the hospitality industry, including restaurants, hotels, resorts, convention and visitors bureaus, tourism, meeting planning organizations, and much more.

### Communication

- Students will demonstrate effective written and oral communication skills appropriate for hospitality professionals.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate, and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify, explain, and apply management concepts, principles and processes within operational areas of hospitality organizations.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective managers.

### Teamwork

- Students will demonstrate teamwork by contributing to an individual and shared team goal, and a response to team climate through self, peer, or project evaluation.

## Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

## Graduation Requirements

Students enrolling in the Hospitality Management major should work with their advisor to select the proper mix of in-person, online, or hybrid 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:

## Liberal Arts Requirements

Course Number	Title	Credits
LART-250	Globalization in Historic and Contemporary Contexts	3
SOCS-175	Industrial and Organizational Psychology	3
MTSC-200	Introduction to Statistics	3
LART-260	Justice, Ethical Leadership & Truth	3
LART-101	Public Speaking	3
LART-355	Research Methods	3
CUSC-120	Science of Food	3
	World Languages and Cultures 6 - Select two	
LITC-100	College Writing	3
LITC-105	College Writing II	3
LITC-305	Interpreting Literature	3
	World History - Select two	6
	Economics - Select one	3
	Sub-Total Credits	45

## Liberal Arts Electives

Sub-Total Credits	15
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## Food and Beverage Requirements

**HMFB-300:** All Hospitality Management students are required to have NRA ServSafe® certification as a prerequisite to their internship.

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CULA-260	Modern Banquet Cookery	3
CULP-325	Global Cuisines	3
HMFB-110	Foundations of Hospitality Management	3
HMFB-115	Hospitality Supply Chain Management and Procurement	3
HMFB-210	Service and Beverage Management	3
HMFB-300	Hospitality Management Internship	3
	Sub-Total Credits	24

## Business Management Requirements

Course Number	Title	Credits
MGMT-115	Financial Accounting	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing Principles	3
	MGMT-225 or MGMT-255	3
	Sub-Total Credits	12

## Hospitality Management Requirements

Course Number	Title	Credits
HMHC-310	Hospitality Law	3
HMHC-315	Hospitality Operations Management	3
HMHC-320	Managing Technology in the Hospitality Industry	3
HMHC-490	Strategic Management in the Hospitality Industry	3
	Sub-Total Credits	12

## Hospitality Management Electives

Sub-Total Credits	15
Total Credits	123



## World Languages and Cultures - Select two

### **Elective Credits 6**

Two in the same language, in sequence:

- French
- Italian
- Spanish

## World History - Select two

### **Elective Credits 6**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
Sub-Total Credits		9

## Economics - Select one

### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
Sub-Total Credits		6

## MGMT-225 or MGMT-255

### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
Sub-Total Credits		3

## Hospitality Management with Concentration (BS) (NY)

### **Degree Type**

Bachelor of Science (BS)

The **bachelor of science program in hospitality management** gives students a strong foundation for successful career options at world-class hotels,

restaurants, resorts, and other top tourist attractions and destination management locations. In the program, students learn to blend business savvy, culinary excellence, social engagement, and high-end beverage service while leading teams of professionals to create unique experiences for guests. They sharpen their skills in finance, marketing, staff management, facilities operations, customer service, food and beverage operations, and the latest culinary technology.

To qualify for the bachelor's degree in hospitality management, students must be in good standing at the college and earn a total of 123 credits (126-129 credits with concentration). Full-time students can complete the program in 40 months. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. In addition, they are required to have NRA ServSafe® certification as a prerequisite to their internship. Students in the Hospitality Management major may be eligible to receive up to 60 credits toward the degree for prior course work, certain examinations, military experience, and/or life achievement. At a minimum, students must complete 30 credits of food and beverage core courses and 18 credits of upper-level hospitality management courses at the CIA to receive their degree.

## Program Learning Outcomes

The mission of this program is to prepare students for professional careers in hospitality management by providing theory-based instruction and practical experience. Built on the strength of the CIA's culinary tradition, this program is distinctive in that food and beverage management is the curricular focus.

The program provides students with a broad liberal arts education, an understanding of business management, a solid foundation of classes with a food and beverage focus, and hands-on experiences in the hospitality industry. Students complete a management-focused internship prior to graduation.

The hospitality management program prepares students for managerial careers in all facets of the hospitality industry, including restaurants, hotels, resorts, convention and visitors bureaus, tourism, meeting planning organizations, and much more.

## Communication

- Students will demonstrate effective written and oral communication skills appropriate for hospitality professionals.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate, and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify, explain, and apply management concepts, principles and processes within operational areas of hospitality organizations.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective managers.

### Teamwork

- Students will demonstrate teamwork by contributing to an individual and shared team goal, and a response to team climate through self, peer, or project evaluation.

### Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

## Graduation Requirements

Students enrolling in the Hospitality Management major with concentration should work with their advisor to select the proper mix of in-person, online, or hybrid 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:

## Liberal Arts Requirements

Course Number	Title	Credits
LART-250	Globalization in Historic and Contemporary Contexts	3
SOCS-175	Industrial and Organizational Psychology	3
MTSC-200	Introduction to Statistics	3
LART-260	Justice, Ethical Leadership & Truth	3
LART-101	Public Speaking	3
LART-355	Research Methods	3
CUSC-120	Science of Food	3
	World Languages and Cultures 6 - Select two	6
LITC-100	College Writing	3
LITC-105	College Writing II	3
LITC-305	Interpreting Literature	3
	World History - Select two	6
	Economics - Select one	3
	Sub-Total Credits	45

## Liberal Arts Electives

Sub-Total Credits	15
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## Food and Beverage Requirements

**HMFB-300:** All Hospitality Management students are required to have NRA ServSafe® certification as a prerequisite to their internship.

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CULA-260	Modern Banquet Cookery	3
CULP-325	Global Cuisines	3
HMFB-110	Foundations of Hospitality Management	3
HMFB-115	Hospitality Supply Chain Management and Procurement	3
HMFB-210	Service and Beverage Management	3
HMFB-300	Hospitality Management Internship	3
	Sub-Total Credits	24

## Business Management Requirements

Course Number	Title	Credits
MGMT-115	Financial Accounting	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing Principles	3
	MGMT-225 or MGMT-255	3
	Sub-Total Credits	12

## Hospitality Management Requirements

Course Number	Title	Credits
HMHC-310	Hospitality Law	3
HMHC-315	Hospitality Operations Management	3
HMHC-320	Managing Technology in the Hospitality Industry	3
HMHC-490	Strategic Management in the Hospitality Industry	3
	Sub-Total Credits	12

Hospitality Management Electives	
Sub-Total Credits	3

## Requirements for Hospitality Management Concentrations:

### Select ONE of the Following:

Sub-Total Credits	15-18
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## Beverage Production and Service

*Offered in the Fall semester*

Course Number	Title	Credits
	Food and Beverage Requirement	3
HSBV-365	Art and Science of Brewing	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
HSBV-404	Advanced Wine Studies	3
HSBV-300	Spirits and Principles of Mixology	3
MGMT-412	The Business of Craft	3
	Sub-Total Credits	18

## Intrapreneurship: Driving Innovation from Within an Organization

*Offered in the Fall and Summer semesters*

Course Number	Title	Credits
MGMT-317	Intraventure Operations Technology	3
MGMT-330	Menu Development and Testing	3
MGMT-421	Intraventure Operations	3
MGMT-422	Intraventure Critique, Analysis, and Evaluation	3
MGMT-445	Intraventure Planning	3
	Sub-Total Credits	15
	Total Credits	126-129

## World Languages and Cultures - Select two

### Elective Credits 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

## World History - Select two

### Elective Credits 6

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

#### Economics - Select one

##### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6

#### MGMT-225 or MGMT-255

##### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
	Sub-Total Credits	3

## Master's Degrees

### Master's in Culinary Arts (MPS)

#### (Online)

#### Degree Type

Master of Professional Studies (MPS)

The **Master of Professional Studies (MPS) in Culinary Arts** is envisioned to not only provide students with the professional skills to be successful in operating their own business endeavor at a high level, but also the refinement of their culinary skills through two immersive, year-long restaurant internships. The combination of academic courses in culinary arts, history, design, and business, along with the in-kitchen internships, is expected to elevate students' skills much as a traditional residency in a medical teaching hospital does for prospective doctors. Working beside leading chefs and their staffs at the nation's top restaurants, students will learn first-hand how the leading culinary businesses succeed and thrive. A final capstone presentation during their third residency will provide an opportunity for these students to display the talents and techniques that have been refined and elevated through their course of study.

The professional internship experience, combined with academic offerings in their online business and culinary arts courses, will ultimately provide the graduating student with the tools to advance their culinary career aspirations to a higher level. We believe that this MPS in Culinary Arts will also help produce the next generation of culinary leaders who, one day, will help educate their successors, thus contributing to the profession and virtuously reifying the CIA's mission.

#### Overarching Program Goals

1. Through a transformative learning experience, prepare graduates for the next stage of their culinary education and broaden their opportunities for career success at the highest levels of the profession.
2. Provide students with the tools to leverage knowledge of agriculture, product localities and sustainability; a deeper understanding of the relationship between wine and food; the skillsets to succeed as culinary entrepreneurs and business leaders; and through an

understanding of culinary history along with practical training, the opportunity to elevate their skills and demonstrate excellence in the art of cooking.

3. Create future leaders who, through their education and culinary training, will promote the highest ideals of professionalism and excellence in the food industry.

#### Program Learning Outcomes

- Students will discern best practices in the culinary and service arts and to develop and prepare award worthy dining experiences.
- Students will develop and apply innovative strategies that support and encourage sustainable agricultural practices.
- Students will generate and design a professional portfolio of work demonstrating mastery of the culinary arts.
- Students will analyze and assess the historical value and contributions of various cuisines to the growth of the culinary profession and hospitality industry.
- Students will evaluate key restaurant operating principles to plan and develop a model for a successful business enterprise.
- Students will design and propose food and beverage synergies that enhance the dining experience.
- Students will critically evaluate and apply effective communication, collaboration, and leadership skills in a restaurant enterprise.

#### Graduation Requirements

The Master of Professional Studies Program is offered once per year, with courses beginning in Fall semester (September), and includes a residency.

The program consists of 36 credits of course work completed over 24 months. Once students have successfully completed the required credit hours while maintaining at least a 3.0 grade point average, they will be awarded the Master of Professional Studies degree in Culinary Arts. All courses are online with the exception of Orientation and Cohort Formation, International Perspectives on Food & Wine, and Capstone Presentation/Graduation Celebration which are in-person residencies. Two full

years of in-person paid internship at a specified restaurant coinciding with the program dates are also required.

## Culinary Arts Requirements

Course Number	Title	Credits
MCUL-501A	Residency I: Cohort Formation, 1 Culinary Arts MPS	
MCUL-502A	Restaurant Internship Experience I	3
MCUL-500	The History and Culture of Cuisine and Restaurants	3
MSFS-530	Sustainable Agriculture	3
MWBM-520	Advanced Beverage Management	3
MFBS-570	Real Estate, Capitalization, and Partnership Strategies	3
MCUL-501B	Residency II: International Perspectives on Food and Wine	1
MCUL-502B	Restaurant Internship Experience II	3
MCUL-540	The Art and Contributions of Great Wine and Cuisine	3
MSFS-550	Culinary Strategy and Food System Innovation	3
MFBS-560	Marketing and Brand Strategies for the Restaurateur	3
MSFS-570	Leadership, Engagement, and Impact	3
MCUL-580	Graduate Seminar and Capstone Project	3
MCUL-501C	Residency III: Presentation of Capstone Project	1
	Sub-Total Credits	36
	Total Credits	36

## Master's in Sustainable Food Systems (MPS) (Online)

### Degree Type

Master of Professional Studies (MPS)

Recognizing the need to create leaders who think about sustainability from the field to the fork, including special considerations for the health of their suppliers, employees, and diners and to transform food-centered organizations and

institutions into more resilient enterprises engaged in innovation around a range of social, economic, and environmental imperatives, this master's degree aims to:

- Equip changemakers with applied knowledge and skills needed to lead positive change in the development of food systems that provide equitable and optimal nutrition for a global population nearing 10 billion (in 2050) while staying within evidence-based planetary boundaries.
- Build capacity of professionals to identify, design, implement and evaluate food system interventions that address current and future sustainability challenges in communities and organizations, locally and globally.
- Train professionals to center sustainability around the health of the planet as well as the health of its people, including understanding what makes for a sustainable workforce throughout the food system, from farmworkers and suppliers to restaurant workers and owners—all within sustainable business models for the future.

To qualify for the master's degree, students must successfully complete the entire course of study: five online semesters, and three on-site residencies. The program consists of 30 credits completed over 24 months. 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 Master of Professional Studies degree in Sustainable Food Systems.

## Program Learning Outcomes

- Students will apply systems thinking to critical analyses of the social, environmental, and economic sustainability of existing food systems.
- Students will evaluate food system contributions to climate change and appropriate interventions for decreasing the carbon footprint of a food system.
- Students will assess current approaches to theories of change and key elements of

leadership cultivation relevant to food system transformation within organizational structures and through grassroots action.

- Students will appraise the nutritional, social, and geographic components of healthy, sustainable, and culturally appropriate cuisines, dietary patterns, and dining choices.
- Students will examine institutional and public policies that address issues of systemic racism, class disparity, labor justice, and gender bias within the food system.
- Students will develop and apply strategies to cultivate engagement, collaboration, resource acquisition, visibility, and impact within organizations and communities.
- Students will illustrate innovative and critical thinking in the development of interventions that address current problems in local, regional, and global food systems.

## Graduation Requirements

The Master of Professional Studies Program is offered once per year, with courses beginning in Fall semester including the first residency.

Students enrolling in the Master of Professional Studies in Sustainable Food Systems degree program must complete a specified set of courses, with a cohort, in a particular and set order, to meet the graduation requirements of the degree. All courses are online with the exception of Exploring San Francisco Bay Area Food Systems, Exploring Hudson Valley Food Systems, and Presentation of Capstone Project which are in-person residencies.

## Sustainable Food Systems Requirements

Course Number	Title	Credits
MSFS-501A	Exploring San Francisco Bay Area Food Systems	1
MSFS-500	Sustainability and Climate Change	2
MSFS-505	Systems Thinking Seminar	1
MSFS-510	Local, Regional, and Global Food Systems	2
MSFS-520	Race, Class, and Justice From the Field To the Table	3
MSFS-530	Sustainable Agriculture	3
MSFS-501B	Exploring Hudson Valley Food Systems	1
MSFS-540	Sustainable Diets and Public Health	3
MSFS-550	Culinary Strategy and Food System Innovation	3
MSFS-560	Food Movement Voices: How to Create Change	3
MSFS-570	Leadership, Engagement, and Impact	3
MSFS-580	Applied Project in Food Systems and Sustainability	2
MSFS-590	Making Change in the Food System: Leadership Perspectives	2
MSFS-501C	Presentation of Capstone Project	1
Sub-Total Credits		30
Total Credits		30

## Master's in Wine and Beverage Management (MPS) (Online)

### Degree Type

Master of Professional Studies (MPS)

The **Master of Professional Studies (MPS) in Wine and Beverage Management** degree program is offered through the CIA's School of Graduate and Professional Studies. The core of this program 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 MPS in Wine and Beverage Management 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 master's degree, students must successfully complete the entire course of study: four online semesters, three on-site residencies, and a final capstone semester online. The program consists of 30 credits of course work completed 24 months. 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 Master of Professional Studies in Wine and Beverage Management.

### Program Learning Outcomes

- Students will demonstrate an advanced level of proficiency in sensory analysis of wines, distilled spirits, and fermented and non-fermented beverages.
- Students will analyze similarities and differences between major wine and selected beverage producing regions of the world.
- Students will analyze complex business issues specifically related to wine and beverages and recommend solutions.
- Students will examine the synergies between food and beverage – focusing on key processes such as marketing, distribution and retail.
- Students will develop effective management strategies for relationships with vintners, distillers, distributors, retailers and beverage leaders throughout the United States.
- Students will demonstrate effective communication skills through collegial online discussion posts, peer reviewing, and developed scholarly writing.

## Graduation Requirements

The Master of Professional Studies program is offered once per year, beginning with a residency in September. Online classes begin in September.

Students enrolling in the Master of Professional Studies in Wine and Beverage Management degree program must complete a specified set of courses, with a cohort, in a particular and set order, to meet the graduation requirements of the degree. All courses are online with the exception of Viticulture and Viniculture, Orientation and Cohort Formation, Global Wine Summit + Framing of Capstone; and Capstone Presentation Residency, which are in-person residencies.

## Wine and Beverage Management Requirements

Course Number	Title	Credits
MWBM-501A	Viticulture, Viniculture, Orientation, and Cohort Formation	2
MWBM-510	The New World--Northern Hemisphere	3
MWBM-530	The New World--Southern Hemisphere	3
MWBM-501B	Tastings, Forum, and Framing of Capstone Project	1
MWBM-540	The Old World--Northern Wine Countries of Europe	3
MWBM-550	Spirits, Fermented, and Non-Alcoholic Beverages	3
MWBM-560	The Old World--Southern and Eastern Europe	3
MWBM-501C	Residency Three--Presentation of Capstone Project	1
Sub-Total Credits		19

## Liberal Arts Requirements

Course Number	Title	Credits
MWBM-580	Graduate Seminar and Capstone Project	2
Sub-Total Credits		2



## Business Management Requirements

Course Number	Title	Credits
MWBM-500	Global Wine Business Operations	3
MWBM-520	Advanced Beverage Management	3
MWBM-570	Entrepreneurial Innovation and Business for Wine and Beverage	3
	Sub-Total Credits	9
	Total Credits	30

## Master's in Food Business (MPS) (Online)

### Degree Type

Master of Professional Studies (MPS)

The **Master of Professional Studies (MPS) in Food Business** gives students the knowledge, skill set, and tools to launch their own food businesses, lead innovations within a company, and more. This online master's program provides skills and connections unique to the food business. The program offers advanced, food industry-specific learning to assess market opportunity, become a next-level leader, and prepare for what's coming in the food world. Students will be mentored by experts from the food, beverage, and hospitality world along with CIA faculty. In addition to the online courses, the curriculum includes short residencies at both the CIA at Copia in Napa, CA and at the main campus in Hyde Park, NY, where students have the opportunity to network with industry thought leaders at the college's influential Menus of Change® conference. The MPS program is offered through the CIA's Food Business School, a part of the CIA's School of Graduate and Professional Studies.

To qualify for the master's degree, students must successfully complete the entire course of study: four online semesters, three on-site residencies, and a final capstone semester online. The program consists of 30 credits of course work completed over 24 months. Students can choose from two program tracks: Restaurant/Foodservice or Food Product/Concept. 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 Master of Professional Studies degree in Food Business.

## Program Learning Outcomes

This pioneering online CIA Master of Professional Studies (MPS) in Food Business is designed to equip students with the knowledge and network needed to design, deliver, and lead transformative innovations that address the world's most pressing food-system challenges—as well as its greatest business opportunities. Over the course of the program, students discover and practice new leadership and business skills. They learn how to identify, understand, and anticipate the interlocking trends—in science, consumer tastes, technology, and public policy—facing the food system. Their newfound knowledge, hands-on learning, and connection to the CIA's network will help position them—and the organizations where they work—to lead toward greater and sustainable success.

- Students will analyze and apply real-world implications of ethics, legal, financial, and safety practices.
- Students will develop operational strategies connected to food business execution, including analytical and problem-solving skills in decision-making.
- Students will analyze various models for developing an organizational culture, including hiring practices, human resource management, team-building, the opportunities of international business, and planned growth.
- Students will examine approaches for food venture formation, financing, stakeholder relations, and exit strategy.
- Students will assess and evaluate global food systems.
- Students will analyze the current marketplace, identify food business opportunities, and create market-ready concepts utilizing design thinking skills.
- Students will demonstrate effective communication skills through listening, negotiations, and presentations.

## Graduation Requirements

The Master of Professional Studies Program is offered once per year, beginning with a residency at

the start of the fall semester.

Students enrolling in the Master of Professional Studies in Food Business degree program must complete a specified set of courses, with a cohort, in a particular and set order, to meet the graduation requirements of the degree. They must also choose from two tracks: Restaurant/Foodservice or Food Product/Concept. All courses are online with the exception of Orientation and Cohort Formation, Framing the Business Playbook, and Practice, Pitch, Present, which are in-person residencies.

## Food Business Management Requirements

Course Number	Title	Credits
MFBS-501A	Residency One: Orientation and Cohort Formation	1
MFBS-500	Business Fundamentals	3
MFBS-510	The Science of Food Systems	3
MFBS-520	Design Thinking for Food	3
MFBS-530	Ethical Leadership in the Food Business	3
MFBS-501B	Residency Two: Framing of Capstone Project	1
MFBS-580	Food Business Playbook	3
MFBS-501C	Residency Three: Presentation of Capstone Project	1
Sub-Total Credits		18

## Restaurant/Foodservice OR Food Product/Concept Track

Course Number	Title	Credits
	Restaurant/Foodservice Track	12
	Food Product/Concept Track	12
	Sub-Total Credits	12
	Total Credits	30

## Restaurant/Foodservice Track

**Elective Credits** 12

Course Number	Title	Credits
MFBS-540	Legal Strategies and Challenges for the Restaurateur	3
MFBS-550	Restaurant Operations and Management Strategies	3
MFBS-560	Marketing and Brand Strategies for the Restaurateur	3
MFBS-570	Real Estate, Capitalization, and Partnership Strategies	3
Sub-Total Credits		12

## Food Product/Concept Track

**Elective Credits** 12

Course Number	Title	Credits
MFBS-545	Concept Building, Proving, Prototyping	3
MFBS-555	Differentiation, Branding, and Packaging	3
MFBS-565	Manufacturing, Co-Packing, Supply Chain, and Legal Contracts	3
MFBS-575	Sales, Marketing, Distribution	3
Sub-Total Credits		12

## Certificate Program Accelerated Culinary Arts Certificate (CA)

### Degree Type

Accelerated Culinary Arts Certificate Program (CA)

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 consisting of 30 credits of lecture and hands-on participation in a culinary laboratory. Full-time students can complete the program in 8 months.

Once students have successfully completed the required 30 credit hours while maintaining at least a 2.0 grade point average, they will be awarded the "Accelerated Culinary Arts Program" certificate upon graduation.

### Program Learning Outcomes

- Students will demonstrate skill in culinary methods and techniques, including culinary knowledge, and organization (mise en place\*).
- Students will be able to understand global differences between cuisines and the Culinary Arts.
- Students will be able to explain issues in contemporary Culinary Arts.

\*Definition: Mise en Place a culinary process in which ingredients are prepared and organized (as in a restaurant kitchen) before cooking. At the CIA this

refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.

### Instructional Program and Schedule

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.

Offered once per year, beginning in September.

### Program Requirements

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CULS-105	Ingredients and Techniques of 3 Fabrication	
CULP-130	High-Volume Production Cookery	3
CULS-125	Contemporary Topics in Culinary Arts	3
CULP-321	Cuisines and Cultures of Asia	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-301	Cuisines and Cultures of the Americas	3
BAKE-241	Baking and Pastry Skill Development	3
CULP-225	Garde Manger	3
Sub-Total Credits		30
Total Credits		30

# Courses

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## **LART-400 : A Sense of Place: Critical Perspectives on the California Wine Industry**

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.

**Credits** 3

### **Prerequisites**

Wine Studies (HOSP-305), Introduction to Wine Studies (HOSP-300), Wine and Beverage Studies (HOSP-355), or Service & Beverage Management (HMFB-210).

### **Prerequisite or Corequisite**

Advanced Principles of Service Management in Hospitality ([HSBV-380](#)), Advanced Wine Studies ([HSBV-404](#)), La Sommellerie: Developing and Delivering a Professional Beverage Program ([HSBV-375](#)), Spirits and Principles of Mixology ([HSBV-300](#)).

## **BAKE-251 : Advanced Baking Principles**

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.

**Credits** 3

## **MWBM-520 : Advanced Beverage Management**

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.

**Credits** 3

### **Prerequisites**

For MPS in Wine and Beverage Management students: Residency One--Viticulture, Viniculture, Orientation, and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Southern Hemisphere (MWBM-530)

For MPS in Culinary Arts students: Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1)

### **Corequisites**

For MPS in Wine and Beverage Management students: The New World--Southern Hemisphere (MWBM-530)

For MPS in Culinary Arts students: Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2)

**CUSC-420 : Advanced Concepts in Precision Temperature Cooking**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200), College Algebra (MTSC-110) or Calculus I (MTSC-205), Science Fundamentals (MTSC-115), Introduction to Statistics (MTSC-200), 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).

**ADVC-301 : Advanced Cooking**

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.

**Credits** 3

**Prerequisites**

30 culinary arts lab credits and Externship.

**ADVC-301AN : Advanced Cooking: Africa the Matrix**

The course will give students a comprehensive introduction to the cuisines of the African world. Grounded in history, geography, and culture, the course will present an overview of this world and then a more in-depth presentation of several of these cultures that were integral to the African diaspora. The selected cultures will be discussed with reference to their eating cultures, agricultural practices, culinary technologies, and commensal behaviors. Along with the cultural, geographic, and historic component of the course, hands-on in-kitchen experiences, guided tastings, and reflective discussions will introduce students to a repertoire of key dishes from the continent, including their historical and cultural background, culinary techniques, major ingredients, and flavor profiles. Students will spend a portion of their time reviewing, refining, and understanding fundamental principles of basic culinary techniques; while applying new ones.

**Credits** 3

**Prerequisites**

36 culinary or baking and pastry lab credits.

**Corequisites**

The African American World of the United States: Survival and Creativity (BPSE-430), The African American World of Latin America and the Caribbean: Survival and Creativity (BPSE-431), Concentration Capstone: Africa (BPSE-450AN), History of Africa (LART-255).

**ADVC-301A : Advanced Cooking: Asian**

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.

**Credits** 3

**Prerequisites**

30 culinary or baking and pastry lab credits and Externship.

**Corequisites**

Asian Cuisine I (BPSE-423), Asian Cuisine II (BPSE-424), Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405), Transcultural Studies (BPSE-425), and Concentration Capstone: Asian (BPSE-450A).

**ADVC-301M : Advanced Cooking: Cuisine of the Northern Mediterranean**

This course focuses on the regional cuisines of the Northern Mediterranean area. It will explore indigenous ingredients and cooking techniques unique to this region and its relationship to human health. This class will focus on the food, culture, and identity of the Northern Mediterranean region, with a special focus on the cultural history. Prepare, taste, serve, and evaluate traditional, regional dishes from France, Italy, Greece, and the Levant. Emphasis will be placed on ingredients, flavor profiles, and techniques representative of the different regions of the North Mediterranean diet.

**Credits** 3

**Prerequisites**

30 culinary or baking and pastry lab credits and Externship.

**Corequisites**

Mediterranean Food Studies (LART-345), Cuisines of Southern Mediterranean (BPSE-428), Cuisine of the Iberian Peninsula (BPSE-429), Concentration Capstone: Mediterranean (BPSE-450M)

**ADVC-301F : Advanced Cooking: Farm to Table**

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.

**Credits** 3

**Prerequisites**

30 culinary or baking and pastry lab credits and Externship.

**Corequisites**

Ecology of Food (APFS-320), Farm to Fork: Practices of a Sustainable Table (BPSE-402), Sustainable Food Systems (BPSE-351), and Chef-Community Relations (BPSE-407).

**ADVC-301L : Advanced Cooking: Latin**

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.

**Credits** 3

**Prerequisites**

30 culinary or baking and pastry lab credits and Externship.

**Corequisites**

Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335), Latin Cuisines: Mexico, Central America, and the Caribbean (BPSE-420), Latin Cuisines: South America (BPSE-421), Concentration Capstone: Latin (BPSE-450L).

**MGMT-337 : Advanced Food Service Operations**

This course focuses on the critical competencies of management and leadership in a multitude of Food Business settings. Students will gain insight to both strategic and day-to-day Food Business Operations as well as the many layers of the Food Business World. Working through real Food Business Operations challenges with real-world case studies, students will learn to identify, analyze, design, and work towards solutions to the problems faced by leaders across a variety of the Food Business Industry. Designed to enhance comprehension of the operations management function at the strategic level, students will gain experience with analyzing strategic problems and situations and therefore develop recommendations for actions going forward.

**Credits** 3

**Prerequisites**

Food Business Leadership (FBLS-300)

**ADVC-305 : Advanced Japanese Cuisine (Kaiseki)**

In this course, students will learn advanced techniques of preparing Japanese cuisine. They will study the variety of cooking techniques for Japanese cuisine and advanced principles of seasonality, colors, tableware, kitchenware, and seasonings, as well as basic serving principles of Kaiseki. Weekly lessons will include advanced skills related to Kaiseki Ryori, highlighting geographical factors, historical background, and origins. Students will also focus on the structure of a full-course Kaiseki meal and how to plan such a meal, synthesizing with expressions of seasonality.

**Credits** 3

**Prerequisites**

30 culinary arts lab credits and Externship.

**Corequisites**

History and Culture of Japan (LART-340), Basic Japanese Cuisine (BPSE-440), Japan as Inspiration (BPSE-441), Concentration Capstone: Japanese (BPSE-450J).

**ADVP-301 : Advanced Pastry**

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.

**Credits** 3

**Prerequisites**

36 baking and pastry lab credits.

**HSBV-380 : Advanced Principles of Service Management in Hospitality**

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.

**Credits** 3

**HSBV-404 : Advanced Wine Studies**

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.

**Credits** 3

**Prerequisites**

Wine Studies (HOSP-305), Introduction to Wine Studies (HOSP-300), Wine and Beverage Studies (HOSP-355), or Service and Beverage Management (HMFB-210).

**LART-337 : African American Chefs and Southern Food**

In no other time has the conversation of southern food been more passionate. Major debates have been surrounded by the authenticity of dishes, how they are prepared and who can claim the tradition of southern food. Often the holders of these traditions are overlooked. In this course we will examine the stories of the enslaved and freed cooks from Charleston, who through their skill created the authentic cuisine still alive today. This course examines the food of the South as it related to the ingredients that make up the African Diaspora. We will examine these things not only through foodways but through, race relations, gender roles, power and privilege.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155) or Globalization in Historic and Contemporary Contexts (LART-250)

**LART-335 : Ancient Foods in a Modern World: Latin American Crops in the Global Arena**

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.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**SOCS-200 : Anthropology of Food**

This course examines the way food is produced, prepared, exchanged, presented, and given meaning in cultures around the world both in the present day and in our archaeological past. It will examine the role of food culture in human origins and in the rise of sedentary civilization, the implication of food in culture formation and collapse, the symbolism of specific foodstuffs; who prepares food and how it is done; who feeds whom and how these relations are expressed and valued.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155) or Global in Historic & Contemp (LART-250), and College Writing (LITC-100).



**BAKE-260 : Applied Baking and Pastry Production**

An examination of baking methods and principles will be used to introduce an overview of larger bakeshop production. Through lectures, readings, demonstrations, and hands-on experience, students will gain exposure to different types of equipment and organizational systems and begin to learn how to organize a bakeshop for production. An emphasis will be placed on forecasting, production planning, food safety, sanitation, proper work habits, nutritional aspects of baking, and inventory control.

**Credits** 3

**Prerequisites**

Baking and Pastry Techniques (BAKE-105) and 18 additional credits from subject BAKE.

**HMCE-492 : Applied Culinary Tourism**

Capstone course. This course builds skills in the creation, planning, and oversight of group-based travel. Students will design, develop, market and lead a regional based food tour based on skills learned in the preceding courses.

**Credits** 3

**HMCE-491 : Applied Event Planning**

Capstone course. This course builds skills in the creation, planning, and oversight of an event. Students will design, develop, and produce various types of events.

**Credits** 3

**APFS-200 : Applied Food Studies**

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.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155).

**MSFS-580 : Applied Project in Food Systems and Sustainability**

This is the capstone seminar course for the MPS Program in Sustainable Food Systems. The course is designed to provide learners with the opportunity to apply, demonstrate, integrate, and synthesize the competencies and learning outcomes obtained and developed throughout the program and overall course of study. These competencies will be applied to a relevant project related to food system sustainability and transformation selected by the learner, whether it be research based, entrepreneurial, experiential, focused on a specific outcome such as a grant proposal or publication, or may take other forms relevant to the student's goals and interests.

**Credits** 2

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530), Exploring Hudson Valley Food Systems (MSFS-501B), Sustainable Diets and Public Health (MSFS-540) Culinary Strategy and Food System Innovation (MSFS-550), Food Movement Voices: How to Create Change (MSFS-560), Leadership, Engagement, and Impact (MSFS-570).

**Corequisites**

Making Change in the Food System: Leadership Perspectives (MSFS-590), Presentation of Capstone Project/Graduation (MSFS-501C).

**HSBV-365 : Art and Science of Brewing**

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.

**Credits** 3

**BPSE-423 : Asian Cuisine I**

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.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301A), Asian Cuisine II (BPSE-424), Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405), Transcultural Studies (BPSE-425), and Concentration Capstone: Asian (BPSE-450A).

**BPSE-424 : Asian Cuisine II**

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.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301A), Asian Cuisine I (BPSE-423), Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405), Transcultural Studies (BPSE-425), and Concentration Capstone: Asian (BPSE-450A).

**CULA-350 : Back of House Restaurant Operations**

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in a restaurant kitchen setting, including prioritization, execution, costing and professional work habits. Focus will include applying the principles of the order/fire/ pick up system, food cost analysis, food safety and sanitation.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**CULA-350A : Back of House Restaurant Operations - American Bounty**

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in Hyde Park's American Bounty Restaurant kitchen setting, including prioritization, execution, costing and professional work habits. Focus will include applying the principles of the order/fire/ pick up system, food cost analysis, food safety and sanitation.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**CULA-350B : Back of House Restaurant Operations - Bocuse**

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in Hyde Park's Bocuse Restaurant kitchen setting, including prioritization, execution, costing and professional work habits. Focus will include applying the principles of the order/fire/ pick up system, food cost analysis, food safety and sanitation.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**CULA-350C : Back of House Restaurant Operations - Caterina**

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in Hyde Park's Ristorante Caterina de' Medici kitchen setting, including prioritization, execution, costing and professional work habits. Focus will include applying the principles of the order/fire/pick up system, food cost analysis, food safety and sanitation.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**CULA-350P : Back of House Restaurant Operations - Post Rd Brewhouse**

Students will study, participate, and engage in critical-thinking topics that are relevant to operating and managing all facets of a station in Hyde Park's Post Road Brewhouse kitchen setting, including prioritization, execution, costing and professional work habits. Focus will include applying the principles of the order/fire/pick up system, food cost analysis, food safety and sanitation.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**BAKE-151 : Baking and Pastry Practical Examination I**

In this two-day practical exam offered in Singapore only, 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)

Non-Credit Course

**Prerequisites**

Baking and Pastry Techniques (BAKE-105), and Baking Ingredients and Equipment Technology (BAKE-110)

**Prerequisite or Corequisite**

Basic & Classical Cakes ([BAKE-205](#)) must be completed prior to attempting the Baking & Pastry Practical.

**BAKE-230 : Baking and Pastry Practical Examination II**

In this practical exam offered in Singapore only, 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).

Non-Credit Course

**Prerequisite or Corequisite**

Specialty Breads ([BAKE-202](#)), Chocolate and Confectionery Technology and Techniques ([BAKE-242](#)), Contemporary Cakes and Desserts ([BAKE-245](#)), and Baking & Pastry Practical Exam I ([BAKE-151](#))

**BAKE-241 : Baking and Pastry Skill Development**

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.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100)

**BAKE-105 : Baking and Pastry Techniques**

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.

**Credits** 6

**Prerequisite or Corequisite**

Baking Ingredients and Equipment Technology ([BAKE-110](#)).

**BAKE-110 : Baking Ingredients and Equipment Technology**

Students will learn to identify and select quality grains, fruits, vegetables, gelling agents, nuts and seeds, dairy products, baking spices, egg products, flours, chocolates, fats and oils that are used in the Baking and Pastry industry. The theory and operation of large equipment and hand tools used in bakeries and pastry shops will be explored along with the advantages, disadvantages, and operational requirements of various types of equipment found in the bakeshop.

**Credits** 1.5

**Prerequisite or Corequisite**

Baking and Pastry Techniques ([BAKE-105](#)).

**BAKE-205 : Basic and Classical Cakes**

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.

**Credits** 3

**Prerequisites**

Baking and Pastry Techniques (BAKE-105).

**Prerequisite or Corequisite**

Baking Ingredients and Equipment Technology ([BAKE-110](#)).

**BPSE-440 : Basic Japanese Cuisine**

This course will focus on the foundations of preparing Japanese cuisine. Students will learn the origins of Japanese cuisine as well as the importance of seasonality, colors, tableware, kitchenware, and seasonings, as well as basic cooking techniques of Washoku. Weekly lessons will include basic skills related to the making of dashi, soups, simmered foods, steamed foods, deep-fried foods, grilled foods, rice, noodles, sashimi, and sushi.

**Credits** 3

**Corequisites**

History and Culture of Japan (LART-340), Advanced Japanese Cuisine/Kaiseki (ADVC-305), Japan as Inspiration (BPSE-441), Concentration Capstone: Japanese (BPSE-450J).

**HSBV-340 : Beer and Fermented Beverages: History, Cultures, and Styles**

The course will further advance the students' knowledge of fermented beverages including beer, sakè and hard cider. The course will cover the chronological history of these beverages. It will also include the basics of their production as well as introducing students to different styles within each category. The class will examine consumer behavior, cultural impact and the role of brewed beverages in society. This will be done through readings, tasting, and lecture. Students will also spend some time learning about beer production in our on-campus brewery.

**Credits** 3

**HSBV-305 : Beverage Operations Management**

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.

**Credits** 3

**BAKE-255 : Beverages and Customer Service**

This course will give students a realistic environment in the café where they will interact with guests and be able to identify and handle customer needs while engaging in critical-thinking topics. The student will learn to define and execute exceptional hospitality and learn what it is to provide accurate guest service. The course will provide an overview to a wide variety of beverages; hot, cold, alcoholic, and non-alcoholic; models of service, retail packaging, point of sales system, marketing, merchandising, inventory management, and the processes of receiving, storing, and preparing all beverages. In addition, students will learn to pair beverages with food items, manage inventories, control costs, and understand the need for teamwork in a front of house service-focused café environment. Students will apply and evaluate operational systems that are relevant to provide high quality café service and hospitality.

**Credits** 3

**Prerequisite or Corequisite**

Service and Beverage Management (HMFB-210)

**APFS-305 : Building Sustainable Food Communities**

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.

**Credits** 3

**MGMT-314 : Business Communication**

This course focuses on building skills, practices and strategies to enable students to effectively and efficiently communicate in a variety of business and professional contexts based on audience analysis and need. Students will explore how to communicate in written and oral form by practicing fundamental business communiques including email memoranda, formal business letters, executive summaries, reports, papers and presentations. Emphasis will be on use of persuasive and engaging content and delivery appropriate for professional context, audience need and desired project outcomes. Students will explore their unique writing and speaking voice within the framework of the course assignments. Attention will be placed on writing as thinking as a means of effectively communicating the intended message in rhetorically sound, grammatically correct and professionally suited ways for varying business situations.

**Credits** 3

**Prerequisites**

Take College Writing (LITC-100).

**MFBS-500 : Business Fundamentals**

This course provides students with the fundamental tools of financial analysis and value creation. It is designed for students without a formal business education; however, students with a business background or experience will benefit from a review of basic business concepts. The course will also provide students with the financial foundation to complete their MPS capstone project.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), and Ethical Leadership in the Food Business (MFBS-530).

**Corequisites**

Design Thinking for Food (MFBS-520)

**MGMT-407 : Business Planning**

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.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115) and Marketing Principles (MGMT-205).

**BAKE-254 : Café Operations**

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.

**Credits** 3

**Prerequisites**

Individual & Production Pastries (BAKE-215)

**BAKE-115 : Café Savory Foods Production**

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.

**Credits** 1.5

**Prerequisites**

Baking and Pastry Techniques (BAKE-105)

**MTSC-205 : Calculus I**

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.

**Credits** 3

**BPSE-407 : Chef-Community Relations**

This course offers students the opportunity to develop personal relationships with other food system actors in their community including farmers, consumers, business owners, community organizations, and others. Direct participation in these relationships will empower them to make informed choices about their role as a chef or restaurateur in today's world. Students will coordinate with local organizations, producers, and each other to create a network of education and collaboration and will be challenged to imagine how these connections might be used to address real world problems and challenges to social, economic, and environmental sustainability within their community and throughout the world. By engaging in relationships with local producers, organizations, consumers, and each other, students will be encouraged to develop the skills needed to build social capital and to evaluate their own values and beliefs about what sustainable chef-farmer-community collaborations can accomplish.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301F), Ecology of Food (APFS-320), Farm to Fork: Practices of a Sustainable Table (BPSE-402), and Sustainable Food Systems (BPSE-351).

**BAKE-242 : Chocolate and Confectionery Technology and Techniques**

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.

**Credits** 3

**Prerequisites**

Baking & Pastry Techniques (BAKE-105)

**Corequisites**

Take Service & Beverage Management HMFB-210

**MTSC-110 : College Algebra**

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.

**Credits** 3

**LITC-100 : College Writing**

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.

**Credits** 3

**LITC-105 : College Writing II**

Based on the assumptions that writing is a way of thinking and the process of writing is an act of discovery, the goals of the CIA's writing program are to help students think, read, and write critically. Through these interrelated activities, students will learn to develop and communicate ideas about focused subjects for particular audiences in a clear, convincing manner. This course proceeds from College Writing to further develop students' abilities to read and think critically and write clearly. Students will compose persuasive, well-developed, and clearly organized essays that synthesize, document, and respond to sources in building arguments. In addition, students will develop a substantial research project that demonstrates the information literacy skills required to find, evaluate, and make appropriate use of primary and secondary materials relevant to their topics.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**BPSE-450AN : Concentration Capstone: African Cuisine**

This course is designed to give students the ability to critically think, conduct basic research, and present their findings. The final project will be directed by the student's individual interests. Throughout this course, the student will apply deeper thinking of a subject and create a topic/question that will then be researched. The research will be conducted by examination of books, scholarly journals, online resources, field work, and regional travel. The process will follow a sequential set of metrics starting with formulating the proposal, examining resources, developing an outline, presenting an abstract and chapter outline, and culminating with a final paper and/or presentation.

**Credits** 3

**Corequisites**

Advanced Cooking: Africa the Matrix (ADVC-301AN), The African American World of the United States: Survival and Creativity (BPSE-430), The African American World of Latin America and the Caribbean: Survival and Creativity (BPSE-431), History of Africa (LART-255)

**BPSE-450A : Concentration Capstone: Asian Cuisine**

This course is designed to give students the ability to critically think, conduct basic research, and present their findings. The "Final Project" will be directed by the student's individual interests. Throughout this course, the student will apply deeper thinking of a subject and create a topic/question that will then be researched. The research will be conducted by examination of books, scholarly journals, online resources, field work, and regional travel. The process will follow a sequential set of metrics starting with formulating the proposal, examining resources, developing an outline, presenting an abstract and chapter outline, and culminating with a final paper and/or presentation.

**Credits** 3

**BPSE-450J : Concentration Capstone: Japanese**

This course is designed to give students the ability to critically think, conduct basic research, and present their findings. The "Final Project" will be directed by the student's individual interests. Throughout this course, the student will apply deeper thinking of a subject and create a topic/question that will then be researched. The research will be conducted by examination of books, scholarly journals, online resources, field work, and regional travel. The process will follow a sequential set of metrics starting with formulating the proposal, examining resources, developing an outline, presenting an abstract and chapter outline, and culminating with a final paper and/or presentation.

**Credits** 3

**Corequisites**

History and Culture of Japan (LART-340), Advanced Japanese Cuisine/Kaiseki (ADVC-305), Basic Japanese Cuisine (BPSE-440), Japan as Inspiration (BPSE-441)



**BPSE-450L : Concentration Capstone: Latin Cuisine**

This course is designed to give students the ability to critically think, conduct basic research, and present their findings. The "Final Project" will be directed by the student's individual interests. Throughout this course, the student will apply deeper thinking of a subject and create a topic/question that will then be researched. The research will be conducted by examination of books, scholarly journals, online resources, field work, and regional travel. The process will follow a sequential set of metrics starting with formulating the proposal, examining resources, developing an outline, presenting an abstract and chapter outline, and culminating with a final paper and/or presentation.

**Credits** 3

**Corequisites**

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

**BPSE-450M : Concentration Capstone: Mediterranean**

This course is designed to give students the ability to critically think, conduct basic research, and present their findings. The "Final Project" will be directed by the student's individual interests. Throughout this course, the student will apply deeper thinking of a subject and create a topic/question that will then be researched. The research will be conducted by examination of books, scholarly journals, online resources, field work, and regional travel. The process will follow a sequential set of metrics starting with formulating the proposal, examining resources, developing an outline, presenting an abstract and chapter outline, and culminating with a final paper and/or presentation.

**Credits** 3

**Corequisites**

Mediterranean Food Studies (LART-345), Advanced Cooking: Cuisine of the Northern Mediterranean (ADVC-301M), Cuisine of the Southern Mediterranean (BPSE-428), Cuisine of the Iberian Peninsula (BPSE-429)

**MFBS-545 : Concept Building, Proving, Prototyping**

This course includes exploration of the process of creating and vetting a food concept from prototype to a fully formulated and scalable business. Students will look carefully at how to identify a consumer need or innovation area, validate an idea, evaluate the competition, and formulate a product. Product positioning, safety considerations, and government regulations will be studied. Additional topics to be analyzed will include product launch concepts such as basic pricing, branding, packaging, and the exploration of sales channels. Real world examples will be used throughout the course to illustrate product development successes and challenges.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B)

**Corequisites**

Differentiation, Branding, and Packaging (MFBS-555)

**BAKE-240 : Confectionery Art and Special Occasion Cakes**

This course introduces the basics of decorative work as applied to showpieces and special occasion cakes. Each student will produce projects using each of the following mediums, pulled sugar, chocolate, pastillage, gum paste, fondant and royal icing. Styles of cake decoration ranging from the classic use of royal icing to the more modern techniques using rolled fondant will be introduced and practiced. The class will finish with a capstone project where the techniques learned in class will be showcased.

**Credits** 3

**Prerequisites**

Basic and Classical Cakes (BAKE-205)

**Corequisites**

Take Service & Beverage Management HMFB-210

**MGMT-350 : Consumer Behavior**

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.

**Credits** 3

**Prerequisites**

Marketing Principles (MGMT-205).

**BAKE-245 : Contemporary Cakes and Desserts**

An examination of cakes and entremets that are assembled and decorated with a modern approach. Topics will include: Travel cakes, tarts and entremets finished in a variety of molds and by hand in various shapes and sizes. Students will use specialized equipment and present-day techniques to assemble and finish using décor such as chocolate, sugar and crispy meringue. Students will study and explore seasonal flavor combinations, both international and traditional, and be exposed to new presentation methods with elegance and simplicity of style.

**Credits** 3

**Prerequisites**

Basic and Classical Cakes (BAKE-205) and Individual and Production Pastries (BAKE-124)

**Corequisites**

Service & Beverage Management HMFB-210

**HOSP-310 : Contemporary Hospitality and Service Management**

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 a la carte environment, service sequence, point of sale systems, cash handling, beginning merchandising, table skills, and dining room preparation.

**Credits** 3

**Corequisites**

Introduction to Hospitality and Customer Service (HOSP-210), and Wine Studies (HOSP-305) or Introduction to Wine Studies (HOSP-300).

**CULA-310 : Contemporary Restaurant Cooking**

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.

**Credits** 3

**CULS-125 : Contemporary Topics in Culinary Arts**

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.

**Credits** 3

**MGMT-425 : Contemporary Topics in Food and Beverage**

An exploration of contemporary issues in the culinary world, this class will explore a number of key issues in different hospitality businesses. Students will explore current nutrition fads and analyze culinary topics in specific hospitality concepts. These topics will include food safety, nutrition, food allergies, healthy menus, food trends, technology in and out of the kitchen and the evolution and disruption of the food service industry. We will look at food sourcing and traceability, molecular gastronomy, modern kitchen science, the local and sustainable movement and other important topics in the quickly changing culinary world.

**Credits** 3

**Prerequisites**

Marketing and Promoting Food (MGMT-205), Human Resources Management (MGMT-210), and Managerial Accounting (MGMT-225) or Finance (MGMT-255).

**HMFB-420 : Contemporary Topics in Food and Beverage**

An exploration of contemporary issues in the culinary world, this class will explore a number of key issues in different hospitality businesses. Students will explore current nutrition fads and analyze culinary topics in specific hospitality concepts. These topics will include food safety, nutrition, food allergies, healthy menus, food trends, technology in and out of the kitchen and the evolution and disruption of the food service industry. We will look at food sourcing and traceability, molecular gastronomy, modern kitchen science, the local and sustainable movement and other important topics in the quickly changing culinary world.

**Credits** 3

**Prerequisites**

Marketing Principles (MGMT-205), Human Resources Management (MGMT-210), and Managerial Accounting (MGMT-225) or Finance (MGMT-255).

**HMFB-389.2 : Convention Planning and Execution**

This course offers students the opportunity to create, plan, and execute an industry focused event including a tradeshow and panel presentation.

**Credits** 2

**LART-338 : Cooking and Tasting Local Sustainable Foodways**

Food and foodways are influential elements that have been forged by time, nature, and human acts. This course will explore the history of the Hudson Valley and the Northeast region to identify how the past is relevant or lost in the region's food system and foodways. Through research, site visits, and technical applications students will cultivate their food literacy skills. In addition, they will study the evolution of local and regional foodways while taking into account the principles of sustainability and articulate their findings by engaging in project-based and practical learning activities.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155) or Globalization in Historic and Contemporary Contexts (LART-250)

**MGMT-260 : Corporate Finance**

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.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115).

**Prerequisite or Corequisite**

Marketing and Promoting Food ([MGMT-205](#)).

**ACBP-450 : Creative Artisanal Chocolates**

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.

**Credits** 3

**Prerequisites**

Chocolate and Confectionery Technology and Techniques (BAKE-242).

**Prerequisite or Corequisite**

Advanced Pastry ([ADV-P-301](#)), Business Planning ([MGMT-407](#)), Modern Entremets, Pastries, and Petit Fours ([ACBP-452](#)), and Pastry Concepts and Design ([ACBP-451](#)).

**BPSE-429 : Cuisine of the Iberian Peninsula**

This course focuses on the regional cuisines of the Iberian Peninsula. It will explore indigenous ingredients and cooking techniques unique to this region and its relationship to human health. Prepare, taste, serve, and evaluate traditional, regional dishes of Spain and Portugal. Emphasis will be placed on ingredients, flavor profiles, and techniques representative of the different regions of the Iberian diet.

**Credits** 3

**Corequisites**

Mediterranean Food Studies (LART-345), Advanced Cooking: Cuisine of the Northern Mediterranean (ADVC-301M), Cuisine of the Southern Mediterranean (BPSE-428), Concentration Capstone: Mediterranean (BPSE-450M)

**BPSE-428 : Cuisine of the Southern Mediterranean**

This course is delivered over a four-week period and focuses on the regional cuisines of the Southern Mediterranean area. It will explore indigenous ingredients and cooking techniques unique to this region and its relationship to human health. This class will focus on the food, culture, and identity of the Southern Mediterranean region, with a special focus on the cultural history. Prepare, taste, serve, and evaluate traditional, regional dishes from Morocco, Algeria, Tunisia, Libya, and Egypt. Emphasis will be placed on ingredients, flavor profiles, and techniques representative of the different regions of the Southern Mediterranean diet.

**Credits** 3

**Corequisites**

Mediterranean Food Studies (LART-345), Advanced Cooking: Cuisine of the Northern Mediterranean (ADVC-301M), Cuisine of the Iberian Peninsula (BPSE-429), Concentration Capstone: Mediterranean (BPSE-450M)

**CULP-321 : Cuisines and Cultures of Asia**

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.

**Credits** 3

**Prerequisites**

15 culinary lab credits

**CULP-301 : Cuisines and Cultures of the Americas**

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.

**Credits** 3

**Prerequisites**

15 culinary lab credits

**CULP-311 : Cuisines and Cultures of the Mediterranean**

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.

**Credits** 3

**Prerequisites**

15 culinary lab credits

**CULP-320 : Cuisines of Asia**

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.

**Credits** 2

**CULP-300 : Cuisines of the Americas**

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.

**Credits** 2

**CULP-310 : Cuisines of the Mediterranean**

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.

**Credits** 2

**CUSC-310 : Culinary Chemistry**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200) and Science Fundamentals (MTSC-115).

**Prerequisite or Corequisite**

College Algebra ([MTSC-110](#)) or Calculus I ([MTSC-205](#)).

**CULS-100 : Culinary Fundamentals**

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 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.

**Credits** 6

**CULS-120 : Culinary Immersion Tech & Theory**

An introduction to, and application of, fundamental cooking theories and techniques. Topics include: tasting, kitchen equipment, knife skills, classical vegetable cuts, stock production, thickening agents, soup preparation, grand sauces, timing, station organization, palate development, culinary French terms, and food costing. (Available to Cornell University students only.)

**Credits** 3

**CULS-189.1 : Culinary Immersion Techniques and Theory For the Hospitality Industry**

This course provides an introduction to, and application of, fundamental cooking theories and techniques. Topics to be covered include introduction to the culinary arts and the classical brigade, culinary math, kitchen weights and measures, tasting, kitchen equipment, knife skills, classical vegetable cuts, stock production, thickening agents, soup preparation, grand sauces, timing, station organization, palate development, French culinary terms, global perspectives and applications of the techniques learned, and food costing. This course is intended for University of Houston students in partnership with the CIA.

**Credits** 6

**CULS-151 : Culinary Practical Examination I (Cooking Practical)**

This culinary examination, offered in Signapore only, 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)

Non-Credit Course

**Corequisites**

Take CULS-152

**CULS-152 : Culinary Practical Examination I (Written Exam)**

This culinary examination, offered in Singapore only, 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)

Non-Credit Course

**Corequisites**

Culinary Practical: Cooking (CULA-151).

**CULS-251 : Culinary Practical Examination II**

This culinary examination, offered in Singapore only, 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)

Non-Credit Course

**CUSC-410 : Culinary Research and Development**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200), College Algebra (MTSC-110) or Calculus I (MTSC-205), Science Fundamentals (MTSC-115), Introduction to Statistics (MTSC-200), 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).

**CUSC-200 : Culinary Science: Principles and Applications**

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.

**Credits** 3

**MSFS-550 : Culinary Strategy and Food System Innovation**

Innovation is not just about creating new things – often it is about creating new value. This course explores our culinary choices/practices and their impact on our pleasure, health, and the well-being of the planet. The first section of the course will look at food service professionals and establishments who are recognized for their efforts in the field of sustainability. We then move on to sourcing and utilizing food products. For this, we look at the basic physical characteristics of foods, which assists us in understanding what makes food products healthful and sustainable. We'll wrap up with an investigation of strategies for reducing food waste and going carbon neutral. This course will include videos, interviews, readings, and reflective activities, which will encourage students to view additional possibilities for their future endeavors.

**Credits** 3

**Prerequisites**

For MPS in Sustainable Food Systems students: Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530), Exploring Hudson Valley Food Systems (MSFS-501B)

For MPS in Food Business students: Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B)

**Corequisites**

For MPS in Sustainable Food Systems students: Sustainable Diets and Public Health (MSFS-540)

For MPS in Food Business Students: Food Industry Organizational Management (MFBS-542)

**HMCE-302 : Culinary Tourism I**

This course is an introduction to the major concepts and issues of tourism and the specific discipline of culinary tourism as a topic of academic study. The course covers a broad range of topics related to tourism and the importance of the emerging field of culinary tourism. Students will investigate the sectors of food and beverage tourism, the demographics of culinary tourists, and cultural and ethical issues in culinary tourism.

**Credits** 3

**HMCE-322 : Culinary Tourism II**

Students will build on the knowledge gained from Culinary Tourism I to further explore the economic, financial and social aspects of culinary tourism. Students will learn about culinary tourism as a means to economic and community development, and how to apply the tools of marketing and financial fundamentals to a culinary tourism event. Students will also be introduced to the process of researching a tourist destination for the purpose of planning a culinary tourism event.

**Credits** 3

**MGMT-351 : Current Issues in Hospitality Technology**

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.

**Credits** 3

**MFBS-520 : Design Thinking for Food**

Transforming the food system requires more than just passion and intent. Learners need to move quickly from idea to plan to action--and do so with rigor, empathy, and effectiveness. By embracing a process that calls on collaboration, negotiation, and inquiry-based engagements with a diverse group of stakeholders, students in this course will learn to listen empathetically and act deliberately. These complementary skill sets are the hallmarks of design thinking, and this course is vital in strengthening visioning, planning, and execution capabilities, as students seek to create a positive impact at the intersection of food and health. In this fifteen-week online course, students will have the opportunity to work on a strategic sequence of design thinking challenges that will help them to solve complex and ambiguous problems. These skills will be applied to business concepts as students identify, develop, and test assumptions through the completion of a series of exercises that are designed to engage new ways of thinking, working, and learning. Students will work individually, while sharing their projects in forums, as prototypes are developed using design thinking methods. A process of rapid iteration will be used to modify concepts, and lean methodology will be used to engage in customer interviews and develop a minimum viable product. Students will also gain early practice in pitching a concept based on what they've learned.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), and Ethical Leadership in the Food Business (MFBS-530).

**Corequisites**

Business Fundamentals (MFBS-500).

**MFBS-555 : Differentiation, Branding, and Packaging**

In this course students will explore components of product differentiation through branding, packaging, and consumer storytelling. Students will investigate various techniques to create a distinct and memorable brand and to understand the difference between an effective food brand and a commodity product. Brand values, product definition, competitive positioning, and consumer narrative will be broken down with the goal of learning to build long-term success and gain a loyal consumer following. Students will identify and develop a brand strategy that illustrates the brand or company's core values, is true to a mission, and demonstrates a solid understanding of a product line's positioning within the competitive market.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B).

**Corequisites**

Concept Building, Proving, Prototyping (MFBS-545)

**ADWN-509 : Distilled Spirits and Introduction to Mixology**

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.

**Credits** 3

**Corequisites**

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Global Wine Business Management ([ADWN-507](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#))



**CUSC-315 : Dynamics of Heat Transfer and Physical Properties of Food**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200) and Science Fundamentals (MTSC-115).

**Prerequisite or Corequisite**

College Algebra ([MTSC-110](#)) or Calculus I ([MTSC-205](#)).

**APFS-320 : Ecology of Food**

This course will look at the food system in a way that takes into account the social, economic, political, environmental, and cultural impacts of food on our lives as citizens. Essentially, it connects individuals to their food in terms of how it is grown, produced, marketed and its consequences on society, be it positive, negative or a little of both.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155), and College Writing (LITC-100).

**FREN-101 : Elementary French I**

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.

**Credits** 3

**FREN-102 : Elementary French II**

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.

**Credits** 3

**Prerequisites**

Elementary French I (FREN-101).

**ITAL-101 : Elementary Italian I**

This course is 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.

**Credits** 3

**ITAL-102 : Elementary Italian II**

A continuation of Elementary Italian I, Elementary Italian II is a foundation in spoken and written Italian, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in Italian.

**Credits** 3

**Prerequisites**

Elementary Italian I (ITAL-101).

**SPAN-101 : Elementary Spanish I**

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.

**Credits** 3

**SPAN-102 : Elementary Spanish II**

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.

**Credits** 3

**Prerequisites**

Elementary Spanish I (SPAN-101).

**MWBM-570 : Entrepreneurial Innovation and Business for Wine and Beverage**

This course explores innovations in the beverage world and beyond seeking to develop both broad and specific ideas of entrepreneurship. Students will study and discuss numerous business models and innovations relevant to the various aspects of the beverage industry. The coursework will center around case study methodology with opportunities to review, analyze and discuss both successes and failures to develop an understanding of both historic and current challenges in the creation and development of beverage-based businesses.

**Credits** 3

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), The New World--Southern Hemisphere (MWBM-530), Residency Two--Tastings, Forum, and Framing of Capstone Project (MWBM-501B), The Old World-Northern Wine Countries of Europe (MWBM-540), and Spirits, Fermented, and Non-Alcoholic Beverages (MWBM-550).

**Corequisites**

The Old World-Southern and Eastern Europe (MWBM-560)

**HMCE-495 : Entrepreneurship in Culinary Tourism and Event Planning**

Seminar course. Students use case studies and guest speakers to explore starting a culinary tourism or event planning business. Students will prepare a business plan outline for a culinary tourism or event planning business. Understanding markets, customer demand, pricing, finances, marketing, sales, and operations of new ventures will all be explored through the business planning process.

**Credits** 3

**MFBS-530 : Ethical Leadership in the Food Business**

Effective ethical leadership in food requires more than a sense of right and wrong--it requires the ability to lead with purpose. New food leaders need the tools to develop and sustain a personal moral compass, a strong understanding of the risks inherent to the food system, and the ability to apply ethical decision-making across a range of issues impacting the food industry. This hands-on course will take students through a series of interactive exercises. They will engage theoretical models, participate in group discussions, develop research questions, create media assets, compose white papers, and use their developing mindsets, toolsets, and skillsets to solve real-world problems. Students will draft a mission statement, craft a list of core values, examine real-world ethical crises in the food system and evaluate the responses, conduct field interviews, and learn from existing food business leaders as they identify the ethical framework for their food ventures.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation ([MFBS-501A](#)), Business Fundamentals ([MFBS-500](#)), Science of Food Systems ([MFBS-510](#))

**Corequisites**

Cohort Formation (MFBS-501A) Residency I and The Science of Food Systems (MFBS-510)

**HMCE-301 : Event Planning I**

This course is an introduction to the major concepts and issues of event planning and the specific discipline of culinary tourism as a topic of academic study. The course covers a broad range of topics related to event planning. Students will investigate the conference and meeting industry, its' scope and responsibility, and multidimensional nature.

**Credits** 3

**HMCE-321 : Event Planning II**

Students will build on the knowledge gained from event planning I to further explore the economic, financial and social aspects of event planning. Students will learn about event planning as a means to economic and community development, and how to apply the tools of marketing and financial fundamentals to event planning. Students will also be introduced to the process of researching venues for the purpose of planning an event.

**Credits** 3

**MSFS-501B : Exploring Hudson Valley Food Systems**

This course offers an in-person, hands-on exploration of the food system of the Hudson Valley. Students will evaluate the social, economic, and environmental sustainability of farms and food businesses, while also visiting several non-profit organizations working to improve the food system in the region. One full day will be spent at the Menus of Change Summit, and participants will become familiar with Menus of Change principles and initiatives through discussion and reading. Students will also present proposals for their final project in the Sustainable Food Systems MPS Program.

**Credits** 1

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520) and Sustainable Agriculture (MSFS-530)

**MSFS-501A : Exploring San Francisco Bay Area Food Systems**

This course provides an introduction to the MPS in Food Systems and Sustainability. Students will meet other members of their cohort, learn to navigate program content, and begin their exploration and analysis of food systems and sustainability. Particular emphasis will be placed on the tension between making change through activism and advocacy and making change from within the mainstream food system. Course material will be delivered through a combination of in person lectures and discussions, and through tours that explore different elements of the greater San Francisco Bay area food system.

**Credits** 1

**Corequisites**

Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), and Local, Regional, and Global Food Systems (MSFS-510)

**EXTN-250 : Externship**

The course of Externship is an applied work experience designed to solidify learned fundamental skills and to gain a broader professional understanding of the business of the food industry. Students enrolled in the semester-long course will integrate knowledge and skills learned in the classroom within a professional setting working full-time. Students on externship will receive feedback from their supervisor and submit assignments to record and reflect on their work experience.

**Credits** 2.5

**Prerequisites**

ServSafe Exam and 15 culinary lab credits or 15 baking and pastry lab credits.

**EXTN-225 : Externship (Baking & Pastry)**

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.

**Credits** 3

**Prerequisite or Corequisite**

15 baking and pastry lab credits

**EXTN-220 : Externship (Culinary Arts)**

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.

**Credits** 3

**Prerequisite or Corequisite**

15 culinary lab credits

**EXTN-200 : Externship Orientation**

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)

Non-Credit Course

**EXTN-210 : Externship Orientation**

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)

Non-Credit Course

**EXTN-205 : Externship Prep Seminar II**

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)

Non-Credit Course

**Prerequisites**

Externship Prep Seminar I ([EXTN-200](#)).

**BPSE-402 : Farm to Fork: Practices of a Sustainable Table**

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 farm work and an exploration of sustainable farming practices. The course will explore what it means to produce food in a regenerative way, embedding the values of integrity, honesty, consciousness, creativity, responsibility, respect, and social commitment. Understanding the soil and the people that nurture it in a way that is consistent with these values is essential to developing a truly exceptional and place-based menu, restaurant, and cuisine.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301F), Sustainable Food Systems (BPSE-351), Chef-Community Relations (BPSE-407) and Ecology of Food (APFS-320).

**LART-330 : Feasting and Fasting in Latin America**

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.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**ADWN-506 : Fermented and Non-Alcoholic Beverages**

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.

**Credits** 3

**Prerequisites**

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits, and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Operations ([ADWN-507](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#)).

**Corequisites**

Old World Wines: Southern and Eastern Europe, ([ADWN-503](#)), Northern Wine Countries of Europe: The Wines of France, Germany, Austria, Switzerland, and Hungary ([ADWN-502](#)), Advanced Beverage Management, ([ADWN-505](#)), Graduate Seminar Research and Writing, PART 2 ([ADWN-512](#)).

**BPSE-409 : Field Experience and Action Plan**

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 and the instructor of the course.)

**Credits** 3

**Prerequisites**

College Writing (LITC-100) or College Writing for ELLs (LITC-100A).

**MGMT-255 : Finance**

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.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115).

**MGMT-115 : Financial Accounting**

This course introduces 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 and statement of owner's equity for a sole proprietorship, partnership, and corporation. This course includes an interactive component using accounting software to reinforce the concepts discussed.

**Credits** 3

**CUSC-320 : Flavor Science and Perception**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200) and Science Fundamentals (MTSC-115).

**Prerequisite or Corequisite**

College Algebra ([MTSC-110](#)) or Calculus I ([MTSC-205](#)).

**LART-311 : Food and Cultures: France**

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.

**Credits** 3

**Prerequisites**

College Writing (LITC-100) and Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155).

**LART-312 : Food and Cultures: Italy**

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.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**Corequisites**

Advanced Cooking ([ADVC-301I](#)), Regional Northern Italian Cuisine ([BPSE-426](#)), Regional Southern Italian Cuisine ([BPSE-427](#)), and Concentration Capstone ([BPSE-450I](#)).

**LART-313 : Food and Cultures: Spain**

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.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**FBLS-300 : Food Business Leadership**

In this course students will explore, expand, and improve their personal and practical approach to leadership and management. The course is designed to allow students to analyze major theories and models of leadership, evaluate the effectiveness of these theories in a practical context, and apply various leadership approaches through a case study format. Students also examine, model, and adapt their own personal style and ethics for real-world practical applications.

**Credits** 3

**MFBS-580 : Food Business Playbook**

The Food Business Playbook course serves as a capstone seminar, designed to provide MPS learners with the opportunity to apply, demonstrate, integrate, and synthesize the competencies and learning outcomes obtained and developed throughout the MPS program and overall course of study. After completing a 10-course sequence of specialized instruction, which includes two preparatory residencies, MPS learners will develop their Food Business Playbook in this seminar, in anticipation of presenting the outcome in a final residency, which will include the conferring of their MPS degree. Through the successful completion of a series of structured research and development checkpoints, MPS learners will demonstrate that they possess the knowledge, skills, and mindsets required to obtain a graduate degree in food business, advance their professional position, and/or launch their unique food business venture. Building on the competencies achieved in their previous courses, and including the information shared during their second residency (MPS\_501B: Framing the Capstone Project), MPS learners will enter this course with a proficient knowledge of research methods, customer interview skills, financial forecasting, marketing plans, food system analysis, ethical leadership skills, basic legal strategies, and the operational management principles that best support their food business venture (whether a foodservice concept, or connected to consumer packaged goods). As a true graduate-level capstone course, successful progress in this asynchronous, online seminar will include the expected hallmarks of self-directed, graduate-level learning. This will include demonstrated proficiency in areas that include an ability to conduct and report on independent research; write clear, professional, written reports; deliver high-quality, professional presentations (written and oral); and conduct appropriate field work and practical applications of theory - including customer interviews, site visits, and test runs of product or recipe / menu offerings.

**Credits 3****Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B)

AND

Legal Strategies & Challenges for the Restaurateur (MFBS-540), Restaurant Operations & Management Strategies (MFBS-550), Marketing and Brand Strategies for the Restaurateur (MFBS-560), Real Estate, Capitalization, and Partnership Strategies (MFBS-570)

OR

Concept Building, Proving, Prototyping (MFBS-545), Differentiation, Branding, and Packaging (MFBS-555), Manufacturing, Co-Packing, Supply Chain and Legal Contracts (MFBS-565) Sales, Marketing, Distribution (MFBS-575)

OR

Food Industry Organizational Management (MFBS-542), Culinary Strategy and Food System Innovation (MFBS-550), Hospitality, Branding, and Marketing Strategies (MFBS-562), Leadership, Engagement, and Impact (MFBS-570)

**Corequisites**

Residency Three: Presentation of Capstone Project (MFBS-501C)

**APFS-310 : Food History**

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.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155), and College Writing (LITC-100).

**LART-317 : Food in Film**

This course seeks to turn students from passive viewers to informed and involved critics of food in film. Students will examine food films as a unique genre, and jump into the academic conversation of film analysis through in-class discussions, papers and a final project. The course's main arc follows cultural issues raised by U.S. food films released between 1990 and 2015, as well as their antecedents, as appropriate, and a selection of films released after 2015. For each film, students will examine food's role in crafting a cultural statement. Areas of focus include film's portrayals of U.S. restaurants and consumer consumption, the role of women in the industry, the objectification of women and food, the portrayal of domestic masculinity, the reflection of identity in animated films, and the commodification of ethnicity.

**Credits** 3

**Prerequisites**

Literature and Composition (LITC-200) or College Writing II (LITC-105).



**MSFS-560 : Food Movement Voices: How to Create Change**

Food Movement Voices is a media-based course designed to expose students to various individuals, events, or actions that may provoke change or highlight a specific individual within the food system. It will feature the application of theoretical knowledge, connected to specific tasks. Over the course of the term the students will work individually and collaboratively as a cohort to review, research, and critique written material, audio and video files that showcase several relevant themes related to the concept of Food Voice. By the end of the term students will have produced their own body of work in the form of a series of short podcasts, and ancillary collateral materials for marketing and promotion of their concept and themes.

**Credits** 3

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530), Exploring Hudson Valley Food Systems (MSFS-501B), Sustainable Diets and Public Health (MSFS-540) Culinary Strategy and Food System Innovation (MSFS-550)

**Corequisites**

Leadership, Engagement, and Impact (MSFS-570)

**BPSE-306 : Food Photography & Food Styling**

Students will be introduced to the principles and techniques of creating visual content and visual storytelling through digital photography. This course will give the student a basic understanding of digital capture utilizing 35mm DSLR camera systems, digital darkroom techniques, and best digital workflow practices. Students will develop a visual literacy by analyzing historical trends of visual communication as well as critically examining current marketing and communication trends in the food industry, and will also learn to work on location and in the studio creating food-based content. In addition, they will be introduced to food styling techniques. \*\*\* Students must have a DSLR camera in order to enroll in this class. \*\*\*

**Credits** 3

**Prerequisites**

CULS-100 (Culinary Fundamentals) or BAKE-105 (Baking & Pastry Techniques)

**APFS-420 : Food Policy**

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.

**Credits** 3

**Prerequisites**

Introduction to Gastronomy (APFS-150) or Gastronomy (APFS-155), and College Writing (LITC-100).

**CUSC-100 : Food Safety**

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.

**Credits** 1.5

**Prerequisite or Corequisite**

ServSafe Exam ([CUSC-100A](#)).

**LART-320 : Food Writing**

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. At the midpoint and the course conclusion, students will submit a portfolio of their work. Portfolio collections will include assigned writing pieces and a reflection on the writing process. Additionally, at the course's conclusion, students will present their written work in a multimedia format for the class. Readings include essays, articles, and literature.

**Credits** 3

**Prerequisites**

Literature and Composition (LITC-200) or College Writing II (LITC-105).

**MGMT-450 : Foodservice Management**

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.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115), Marketing Principles (MGMT-205), Human Resource Management (MGMT-210), and Finance (MGMT-255) or Managerial Accounting (MGMT-225). Students must be senior standing.

**MGMT-325 : Foodservice Technology**

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.

**Credits** 3

**HOSP-320 : Formal Hospitality and Service Management**

This 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.

**Credits** 3

**Prerequisite or Corequisite**

Introduction to Hospitality and Customer Service ([HOSP-210](#)), and Wine Studies ([HOSP-305](#)) or Introduction to Wine Studies ([HOSP-300](#)).

**CULA-320 : Formal Restaurant Cooking**

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.

**Credits** 3

**HMFB-110 : Foundations of Hospitality Management**

\*Formerly known as Introduction to Food and Beverage Management\* ... Students will learn about preparing themselves as professionals with the attitudes and self-preparations for a rewarding career. They will prepare communications for a successful employment search, engage in active practice interviews, learn how to conduct themselves at a career fair and in telephone interviews, and be able to manage the employment search process. Students will learn about the knowledge, skills, and abilities necessary to flourish as a food and beverage manager, and food and beverage career options will be explored within the context of the hospitality industry.

**Credits** 3

**CULP-225 : Garde Manger**

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.

**Credits** 3

**Prerequisites**

15 culinary lab credits

**APFS-155 : Gastronomy**

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.

**Credits** 3

**CULP-325 : Global Cuisines**

Students will study the cultures and cuisines of the Americas, Mediterranean, Africa and Asia. They will prepare, taste and evaluate traditional and iconic regional dishes and discuss the unique applications of ingredients, tools, methods and techniques used. Contemporary concepts will be introduced to examine how global cuisine has evolved and will continue based on developing trends and current and future challenges. Studying global cuisine with past, present and future in mind, contextualizes the kitchen experience.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100) and Hospitality Supply Chain Management (HMFB-115)

**LART-215 : Global Cuisines & Cult: China**

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. Anthony Bourdain Scholarship is available for eligible students and a payment plan can be arranged with the travel company. Passport is required.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**LART-205 : Global Cuisines & Cult: France**

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. Anthony Bourdain Scholarship is available for eligible students and a payment plan can be arranged with the travel company. Passport is required.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**LART-225 : Global Cuisines & Cultures: Costa Rica**

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 Costa Rica. We will visit farms, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production, consumption, and culinary tradition. Anthony Bourdain Scholarship is available for eligible students and a payment plan can be arranged with the travel company. Passport is required.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**LART-200 : Global Cuisines and Cultures: Italy**

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. Anthony Bourdain Scholarship is available for eligible students and a payment plan can be arranged with the travel company. Passport is required.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**LART-220 : Global Cuisines and Cultures: Peru**

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. Anthony Bourdain Scholarship is available for eligible students and a payment plan can be arranged with the travel company. Passport is required.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**LART-210 : Global Cuisines and Cultures: Spain**

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. Anthony Bourdain Scholarship is available for eligible students and a payment plan can be arranged with the travel company. Passport is required.

**Credits** 3

**Prerequisites**

College Writing (LITC-100)

**LART-230 : Global Cuisines and Cultures: U.S. Northern California**

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.

**Credits** 3

**BPSE-230 : Global Cuisines and Cultures: U.S. Northern California**

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.

**Credits** 3

**ADWN-507 : Global Wine Business Operations**

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 a discussion of future global wine issues.

**Credits** 3

**Corequisites**

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits and Introduction to Mixology ([ADWN-509](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#))

**MWBM-500 : Global Wine Business Operations**

This course examines key aspects of wine operations that are paramount in understanding wine's place in the international marketplace by focusing on the key elements of the global wine business environment: global beverage market structures, production and consumption trends, sales models, global value chains, sales, marketing, and public relations. This foundation of understanding key concepts of the global wine market creates a framework for understanding current wine business issues in the US and evaluating the United States' place in the global wine context. The analysis of global and domestic wine issues and case studies creates an understanding of how to develop cost and sales strategies to achieve continued growth and sustainability in the global wine arena.

**Credits** 3

**Corequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A) and New World--Southern Hemisphere (MWBM-530)

**LART-250 : Globalization in Historic and Contemporary Contexts**

This course examines the interdisciplinary topic of globalization, beginning with the history of increasing interconnection, including colonialism and imperialism, and highlighting the differences and similarities of previous forms of exchange from those practiced today. Students will discuss the impact of globalization on the state, individuals, and multinational entities such as corporations and NGOs, while avoiding the over-generalized use of the term that reduces it to the trope of McDonald's in Siberia or sushi in American grocery stores. At the end of this class, students will emerge with an understanding of how new global mobility and the power structures implicit in that mobility require us to reexamine previously accepted units such as state, company, or social group.

**Credits** 3

**MWBM-580 : Graduate Seminar and Capstone Project**

This online, practical course will provide learners with the strategies, skills, and tools they need to conduct effective research and produce quality written work. The course will serve as the capstone seminar, designed to provide MPS in Wine and Beverage Management learners with the opportunity to apply, demonstrate, integrate, and synthesize the competencies and learning outcomes obtained and developed throughout the Wine and Beverage Management program and overall course of study. These competencies will be applied to a relevant project selected by the learner, whether it be an entrepreneurial venture, a project for a current or future employer, or a personal interest project, viewed through a business lens. Through the successful completion of a series of structured research and development check-points, MPS learners will demonstrate that they possess the ability to complete scholarly research and write a formal academic paper using relevant sources in part one of this course. This research will form the basis for a business model canvas, selected business plan components, and a business presentation, for the selected final project.

**Credits** 2

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), The New World--Southern Hemisphere (MWBM-530), Residency Two-Wine Summit + Framing of Capstone (MWBM-501B), The Old World-Northern Wine Countries of Europe (MWBM-540), Spirits, Fermented, and Non-Alcoholic Beverages (MWBM-550), The Old World-Southern and Eastern Europe (MWBM-560), and Entrepreneurial Innovation & Business for Wine and Beverage (MWBM-570).

**Corequisites**

Residency Three-Capstone Presentation Residency (MWBM-501C)

**MCUL-580 : Graduate Seminar and Capstone Project**

This course guides and challenges the learner to methodically design/develop their intentions for a future business endeavor aimed at the category of distinguished restaurant hospitality. Drawing from their own inspiration -- and shaped by the coursework and accumulated experiences of this program -- students will prepare a comprehensive presentation including a sample menu, beverage list, service brief, workbook (including a design sketch or mood-board), and poster presentation. The culmination of the project will take place during Residency III, when the students will deliver a presentation and prepare and present a sampling of their work sufficient to provide a panel of evaluators with information and experience from which they will prepare a critical review. Students will demonstrate high-order knowledge not only through their own presentation but also by participating in critical review of fellow students' work as part of the assessment process.

**Credits** 3

**Prerequisites**

Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2), Residency II – International Perspectives on Food & Wine (MCUL-501B), The Art and Contributions of Great Wine and Cuisine (MCUL-540), Culinary Strategy and Food Systems Innovation (MSFS-550), Restaurant Internship Experience II (MCUL-502B1), Leadership, Engagement, and Impact (MSFS-570), Marketing and Brand Strategies for the Restaurateur (MFBS-560), Restaurant Internship Experience II (MCUL-502B2)

**Corequisites**

Residency III, Presentation of Capstone Project (MCUL-501C)

**ADWN-510 : Graduate Seminar in Research and Writing**

This online, practical, hands-on course will provide learners with the strategies, skills, and tools they need to conduct effective academic research and produce quality written work. The course will provide MPS in Wine Management learners with the opportunity to apply, demonstrate, integrate, and synthesize the competencies and learning outcomes obtained and developed throughout the Wine Management program and overall course of study. Through the successful completion of a series of structured research and development check-points, MPS learners will demonstrate that they possess the knowledge, skills, in Wine Management, in order to advance their professional position, and take their place in the world of wine.

**Credits** 3

**ADWN-511 : Graduate Seminar: Research, Scholarly Writing, Business Project, Part 1**

This first of two online, practical, hands-on courses will provide learners with the strategies, skills, and tools they need to conduct effective academic research and produce quality written work. The courses will provide MPS in Wine Management learners with the opportunity to apply, demonstrate, integrate, and synthesize the competencies and learning outcomes obtained and developed throughout the Wine Management program and overall course of study. Through the successful completion of a series of structured research and development check-points, MPS learners will demonstrate that they possess the knowledge, skills, in Wine Management, in order to advance their professional position, and take their place in the world of wine.

**Credits** 1.5

**Corequisites**

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits and Introduction to Mixology ([ADWN-509](#)), Global Wines Business Management ([ADWN-507](#))



**ADWN-512 : Graduate Seminar: Research, Scholarly Writing, Business Project, Part 2**

This course will serve as the second part in a two-part capstone seminar, designed to provide MPS in Wine and Beverage Management learners with the opportunity to effective research, produce quality written work, and apply the research to a business focused project. The learners will apply, demonstrate, integrate, and synthesize competencies and learning outcomes obtained and developed from courses throughout the Wine and Beverage Management graduate program, in projects relevant to a specific topic of interest. As an example, learners might call on their knowledge of terroir, viniculture, or viticulture – or their insights about emerging trends within the global wine marketplace – or their understanding of specific laws that apply to wine and beverage distribution channels, applying their knowledge to a project that demonstrates their place as a professional within the industry.

These competencies will be applied to a series of scaffolded exercises that will help the learner complete the preparation of a specific project (on a topic identified in Part 1 of this course). This project may be in the form of a plan for an entrepreneurial venture, a project for a current or future employer, or a personal interest project, viewed through a business lens.

**Credits** 1.5

**Corequisites**

Old World Wines: Southern and Eastern Europe, ([ADWN-503](#)), Northern Wine Countries of Europe: The Wines of France, Germany, Austria, Switzerland, and Hungary ([ADWN-502](#)), Fermented and Non-Alcoholic Beverages ([ADWN-506](#))

**BAKE-210 : Hearth Breads and Rolls**

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.

**Credits** 3

**Prerequisites**

Baking and Pastry Techniques (BAKE-105).

**Prerequisite or Corequisite**

Baking Ingredients and Equipment Technology ([BAKE-110](#)).

**CULP-130 : High-Volume Production Cookery**

This course provides 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.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100).

**HIST-200 : History and Cultures of Asia**

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. Offered at CIA Singapore only.

**Credits** 3

**Prerequisites**

College Writing ([LITC-100](#)).



**HIST-205 : History and Cultures of Europe**

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. Offered at CIA Singapore only.

**Credits** 3

**Prerequisites**

College Writing ([LITC-100](#)).

**HIST-210 : History and Cultures of the Americas**

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. Offered at CIA Singapore only.

**Credits** 3

**Prerequisites**

College Writing ([LITC-100](#)).

**LART-255 : History of Africa**

This course surveys the history of Africa from the beginnings of human civilization to the present. Africa is home to one of the earliest cradles of civilization and, at present, 54 sovereign nations. Over 1.2 billion people live there and together, they speak more than 2,000 languages. Given this vast swath of time and experiences, this course can not be comprehensive; instead, it is structured to offer a deep dive into topics crucial to understanding Africa's past and its peoples. It begins by asking to students to consider how we know what we know about African history and cultures. In its second section, it addresses the origins of humanity and the development of early technologies before continuing on through the rise of kingdoms and empires. From there, it turns to Africa's incorporation into the modern global system with the growth of slave trade networks and the ensuing diaspora. The fourth section takes up the spread of colonization and responses to it, the results of which take root in a broad range of independence movements. The course concludes with a study of contemporary African identities.

**Credits** 3

**Prerequisites**

College Writing ([LITC-100](#)).

**HMFB-200 : Hospitality Internship Orientation**

Non-Credit Course

**HMMS-425 : Hospitality Labor Relations**

This course provides an in-depth exposure to the complex and dynamic nature of labor-management relations in the hospitality industry. Students are exposed to the management of the collective bargaining process and union contracts. Within the labor relations process, students learn how to manage areas such as union organization campaigns, strikes, unfair labor practices, disciplinary procedures, and grievances and arbitrations.

**Credits** 3

**MGMT-309 : Hospitality Law**

This course will introduce the student to various business structures, ethical practices, and governmental regulations. Legal issues with regard to employees, menus, beverages, contracts, and management responsibilities will be reviewed. Safety and security of guests and employees will be studied. Emphasis will be placed on the examination, interpretation, and analysis of hospitality related legal cases.

**Credits** 3

**Prerequisites**

Externship-Culinary Arts (EXTN-220) or  
Externship-225 (EXTN-225)

**HMHC-310 : Hospitality Law**

This course will introduce the student to various business structures, ethical practices, and governmental regulations. Legal issues with regard to employees, menus, beverages, contracts, and management responsibilities will be reviewed. Safety and security of guests and employees will be studied. Emphasis will be placed on the examination, interpretation, and analysis of hospitality related legal cases.

**Credits** 3

**Prerequisites**

Hospitality Management Internship (HMFB-300).

**HMFB-300 : Hospitality Management Internship**

A required 500-hour, 12 week experiential course designed as a complementary work experience to enhance the students' knowledge, skills and abilities in hospitality business management. Students will work alongside industry professionals, experiencing real-life context and application of their course work. Internship site selections are individually tailored to support each student's academic goals and experience. All sites require the use of research, writing, analytical, and presentation skills in a supervised setting to accomplish a specific project or goal within a designated time frame.

**Credits** 3

**Prerequisites**

Modern Banquet Cookery (CULA-260), Service and Beverage Management (HMFB-210), and Managerial Accounting (MGMT-225) or Finance (MGMT-255), ServSafe Exam (CUSC-100A/105A).

**HMHC-315 : Hospitality Operations Management**

\* Formerly known as Hospitality Facilities and Operations Management\* ... This course is intended for Hospitality Management students. This course will introduce the student to the basic concepts and design features that are practiced in the foodservice and hospitality industry. Topics will include project development concepts, conceptual space planning, construction management, architectural design processes, industry practices, equipment selection, and layout principles. Emphasis will be placed on the management aspect of facility maintenance and repair. Students will design a hypothetical foodservice facility using appropriate software.

**Credits** 3

**HMFB-115 : Hospitality Supply Chain Management and Procurement**

\*Formerly known as Food Product Identification, Selection, and Procurement\* ... Students will examine principles and practices concerned with the sourcing, quality assessment, and proper care and handling of meat, seafood, produce, dairy, and grocery products available to today's food buyer. Special topics include expert product information on various food groupings and the need for clear and concise specifications. Testing and evaluation techniques are also emphasized. This course will also include observation and experience in a "Manager in Training" role in storeroom operations utilizing campus meat/fish fabrication and storeroom facilities.

**Credits** 3

**HOSP-350 : Hospitality, Service, and Restaurant Management**

Students will study, participate, and engage in critical-thinking topics including the fundamentals of reservation and point-of-sale systems, beverage management and cocktails, merchandising products and services, controlling inventory, managing costs, and assuring high-quality service to all customers. Students will apply and evaluate systems that are relevant to providing high-quality table service and hospitality.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**Prerequisite or Corequisite**

Wine and Beverage Studies ([HOSP-355](#)).

**HOSP-350A : Hospitality, Service, and Restaurant Management - American Bounty**

Within Hyde Park's American Bounty restaurant students will study, participate, and engage in critical-thinking topics including the fundamentals of reservation and point-of-sale systems, beverage management and cocktails, merchandising products and services, controlling inventory, managing costs, and assuring high-quality service to all customers. Student will apply and evaluate systems that are relevant to providing high-quality table service and hospitality.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**Prerequisite or Corequisite**

Wine and Beverage Studies ([HOSP-355](#)).

**HOSP-350B : Hospitality, Service, and Restaurant Management - Bocuse**

Within Hyde Park's Bocuse restaurant students will study, participate, and engage in critical-thinking topics including the fundamentals of reservation and point-of-sale systems, beverage management and cocktails, merchandising products and services, controlling inventory, managing costs, and assuring high-quality service to all customers. Student will apply and evaluate systems that are relevant to providing high-quality table service and hospitality.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**Prerequisite or Corequisite**

Wine and Beverage Studies ([HOSP-355](#)).

**HOSP-350C : Hospitality, Service, and Restaurant Management - Caterina**

Within Hyde Park's Ristorante Caterina de' Medici students will study, participate, and engage in critical-thinking topics including the fundamentals of reservation and point-of-sale systems, beverage management and cocktails, merchandising products and services, controlling inventory, managing costs, and assuring high-quality service to all customers. Student will apply and evaluate systems that are relevant to providing high-quality table service and hospitality.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**Prerequisite or Corequisite**

Wine and Beverage Studies ([HOSP-355](#)).

**HOSP-350P : Hospitality, Service, and Restaurant Management - Post Rd Brewhouse**

Students will study, participate, and engage in critical-thinking topics including the fundamentals of reservation and point-of-sale systems, beverage management and cocktails, merchandising products and services, controlling inventory, managing costs, and assuring high-quality service to all customers. Student will apply and evaluate systems that are relevant to providing high-quality table service and hospitality.

**Credits** 6

**Prerequisites**

27 credits from Subjects CULS, CULA, CULP, BAKE, or EXTN.

**Corequisites**

Wine and Beverage Studies ([HOSP-355](#)).

**Prerequisite or Corequisite**

Wine and Beverage Studies ([HOSP-355](#)).

**MGMT-210 : Human Resource Management**

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.

**Credits** 3

**BAKE-215 : Individual and Production Pastries**

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 will create verrines, layered desserts, tarts, petit gateaux's, and a variety of petit fours.

**Credits** 3

**Prerequisites**

Baking and Pastry Techniques (BAKE-105)

**Prerequisite or Corequisite**

Baking Ingredients and Equipment Technology ([BAKE-110](#)).

**SOCS-175 : Industrial and Organizational Psychology**

This course is an introduction to the major concepts of industrial and organizational psychology: the application of behavioral science research and theory to humans in the workplace. Industrial and organizational psychology is an applied behavioral science, which means that it takes research findings and theories and applies them to human behavior in the workplace. This course will explore individual behavioral patterns relative to job function, the psychological impacts of stress, the development of emotional intelligence, business anthropology's cultural impact, the dynamics of group performance, and motivational and leadership theory.

**Credits** 3

**CUSC-415 : Ingredient Functionality: Texture Development, Stability, and Flavor Release**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200), College Algebra (MTSC-110) or Calculus I (MTSC-205), Science Fundamentals (MTSC-115), Introduction to Statistics (MTSC-200), 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).

**CULS-105 : Ingredients and Techniques of Fabrication**

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.

**Credits** 3

**FREN-201 : Intermediate French**

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.

**Credits** 3

**Prerequisites**

Elementary French II (FREN-102).

**FREN-355 : Intermediate French II**

Level 4 of French mainly offered as an independent study on rare occasions.

**Credits** 3

**Prerequisites**

Intermediate French (FREN-350)

**ITAL-201 : Intermediate Italian**

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.

**Credits** 3

**Prerequisites**

Elementary Italian II (ITAL-102).

**SPAN-201 : Intermediate Spanish**

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.

**Credits** 3

**Prerequisites**

Elementary Spanish II (SPAN-102).

**SPAN-355 : Intermediate Spanish II**

Level 4 of Spanish, used as an independent study when needed.

**Credits** 3

**Prerequisites**

Intermediate Spanish (SPAN-201)

**LITC-305 : Interpreting Literature**

This is an upper-level, discussion-based course focusing on the critical reading and analysis of literature. Students will learn to read texts closely and deeply while understanding them within thematic, historical, and/or cultural contexts. Readings may include novels, short fiction, poetry, drama, essays, and literary criticism. Course work includes reading assessments and writing of critical essays.

**Credits** 3

**Prerequisites**

College Writing II (LITC-105).

**MGMT-422 : Intraventure Critique, Analysis, and Evaluation**

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.

**Credits** 3

**Prerequisites**

Intraventure Operations Technology (MGMT-317), Menu Development and Testing (MGMT-330), Intraventure Planning (MGMT-445), Managerial Accounting (MGMT-225), and Human Resource Management (MGMT-210).

**Prerequisite or Corequisite**

Intraventure Operations ([MGMT-421](#)).

**MGMT-421 : Intraventure Operations**

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.

**Credits** 3

**Prerequisites**

Human Resource Management (MGMT-210), Managerial Accounting (MGMT-225), Intraventure Operations Technology (MGMT-317), Menu Development and Testing (MGMT-330), and Intraventure Planning (MGMT-445).

**Prerequisite or Corequisite**

Intraventure Critique, Analysis, and Evaluation ([MGMT-422](#)).

**MGMT-317 : Intraventure Operations Technology**

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.

**Credits** 3

**Prerequisites**

Marketing Principles (MGMT-205).

**MGMT-445 : Intraventure Planning**

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.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115), Introduction to Corporate Ventures (MGMT-315), Corporate Finance (MGMT-260), and Marketing Principles (MGMT-205).

**Prerequisite or Corequisite**

Managerial Accounting ([MGMT-225](#)), Intraventure Operations Technology ([MGMT-317](#)), and Menu Development and Testing ([MGMT-330](#)).

**CULP-115 : Introduction to À La Carte Cooking**

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.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100).

**MGMT-340 : Introduction to Entrepreneurship**

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.

**Credits** 3

**Prerequisites**

Human Resource Management (MGMT-210), and Finance (MGMT-255) or Managerial Accounting (MGMT-225).



**CUSC-105 : Introduction to Food Science**

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.

**Credits** 3

**Prerequisite or Corequisite**

ServSafe Exam (ARTS-150A).

**APFS-110 : Introduction to Food Systems**

This course will help students to understand the connections between the kitchen and the rest of the world. It will provide them with the tools needed to select and source high quality, sustainable ingredients, and inspire them to explore and understand our food system. The focus will be on contemporary methods of food production, distribution, processing, marketing, purchasing, preparation, and waste management. These components will be examined from an environmental perspective with the objective of understanding the resource-intensive nature of the current food system and its impact on social, economic, and environmental sustainability. Particular emphasis will be placed on the contributions of restaurants to the climate crisis and their potential role in ameliorating its causes. It is hoped that through the experience of this course, students will contribute to food sustainability by practicing the responsible sourcing of ingredients.

**Credits** 1.5

**APFS-150 : Introduction to Gastronomy**

An introduction to the social, historical, and cultural forces that have affected or will affect the way in which societies interact with food. Topics to be covered include: comparative foodways, the physiological process of tasting, agriculture and ethics, and terroir. The second half of the class centers on the history of French and American haute cuisine, and how cuisines change in response to technological developments, global events, and shifting cultural attitudes and beliefs toward food and eating.

**Credits** 1.5

**Prerequisite or Corequisite**

College Writing ([LITC-100](#)).

**HOSP-210 : Introduction to Hospitality and Customer Service**

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.

**Credits** 1.5

**HMHC-389.1 : Introduction to Large Convention**

This course offers an introduction to special event planning. Class activities and attending the NAFEM Convention, will expose students to design and implementation of a large industry focused convention. Students will support onsite operational execution of this event.

**Credits** 1

**MTSC-200 : Introduction to Statistics**

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.

**Credits** 3

**MGMT-100 : Introduction to the Hospitality Industry**

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.

**Credits** 1.5

**HOSP-300 : Introduction to Wine Studies**

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.

**Credits** 1.5

**BPSE-441 : Japan As Inspiration**

This course will allow students to apply the skills they have learned in the previous sections to develop and execute repetition with respect to Japanese tradition and cooking techniques, while considering local and sustainable dining trends in the American market. They'll continue learning advanced techniques for preparing Japanese cuisine, combined with today's innovative Japanese food and beverage pairing; practice repetitions on the variety of cooking techniques for traditional Japanese cuisine; and be exposed to the influences Japanese cuisine has on different cuisines internationally. Lessons will evolve from tradition to adaptability with a Japanese mindset of seasonal, local, and sustainable. Use of Japanese ingredients and western substitutions will be practiced, so recipes that call for an unavailable ingredient can use an acceptable substitute. Students will also explore the rich history of fermented beverages in Japanese culture, with particular emphasis on sake, and learn to pair dishes with beverages. Integrated with the CIA's Japanese Cuisine concentration, this course will give students a basic-level certification in the knowledge and skills needed to discuss and serve sake at a professional level.

**Credits** 3

**Corequisites**

History and Culture of Japan (LART-340), Advanced Japanese Cuisine/Kaiseki (ADVC-305), Basic Japanese Cuisine (BPSE-440), Concentration Capstone: Japanese (BPSE-450J).



**LART-340 : Japanese Culture and History**

This course will give students an overview of the currents of Japanese history, from its early beginnings in the Jomon Period through the post-World War II era. Students will examine various types of evidence that historians use to interpret the past, and gain an appreciation of the ways in which analysis of classic works of literature, political documents, diaries, painting, weaponry, clothing, and poetry reveals history as dramatic. That analysis of historical evidence also teaches us that history is something created by actual people who held opinions about their social worlds and made decisions in their daily lives. Finally, students will consider Japan's remarkable ecological conditions and the influence they have exerted on the societies that inhabited its islands.

**Credits** 3

**Corequisites**

Basic Japanese Cuisine (BPSE-440), Advanced Japanese Cuisine/Kaiseki (ADVC-305), Japan as Inspiration (BPSE-441), Concentration Capstone: Japanese (BPSE-450J).

**Prerequisite or Corequisite**

College Writing ([LITC-100](#)).

**LART-260 : Justice, Ethical Leadership & Truth**

This course will examine the intersection of leadership and ethics as it relates to the idea of justice in a variety of contexts including, but not limited to, political, social, and economic. Students will examine the ethical dilemmas of leadership and the moral implication of decision-making for both personal integrity and citizenship. The purpose of this course is to make visible the ethical challenges and decisions facing leaders as they decide what is just. Readings that focus on equality, liberty, empathy, and rights will be interrogated throughout the course.

**Credits** 3

**HSBV-375 : La Sommelierie: Developing and Delivering a Professional Beverage Program**

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.

**Credits** 3

**Prerequisites**

Wine Studies (HOSP-305), Introduction to Wine Studies (HOSP-300), Wine and Beverage Studies (HOSP-355) or Service & Beverage Management HMFB-210;

**Prerequisite or Corequisite**

Advanced Principles of Service Management in Hospitality ([HSBV-380](#)), Advanced Wine Studies ([HSBV-404](#)), A Sense of Place: Critical Perspectives on the California Wine Industry ([LART-400](#)), Spirits and Principles of Mixology ([HSBV-300](#)).

**BPSE-420 : Latin Cuisines: Mexico, Central America, and the Caribbean**

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.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301L), Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335), Latin Cuisines: South America (BPSE-421), Concentration Capstone: Latin (BPSE-450L).

**BPSE-421 : Latin Cuisines: South America**

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.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301L), Ancient Foods in a Modern World: Latin American Crops in the Global Arena (LART-335), Latin Cuisines: Mexico, Central America, and the Caribbean (BPSE-420), and Concentration Capstone: Latin (BPSE-450L).

**LART-336 : Latinx in the United States**

This interdisciplinary course is an introduction to Latinx in the United States. It focuses on the contemporary social, racial and economic challenges they experience in their country. The course also explores the contributions of Latinx to business, education, medicine, the food industry, and the arts. Some of the topics discussed are the origin of Latinx in the U.S., the reasons fueling modern immigration, social and class differences amongst different groups, racial discrimination, gender bias and inequalities, religious beliefs, and entrepreneurship. The course seeks to engage students to share their insight about topics discussed in class, the assigned readings, and their personal experiences.

**Credits** 3

**Prerequisites**

College Writing (LITC-100)

**MGMT-410 : Leadership and Ethics**

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.

**Credits** 3

**MSFS-570 : Leadership, Engagement, and Impact**

This course will introduce students to the different ways that individual stakeholders can actively influence the practices and policies that control the global food system. The class will focus on showcasing how chefs, farmers, and others use their personal profiles, restaurants, and networks to influence policies related to worker rights, environmental sustainability, nutrition incentives, and social justice. The course will present historical and current case studies of individuals and companies leading food system reforms by changing their own business practices, working directly with community-based organizations, and advocating for policy changes.

**Credits** 3

**Prerequisites**

For MPS in Sustainable Food Systems students: Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530), Exploring Hudson Valley Food Systems (MSFS-501B), Sustainable Diets and Public Health (MSFS-540) Culinary Strategy and Food System Innovation (MSFS-550)

For MPS in Food Business students: Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B), Food Industry Organizational Management (MFBS-542), Culinary Strategy and Food System Innovation (MSFS-550) Corequisite(s): Hospitality, Branding, and Marketing Strategies (MFBS-562)

For MPS in Culinary Arts students: ): Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2), Residency II – International Perspectives on Food & Wine

(MCUL-501B), The Art and Contributions of Great Wine and Cuisine (MCUL-540), Culinary Strategy and Food Systems Innovation (MSFS-550), Restaurant Internship Experience II (MCUL-502B1)

**Corequisites**

For MPS in Sustainable Food Systems students: Food Movement Voices: How to Create Change (MSFS-560)

For MPS in Culinary Arts students: Marketing and Brand Strategies for the Restaurateur (MFBS-560), Restaurant Internship Experience II (MCUL-502B2)

**MFBS-540 : Legal Strategies and Challenges for the Restaurateur**

This course includes instruction in establishing the solid legal and financial foundation necessary for a successful, sustainable, and scalable business. Using real-world examples of challenges faced by new restaurant operators and business leaders, learners will study various types of legal entities for a business, investigate early options for real estate, and explore various financing structures, including potential outside investment. Additional topics to be covered include contracts and agreements, insurance, licensing, human resources law, intellectual property protection, and minimization of legal risks commonly faced by early-stage restaurant and foodservice businesses.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B).

**Corequisites**

Restaurant Operations & Management Strategies (MFBS-550)

**LITC-200 : Literature and Composition**

This is a 200-level literature and writing course focusing on the critical thinking, discipline, and skills involved in reading literature and writing analytical essays. While developing your abilities as a writer, you'll be challenged to read literary texts carefully and critically, discovering the reader's role in interpreting the meaning of a text and cultivating a tolerance for (even an appreciation of) ambiguity. The aim of the course is to extend your capacity to think critically—that is, to explore issues from multiple perspectives and, through your reading, to develop ideas that are important to you.

**Credits** 3

**Prerequisites**

College Writing (LITC-100).

**MSFS-510 : Local, Regional, and Global Food Systems**

The food system is a series of activities designed to feed and nurture us. This course will examine food systems on a global, regional, and local scale through the lens of sustainability. Students will learn about the industrial functions that formulate a food system and some of the factors that impact it. Topics will include trade, government policies, as well as nutritional, social, economic, and environmental matters. Students will explore a variety of initiatives designed to reform food systems while deliberating the complexities of balancing the Triple Bottom Line: People, Planet, and Profits. Through weekly course work, students will gain broad knowledge of food systems and conceptualize ways to influence improvements.

**Credits** 2

**Corequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), and Systems Thinking Seminar (MSFS-505)

**HMCE-325 : Logistics & Tech for Tourism & Event Planning**

This course is designed to introduce the student to technological and logistical issues and applications in culinary tourism and event planning. Students will be exposed to technologies for conference/travel and event management. Usage of media to develop market presence and attract clients.

**Credits** 3

**MSFS-590 : Making Change in the Food System: Leadership Perspectives**

This course focuses on key changemakers and the sectors they represent across the food system, from multinational corporations to local community programs, farms to restaurants, investment to technology. Students will experience ways to evaluate effective leadership traits in individuals and effective industry-wide leadership by companies and organizations. Each week's topic will center around an in-depth interview with a guest speaker to determine what makes them successful as leaders, what contributes to the ability of their companies and organizations to effect change (failures included), and what they are looking for when hiring new team members. Framing lectures and forum discussions will reinforce key learnings from the guest speakers, while projects will allow students to research and develop their own leadership strategies; by the end of the class, students will be able to begin designing and communicating successful leadership strategies, preparing them for their future careers in the food system leadership.

**Credits** 2

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530), Exploring Hudson Valley Food Systems (MSFS-501B), Sustainable Diets and Public Health (MSFS-540) Culinary Strategy and Food System Innovation (MSFS-550), Food Movement Voices: How to Create Change (MSFS-560), Leadership, Engagement, and Impact (MSFS-570)

**Corequisites**

Applied Project in Sustainable Food Systems (MSFS-580), Presentation of Capstone Project/ Graduation (MSFS-501C).

**HMMS-303 : Managed Service I**

This course is designed to introduce the students to various segments of the hospitality industry including health care, college/university, school (K-12), business and industry, leisure/ recreation, vending, in-flight, and corrections. The traditional food service opportunities are enhanced, but the course goes further in-depth into the other services now being offered by the hospitality companies; i.e., housekeeping, environmental services, and patient care.

**Credits** 3

**HMMS-323 : Managed Service II**

This course provides students with an understanding of the unique management issues facing the operation of the following hospitality venues: sports stadiums, business and industry accounts (B&I), convention centers, colleges and universities, private/public schools, healthcare such as medical centers, hospitals, critical care retirement centers (CCRC's), and museums/performing arts centers. Students will analyze case studies, contracts, and tour local hospitality properties to describe contract food management operations.

**Credits** 3

**MGMT-225 : Managerial Accounting**

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.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115).

**MGMT-321 : Managing Technology in the Hospitality Industry**

This course will introduce students to the information needs of hospitality businesses and the technologies utilized by those businesses. Current technologies will be evaluated along with the selection, implementation, and management of those technologies. Security and the effective use of technology to support management decision-making will be explored. In addition, students will research emergent technologies and evaluate their future impact on hospitality businesses.

**Credits** 3

**Prerequisites**

Financial Accounting (MGMT-115), and Externship (Culinary Arts) (EXTN-220) or Externship (Baking & Pastry) (EXTN-225).

**HMHC-320 : Managing Technology in the Hospitality Industry**

This course will introduce students to the information needs of hospitality businesses and the technologies utilized by those businesses. Current technologies will be evaluated along with the selection, implementation, and management of those technologies. Security and the effective use of technology to support management decision-making will be explored. In addition, students will research emergent technologies and evaluate their future impact on hospitality businesses.

**Credits** 3

**Prerequisites**

Hospitality Management Internship (HMFB-300)

**MFBS-565 : Manufacturing, Co-Packing, Supply Chain, and Legal Contracts**

In this course students will explore and evaluate food product sources through a nutritional and environmental impact lens. Emphasis will be placed on the examination of consumer demand for transparency in where food comes from, including how it's farmed and processed, and analysis of organizational and government impact and oversight. Students will evaluate these issues and develop an actionable blueprint for creating a procurement and production pathway for a product. Practical topics of sourcing a manufacturer or copacker, assuring quality standards, and memorializing needs in legal contracts, will be investigated with application to a specific business model.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B), Concept Building, Proving, Prototyping (MFBS-545) and Differentiation, Branding, and Packaging (MFBS-555).

**Corequisites**

Sales, Marketing, Distribution (MFBS-575)

**MFBS-560 : Marketing and Brand Strategies for the Restaurateur**

This course will provide the strategies and skills needed to navigate the food industry from a marketing and branding perspective. The course lectures and supplemental materials will guide learners in the development of relevant and sustainable food and beverage, restaurant, and food-based brand experiences that anticipate and fulfill the needs of today's consumers. This course is designed to set a foundation for generating meaningful new concepts that are viable in the marketplace, desirable to consumers, and operationally and financially feasible. Learners will practice developing and applying the concepts and tools such as writing a business challenge statement, brand development and positioning work, storytelling, guest segmentation and needs identification in order to learn how to respond to the challenges of a competitive market.

**Credits** 3

**Prerequisites**

For MPS in Food Business students: Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B), Legal Strategies & Challenges for the Restaurateur (MFBS-540), Restaurant Operations and Management Strategies (MFBS-550).

For MPS in Culinary Arts students: Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2), Residency II – International Perspectives on Food & Wine (MCUL-501B), The Art and Contributions of Great Wine and Cuisine (MCUL-540), Culinary Strategy and Food Systems Innovation (MSFS-550), Restaurant Internship Experience II (MCUL-502B1)

**Corequisites**

For MPS in Food Business students: Real Estate, Capitalization, and Partnership Strategies (MFBS-570)

For MPS in Culinary Arts students: Leadership, Engagement, and Impact (MSFS-570), Restaurant Internship Experience II (MCUL-502B2)

### **MGMT-205 : Marketing Principles**

\*Formerly known as Marketing and Promoting Food\* ... 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.

**Credits** 3

### **MTSC-100 : Mathematical Foundations**

This course covers the basic mathematical skills that will be utilized in several other courses in the CIA degree programs. Topics include problem solving with fractions and decimals, unit conversion, percentages, ratio and proportion, and introductory algebra concepts. Students will practice using mathematics to solve some of the authentic problems they are likely to encounter in their careers and in their personal lives.

**Credits** 1.5

### **MATH-111 : Mathematics**

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.

**Credits** 1.5

### **CULS-115 : Meat Identification, Fabrication, and Utilization**

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.

**Credits** 1.5

#### **Prerequisites**

Culinary Fundamentals (CULS-100) or Culinary Immersion Technology and Theory (CULS-120)-- Cornell students only.

### **HIST-220 : Medieval to Age of Revolution**

Students study the processes of historical investigation in this course. Causation, continuity, and change provide the context of the global historical experience through primary sources, maps, and secondary readings. These historical tools foster an interdisciplinary approach to the study of the past by integrating the history of peoples in a global context. The course begins with the Medieval period and ends with comparative revolutions. It focuses on topics that include the interrelationship between institutions and cultures and the power dynamics involved; challenges to the political and economic status quo; the growing interconnectedness of the world; and new ideas about identity, equality, and power.

**Credits** 3

#### **Prerequisites**

College Writing (LITC-100)

**LART-345 : Mediterranean Food Studies**

This course focuses on key historical, political, and socio-cultural contexts that have defined the food cultures of the Mediterranean region, to understand the region as a whole. With a multidisciplinary approach aiming to intersect theory with practice, it will examine factors that have shaped the culinary traditions of the region, including professional and home cooking, wealth and poverty, feasts and rituals, industrialization and globalization, rural and urban life, family structure, gender roles, sustainability, and innovation. The course will also build students' understanding of the Mediterranean diet and examine current trends reshaping traditional foodways, from changing employment patterns and the rising influence of processed food to the decline of active lifestyles.

**Credits** 3

**Prerequisites**

College Writing (LITC-100) and Introduction to Gastronomy (APFS-150)

**Corequisites**

Advanced Cooking: Cuisine of the Northern Mediterranean (ADVC-301M), Cuisines of the Southern Mediterranean (BPSE-428), Cuisine of the Iberian Peninsula (BPSE-429), Concentration Capstone: Mediterranean (BPSE-450M)

**BUSM-242 : Menu Development**

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.

**Credits** 1.5

**Prerequisites**

Introduction to the Hospitality Industry (MGMT-100).

**MGMT-330 : Menu Development and Testing**

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.)

**Credits** 3

**Corequisites**

Marketing Principles (MGMT-205), Corporate Finance (MGMT-260), and Intro to Corporate Ventures (MGMT-315).

**CUSC-350 : Microbial Ecology of Food Systems**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200), College Algebra (MTSC-110) or Calculus I (MTSC-205), Science Fundamentals (MTSC-115), Introduction to Statistics (MTSC-200), 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).



**CUSC-425 : Modern and Industrial Cooking Tools, Techniques, and Ingredients**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200), College Algebra (MTSC-110) or Calculus I (MTSC-205), Science Fundamentals (MTSC-115), Introduction to Statistics (MTSC-200), 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).

**CULA-260 : Modern Banquet Cookery**

This course examines the varied ways in which banquets and catering events may be executed. Terms relating to equipment and technology, 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. The concept of understanding diversity in cultural, religious, and health and wellness including allergens when planning events and menus will be introduced. Cooking applications are at a beginning level in preparation for increased understanding of food production.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100).

**ACBP-452 : Modern Entremets, Pastries, and Petit Fours**

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.

**Credits** 3

**Prerequisites**

Contemporary Cakes and Desserts (BAKE-245).

**Corequisites**

Advanced Pastry (ADVP-301), Business Planning (MGMT-407), Creative Artisanal Chocolates (ACBP-450), and Pastry Concepts and Design (ACBP-451).

**ADVS-388 : Navigating Degree Completion**

Students who enter the Culinary Institute of America seeking the Bachelor of Baking and Pastry Arts degree or the Bachelor of Culinary Arts degree will take this course. The content is specifically geared toward understanding the unique program requirements of degree-completion transfer students. Each student will meet with an advisor who will review the student's degree audit and expected graduation date. Any questions about transfer credits will be addressed in the advising sessions. Each student will also have the opportunity to meet with the Dean for Academic Engagement and Administration to review their educational plan.

**Credits** 0.5

**ADWN-504 : New World Wines of the Southern Hemisphere, Asia, and the Levant**

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.

**Credits** 3

**Corequisites**

Viniculture and Viticulture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), Distilled Spirits and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Management ([ADWN-507](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#))

**CULP-135 : Non-Commercial Foodservice and High-Volume Production**

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.

**Credits** 3

**Prerequisites**

Culinary Fundamentals (CULS-100) or Culinary Immersion Technology and Theory (CULS-120)--Cornell students only.

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

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, Switzerland, 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.

**Credits** 3

**Prerequisites**

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits, and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Operations ([ADWN-507](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#)).

**Corequisites**

Old World Wines: Southern and Eastern Europe, ([ADWN-503](#)), Fermented and Non-Alcoholic Beverages, ([ADWN-506](#)), Advanced Beverage Management, ([ADWN-505](#)), Graduate Seminar Research and Writing, PART 2 ([ADWN-512](#)).

**CUSC-110 : Nutrition**

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.

**Credits** 1.5

**ADWN-503 : Old World Wines: Southern and Eastern Europe**

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.

**Credits** 3

**Prerequisites**

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits, and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Management ([ADWN-507](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#)).

**Corequisites**

Northern Wine Countries of Europe: The Wines of France, Germany, Austria, Switzerland, and Hungary ([ADWN-502](#)), Fermented and Non-Alcoholic Beverages, ([ADWN-506](#)), Advanced Beverage Management, ([ADWN-505](#)), Graduate Seminar Research and Writing, PART 2 ([ADWN-512](#)).

**MGMT-390 : Organizational Behavior**

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.

**Credits** 3

**Prerequisites**

Human Resource Management (MGMT-210).

**HIST-215 : Origins to Empires**

This course introduces students to the processes of historical investigation. Causation, continuity, and change provide the context of the global historical experience through primary sources, maps, and secondary readings. These historical tools foster an interdisciplinary approach to the study of the past by integrating the history of peoples in a global context. Course content begins with the rise of Homo sapiens, ends with the rise of empires, and focuses on topics that include the relationships between the natural world and civilizations, cultures and institutions, and the power relationships involved. As well, students in the course will examine the creation and evolution of knowledge and ideas over time, and the roles of geography, politics, economics, philosophy, and religion in societies.

**Credits** 3

**Prerequisites**

College Writing (LITC-100)

**ACBP-451 : Pastry Concepts and Design**

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.

**Credits** 3

**Prerequisite or Corequisite**

Advanced Pastry ([ADV-301](#)), Business Planning ([MGMT-407](#)), Creative Artisanal Chocolates ([ACBP-450](#)), and Modern Entremets, Pastries, and Petit Fours ([ACBP-452](#)).

**MGMT-375 : Personal Finance**

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.

**Credits** 3

**Prerequisites**

Finance (MGMT-255) or Managerial Accounting (MGMT-225).

**MSFS-501C : Presentation of Capstone Project**

Over three days of structured Q&A, guest speakers, peer evaluation, discussion and practice, students will hone their skills to prepare for an oral presentation of their final project. The students will gather in their communities of practice for peer review and discussion prior to delivering their final presentation to an audience consisting of MPS faculty and administrators and may include selected invited guests. In addition, the learners will complete self and peer evaluations on final projects as well as on the overall degree program.

**Credits** 1

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530), Exploring Hudson Valley Food Systems (MSFS-501B), Sustainable Diets and Public Health (MSFS-540) and Culinary Strategy and Food System Innovation (MSFS-550), Food Movement Voices: How to Create Change (MSFS-560) and Leadership, Engagement, and Impact (MSFS-570)

**Corequisites**

Corequisite(s): Applied Project in Sustainable Food Systems (MSFS-580), Making Change in the Food System: Leadership Perspectives (MSFS-590).

**BAKE-200 : Principles of Design**

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.

**Credits** 1.5

**SOCS-105 : Principles of Macroeconomics**

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.

**Credits** 3

**MGMT-250 : Principles of Menus and Managing Profitability in Foodservice Operations**

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.

**Credits** 3

**Prerequisites**

Culinary Math (MATH-110) or (MATH-111), Mathematical Foundations (MTSC-100).

**SOCS-100 : Principles of Microeconomics**

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.

**Credits** 3

**PRAC-205 : Professional Baking Practicum**

Baking and Pastry students pursuing the BBA at the CIA Singapore who receive transfer credit for a previously completed, hospitality-related internship/externship for which transfer credit has been awarded will be scheduled for this non-credit professional bridge.

**PRAC-200 : Professional Culinary Practicum**

Culinary students pursuing the BBA at the CIA Singapore who receive transfer credit for a previously completed, hospitality-related internship/externship for which transfer credit has been awarded will be scheduled for this non-credit professional bridge.

Non-Credit Course

**FRSH-100 : Professionalism and Life Skills**

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.

**Credits** 1.5

**APFS-400 : Project in Applied Food Studies**

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.

**Credits** 3

**Prerequisites**

Applied Food Studies (APFS-200), Research Methods for Applied Food Studies (LART-355A)

**FBLS-400 : Project in Food Business Leadership I**

Students will conduct extensive research and analysis of a foodservice organization, the industry and external environment, the organization's competitors, internal organization, and business level strategy. This analysis will culminate in the development of a proposal detailing a key problem facing or an opportunity for the foodservice organization and possible recommendations to address the problem/opportunity. The proposal developed in this course is the foundation for [FBLS-401](#).

**Credits** 3

**Prerequisite or Corequisite**

Advanced Food Service Operations ([MGMT-337](#))

**FBLS-401 : Project in Food Business Leadership II**

In this capstone course students will build on their work from [FBLS-400](#) by developing recommendations and creating an implementation plan to address the problems or opportunities identified for the foodservice organization.

**Credits** 3

**Prerequisites**

Project in Food Business Leadership I (FBLS-400)

**SOCS-110 : Psychology of Human Behavior**

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.

**Credits** 3

**LART-101 : Public Speaking**

Speaking clearly and confidently is essential to success in both professional and personal situations. Effective speech is also crucial to citizenship and civic engagement. This introductory course will provide students with the opportunity to develop and strengthen their ability to speak in public in a variety of contexts. Public Speaking is a performance-based class in which students will be expected to deliver introductory, informative, persuasive, and special occasion speeches. Students will also learn the proper techniques for delivering a PowerPoint presentation. Preparation for effective oral presentation will also help develop students' organizational and critical thinking skills.

**Credits** 3

**MSFS-520 : Race, Class, and Justice From the Field To the Table**

This course will focus on exercises, research and reading from a diverse range of historical and current influential environmental writings from philosophers, economists, environmentalists, theologians, political scientists, naturalists, and practitioners. Learners will analyze the impact that human actions have on the natural world--particularly through foodways, or the social, cultural, and economic practices of producing and consuming food. This course will also explore how our understanding of race/ethnicity, nature, and the environment influences human choices around food. And it offers alternative courses of action toward viable, ethical, and antiracist solutions to questions about sustainable farming, global economic inequality, and world hunger. Throughout the semester, participants will use the lens of race and ethnicity to study and discuss how these two concepts affect access to agricultural land, foodstuffs / foodways, environmental justice and nature.

**Credits** 3

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), and Local, Regional, and Global Food Systems (MSFS-510)

**Corequisites**

Sustainable Agriculture (MSFS-530)

**MFBS-570 : Real Estate, Capitalization, and Partnership Strategies**

This course is designed to provide the solid understanding of real estate concepts that will play a key role in the professional development of a food business leader--particularly pertaining to important concerns of a new business. This will include decision making processes for determining business location, and evaluating lease or purchase agreements. Key information will be provided by faculty, guest speakers, and course materials to develop a solid understanding of ascertaining overall short-term and long-term capital needs. The course will include key approaches for evaluating a variety of corporate structures, investor relationships, and partnerships necessary to support a growing business. Learners will practice business strategy development in these areas.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B), Legal Strategies & Challenges for the Restaurateur (MFBS-540), Restaurant Operations and Management Strategies (MFBS-550).

**Corequisites**

Marketing and Brand Strategies for the Restaurateur (MFBS-560)

**BPSE-426 : Regional Northern Italian Cuisine**

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.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301I), Food and Cultures: Italy (LART-312), Regional Southern Italian Cuisine (BPSE-427), and Concentration Capstone: Italian (BPSE-450I).

**LART-355 : Research Methods**

This course is a survey of research methods with an emphasis on comprehension of business and behavioral science research literature. Its purpose is to introduce students to quantitative and qualitative methods for conducting meaningful inquiry and research. Students will gain an overview of research intent and design, methodology and technique, format and presentation, and data management and analysis informed by commonly used statistical methods. Topics include: developing a hypothesis, a research problem, and related questions; framing the problem with the correct research methodology; collecting data that accurately addresses the research problem; measuring the effectiveness of a program; using data to make decisions; and presenting data to decision-makers and other consumers. The course will provide an overview of the important concepts of research design, data collection, statistical and interpretive analysis, and final report presentation.

**Credits** 3

**Prerequisites**

Introduction to Statistics (MTSC-200), Internship (HMFB-300).

**LART-355A : Research Methods for Applied Food Studies**

This course is a survey of research methods with an emphasis on interdisciplinary and multidisciplinary research in food studies. Its purpose is to introduce students to methods for conducting meaningful and ethical inquiry and research. Students will gain an overview of research intent and design, methodology and technique, format and presentation, and basic data management and analysis. Students will complete a research project during this course.

**Credits** 3

**Prerequisites**

Applied Food Studies (APFS-200).

**CUSC-325 : Research Methods: Scientific Evaluation of Traditional Cooking Techniques**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200) and Science Fundamentals (MTSC-115).

**Prerequisite or Corequisite**

College Algebra ([MTSC-110](#)) or Calculus I ([MTSC-205](#)).

**MCUL-501A : Residency I: Cohort Formation, Culinary Arts MPS**

This course provides learners with the opportunity to connect with their cohort, learn more about the world of distinguished hospitality, meet artisan hospitality professionals and food and wine producers, and complete baseline training in critical evaluation skills and mindsets in the context of a high performing team environment. During this residency, students will participate in a "Keys to Online Learning" session that provides the necessary resources to set them up for program success.

**Credits** 1

**Corequisites**

The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1)

**MCUL-501B : Residency II: International Perspectives on Food and Wine**

This course provides MPS learners with the opportunity to connect with their cohort and learn more about artisan-level food and wine from an international perspective. Students will visit and interact with iconic vineyards, farmers, winemakers, and restaurateurs found in the cradle of the fine dining culture -- France. During this residency, students will participate in a series of interactive sessions to explore the dynamics of champagne, wine, and food pairing led by leading experts. They will also, through an immersive experience, be exposed to operating practices, business philosophies, and attitudes toward social issues, sufficient to develop an understanding and ability to contrast them to that of American-based endeavors.

**Credits** 1

**Prerequisites**

Residency I: Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2)



**MCUL-501C : Residency III: Presentation of Capstone Project**

Over the course of four days, students will prepare and present, for evaluation, a sampling of their vision and interpretation of food and hospitality as an artistic endeavor and business opportunity. The students will prepare a multi-course menu, complete with beverage (wines) pairings, and present it as a dining experience to a panel of evaluators consisting of food critics, chefs, faculty, and fellow students. Along with a poster presentation and workbook describing the envisioned setting/operation for the menu, candidates will provide oral descriptions of the menu and service and will be expected to respond to answer questions from the panelists. In addition, students will complete peer evaluations on final projects and on the overall degree program.

**Credits** 1

**Prerequisites**

Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2), Residency II – International Perspectives on Food & Wine (MCUL-501B), The Art and Contributions of Great Wine and Cuisine (MCUL-540), Culinary Strategy and Food Systems Innovation (MSFS-550), Restaurant Internship Experience II (MCUL-502B1), Leadership, Engagement, and Impact (MSFS-570), Marketing and Brand Strategies for the Restaurateur (MFBS-560), Restaurant Internship Experience II (MCUL-502B2)

**Corequisites**

Graduate Seminar and Capstone Project (MCUL-580)

**MFBS-501A : Residency One: Orientation and Cohort Formation**

This course provides MPS learners with the opportunity to connect with their cohort, practice organization and team management skills, learn more about the entrepreneurial food space, and complete a baseline self-evaluation of skill sets and mind sets in the context of an entrepreneurial career. During this residency, students will participate in a Keys in Online Learning session that provides the necessary resources to set them up for program success.

**Credits** 1

**Corequisites**

The Science of Food Systems (MFBS-510) and Ethical Leadership in the Food Business (MFBS-530).

**MWBM-501C : Residency Three--Presentation of Capstone Project**

Over two and a half days of structured Q&A, peer evaluation, discussion and practice, students will hone their skills to prepare for a verbal presentation of their capstone project. The students will gather in their communities of practice for peer review and discussion prior to delivering their final presentation to an audience consisting of their cohort members, faculty, and potential CIA partners and guests. In addition, the learners will complete self and peer evaluations on final projects as well as on the overall degree program. Students will participate in a graduation ceremony on the final day of the residency. As a part of this residency, students will have the option to arrive early and complete a course in Level I sake certification.

**Credits** 1

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), The New World--Southern Hemisphere (MWBM-530), Residency Two--Tastings, Forum, and Framing of Capstone Project (MWBM-501B), The Old World-Northern Wine Countries of Europe (MWBM-540), Spirits, Fermented, and Non-Alcoholic Beverages (MWBM-550), The Old World-Southern and Eastern Europe (MWBM-560), and Entrepreneurial Innovation & Business for Wine and Beverage (MWBM-570).

**Corequisites**

Graduate Seminar and Capstone Project (MWBM-580)

**MFBS-501C : Residency Three: Presentation of Capstone Project**

Over two days of structured Q&A, peer evaluation, discussion and practice presentation, students will hone their skills to prepare for the final event. The students will gather in their communities of practice for peer review and discussion prior to delivering their final Playbook presentation to an audience of faculty and administrators, and may include selected guests. In addition, students will complete self-evaluations and peer evaluations on final projects/ playbooks and on the overall degree program. Students will participate in a graduation ceremony on the final day of the residency.

**Credits** 1

**Prerequisites**

Prerequisite(s): Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B)

AND

Legal Strategies & Challenges for the Restaurateur (MFBS-540), Restaurant Operations & Management Strategies (MFBS-550), Marketing and Brand Strategies for the Restaurateur (MFBS-560), Real Estate, Capitalization, and Partnership Strategies (MFBS-570)

OR

Concept Building, Proving, Prototyping (MFBS-545), Differentiation, Branding, and Packaging (MFBS-555), Manufacturing, Co-Packing, Supply Chain and Legal Contracts (MFBS-565) Sales, Marketing, Distribution (MFBS-575)

OR

Food Industry Organizational Management (MFBS-542), Culinary Strategy and Food System Innovation (MFBS-550), Hospitality, Branding, and Marketing Strategies (MFBS-562), Leadership, Engagement, and Impact (MFBS-570)

**Corequisites**

Food Business Playbook (MFBS-580)

**MFBS-501B : Residency Two: Framing of Capstone Project**

In this residency, students will have the opportunity to attend the CIA-Harvard Menus of Change® conference focusing on The Business of Healthy, Sustainable, Delicious Food Choices, experiencing the dynamic guest speakers both at the conference and in special sessions designed for the MPS program. Students will have the opportunity to interact with leaders in the food industry and begin to consider who they might identify as members of a committee to provide mentorship for the Capstone project. Capstone project/business playbook introductory information will be communicated to students and students will gain practice with their pitch.

**Credits** 1

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500) and Design Thinking for Food (MFBS-520).

**BAKE-300 : Restaurant and Production Desserts**

This course will focus on individual desserts, à la minute preparations, and components within dessert production. Students will learn station organization, timing, and service coordination for restaurant dessert production and be guided through the cross-utilization of products to improve food cost and labor efficiency. Classroom production will include items appropriate for various uses, such as an à la carte menu or banquet operations. Topics will include dessert balance, flavor pairing, menu planning (à la carte vs. banquet), frozen dessert production/troubleshooting, and developing items to match the style of an operation.

**Credits** 3

**MCUL-502A : Restaurant Internship Experience I**

This year-long internship (first in a series of two) provides students with the opportunity to refine their culinary skillset while immersed in one of the world's top restaurants. Students will be embedded as employees and serve in the capacity of "one of the team" performing various functional roles while being guided and mentored by experienced practitioners. In addition, students will be granted access to appropriate behind functions such as marketing, procurement, cellar management, accounting, HR, and other back-office procedures critical to the success of the enterprise. Students will study and prepare portfolio presentations documenting relevant discoveries concurrently, and in coordination, with formal coursework of the program.

**Credits** 3

**Corequisites**

Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530)

**MCUL-502B : Restaurant Internship Experience II**

This course is the first extension of the immersion experience begun by the students in MCUL-502A. During this second year, students will continue with observational study of their host site with a focus on aesthetic and ethical values of the operation and how those connect to its mission and brand. Students will study and prepare portfolio presentations documenting relevant discoveries concurrently, and in coordination, with formal coursework of the program.

**Credits** 3

**Prerequisites**

Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2), Residency II – International Perspectives on Food & Wine (MCUL-501B)

**Corequisites**

The Art and Contributions of Great Wine and Cuisine (MCUL-540), Culinary Strategy and Food System Innovation (MSFS-550)

**MFBS-550 : Restaurant Operations and Management Strategies**

This course will provide theoretical exposure to effective management strategies and operational models for foodservice focused business ventures. A series of case study explorations and experiential simulations will allow learners to practice a variety of concepts and problem-solving techniques, using individually selected projects. Exercises and assignments will demonstrate how effective strategies affect and impact a business, and how they can successfully facilitate the creation of productive systems that capture value for multiple stakeholders.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Business Fundamentals (MFBS-500), Science of Food Systems (MFBS-510), Design Thinking for Food (MFBS-520), Ethical Leadership in the Food Business (MFBS-530), Framing the Business Playbook (MFBS-501B)

**Corequisites**

Legal Strategies & Challenges for the Restaurateur (MFBS-540)

**HOSP-201 : Restaurant Operations: Baking and Pastry**

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.

**Credits** 3

**Prerequisites**

27 credits from subjects BAKE, HOSP, or EXTN

**MFBS-575 : Sales, Marketing, Distribution**

This course will provide theoretical exposure to best practices as well as hands-on experience in case-explorations and simulated strategy development in food product marketing, sales, and distribution. Students will develop tools and strategies specific to a product in these areas that are designed to meet the needs of today's quickly evolving food and beverage marketplace. Projects will include evaluation of stakeholder expectations, target customer analysis and segmentation, market evaluation and measurement, sales process development, and operational and budgetary efficiency planning.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation (MFBS-501A), Science of Food Systems (MFBS-510), Ethical Leadership in the Food Business (MFBS-530), Business Fundamentals (MFBS-500), Design Thinking for Food (MFBS-520), Framing the Business Playbook (MFBS-501B), Concept Building, Proving, Prototyping (MFBS-545) and Differentiation, Branding, and Packaging (MFBS-555)

**Corequisites**

Manufacturing, Co-Packing, Supply Chain, and Legal Contracts (MFBS-565)

**MTSC-115 : Science Fundamentals**

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.

**Credits** 3

**CUSC-120 : Science of Food**

Using introductory principles of biology and chemistry, students will study the interaction among microbes, plants, animals, and humans. Topics covered include atoms and molecules; composition of carbohydrates, proteins, and lipids; water; biology of animals; and their role in human metabolism and the food system. Additionally, the course will introduce the scientific method and research design so that students will be able to find and comprehend reliable sources of science-based information.

**Credits** 3

**BPSE-400 : Science of Nutrition**

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.

**Credits** 3

**Prerequisites**

Science Fundamentals (MTSC-115) with a grade of "C" or better.

**CULS-116 : Seafood Identification and Fabrication**

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.

**Credits** 1.5

**Prerequisites**

Culinary Fundamentals (CULS-100) or Culinary Immersion Technology and Theory (CULS-120)--Cornell students only.

**CUSC-450 : Senior Thesis: Culinary Science Research Projects**

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.

**Credits** 3

**Prerequisites**

Culinary Science: Principles and Applications (CUSC-200); College Algebra (MTSC-110) or Calculus I (MTSC-205); Science Fundamentals (MTSC-115); Introduction to Statistics (MTSC-200); 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).

**HMFB-210 : Service and Beverage Management**

This course explores table service principles and skills with an emphasis on customer service in a restaurant. Topics to be examined include guest relations, professional communication, and order taking in an à la carte environment; service sequence; point-of-sale systems; cash handling; beginning merchandising; table skills; and dining room preparation. The focus is on service to the guest, while looking at various styles such as Russian, American, and family-style service. Students will also learn the basic principles of beverage service, including suggesting wines and opening wine bottles correctly; serving wine in appropriate glassware and at the correct temperature; identifying key differences between New and Old World wine styles; understanding basic principles of how climate and geography affect the quality and style of wine; showing competence in reading labels from the major wine-producing nations; experiencing the wine tasting process; and identifying grape types used as well as the flavors of wines. The course will also focus on interacting with guests: students will put to work concepts including sequence of service, table maintenance, etiquette, and salesmanship, which will be discussed during lectures.

**Credits** 3

**CUSC-105A : Servsafe Exam**

This National Restaurant Association ServSafe® exam administered at the CIA's San Antonio campus tests knowledge and proficiency in food safety and food service subject matters. A certification exam score of 70% or better is required to pass the exam and become certified. (Pass/Fail grading)

**Prerequisite or Corequisite**

Introduction to Food Science (ARTS-150).

**CUSC-100A/105A : ServSafe Exam**

This National Restaurant Association ServSafe® exam tests knowledge and proficiency in food safety and food service subject matters. A certification exam score of 70% or better is required to pass the exam and become certified. (Pass/Fail grading)

Non-Credit Course

**Prerequisite or Corequisite**

Food Safety ([CUSC-100](#)).

**SOCS-115 : Social Psychology**

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.

**Credits** 3

**BAKE-202 : Specialty Breads**

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.

**Credits** 3

**Prerequisites**

Hearth Breads and Rolls (BAKE-210).

**Corequisites**

Take Service & Beverage Management HMFB-210

**HSBV-300 : Spirits and Principles of Mixology**

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.

**Credits** 3

**MWBM-550 : Spirits, Fermented, and Non-Alcoholic Beverages**

This course examines the regions, production methods and styles of spirits, beer, sake, cider, perry, tea, coffee, juice and water through online lectures, discussion, guest speakers and tastings.

Each beverage is explored in detail through the lens of its historical, current and future impact throughout the world. Spirits, fermented, and non-alcoholic beverages represent not only the oldest, but the most widely consumed beverage category in society today. The parallel concepts of terroir that coffee, tea, spirits, beer, sake and water share with wine, present the opportunity to apply similar learning strategies. Understanding the history, terroir, varieties, labeling, and production techniques for each beverage, coupled with focused tastings and discussion, provides the template for understanding and differentiating these beverages, as well as evaluating their roles in the beverage world.

**Credits** 3

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), The New World--Southern Hemisphere (MWBM-530), and Residency Two--Tastings, Forum, and Framing of Capstone (MWBM-501B).

**Corequisites**

The Old World--Northern Wine Countries of Europe (MWBM-540)

**MGMT-355 : Strategic Management in the Business Environment**

This seminar-style course provides structured exploration into how hospitality and business organizations develop and maintain a competitive focus in a global, ever-changing environment. Topics include an examination of the strategic management process and strategic direction, the internal and external environments, competitive advantage, the impact of stakeholders, business and corporate positioning, and strategy formation. Emphasis is placed on organizational change, strategic and forward thinking, and strategies for growth and sustained success.

**Credits** 3

**Prerequisites**

Marketing Principles (MGMT-205), Human Resources Management (MGMT-210), and Finance (MGMT-255) or Managerial Accounting (MGMT-225).

**HMHC-490 : Strategic Management in the Hospitality Industry**

This capstone course will provide an in-depth study as to how hospitality organizations develop and maintain competitiveness in a global environment. Topics will include strategy formation, branding, mergers, acquisitions, new entrants, crisis management, and the development of new brands. Emphasis will be placed on how companies maintain their competitive focus, develop strategic thinking, make effective use of internal and external resources, and develop strategies for future growth and sustained success. Additional emphasis will be placed on ethical practices and socially responsible management, while staying true to all stakeholders.

**Credits** 3

**Prerequisites**

Marketing Principles (MGMT-205), Human Resources Management (MGMT-210), and Managerial Accounting (MGMT-225) or Finance (MGMT-255).

**MTSC-105 : Survey of Mathematics**

This course is an introduction to selected topics in college-level mathematics. Topics may include, but are not limited to: sets, logic, algebra, graphing and modeling, probability, and statistics. Specialized topics may be included at the discretion of the instructor.

**Credits** 3

**MSFS-500 : Sustainability and Climate Change**

This course offers a deep dive into the subject of sustainability within the context of twin crises, climate change and biodiversity loss. It provides a forum for exploring the social, cultural, political, and economic issues that arise when considering what it means to live and work sustainably in our dramatically changing world. Particular emphasis will be placed on food system contributions to global warming, the way that a changing climate will impact the food system, and the potential of food system change as a tool for slowing the process.

**Credits** 2

**Corequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Systems Thinking Seminar (MSFS-505), and Local, Regional, and Global Food Systems (MSFS-510)



**MSFS-530 : Sustainable Agriculture**

This course will cover the basics of agricultural production, discuss the shortcomings of conventional agricultural practices, and explore sustainable alternatives. The course uses lectures, readings, and interactive activities to provide students with agricultural literacy and challenge them to analyze complex agricultural problems while weighing a variety of social, biological, economic, and political factors. The topics covered include: sustainable agriculture, industrial farming, soil, water, farmland access, new farmer entry, agroecology, regenerative agriculture, permaculture, sustainable animal production, sustainable fisheries, aquaculture, agricultural labor and justice, genetically modified organisms, The Farm Bill, and food policy.

**Credits** 3

**Prerequisites**

For MPS in Sustainable Food Systems students: Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), and Local, Regional, and Global Food Systems (MSFS-510)

**Corequisites**

For MPS in Sustainable Food Systems students: Race, Class, and Justice from the Field to the Table (MSFS-520)

For MPS in Culinary Arts students: Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Restaurant Internship Experience I (MCUL-502A1)

**MSFS-540 : Sustainable Diets and Public Health**

This course will explore the dietary shifts needed in the US and other high, middle, and low-income countries to achieve global sustainability, food security, and public health goals. Students will be challenged to think critically about the characteristics of sustainable and healthy diets, the influencing factors that shape current and emerging food consumption trends, and how different sectors can play a role in advancing evidence-based programs and policies for changing eating patterns in the US and globally. Through readings, videos, interactive discussions, guest lectures, and project assignments, this course will prepare students become effective advocates for programs and policies that support healthy and more sustainable dietary changes among diverse audiences.

**Credits** 3

**Prerequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500), Systems Thinking Seminar (MSFS-505), Local, Regional, and Global Food Systems (MSFS-510), Race, Class, and Justice from the Field to the Table (MSFS-520), Sustainable Agriculture (MSFS-530) and Exploring Hudson Valley Food Systems (MSFS-501B)

**Corequisites**

Culinary Strategy and Food System Innovation (MSFS-550)

**BPSE-351 : Sustainable Food Systems**

This course will inspire students to explore the social, economic, and environmental sustainability within our food system with particular emphasis on issues related to the climate crisis. Through lectures, discussion, project work, and hands on experiences, students will engage in a critical analysis of the historical and contemporary methods of production, distribution, processing, marketing, purchasing, preparation, and waste management within the food system. Participation in this course will provide students with a deep and nuanced understanding of the challenges to nutrition and sustainability presented by historical, political, economic, social, and cultural dynamics, as well as logistics, technology, and physical infrastructure. Special emphasis will be placed on exploring the role and responsibility of chefs, restaurant workers, food business owners, farmers, farmworkers, eaters, consumers, voters, corporations, policy makers, organizations, social movements, and others in making meaningful change and contributing to the development of a more just, equitable, and sustainable food system.

**Credits** 3

**MSFS-505 : Systems Thinking Seminar**

In this course students will delve into the concept of systems thinking as it applies to food systems through a dialogical analysis of the academic literature. Students will apply their understanding of systems thinking in the modeling of a complex food system problem. Application of systems thinking tools will be used to design an intervention that addresses the problem based on their analysis of its critical pressure points and connections. Students will map possible intended and unintended consequences of the intervention.

**Credits** 1

**Corequisites**

Exploring San Francisco Bay Area Food Systems (MSFS-501A), Sustainability and Climate Change (MSFS-500) and Local, Regional, and Global Food Systems (MSFS-510)

**MWBM-501B : Tastings, Forum, and Framing of Capstone Project**

In this residency, students will have the opportunity to attend the CIA Wine Summit and a focused field trip, specially designed for the MPS program, which will include a variety of experts and guest speakers. Through their participation, students will gain key insights into current important topics related to the wine and beverage industry. During the residency, Capstone project guidelines and relevant information will be communications to students. This information will guide them in the completion of a project proposal which they will present in written and oral form to a faculty committee that will provide feedback for students to incorporate in their work on Capstone project development. The residency presents an opportunity for students to begin to identify potential mentorship committee members for their Capstone project. Students will participate in a series of tutored tastings focused on developing professional tasting skills to identify classic characteristics of spirits, sweet wines, fortified wines, as well as beers, ciders, and sakes.

**Credits** 1

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), and The New World--Southern Hemisphere (MWBM-530).

**BPSE-431 : The African American World of Latin America and the Caribbean: Survival and Creativity**

The course will give students a comprehensive introduction to the cuisines of the African American world in its Latin American and Caribbean context. Grounded in history, geography, and culture, the course will present an overview of the African history of Latin America and the Caribbean and then a more in-depth presentation of several key regions such as the Greater Antilles and Brazil. The selected regions will be discussed with reference to their eating cultures, agricultural practices, culinary technologies, and commensal behaviors. Along with the cultural, geographic, and historic component of the course, hands-on in-kitchen experience will introduce students to a repertoire of key dishes from each region, including their historical and cultural background, culinary techniques, major ingredients, and flavor profiles.

**Credits** 3

**Corequisites**

Advanced Cooking: Africa the Matrix (ADVC-301AN), The African American World of the United States: Survival and Creativity (BPSE-430), Concentration Capstone: Africa (BPSE-450AN), History of Africa (LART-255)

**BPSE-430 : The African American World of the United States: Survival and Creativity**

The course is a comprehensive introduction to the cuisines of the African American world in its United States context; grounded in history, geography, and culture. The selected regions will be discussed in detail with references to their eating rituals, agricultural practices, historical content, geography and culinary technologies. The course is a hands-on in-kitchen experience and will introduce students to a repertoire of key regional dishes; while exploring flavor profiles within the African American community.

**Credits** 3

**Corequisites**

Advanced Cooking: Africa the Matrix (ADVC-301AN), The African American World of Latin America and the Caribbean: Survival and Creativity (BPSE-431), Concentration Capstone: Africa (BPSE-450AN), History of Africa (LART-255)

**SOCS-205 : The Archaeology of Food**

Archaeologists utilize material culture to understand the lives of past and present human societies, including the ways in which humans decide what and how to eat. Material culture related to food choices can give significant insight into how and when human beings evolved, spread through, and interacted with their environments and each other. The analysis of archaeological foodways reveals both practical strategies for survival and cultural norms and values, while the utilization of experimental archaeology can recreate lost foods and drinks.

**Credits** 3

**MCUL-540 : The Art and Contributions of Great Wine and Cuisine**

This 15-module course will explore the aesthetic and commercial value of food and wine through a series of case studies. Students will learn an analytical process by which one can study the philosophy, artistic expression, and impact of various practitioners and their culinary signatures as a means to inform and inspire an appreciation for creative endeavor. Drawing from readings, menus, and other forms of documentation, students will discover and evaluate the work of a number of celebrated "masters" with the goal of beginning to recognize and develop their own culinary style.

**Credits** 3

**Prerequisites**

Residency I, Orientation and Cohort Formation (MCUL-501A), The History and Culture of Cuisine and Restaurants (MCUL-500), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1), Advanced Beverage Management (MWBM-520), Real Estate, Capitalization, and Partnership Strategies for the Restaurateur (MFBS-570), Restaurant Internship Experience I (MCUL-502A2), Residency II – International Perspectives on Food & Wine (MCUL-501B)

**Corequisites**

Culinary Strategy and Food Systems Innovation (MSFS-550), Restaurant Internship Experience II (MCUL-502B1)

**MGMT-412 : The Business of Craft**

This class will examine the business of small, artisanal producers of beverages, as well as give the students an opportunity to create their own business plan and build a brand. They will study the history and present state of craft breweries, distilleries, cideries and small wineries. Guest speakers from these industries will share their experiences and insights regarding the creation and maintenance of small, quality-oriented beverage production. This course covers the role of craft beverage as a destination attraction. Emphasis is placed on developing, marketing, and managing the craft beverage experience including customer service, special events and tasting room operations. Upon completion, students should be able to demonstrate tasting room management for craft beverages and its application to tourism and economic development. The course will culminate in a group project that creates a business plan for a craft beverage producer. Students will develop a product and determine its viability in the marketplace by surveying their intended market. If they choose craft beer, they will have an opportunity to have their brand produced at our on-campus brewery, and the product will be sold on campus.

**Credits** 3

**MCUL-500 : The History and Culture of Cuisine and Restaurants**

This 15-module course details the history of the culinary profession, the evolution of the role of a chef, corresponding changes in restaurants over time, and the regard for the profession and its place in society. With a focus on the 20th and 21st Centuries and an emphasis on the West in general and the United States in particular, the course forensically examines how the profession as it exists today developed, forecasts how it is likely to change in the future, and explores the ongoing, albeit often invisible, conversation among its past, present, and future.

**Credits** 3

**Corequisites**

Residency I, Orientation and Cohort Formation (MCUL-501A), Sustainable Agriculture (MSFS-530), Restaurant Internship Experience I (MCUL-502A1)

**HIST-225 : The Modern World**

Students in this course learn the processes of historical investigation. Causation, continuity, and change provide the context of the global historical experience through primary sources, maps, and secondary readings. These historical tools foster an interdisciplinary approach to the study of the past by integrating the history of peoples in a global context. The course begins with Romanticism and the impact of modern nationalism, and considers the global impacts of the Industrial Revolution and Imperialism, and of the quest for domination through world war. Finally, the course examines the development of cultural politics, and shifting values and beliefs over autonomy.

**Credits** 3

**Prerequisites**

College Writing (LITC-100) or Business Communication (MGMT-314)

**MWBM-510 : The New World--Northern Hemisphere**

Through lecture, in depth tastings, guest speakers and class discussion, this course explores the histories, terroirs, varieties and wine regulations of the primary new world wine growing 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 well as food compatibility and wine selection considerations for beverage programs featuring the major wines of these new world countries. An examination of the history, laws, terroir, viticultural and vinicultural techniques, combined with focused tastings of classic varieties, provides the template for understanding any wine growing region. The application of this template enables students to examine wine regions of the United States, Canada, and Mexico in a consistent fashion and identify the unique aspects of the wine industry for each country.

**Credits** 3

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A) and Global Wine Business Operations (MWBM-500), The New World-Southern Hemisphere

**Corequisites**

Advanced Beverage Management (MWBM-520)

**MWBM-530 : The New World--Southern Hemisphere**

Understanding the history, laws, terroir, viticultural and vinicultural techniques, along with focused tastings of classic varieties provides the template for understanding any wine growing region. The consistent application of this template in the examination of the Southern Hemisphere, Asia and the Levant wine regions enables students to identify unique the aspects of the wine industry for each country and discuss their relevance in the global wine market. Through in-depth tastings, lecture, guest speakers and class discussion, this class explores the reasons for the significant success and the tremendous potential of these wine regions. Emerging regions and varieties are discussed, along with pathways to future global success for each country, as well as design and wine selection considerations for wine programs featuring Southern Hemisphere wines.

**Credits** 3

**Corequisites**

Residency One--Viticulture, Viniculture, Orientation, and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500)

**MWBM-540 : The Old World--Northern Wine Countries of Europe**

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, Switzerland, and Hungary is the focus of the course, and accompanying analytical tastings of the major appellations enhances 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. Understanding the history, laws, terroir, viticultural and vinicultural techniques, along with focused tastings of classic varieties provides the template for understanding any wine growing region. The consistent application of this template allows the student to examine wine regions in a consistent fashion while differentiating the unique aspects of each region, in addition to identifying current and future issues facing each region's wine industry.

**Credits** 3

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), The New World--Southern Hemisphere (MWBM-530), and Residency Two--Tastings, Forum, and Framing of Capstone (MWBM-501B).

**Corequisites**

Spirits, Fermented, and Non-Alcoholic Beverages (MWBM-550)

**MWBM-560 : The Old World--Southern and Eastern Europe**

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 consideration for beverage programs featuring Southern and Eastern European wines. Examining the history, laws, terroir, viticultural and vinicultural techniques, combined with focused tastings of classic grape varieties from classic regions is the template for understanding any wine producing country. The consistent application of this template in the examination of the wine regions of Southern and Eastern Europe, enables students to identify the unique aspects of the wine industry for each country.

**Credits** 3

**Prerequisites**

Residency One-Viticulture and Viniculture, Orientation and Cohort Formation (MWBM-501A), Global Wine Business Operations (MWBM-500), The New World--Northern Hemisphere (MWBM-510), Advanced Beverage Management (MWBM-520), The New World--Southern Hemisphere (MWBM-530), Residency Two--Tastings, Forum, and Framing of Capstone (MWBM-501B), The Old World-Northern Wine Countries of Europe (MWBM-540), and Spirits, Fermented, and Non-Alcoholic Beverages (MWBM-550).

**Corequisites**

Entrepreneurial Innovation & Business for Wine and Beverage (MWBM-570)

**MFBS-510 : The Science of Food Systems**

Food systems exist at the nexus of human health and environmental sustainability -- and food makes abstract concepts personal. New discoveries, particularly in biology, are transforming everything about the food system. This course will present learners with opportunities to connect with cutting-edge technology, developing trends, and advances in policy. This course has integrated these topics in a way that reflects state-of-the art systems-thinking for broader and deeper impact. Participation will provide students with the critical understanding and the practical experience to strengthen the restaurant concept, build the product development plan, or enhance the food innovation portfolio.

Along with a team of fellow learners and faculty, students will spend fifteen weeks in a collaborative, online learning environment gaining access to the fundamental scientific and technical information needed to create solutions to our most pressing food-connected problems and plan for the innovative food business opportunities these challenges present. Students will review the latest trends and technologies in the food system and have the opportunity to produce learning artifacts that will prepare them to succeed in the MPS program.

**Credits** 3

**Prerequisites**

Orientation and Cohort Formation ([MFBS-501A](#))

**Corequisites**

Cohort Formation (MFBS-501A) Residency I and Ethical Leadership in the Food Business (MFBS-530).

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

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.

**Credits** 3

**Corequisites**

Viniculture and Viticulture ([ADWN-500](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Management (ADWN 507), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#))

**LART-405 : Traditional Foodways, Culinary Customs, and Ingredients of Asia**

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.

**Credits** 3

**Corequisites**

Advanced Cooking (ADVC-301A), Asian Cuisine I (BPSE-423), Asian Cuisine II (BPSE-424), Transcultural Studies (BPSE-425), and Concentration Capstone: Asian (BPSE-450A).

**BPSE-425 : Transcultural Studies**

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.

Non-Credit Course

**Corequisites**

Advanced Cooking (ADVC-301A), Asian Cuisine I (BPSE-423), Asian Cuisine II (BPSE-424), Traditional Foodways, Culinary Customs, and Ingredients of Asia (LART-405), and Concentration Capstone: Asian (BPSE-450A).

**ADWN-500 : Viniculture and Viticulture**

This course is an in depth exploration and analysis of historical and current viticultural and vinicultural techniques used in the production of wine. The unique expressions of classic vitis vinifera varieties, the impact of terroir and the impact of farming and winemaking techniques are explored through lecture, guest speakers, winery visits and class discussion. Professional wine tasting and the cause and effect relationship between tasting components of wine and viticulture /viniculture techniques are examined through extensive in class tastings.

**Credits** 3

**Corequisites**

The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Management (ADWN 507), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#))

**MWBM-501A : Viticulture, Viniculture, Orientation, and Cohort Formation**

This course provides a fundamental foundation for the study of wine, the impact of terroir and styles of farming and winemaking through online education and a one-week residency that features guest speakers, winery visits and class discussion.

Professional wine tasting and the cause-and-effect relationship between components of wine and viticulture/viniculture techniques are examined through in class tastings.

This course also provides MPS learners with the opportunity to connect with their cohort, practice organization and team management skills, complete a baseline self-evaluation of skill and mindsets in the context of a career in the wine industry. During this residency, students will participate in a Keys to Online Learning session that provides the necessary resources to prepare them for program success.

**Credits** 2

**Corequisites**

Global Wine Business Operations (MWBM-500), The New World--Southern Hemisphere (MWBM-530).

**HOSP-355 : Wine and Beverage Studies**

Students will gain the knowledge and confidence to discuss various wines' primary characteristics and the factors that shape their style. Using a structured approach to tasting will reveal the key components and attributes of dry, sweet, sparkling, and fortified wines and how viticulture and vinification impact both components and styles. Special attention will be given to developing a reasoned approach to pairing food and wine, identifying key principles, and applying those to create successful combinations. Students will also learn about beer, sake, and cider as well as basic label terminology, how those terms were created, and how to apply those for success in the restaurant environment.

**Credits** 1.5

**Corequisites**

Take Hospitality, Service, and Restaurant Management (HOSP-350/A/B/C).

**HOSP-305 : Wine Studies**

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.

**Credits** 3

**MGMT-406 : Women in Leadership**

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.

**Credits** 3



**LART-300 : World Cultures and Cuisines**

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.

**Credits** 3