THE WORLD’S PREMIER CULINARY COLLEGE

• The Culinary Institute of America is a not-for-profit college with a mission to provide the world’s best professional culinary education, supported by our core values of excellence, leadership, professionalism, ethics, and respect for diversity.

• Founded in 1946 in New Haven, CT by Frances Roth and Katharine Angell. In 1972, the CIA moved to the former Jesuit seminary St. Andrew-on-Hudson in Hyde Park, NY.

• Dr. Tim Ryan ’77, CMC is the first alumnus and faculty member to be CIA president. He joined the faculty in 1982 and has served as president since 2001.

DEGREE PROGRAMS

• Master’s degrees in food business and wine management; bachelor’s degrees in food business management, hospitality management, culinary science, applied food studies, culinary arts, and baking and pastry arts; associate degrees in culinary arts and baking and pastry arts.

• Concentrations in advanced wine, beverage, and hospitality; Latin, Asian, Mediterranean, Japanese, or Italian cuisines; farm-to-table; advanced baking and pastry; and intrapreneurship (business innovation within an organization).

• Bachelor’s programs offer international travel experiences to China, France, Italy, Peru, Costa Rica, or Spain.

• The average CIA student receives multiple job offers before graduating. Leading employers recruit at career fairs in New York and career networking days in California and Texas.

DIVERSE STUDENT BODY

• More than 3,000 students, from every U.S. state and 49 countries.

• Balance of recent high school graduates and non-traditional students. Average student age is 23.

• International students make up more than 15% of the CIA population, with the largest number currently coming from South Korea.

FINANCIAL AID

• Tuition is comparable to other respected private colleges. The CIA is committed to making education as affordable as possible.

• Average financial aid award was $21,159 for 2017-18.

• The college offers more than $28 million in student scholarships each year.
THE CIA
RESTAURANT GROUP

Dining concepts in New York
• American Bounty Restaurant
• The Bocuse Restaurant
• Ristorante Caterina de’ Medici
• Apple Pie Bakery Café
• Post Road Brew House

Restaurants at other U.S. campuses
• Gatehouse Restaurant (California)
• The Bakery Café by illy (California)
• The Restaurant at CIA Copia (California)
• Savor (Texas)
• CIA Bakery Café (Texas)

SUCCESSFUL ALUMNI

CIA alumni are leaders in the food world, including
• Grant Achatz, chef/owner, Alinea, Roister, Next, and Aviary
• Richard Blais, founder, Trail Blais; Top Chef All-Stars winner
• Anne Burrell, chef, author, TV personality
• Maneet Chauhan, founding partner, Morph Hospitality Group; Chopped judge
• Roy Choi, food truck pioneer
• Nina Compton, chef/owner, Compère Lapin and Bywater American Bistro
• Cat Cora, Iron Chef, TV personality, restaurateur
• Duff Goldman, Ace of Cakes; owner, Charm City Cakes
• Carlton McCoy, president/CEO, Heitz Cellar; Master Sommelier
• Enrique Olvera, chef/owner, Cosme and Pujol
• Kwame Onwuachi, chef/owner, Kith and Kin
• Charlie Palmer, chef/restaurateur, The Charlie Palmer Group
• Barton Seaver, Harvard T.H. Chan School of Public Health
• Sue Zemanick, executive chef, Zasu

OTHER EDUCATIONAL PROGRAMS

• A certificate program in culinary arts is offered in California.
• The CIA provides thought leadership through research and conferences such as Worlds of Flavor, Menus of Change, and Healthy Kitchens, Healthy Lives.
• More than 5,000 food and wine enthusiasts each year participate in Boot Camps, culinary classes, demonstrations, and events at the CIA’s U.S. locations.
• CIA Consulting delivers business solutions to industry partners and custom continuing education programs for food professionals.
• Torrribera Mediterranean Center, an education partnership between the CIA and University of Barcelona, focuses on the healthy Mediterranean diet.

FOR MORE INFORMATION

www.ciachef.edu
Questions on admissions and applications:
1-800-CULINARY (285-4627)
admissions@culinary.edu