FOOD IS LIFE
CREATE AND SAVOR YOURS

INTERNATIONAL STUDENTS

KOREA
INDIA
MEXICO
CANADA
THAILAND
COLOMBIA
BRAZIL
CHINA
TURKEY
Go ahead, admit it: you have a special, unique passion. You’re always looking at menus with a critical eye, noticing things that others don’t. You get excited talking about food businesses. You plan your weekends around food, and your conversations always seem to gravitate to the next big ingredient or culinary trend. You ponder the best technique to make fresh mayonnaise, you’re obsessed with perfecting your piping skills, and you don’t just love bread—you love smelling it, touching it, watching it.

You’d go on and on about food if someone let you, and at The Culinary Institute of America, go right ahead! This happens every day here. Because the people who come to the CIA—from faculty to culinary professionals to fellow students—are just like you. We all share this incredible passion, a passion best summed up by a simple, powerful truth...

Food is Life.
Welcome to the CIA Experience
You walk in the front doors and try to absorb everything around you. You feel the history, the passion, the excitement, the promise of unlimited potential and opportunity. As you make your way through the hallways of The Culinary Institute of America, your senses absolutely come alive. You check out…

The sights
Students in crisp whites rush past, on to their next class or kitchen experience. Professional equipment gleams, and the air ripples with energy as a stovetop fires into action. Focused classmates gather around a chef-instructor as she demonstrates a fundamental technique. You think, “Wow, this is really exciting” and then you notice…

The sounds
A chef-instructor’s booming voice urges his class to get that dish plated. Flatware and utensils beat a steady rhythm as they clink together in a restaurant dining room. The electric hum of voices whispers to you from every corner of the building. You’re feeling incredibly inspired when you’re struck by…

The aromas
Maybe it’s a buttery loaf of brioche just out of the oven. Perhaps you’re catching the scent of some fresh vegetables being sautéed in a skillet. Or it’s the irresistible smell of brown veal stock that draws you in. Whatever it is, something is definitely in the air, and you like it.

At The Culinary Institute of America, every experience reflects a shared passion for all things culinary. And at our campuses, you’ll have every opportunity to create and savor your life of food.

See how exciting it is to be a student at the world’s premier culinary college.
YOUR BLADE MEETS THE BOARD, THE AROMA MEETS YOUR SENSES.
FOOD IS... DISCOVERY
Gold-Standard Degree Programs

This is it. You’ve arrived. You’re a student at the world’s premier culinary college. You’re ready to learn and build your skills to create something real, to put yourself into that creative dish. Well, you’re in luck—there’s no more dynamic and immersive place to study food. The gold-standard programs, expert faculty, and world-class facilities are just what you need to satisfy your passion. The CIA will help you achieve what you’ve always wanted—a career and life in the amazing world of food.

The college offers bachelor’s degree majors in food business management, culinary science, and applied food studies, and associate degrees in either culinary arts or baking and pastry arts. There are many different educational paths you can take at the CIA, all designed to prepare you for the increasingly complex and diverse foodservice and hospitality industry.

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<th>Bachelor’s Degree Majors*</th>
<th>New York Campus</th>
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<th>Associate Degree Majors</th>
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<tr>
<td>Culinary Arts</td>
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*Students who earn their associate degree at the California and Texas campuses can easily transfer these credits and continue on to the bachelor’s degree program in New York.

Hands-On Learning That’s Second to None

You want to learn hands-on? At the CIA, you’ll spend 1,300 hours in our kitchens and bakeshops'. Try finding that level of “learning by doing” anywhere else. CIA students build the knowledge and skills to really understand food. They learn how to sauté, to braise, to bake and roast. They explore the fundamentals of fruits and vegetables; meats and fish; soups, stocks, and grand sauces; fermentation and specialty breads; global cuisines; classical cakes and tortes; chocolates and confections; and much more. And they gain vital interpersonal skills, like how to work effectively on a team and what it takes to be a leader.

1,200 hours at the Texas campus.
Bachelor’s Degrees: Food Business Management Major
Along with hands-on learning, the bachelor’s degree management major offered at our New York campus gets you into so many more dimensions of the food world. You will:

• Study topics such as financial management, marketing and promoting food, and restaurant operations.
• Explore other countries and their foods through language studies and the exploration of history and cultures.
• Have the chance to tailor your education experience with exciting concentration options.
• Prepare for leadership positions such as catering manager, entrepreneur, executive chef or pastry chef, food and beverage manager, business owner, wine and spirits director, or culinary educator.

Bachelor’s Concentrations
The CIA offers concentrations that give you special expertise in important industry topics. These include:

• Advanced Concepts in Baking and Pastry
• Advanced Wine, Beverage, and Hospitality
• Asian Cuisines
• Farm-to-Table Cooking
• Intrapreneurship
• Italian Cuisines
• Latin Cuisines

Most of the concentrations include a full semester of study at another CIA campus or an exciting culinary destination.

www.ciachef.edu/bachelors-degree-concentrations

Bachelor’s Degrees: Culinary Science Major
Become a highly informed chef with advanced technical culinary skills and the ability to communicate using the language of science. As you enhance your hands-on skills, you will:

• Use the most innovative methods, modern equipment technologies, and sensory evaluation techniques.
• Gain a science-based understanding of food to improve preparation and cooking techniques for small- and large-scale operations.
• Participate in focused research and development projects within a variety of environments and scenarios.
• Explore careers in culinary R&D, restaurant menu innovation, food and equipment manufacturing, large-scale foodservice operations (schools, hospitals, the military, etc.), and more.
Bachelor’s Degrees: Applied Food Studies Major
Prepare for leadership positions in companies that are increasingly in need of expertise in food policy, community involvement, global issues, and food systems. You’ll:

- Gain the communications skills and confidence to lead and influence policy in the food world.
- Research and analyze food studies concepts in courses such as Ecology of Food, Food History, and Anthropology of Food.
- Participate in and conduct hands-on, practical projects related to food studies and real-world issues.
- Become a leader in key segments like communications and marketing, ecotourism, food industry associations, health agencies, non-profit organizations, and farm-to-table product sourcing.

Associate Degrees: A Great Foundation
Available at all of our U.S. campuses, the CIA associate degree programs in culinary arts or baking and pastry arts emphasize hands-on education. You’ll:

- Develop a command of both classic and contemporary methods and techniques.
- Round out your skill set in global cuisines, nutrition, food writing, menu development, cost control, and much more.
- Put your new skills into action in a 15-week externship.
- Take courses in management, communication, and finance.
- Complete your learning in on-campus restaurants and cafés that are open to the public.

CIA On-Campus Restaurants
New York Campus:
American Bounty Restaurant, The Bocuse Restaurant, Ristorante Caterina de’ Medici, Apple Pie Bakery Café
California Campus:
Gatehouse Restaurant, The Bakery Café by illy
Texas Campus:
Nao Latin Gastro Bar
www.ciarestaurantgroup.com
CIA Faculty: A Lifetime of Knowledge

Each member of the CIA faculty is a talented educator drawn from more than 150 expert CIA instructors and professors. The person leading your class could be an acknowledged master of the culinary or baking and pastry arts, an expert in management or liberal arts studies, or an accomplished food technologist. That person might also be a winner of the Culinary World Cup or a Culinary Olympics Gold Medal, a published author of textbooks or cookbooks, or a featured chef in *Bon Appétit*, *Nation’s Restaurant News*, or *Food & Wine*.

All of our faculty members are dedicated teachers whose industry credentials and experience are unmatched in culinary education. Food *is* their life, and they’ll bring it into your life in new and exciting ways.
**CIA Externship Locales**

There are 2,000-plus for you to choose from. Here’s a sampling:

- Alinea, Chicago, IL
- Aureole, New York, NY
- Boca Raton Resort & Club, Boca Raton, FL
- Bouley Bakery, New York, NY
- Coi Restaurant, San Francisco, CA
- Fenway Park, Boston, MA
- Food Network, New York, NY
- Four Seasons, Lanai, HI
- Gotham Bar & Grill, New York, NY
- The Greenbrier, White Sulphur Springs, WV
- Houston Country Club, Houston, TX
- Jacques Torres Chocolate, New York, NY
- JW Marriott, Grande Lakes, Orlando, FL
- Le Bernardin, New York, NY
- The Lodge at Pebble Beach, Pebble Beach, CA
- Luke by John Besh, San Antonio, TX
- Per Se, New York, NY
- Restaurant August, New Orleans, LA
- Restaurant Daniel, New York, NY
- Roy’s Restaurant, Honolulu, HI
- Spago, Los Angeles, CA
- Walt Disney World, Orlando, FL

**Externship: Real, Life Experience**

One of the real highlights of your CIA education is your externship. First you choose a site from any of the more than 2,000 leading foodservice establishments that offer a variety of amazing settings—world-famous restaurants, exotic resorts, glamorous magazines or television networks, and more. Then you go sharpen your skills and make valuable industry contacts in a dynamic real-world environment.

**Travel Experience: In-the-Field Learning**

As a bachelor’s degree student, you have the option to take everything you’ve learned and see how it applies “out there,” during an exciting elective course and travel program that immerses you in a major culinary region of the world. In the Global Cuisines and Cultures course, you may choose one of several great destinations—such as China, Italy, France, Peru, Spain, or the U.S. Hudson Valley—to discover authentic, regional ingredient suppliers and restaurants for the cuisines there.

Find out more and view pictures and video from past trips at www.ciachef.edu/travel-experiences.
YOUR HEART DRIVES YOUR INTERESTS, YOUR PASSION DRIVES YOUR SUCCESS.
The great thing about being a CIA student is that, even when you step outside the kitchen or classroom, there’s still so much to do that revolves around your passion—food. Whether you’re living in the more traditional college environment of the New York campus or in the close-knit community at the California campus in the Napa Valley; or you’re a part of the dynamic atmosphere of the CIA’s urban campus in Texas; there are plenty of activities for continued learning, networking, and fun.

New York Campus—The Total College Experience
So you want to get a world-class culinary education and have the fun experience of being a student on a major college campus? The CIA in Hyde Park, NY is the place to do it. Here there’s everything you want in a rich college life—sports, clubs, student events, and lots of other fun things to do. You’ll also find famous visiting chefs and world-class conferences. It’s a dynamic collegiate atmosphere, and you’ll be immersed in it.

California Campus—The Culinary Think Tank
The CIA at Greystone in St. Helena, CA is one of the world’s most unique and inspiring places for culinary education. There are amazing conferences, research projects, and education programs happening on campus throughout the year.

Texas Campus—A Vibrant Learning Environment
Located on the San Antonio River just north of downtown, the CIA San Antonio attracts a unique blend of future chefs, food lovers, and established culinary leaders. The campus is part of the historic Pearl center, which features an exciting array of shops, restaurants, and attractions.
Campus Life in New York

*Clubs: Enriching Student Life*  Campus clubs are an excellent way to connect with people who share your interests. There’s the Gourmet Society for exploring world cuisine and gourmet foods, the Eta Sigma Delta international honor society, the Partners in Equality Club that celebrates student diversity, and many more.

*The Sporting Life*  Students are taking to the fields and courts to help build a proud tradition of intercollegiate athletics at the college. The CIA is pleased to offer five competitive sports opportunities—intercollegiate soccer, basketball, cross country, volleyball, and tennis. Or, you can get involved in the college’s intramural sports, fitness programs, or recreational activities.

*Living at the CIA*  Lifelong friends and memories—that’s what you get when you live on campus. As a CIA student, you enjoy the full campus experience in our residence halls and lodges. Housing is guaranteed for first-year students. It’s a great way to round out your college life—and your social life!

*Meal Plan Extraordinaire*  Food is a big part of your life, so you’re really going to love this meal plan. The food you’ll be eating on a daily basis offers a full breadth of global cuisines, a variety you simply won’t find at other culinary schools. It’s like an on-campus international food court. And The Egg in the college’s spectacular new Student Commons provides an awesome venue for student dining.

*The Stars Come Out*  You’ll have many opportunities to learn from—and sometimes even rub elbows with—some of the greatest stars of the food world. Students lined the aisles for legendary Spanish chef Ferran Adrià, packed the house for celebrity chef Emeril Lagasse, and camped out in the wee hours to attend the Bocuse d’Or USA competition.

*Vibrant Community*  The college has its share of great options for fun and exploration in the surrounding area. There’s New York City, orchards and farms, historic sites, rock climbing—you’ll never be short of exciting off-campus activities at the CIA.

Find out why food is fun at the New York campus—catch the excitement at [www.ciachef.edu/campuslife](http://www.ciachef.edu/campuslife).

Campus Life in California

*Student Activities Abound*  When you’re immersed in the CIA experience at Greystone, there are plenty of ways to become involved. You can hang out with roommates at one of our two Vineyard Lodges or in the on-campus Guest House. Activities like the Student Garden Project, Edible Explorations student club, and family meal give you the chance to connect with peers. You’ll also be right in the middle of amazing events like the annual Worlds of Flavor® Conference & Festival.

*Fun in the Napa Valley*  At Greystone, you’re a short ride from San Francisco, world-class vineyards, arts and cultural exhibits, famous restaurants, and much more in this renowned wine and food region.

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THE BOCUSE D’OR USA AT THE CIA NEW YORK CAMPUS

THE CALIFORNIA CAMPUS KITCHENS DURING THE WORLDS OF FLAVOR CONFERENCE
You made it. You’ve mastered the exams, the production line, the externship, the academic courses. You stand proud, with your CIA degree. Could life get any better than this?

Yes! Your food career is just getting started. The CIA diploma you’re holding can be your ticket to a rewarding lifelong experience. Just ask our alumni—49,000-strong, whose careers testify to the exceptional value of the CIA degree. And ask the many companies in the food world who look to that degree as a valued credential when they’re hiring.
YOUR WHISK BUILDS PEAKS, YOUR SKILLS BUILD YOUR CAREER.

Lifetime Membership in an Exclusive Club

With a CIA degree, you don’t just have a foot in the door—you have thousands of feet in the door. Our alumni are an accomplished, supportive network throughout the industry, whatever your career goals. You can:

• Advance in the kitchen to become a sous chef, executive chef, or chef/owner.
• Advance outside the kitchen to become a restaurateur/business owner, food and beverage manager, or restaurant/hotel food service executive.
• Become a food writer, research chef, media personality, or culinary educator.

Our Career Services staff is ready to help you every step of the way, not only for that important first job, but for great opportunities as you build your career. There’s no network like the CIA network!

The list of celebrated CIA alumni is as diverse as it is extensive. The names at left are just a small sampling. You’ll find a lot more at blog.ciachef.edu. They’ve found success doing what they love. They fully embraced the idea that Food is Life.

Now it’s your turn.
HOW TO APPLY
Apply online at [www.ciachef.edu/applynow](http://www.ciachef.edu/applynow). There are numerous entry dates to choose from throughout the year. International students are required to satisfy two additional requirements—demonstrate proficiency in the English language and show proof of financial support.

International students must pay the nonrefundable $50 application fee with an international money order drawn on a U.S. bank or with a check in U.S. funds drawn on a U.S. bank. Alternately, you can pay by credit card if you complete your application online.

[www.ciachef.edu/international-admissions-requirements](http://www.ciachef.edu/international-admissions-requirements)

FINANCIAL AID
The Culinary Institute of America is committed to making your education affordable. We offer a $3,000 Global Scholar Award grant to international students who enroll in our culinary arts program during the winter or spring months (December–June). In addition, students are eligible to receive a $1,000 grant if referred by a CIA graduate. To be eligible for the CIA Alumni Referral Scholarship, include a letter of recommendation from the CIA graduate with your application for admission.

[www.ciachef.edu/student-visas](http://www.ciachef.edu/student-visas)

VISA REQUIREMENTS
Our degree programs require an F-1 student visa. This allows you to work on campus for up to 20 hours a week, complete the required externship in the U.S., and accept full-time employment for up to a year after completion of studies. All employment opportunities require a Social Security number, and the process takes 10–20 days with authorization from a school official.

The certificate programs at our California campus require an M-1 student visa. The M-1 visa does not allow you to work in the United States during your education or following graduation. You may apply for employment authorization after completion of studies based on one month of employment for every four months of study.

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.

[www.ciachef.edu/student-visas](http://www.ciachef.edu/student-visas)

THREE U.S. CAMPUSES
Main Campus, 1946 Campus Drive, Hyde Park, NY 12538
- Beautiful 172-acre riverside campus
- Approximately 2,300 degree program students, from every state and over 30 countries
- Average student age of 22
- 49% of students are male, 51% female
- More than 1,700 students living on campus in residence halls, townhouses, and lodges
[www.ciachef.edu/virtualtour](http://www.ciachef.edu/virtualtour)

CIA at Greystone Campus, 2555 Main Street, St. Helena, CA 94574
- Dazzling campus and 15-acre vineyard in the Napa Valley
- Nearly 300 degree and certificate program students, bringing diverse backgrounds to campus
- Average student age of 24
- 44% of students are male, 56% female
- Approximately 130 students can live in the campus residences
[www.ciachef.edu/california-tour](http://www.ciachef.edu/california-tour)

CIA San Antonio Campus, 312 Pearl Parkway, Building 2, San Antonio, TX 78215
- Dynamic 30,000-square-foot campus just north of downtown San Antonio
- Average student age of 24
- 49% of students are male, 51% female
[www.ciachef.edu/texas-tour](http://www.ciachef.edu/texas-tour)
CIA SOCIAL NETWORK

There are plenty of ways to stay in touch with the world’s premier culinary college. You can become a friend of the CIA on Facebook, follow us on Twitter at StudyatCIA, check out the college’s YouTube page, or find us on Instagram, Tumblr, and Snapchat.

OUR MISSION

The Culinary Institute of America is a private, not-for-profit college dedicated to providing the world’s best professional culinary education.

Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts.

We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

ACCREDITATION

The Culinary Institute of America is accredited by the Middle States Commission on Higher Education, 3624 Market Street, Philadelphia, PA 19104, 267-284-5000. The Middle States Commission on Higher Education is an institutional accrediting agency recognized by the U.S. Secretary of Education and the Council for Higher Education Accreditation.

Notice of Nondiscrimination: The Culinary Institute of America (CIA) is an Equal Opportunity Employer committed to the principle of equal opportunity in education and employment. The CIA does not discriminate against individuals on the basis of race, color, sex, sexual orientation, gender identity, religion, disability, age, genetic information, marital status, veteran status, ancestry, national or ethnic origin, or any other protected group or classification under federal or state laws. The following Civil Rights Compliance Officers at the CIA have been designated to handle inquiries regarding the nondiscrimination policies:

- Title IX and Age Discrimination: Joe Monato, Senior Director—Faculty Relations; 845-451-1314, j_monato@culinary.edu, Office—Roth Hall, Room S-324
- Section 504/ADA: Maura A. King, Director—Compliance; 845-451-1429, m_king@culinary.edu, Office—Roth Hall, Room S-351

Mailing address: The Culinary Institute of America, 1946 Campus Drive, Hyde Park, NY 12538

Should you require further information, please visit www.ciachef.edu/non-discrimination-statement.