ADDENDUM TO THE 2014–2015 ACADEMIC CATALOG
OF THE CULINARY INSTITUTE OF AMERICA—AUGUST 2014

About this Addendum
This addendum provides information about significant updates to the college’s curricula and/or procedures implemented since the publication of the 2014–2015 Academic Catalog in April 2014.

PAGES 20–21
GRADUATION REQUIREMENTS—AOS IN CULINARY ARTS, AOS IN BAKING AND PASTRY ARTS
For the New York campus only, the 1.5-credit Introduction to Catering: Hospitality and Service Management course for the AOS in Culinary Arts and the AOS in Baking and Pastry Arts degrees has been moved from the second semester of the sophomore year to the first semester of the sophomore year.

Accordingly, the total credits for the first semester of the sophomore year at the New York campus is now 19.5 and the second semester of sophomore year is 15. The per-credit overload fee (page 87) is waived for the 19.5-credit semester.

PAGE 26
BACHELOR OF PROFESSIONAL STUDIES DEGREE PROGRAMS—MANAGEMENT MAJORS
New York Campus
Replaced the first paragraph with:
The CIA offers bachelor’s degree programs in culinary arts management and baking and pastry arts management to meet the growing demands of the dynamic foodservice and hospitality industry. The programs award the degree Bachelor of Professional Studies. Combined with the associate degree, these two degrees may be completed in up to 38 months of instruction.

After completion of the AOS or AAS course work and practicals, students may enroll in the bachelor’s degree program with two outstanding grades from the final AOS or AAS semester. Passing grades and a cumulative GPA of 2.00 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.

PAGE 29
GRADUATION REQUIREMENTS—BPS IN CULINARY ARTS MANAGEMENT OR BAKING AND PASTRY ARTS MANAGEMENT
• Removed Food, Wine, and (Agri)culture (2.0 credits) and Food, Wine, and (Agri)culture Trip (1.0 credits) from Additional Required Courses.
• Changed Total Additional Required Courses from 6.0 credits to 3.0 credits.
• Added Global Cuisines and Cultures course to Free Electives.
• Changed Total Free Electives from 6.0 credits to 9.0 credits.

PAGE 57
In the Foodservice Management course, the Food, Wine, and (Agri)culture prerequisite has been removed.

PAGE 59
Added:
GLOBAL CUISINES AND CULTURES 3 credits
BPSE-310 (China) or BPSE-311 (France) or BPSE-312 (Italy) or BPSE-313 (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 the selected country. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions in order to learn about food production and consumption, and culinary tradition.

PAGE 82
Changed the last footnote to:
** Students who take the Global Cuisines and Cultures course outside the U.S. will be subject to an additional charge.
GLOBAL CUISINES AND CULTURES

Students in the bachelor’s degree programs may take a three-credit elective in Global Cuisines and Cultures. This travel experience—formerly the Food, Wine, and (Agri)culture Trip—is no longer a required course. The costs for travel, housing, and other expenses are $4,650 for China, $4,500 for France, $5,000 for Italy, and $4,500 for Spain. These fees may be subject to change based on costs and exchange rates at the time of booking.

PAGE 90

Replaced the second bullet with:

• Payment for Global Cuisines and Cultures will be expected with the semester in which you take the elective, even if you’re taking the elective at the end of the term.

Changed the Cancellation and Withdrawal from Food, Wine, and (Agri)culture Trip header to Cancellation and Withdrawal from Global Cuisines and Cultures.

PAGE 128

Missing Classes for Juniors and Seniors (New York Campus)

Removed the last sentence of this section, regarding the Food, Wine, and (Agri)culture course and trip.

PAGE 137

Added (Effective September 9, 2014):

REPEATING A COURSE

Students will be permitted to repeat classes they have previously failed or from which they have received an AW. Students will also be permitted to repeat a course they have failed twice. If the student successfully completes the course, the passing grade will be issued. The previous failure or failures remain on the student’s transcript, but are not included in the calculation of his or her grade point average. If the repeated course is failed more than two times, the student must meet with an associate dean for permission to repeat the course a third time.

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 his or her 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” on page 98.

PAGE 138

The paragraph at the end of the Grading Symbols section in the second column that begins with “Students are only allowed to repeat classes…” has been deleted.

PAGE 140

Changed the first sentence to read: “Externship, Global Cuisines and Cultures, and the Food, Wine, and (Agri)culture Trip are not eligible for audit.”