ADDENDUM TO THE 2014–2015 ACADEMIC CATALOG OF THE CULINARY INSTITUTE OF AMERICA—DECEMBER 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 and addendum in August 2014.

AFTER PAGE 37
Added new major:

BACHELOR OF PROFESSIONAL STUDIES DEGREE PROGRAM—APPLIED FOOD STUDIES MAJOR
New York Campus
The CIA offers this program, which awards the degree of Bachelor of Professional Studies (BPS), to students who have successfully completed a CIA AOS or AAS degree. 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.

The Applied Food Studies major is focused on the liberal arts and builds upon and academically extends the experiential aspects of the culinary and baking and pastry associate degree programs. 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, health agencies, food industry associations, and non-profit organizations, as well as in education, communications and marketing, ecotourism, government policy, and production, sales, and sourcing of products for farm-to-table.

To qualify for the bachelor’s degree in applied food studies, students must be in good standing at the college and successfully complete their CIA associate degree program and three on-campus, upper-division semesters of about 15 weeks each. Students need to earn 51 credits beyond the associate degree (for a total of 120 credits). Students also need to maintain a grade point average of at least 2.0 to complete the bachelor’s degree program.

BPS Educational Objectives—Applied Food Studies
• Examine the historical role of food within the global context of culture, environment, and migration.
• Explore our contemporary food system from field to fork to understand the relationship between the resource-intensive nature of the current system and sustainability.
• Understand the power dynamics of food and farming policy in a domestic and international context.
• Analyze the relationship between food and culture through the lenses of religion, gender, folkways, and other life cycle rituals.

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.
### BPS IN APPLIED FOOD STUDIES

**New York Campus**

All individual courses are three credits unless otherwise noted.

#### Junior and Senior Years

<table>
<thead>
<tr>
<th>Required Liberal Arts Courses</th>
<th>Additional Required Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Select one:</strong></td>
<td><strong>Applied Food Studies</strong></td>
</tr>
<tr>
<td>College Algebra</td>
<td>Project in Applied Food Studies</td>
</tr>
<tr>
<td>Introduction to Statistics</td>
<td></td>
</tr>
<tr>
<td>Science Fundamentals</td>
<td>Select three:</td>
</tr>
<tr>
<td>Survey of Mathematics</td>
<td>Anthropology of Food</td>
</tr>
<tr>
<td><strong>Total math/science</strong> 3.0</td>
<td>Food History</td>
</tr>
<tr>
<td>Literature and Composition</td>
<td>Food Policy</td>
</tr>
<tr>
<td><strong>Total literature and composition</strong> 3.0</td>
<td>Food Systems</td>
</tr>
<tr>
<td><strong>Select two:</strong></td>
<td>TOTAL ADDITIONAL REQUIRED COURSES 15.0</td>
</tr>
<tr>
<td>History and Cultures of Asia</td>
<td>Applied Food Studies Elective</td>
</tr>
<tr>
<td>History and Cultures of Europe</td>
<td><strong>Select one:</strong></td>
</tr>
<tr>
<td>History and Cultures of the Americas</td>
<td>Advanced Wine Studies</td>
</tr>
<tr>
<td><strong>Total history</strong> 6.0</td>
<td>Ancient Foods in a Modern World:</td>
</tr>
<tr>
<td>(one must be Macro or Microeconomics):</td>
<td>Latin American Crops in the Global Arena</td>
</tr>
<tr>
<td>Anthropology of Food</td>
<td>Brewed: History, Culture, and Production</td>
</tr>
<tr>
<td>Principles of Macroeconomics</td>
<td>Feasting and Fasting in Latin America</td>
</tr>
<tr>
<td>Principles of Microeconomics</td>
<td>Food and Culture: China</td>
</tr>
<tr>
<td>Psychology of Human Behavior</td>
<td>Food and Culture: France</td>
</tr>
<tr>
<td>Social Psychology</td>
<td>Food and Culture: Italy</td>
</tr>
<tr>
<td><strong>Total social science</strong> 6.0</td>
<td>Food and Culture: Spain</td>
</tr>
<tr>
<td>Select two of the same language (Chinese, French, Italian, or Spanish), in sequence:</td>
<td>Global Cuisines and Cultures: China</td>
</tr>
<tr>
<td>Elementary [Foreign Language] I</td>
<td>Global Cuisines and Cultures: France</td>
</tr>
<tr>
<td>Elementary [Foreign Language] II</td>
<td>Global Cuisines and Cultures: Italy</td>
</tr>
<tr>
<td>Intermediate [Foreign Language]</td>
<td>Global Cuisines and Cultures: Spain</td>
</tr>
<tr>
<td><strong>Total foreign language</strong> 6.0</td>
<td>Global Cuisines and Cultures:</td>
</tr>
<tr>
<td><strong>Total Required Liberal Arts Courses</strong> 24.0</td>
<td>U.S. Hudson Valley and Near Landscapes</td>
</tr>
<tr>
<td>Liberal Arts Elective</td>
<td><strong>TOTAL APPLIED FOOD STUDIES ELECTIVES</strong> 3.0</td>
</tr>
<tr>
<td><strong>Select one:</strong></td>
<td>Free Electives</td>
</tr>
<tr>
<td>American Freedom:</td>
<td><strong>Select two:</strong></td>
</tr>
<tr>
<td>A People’s History of the Constitution</td>
<td>Field Experience and Action Plan</td>
</tr>
<tr>
<td>Introduction to Creative Writing</td>
<td>Science of Nutrition</td>
</tr>
<tr>
<td>Italian Renaissance and Baroque Art</td>
<td>Senior Thesis: Baking and Pastry Arts</td>
</tr>
<tr>
<td>Reading Film</td>
<td>Senior Thesis: Culinary Arts</td>
</tr>
<tr>
<td>A Sense of Place: Critical Perspectives on the California Wine Industry</td>
<td>Spirits and Principles of Mixology</td>
</tr>
<tr>
<td>Shakespeare: Play and Performance</td>
<td>Women in Leadership</td>
</tr>
<tr>
<td>Any liberal arts course not already taken to meet core requirements</td>
<td>Any required or elective course not already taken</td>
</tr>
<tr>
<td><strong>Total liberal arts electives</strong> 3.0</td>
<td><strong>TOTAL FREE ELECTIVES</strong> 6.0</td>
</tr>
<tr>
<td><strong>TOTAL LIBERAL ARTS</strong> 27.0</td>
<td></td>
</tr>
</tbody>
</table>

**Please note:** Not all electives will be offered each semester. For the most current list of elective offerings, please check CIA Main Menu (the student web portal).

#### Graduation Requirements

**New York Campus**

<table>
<thead>
<tr>
<th></th>
<th>350</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total junior- /senior-year credits</td>
<td>51.0</td>
</tr>
<tr>
<td>AOS or AAS in Culinary Arts or Baking and Pastry Arts</td>
<td>69.0</td>
</tr>
<tr>
<td><strong>Total credits for BPS degree</strong></td>
<td>120.0</td>
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</tbody>
</table>

*The foreign language requirement must be fulfilled by the end of the junior year.*
Instructional Programs and Schedule

Removed: “Registration for each semester depends on the successful completion of the previous semester.”

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BACHELOR OF PROFESSIONAL STUDIES
DEGREE PROGRAM—MANAGEMENT MAJORS
New York Campus
In the first paragraph, last sentence, removed “Combined with the associate degree, these two degrees may be completed in 38 months of instruction.”

Removed the last paragraph, which begins with “For students entering the junior year…”

PAGES 28–35
Added Introduction to Entrepreneurship as a business management elective.

PAGES 28–37
The Food and Cultures liberal arts elective (all sections) and Global Cuisines and Cultures elective (all sections) are offered as free electives for all bachelor’s degree programs at the New York campus.

PAGE 36

BACHELOR OF PROFESSIONAL STUDIES
DEGREE PROGRAM—CULINARY SCIENCE MAJOR
New York Campus
Replaced the first paragraph with:
The CIA offers this program, which awards the degree Bachelor of Professional Studies, to students who have successfully completed a CIA AOS or AAS degree. 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.

Removed the last paragraph, which begins with “For students entering the junior year…”

AFTER PAGE 46
Added new course descriptions:

APPLIED FOOD STUDIES

APFS-300 3 credits
This survey course is a broad overview of key issues in the study of food today from an interdisciplinary and multidisciplinary perspective. It will examine the ways in which food gives meaning to and shapes our lives, and how it defines our culture, history, socioeconomic status, environment, and society. This course also gives students theoretical and experiential exposure to critical issues in the ever-expanding field of food studies.

FOOD AND CULTURES

LART-310 (China) or LART-311 (France) or LART-312 (Italy) or LART-313 (Spain) 3 credits
In this class, you will study the regional foods, drinks, and foodways of a selected country 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.

FOOD HISTORY

LART-350 3 credits
This course considers the role that food has played in history—in a global context—in three distinct but related areas. First, by considering themes that include empire, class, religion, industrialization, and globalization, students will gain greater understanding of the cultural construction of food and better understand how food has been a driver of human history. Second, by using both primary and
secondary sources, we will consider the major schools of history, which include the Annales, who look to the environment to understand history, and the Marxists, who contend that class conflict is the basis of resistance and change. Finally, this class will look at culinary history to see how particular dishes and eating practices have changed due to migration of foodstuffs and people, along with technology and attitudes, by using historical methods and experiential learning.

**FOOD POLICY**  
LART-351 3 credits  
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 roles these actors play in the processes that shape 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, and anthropology, but the emphasis will be on the politics of food—understanding the power dynamics that underlie both food and farming policy in a domestic and international context.

**FOOD SYSTEMS**  
BPSE-350 3 credits  
This course will explore our contemporary food system from field to fork. The focus will be on production, distribution, and consumption. These components will be examined from a number of perspectives, but with a primary focus on our environment. An important objective will be to understand the resource-intensive nature of the current model as it relates to issues of sustainability.

**INTRODUCTION TO ENTREPRENEURSHIP**  
MGMT-408 3 credits  
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 mediums, such as case studies, real-life experiences, interviews, and concept development.

**PROJECT IN APPLIED FOOD STUDIES**  
APFS-400 3 credits  
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.

**PAGE 56**  
Replaced the Finance course (MGMT-360) with:

**FINANCE**  
MGMT-361 3 credits  
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. (Prerequisite: Financial Accounting/MGMT 310)
PAGE 59
Added the U.S. Hudson Valley to the destination options:

GLOBAL CUISINES AND CULTURES
BPSE-310 (China) or BPSE-311 (France) or BPSE-312 (Italy) or BPSE-313 (Spain) or BPSE-314 (U.S. Hudson Valley and Near Landscapes) 3 credits

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 or region. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, and culinary tradition.

PAGE 77
TRANSFER CREDIT
The CIA may allow an individual who has 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 36 credits towards his or her CIA degree(s). 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) 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 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 Academic Advising at academicadvising@culinary.edu.

Approval Criteria
The following parameters must be met to transfer credit:
• A student may be eligible to receive up to 36 credits toward his or her 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 must be from an accredited college and/or university and comparable to either a specific CIA course or a distribution requirement, 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.

The following additional parameters also apply, as relevant:
• A student took the College Board AP exam and received a “4” or higher within the past five years.
  ♦ 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.
• A student will receive credit if he or she successfully completes the CIA Culinary Math Challenge Exam.
• A student may receive college credit for military courses evaluated by the American Council on Education (ACE). He or she 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 course that meet the learning objectives of those courses.
• 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 on page 87.

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.

**How to Be Considered for Transfer Credit**
To be evaluated for college course or AP credit transfer 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 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, he or she 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.

  Current CIA students should contact the Center for Academic Advising at transfercredits@culinary.edu. If the student has not previously submitted them, he or she should send official copies of all transcripts to the office at:

  Center for Academic Advising
  The Culinary Institute of America
  1946 Campus Drive
  Hyde Park, NY 12538-1499

**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 has 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 he or she could have acquired from specific courses at the CIA.

To explore their individual situations, interested students should first contact the Center for Academic Advising and meet with an advisor. If they receive approval to proceed with developing a portfolio, they will register for the Life Achievement application on Moodle and be charged a fee. 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.