

PROFESSIONAL AND PHYSICAL RESOURCES

CIA students benefit from the vast experience of our award-winning international faculty of chefs, pastry chefs, bakers, wine and beverage experts, restaurant operations instructors, business management 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 CIA's flagship campus sits on 170-acres overlooking the Hudson River and offers both bachelor's and associate degrees. At the center of the campus is Roth Hall, the main building housing state-of-the-art teaching kitchens, bakeshops, classrooms, bookstore, and student-run restaurants—American Bounty, The Bocuse Restaurant, and Apple Pie Bakery Cafe. Farquharson Hall, a student dining and public event space, is also located in Roth Hall. The Colavita Center for Italian Food and Wine is the only facility of its kind, comprised of student-run Ristorante Caterina de' Medici and the incredible Culinary Science Lab. Marriott Pavilion, 42,000 square feet, home to the Ecolab Theater, is the largest gathering place for events on campus where graduation, conferences, and more events are hosted. The Egg is a popular food hall-style dining venue and hangout spot for students, and home to the CIA's brewery. Attached to The Egg is the Student Recreation Center, including a full-size gymnasium, workout rooms, six-lane pool, indoor track, and racquetball courts. The Conrad N. Hilton Library features one of the largest collections of culinary literature in the country, and houses the Library Learning Commons where students can practice hands-on skills and the Danny Kaye Theater for demonstrations and classes. The newly-dedicated Donald and Barbara Tober Admissions Center hosts prospective students and families for information sessions in the Ecolab Auditorium.

California Campus

The historic main building is the hub of education at the CIA at Greystone, housing five teaching kitchens and three bakeshops in a 15,000-square-foot open plan format, an outdoor area for live-fire cooking, demonstration theaters, and three student-staffed public restaurants. Academic resources include a library, a student computer lab, the Learning Strategies Center/Library Learning Commons, and classrooms and lecture rooms. There is also a 3,600-square-foot, open-plan teaching kitchen and a kitchen specifically equipped to support pastry skill development. The California campus is also home to dedicated education centers for flavor development and professional wine studies.

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.

Singapore Campus

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 campus includes teaching kitchens, the student-staffed Top Table Restaurant, 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.

CIA at Copia

Originally founded as Copia: The American Center for Food, Wine and the Arts by Robert and Margrit Mondavi, CIA at Copia opened its doors in 2017 as a community-focused food and beverage hub in downtown Napa. CIA at Copia is home to CIA's Food Business School master's programs, industry leadership programs, and Accelerated Culinary Arts Certificate Program (ACAP). The expansive facility has two indoor demonstration theatres—Ecolab Theater and Napa Valley Vintners' Theater—and one outdoor theater, Jackson Family Wines Amphitheater, as well as a large atrium space for hosting events, conferences, classes, and more. The 32-bed Culinary Garden grows seasonal crops and regional plants that are used throughout the facility. There are four restaurants: The Grove, Lunch Box, 3D Dining, and The Haven. In the atrium, next to the culinary Marketplace, there is also a self-serve Wine Bar. The Hestan Teaching Kitchen—fully outfitted with state-of-the-art Hestan equipment—on the second floor is used for Food Enthusiast classes, conferences, and ACAP. The Chuck Williams Culinary Arts Museum exhibits more than 4,000 artifacts from Chuck Williams' personal collection and is free to the public.