

= The Culinary Institute of America =

The Culinary Institute of America ( CIA ) is an American private not @-@ for @-@ profit college specializing in culinary and baking and pastry arts education . The CIA 's primary campus is located in Hyde Park , New York , with branch campuses in St. Helena , California , San Antonio , Texas , and the Republic of Singapore . The college offers associate and bachelor 's degrees , and has the largest staff of American Culinary Federation Certified Master Chefs . The CIA also offers continuing education for professionals in the hospitality industry as well as conferences and consulting services . In addition to professional education , the college also offers recreational classes for non @-@ professionals . The college operates student @-@ run restaurants on their three U.S. campuses . The school colors ( green and gold ) refer to the school 's mission to sustain the environment and to strive for excellence .

The school was founded in 1946 in New Haven , Connecticut as a vocational institute for returning veterans of World War II . With a growing student body , the school purchased a former Jesuit novitiate in Hyde Park in 1970 , which remains its central campus . The school began awarding associate degrees in 1971 and bachelor 's degrees in 1993 . The school opened its California campus in 1995 , its Texas campus in 2008 , and its Singapore campus in 2010 .

= = History = =

The New Haven Restaurant Institute was founded by culinary educator Frances Roth and Katherine Angell ( wife of James Rowland Angell ) on May 22 , 1946 in New Haven , Connecticut as a vocational training school for returning World War II veterans . With assistance from Yale University , the school purchased the Davies mansion in New Haven 's Prospect Hill neighborhood . The building , later known as Angell Hall , was joined by the adjacent Taft Mansion , now demolished . The first class consisted of sixteen students and the faculty included a dietitian , a baker , and a chef . In 1947 the school was renamed the Restaurant Institute of Connecticut to reflect its growing repute ; the school 's name was changed again to the Culinary Institute of America in 1951 .

Enrollment grew to approximately 1 @, @ 000 students by 1969 , beyond the capacity of its original campus , so the school purchased the St. Andrew @-@ on @-@ Hudson Jesuit novitiate in Hyde Park , New York in 1970 . In 1971 , the college began awarding associate degrees . The following year , it began operating at the Hyde Park location . From 1974 to 1979 , the school built three residence halls , a culinary library , a career planning center , and a learning resources center . From 1982 to 1984 , the American Bounty and Caterina de ' Medici Restaurants and St. Andrew 's Café opened . In 1984 , the school 's continuing education center ( later named the J. Willard Marriott Education Center ) opened , and the school improved its teaching kitchens and constructed an experimental kitchen and food laboratory . In 1990 , the school opened a baking and pastry facility , named two years later as the Shunsuke Takaki School of Baking and Pastry . In 1993 , the school opened its Conrad N. Hilton Library and began offering bachelor 's degree programs . In 1995 , the school 's first branch campus opened , the Culinary Institute of America at Greystone in St. Helena , California . In 1998 , the Student Recreation Center was opened .

The Apple Pie Bakery Café opened in 2000 , and the Colavita Center opened the following year . More residence halls were built at the school 's Hyde Park campus in 2004 . In 2005 , Anton Plaza opened in Hyde Park while the Ventura Center for Menu Research and Development opened in St. Helena . The school 's third campus opened in 2008 in San Antonio . Two years later , the CIA opened a campus in Singapore consisting of a facility on the campus of Temasek Polytechnic . In 2012 , the CIA began offering a bachelor 's degree program in culinary science , and in 2014 introduced a bachelor 's degree in applied food studies . Also , in 2012 the college was inducted into the Culinary Hall of Fame . In 2015 , the college expanded its recreation center and added a new dining facility for students , called The Egg . Both are housed in the CIA 's Student Commons building . In the same year , the college acquired a portion of Copia , a museum in downtown Napa , California that operated from 2001 to 2008 . As of 2016 the college is opening a campus , the Culinary Institute of America at Copia , which will house the CIA 's new Food Business School . The

college , which was outgrowing its St. Helena campus , purchased the northern portion of the property for \$ 12 @. @ 5 million ( it was recently assessed for \$ 21 @. @ 3 million ) .

= = Education = =

= = = Degrees = = =

The college offers Associate in Occupational Studies degrees in either Culinary Arts or Baking and Pastry Arts at its New York and California campuses , and Bachelor of Professional Studies degrees in Culinary Arts Management , Baking and Pastry Arts Management , Culinary Science , and Applied Food Studies at its Hyde Park campus . The CIA 's Texas campus offers Associate in Applied Science degrees in either Culinary Arts or Baking and Pastry Arts . Admission requires either a minimum of six months foodservice experience in a professional kitchen ( excluding experience at fast food businesses ) , one year in a high school culinary arts program active in select National Student Organizations ( NSOs ) , or a semester of college @-@ level work in hands @-@ on cooking and baking classes . Each program requires an fifteen @-@ week externship at a CIA @-@ approved foodservice operation . In the bachelor 's degree management programs , concentrations include Farm @-@ to @-@ Table Cooking ; Advanced Wine , Beverage , and Hospitality ; Latin Cuisines ; Advanced Concepts in Baking and Pastry ; Intrapreneurship ; and Asian Cuisines . Most of these concentrations include a semester away at either the CIA 's California , Texas , or Singapore campuses . The school 's degree programs are accredited by the Middle States Commission on Higher Education .

The CIA also runs an accelerated culinary program for students who already have at least four years of experience in foodservice . The program includes the same basic classes as the school 's associate degree programs , however the accelerated program does not include the externship requirement , and several classes are run with a faster @-@ paced curriculum or including more in @-@ depth material .

= = = Other programs and courses = = =

In 2015 , the Culinary Institute of America launched The Food Business School , its center for executive and graduate education . The college 's Hyde Park campus also offers continuing education courses and certificate programs . The California and Texas campuses run several continuing education classes , and the California campus also has programs for wine professionals . A variety of programs for food enthusiasts are run as well at the three U.S. campuses . The college also was partnered with Epicurious in running an online cooking school featuring a variety of culinary classes . The CIA also runs a certification program called ProChef , a program to recognize culinary and academic skills , as well as familiarity with business practices .

= = = Teaching faculty = = =

The college 's president is L. Timothy Ryan , a graduate of the school and its fifth president . The school 's faculty number approximately 170 , and the college employs a number of American Culinary Federation @-@ certified Certified Master Chefs , as well as Master Bakers certified by the Retail Bakers of America . The faculty also includes authors of textbooks , magazines , and other published media . Many of the instructors are graduates of the school .

= = Campus media = =

La Papillote , the school 's newspaper , was established in 1979 . The newspaper 's stated purpose is to report the news of the institution to the students and other members of the campus community . The newspaper also examines contemporary issues of the industry to inform and challenge students

' minds . The editor @-@ in @-@ chief position is held by a current student , and the paper uses submissions from students , chefs , and outside professionals .

mise en place is the college 's magazine for alumni and the public . The magazine aims to improve the relationship between the school , its alumni , and the public by providing information of interest about the college , its alumni , and students ; covering of major issues and events concerning the college ; and featuring the leadership and contributions of the school 's alumni .

= = Campuses = =

= = = The CIA at Hyde Park = = =

The Hyde Park campus operates four public restaurants for students to gain experience in kitchen and management skills . Food served at the American Bounty Restaurant highlights Hudson Valley produce and is prepared in the style of cuisines of the Americas . The Bocuse Restaurant serves traditional French food using modern techniques . It was the first of the school 's restaurants , and opened as the Epicurean Room and Rabalais Grill in 1973 , before being renamed the Escoffier Restaurant ( after Auguste Escoffier ) in 1974 . In 2012 it was again renamed to honor Paul Bocuse , and given a \$ 3 million renovation by Adam Tihany . The Ristorante Caterina de ' Medici is a restaurant with a focus on authentic Italian food . The Apple Pie Bakery Café has a casual atmosphere and serves sandwiches , soups , and baked foods . The campus ' pop @-@ up restaurant , Pangea , focuses on ethical and sustainable food .

The campus offers intercollegiate , intramural , and club athletics . Its intercollegiate program began in 2004 , and is affiliated with the Hudson Valley Intercollegiate Athletic Conference .

= = = The CIA at Greystone = = =

The CIA has a branch campus in St. Helena , California , the Culinary Institute of America at Greystone . The campus runs associate degree programs as well as certificate programs , continuing education courses , custom classes , conferences , and seminars including the Worlds of Flavor International Conference & Festival each year . The Rudd Center for Professional Wine Studies runs wine instruction classes and a certification program for wine professionals .

The campus also operates three restaurants , including the Wine Spectator Greystone Restaurant , which utilizes local and seasonal ingredients ; the Bakery Café by illy , which serves sandwiches , soups , salads , breads , desserts , and hot beverages prepared by students in the college 's baking and pastry arts degree program ; and The Conservatory Restaurant , which is run by students of the American Food Studies : Farm @-@ to @-@ Table Cooking concentration of the bachelor 's degree program .

= = = The CIA San Antonio = = =

The San Antonio campus is located in Downtown San Antonio 's Pearl Brewery , and runs associate degree programs in culinary arts and baking and pastry arts , as well as programs for professionals and food enthusiasts . The campus ' restaurant , Nao Latin Gastro Bar , serves Latin American dishes in a contemporary style . The campus also hosts seminars and conferences for foodservice professionals .

= = = The CIA Singapore = = =

The Culinary Institute of America , with the Singapore Institute of Technology and Temasek Polytechnic , runs its bachelor 's degree program in Culinary Arts Management in Singapore to graduates of Polytechnic institutions who have earned diplomas in hospitality , tourism , or culinary arts . Temasek Polytechnic and the CIA constructed a 30 @,@ 000 @-@ square @-@ foot ( 2 @,@

800 m2 ) educational facility with three teaching kitchens to house the programs .

= = Branding = =

The CIA has a brand licensing program sells branded products for foodservice operations and households , and it also publishes cookbooks for professional and home use . The school 's general cookbook , The Professional Chef also has an interactive iPad edition that PC Magazine called " a new frontier for books . " During the late 1990s , the CIA produced the PBS television show Cooking Secrets of the CIA .

= = Augie Award = =

The CIA annually honors people for success and achievements in the foodservice industry . The Augie Award was named for Auguste Escoffier , one of the most renowned and influential chefs . The award is presented at the CIA 's annual Leadership Awards gala ; the first awards were given in April 2007 . In 2015 , the ceremony theme was " Celebrating Women , " and the following were recipients of Augie Awards :

= = Notable alumni = =

The CIA has approximately 48 @, @ 000 graduates in the culinary industry . Some of the college 's notable alumni include :

= = In popular media = =

Several books have been written about the school . Journalist Michael Ruhlman , in his first book about the CIA , The Making of a Chef , documents his experiences as an " undercover student " as he passes through the classes at an accelerated rate . In another book , The Soul of a Chef , he documents seven chefs taking the ACF Master Chef test held there semi @-@ annually . Kitchen Confidential by Anthony Bourdain also features an in @-@ depth discussion of the author 's education at the CIA . The book Beaten , Seared , and Sauced : On Becoming a Chef at The Culinary Institute of America by Jonathan Dixon , provides a first @-@ hand experience of a student 's experiences at the CIA . The 1995 film Heavy was partially filmed at the school , using interiors and exteriors of its buildings .