



The CIA.  
*Your Future Leaders Are Here*



*“The CIA exposed me to the myriad opportunities that exist in the food and beverage industry. I was able to utilize that education to grow and become a leader in our industry.”*

—Waldy Malouf '75, Chef/Co-Owner, Beacon Restaurant, NYC

**W**hen we speak food, the world listens. For more than half a century, The Culinary Institute of America has been setting the standard for excellence. Our faculty and facilities are simply outstanding and our academic programs foster in students the ability to think creatively, solve problems, and understand what it takes to be a leader.

At The Culinary, you'll find students who come from many different backgrounds, but they all share a common language and passion—food. They develop a broad base of knowledge, a confidence in their skills, and the fluency to move successfully into so many facets of the industry. Our graduates work in foodservice, research and development, at magazines, on television, and in many other fields. The Culinary is the place for you to discover future leaders who are just the right fit for your organization.



*“It is the best culinary school in the world.”*

—Paul Bocuse, world-renowned French chef

#### **DEGREE PROGRAMS BUILD A FOUNDATION FOR SUCCESS**

The Culinary Institute of America provides students with a truly multifaceted education. They not only learn culinary and baking and pastry skills along with management theories, they also develop a familiarity with the great international cuisines. Whether pursuing a bachelor's degree, associate degree, or certificate in culinary arts or baking and pastry arts, aspiring culinarians learn the fundamentals of fruits and vegetables; soups, stocks, and savories; bread fermentation; knife skills and cuts; and more. And no one leaves the CIA without a working knowledge of broad-based issues like table service, food safety, cost control, and other essential aspects of the foodservice industry.

The CIA curriculum is one-of-a-kind, structured on learning the correct things in the right order. Each class presents skills and concepts that advance students' capabilities and lay the foundation for the courses that follow.

For the first 30 weeks, students progress through seven different kitchens. During the sophomore year, students continue with more advanced cooking and baking courses, as well as courses in subjects like nutrition, menu development, management, and restaurant law.

Those students pursuing their bachelor's degree in culinary arts or baking and pastry arts management will then begin their junior and senior years. These are filled with broad-based courses on the food business; history and cultures of Europe, Asia, and the Americas;



language and social science courses; and more advanced cooking and baking courses. The tempo is intense but exhilarating, with the spirit of discovery always present.

Students in both degree programs go through the externship, one of the centerpieces of the curriculum at the CIA. Lasting 18 weeks, the externship allows students to gain experience and put to use the knowledge and skills acquired in the first two semesters of course work, at one of the more than 1,200 CIA-approved establishments around the world. (If you're not already on that list and would like to be, give us a call to find out how.) Students also gain amazing experience in our six restaurants on two campuses, all open to the public. Consult our Web site ([www.ciachef.edu](http://www.ciachef.edu)) for a closer examination of what your prospective employees are learning here.

You'll see that they're learning a lot. By the time a student leaves here with a CIA degree in hand, he or she is ready to walk into any restaurant, bakeshop, or culinary establishment in the world and make an impact. Why not yours?



#### **OUTSTANDING FACULTY SHOW THE WAY**

The most important ingredient in the comprehensive education students receive here is our faculty—more than 140 men and women from 16 countries, many of them industry leaders. CIA faculty members have won the Culinary World Cup and the Gold Medal at the Culinary Olympics, published textbooks and cookbooks, and have been featured in prominent publications such as *Bon Appétit*, *Nation's Restaurant News*, and *Food & Wine*.

Our instructors are acknowledged masters of the culinary and baking and pastry arts, but they are also savvy professionals who see the big picture. They understand that working in today's food world means more than mastering mirepoix or mille-feuilles. It also means knowing how to manage people, control costs, make financial projections, market restaurant concepts, and more.

When you combine teachers of this caliber with small classes and supportive personal attention, you get extraordinary learning results—and a tremendous pool of culinary talent entering the industry.



## YOUR NEXT EXCEPTIONAL EMPLOYEE IS HERE

The Culinary is noted for turning out graduates who possess advanced cooking and baking skills and who are also capable of real problem solving. We know that great chefs and bakers are enormously creative individuals who see possibilities in a leek or an apple that go undetected by others, but yet also know sources, proportions, cost analyses, and other less “artistic” aspects of the work.

Our degree program students, who spend over 1,300 hours in the kitchen or bakeshop, are able to become creative professionals because they are rooted from the very first in the fundamentals. They come to understand food, and gain the comprehensive knowledge of culinary and baking methods that serve as the foundation for the rest of their careers. They also learn vital interpersonal skills—how to work effectively on a team and how to serve as a leader.

We’re proud to say that we have over six decades of graduates (more than 39,000 of them) who can testify to the exceptional value of the CIA degree. These men and women have gone out into the world and made names for themselves. In doing so, they have put The Culinary foremost in the minds of everyone involved in the food world.

Our alumni are innovators, award-winners, and leaders. They are chefs and executive chefs, bakers and pastry chefs, research and development chefs, food stylists, food journalists, authors, media celebrities, marketers, corporate leaders, restaurateurs, and entrepreneurs. That’s a record of success unmatched in culinary education.

Connect with The Culinary Institute of America and find out more about establishing an externship with us, on-campus recruiting, Career Fairs, and job postings. Contact our Career Services team so we can help you make these talented, knowledgeable, and motivated leaders a part of your workforce.

## CONTACT US:

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*“The CIA is the leading institution in preparing the next wave of great American chefs.”*

—Tim Zagat, *Zagat Survey*

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**The Culinary Institute of America**  
*Career Services*  
1946 Campus Drive (Route 9)  
Hyde Park, NY 12538-1499



THE WORLD'S PREMIER  
CULINARY COLLEGE



# ASSOCIATE DEGREE

Our students are prepared for success with the CIA's **Associate in Occupational Studies (A.O.S.) in Culinary Arts or Baking and Pastry Arts degree**. In this 21-month program, they develop both the technical skills and the fine art of cooking and baking with hands-on instruction in our kitchens and bakeshops.

## Our Culinary Arts associate degree graduates:

- Develop proficiency in classic and contemporary culinary techniques and cooking methods in à la carte, table d'hôte, and banquet settings
- Prepare American, Asian, and other international cuisines
- Learn basic baking and explore nutrition, menu development, food safety, writing, communication, and cost control
- Gain practical experience in an 18-week paid externship
- Finish their second year with a BOH and an FOH rotation in some of our award-winning restaurants—American Bounty, Escoffier Restaurant, Ristorante Caterina de' Medici, and St. Andrew's Café in Hyde Park, and the Wine Spectator Greystone Restaurant in Napa Valley.

## Our Baking and Pastry Arts associate degree graduates:

- Develop proficiency in creating hearth and specialty breads, desserts, pastry, pâtisserie, and confections
- Practice basic cooking and explore nutrition, writing, menu development, communication, food safety, and cost control
- Gain practical experience in an 18-week paid externship
- Gain an additional six weeks of real-world experience in Hyde Park's Apple Pie Bakery Café sponsored by Rich Products Corporation, or the Café at Greystone preparing all the baked goods and serving the public.





# BACHELOR'S DEGREE

To be leaders in the increasingly complex and ever-changing foodservice industry, our graduates are skilled culinarians, astute business people, and creative trendsetters. In the CIA's **Bachelor of Professional Studies (B.P.S.) program in Culinary Arts Management or Baking & Pastry Arts Management**, students not only gain extensive experience in the kitchen, but they also learn the principles of effective leadership and explore subjects that will broaden their minds and grow their critical thinking skills.

## Our Culinary Arts Management graduates:

- Develop proficiency in classic and contemporary culinary techniques and cooking methods in à la carte, table d'hôte, and banquet settings
- Prepare American, Asian, and other international cuisines
- Learn basic baking and explore nutrition, menu development, food safety, writing, communication, and cost control
- Gain practical experience in an 18-week paid externship
- Explore the diverse languages, history, and culinary traditions of the world
- Discover how to make your business profitable by studying marketing, computers, and finance
- Learn how best to work with and supervise others through subjects such as interpersonal communication, psychology, ethics, and leadership

## Our Baking and Pastry Arts Management graduates:

- Develop proficiency in creating hearth and specialty breads, desserts, pastry, pâtisserie, and confections
- Practice basic cooking and explore nutrition, writing, menu development, communication, food safety, and cost control
- Gain practical experience in an 18-week paid externship
- Explore the diverse languages, history, and baking and pastry traditions of the world
- Discover how to make your baking and pastry business profitable by studying marketing, computers, and finance
- Learn how best to work with and supervise others through subjects such as interpersonal communication, psychology, ethics, and management

## After receiving their Associate Degrees, Bachelor's degree candidates' coursework includes:

- Accounting and Budget Management
- Financial Management
- Human Resource Management
- Computers in the Food Business
- Restaurant Operations
- Ethics and Leadership
- History and Cultures of Europe
- History and Cultures of Asia
- Foreign Languages
- Marketing and Promoting Food
- Psychology
- Wine and Food Seminar—a travel experience to examine wine, food, and the agricultural and gastronomic principles involved in growing, handling and treating wine and food.



# CERTIFICATE PROGRAMS

CIA students pursuing a new career or wanting to expand on a previous hospitality degree can choose to enroll in one of our three 30-week certificate programs in **Culinary Arts or Professional Wine Studies** offered at our campus branches in St. Helena, CA or San Antonio, TX.

## **Accelerated Culinary Arts Certificate Program (ACAP)**

Designed exclusively for graduates of hospitality management, food science, nutrition, and related bachelor's degree programs, the ACAP program at our Napa Valley campus provides foodservice professionals with extensive culinary knowledge and professional kitchen experience. The program delivers a broad foodservice education, including lessons on culinary techniques, flavor strategies, wine studies, menu development, and culinary trends.

## **Culinary Arts Certificate Program**

The CIA's San Antonio campus offers a 30-week certificate program in culinary arts and provides a focus for the study of Latin American cultures and cuisines. This 12 course program was designed to allow graduates to complete their AOS degrees in Hyde Park.

## **Professional Wine Studies Program**

Offered at our Napa Valley campus, the Professional Wine Studies Program provides the most comprehensive portfolio of in-depth wine courses available in the United States. Our courses provide high-level practical wine education for professionals in the wine, food, and hospitality industries.



# HIRING OUR STUDENTS AND GRADUATES

Whether your needs are for externs, full-time entry-level or experienced employees, or part-time or temporary employees, The Culinary Institute of America's Career Services Staff is ready to connect you with students and graduates that are right for you.

## On-Campus Recruiting

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We will gladly schedule a convenient time for you to visit either campus and will publicize your visit and coordinate interview times for interested candidates to meet with you. We request that you contact us at least four weeks prior to your preferred date to allow us time to properly publicize your presence on campus. At the time of scheduling, you should send us copies of information concerning your organization and the positions you have available. We can now also arrange for interviews via video conferencing to save you time and travel expenses.

**To schedule interviews, please call Mary Lou De Santis, Employer Relations & Recruiting Advisor, at 845-451-1307 or [m\\_desant@culinary.edu](mailto:m_desant@culinary.edu).**

## Job Postings

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A listing of full-time, part-time and short-term jobs is posted on E-Recruiting through our webpage and can be viewed by our students and alumni via username and password. There is no fee for this service.

**To place an advertisement visit our website at [WWW.CIACHEF.EDU/CAREERSERVICES](http://WWW.CIACHEF.EDU/CAREERSERVICES). Select the bottom link: *Employer Services-Posting of Jobs*. Or contact Kim Verven, Administrative Secretary, at 845-451-1275.**

## Career Fairs

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Join the list of recruiters who visit our campus during the months of February, May, August and November for informational exchanges and interviews with students and alumni. Our two-day on-campus career fair will put you in touch with many of our 2,700 students. The registration fee is \$300 per exhibit table at the fair. Day Two is optional but is designed as a pre-selected interview day.

**To be placed on the mailing list for the next Career Fair, contact Mary Lou De Santis, Employer Relations & Recruiting Advisor, at 845-451-1307 or [m\\_desant@culinary.edu](mailto:m_desant@culinary.edu).**

## Our Employer Partners

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Become part of our well-established group of employers who look to The Culinary Institute of America for many of their recruiting needs. Some of these partners include:

- ARAMARK
- The Breakers
- The Broadmoor
- Chipotle Mexican Grill
- Compass Group
- The Dinex Group/Restaurant Daniel
- Four Seasons
- Hershey Entertainment & Resorts
- Hillstone Restaurant Group
- Legal Sea Foods
- Marriott International
- MGM Grand
- Restaurant Associates
- The Ritz-Carlton
- SODEXO
- Walt Disney World



# BECOMING AN EXTERNSHIP SITE

**Our Externship Program provides an unparalleled opportunity for our students to gain professional skills and develop leadership potential. We teach professionalism and excellence, and our externs come to you as motivated and disciplined individuals who are willing to learn, take initiative, and contribute for the benefit of your professional team.**

## The Program, Purpose, and Structure

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The externship, required of all CIA students, enables them to develop their cooking or baking skills and knowledge they have acquired during the initial 30 weeks of instruction at the college. Externships are paid work experiences of 18 weeks and a minimum of 600 hours in duration. The externship site is expected to provide a structured experience for the student with supervision. Students are not placed by the CIA; they are required to apply for and secure opportunities on their own with the assistance of Career Services.

## Our Externship Sites

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The number of approved externship sites consistently exceeds 1,000, with new sites being approved on a continual basis. Approximately 70 students leave on externship every three weeks throughout the year, with 450 to 475 externs in the field at any given time. Externship sites are located throughout the United States, with some foreign sites available.

## Academic Credit For Externship

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Students receive six credits (more than any other single course) and a letter grade for their performance on externship. Each student is issued a workbook to record a weekly assignment as well as recipes and plate presentations. You will become partners in education with The Culinary Institute of America and serve as the student's main supervisor for the course. As the supervising chef, you will complete an evaluation of the extern. The manual is graded by a CIA instructor upon the student's return to campus, and this grade is combined with your evaluation for the final grade.

## Externship Site Application Process

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The following criteria serve as general guidelines, as we consider your application for Externship Site status:

- The chef has a minimum of five years professional experience.
- Menus reflect the use of the basic fundamentals of baking and pastry or culinary arts.
- The establishment has been in operation for at least one year.
- Management demonstrates a commitment to the ideals of the Externship program

All properties seeking to employ externs are reviewed by a committee comprised of CIA faculty and staff. You will be asked to submit a signed application, chef's résumé, menus, outline of the externship program, statement of intent, and signed assurance of nondiscrimination. Our Site Review Committee meets every three weeks to review new applications. This is done to ensure compatibility between the goals of the college and those of the employer, and to prepare a file of materials for review by prospective externs. The committee will render a decision and, if your site is approved, we will include your materials and contact information in our database for students to search.

## Our Commitment to Excellence

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We encourage employers to join us in this partnership, uphold our quality culinary education, test the abilities of our students, and provide a good learning environment. Our 18-week Externship Program provides a professional foundation for our students to grow and learn. We certainly hope that you consider entering into this long-term educational partnership with The Culinary Institute of America and look forward to hearing from you!





# EMPLOYER FEEDBACK

We are proud of the relationships we have developed with numerous chefs and recruiting managers. Here are what a few of them shared with us.

*During your recent career fair, we did not expect at all that we would be the ones questioning whether Bill White Enterprises is good enough for your students.*

— Jeff Jones, Marketing Manager,  
Bill White Enterprises, LLC, Park City, UT

*We have made the commitment to work exclusively with The Culinary Institute of America to find fresh, innovative talent that can be developed within our Food & Beverage Programs. I would like to personally thank the entire Career Services staff for the outstanding job you do in coordinating our four annual visits. As we here at The MGM Grand continue our relentless journey to be the premier Food & Beverage establishment in the world, I look forward to the CIA being as much a part of our future as you have been the past.*

— Steve Peterson, Executive Chef,  
MGM Grand, Las Vegas, NV

*I really enjoy coming to your career fairs because I know that I will have found the externs and full-time staff that I seek. CIA students are always prepared and always very professional.*

— Shelley Tennant, Pastry Chef,  
The Trellis Restaurant, Williamsburg, VA

*I have been recruiting, very successfully, at the CIA for over 10 years and use, almost exclusively, CIA externs to supplement my labor force. I typically have five to seven externs in the hotel at any given time. They are equivalent in their skills, knowledge, and abilities and pick up our standards very quickly so they can function in my operations almost immediately.*

*Having CIA externs is an important part of my business strategy and I will continue to have them until I retire!*

— Tom Hannum '78, C.E.C.,  
Food & Beverage Director,  
Hotel duPont, Wilmington, DE

*We were very impressed with the Career Fair. It was very organized and hospitable. The students came prepared, were professional and serious—what a refreshing change! Students and faculty alike were very friendly and gracious. We'll be back.*

— Laura Brennan, Chef-Owner,  
Caffe Umbra, Boston, MA  
— Jessica Brown '04, Sous Chef,  
Caffe Umbra, Boston, MA