



Scenes from Cornell (left to right): The McGraw Tower rising above the scenic campus; The Statler Hotel & J. Willard Marriott Executive Education Center, adjacent to the Hotel School; and the school's newest addition, the Robert A. and Jan M. Beck Center.



CONTACT INFORMATION

Students can find more information at the following websites:

- Cornell University Campus Tour Information—www.cornell.edu/visit/#tours
- School of Hotel Administration Information—www.hotelschool.cornell.edu
- Program Information—www.shacia.org or e-mail CIA_Alliance@sha.cornell.edu
- Admissions Application Questions—hotelschool_admissions@cornell.edu

Photography: Cornell University Photography and Phil Mansfield

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THE WORLD'S PREMIER
 CULINARY COLLEGE

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Collaborative
 Degree
 Program



Culinary Institute
 of America

The Alliance



Nolan
 Cornell
 SC Johnson College of Business

A RECIPE FOR SUCCESS: HOSPITALITY MANAGEMENT MEETS CULINARY ARTS

A collaborative degree program from The Culinary Institute of America and the Cornell School of Hotel Administration



The Culinary Institute of America (CIA) alliance with the Cornell School of Hotel Administration (SHA) has created a culinary delight—a collaborative degree program for students with a passion for food and hospitality operations. After earning their Associate in Occupational Studies (AOS) or Associate in Applied Science (AAS) at the CIA, students can transfer to Cornell and complete their Bachelor of Science (BS) from the School of Hotel Administration. This unique educational opportunity allows CIA students to explore topics such as advanced hospitality management, revenue management, design and development, and restaurant entrepreneurship, as well as foodservice in hotels, resorts, spas, stadiums, institutions, and other hospitality settings.



For students energized by all aspects of the restaurant industry, this alliance provides a unique opportunity to develop skills and learn the industry from every angle. In the state-of-the-art kitchens and classrooms of the CIA, students gain the technical skills and culinary knowledge that set the standard of excellence in the most innovative and highest-quality establishments in the food industry. In the SHA classrooms and labs, students gain the management expertise to become leaders in a broad spectrum of hospitality arenas. These future leaders are uniquely positioned to bring depth and innovation to any area they touch. Check out the SHA curriculum at <https://sha.cornell.edu/admissions-programs/undergraduate/academics/degree-requirements/>.

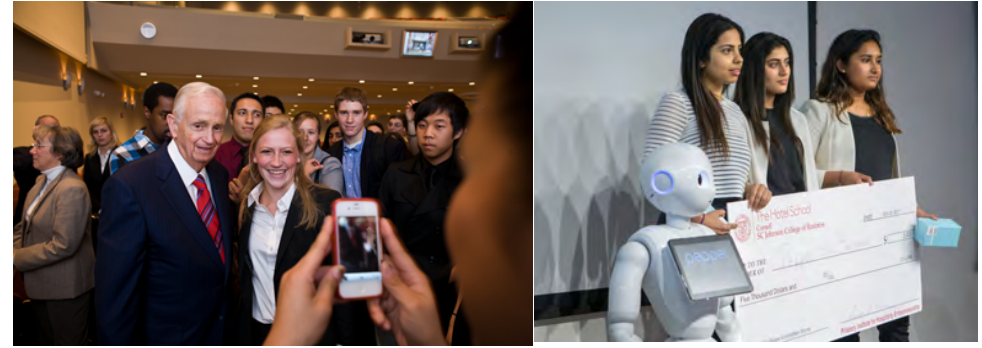


Students work closely with Cornell Hotel School faculty during course opportunities that include restaurant concepts, design and development, entrepreneurship, and other career tracks.

Already the world's premier culinary college, The Culinary Institute of America offers this collaborative degree program with the Cornell School of Hotel Administration, the recognized leader in service and hospitality management, to give students a one-of-a-kind experience.

DEGREE IN HOTEL ADMINISTRATION

Students may be accepted into the program after completing their associate degree program at the CIA. They must complete the Cornell application requirements and interview with the Cornell School of Hotel Administration. In a predetermined program, AOS or AAS in Culinary Arts or Baking and Pastry Arts students will be awarded transfer credits based on a pre-approved program.



Cornell Hotel School students meet industry leaders like Mr. J.W. "Bill" Marriott Jr., President and CEO of Marriott International, during the Dean's Distinguished Lecture Series (credit: CUPhoto), in classroom settings, and through the NSHA Centers and Institutes through Industry Roundtables and the Entrepreneur in Residence program. Students participate in industry competitions, from placing third in US Qualifications to participate in the Left Bank Bordeaux Cup in 2019, to the Cornell Pepper Challenge, where 2017 winners demonstrated innovative hospitality uses for robot 'Pepper the Bar-tainer' (credit: Robert Barker, UREL).

CORNELL ENROLLMENT

Cornell tuition includes a student activities fee; housing, dining, and other fees are additional. On-campus housing is available. Board includes meals at any of the 20-plus Cornell dining establishments around campus. Application requirements include the following, but a detailed checklist can be found at admissions.cornell.edu/apply/ transfer-applicants:

- Transfer Common Application (CA)
- Cornell University Questions and Writing Supplement
- Official secondary/high school and all college transcripts
- Resume
- International students may have additional requirements: admissions.cornell.edu/apply/international-students

FEES AT A GLANCE

Estimated tuition and fees for academic year 2023-2024 are outlined below.*

TUITION AND FEES	\$66,014
HOUSING	\$11,562
DINING	\$6,992
TOTAL	\$84,568

* Estimate does not include textbooks, supplies, fees, or personal expenses.

FINANCIAL AID

Financial aid is awarded on the basis of demonstrated need. To be eligible, students must complete the required forms. Details on tuition and fees, policies, and forms are available at finaid.cornell.edu.