



If your career aspirations involve food,
apply now!

Contact:

Emily Franco, Program Director
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 for an application or more details

Program- Culinary Arts:

Required:

- Culinary Immersion Technique & Theory
- Meat & Seafood Identification/Fabrication
- Introduction to A La Carte Cookery
- High-Volume Production Cooking
- Baking & Pastry Skill Development
- Principles of Menus & Managing Profitability
- Nutrition

Additional - choose one:

- Garde Manger
- Cuisines & Cultures of the Americas
- Cuisines & Cultures of the Mediterranean
- Cuisines & Cultures of Asia

Program-Baking & Pastry Arts:

Required:

- Baking & Pastry Techniques
- Baking Ingredients & Equipment Technology
- Introduction to Gastronomy
- Nutrition
- Principles of Menus & Managing Profitability
- Cafe Savory Food Production



**IMMERSION
SEMESTER**



**Culinary Institute
of America**

The Alliance



**Nolan
Cornell
SC Johnson College of Business**

Two study options, same professional culinary expertise

IMMERSION

Ideal for the student interested in...

A comprehensive, three week introduction to culinary fundamentals, exploring the foundations of culinary arts, including; cooking methods, knife skills, commercial foodservice equipment, mis-en-place, formulas and ratios, flavor profiling and basic menu development. Whether your food discipline is operational, developmental, nutritional, agricultural, policy oriented, or analytical, you will walk away with an applied understanding of food at scale. This class is required for any subsequent CIA culinary studies and space is limited.

NEW Dates: May 20 to June 7, 2024

Application due January 31, 2024

Program:

Culinary Immersion Technique and Theory

Credit:

May earn three elective credits with a grade of "C" or better.

Cost for Immersion:

Application Fee:	waived
Tuition:	\$3,550
Board:	\$ 446
Housing :	\$ 998
Supplies:	\$ 900
Total:	\$5,894

**Limited financial aid may be available. Consult with your financial aid advisor for options. Based on 2023-2024 fees.*

Requirements:

- No previous culinary experience necessary.
- Approx. 3 weeks of asynchronous online coursework prior to start.
- In good academic standing according to your college policy.
- Of particular interest to Cornell students in the Colleges of Business, Human Ecology, and Agriculture and Life Sciences.



SEMESTER

Ideal for the student interested in...

A plunge into the depths of food production. Prepare for a ProChef Level I certification in a whirlwind series of courses. Culinary students build their core competencies before investigating other specialty areas, including cuisines from around the world. Bakers will explore the foundations of baking and pastry arts, gain familiarization with the unique equipment of the trade and explore the design techniques that are an integral part of baking and pastry production.

NEW Dates: January 6 to April 17, 2025

Application due January 31, 2024

Program:

Culinary or Baking & Pastry Arts. See back panel for specific courses.

Credit:

- Opportunity to qualify for Professional Chef Level I Certification in Culinary or Baking & Pastry Arts (a Continuing Education credential).
- May earn twelve to fifteen elective credits with a grade of "C" or better, depending on curriculum and home college.

Cost for Semester:

Application Fee:	waived
Tuition:	\$19,540
Board:	\$ 2,230
Housing:	\$ 4,990
Supplies:	\$ 900
General Fees:	\$ 860
Total:	\$28,520

**Limited financial aid may be available. Consult with your financial aid advisor for options. Based on 2023-2024 fees.*

Requirements:

- No previous culinary experience necessary **except successful completion of Culinary Immersion Technique and Theory.**
- Successful completion of the ServSafe Manager Training/Exam (approx. \$100)
- In good academic standing according to your college policy.