



### CONTACT INFORMATION

Students can find more information at the following locations:

- General CIA information—[www.ciachef.edu](http://www.ciachef.edu)
- Application questions—[admissions@culinary.edu](mailto:admissions@culinary.edu)
- Program details—[www.shacia.org](http://www.shacia.org)
- Program director—[CIA\\_Alliance@sha.cornell.edu](mailto:CIA_Alliance@sha.cornell.edu)



Immersion  
Semester  
Degree



Culinary Institute  
of America

The Alliance



Nolan  
Cornell  
SC Johnson College of Business

[WWW.CIACHEF.EDU](http://WWW.CIACHEF.EDU)

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# A RECIPE FOR SUCCESS: HOSPITALITY MANAGEMENT MEETS CULINARY ARTS

Collaborative programs from Cornell University's School of Hotel Administration and The Culinary Institute of America



The Cornell University School of Hotel Administration's alliance with The Culinary Institute of America (CIA) offers a robust culinary menu—a collaborative degree program for hospitality students with a passion for food and food at scale, a culinary semester for professional certification, or a three week intensive for those just discovering their culinary fervor.

These offerings allow unique access to The Culinary Institute of America, the world's premier culinary college, and an unparalleled experience for students interested in enhancing their food related studies.

Note: All rates subject to fiscal year increases.  
Class assignments based on enrollment and availability.

## OPTION 1: 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

#### Program:

Culinary Immersion Technique and Theory

**Applications due January 31, 2024**

#### Credit:

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

#### Requirements:

No previous culinary experience necessary.  
Approx. three 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.

#### Cost for Immersion:

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

*\*Ask about the Jeanne Kanders Culinary Institute of America Student Support Fund and consult your financial aid advisor for options.  
Based on 2023-2024 fees.*



## OPTION 2: 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

**Applications due January 31, 2024**

#### Program-Culinary:

##### *Required before additional classes:*

Culinary Immersion Technique & Theory  
Meat and 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

#### 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 towards Cornell studies with a grade of "C" of better, depending on curriculum and home college.

#### Requirements:

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

#### Costs for Semester:

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

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Based on 2023-2024 fees..*

#### Program-Culinary:

##### *Initial Class*

Culinary Immersion Technique and Theory

##### *First Semester*

Meat & Seafood Identification/Fabrication  
Modern Banquet Cookery  
Introduction to A La Carte Cookery  
High-Volume Production Cooking  
Introduction to Gastronomy  
Introduction to Food Systems  
Nutrition  
Food Safety

##### *Second Semester*

Baking & Pastry Skill Development  
Garde Manger  
Cuisines & Cultures of the Americas  
Cuisines & Cultures of the Mediterranean  
Cuisines & Cultures of Asia  
Principles of Menus & Managing Profitability

#### Costs per degree semester:

Application Fee: waived  
Tuition: \$ 17,760  
Board: \$ 2,230  
Housing: \$ 4,990  
Supplies: \$ 900  
General Fees: \$ 860  
Total: \$ 26,740\*  
Graduation Fee: \$ 300

#### Credit:

- ✓ Associate degree in Culinary or Baking & Pastry Arts from CIA.
- ✓ May earn 12-14 distributive/free elective credits towards Cornell studies with a grade of "C" or better.

#### Requirements:

Open only to School of Hotel Administration students. Students are required to be in good standing and have completed HADM 1361, ServSafe Managers Exam/Independent Study, and HADM 2351 from the Hotel School core curriculum before attending. In addition, Hotel School students are required to complete the following HADM electives:

- Both Culinary and Baking & Pastry Track: HADM 4300 Introduction to Wines
- Both Culinary and Baking & Pastry Track: HADM 4340 Catering & Special Events Management (offered fall only)
- Culinary track only: HADM 4320 Contemporary Healthy Foods (offered spring only)
- Culinary track only: HADM 4380 Seminar in Cultures and Cuisines (offered fall only)

## OPTION 3: DEGREE

Ideal for the student interested in...

Extensive experience and a degree credential. The ultimate challenge is to obtain The CIA's prestigious Associates degree in either Culinary Arts or Baking & Pastry Arts. Students study January through early August in their respective tracks, perfecting their timing, honing their skills, and experiencing the breadth of their disciplines, working and learning daily in the finest training kitchens in the world. Bakers will return to the CIA for a final Fall semester, typically after their Cornell graduation.

### NEW Dates:

January 6 to August 8, 2025 (all students)

September to December 2026 (3rd semester for Baking & Pastry Arts)

**Applications due January 31, 2024**

#### Program-Baking & Pastry Arts:

##### *First Semester*

Baking & Pastry Techniques  
Baking Ingredients & Equipment Technology  
Introduction to Gastronomy  
Nutrition  
Principles of Menus & Managing Profitability

##### *Second Semester*

Basic and Classical Cakes  
Individual and Production Pastries  
Hearth Breads and Rolls  
Confectionery Art & Special Occasion Cakes  
Chocolate & Confectionary Technology & Technique

##### *Third Semester*

Contemporary Cakes & Desserts  
Specialty Breads  
Advanced Baking Principles  
Restaurant & Production Desserts  
Restaurant Operations: Baking & Pastry

#### Additional cost notes:

- <sup>1</sup> The CIA board plan is mandatory and includes two meals per scheduled class day with flexible gold points that can be used throughout the semester.
- <sup>2</sup> Supplies include uniforms & tool kits. Textbooks and supplements are ordered separately by individual.
- <sup>3</sup> Culinary students will spend two full semesters at The CIA, Baking & Pastry students will spend three full semesters at The CIA.

*\* Based on 2023-2024 fees. Financial aid is available for those who qualify.*