



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](http://www.cornell.edu/visit/#tours)
- School of Hotel Administration Information—[www.hotelschool.cornell.edu](http://www.hotelschool.cornell.edu)
- Program Information—[www.shacia.org](http://www.shacia.org) or e-mail [CIA\\_Alliance@sha.cornell.edu](mailto:CIA_Alliance@sha.cornell.edu)
- Admissions Application Questions—[hotelschool\\_admissions@cornell.edu](mailto:hotelschool_admissions@cornell.edu)

Photography: Cornell University Photography and Keith Ferris

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



THE WORLD'S PREMIER  
 CULINARY COLLEGE

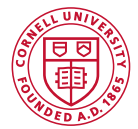
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Collaborative  
 Degree  
 Program



The Alliance



School of  
 Hotel Administration

# 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 in four to five semesters. 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 [www.hotelschool.cornell.edu/academics/ugrad/requirements](http://www.hotelschool.cornell.edu/academics/ugrad/requirements).

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.

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

## 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 may be awarded up to 50 transfer credits, enabling them to complete the Cornell program in four to five semesters.



Cornell Hotel School students take full advantage of hands-on learning opportunities (left to right): Dale Winham '06 serves as student food and beverage director, Statler Hotel; Jackie Baik '06 helps out with Hotel Ezra Cornell, the school's annual student-run hospitality conference; and students meet industry leaders such as Shonette Harrison MMH '01 of Harrah's Entertainment and Adam Sternberg MMH '01 of Avero.

## 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](http://admissions.cornell.edu/apply/transfer-applicants):

- Transfer Common Application (CA) or Universal College Application (UCA)
- Cornell University Questions and Writing Supplement
- Official secondary/high school and all college transcripts
- Interview—[www.hotelschool.cornell.edu/admissions/ugrad/interview](http://www.hotelschool.cornell.edu/admissions/ugrad/interview)
- International students may have additional requirements: [admissions.cornell.edu/apply/international-students](http://admissions.cornell.edu/apply/international-students)

## FEES AT A GLANCE

Estimated tuition and fees for academic year 2015–2016 are outlined below.\*

TUITION AND FEES	\$49,116
HOUSING	\$8,112
DINING	\$5,566
<b>TOTAL</b>	<b>\$62,794</b>

\* Estimate does not include textbooks, supplies, 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](http://finaid.cornell.edu).