



### 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)



Collaborative  
Degree  
Program



The Alliance



School of Hotel  
Administration

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

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# A RECIPE FOR SUCCESS: HOSPITALITY MANAGEMENT MEETS CULINARY ARTS

*A collaborative degree program 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) has created a culinary delight—a collaborative degree program for students with a passion for food and foodservice operations. In an intensive program designed to challenge students in every aspect of the foodservice industry, Hotel School students can now earn their Bachelor of Science (B.S.) degree from the Hotel School and their Associate in Occupational Studies (A.O.S.) degree from the CIA during their four years at Cornell.

For students energized by all aspects of the foodservice industry, this is a unique opportunity to develop skills and learn the industry from every angle. In the classrooms and labs of the Hotel School, students gain the management expertise to lead foodservice operations around the world. In the state-of-the-art kitchens 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. These future industry leaders are uniquely positioned to bring depth and innovation to any area in which they work.

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

## DEGREE IN CULINARY OR BAKING & PASTRY ARTS

In order to obtain their Associates degree through the collaborative degree program, School of Hotel Administration students complete their studies in several parts. The first is the CIA's Culinary Immersion Technique and Theory class, a three week intensive required for all students, where they learn the culinary fundamentals that are the foundation of their subsequent CIA studies. Students typically apply by December 1st of their sophomore year and attend this annual class at the end of the following May. In January following the Culinary Immersion, students return to the CIA to complete two full semesters in their respective tracks, working and learning daily in the finest training kitchens in the world. Culinary students will complete their studies by the end of July. Baking & Pastry Arts students will attend one additional semester at the CIA, typically after their Cornell graduation.

### Course Outline

#### FIRST YEAR

SHA FALL

OFF WINTER

SHA SPRING

OFF SUMMER

work experience

#### SECOND YEAR

SHA FALL

OFF WINTER

SHA SPRING

CUL.IMM. SUMMER

three week class/work experience

#### THIRD YEAR

SHA FALL

CIA WINTER

CIA SPRING

CIA SUMMER

#### FOURTH YEAR

SHA FALL

OFF WINTER

SHA SPRING

Graduation with BS & AOS in Culinary Arts

CIA SUMMER

Graduation with AOS in Baking & Pastry Arts

## CIA CURRICULUM 2019

CLASS DATES\*



**Culinary Immersion Technique and Theory** (all students) 28 May 2019 to 14 June 2019

**Culinary Arts** 6 Jan. to 6 Aug. 2020 (est.)  
Meat & Seafood Identification/Fabrication  
Introduction to A La Carte Cookery  
High-Volume Production Cooking  
Baking & Pastry Skill Development  
Garde Manger  
Cuisines of the Americas  
Cuisines of the Mediterranean  
Cuisines of Asia  
Formal Restaurant Cooking  
Formal Hospitality & Service Management

**Baking and Pastry Arts** 6 Jan. to 6 Aug. 2020 (est.)

Baking & Pastry Technique  
Baking Ingredients & Equipment Technology Introduction to Gastronomy  
Nutrition  
Principles of Design  
Basic and Classical Cakes  
Individual and Production Pastries  
Hearth Breads and Rolls  
Confectionery Art & Special Occasion Cakes  
Chocolate & Confectionery Technology & Technique

May to Sept. 2021 (est.)

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

\* Applications for May 2019 are due December 2, 2018.

## PROGRAM REQUIREMENTS

Students are required to be in good standing and have completed HADM 2360 and HADM 3350 from the Hotel School core curriculum before attending the full program at the CIA. In addition to the core curriculum, Hotel School students are required to take two specific electives to complete the degree requirement:

- HADM 4340: Catering and Special Events Management (offered fall only)
- HADM 4300: Introduction to Wines
- Culinary track only: HADM 4320 Contemporary Healthy Foods (offered fall only) OR NS1150 Nutrition, Health & Society

Student must earn a grade of "C" or better in the core and required courses to receive full transfer credit and complete their CIA degree requirements.

## FEES AT A GLANCE

Estimated tuition and fees are outlined for the January 2020 program. The second semester rates are subject to fiscal year 2020/2021 increases. The most updated rate information can be found online at [www.ciachef.edu](http://www.ciachef.edu) or in the CIA viewbook. Financial aid is available for the full semesters of study only; prospective students should contact the program director for an application.

**Note:** In addition to CIA tuition and fees, students will pay a fee to maintain enrollment at Cornell.

	Culinary Immersion	First Full Semester	Second Full Semester	Third Full Semester (B&PA only)
Application Fee	\$50			
Tuition	\$3,020	\$15,500	\$15,500	\$15,900
Board <sup>1</sup>	\$370	\$1,900	\$1,900	\$1,950
General Fees	\$0	\$780	\$780	\$800
Housing <sup>2</sup>	\$859	\$4,410	\$4,410	\$4,525
Supplies <sup>3</sup>	\$850	\$0	\$0	\$0
	\$5,149	\$22,590	\$22,590	\$23,175
<b>TOTAL COST OF CULINARY ARTS PROGRAM</b>			\$50,329	
<b>TOTAL COST OF BAKING &amp; PASTRY ARTS PROGRAM</b>				\$73,504

<sup>1</sup> Two meals per instructional day are provided as part of the mandatory board plan.

<sup>2</sup> Housing cost estimate is based on average housing costs; student will be billed/credited for difference at arrival once room assignment is made.

<sup>3</sup> Supplies include uniforms & tool kits. Textbooks and supplements are ordered separately by individual.

Note: If extended time or credits at the CIA are required, additional charges will apply.



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