



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
- Introduction to A La Carte Cookery
- High-Volume Production Cooking
- Baking & Pastry Skill Development
- Principles of Menus & Managing Profitability
- Nutrition
- Culinary Practical I

Additional - choose one:

- Meat & Seafood Identification/Fabrication
- 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
- Baking & Pastry Practical I

Additional - choose one:

- Principles of Design
- Cafe Savory Food Production

Photos courtesy of The Culinary Institute of America



IMMERSION -- SEMESTER



The Alliance



School of Hotel
 Administration

If food is a part of
 your career path,
 culinary studies
 should be too.

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.

Dates: January 4 to 21, 2022

Application due April 1, 2021

Program:

Culinary Immersion Technique and Theory

Credit:

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

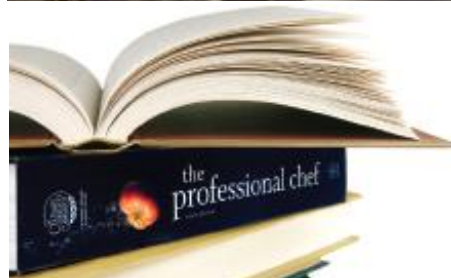
Cost for Immersion:

Application Fee:	\$ 50
Tuition:	\$3,804
Board:	\$ 380
Housing (avg. cost):	\$ 904
Supplies:	\$ 1,030
Total:	\$6,118

*Limited financial aid may be available. Consult with your financial aid advisor for options.

Requirements:

- No previous culinary experience necessary.
- 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.

Dates: January 4 to April 15, 2022

Application due April 1, 2021

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:	\$ 50
Tuition:	\$17,602
Board:	\$ 1,955
Housing (avg. cost):	\$ 4,520
Supplies:	\$ 1,030
General Fees:	\$ 810
Total:	\$25,967

*Limited financial aid may be available. Consult with your financial aid advisor for options.

Requirements:

- No previous culinary experience necessary.
- In good academic standing according to your college policy.
- Successful completion of Culinary Immersion Technique & Theory.
- Successful completion of the ServSafe Manager Training and Exam (approx. \$80).