



**WE  
SPEAK  
FOOD**

SM  
The Culinary Institute of America

**2003-04 ANNUAL REPORT**

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*The Culinary Institute of America's Presidential Cabinet: (Front row) Senior Vice President of Finance and Administration Charles O'Mara; Dean of Student Affairs Alice-Ann Schuster; President Tim Ryan; Dean of Liberal and Management Studies Kathy Zraly; and Vice President of Human Resources David Jaskiewicz. (Back row) Vice President and Managing Director for Greystone and CE Mark Erickson; Vice President of Marketing and Strategy Bruce Hillenbrand; Associate Vice President of Planning, Research, and Accreditation Ann Weeks; Dean of Enrollment Management Drusilla Blackman; Interim Vice President for Development Hersey Egginton II; and Associate Vice President and Dean of Culinary, Baking and Pastry Studies Victor Gielisse.*

## MISSION STATEMENT

The Culinary Institute of America is a private, not-for-profit college dedicated to providing the world's best professional culinary education. Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

*This annual report, covering Fiscal Year June 1, 2003 through May 31, 2004, was submitted at the Annual Meeting of the Corporation of The Culinary Institute of America on October 16, 2004.*

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*Photography: Bill Dennison, Faith Echtermeyer, Peter Finger, Ben Fink, Eric Futran, A. Blake Gardner III, Chas McGrath, On Location Studios, Lorna Smith, Paul Talley, and David Wakely*

*The Culinary Institute of America, 1946 Campus Drive, Hyde Park, NY 12538-1499 • 845-452-9600 • www.ciachef.edu*

*The CIA at Greystone is a branch of the CIA, Hyde Park, NY.*

## Message | From the Chairman and the President

For those of us lucky enough to be in this great profession, the word “food” doesn’t simply denote something you pick up at the grocery store, or what’s on your plate at dinner. Food isn’t just a thing—it’s a broader concept that has a language all its own. It draws together cultures and traditions; it unites people. Indeed, food is a way of life.

At the CIA, our focus—our *passion*—is food. We are all about food. We speak it. We study it. We teach it. We live it. This spirit continually moves through the vibrant halls of The Culinary Institute of America. Here students develop lifelong knowledge and skills, educators stand ready to share their experience and love of all things culinary, and visitors get caught up in the excitement and enthusiasm of the campus. The same spirit is embraced by the industry as well, and we are happy to share it with members of our Board of Trustees and Fellows of the Institute each fall at our Annual Meeting—when we all join the conversation and celebrate food excellence.

Many initiatives were undertaken by The Culinary Institute of America in 2003–2004, and the physical evidence of those plans is evident on both of our campuses. Four Adirondack student lodges are nearing completion on the north end of campus. Construction is well underway for Anton Plaza, destined to become a prime gathering place for the CIA community. Plans have been drawn up for our new Admissions Center, which will welcome prospective students to campus. At our Greystone campus, both the Rudd Center for Professional Wine Studies and, more recently, the Chuck Williams Flavor Discovery Center are up and running.

As satisfying as it is to witness this growth and the educational enhancements for CIA students, it is equally gratifying to know that it all happened thanks in large part to the incredible support of our industry friends, fellow citizens in the world of food.

It’s a world filled with opportunity for our students now and well into the future. Even in an uncertain world, the foodservice industry remains the nation’s largest private-sector employer, providing work for nearly nine percent of the U.S. work force, and offers ample opportunities for rapid advancement. CIA graduate surveys show that our alumni have strong career and salary growth, with median salaries significantly higher than the industry norm.

On the educational front, The Culinary Institute of America keeps expanding its efforts to provide both students and professionals with the very best culinary education. Our degree programs continue to evolve, as our expanded baking programs, additional electives, and enhanced facilities help students become as fluent as they can be in the world of food. Likewise, the college’s professional development courses and certificate programs help solidify the CIA’s status as the premier resource in the industry for quality continuing education.

Our faculty members have done their part to spread the word about food excellence to the world, traveling abroad to places like Singapore, Vietnam, Japan, Spain, England, Italy, and throughout the United States to share their knowledge and exchange information. Such food dialogue is truly a global phenomenon, and we continue to build our leadership presence.

As the world gets smaller and the foodservice industry gets larger, we strive to foster the spirit of learning, sharing, and hospitality that helps define our profession. We thank all of you—benefactors, Fellows of the Institute, and Trustees—for joining us in this effort. We are a special community, and when we speak food, we all know *exactly* what we’re talking about.



*Nick Valenti*

NICK VALENTI  
Chairman of the Board

*Tim Ryan*

DR. TIM RYAN, C.M.C.  
President



**We Speak Food** | The Culinary Institute of America

“It is the  
best culinary school  
in the world.”

Paul Bocuse | World-renowned French chef

When we speak food, the world listens. For more than half a century, **The Culinary** Institute of America has been setting the **standard for excellence** in culinary education. Our valued **members** of the Board of Trustees, Fellows of the Institute, alumni, benefactors, and industry friends are all an **important part** of that heritage, joined together by a common passion and language.

One of the most exciting things about coming to **The Culinary** is being among so many people in one place who share the same **fascination with food**. Newcomers to campus are usually as easy to spot as tourists in New York City. They wander around wide-eyed, drinking in the flurry of activity that is a part of everyday life at the CIA. They marvel at our kitchens and bakeshops, and appreciate the **professionalism and hospitality** of the people they come across. Some new students are overwhelmed at first, until they realize that they've arrived at the place they've long been looking for—a world where they never have to explain why they love food, because **everyone loves food at the CIA**.

We speak food in many ways—through the **accomplishments** we've had in the past 58 years, through the host of **exciting plans** on the horizon, and through the countless numbers of culinary leaders we continue to send into the industry. Here at The Culinary Institute of America, **the conversation never ends**.



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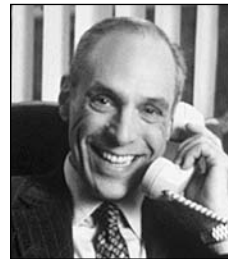


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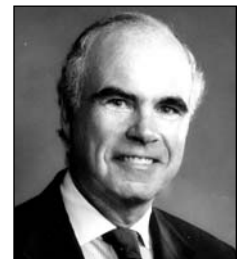
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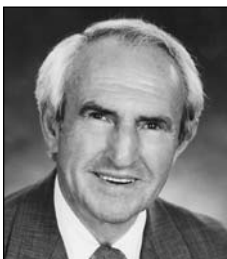
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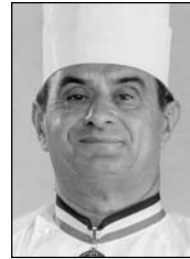


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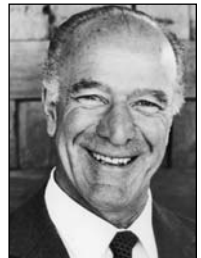
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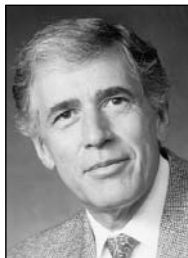
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# Fellows of the Institute | Upholding Our Mission

## THE SOCIETY OF FELLOWS

*The Society of Fellows of The Culinary Institute of America was created to assist the president in continually and aggressively enhancing the quality, excellence, and reputation of the CIA. Through inclusion in the Society of Fellows, the CIA honors distinguished members of the foodservice, hospitality, and related industries—or, in special instances, the world at large—for their accomplishments, service, and contributions.*

*Fellows are a select and exclusive group of leaders chosen for their commitment and ability to help The Culinary Institute of America achieve its mission, goals, and objectives. They are appointed by the president for three-year terms with a maximum of four consecutive terms.*

*\*Indicates Life FOI*

### A

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Patricia Miller Anton  
William C. Anton  
Brian W. Aversa '81  
Alison B. Awerbuch '85  
Donald M. Axleroad

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Anthony Berger  
Charles M. Berger  
Carlyn A. Berghoff '82 \*  
Roger Berkowitz  
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Stephen R. Bokser  
James F. Boudreau  
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Lisa Marie Brefere '78  
Ella Brennan \*  
Ralph O. Brennan  
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Lora Brody  
Edward Glen Brown '83  
Jeffrey Buben '78  
James L. Budros  
John F. Burriss

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Donald M. Coe  
Barry E. Colman '83 \*  
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Allan Conseur \*  
Walter J. Conti \*  
Charles Hobbs Cooley '93  
Ann Lynn Cooper '79  
Carla Cooper  
Brian C. Cornell  
Dan Coudreaut '95  
Rick S. Crossland '73  
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John N. Curlett, Jr. \*  
Daniel F. Curtin

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Lori Daniel '79  
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Herbert Ernest \*

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Patricia Dooley Fortenbaugh  
Tony Fortuna  
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Jacqueline L. Frazer '84

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Michael Howard Garbin '76  
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Daniel A. Gescheidle \*  
Peter Gibbons '78  
Robert Glickman \*  
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John Gray  
Robert Grimes  
Martin Gross \*  
Robert Gutenstein  
Helen A. Guthrie \*

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Suzanne B. Hamlin  
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A. Reed Hayes \*  
Barron Hilton \*  
Burton Hobson \*  
William N. Hulett \*  
Andrew Hurst '89

### I

Joel M. Ingegno

### J

John Jordan

### K

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Barbara Kafka \*  
Herbert C. Kallman \*  
Jane Kalmus  
Kyle Christopher Kandel '82  
Roger M. Kaplan '81  
I. Pano Karatassos '60 \*  
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Peter Katsotis '80  
Harriette R. Katz  
Michael S. Kaufman \*  
Karl Kilburg  
Christopher Kimball  
David Kimmel '77 \*  
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Robert B. Kirsch  
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Ted J. Kleisner \*  
Wade Knowles  
Takeshi Kohjima  
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Kerry Kramp  
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Jan H. Larsen  
Richard Lavin \*  
Barbara E. Lawrence \*  
Herman Leavitt \*  
Roger Max Le Bossier  
Peter M. Lehrer  
Harriet Lembeck  
Michael Lomonaco  
Walter Luftman \*

## M

Sirio Maccioni  
Ronald N. Magruder \*  
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Dewey Markham, Jr. '84  
J. Willard Marriott, Jr. \*  
Peggy Marshall-Mims  
Damian J. Martineau '82  
R. Douglas Martinides '75  
Brian F. Matt '84  
Mark A. Mattern '87  
Tony May \*  
William F. May  
Joseph F. McCann  
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Ferdinand E. Metz \*  
John C. Metz  
Danny H. Meyer  
James C. Miles  
Dale Miller '79  
Sanford A. Miller  
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M. Cameron Mitchell '86 \*  
Bruce H. Molzan '82  
Robert G. Mondavi \*  
Richard Moonen '78  
Tom A. Moore  
Edna K. Morris  
Arthur F. Musarra \*

## N

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David Scott Nina '85  
David C. Novak

## O

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Bradley M. Ogden '77  
Anthony J. O'Reilly \*  
Allan J. Ostroff

## P

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Margaret E. Happel Perry  
Ronald W. Peterson '67 \*  
Carl Edward Petrillo  
Max Pine \*  
Alan R. Plassche \*  
Rick Postiglione  
Thane A. Pressman  
Joseph Prezioso  
Joseph Primavera  
John J. Profaci \*  
Michael P. Purcell '81

## R

Ernst H. Rechtermann  
Marshall M. Reisman \*  
Neil S. Reyer  
Melinda R. Rich \*  
Richard J. Ripp '55 \*  
James D. Robinson III \*  
Michael Romano  
Phillip J. Romano  
Peter John Romeo  
Timothy John Rosendahl '76  
Alfred Rosenthal \*  
Douglas E. Rosenthal \*  
Harris H. Rusitzky \*

## S

Yoshihiro Sano  
Marc J. Sarrazin  
Charles P. Saunders '78 \*  
Mariann Sauvion '76 \*  
Philip Scaturro  
Arno B. Schmidt \*  
Rick J. Schneiders  
Allan L. Schuman \*  
Richard S. Scolaro  
John B. Seastone \*  
L. LeGrande Serras  
Edward L. Shapoff  
John L. Sharpe \*  
Martin B. Shellenberger  
Peter M. F. Sichel \*  
Robert F. Simonson  
Saul Singer '93  
James Singerling  
Albert K. Smiley  
Barbara Smith \*  
Virginia B. Smith \*  
Richard K. Smucker \*  
Arnym P. Solomon '69 \*  
André E. Soltner \*  
Michael Spears '72  
Joel M. Spiro  
Jean-Pierre Stoehr  
Rodney Stoner '65  
David L. Stroehmann  
Jim Sullivan  
Paul O. Sullivan  
Arnold Syrop

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Warren S. Titus \*  
Donald G. Tober \*  
William J. Tobin \*  
Geoffrey M. B. Troy

## U

Robin Uler

## V

Nick Valenti \*  
Joseph W. Vannucci  
Richard H. Vent \*  
Robert F. Voelker '69 \*

## W

Richard Wager  
J. Dudley Waldner \*  
Helen B. Warren \*  
Lawrence J. Weiss \*  
James R. Weldon  
Jasper K. White III '76  
Michael J. Whiteman \*  
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Julius Wile \*  
Andrew C. Wilkinson '83  
Charles E. Williams \*  
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Sylvia A. Wulf

## Y

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Roger L. Yaseen \*

## Z

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Nina Zagat  
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Robert Alan Zitto '80  
Kevin Zraly \*  
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## CIA FACULTY REPRESENTATIVES

Charles Garibaldi '84  
Daniel Turgeon '85

## IN MEMORIAM

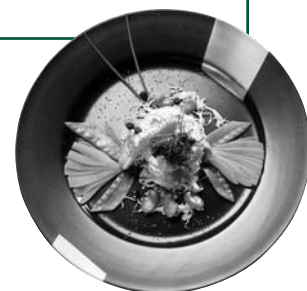
*The Culinary Institute of America extends deepest sympathies to family and friends of these Fellows of the Institute who passed away.*

Henry Ogden Barbour  
Julia Child  
Edward K. Jorgensen  
Leslie K. Revsin  
Donald L. Roth

### Quick Bites

#### Did You Know?

There are currently 310 industry leaders serving the college as Fellows of the Institute.



# Board Committees | Planning and Advising

*The various standing committees investigate issues relating to their specific committee, report their findings, and make recommendations for appropriate action to the Board of Trustees.*

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Melinda R. Rich

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Jeffrey Buben '78

Charles Hobbs Cooley '93

Dan Coudreaut '95

Rick S. Crossland '73

John P. Dalton '86

Lori Daniel '79

Michael H. Garbin '76

Robert Kabakoff '86

Eric J. Karell '78

Damian J. Martineau '82

Brian F. Matt '84

Mark A. Mattern '87

Dale Miller '79

David Nina '85

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Donald G. Tober

## GREYSTONE AD-HOC COMMITTEE

### Chair

Richard Bradley

### Members

Elaine C. Bell '78

James Doherty

## HUMAN RESOURCES AD-HOC COMMITTEE

### Chair

Melinda R. Rich

### Vice Chair

Lee A. Cockerell

### Members

Michael S. Kaufman

Edna K. Morris

## Special Recognition | Fellows of the Year

The Culinary Institute of America regularly recognizes certain Fellows of the Institute who have offered outstanding guidance and support to the organization and operations of the college. This year, we give special recognition to three such individuals whose efforts and dedication to the CIA have helped the college carry out its mission to provide the world's best culinary education.



### **KELLY BRINTLE**

As senior vice president of corporate strategy and business development for Ventura Foods, LLC, Kelly Brintle is responsible for all of the company's foodservice and industrial-related sales, as

well as its marketing and R&D activities. He has been working at Ventura Foods in a number of capacities for 18 years.

A devoted supporter of the CIA, Mr. Brintle was a key advocate for Ventura's sponsorship of the college's Ventura Foods Center for Menu Research and Development, citing the initiative's importance in helping to "facilitate industry-wide, quality education in menu R&D, and serve to further enhance the values of foodservice to consumers."



### **DANIEL CURTIN**

Florida-based attorney Daniel Curtin began his association with the CIA while working for Corbally, Gartland & Rappleyea, Esqs. in Poughkeepsie, NY. He has been a long-standing champion

of education in general, working with a number of local colleges in support of their missions.

As trustee for the Louis Greenspan Charitable Trust, Mr. Curtin established an endowed memorial scholarship for CIA students and engineered a

pledge to build a memorial fountain in the college's Heinz Plaza in honor of Louis Greenspan, a long-time area resident who managed the construction of many Dutchess County landmarks.



### **ALAN GOULD**

The publisher of *Nation's Restaurant News*, Alan Gould leads the only weekly news publication that serves the foodservice industry. He is also corporate vice president of the magazine's parent

company, Lebhar-Friedman, Inc.; directs the NRN Web site, and oversees the company's custom publishing and event marketing businesses. He was previously director of corporate public relations for Hilton International.

Throughout his career, Mr. Gould has been active in advancing the culinary profession. He is chairman of the Multi-Unit Foodservice Operators Conference and the International Foodservice Technology Exposition. He has consistently been a staunch supporter of the CIA as well.

The Culinary Institute of America is greatly appreciative of the caring and commitment of these three industry leaders, and is pleased to recognize them as the 2004 Fellows of the Year.

## Special Initiatives | Advancing the College

### **ALLIED DOMEcq WORLD WINE CELLAR AND PRIVATE DINING ROOM**

Allied Domecq Wines USA recently joined an elite group of benefactors united in their support of professional wine studies at The Culinary Institute of America. The company's \$500,000 pledge toward The Rudd Center for Professional Wine Studies at Greystone capped off the CIA's efforts to transform the historic Still House into one of the country's leading wine education facilities. In recognition of Allied Domecq's generous support and exceptional wine portfolio, the college is naming the Allied Domecq World Wine Cellar and Private Dining Room within the Center. This area will provide an intimate setting for wine appreciation, serve as a venue for private events, and house the Institute's extensive collection of rare and fine wines.

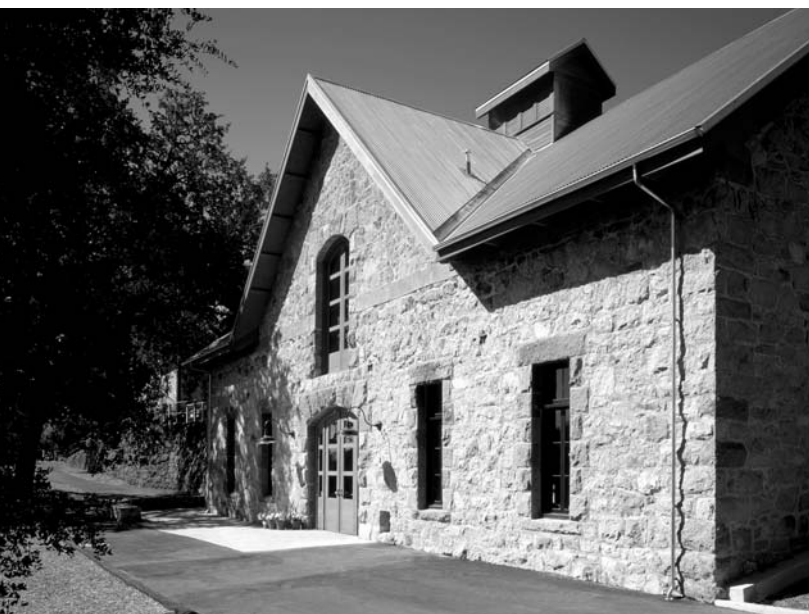
### **VENTURA FOODS CENTER FOR MENU RESEARCH AND DEVELOPMENT**

Ventura Foods joined *Nation's Restaurant News* magazine and The Culinary Institute of America to establish the Ventura Foods Center for Menu Research and Development at Greystone. The new facility and educational program will focus on the rapidly growing area of menu research and development, specifically targeting culinarians, food scientists, and operations, sales, and marketing executives in the foodservice industry.

Ventura Foods' Senior Vice President for Corporate Strategy and Business Development **Kelly Brintle** sees great value in supporting such initiatives.

"Ventura's support of the menu research center at the CIA will help facilitate industry-wide, quality education in menu R&D and will serve to further enhance the values of foodservice to consumers." Ventura's \$1.75 million contribution was used to fund the collaborative effort, helping to position the Ventura Foods Center at Greystone at the very forefront of the growing field of menu research and development in the United States.

The collaboration of Ventura Foods and *Nation's Restaurant News* has benefited CIA degree program students as well, through the companies' annual Warren Leruth Scholarship, which grants \$7,500 each to two students. Ventura Foods also gifts thousands of dollars in cooking oils for use in the curriculum each year, and since 1998 has been a supporter of the CIA's annual Gala.



*The Rudd Center for Professional Wine Studies is now home to the Allied Domecq World Wine Cellar and Private Dining Room.*

"Ventura's support of the menu research center at the CIA will help facilitate industry-wide, quality education in menu R&D."

Kelly Brintle | Senior VP for Corporate Strategy & Business Development | Ventura Foods



### THE DONALD AND BARBARA TOBER EXHIBIT ROOM

Trustee Emeritus and long-time CIA benefactor **Donald Tober**, president and CEO of Sugar Foods Corporation, and his wife **Barbara Tober** pledged \$250,000 to the college to name the exhibit room in the Conrad N. Hilton Library. This display area off the main entrance to the library gives campus visitors a chance to enjoy an ongoing series of historical exhibits. Past exhibits include “The Culinary Institute of America, The New Haven Years: 1946–1972,” “The Colavita Center: Celebrating Italian Cuisine and Culture,” and “World War II, Food, and the CIA.” The Donald and Barbara Tober Exhibit Room provides a perfect backdrop to highlight the CIA’s contributions to the foodservice and hospitality industry and our many notable milestones since the Institute’s founding in 1946.

The Tobers have long been advocates of The Culinary Institute of America and have demonstrated a keen understanding of the importance of private and corporate philanthropy in higher education. Over the past 17 years, they have consistently invested in the CIA both personally and through their corporate affiliations. This latest gift is just another example of how the actions of a few can truly benefit the futures of many.

### M. CAMERON MITCHELL CHALLENGE

CIA Trustee **M. Cameron Mitchell '86** raised the bar for the college’s alumni with a \$250,000 “Challenge” pledge to the Institute—the second largest gift ever by a graduate. A successful entrepreneur and restaurateur, Mr. Mitchell established the fund hoping to similarly inspire fellow graduates to give back to their alma mater.

All proceeds from the Cameron Mitchell Challenge will be used to leverage new and increased giving to the Alumni Scholarship Fund. In addition to establishing the Challenge, Mr. Mitchell has agreed to have 21 of his restaurants participate in the CIA’s Alumni Across America, the national scholarship fundraiser held October 19 to benefit the college.

Mr. Mitchell has been a long-time champion for the CIA; he is chair of the Alumni Committee and an active member, lending his insight as both a prominent member of the restaurant industry and as a graduate.

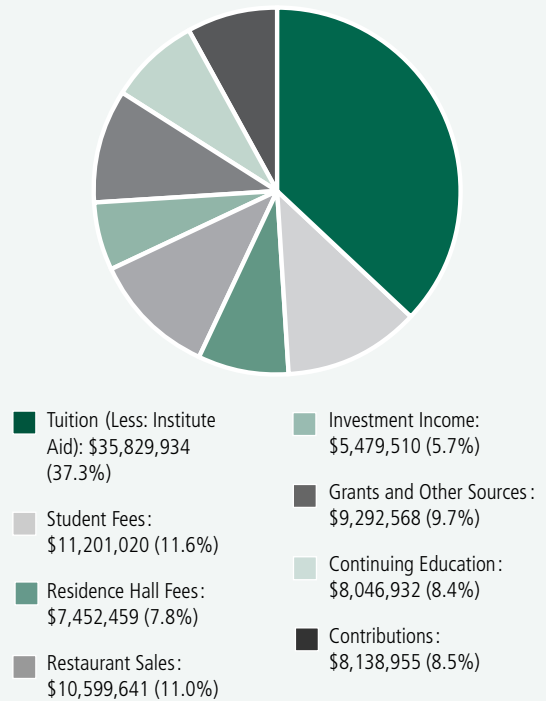


*CIA Trustee and alumnus M. Cameron Mitchell '86 has made the second largest gift ever by a graduate of the college.*

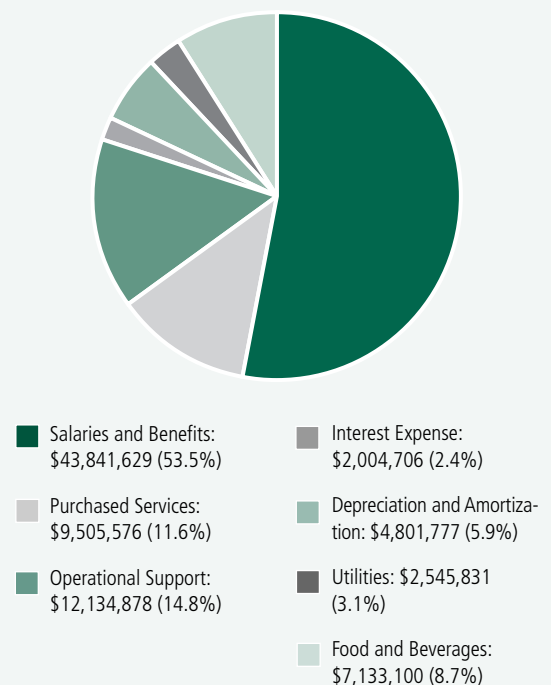
# Financial Highlights | Investing in the Future

- The CIA's revenues grew to \$96 million, an increase of \$13.9 million, or 17%, from last year. Increases in tuition and fee revenues, housing revenues, donor gifts, and investment gains all contributed to the college's strong revenue growth.
- Consolidated net assets increased \$14.1 million, which represents a 13% return on net assets.
- Total degree program enrollment continued to grow, up 16% in the baking and pastry program and 12% in the baccalaureate degree program. With this increase in enrollment, the college also experienced on-campus housing growth. A record number of students were housed on campus, filling the four residence halls and temporary cottages. New lodges will help the college meet the increasing on-campus housing demand.
- Continuing education remained a strong revenue generator for the college. Total continuing education revenues were more than \$8 million. Continuing education covers a diverse range of services, including certificate programs, custom-designed culinary classes, courses for professionals, conferences, and adult education.
- The CIA's assets were \$217.9 million, an increase of \$51.7 million, or 31%. The college continued reinvesting in property, plant, and equipment to maintain and improve upon its world-class facilities. Property, plant, and equipment grew to \$123.5 million, an increase of \$22.3 million. The CIA also continued to reinvest funds in its endowment. The endowment, which helps support both current and future student scholarships, grew by over \$6 million.
- The CIA received more than \$8.1 million in financial support from donors. Included in this year's contributions is the largest individual gift ever donated to the college—\$4.6 million from Bill and Patricia Anton for the construction of Anton Plaza. Contributions not only help to fund current and future facility construction, but also support student scholarships and increase the college's endowment for years to come.
- Financial aid provided to our students from all sources (Federal, State, private donors, and from the college) totaled \$45.7 million, an increase of 15.4%. 86% of the students receive some form of financial assistance. Student loans were \$32.4 million, or 71%, of all disbursed aid. CIA and private donor scholarships were \$8.5 million, an increase of 18.5%. The college received and disbursed to students \$1.9 million in Federal PELL grants.
- The CIA issued \$43.2 million in bonds through the Dormitory Authority of the State of New York. This new bond issue is being used to fund the new lodges, campus beautification, and parking lot improvements, as well as refunding \$8.9 of old debt. The new debt issue has a lower interest rate than the refunded debt issue.

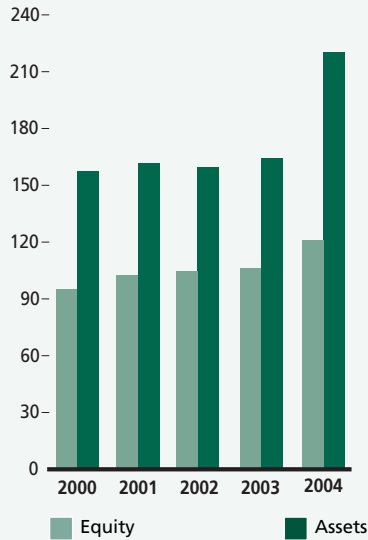
## 2003-04 CIA REVENUE SOURCES



## 2003-04 CIA EXPENSES

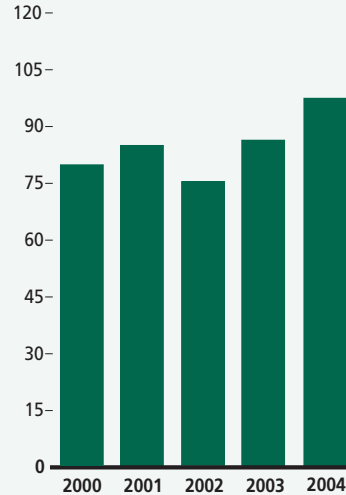


## ASSETS/EQUITY In Millions



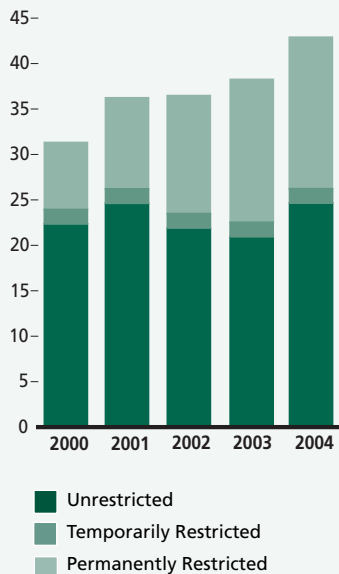
Both equity (net worth of the college) and assets (includes facilities, equipment, and investments) continued to grow. The college continues to reinvest in both facilities, to improve upon the educational facilities at the world's premier culinary college, and endowed investments, to grow scholarship funds for current and future students.

## REVENUES In Millions



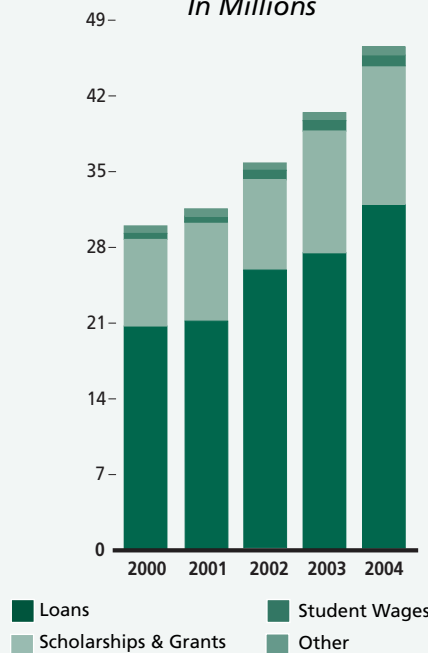
Revenues (which include tuition and fees, gifts, restaurant sales, and investment returns) reached \$96 million. The increase in revenues was driven by the increase in student enrollment, increase in donor contributions, and the strong market performance of the endowed investments.

## ENDOWMENTS In Millions



Endowed investments grew to \$43.4 million due to internal and external contributions and strong investment returns.

## FINANCIAL AID In Millions



Financial aid for students (which includes scholarships and student loans) saw a 15.4% increase to \$45.7 million. 71% of the financial aid disbursed is student loans. 86% of all CIA students receive some form of financial aid.

# Financial Highlights | Continued

## CONSOLIDATED BALANCE SHEET

May 31, 2004 (with comparative figures for 2003)

	2004	2003
<b>ASSETS:</b>		
Cash and Cash Equivalents	\$ 1,965,654	\$ 4,392,335
Investments	43,251,906	36,232,140
Student Accounts Receivable	2,755,767	3,138,023
Amounts Due from Government Agencies	157,898	164,779
Other Receivables	504,537	897,500
Inventories at Cost	2,478,531	2,572,585
Prepaid and Other Assets	558,780	356,512
Contributions Receivable	9,518,125	7,658,394
Deposits with Trustees	27,546,965	6,068,320
Bond Issuance and Related Costs	3,300,892	1,701,672
Current Valuation of Derivative Instruments	522,835	0
Loans to Students	1,817,592	1,744,226
Property and Equipment	123,526,827	101,229,824
<b>Total Assets</b>	<b>\$ 217,906,309</b>	<b>\$ 166,156,310</b>
<b>LIABILITIES:</b>		
Accounts Payable	\$ 7,188,508	\$ 2,283,366
Accrued Compensated Absences	1,752,155	1,599,120
Accrued Liabilities	3,057,158	3,067,711
Bonds and Notes Payable	73,585,000	40,320,000
Leasehold Obligations	588,872	1,532,062
Government Grants Refundable	1,569,551	1,558,952
Deferred Tuition and Fee Revenue	9,306,018	9,009,574
<b>Total Liabilities</b>	<b>\$ 97,047,262</b>	<b>\$ 59,370,785</b>
<b>Total Net Assets</b>	<b>\$ 120,859,047</b>	<b>\$ 106,785,525</b>
<b>Total Liabilities and Net Assets</b>	<b>\$ 217,906,309</b>	<b>\$ 166,156,310</b>



## EDUCATION AND FACULTY

### *Developing Tomorrow's Industry Leaders*

#### **BAKING AND PASTRY ARTS PROGRAM EXPANDS**

The expansion of the Baking and Pastry Arts program reached its full implementation, increasing the number of entry dates to the program from eight to 16 per year.

#### **CIA TEAM WINS SARRAZIN CUP**

The student/faculty team representing the CIA at the Société Culinaire Philantropique's Culinary Salon at the New York Show was awarded "The Sarrazin Cup" for their Grand Buffet presentation.

#### **CIA INSTRUCTORS ARE NEWEST MASTER CHEFS**

Chefs **Adam Busby** and **James Corwell**, both instructors at the CIA at Greystone, successfully completed the American Culinary Federation's Certified Master Chef exam, becoming the latest in a long line of CIA faculty members to be designated ACF-Certified Master Chefs.

#### **CIA ASSISTS WITH IVY AWARDS BANQUET**

In conjunction with The National Restaurant Association Show and the Ivy Awards ceremony, the CIA was invited to collaborate with Chef **Wolfgang Puck Caterers** in the preparation of the Ivy Awards Dinner Menu. Under the direction of **Dr. Victor Gielisse, C.M.C.**, the team comprised of **Kenneth J.**

**Arnone '92, C.M.C.; Ronald DeSantis '81, C.M.C.; Thomas Griffiths '80, C.M.C.; Dwayne F. LiPuma '86; Dieter G. Schorner, C.M.B.; and Russell H. Scott III, C.M.C.** headed to Chicago to represent the CIA at this prestigious event.

#### **INCREASED ENROLLMENT LEADS TO NEW ELECTIVE**

As enrollment in the B.P.S. program grows, the CIA has increased its variety of electives. The newest addition, a course in Advanced Nutritional Concepts, offers students an in-depth exploration of the physiology of nutrition and the diseases that are impacted by nutrition. Assistant Professor **Marjorie Livingston, R.D., C.H.E.** developed and teaches the course.

#### **JAPAN WELCOMES THE CIA**

As part of the CIA's seventh mission to Japan, 10 CIA faculty members—**Elizabeth E. Briggs; Shirley Shuliang Cheng, C.W.C., C.H.E.; Anita Eisenhauer; David Kamen '88, C.C.E., C.H.E.; Prem Kumar; Bruce W. Lavender '82, C.H.E.; Jeffery Marquise; Michael Pardus '81, C.H.E.; Elana Raider, C.H.E.; and Mauro Sessarego, C.H.E.**—were invited to the United States Naval Air Facilities at Atsugi and Yokosuka for a cultural exchange. They showcased New England, Asian, American, French, and Spanish cuisines as they shared their knowledge and expertise with Japanese chefs and industry leaders.

## College Highlights | Continued

### CIA FACULTY CONTINUES TO SEEK OPPORTUNITIES FOR GROWTH

This year faculty members participated in a variety of activities to enhance their abilities as both content experts and educators.

- **Dr. Patrick Bottiglieri, C.H.A.**, professor of hospitality management, has completed a study entitled "Hospitality Skills, Behaviors that Work" that focuses on identifying behaviors that can be learned by employees in an effort to create a hospitable environment.
- **Kazim Ali, C.H.E.; Vivian C. Cadbury, C.H.E.; Dr. Claire K. Mathey, C.H.E.; and Sharon A. Zraly, C.H.E.** delivered a joint panel presentation on innovative classroom teaching techniques at the Conference for College Composition and Communications in San Antonio, TX.
- Professor **Shirley Shuliang Cheng, C.W.C., C.H.E.** was invited to speak about Chinese cuisine in America at the Charles Wang Asian American Center at Stony Brook University.
- Professor **Richard Vergili, C.H.E.** was a speaker and panelist on food safety at the International Hotel, Motel, and Restaurant Show in New York City and at the annual meeting of Western Massachusetts Health Professionals. He also participated as a committee member at the Bi-Annual Conference on Food Protection in Scottsdale, AZ.
- Associate Professor **Nilsa Rodríguez-Jaca, C.H.E.** presented a paper at the Food & Literature Conference in San Antonio, TX.
- Lecturing Instructor **Alisa Neuneker** attended an intensive three-day training workshop at the Micros Training Center to help develop curriculum for computer courses in the CIA's bachelor's degree program.
- Professor **Michael Pardus '81, C.H.E.**, through funding from the Ruediger and Julie Flik Faculty Travel Endowment and the Magruder Faculty



#### Quick Bites

#### And the Survey Says...

93% of students felt they made the right decision in attending the CIA



*Alumni from the classes of 1973–1982 returned to Hyde Park to reconnect and reminisce with their classmates at Reunion 2003.*

Development Endowment, studied Asian cuisine in Vietnam to enhance curriculum development for the Cuisines of Asia course.

- Assistant Professor **Stephanie Murphy, C.P.A., C.H.E.** brought back new ideas for the accounting and finance curriculum from the Annual Conference for Hospitality Financial and Technology Professionals in Orlando, FL.
- Assistant Professor **David J. Bruno '88, C.H.E.** completed a one-week industry work experience at the John's Island Club in Vero Beach, FL, where he worked side-by-side with club staff and gathered material to update the college's Banqueting and Catering curriculum.
- **Mark Ainsworth '86, C.H.E.; Associate Dean Eve Felder '88, C.E.C., C.H.E.; and Charles Rascoll, C.H.E.** represented the college as guests of the Consejería de Agricultura of the Government of La Rioja at *Los Grandes de La Rioja*. This was not only a professional development experience, but also provided the college with the opportunity to forge a deeper relationship with the government of Rioja.



## CIA STUDENTS

### *Preparing for Success*

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#### CIA STUDENTS PART OF SALUTE TO EXCELLENCE

Two of the college's bachelor's degree students—**Theresa Klaasen** and **Aaron Ritrovato**—were honored at the National Restaurant Association's Salute to Excellence in Chicago, IL.

#### PEANUT BUTTER PRIZE GOES TO CIA STUDENT

**Daniel Fein** won the Grand Prize (\$1,500) in the dessert category for his Peanut Butter "Buckeye" Pie at the Smucker's National Peanut Butter's Search for Naturally Delicious Recipes.

#### ETA SIGMA DELTA HOLDS FORUMS ON CAMPUS

In September, Eta Sigma Delta organized "Working Overseas," a forum with CIA instructors **Joseba Encabo, C.H.E.**; **Prem Kumar**; and **Mauro Sessarego, C.H.E.**; as well as **Federica Muggenburg '03**, a B.P.S. student from Mexico, sharing their experiences and instructing students about how to begin working abroad. Another forum in February—"Club Management"—featured former B.P.S. instructor **Mark Westfield**, now food and beverage director at the Westchester Country Club, and Assistant Professor **Gerard Fischetti '78, C.C.M.**, C.H.E., a former club manager in Atlanta, GA.

## ALUMNI AFFAIRS

### *Leading the Way*

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#### RECEPTIONS BRING ALUMNI AND STUDENTS TOGETHER

CIA regional alumni receptions once again gave alumni the opportunity to reconnect with classmates amid great entertainment and fine dining. Each reception featured the presentation of \$1,000 from the alumni scholarship fund to a deserving student. Special thanks to the CIA alumni and friends who hosted these events: in Boston, **Michael Miner** '69; in Chicago, **Michael Garbin** '76; in Columbus, **M. Cameron Mitchell** '86; in Dallas, **Dan Coudreaut** '95 and **David Sonzogni** '80; in Los Angeles, **Barry Colman** '83 and **Fred Schwartz** '68; in Las Vegas, **Robert Zitto** '80; in New York, **Alison Awerbuch** '85; in

Orlando, **Marc Hoffman** '77, **Sean Woods** '92, and **Mark Beaupre** '84; and in Washington, DC, **Jeff Buben** '78. We also thank our sponsors, American Roland Foods; Charmer Sunbelt Group; Colavita USA; Jones Dairy Farm, Inc.; and Rich Products Corporation.

#### FOOD & WINE MAGAZINE HONORS CIA ALUMNI

Each year, *Food & Wine* magazine honors 10 of the best up-and-coming chefs in the nation. For 2004, three CIA graduates were selected as "America's Best New Chefs": **Scott Conant** '92, L'Impero, New York, NY; **Scott Dolich** '93, Park Kitchen, Portland, OR; and **Melissa Perello** '96, Charles Nob Hill, San Francisco, CA.

#### FACULTY AND ALUMNI WIN JAMES BEARD AWARDS

The CIA can claim connection to four winners at this year's culinary "Oscars." At the 2004 James Beard Foundation Awards, presented in New York City, **Karen MacNeil**, chair of Professional Wine Studies at the Greystone campus, won the Outstanding Wine and Spirits Professional Award; **Rocco DiSpirito** '86 earned a cookbook award in the Cooking from a Professional Point of View category, for *Flavor*; **Bradley Ogden** '77 took home the award for Best New Restaurant, Bradley Ogden in Las Vegas; and **Sherry Yard** '91 (Baking & Pastry Arts Certificate) won a cookbook award in the Baking category for *The Secrets of Baking: Simple Techniques for Sophisticated Desserts*.

#### ALUMNI RETURN FOR REUNION 2003

This year, Reunion 2003 brought alumni from the classes 1973–1982 back to the Hyde Park campus. The event was a great success, with more than 200 attendees. The class of 1973 was treated to a special "30th Anniversary" luncheon in the American Bounty on Thursday, followed by a lecture from **Rosemary Rose**, vice president of food and beverage at Walt Disney World. All the guests enjoyed a lavish reception under the tent in Heinz Plaza and dinner in either the Caterina de' Medici or Escoffier. Alumni also enjoyed a demonstration by Chefs **Fritz Sonnenschmidt** and **Jim Heywood** '67, a slide presentation on recent happenings at the CIA, class photos, and campus tours. The event concluded with the presentation of gift bags.

## College Highlights | Continued

### BOARD OF TRUSTEES

*Serving as Outstanding Role Models*

#### TRUSTEE RECEIVES NRA HONOR

At the National Restaurant Association Educational Foundation Salute to Excellence 2004, Trustee **John R. Farquharson**, chairman of Farquharson Enterprises Unlimited, was inducted into the "College of Diplomates" in recognition of his contribution to "the advancement of professionalism and education in the industry."

#### RAMW BESTOWS AWARD

Each year the Restaurant Association for Metropolitan Washington enlists a panel of distinguished Washington food writers and hospitality industry educators to select an Ambassador of the Year. This year Trustee **William Anton** and Fellow of the Institute **Patricia Miller Anton** were awarded this honor.



*Benefactors Madeleine Foster, Dolores and Jack Cakebread, Leslie Rudd, Clay Gregory, and Margaret Carl uncork the new Rudd Center for Professional Wine Studies.*

### COMMUNICATIONS

*Sharing our Passion*

#### MEDIA RELATIONS

##### CIA Boot Camp Appears in *Esquire*

The CIA's Boot Camp for food enthusiasts joined an air combat flight school, luge school, survival training camp, and gladiator school in an article in the February issue of *Esquire* magazine. The magazine, which reaches approximately 750,000 readers, highlighted the CIA's week-long Boot Camp as part of a feature on the top five "manliest" educational institutions!

##### Career Changers Featured in National Story

An article about the rising enrollment of career changers in culinary schools ran over the Associated Press wire and was picked up by numerous newspapers across the country, ultimately reaching approximately 4 million readers. The article, titled "Career Changers are Really Cooking," featured the career story of a CIA student, as well as CIA enrollment statistics.

##### CIA Joins MTV in College Dorms

MTV U., an affiliate of MTV (Music Television), enlisted the CIA to help create dorm-friendly nachos and other favorite college snack foods. Filmed in the CIA's Danny Kaye Theatre, the 3½-minute segment featured demonstrations conducted by a CIA student, and reached approximately 16 million college viewers throughout the autumn months.

##### The CIA Shares Its Secrets on "Sara's Secrets"

Renowned CIA graduate **Sara Moulton '77** returned to her alma mater to showcase the CIA's Garde Manger course and Grand Buffet for her Food Network show, "Sara's Secrets." The CIA was featured on the show's holiday entertaining special, which aired repeatedly throughout the 2003 holiday season. More than 3.5 million viewers tuned in.

##### CIA Reach Extends to Italy...and Beyond

An in-depth television segment about the CIA as a destination for culinary education appeared on Italy's RAI national television show, "Linea Verde." Reaching more than eight million viewers, the segment highlighted the CIA as the world's best culinary college and helped to generate brand

awareness among international prospective students and their influencers. After appearing on "Linea Verde," the feature, which was shot at the Colavita Center for Italian Food and Wine, was then broadcast around the world via satellite, reaching millions more viewers.

#### **Media and VIPs "Uncork" New Rudd Center**

Using a giant corkscrew, VIPs and dozens of media representatives "uncorked" the Rudd Center for Professional Wine Studies on October 9, 2003 to celebrate its grand opening. The event was covered by the *San Francisco Chronicle*, *Food Arts*, *Wine Spectator*, *Wine Enthusiast*, and *Restaurants & Institutions*.

#### **Worlds of Flavor Draws Media from Around the World**

More than 60 journalists from around the globe participated in the 2003 Worlds of Flavor Conference, entitled "Mediterranean Flavors, American Menus: Tasting the Future." Media representatives from publications such as *The New York Times*, *Bon Appétit*, *Food Arts*, *The San Francisco Chronicle*, *Gourmet*, *Sunset*, *Associated Press*, *Nation's Restaurant News*, *InStyle*, *Better Homes & Gardens*, and *Cooking Light* generated 5.5 million branded media impressions.

#### **CIA WEB SITE**

##### **New Web Site Reaches Kids and Young Adults**

In September 2003, The Culinary launched [www.CIAKids.com](http://www.CIAKids.com), a Web site designed to inspire and nurture a love of the culinary and baking and pastry arts in young people. At the end of the fiscal year, the Web site had already logged over 100,000 visits from 78 different countries, with most coming from the U.S., Canada, Singapore, Australia, the United Kingdom, Japan, Mexico, Italy, Brazil, the Netherlands, and the Philippines.

## **COMMUNITY OUTREACH**

### *Caring for our Neighbors*

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#### **CIA PARTICIPATES IN NEW YORK FARM DAY**

The CIA again joined New York food and wine producers and restaurants in Washington, DC as Senator **Hillary Rodham Clinton** hosted New York Farm Day to promote the state's agricultural products to Congress. Chef **Michael Skibitcky, C.E.C.**, led the CIA delegation.

#### **A HEARTFELT EFFORT FOR TEAM CIA**

The Culinary Institute of America maintained its status as the "Top Team for Most Monies Raised" among educational institutions in the American Heart Association's 2004 Heart Walk and Run held in Poughkeepsie, NY. The CIA's team of 52 walkers raised \$4,782 for the local chapter.

#### **ETA SIGMA DELTA GIVES BACK TO THE COMMUNITY**

Eta Sigma Delta once again participated in Dutchess Outreach's Coats for Coffee drive, collecting more than 250 coats for people in need in Dutchess County. The group also ran the Giving Tree to benefit The Children's Home of Poughkeepsie.

#### **CIA CAMPUS IN A GIVING MOOD FOR BLOOD DRIVE**

Five Blood Drives were held in the Student Recreation Center at the Hyde Park campus this year, resulting in a total donation of 346 pints of blood to Hudson Valley Blood Services.

## **CONTINUING EDUCATION/ INTELLECTUAL PROPERTIES**

### *Serving the Industry*

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#### **RUDD CENTER OPENS AT GREYSTONE**

The Rudd Center for Professional Wine Studies offers more than two dozen courses focused on the professional management of wines for members of the hospitality, retail, and distribution sectors of the beverage industry. Located in the heart of wine country, the Center provides unique opportunities for students to taste with wine-makers in their cellars, walk the vineyards with viticulturists, and be instructed by the top wine educators in America. The Rudd Center also serves as the administrative center for the CIA's new Certified Wine Professional program.

## College Highlights | Continued

### MENU R&D CURRICULUM LAUNCHED

The MenuMasters Program for Menu Research and Development began with four online courses covering the areas of Culinary Art and Craft, Food Science and Technology, Marketing and Consumer Behavior, and Food Delivery Systems and Operational Logistics. The program, based at Greystone, is designed for individuals interested in developing their expertise in strategic menu planning for the chain and multi-unit environment. It consists of four, six-week online courses, finished by a capstone seminar at the Greystone campus.



*The CIA and ACF teamed up to offer testing for ProChef Certification, helping foodservice professionals validate their skills and knowledge with this valuable credential.*

### GREYSTONE CONFERENCE EXPLORES MEDITERRANEAN FLAVORS

This year the Greystone campus hosted the sixth annual Worlds of Flavor Conference, titled "Mediterranean Flavors, American Menus: Tasting the Future." The conference began by exploring the themes that tie Mediterranean foods and flavors together, then focused on a selection of geographic areas, culinary traditions, ingredients, and ideas that hold the most promise for American foodservice leaders. Conference presenters included R. W. Apple, Lidia Matticchio Bastianich, Terrance Brennan, Michael Chiarello '82, Mark Furstenberg, Joyce Goldstein, Nancy Harmon Jenkins, Karen MacNeil, John Willoughby, and Paula Wolfert.

### STREAMING VIDEO TRAINING AVAILABLE

In this new initiative, the same teaching materials that CIA students use to enhance their kitchen instruction are now available for foodservice corporations to utilize in training employees. Streaming Video Training Solutions is a comprehensive package for businesses, allowing companies to broaden their training with 24-hour access to more than 30 hours of videos and DVDs from the CIA's digital library. Topics include culinary, baking & pastry, and front-of-the-house skills.

### NEW KNIFE KNOWLEDGE DVD SERIES LAUNCHED

The Food & Beverage Institute is proud to announce a new two-volume "Culinary Knife Knowledge" DVD series. From the basics of knife "know-how" to the intricate skill of meat fabrication, the "Culinary Knife Knowledge" DVD series covers it all. "Knife Care: Volume I" teaches the essentials for proper knife handling, sanitation, sharpening, and honing, while "Knife Skills: Volume II" focuses on the fundamental techniques, holding styles, vegetable cuts, and fabrication.

### CIA PRODUCES AWARD WINNING COOKBOOK

This year the CIA title *Cooking at Home with The Culinary Institute of America* earned the coveted IACP Award for Best Cookbook in the compilations category. The award was created by the International Association of Culinary Professionals, a not-for-profit organization comprised of more than four thousand foodservice professionals, "to encourage and promote quality and creativity in cookbook writing and publishing."

### CIA INTRODUCES NEW BOOK TITLES

The list of outstanding titles keeps growing. The Food and Beverage Institute recently published *Baking & Pastry: Mastering the Art and Craft*; *Garde Manger: The Art & Craft of the Cold Kitchen*, 2nd edition; and *Culinary Math*, 2nd edition.

## KITCHEN & COOK NEWSLETTER OFFERED

Thanks to the first-ever monthly newsletter from The Culinary, food enthusiasts can now receive tips and techniques directly from the CIA. With articles written by leading food writers and the CIA's acclaimed faculty, *Kitchen & Cook* features recipes, interviews, and other useful information for everyone who loves to cook.

## CIA UPDATES RECIPE SOFTWARE

The Food and Beverage Institute of the CIA launched version 2.0 of its ProChef Recipe Master program. In addition to accessing more than 850 classical and contemporary recipes found in The Culinary Institute of America's *The Professional Chef*, Seventh Edition, this improved version offers network capability, new customization options, ingredient description features, and a user expandable culinary dictionary and cost-maintenance speedbar.

## 20 RECEIVE PROCHEF CERTIFICATION

In the first year of its new ProChef Certification program—a multi-tiered program for chefs that validates skills in management, financial administration, and culinary arts—the CIA and the American Culinary Federation certified more than 20 professional culinarians from a wide variety of backgrounds. The testing process has been conducted at the CIA's campuses as well as at remote locations including Jamaica and Camp David.

## VIDEO PRODUCTIONS RECEIVE HONORS

In 2003, in honor of the 25th anniversary of the prestigious Telly Awards, "Classic Telly Awards" were presented to "TV commercials, film, and video of timeless quality—the best work of the past 25 years." Two recent CIA titles received this honor: "The Cooking Methods" DVD series and the Captivating Confections DVD title, "Brittles and More." The FBI Video department was also honored with a "Gold Award" from the Aurora Awards video competition for the "Words" video, an internal communications piece produced with President **Tim Ryan '77, C.M.C., Ed.D.** The "Cooking Methods DVD Series" received the "Platinum Award, Best of Show" in the Educational Category.

## DEVELOPMENT

### *Supporting Continued Growth*

## ANNUAL CAMPAIGN REACHES RECORD-BREAKING NUMBERS

Thanks to the leadership of CIA Trustee **Michael S. Kaufman**, president of Pond Hill Ventures LLC, the Annual Campaign for Scholarships had a record-breaking year, raising in excess of \$1.28 million dollars in funds paid. More than 2,200 generous alumni, trustees, fellows, corporations, parents, friends, faculty, and staff made gifts to this important source of scholarship funding. We extend our gratitude to all who contributed and to Mr. Kaufman, who has generously volunteered to chair the 2004–2005 Annual Campaign. We would also like to thank all those who volunteered their time:

**Fred Brash '76, Lora Brody, Lee A. Cockerell, Danielle Desaulniers '96, Marcel Desaulniers '65, Burt Hobson, Ted Kleisner, Joel Levy, M. Cameron Mitchell '86, Cathy Temple, and Rick Tietjen.**

## MANY SOURCES SHOW SUPPORT

The following loyal friends of the CIA provided generous support.

- ARAMARK renewed the \$300,000 scholarship fund it established in 1995. Each year over the next decade, three \$10,000 awards will go to deserving bachelor's students. CIA students also benefited from ARAMARK's gifts to the Board of Trustees/Fellows of the Institute Leadership Scholarship directed through Fellow **R. Douglas Martinides '75**, the company's vice president of culinary solutions, and **Michael Killeen '56**, chef for the ARAMARK-operated dining facilities at Monmouth College in New Jersey.

### Quick Bites

#### Digital Video Library

Videos can now be searched by title, number, and/or keywords, and the results can be viewed in their entirety or one clip at a time. There are currently over 175 videos available, including faculty-produced iMovies and new products from the Food & Beverage Institute. The Digital Video Library is sponsored by the Statler Foundation.



## College Highlights | Continued



*CIA President Tim Ryan makes a special presentation to Marilyn Carlson Nelson, chairman and CEO of Carlson Companies, and her son Curtis C. Nelson, president and COO of the company, at the college's Gala honoring the Carlson family.*

- Through **Mark Dennis, C.P.A.**, trustee of the Jeanette F. Schlobach Charitable Trust, an endowed scholarship was established with a gift of \$100,000 for tuition assistance for Hudson Valley residents. We also thank Fellow of the Institute **Daniel Curtin** for inspiring this gift.
- Cargill, Inc. committed to a \$75,000 Cargill Diversity Scholarship in memory of CIA professor **Viktor Baumann**. Five \$5,000 scholarships will be awarded to minority students enrolled in the B.P.S. degree program over each of the next three years.
- The R. C. Kopf Foundation renewed its commitment with \$75,000 for the Kopf Student Achievement Award, which provides tuition assistance and travel to France, Italy, and California.
- The James J. McCann Foundation renewed its scholarships for Hudson Valley residents with a gift of \$25,000, and gave an additional \$20,000 in sponsorship of the Paul Sorvino in Concert scholarship fundraising event. We thank Foundation trustee **Michael Gartland** for securing this support.
- Fellow **Daniel Curtin** pledged \$25,000 through the Louis Greenspan Charitable Trust to install a fountain in Heinz Plaza on the Hyde Park campus. As trustee for the Greenspan Trust, he established an endowed scholarship in 1999.
- The Banfi Vintners Foundation's \$25,000 renewal of its grant provides students and faculty the opportunity to travel to Tuscany and the sur-

rounding regions of Italy to study the food and wine arts of the region.

- Weber Grill Restaurant pledged \$25,000 for the Michael Cech '80 Memorial Scholarship. Chef Cech was corporate executive chef for the restaurant at the time of his death. We are grateful to **Carlyn Berghoff '82**, a Fellow of the Institute, for undertaking this fund-raising effort, which had raised \$55,000 by the end of the fiscal year.
- **David Ferber** and **Dorothy Jordon** gifted \$25,000 toward the establishment of the Russell Ferber Endowed Scholarship in memory of their son, a CIA student.
- The Partridge Invitation Club of New York gave \$25,000 toward the endowment of a scholarship in the Club's name. We thank **Marc Sarrazin**, a Fellow of the Institute and member of the Partridge Invitation Club, for initiating and directing this commitment.
- Trustee **Robert Berenson**, through the Grey Global Group, gifted \$12,000 for the BOT/FOI Leadership Scholarship, and \$25,000 in support of the 2003 Gala in honor of the Carlson Family.
- Through *Nation's Restaurant News* magazine and Fellow **Alan Gould**, its publisher; and publishing company Lebhar-Friedman, Inc. and Trustee **James Doherty**, the company's executive vice president, the CIA enjoyed support this year totaling more than \$31,000 for scholarships and the 2003 Gala.
- The CIA received other valuable support as well, including: E.A. McIlhenny Company renewed its McIlhenny/TABASCO® Scholarship for the 24th year with gifts totaling \$19,810; Trustee **Lee A. Cockerell**, executive vice president of Walt Disney World Company and **Regynald Washington**, vice president and general manager of Disney Regional Entertainment gave \$17,500 via Walt Disney World for scholarships and to support the 2003 Gala; **Eleanor Lenich** established the Peter F. Lenich Memorial Scholarship and Garden with gifts and pledges of \$16,000; thanks to Fellows **Henri Deltieure**, **Roger Le Bossier**, and **Jean-Pierre Stoehr**, three organizations—the Société Culinare Philanthropique, the Culinarians' Home Foundation, and the Jules Weber Foundation, for a 25th consecutive year—renewed scholarships this year with gifts of \$25,000, \$10,000, and \$5,000 respectively. These generous benefactors

each gifted \$10,000 for scholarships: the Azar Nut Company via **Gary Stewart**; **Don Clawson** through Classic Residence Management; the LaBrea Bakery; **Marshall Reisman** through the Dorothy & Marshall M. Reisman Foundation; **Marc Sarrazin** and DeBragga & Spitler, Inc.; **Rusty Staub** and the Staub Foundation; and *The Wine Enthusiast* magazine via **Adam Strum**, the company's chairman and CEO.

## **BENEFACTORS HELP OUT THROUGH GIFTS-IN-KIND**

In 2003–2004, the CIA received hundreds of gifts of equipment and product from some of the world's leading foodservice and manufacturing companies. Among this year's supporters were the Montague Company, which gifted a cooking suite valued at more than \$135,000 for the Chuck Williams Flavor Discovery Center at Greystone; the Greenbrier Hotel which—through Trustee **Ted Kleisner**, the hotel's president and managing director, and Trustee Emeritus **Rod Stoner '65**, vice president of food and beverage—provided services totaling nearly \$51,000; Nestlé Waters North America/San Pellegrino's, whose gifts of Aqua Panna and S. Pellegrino waters totaled \$42,600; Jurgielewicz Duck Farm, which has been providing all of the CIA's duck product needs each week at no charge since 2000, with this year's gifts totaling more than \$41,000; Trustee **Charles Merinoff II**, who through the Charmer-Sunbelt Group gave almost \$35,000 in wine and spirits for the 2003 Gala, the Dinner with the Masters event, and the curriculum; Barry Callebaut USA, who gifted 6 tons of chocolate for the curriculum this year; Jackson MSC, which donated dishwashing machines for Greystone valued at nearly \$22,000; the Wood Stone Corp., which gave a wood-fired oven and accessories valued at more than \$20,000 for the Greystone campus; and Life Fellow of the Institute **Allan Conseur** via Oneida, Ltd., who provided \$17,563 in flatware and service utensils for Greystone.

## **CIA'S ANNUAL GALA SETS A NEW HIGH...AGAIN**

This year's Gala raised more money for student scholarships than any other single event in the college's history. Held at Regent Wall Street Hotel in New York City, the ninth annual CIA gala drew more than 800 industry leaders and supporters to honor The Carlson Family, parent corporation of



*The CIA's talented Certified Master Chefs prepared a memorable six-course meal at the sold-out "Dinner with the Masters" event.*

Radisson Hotels, TGI Fridays, and numerous other hospitality and foodservice companies. The net proceeds of \$485,000 will benefit the new Curtis L. Carlson Family Endowed Scholarship Fund. A special thank you to presenting sponsors Carlson Companies and Colavita USA, as well as supporting sponsor, The Coca-Cola Company.

## **PAUL SORVINO RETURNS TO THE CIA**

In his third visit to the CIA, veteran actor **Paul Sorvino** once again thrilled the crowd in Farquharson Hall with his vocal talents. Mr. Sorvino's performance was followed by a reception, dinner, and silent auction. Proceeds from the event, which totaled approximately \$45,000, benefit the Sorvino Children's Asthma Fund and the Paul Sorvino Scholarship Fund at the CIA. Special thanks to event sponsors Corbally, Gartland & Rappleyea; the James J. McCann Foundation; and the Confrérie de la Chaîne des Rôtisseurs Albany chapter.

## **"DINNER WITH THE MASTERS" BENEFITS STUDENT SCHOLARSHIPS**

This unique dining experience raised \$30,000 for student scholarships at the CIA for aspiring culinarians and the Mid Hudson Culinary Association. Certified Master Chefs **Ken Arnone '92**, **Ronald DeSantis '81**, **Dr. Victor A. L. Gielisse**, **Thomas W. Griffiths '80**, **Russell H. Scott III**, and Certified Master Baker **Thomas S. Gumpel '86** prepared hors d'oeuvre followed by a six-course meal for the sold-out event. All six chefs are faculty or staff members at the CIA. Special thanks to the evening's major sponsor, **Charles Merinoff II**, president of Charmer-Sunbelt Group.

# College Highlights | Continued

## GOLF CLASSIC DRIVES UP FUNDS

The second annual Cornell/CIA Food, Wine & Golf Classic raised approximately \$150,000 for scholarships and educational facilities at the CIA and the Cornell School of Hotel Administration. The event, which took place at the Albany Country Club in Voorheesville, NY, featured an evening of epicurean delights prepared by celebrity chefs followed by a golf tournament that drew a number of alumni. Sponsored by Jack's Oyster House restaurant in Albany, NY, the event was organized by Executive Chef Dale Miller '79, C.M.C., and Jack's owner Brad Rosenstein, a 1983 Cornell alumnus.

## ENROLLMENT

### *Recruiting the Future*

## GRADUATION RATES REMAIN STRONG

The CIA continued to post graduation rates far exceeding those of other institutions. In the associate programs, 80.2% of culinary students and 83.2% of baking and pastry arts students graduate within three years of admission. Statistics also show that 85.8% of bachelor's degree students have graduated. National statistics collected by American College Testing (ACT) help put the CIA's extraordinary numbers into perspective. In 2001, ACT data showed a 55.5% bachelor's degree program graduation rate for U.S. colleges after five years. Additionally, data collected by ACT from 1983 to 2003 showed a high of 44% for associate degree completion rates after three years.

## CIA CONTINUES TO ATTRACT INTERNATIONAL STUDENTS

The Culinary Institute of America maintained an educational environment that stressed diversity with strong international student enrollment. The total international student population surpassed six percent. Students hail from 27 countries in Asia, Latin America, North America, Europe, the Middle East, Africa, and the Caribbean.

## NEW ADMISSIONS PROGRAMS DRAW APPLICANTS

The average enrollment for the Institute, and spring enrollment in particular, increased last fiscal year in large part due to new programs, new events, and new strategies. "Fast Track to Spring Enrollment" offered students financial and personal incentives to enroll during the spring semester. The "One Stop Shop" program held in Hyde Park allowed students to complete the entire admissions process over the course of a few hours on campus.

## OPERATIONS

### *Building a Community on Campus*

## CAMPUS PLAN RECEIVES ACCOLADES

The Culinary Institute of America received an Outstanding Projects Award in the "Campus Master Planning" category from *American School and University*. In its November 2003 issue, the professional publication cited the CIA; Derck & Edson Associates, LLP; and Noelker and Hull Associates, Inc., Architects for excellence in conceiving the Master Plan at the college's Hyde Park campus.

## HYDE PARK RENEWS ITS ACCREDITATION WITH DISTINCTION

In September 2003, the Accrediting Commission for Career Schools and Colleges of Technology (ACCSC) conducted a team visit to the Hyde Park campus to determine how well the CIA meets both its own objectives and the ACCSC standards of accreditation. The resulting Team Summary Report commended the college for its commitment to providing an excellent educational environment, superior classroom and laboratory facilities, an excellent library collection, an established program of student learning support, a well-defined program for faculty professional development, and an expansive new strategic plan. As a result, ACCSC honored the CIA with the ACCSC School of Distinction Award, and renewed the CIA's accreditation for a period of five years.

## VTEA FUNDING KEEPS ON GIVING

Federal Vocational and Technical Education Act (VTEA) funds once again supported initiatives and projects that "sustain, maintain, and/or supplement college goals and objectives and are particu-



### Quick Bites

#### One of the World's Finest Culinary Libraries

The Conrad N. Hilton Library now holds 70,511 volumes, more than 280 periodical titles, and 3,352 instructional videos and DVDs.

larly directed to disadvantaged students.” In the past fiscal year, VTEA funding in the amount of \$183,438 sponsored four worthy endeavors at the college: Writing Across the Curriculum, which helps fund writing instructors and student tutors; Single Mother Assistance, providing tuition assistance; Faculty Professional Development, which supports programs that develop faculty teaching skills; and Non-Traditional Employment, which directs funding to female students in the culinary arts associate degree program.

### **SURVEY OF ALUMNI ONE YEAR AFTER GRADUATION**

One requirement of the VTEA grant is mandatory reporting of data concerning retention of CIA graduates in the workforce six months and one year after graduation. To obtain this information, approximately 1,000 surveys were mailed to CIA alumni who graduated between July 2001 and June 2002. Ninety-eight percent of respondents reported that they were employed within six months of graduation and, of those, 98% were still employed one year after graduation.

### **STUDY: CIA CONTRIBUTES TO LOCAL ECONOMY**

CCbenefits, Inc., a consulting company specializing in measuring the economic impacts of higher education, presented its report on the current economic role played by the CIA in the local economy. The study found that The Culinary Institute of America contributes significantly to the economy of Dutchess County, accounting for \$161 million in business revenues and nearly \$61 million in personal income, and providing nearly 1,400 jobs.

### **CIA REPEATS STRONG SHOWING IN NATIONAL STUDENT SURVEY**

For the second year, a Student Opinion Survey was administered to all students attending class on campus to measure their satisfaction with non-academic campus life. An overwhelming 93% of students reported that they had made the right decision in attending the CIA. College areas that CIA students rated significantly higher statistically than students at other colleges were: library facilities and services, classroom facilities, laboratory facilities, preparation for future occupation, and athletic facilities. In writ-



Representatives from the CIA were on hand at the National Restaurant Association Show in Chicago to accept the Ivy Award for the Ristorante Caterina de' Medici. Left to right: Dwayne LiPuma '86; Ken Arnone '92, C.M.C.; Thomas Griffiths '80, C.M.C.; Victor Giellisse, C.M.C.; President Tim Ryan '77, C.M.C.; Ron DeSantis '81, C.M.C.; Russell Scott, C.M.C.; and Dieter Schorner, C.M.B.

ten comments, students gave outstanding praise to the faculty, curricula, physical campus, facilities, and the professionalism of the CIA.

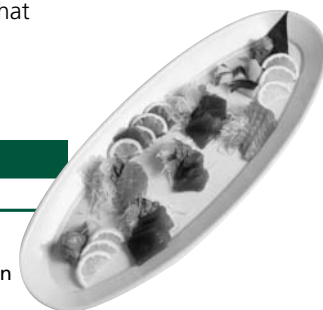
### **NEW eDOCUMENTS DATABASE**

This latest innovation available through the Career Services Office is a document management system for the externship program that stores and retrieves documents pertaining to participating sites. Over a period of several months, thousands of documents were scanned into the eDocuments database and can now be quickly and accurately updated to provide students with the latest information during their externship search. The CIA's externship program currently contains more than 1,400 active culinary sites and 300-plus approved baking and pastry sites.

### **CATERINA DE' MEDICI RECEIVES IVY AWARD**

The CIA's Ristorante Caterina de' Medici has earned the Ivy Award from *Restaurants and Institutions* magazine. The Ivy Awards, the only industry accolades voted on by foodservice professionals, are presented annually to honor operations that embody excellence in food and service.

<b>Quick Bites</b>
<b>Award-Winning Food &amp; Service</b>
The Culinary Institute has won four Ivy Awards from <i>Restaurants &amp; Institutions</i> ; no organization holds more.



## College Highlights | Continued

### RESIDENCE HALLS MEET INCREASED DEMAND

During the past year, the CIA was able to accommodate every student returning from externship who applied to reside on campus. Total on-campus occupancy reached its highest-ever total of 1,306 students by late January.

### INFORMATION SYSTEMS ENHANCED

A number of upgrades and additions have enhanced the CIA's campus information systems. A new multimedia language lab was set up for students, with 30 PCs for teaching and academic support. The current Bachelor and Hilton Computer Labs were upgraded with new flat-screen PCs. Performance of the student wireless network was enhanced by adding 12 new access points throughout the residence halls for better Internet connection. The student Web portal was expanded and integrated with the Electronic Grading and Attendance System to provide student grading details and assignments information.

### SPECIAL EVENTS

*Providing Knowledge and Inspiration*

### COMMENCEMENT SPEAKERS INSPIRE GRADUATES

Prominent industry leaders continued to come to campus to offer words of wisdom to graduating students during CIA commencement exercises. Graduation speakers were:

**Steve Ellis '90**, CEO and founder of Chipotle

**Dale Miller '79**, C.M.C., A.A.C., executive chef and managing partner, Jack's Oyster House

**John Doherty '78**, executive chef, the Waldorf=Astoria

**Steve Anderson**, president and CEO, National Restaurant Association

**Michel Landel**, president and COO, Sodexo Alliance; president and CEO, Sodexo North America

**Edna Morris**, former president, Red Lobster; founding president, Women's Foodservice Forum; CIA Trustee

**Frank J. Fahrenkopf, Jr.**, president and CEO, American Gaming Institute; CIA Trustee

**Rocco DiSpirito '86**, executive chef and partner, Union Pacific

**Curtis C. Nelson**, president and COO, Carlson Companies

**Al Ferrone '78**, regional vice president of food and beverage, northeastern region, Hilton Hotels Corporation

**Alison Awerbuch '85**, partner/chief culinary officer, Abigail Kirch Culinary Productions

**Stewart K. Owens**, chairman of the board and CEO, Bob Evans Farms, Inc.

**Michael J. Bailey**, CEO, Compass Group, PLC

**Regynald Washington**, vice president and general manager, Disney Regional Entertainment; chairman of the board, National Restaurant Association

**Steve Jayson '74**, vice president/corporate executive chef, Universal Parks and Resorts

**Ted Turner**, CEO, Turner Enterprises, Inc.

**Brad Blum**, CEO, Burger King

**Lisa Brefere '78**, president, B&B Solutions

### CIA STUDENTS LEARN FROM VISITING PROFESSIONALS

The CIA continued to bring prominent foodservice and hospitality professionals to the Hyde Park campus to give presentations and demos for students. The Great Chefs Series featured **Chris Northmore '79**, C.M.P.C., executive pastry chef, Cherokee Town and Country Club, Atlanta, GA; Master Pastry Chef **Pascal Molines**, Mellieur Ouvrier de



Master Pastry Chef Pascal Molines makes a presentation to CIA students in the Hyde Park campus's Danny Kaye Theatre.

France; and Chef **Domenio D’Imperio**, executive chef, Le Tre Vaselle Torgiano Perugia. The Sharing Knowledge Series brought to campus **Giovanni Sias**, executive chef, Jolly Hotel Madison Towers, NYC; and the authors of *Ice Sculpting the Modern Way*: **Robert Garlough ’78**, **Randy Finch**, and **Derek Maxfield**. The Carroll F. Dooley Lecture Series brought **Robin Gerber**, senior fellow in executive education at the University of Maryland’s R. H. Smith School of Business and author of *Leadership the Eleanor Roosevelt Way: Timeless Strategies from the First Lady of Courage*, to campus.

### GREYSTONE HOSTS RETREAT ON BAKING

The Greystone campus holds high-impact leadership retreats to focus on topics important to the foodservice industry. During the Baking and Pastry Arts retreat, co-sponsored by *FoodArts* magazine, 30 of the nation’s leading pastry chefs and other food experts came together to explore the flavors of world cuisines that are reshaping American pastry menus.

### FIRST ANNUAL PRESIDENT’S BREAKFAST

Dr. **Tim Ryan ’77**, C.M.C., Ed.D. hosted the first President’s Breakfast at the CIA, with over 150 community leaders in attendance. The event featured an overview of the state of the Institute, plans for future development, and the importance of the college in the Dutchess County community.

## STUDENT AFFAIRS

### *Developing Well-rounded Students*

### CIA CLUB SPORTS MOVE FORWARD

The CIA continues with co-ed sports programs in soccer, swimming, basketball, and paintball. The soccer team ended the season with a record of 3–2–1, playing against teams from Albany School of Pharmacy, Elmira College, Simon’s Rock College, and The Cooper Union. The paintball team was ranked 35th in the nation, competing against schools such as West Point, Rutgers University, Penn State University, and the University of Connecticut. The CIA basketball team finished with a record of 4–3, earning victories against Webb Institute, Berkeley College, Simon’s Rock College, and Maplebrook School. The newly formed swim team competed at Simon’s Rock College in November and swept all six events it entered.

## PROGRAMS DEVELOPED BY—AND FOR—STUDENTS

The Student Activities Office has guided the Student Council in developing a standing committee whose members choose, plan, and organize campus programs...and they’re off to a great start. The Halloween Costume Ball, Winter Formal, and Summer Luau were so successful, they’re likely to become campus traditions. The “Fireside Chat” series has given students an opportunity to get to know chef-instructors and faculty members on a more personal level. Participants included Chefs **Elizabeth E. Briggs**, **Philip Delaplaine**, **Thomas S. Gumpel ’86**, **Katherine Polenz ’73**, and **Jonathan A. Zearfross**.

## CAMPUS TELEVISION STATION DEVELOPED

With financial support from the Bentley-Holden Fund, the Student Activities Office developed a private campus television station, the Campus NewsLink, which broadcasts multimedia information about college events to students. The channel also carries headline news and can be used to simulcast important events such as graduation.

## LEARNING STRATEGIES CENTER OFFERS NEW RESOURCES

In a continuing effort to assist and support CIA students, faculty, and staff, the Learning Strategies Center has developed two new resources: the *Disability Policy Manual* and the *Faculty Mentor Handbook*. The Center also established a number of workshops to support degree program classes.

### Quick Bites

#### Always Something Happening

This year students took advantage of a number of college-sponsored events, including a bus trip to Yankee Stadium, whitewater rafting, “bada BINGO,” the 12th annual Chili Cook-off, the 3rd annual Chowder Cook-off, and the Stars and Stripes event featuring live music and barbecued foods.



## In Memoriam | Friends of the CIA

The trustees, faculty, staff, and students of The Culinary Institute of America mourn the passing of the following CIA Trustees and Fellows of the Institute (formerly Members of the Corporation), each of whom helped the college fulfill its educational mission over the years. We extend deepest sympathies to their families, friends, and colleagues.



### **HENRY OGDEN BARBOUR**

A former president of the CIA and lifetime Fellow of the Institute, Henry Ogden Barbour has served the college in many capacities over the years. A World War II veteran and Cornell University graduate, Mr. Barbour first came to the CIA as a wine course instructor. He joined the Board of Trustees in the late 1960s, becoming chairman in 1970. In 1974 he began a three-year term as president, during which time he helped implement the Progressive Learning Year (PLY) model, which still serves the CIA's degree programs, and opened the three original residence halls.



### **JULIA CHILD**

Host of numerous television cooking shows and author of several cookbooks, Julia Child tirelessly shared her passion for fine cuisine with the world. During her frequent visits to the CIA campus to speak and present cooking demos, Ms. Child inspired countless rising culinary stars. A Fellow of the Institute and member of the college's Hall of Fame, she was also awarded the CIA's honorary Doctor of Fine Arts degree and, in 2001, received the college's first-ever Lifetime Achievement Award.



### **EDWARD K. JORGENSEN**

Since 1966 Edward K. Jorgensen, president of Nordex International Corporation, has been an active part of the foodservice industry. Mr. Jorgensen has held various executive and management positions in companies such as Kellogg's, CPC Foodservice, and Sparta Foods, Inc. As a member of the CIA's Board of Trustees, Mr. Jorgensen shared his experience with the college to support its mission. His daughter and son-in-law are both graduates of the CIA.



### **LESLIE K. REVSIN**

Fellow of the Institute Leslie K. Revsin enjoyed a successful culinary career as chef in several NY restaurants, including her own, Restaurant Leslie. The protégé of CIA Trustee Arno Schmidt, Ms. Revsin was one of the first women to work in the kitchens of the Waldorf=Astoria. In 1997, she published her first cookbook, *Great Fish, Quick: Delicious Dinners from Fillets and Shellfish*. A committed supporter of the CIA, Ms. Revsin was a long-time member of the Educational Policy Committee.



### **DONALD I. ROTH**

World War II veteran and longtime restaurateur Donald I. Roth built his father's Blackhawk Restaurant in Chicago, known for its live broadcasts and big bands, into the nationally recognized chain Don Roth Restaurants, Inc. Drawing on his experience in advertising and theatrical booking, Mr. Roth continued the Blackhawk tradition of showmanship, eventually launching innovations such as the spinning salad bowl and rolling beef cart. A lifetime Fellow of the Institute, Mr. Roth also served as a director of the National Restaurant Association.

# Scholarships | Helping Students

The following endowed and expendable scholarships continue to help provide CIA students with the world's best culinary education. The students who benefited from a particular scholarship in Fiscal Year 2003–2004 are listed after that scholarship.

## ENDOWED SCHOLARSHIP FUNDS (ESFs)

**A Taste of the CIA ESF**  
Matthew Russ

**Alumni ESF**  
Adam Hanks  
Ryan Marino  
Warren Weiss

**Joseph Amendola ESF**  
Jocelyn Magirl

**American Express Company ESF**

**Andersen Company Ltd. ESF**  
Karene Amendola  
Katy Monti

**Anheuser-Busch Foundation ESF**  
Audreen Maestri

**ARAMARK/James F. Hutton ESF**  
Philip Bell  
Cornell Lee

**Michael Bailey ESF**  
Christopher Hylton  
Adam Marshall  
Brian McKelvey  
Erica Murphy  
Emily Smith

**Paul M. Baron Memorial Award for Academic Excellence**  
Stephanie Childress

**Basic American Foods ESF**  
Bryan Muzik

**Joe Baum Memorial ESF**  
Michelle Panthaky  
Brian Schuyler  
Steven Spence

**BBL Construction Services ESF**  
Adam Baumgart

**Jeffrey and Carolyn Berling ESF for Minority Students**  
Carlo Figarella

**Suzanne Berns Memorial ESF**  
Marcia Campbell

**Paul Bocuse ESF**  
Christine Landon

**David Cully Bogrette ESF**  
Matthew Cooper

**Hector Boiardi ESF**  
Corey Fair  
Jenna VanGrowski

**Borck's Country Home Bakers, Inc. ESF**  
Shannon Mullins

**Brandy Brandenburger Memorial ESF**  
Travis Beckett  
Guy Eubanks

**Steven Bronzo Memorial ESF**  
Clifford Guthrie  
Matthew Russ

**Vernie Bucher Memorial ESF**

**Buffalo China ESF**  
Michelle Elliott

**Curtis L. Carlson Family ESF**  
Glenn Dee  
Katherine McKenna

**CIA Faculty/Staff Student ESF**  
Paul Ackert  
Jacob Crabtree

**Craig Claiborne ESF**  
George Bush  
David Needham  
Greta Reinen  
Nathan Smith  
Rosemary Temple

**DeBragga & Spitler ESF**  
Kortney Hebert

**DeSantis Enterprises ESF**  
Tracey Anderson

**Lou and Tony Di Martini Memorial ESF**  
Sean Bowling  
Joanne Kash

**Royal H. Durst Memorial ESF**  
Shane Bessey

**El Dorado Hotel & Casino ESF**  
Steven Murphy

**Vincent Fatigati Memorial ESF**  
Christopher Creely  
Lucas Kiowski  
Gregory Mailhot

**Russell Ferber ESF**

**Louis Fiore ESF**  
Jason DeRosa

**M.F.K. Fisher ESF**  
Sonicea Brown  
Alexandra Drew  
Cheryl Dukes  
Megan Janover  
Erin Kennedy  
Kate Merker  
Dana Minuta  
Katy Monti  
Erica Murphy  
Penny Newman  
Amanda Niemiets  
Amy Pickle  
Leishiwon Shishak  
Sheila Stone

**Pierre Franey Memorial ESF**  
Mia Felix  
Diane Pereira  
Michael Stevens

**General ESF**  
Nathaniel Rhodes  
Robert Snell

**Francesco Giambelli ESF**  
Cheyenne D'Alessandro

**Grand Marnier Foundation ESF**  
Mary Cully  
Michelle Romaine

**The Greenbrier/Rodney Stoner ESF**  
Joshua Dudenhofer

**Louis Greenspan Memorial ESF**  
Jessica Ferreira

**Grisanti ESF**  
Steven Murphy

**Gruppo Ristoratori Italiani ESF**

**Guest Services ESF**

**Friends of John Hagey '85 ESF**  
Erin Boyle  
Paul Comishock  
Bonita Lampman  
Zachary Smith

**Thomas E. Hanigan, Jr. Memorial ESF**  
Jennifer Stoker

**Harrah's Marina ESF**  
Tracy Pace

**Harrah's Tahoe Hotel & Casino ESF**

**H. B. Day, Inc. ESF**  
Christina Milian

**Heublein Foundation ESF**  
Brandi Stephens

**Hiram Walker and Sons, Inc. ESF**  
Liya Lin

**Heather Ho '93 Memorial ESF**  
Matthew Flanagan

**International Student ESF**  
Kishi Arora

**International Wine & Food Society, NY Branch ESF**  
Ethan Headley

**Richard T. Keating ESF**  
Steven Murphy  
Greta Reinen

**Patty Maniscalco Kurgan Memorial ESF**  
Michael Stevens

**Joe Lee ESF**  
Reginald Giancola III  
Tyler Saas

**Stuart M. Levin Memorial ESF**  
Bryan Muzik

**Ronald and Elizabeth Magruder ESF**  
Peter Bason  
Donna Feustel  
Christopher Hylton  
Shannon Mullins  
Ian Pernick  
Gretchen Thomas

**Marshall and Sterling ESF**  
Jason Dale

# Scholarships | Continued

## J. Frances Massie ESF

Ada Campos  
Jonathan Cosky  
Amy De Angelis  
Matthew DeLongis  
Nealey Farrell  
Aaron McClafferty  
Amy Welsh  
Devin Young

## Arthur McGreevy ESF

Tracey Anderson

## George McKerrow, Jr./RARE Hospitality ESF

Michele Berube  
Cory Crain  
Jeremy Rose

## Memorial ESF

Stephen Taylor

## Edward Eli Mero ESF

James Kochis

## Ferdinand E. Metz ESF

Nicholas Chase  
Frances Green  
David Grossman  
Lucas Kiowski  
Revital Melech  
Silvia Reyes  
Dong-Hyun Shin

## Robert F. Meyer ESF

Michelle Elliott

## Harold and Anne Miller ESF

Lora Bramson  
Christina Yatsko

## Gregg G. Minnicks Memorial ESF

John Walt

## National Association for the Specialty Food Trade, Inc. ESF

Logan Griffith  
Michelle Harris

## John Nelson Memorial ESF

Lisa Hanahan

## NYS Association of Manufacturing Retail Bakers, Inc. ESF

Caitlin Capitanio

## Chef Larry Pagliara Memorial/C. A. Muer Corporation ESF

Shane Bessey

## Partridge Invitation Club of New York ESF

## Debra Powell Memorial ESF

Jason DeRosa

## Restaurant Business Magazine ESF for Minority Students

Jarmus Moore

## Roy L. Reynolds Memorial ESF

Matthew Jaremenko

## Willa & Ernie Royal Memorial ESF for Minority Students

Monica Brown  
Cheryl Dukes  
Santiago Soto  
Nicole Tsikitas

## Harris H. Rusitzky ESF

Matthew Cooper

## Marc L. Sarrazin Memorial ESF

Christine Chung  
Nathaniel Collier  
Amanda McDougall  
Sheila Stone

## William Jay Schieffelin, Jr. Memorial ESF

James Lehman

## Jeannette F. Schlobach ESF

## Geoffrey Sherin Memorial ESF

Graham Zanow

## J. M. Smucker Company ESF

Nicholas Chase  
Jessica Cherry

## Société Culinaire Philanthropique ESF

Sarah Anastasi  
Sarah J. Bauer  
Jeffrey Gardner  
David Grossman  
Alexander La Motte  
Brian McKelvey  
Diana Roderique  
Roy Shvartzapel  
Emily Smith  
Kimberly Stanek  
Ryan Young

## Rusty Staub ESF

Giuseppe Cifelli  
Alexander La Motte

## Harry M. Stevens Endowment Fund for Continuing Education

Rachel Cox

## Joseph Szabo ESF

Jeffrey Gardner  
Chase Marion Wilbanks III

## Takaki Bakery Company Ltd. ESF

Suzanne Olson  
Nicholas Powell

## Gene Tamburi Memorial ESF

Frank Kohler  
Matthew Weisbroat

## UniPro Foodservice, Inc. ESF

Terence Dwyer  
Ashley Weaver

## Waldorf=Astoria Distinguished Alumni ESF in Honor of Eugene R. Scanlan

Matthew Benson  
Ji Cha  
Daniel Maser

## Jane Young Wallace Memorial ESF

Mary Bienko  
Gary LaMorte  
Karri Selby  
Shayne Varone

## Ray Wellington Wine

Education ESF (Sponsored by The American Institute of Wine & Food, New York Chapter)  
Greta Reinen

## Ruth M. and Julius Wile ESF

Daniel Fein

## EXPENDABLE SCHOLARSHIPS

### Raul Acosta '74 Memorial Scholarship

### Alumni Scholarship

Sherri Alexander  
Adam Alt  
Yarilee Alvarez  
Andre Amos  
Sarah Anastasi  
Julio Aviles, Jr.  
Aaron Baggett  
Aleishe Baska  
Elizabeth Beals  
Christine Belmont

Jaeson Bianchi  
Jennifer Black  
Douglas Blatt  
Amanda Bochain  
Jeffrey Bresnahan  
Monica Brown  
Adam Budner  
Laura Calderone  
Nicholas Cee

Troy Chmielewski  
Brianna Classon  
John Costello  
Jason Dale  
Patrick Decker  
John Dewaters  
Christopher Ely  
Yvonne Gatt

John Gemkow  
Andrew Giamber  
Robert Gonnerman  
Tristan Haas

Ethan Headley  
Christopher Hylton

Jonathan Julia  
Caleb Kaufhold  
Christine Landon  
Matthew Lehman

Katherine McKenna  
Shannon Mullins  
James Noffsinger

Alyssa Olm  
Suzanne Olson  
Benjamin Page  
Margaret Piazza

Nicholas Powell  
Parker Reynolds III  
Asa Rodriguez

Jacob Saben  
Karri Selby  
Elizabeth Shaver

Daniel Stasny  
David Tuttle  
Nicole Warfield

Natalie Wingle  
Paul Youngstrand  
Rachel Zizzamia

### American Institute of Wine & Food Dallas/Fort Worth Chapter Scholarship

### Anheuser-Busch Foundation Scholarship

Russell Carter, Jr.  
Michael Cella  
Darren Laszlo  
Ethan Snider  
Lori Traver

### Apple Pie Scholarship

**ARAMARK Scholarship**

Aaron Hetrick  
Christopher Lyons  
Anne Zophy

**Azar Foodservice Scholarship**

Alexander La Motte  
Charil Reis  
Emily Smith

**Barnes & Noble Bookstores  
Scholarship**

Theodore Diggs

**Viktor Baumann Memorial  
Scholarship**

Michael Lair

**Edward H. Benenson  
Scholarship**

Caitlin Capitanio  
Drew Mullins  
Patricia Quinto

**Bob Evans Farms Scholarship**

Nicholas Chase

**BOT/FOI Leadership  
Scholarship**

Shantal Abdo  
Holly Auge  
Julio Aviles, Jr.  
Philip Bell  
Dean Brazaitis  
Steven Bressler  
Darryl Burnette  
John Cahill  
Cathy Choi  
William Cisa  
Timothy Cliff  
Jared Coleman  
Payton Curry  
Melissa Czop  
Cheyenne D'Alessandro  
Hilliard Galloway  
Anthony Hamilton  
Christopher Haskin  
Nicole Hernandez  
Benjamin Hightower  
Michael Hinrichs  
Andrew Hollyday  
Neidra Holmstrom  
William Ishman  
Topaz Jahns  
Brian Jameson  
Cheryl Johnson  
Joshua Johnson  
Dae Kang  
Emily Kraus  
Francis Lam  
Chad Lauderbaugh

**Heather MacKenzie**

Jocelyn Magirl  
Theresa Marquez  
Kelli McKnight  
Dominick Micalizzi  
Brian Morris  
Joshua Nelson II  
Keenan O'Leary  
Candace Pippin  
Brett Posmentier  
Jared Prows  
Jessica Quade  
Talia Renno  
Michael Ross  
James Scott  
John Sherman  
Roy Shvartzapel  
Daniel Singhofen  
Daniel Smith  
Eliezer Soto-Mojica  
Kimberly Stanek  
Sheila Stone  
Shana Swanson  
Vinay Swarup  
Lana Swett  
Thomas Szymanowicz  
Jeffrey Szymczak  
Stephen Taylor  
Timothy Thompson  
Trenton Thrun  
Lori Traver  
Milka Vergara  
Robert White  
Jeffrey Wong

**Chef Edward H. Bradley  
Memorial Scholarship**

Edmund Berkeley  
Alan Harnett  
Natalie Wingle

**Catherine T. Brandel  
Memorial Continuing  
Education Scholarship**

Judi Varsness

**James J. Buchanan Memorial  
Scholarship**

**C.A.F.E. Trust/First Cardinal  
Corporation Continuing  
Education Scholarship**  
Matthew Grady  
Patrick Longton  
Robert Reilly  
Thomas Scaramellino  
Pierre Schutz

**C.A.F.E. Trust/First Cardinal  
Corporation Scholarship**  
Janette Collins  
Amy De Angelis

**John Campbell Scholarship**

Ore Dagan  
Natalie Wingle

**Cargill Diversity Scholarship  
in Memory of  
Chef Viktor Baumann**

Ada Campos  
Patricia Quinto

**Carlson Companies, Inc./  
Friday's Hospitality  
Worldwide Scholarship**

Paola Miralles

**Michael Cech '80 Memorial  
Scholarship****Challenges Project Scholarship**

Elizabeth Beals  
Crystal Edgar  
Erica Gulick  
Norman Hargrove  
Tanya Murillo  
Graham Zanow

**Chefs de Cuisine Association  
of America Scholarship**

Aaron Baggett  
Zachary Millican

**CIA Faculty and Staff Student  
Scholarship**

Nicolaus Balla  
Adam Baumgart  
Audrey Billups  
Bruce Bray  
Brian Buttner  
Jonathan Canonaco  
Ericka Carlson  
Alexis Jette  
April Mataya  
Amanda McDougall  
Linda Reynolds  
Daniel Rios  
Gennaro Scopo  
Ethan Snider

**Craig Claiborne Scholarship  
for the BPS Program**

**Clever Ideas, Inc. Scholarship**  
Ernie Watkins

**Coca-Cola Continuing  
Education Scholarship**

Karen Barnes  
Frank Beber  
Jo Berkowitz  
Daniel Bloom  
Lois Bloom  
Kate Chomko

Kelly Conrad  
Jason Constant  
Michelle Davidson  
Jean Deluca  
Jeff Dostie  
Kristin Eddy  
M. Brigid Flanagan  
Patrick Gallagher  
Twilia Glover  
Barbara Gormaly  
Glen Hugo  
Antony Kincl  
Sophie Krueger  
Michelle Hope Lawrence  
Larry Leibowitz  
Susan Mangels  
Kirk Marsh  
Terry McCarthy  
Ricardo Morales  
Tyfanni Peters  
Jane Ramp  
Connie Rousseau  
Jennifer Scott

**Coca-Cola Scholarship**

Myles Atherton  
Paul Banegas  
Gerald Bayley, Jr.  
Barry Coalson  
Jesse Cook  
Lauren Downing  
Carlo Figarella  
Carol Hazlewood  
Matthew Henson  
Aaron Hetrick  
Charles Hodges  
Suzanne Kim  
Rachel Martin  
Robert McCarron  
Christina Milian  
Nicole Orts  
Christopher Packer  
Melissa Perrotti  
Thomas Reinhart  
Matthew Riegel  
Kaysey Tate  
Lori Traver  
Neal Wavra  
Ian Willa  
Jeremy Wilson

**Caroline Conforti Memorial  
Scholarship**

Theresa Marquez

**Confrérie de la Chaîne des  
Rôtisseurs/Hal J. Rosoff  
Memorial Scholarship**

Adam Alt  
Glenn Dee

# Scholarships | Continued

Nicole Hernandez  
Gerald Johnson  
April Kindt  
Amanda McDougall  
Kristine O'Connor

**Connecticut Chefs' Association, Inc. Scholarship**  
Lisa Hanahan

**Continuum Continuing Education Scholarship**

**Culinary Teacher's Association Scholarship**  
Randall Fulkerson

**Lori Daniel '79 Scholarship**

**David Christiian DePasquale '92 Memorial Scholarship**

**Distinguished Order of Zerocrats/Frozen Foods Industry Scholarship**  
Amy Agin  
Stephen Collucci

**Domaine Carneros Le Rêve Foundation Scholarship for Women in Wine Studies**

**Patricia Dooley Bachelor's Degree Scholarship**  
Devon Espinosa  
Devin Young

**Todd M. Dreas Memorial Scholarship**  
Seth Otto

**George P. Engel Memorial Scholarship**  
Nicole Hernandez

**Eta Sigma Delta Spice Trade Event Scholarship**  
Lauren Saucerman  
Laura Simpson

**Vincent Fatigati Memorial Scholarship**  
Tanya Murillo

**Robert R. Finkmann '82 Working Chef Bursary Scholarship**  
Andrew Hollyday

**M.F.K. Fisher Scholarship**  
Donna Yuen

**Flik International Scholarship**  
John Ahern

**Foodhandler Food Safety Scholarship**  
Guy Eubanks  
Nicholas Powell

**Four Seasons Hotels and Resorts Scholarship**

**Lafe P. Fox Memorial Scholarship**

**Pierre Franey Memorial Scholarship**  
Marc Bouchard  
Jason Neve

**Friends of the CIA Scholarship**  
Philip Sinkaus

**General Baking and Pastry Scholarship**  
Julia Arcuri  
Michael Diaz  
Shannon Mullins

**General Expendable Scholarship**  
Steve Anson  
Julia Arcuri  
Christina Ayala  
Stephanie Ciccone  
Adam Hanks  
Brandon Palomo

**Global Culinary Society Spice Trade Event Scholarship**  
Manu Chandra

**Gracious Home Scholarship**

**Kathleen and Anthony Greco Memorial Scholarship**  
Christine Nunn

**Elaine M. Greenberg Memorial Scholarship**

**Greystone Faculty/Staff Student Scholarship**

**Charles Thomas Hannigan Memorial Scholarship**

**Joseph Borini Henin Memorial Scholarship**

**Hiram Walker and Sons, Inc. Scholarship**

**H. J. Heinz Company Foundation Scholarship**  
Benjamin Bryan  
James Campolieto  
Teresa De Leon

Michael Gosselin  
Kamal Grant  
Amanda Hayward  
Matthew Jung  
Kristie Paget  
Silvia Reyes  
Rachele Shafai  
Nancy Teachenor  
Jennifer Woods  
Ryan Young

**Housewares Charity Foundation Scholarship in Honor of Chuck Williams**

Danielle Alex  
Cody Alvarez  
Amanda Andrews  
Christopher Bann  
Casandra Boykins  
Devin Bozkaya  
Monica Brown  
Francisco Camey  
James Farmer, Jr.  
Michael Favazzo  
Juan Carlos Gonzalez  
Paul Greenblatt  
Bradley Hetrick  
Zhi Liang  
Brendan Phair  
Manuel Portocarrero  
Gabriel Rodriguez  
Christopher Schobel  
Leah Shaw  
Jeremy Silansky  
Jeffrey Tincup  
James Toler  
Angela Verburg  
Brent Wasser  
Danielle West

**Hudson Valley Scholarship**  
Nicole Orts

**Michael E. Hurst Memorial Scholarship**  
April Kindt  
Brian Nasdeo

**Industry Leaders Scholarship**  
Clint Bovier  
Brian Buttner  
Jared Coleman  
Evelyn Garcia  
Frances Green  
David Havens  
David Havens  
Alexis Jette  
Nicholas Leach  
Todd Lindberg  
Kate Marnetto  
David McCleery  
Christina Murillo

Severin Nunn  
Helen Sarpong  
Mitchel Siegert  
Kimberly Stanek  
Timothy West  
Noraini Yatim

**Eric Karpf '89 Memorial Scholarship**

**Peter Katsotis Scholarship**

**Michael Kaufman Scholarship**  
Jeremy Harwell

**Richard H. and Kay P. Kennedy Scholarship**  
Craig Carey

**Thom J. Kennedy Memorial Scholarship**  
Randall Fulkerson

**James F. Kleisner Scholarship**

**La Brea Bakery, Inc. Scholarship**

**Charles La Forge Scholarship**

**Donald P. Lancellata Memorial Wines Education Scholarship**

**Danny Lee Memorial Scholarship**

**Peter Francis Lenich Memorial Scholarship**  
Daniella Rinaldi

**Warren Leruth Memorial Scholarship**  
Linda Reynolds

**Les Amis d'Escoffier Society of New York Scholarship**

**Jay Magazine '75 Memorial Scholarship**  
Ernie Watkins

**James J. McCann Foundation Scholarship**  
Ian Churchill  
Aaron McClafferty  
Jesse Moffett  
Kristine O'Connor  
Charil Reis

**Joseph and Anne McCann Scholarship**  
Ji Young Kim  
Jackie Robinson  
Eun Yim

**E. A. McIlhenny/TABASCO®  
Scholarship**

Bryhiem Al-Tayar  
Brian Beland

**George McKerrow, Jr./RARE  
Hospitality Scholarship**

Jonathan Gorton  
Scott Raisch  
Marcel Vigneron  
Joseph Ward

**Mid-Hudson Food and Wine  
Society Scholarship**

Kristine O'Connor  
Devin Young

**Dale L. Miller '79 Scholarship**

Michael Hinrichs  
Shei Kitches  
Robert Lalli  
Jennifer Woods

**Monsanto Company  
Scholarship**

Sandra Angelella  
Diane Potenza

**Frank Morales '94 Memorial  
Scholarship**

**Gregory Murray Memorial  
Scholarship**

**Alfred Natale Memorial  
Scholarship**

Cortney Bergbigler

**National Starch Foodservice  
Scholarship**

**Gerald O'Brien Scholarship**

**Claudio Papini Memorial  
Scholarship**

Charles Kelsey

**Partridge Invitation Club of  
New York Scholarship**

**R. C. Kopf Foundation  
Student Achievement Award**

Miri Arai  
Matthew O'Neil  
Michael Piorkowski  
Tyler Vaughan  
Neal Wavra

**Renaissance Stanford Court  
Hotel Scholarship**

**Restaurant Business Magazine  
Scholarship**

**Rich Products Corporation  
Scholarship**

**S. Pellegrino Scholarship**

**Seafood From Norway  
Scholarship**

**Louis J. Segro Memorial  
Scholarship**

Corey Fair

**Terry Slusarz Memorial  
Scholarship**

Christine Nunn

**Fritz Sonnenschmidt  
Scholarship**

Bryhiem Al-Tayar

**Paul Sorvino Scholarship**

Michelle Panthaky  
Kasey Tate

**Heather Sourenian '99  
Memorial Scholarship**

**Claude Swartvagher  
Memorial Scholarship**

Christopher Fruendt  
Timothy Ristau  
Toben Stubee

**Ian Van Heyde Memorial  
Scholarship**

**Ventura Foods Menu Research  
Continuing Education  
Scholarship**

**Jerry Vitoulis '55 Memorial  
Scholarship**

**Jane Young Wallace Memorial  
Scholarship**

Elizabeth Beals  
Lisa Hanson  
Karly Sauer

**Wasserstrom Company  
Scholarship**

**Wendy's International  
Scholarship**

Megan Stocklin

**Mike Wigell American Bounty  
Scholarship**

**Chuck Williams Scholarship**

Edmund Berkeley  
Martin Cattaneo  
Nicole Hernandez  
Andrew Hollyday  
Amanda McDougall

**Wine Enthusiast Magazine  
Wine Scholarship**

**Wine Spectator Magazine  
Scholarship for Excellence in  
Wine Studies**

Carmelo DePasquale

**Young Professional's Medal  
of Merit of the Académie  
Brillat-Savarin Scholarship**

Miri Arai  
James Brownsmith  
Kathryn David  
Randall Fulkerson  
Allison Heaton  
Joshua Horne  
Cheryl Johnson  
Katherine McKenna  
Paola Miralles  
Jennifer Stack-O'Connor  
Toben Stubee  
Jessi Tannenbaum  
Greyson Tipping  
Rachel Toomey  
Kelli Tsai

**Quick Bites**

**Financial Aid Helps CIA Students**

At The Culinary Institute of America, financial aid is available to those who qualify; in fact, 86% of our students receive aid.

# Named Facilities at the CIA | Enhancing the Campus

## BENEFACTORS SUPPORT CIA FACILITIES

The Culinary Institute of America would like to thank the individuals and organizations whose generous support over the years has made these CIA facilities possible.

## HYDE PARK CAMPUS

BENEFACTOR	FACILITY OR HONOREE
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### ROTH HALL

Anheuser-Busch Foundation	Anheuser-Busch Theatre
ARAMARK	Irving Greenfield Kitchen (K-1) James Hutton Kitchen (K-2)
Donald Axleroad	Betty Axleroad Language Lab
Kriendler-Berns Foundation	H. Jerome Berns Boardroom
Family and Friends of Craig Claiborne	Craig Claiborne Hospitality Office and Craig Claiborne Bookstore
Barry Colman '83/ More Than A Mouthful Catering, Inc.	Alumni & Development Office
Commanderie de Bordeaux	Display Case (Statler Walk)
Confrérie de la Chaîne des Rôtisseurs	Display Case (Statler Walk)
Continental Coffee Company	Jacob S. Cohn Kitchen (K-5)
John and Clara Farquharson	Farquharson Hall
General Foods Corporation	General Foods Skills Development Kitchen
Guest Services, Inc.	Guest Services, Inc. Conference Room
Hobart Corporation	Hobart Kitchen (American Bounty)
Hotel Employees and Restaurant Employees International Union	HEREIU Bar (American Bounty)

BENEFACTOR	FACILITY OR HONOREE
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Howard D. Johnson	Howard D. Johnson Pantry II
Iowa Beef Processors	Iowa Beef Processors Meat Fabrication Room
Marriott Corporation	Marriott Corporation Introduction to Hot Foods Kitchen and Marriott Corporation Career Placement Center
Mid-Hudson Culinary Association	Display Case (Statler Walk)
Mid-Hudson Food & Wine Society	Display Case (Statler Walk)
L. J. Minor Corporation	L. J. Minor Corporation Skills Kitchen I
Nabisco Brands, Inc.	Nabisco Experimental Kitchen
Rich Products Corporation/Robert and Mindy Rich	Apple Pie Bakery Café Sponsored by Rich Products Corporation
Marvin Shanken	Wine Spectator Classroom
Franz W. Sichel	Hilde Potter Room (American Bounty)
Statler Foundation	Statler Walk
T & S Brass and Bronze Works, Inc.	T & S Brass Conference Room
Julius Wile	Julius Wile Baccalaureate Wing and Escoffier Restaurant Library

## J. WILLARD MARRIOTT CONTINUING EDUCATION CENTER

J. Willard Marriott Foundation	J. Willard Marriott Continuing Education Center
Banfi Vintners	Banfi Vintners Dining Room
ComSource (NIFDA)	ComSource Lecture Hall I
Ecolab	Ecolab Warewashing Room
J. Willard Marriott Corporation	J. Willard Marriott Corporation Lobby
Dr. Lewis J. and Ruth E. Minor	Dr. Lewis J. and Ruth E. Minor Skills II Kitchen

<b>BENEFACTOR</b>	<b>FACILITY OR HONOREE</b>
North American Companies/ABC Affiliated Distributors/Sherman Memorial Fund	North American Companies/ABC Affiliated Distributors/Sherman Memorial Fund Lecture Hall

**SHUNSUKE TAKAKI SCHOOL OF BAKING AND PASTRY**

Takaki Bakery Company, Ltd./Andersen Company, Ltd.	Shunsuke Takaki School of Baking and Pastry
Family and Friends of Joseph Amendola	Joseph Amendola Bakeshop
Baron Galand	Baron Galand Bakeshop
L. J. Minor Corporation	L. J. Minor Corporation Bakeshop
J. Willard Marriott Foundation	J. Willard Marriott Foundation Bakeshop

**GENERAL FOODS NUTRITION CENTER**

General Foods Corporation	General Foods Nutrition Center
Anthony Athanas	Anthony Athanas Chef's Office
Frank C. Baker	Frank C. Baker Lobby
Cres-Cor	Cres-Cor Office
Ecolab, Inc.	Ecolab Warewashing Room
Mr. and Mrs. Paul Elbling	Mr. and Mrs. Paul Elbling Chef's Table
Baron Galand	Baron Galand Pizza Area
Helmsley Hotels	Helmsley Hotels Classroom
Hotel Employees and Restaurant Employees International Union	HEREIU Kitchen
Statler Foundation	Statler Learning Resources Center

**CONRAD N. HILTON LIBRARY**

Conrad N. Hilton Foundation	Conrad N. Hilton Library
H. Jerome Berns	Martha Berns Reading Room
Cahners Publishing Company	Walter Cahners Reading Room

<b>BENEFACTOR</b>	<b>FACILITY OR HONOREE</b>
Danny Kaye & Sylvia Fine Kaye Foundation	Danny Kaye Theatre
Statler Foundation	Statler Foundation Reading Room
Donald and Barbara Tober	Donald and Barbara Tober Exhibit Room

**OUTDOOR FACILITIES**

Anheuser-Busch, Inc.	Budweiser Field
William and Patricia Anton	Anton Plaza
Louis Greenspan Charitable Trust	Louis Greenspan Fountain (Heinz Plaza)
H. J. Heinz Company Foundation	Heinz Plaza
Eleanor Lenich	Peter Francis Lenich Memorial Garden (Heinz Plaza)

**RESIDENCE HALLS**

Renaissance Corporation (Stouffer)	Renaissance Lounge, Hudson Hall
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**STUDENT RECREATION CENTER**

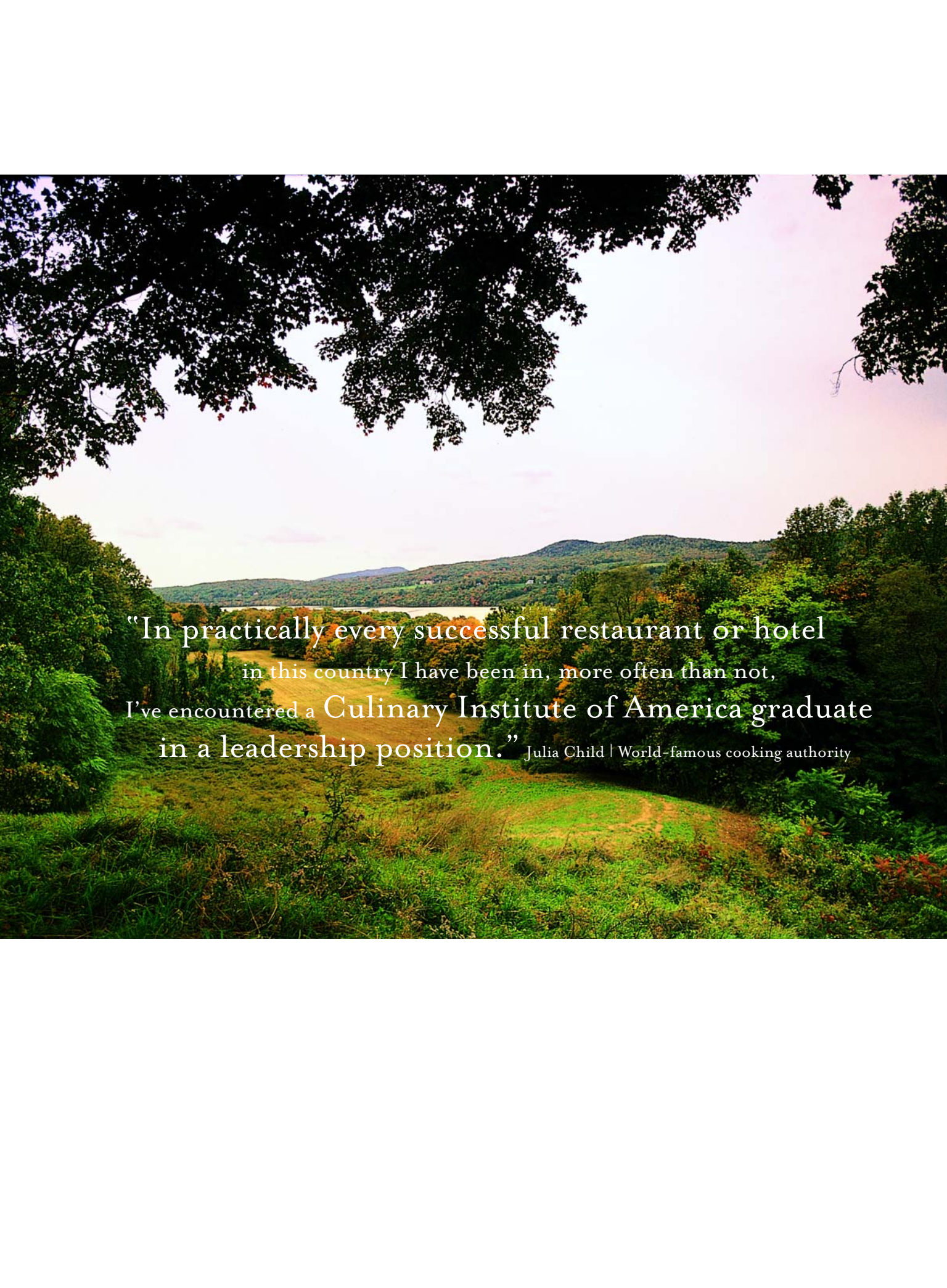
Basic American Foods	Basic American Foods Production Kitchen
Faculty, Students, and Staff	Faculty, Student, and Staff Lounge
A. Reed Hayes	A. Reed Hayes Hospitality Center
McCann Foundation	McCann Fitness Center
Charles and Gail O'Mara	James E. O'Mara Student Council Room

**COLAVITA CENTER FOR ITALIAN FOOD AND WINE**

Colavita USA/Colavita S.p.A./Ind. Al. Co. S.p.A.	Colavita Center for Italian Food and Wine
Bindi Dessert Service	Bindi Dessert Station
Catelli Brothers	Catelli Butchery Station
Joseph P. DeAlessandro	Joseph P. DeAlessandro Dining Room

# Named Facilities at the CIA | Continued

<i>BENEFACTOR</i>	<i>FACILITY OR HONOREE</i>	<i>BENEFACTOR</i>	<i>FACILITY OR HONOREE</i>
Durkee/Tone Brothers, Inc.	Durkee Herb Garden	Millstone Coffee, Inc.	Millstone Barrel Room
illycaffè, Inc.	Illycaffè Hospitality Center	Napa Valley Vintners Association	Napa Valley Vintners Association Tasting Theatre (Rudd Center)
Pollio Italian Cheese Company	Pollio Pizza Station	Joel Peterson and W. Reed Foster	Ravenswood Atrium (Rudd Center)
Family and Friends of John J. Profaci	Torre John J. Profaci	Joseph Phelps	Joseph Phelps Classroom
R. Torre & Company	Torani Bar	Belle and Barney Rhodes	Belle and Barney Rhodes Tasting Room
San Pellegrino USA	Entrata San Pellegrino	Rudd Foundation	Rudd Center for Professional Wine Studies
Victoria Packing Corporation	Victoria Packing Corp. Antipasto Bar	Jerry and Margie Schubert	Margie Schubert Library
<b>GREYSTONE CAMPUS</b>			
Allied Domecq Wines USA	Allied Domecq World Wine Cellar and Private Dining Room (Rudd Center)	Simi Winery and Domaine Chandon	Simi/Chandon Classroom
Cakebread Cellars	Cakebread Kitchen (Rudd Center)	Statler Foundation	Statler Atrium
California Raisin Growers	Raisin Growers Stairs and Demonstration Vineyard	Sutter Home Winery	Sutter Home Garden
California Walnut Commission	California Walnut Commission Guest Room	Takaki Bakery Company, Ltd./Andersen Company, Ltd.	Shunsuke Takaki Baking Center
Cannard Fund.	Cannard Herb Garden	Ventura Foods	Ventura Foods Center for Menu Research and Development
Clover Stornetta Farms, Inc.	Clover Stornetta Chef's Table	Viking Range Corporation	Viking Range Corporation Tasting Theatre (Rudd Center)
Walter J. Conti	Walter J. Conti Boardroom	Chuck Williams	Chuck Williams Flavor Discovery Center
Cres-Cor Company	Cres-Cor Foyer	Wine Enthusiast Companies	Wine Storage (Rudd Center)
Ken and Grace De Baun	Ken and Grace De Baun Café and De Baun Theatre	Wine Spectator Foundation	Wine Spectator Greystone Restaurant
Durkee/Tone Brothers, Inc.	Spice Islands Marketplace		
Ecolab, Inc.	Ecolab Theatre		
Kikkoman International, Inc.	Kikkoman International Room (Guesthouse)		
Landmark Vineyards	Landmark Vineyards Room (Guesthouse)		
Ferdinand E. Metz	Albert and Annie Metz Meeting Room		

A scenic landscape photograph of a valley with a lake and mountains, framed by trees. The foreground is a grassy hillside, and the background shows a lake and rolling hills under a clear sky. The text is overlaid on the image.

“In practically every successful restaurant or hotel  
in this country I have been in, more often than not,  
I’ve encountered a Culinary Institute of America graduate  
in a leadership position.” Julia Child | World-famous cooking authority



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