Experience The CIA
Greetings from President Ryan

Welcome to The Culinary Institute of America, where food is our passion and hospitality our way of life. Today I’m sure you’ll see and experience an abundance of both.

Tour our Hyde Park, NY campus and walk in the footsteps of many of the best chefs in America. Be a vital part of the CIA educational experience and enjoy a meal prepared and served by our students in some of the food world’s most famous classrooms—our public restaurants. Talk to our students, faculty, and staff and catch the energy, excitement, and commitment to excellence that is the CIA.

Thank you for your interest in the world’s premier culinary college. I wish you an unforgettable visit and invite you to come back often.

Dr. Tim Ryan ’77

Dr. Tim Ryan ’77, CMC is the first alumnus and faculty member to serve as president of the college. His bold vision to advance culinary education and industry services draws from his unique background of culinary, business, and educational accomplishments.
A HISTORY OF EXCELLENCE

The CIA is the first and oldest culinary college in the United States. Founded in 1946 in New Haven, CT by Frances Roth, a prominent attorney, and Katharine Angell, the wife of Yale President James Angell, the early school was created to provide culinary career training for World War II veterans. The CIA grew rapidly and, in 1972, moved to its expansive main campus in Hyde Park, NY, the former Jesuit novitiate St. Andrew-on-Hudson.

The CIA introduced the first associate degree program in culinary arts in 1971, adding one in baking and pastry arts in 1990. In 1993, the college launched the first-ever bachelor’s degrees in culinary arts management and in baking and pastry arts management, and added a culinary science major in 2012.

A CIA education emphasizes hands-on learning in small class settings. Innovations have included the creation of student-staffed restaurant courses, the introduction of courses in nutritional cooking and wine studies, and the addition of management and culinary science studies.

In 1995, the college opened the CIA at Greystone in St. Helena, CA, followed by the CIA San Antonio in Texas in 2007 and the CIA Singapore in 2010.

Today, the CIA enrolls more than 2,800 students from virtually every U.S. state and 30 countries in its degree programs, as well as thousands more in its programs for industry professionals and food enthusiasts.

For the complete “Story of the CIA,” visit our website at www.ciachef.edu/our-story.

A NOT-FOR-PROFIT COLLEGE

The CIA is an independent, not-for-profit college accredited by the Middle States Commission on Higher Education, the premier accrediting body for our region.
The college offers two degree programs in Hyde Park: the Bachelor of Professional Studies (BPS), and the Associate in Occupational Studies (AOS). Each offers majors in culinary arts and baking & pastry arts, and there is also a groundbreaking BPS in culinary science. All CIA degree programs include 1,300 hours of hands-on learning in the college’s kitchens, bakeshops, and restaurants, as well as an 18-week externship with one of more than 1,200 employers that gives students invaluable real-world experience. The BPS curricula offer students the additional management and cultural knowledge or science-based understanding of the culinary arts to prepare them for future leadership positions. Exciting features of the BPS management programs include specialized study concentrations and a travel experience to one of the world’s top culinary regions.

For more information and an application for admission: 1-800-CULINARY (285-4627) or www.ciachef.edu.

The CIA faculty features more than 170 experienced and accomplished chef-instructors and professors representing a broad variety of cultures and culinary backgrounds. They have been leaders in the world’s outstanding restaurants, hotels, and resorts; winners of the Culinary World Cup and Culinary Olympics; published authors; and savvy business professionals, and continue to make their mark by providing CIA students with the best professional education in their fields.

CIA students enjoy world-class facilities that include 41 kitchens and bakeshops, four public restaurants, demonstration theaters, and an extensive culinary library. Our students, 80% of whom live on campus, also enjoy a wireless computer network, modern housing, and a recreation and athletics center.
GRADUATES WHO DO IT ALL
CIA graduates do it all in the food world—they’re successful chefs, restaurant owners, company managers and executives, media personalities, entrepreneurs, food stylists, food writers, educators, and more.

Notable CIA alumni include Grant Achatz ’94, Alinea Restaurant; John Besh ’92, Restaurant August; Anthony Bourdain ’78, Parts Unknown; Roy Choi ’98, Kogi Korean BBQ-To-Go; Cat Cora ’95, Kouzzina and Iron Chef America; Steve Ells ’90, Chipotle; Todd English ’82, The Olive Group; Duff Goldman ’98, Charm City Cakes; Melissa Kelly ’88, Primo Restaurants; Charlie Palmer ’79, The Charlie Palmer Group; Roy Yamaguchi ’76, Roy’s Restaurants; and Sherry Yard ’91, Helms Bakery.

PROGRAMS FOR PROFESSIONALS AND ENTHUSIASTS
Food and wine professionals from around the world come to The Culinary Institute of America for a variety of custom training and credentialing programs—including CIA ProChef® and Wine Professional certification—that help them stay abreast of industry trends and keep their skills sharp. In addition, the college offers expert culinary consulting to foodservice and hospitality businesses through its CIA Consulting services. Learn more at www.ciaprochef.com or by calling 1-800-888-7850.

Food enthusiasts can get a taste of the CIA educational experience during the college’s popular Boot Camp courses, Taste of CIA Cookbooks classes, Wine and Beverage Explorations, and other fun offerings. Call 1-800-888-7850 or visit enthusiasts.ciachef.edu for more information.
17. Student Recreation Center
18. Cinnamon Lodge (Residence Hall)
19. Juniper Lodge (Residence Hall)
20. Cayenne Lodge (Residence Hall)
21. Ginger Lodge (Residence Hall)
22. Clove Lodge (Residence Hall)
23. Nutmeg Lodge (Residence Hall)
24. Escoffier, Carême, and Point Townhouses (Residence Halls)
25. Tennis Courts
26. Soccer/Softball Field
27. Jesuit Cemetery
28. St. Andrew’s Circle
29. Tour Bus Dropoff

PARKING INFORMATION

- Visitor/Guest Parking
- Resident/Student Parking
- Commuter Student Parking
- Accessible Parking Lot*

*There are accessible parking spaces available in other lots on campus as well.
AWARD-WINNING RESTAURANTS

Experience one—or all—of the exciting dining concepts of The CIA Restaurant Group:

American Bounty Restaurant

With a focus on the seasons and products of the Hudson Valley, contemporary and traditional regional dishes are brought to life at the American Bounty Restaurant in an honest and flavorful way. Rounded out with a first-class American wine list and comfortable, warm service, this casually elegant restaurant sets the stage for an unparalleled dining experience in New York’s Hudson Valley. *Tuesday–Saturday, lunch 11:30 a.m.–1 p.m. and dinner 6–8:30 p.m.*

Apple Pie Bakery Café Sponsored by Rich Products Corporation

Featuring baked goods and café cuisine in a relaxed and inviting atmosphere, the café offers everything from savory items to fresh artisan breads and from elegant pastries to luxurious confections that tempt the palate. An assortment of cold and hot beverages completes the café experience. *Monday–Friday, 7:30 a.m.–5 p.m. for reservation-free dining or takeout*

The Bocuse Restaurant

Sleek and strikingly contemporary, this French restaurant is named for the most famous chef in France, Paul Bocuse. The Bocuse Restaurant re-imagines the execution of classic French cuisine through the lens of ultra-modern cooking techniques, brings a new style of casual yet sophisticated service, and offers a breathtaking architectural interior design. With an exceptional French wine list and innovative cocktail program, The Bocuse Restaurant is a unique and exciting world-class dining experience. *Tuesday–Saturday, lunch 11:30 a.m.–1 p.m. and dinner 6–8:30 p.m.*
Ristorante Caterina de’ Medici

Truly authentic regional Italian cuisine takes center stage at the Ristorante Caterina de’ Medici, a sophisticated dining room overlooking a stunning herb and rose garden. Enjoy wood oven pizza and other simple rustic dishes in the more casual Al Forno Trattoria. Dining at this grand Tuscan-style villa is a culinary escape to another world without ever having to leave the beautiful Hudson Valley. Monday–Friday, lunch 11:30 a.m.–1 p.m. and dinner 6–8:30 p.m.; Al Forno Trattoria (casual menu, reservation-free) 11:30 a.m.–6 p.m.

Restaurant hours are subject to change per curriculum scheduling needs.

Call 845-471-6608 or visit www.ciarestaurants.com for reservations and to find out about special seasonal promotions.

CAMPUS TOURS

The CIA offers public tours given by current CIA students on Mondays at 10 a.m. and Monday–Friday at 4 p.m., when classes are in session. Tours cost $6 per person and reservations are required. For more information, or to schedule a tour, call 845-451-1588, Monday–Friday from 9 a.m. to 5 p.m. Group tours for restaurant guests (groups of 20 or more) may be scheduled by calling 845-451-1544.

GIFT CARDS

Always ready when you are, the CIA Gift Card is the ideal way for you or your favorite foodie to experience the college’s restaurants, programs, books, and DVDs. Call 1-866-242-7787 and order yours today.
TRAVEL INFORMATION
Come visit our spectacular, 170-acre riverside campus and experience CIA hospitality for yourself. We’re easy to get to!

The CIA is located three miles north of Poughkeepsie, NY, on U.S. Route 9, approximately 2 hours from New York City; Albany, NY; Hartford, CT; and Scranton, PA.

BY CAR
For GPS directions, please use 433 Albany Post Road in Hyde Park, NY 12538 as our address.

From North: New York State Thruway south to exit 18 at New Paltz. Follow Route 299 east to Route 9W south, crossing the Mid-Hudson Bridge to Route 9 north. Follow Route 9 for 3 miles. The CIA is on the left.
OR Route 9 south to Hyde Park. The CIA is on the right.

From South: Henry Hudson Parkway north to the Saw Mill Parkway north to the Taconic State Parkway north to Interstate 84 west; or Hutchinson River Parkway to Interstate 684 north to Interstate 84 west. Follow I-84 to exit 13, Route 9 north. Follow Route 9 for 16 miles. The CIA is on the left.
OR New York State Thruway north to exit 18 at New Paltz. Follow Route 299 east to Route 9W south, crossing the Mid-Hudson Bridge to Route 9 north. Follow Route 9 for three miles. The CIA is on the left.

From East: Interstate 84 west into New York State to exit 13, Route 9 north. Follow Route 9 for 16 miles. The CIA is on the left.
OR Mass Pike west to Taconic State Parkway south to Route 55 west. Follow Route 55 to Route 9 north. Follow Route 9 for three miles. The CIA is on the left.

From West: Interstate 84 east across the Newburgh-Beacon Bridge to exit 13, Route 9 north. Follow Route 9 for 16 miles. The CIA is on the left.
BY PLANE
Several airports are located within two hours of the CIA: Stewart International in Newburgh, NY; JFK International and LaGuardia Airports in New York City; Albany International in Albany, NY; Westchester County in White Plains, NY; and Newark International in Newark, NJ.

BY TRAIN
Metro-North Commuter Railroad operates numerous trains daily from Grand Central Terminal in New York City to Poughkeepsie, NY, three miles south of the CIA. Amtrak offers connections to major cities throughout the country. For taxi service from the Poughkeepsie train station, call 845-471-1100.

WHERE TO STAY
The following is a sampling of area accommodations within 5–10 miles of the CIA's Hyde Park, NY campus.

Holiday Inn Express, Poughkeepsie, NY
1-800-321-4329, 845-473-1151

Courtyard by Marriott, Poughkeepsie, NY
1-800-321-2211, 845-485-6336

Residence Inn by Marriott, Poughkeepsie, NY
1-800-331-3131, 845-463-4343

Hampton Inn & Suites, Poughkeepsie, NY
1-800-426-7866, 845-463-7500

For more information on where to stay when visiting The Culinary Institute of America's Hyde Park campus, go to www.ciachef.edu.
In order to ensure the safety of our students and faculty, photos are not permitted inside any classrooms, kitchens, restaurants, or dining areas at the CIA. Photos can be taken outside on the grounds if they are for personal use only and do not interfere with the normal functions of the college, as determined by the Campus Safety Department. Photography of CIA personnel and facilities for commercial purposes must be approved in advance by the CIA’s Media Relations Office.