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.
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, 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. workforce, 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
Chairman of the Board

DR. TIM RYAN, C.M.C.
President
"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.
CHAIRMAN
Nick Valenti
President and CEO,
Restaurant Associates

VICE CHAIRMAN
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Chairman,
Anton Airfood, Inc.

SECRETARY
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President and Managing Director,
The Greenbrier Resort

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Elaine Bell Catering Co.

Robert Berenson
Vice Chairman and General Manager,
Grey Global Group

Richard Bradley
Chairman,
Bradley Holdings Ltd.

Lee A. Cockerell
Executive Vice President,
Walt Disney World Company

Barry Colman ’83
More Than a Mouthful Café

John N. Daly
Vice President,
Jennison Associates

Sebastian J. DiMeglio
President and CEO (Retired),
Guest Services, Inc.
Board of Trustees | Continued

TRUSTEES
EMERITI

Karl Kilburg
Senior Vice President, Marriott International, Inc.

Daniel A. Gescheidle
President (Retired), National Restaurant Association Educational Foundation

Herman Leavitt
General Secretary and Treasurer (Retired), Hotel Employees and Restaurant Employees International Union

Tony May
President, Tony May Group

Margaret E. Happel Perry
President, Nutmeg Ventures; Adjunct Faculty, New York University

Alan R. Plassche
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President, Restaurateur, Inc.

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Chairman Emeritus President, The Greening Group

Arno B. Schmidt
Owner/President, Arno Schmidt Enterprises

August J. Ceradini, Jr.
Chairman Emeritus President, New York Cruise Lines, Inc.

Dr. John J. Connolly
Chairman Emeritus President and CEO, Castle, Connolly Medical, Ltd.

Walter Conti
Chairman Emeritus Co-Owner (Retired), Pipersville Inn

Marcel Desaulniers ’65
Executive Chef and Co-Owner, The Trellis Restaurant

Daniel A. Gescheidle
President (Retired), National Restaurant Association Educational Foundation

Karl Kilburg
Senior Vice President, Marriott International, Inc.

Abigail Kirsch
Founder, Abigail Kirsch Culinary Productions

Peter Kleiser
Senior Vice President (Retired), Food and Beverage, Hilton Hotels Corporation

Charles La Forge
President, Wayfarer Inns

Richard Lavin
President, Tiger 21

Walter Luftman
Chairman (Retired), Greenwich Capital Resources, Inc.

Ronald N. Magruder
Chief Operating Officer, U.S. Restaurant Operations, Cara Operations, Ltd.

Jeffrey P. Berlind
Partner, BP Partners

H. Jerome Berns
Associate (Retired), “21” Club

August J. Ceradini, Jr.
Chairman Emeritus President, New York Cruise Lines, Inc.
Donald G. Tober  
Chairman and CEO,  
Sugar Foods Corporation

Arnym Solomon ’69  
CEO,  
Boucan Group International

Rodney Stoner ’65  
Vice President of Food and Beverage,  
The Greenbrier Resort

William J. Tobin  
President,  
William J. Tobin Consulting

Richard K. Smucker  
President, Co-CEO, and CFO,  
The J. M. Smucker Company

Arnym Solomon ’69  
CEO,  
Boucan Group International

Rodney Stoner ’65  
Vice President of Food and Beverage,  
The Greenbrier Resort

Donald G. Tober  
Chairman and CEO,  
Sugar Foods Corporation

William J. Tobin  
President,  
William J. Tobin Consulting

Joseph W. Vannucci  
Director of Marketing (Retired),  
East Hill Woods

Julius Wile  
Chairman Emeritus  
Senior Vice President (Retired),  
Julius Wile Sons & Company

Kevin Zraly  
Vice President,  
Wine Operations,  
Smith & Wollensky Restaurant Group, Inc.

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Chairman,  
Benenson Funding Corporation

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Chef/Owner,  
Restaurant Paul Bocuse

Barron Hilton  
Chairman,  
Hilton Hotels Corporation

William N. Hulett  
President and CEO,  
Bridge Street Accommodations

I. Pano Karatassos ’60  
President and CEO,  
Buckhead Life Restaurant Group

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Chairman of the Board and CEO,  
Marriott International, Inc.

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President Emeritus,  
The Culinary Institute of America

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Chairman Emeritus,  
Robert Mondavi Winery

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President, Musarra and Musarra, P.C.

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President,  
Colavita U.S.A.

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General Partner,  
RRE Ventures

Allan Schuman  
Chairman and CEO,  
Ecolab, Inc.

Charles E. Williams  
Founder/Vice Chairman of the Board,  
Williams-Sonoma, Inc.
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
Silvia G. Allen
Scott Allmendinger
Joseph Amendola
Patricia Miller Anton
William C. Anton
Brian W. Averna ’81
Alison B. Awerbuch ’85
Donald M. Axleroad

B
Samuel G. Backos *
George E. Baggott
Douglas M. Baker, Jr.
Ted J. Balestrieri
Frank Arthur Banks ’57
Michael C. Bartlett
Michael Batterberry
Robert A. Beck *
Neil Beckerman
Elaine C. Bell ’78 *
Russell Edward Bellanca
Dan Benedetti
Edward H. Benenson *
Nick Beni, Sr. *
Marilyn A. Benson
Charles J. Berardi ’78
Robert L. Berenson *
Anthony Berger
Charles M. Berger
Carlyn A. Berghoff ’82 *
Roger Berkowitz
Jeffrey P. Berlind *
H. Jerome Berns *
Allen J. Bernstein
Charles L. Bernstein
Margrit Biever-Mondavi
Paul Bocuse *
John H. Bogrette, Jr. ’54
Stephen R. Bokser
James F. Boudreau
Daniel J. Boulud

Bryant Clark
Paul Bocuse
Jean-Claude Bompard

C
Nicholas Camody
Fred Carl, Jr.
Richard C. Cattani
August J. Ceradini, Jr. *
Michael D. Chiarello ’82
Lee A. Cockrell *
Donald M. Coe
Barry E. Colman ’83 *
Anthony V. Como ’71 *
John J. Connolly *
Allan Consuel *
Walter Conti *
Charles Hobbs Cooley ’93
Ann Lynn Cooper ’79
Carla Cooper
Brian C. Cornell
Dan Coudraut ’95
Rick S. Crossland ’73
Mark J. Crowell ’79 *
Thomas Cullen
John N. Curlett, Jr. *
Daniel F. Curtin

D
Patricia Dailey
John P. Dalton ’86
John N. Daly *
Lori Daniel ’79
Mark Davidoff

Darwin Day
Ken De Baun
Henri Delteilure
Marcel A. Desaulniers ’65 *
Joseph W. DeScenza
Tony DiLucia ’87
Sebastian J. DiMeglio *
James Doherty
John P. Dougherty ’78 *
John P. Dorman ’78
Mary Ellen Dougherty *
James M. Draper
Daniel R. Dunck ’67 *
John S. Dyson

E
Steven Ells ’90
Jules I. Epstein
Mark Erickson ’77 *
Herbert Ernest *

F
Florence Fabricant
Frank J. Fahrenkopf, Jr.
John R. Farquharson *
Joseph Fassler
Dean Fearing ’78
Al Ferrone ’78
Phyllis Flaherty ’74
Ruediger Flik
John G. Flynn
Lawrence Forgione ’74
Patricia Dooley Fortenbaugh
Tony Fortuna
Anthony J. Franchi ’55 *
Jacqueline L. Frazer ’84

G
Gerard T. Gabrys
Michael Howard Garbin ’76
Joseph W. F. Gardiner *
Robert B. Gee *
Daniel A. Gescheidle *
Peter Gibbons ’78
Robert Glickman *
Richard J. Goeglein *
Michael S. Kaufman *
Carroll M. Kaplan *
I. Pano Karatassos ’60 *
Eric J. Karel ’78
Peter Katsotis ’80
Harriette R. Katz
Wade Knowles
Takeshi Kohjima
Alphons E. Konrad
Kerry Kramp
Rosalyn Kulik

H
Thomas J. Haas *
Suzanne B. Hamlin
Thomas R. Hart ’75 *
A. Reed Hayes *
Barron Hilton *
Burton Hobson *
William N. Hulett *
Andrew Hurst ’89

I
Joel M. Ingengo

J
John Jordan

K
Robert Hamilton Kabakoff ’86
Barbara Kafka *
Herbert C. Kallman *
Jane Kalmus
Kyle Christopher Kendal ’82
Roger M. Kaplan ’81
I. Pano Karatassos ’60 *
Eric J. Karel ’78
Peter Katsotis ’80
Harriette R. Katz
Michael S. Kaufman *
Karl Kilburg
Christopher Kimball
David Kimmel ’77 *
Loren Kimura
Abigail Kirsch *
James Kirsch
Robert B. Kirsch
Fred Klaskman
Peter Kleiser *
Frederick J. Kleisner
Ted J. Kleisner *
Wade Knowles
Takeshi Kohjima
Alphons E. Konrad
Kerry Kramp
Rosalyn Kulik

L
Thomas F. Lackmann
Charles La Forge *
John T. Landry, Jr.
George Lang
Kenneth A. Lapin
Jan H. Larsen
Richard Lavin *
Barbara E. Lawrence *
Herman Leavitt *
Roger Max Le Bossier
Peter M. Lehrer
Harriet Lembeck
Michael Lomonaco
Walter Luftman *

M
Michael D. Michaud
Joseph B. Miedaner
Joseph P. Middlebrooks
Joseph W. Misiaszek *
Susan M. Miller
Suzanne M. Minamoto

N
John Nash
Michael D. Nather *=

O
Julia Ohlson

P
Paul Peck

R
E. Robert Redford *
Richard S. Reiss *
Robert F. Reisch *
Robert J. Riddick *
Robert E. Ritter *
Robert J. Rooker *
Robert B. Rouse

S
Sheryl Sandberg

T
Thomas J. Tanavlot *

U
Thomas L. Ulrich

W
Joan W. Woodbridge

X
Thomas X. Xue

Y
Barbara Young

Z
Edward Young
Quick Bites
Did You Know?

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

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. Revis
Donald L. Roth
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.
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 longstanding 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 longtime 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.
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.
• 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.
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 (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.

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

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.
## CONSOLIDATED BALANCE SHEET
May 31, 2004 (with comparative figures for 2003)

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

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

Quick Bites

And the Survey Says…

93% of students felt they made the right decision in attending the CIA
CIA STUDENTS
Preparing for Success

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 Sesarego, C.H.E.; as well as Federica Mugenburg ’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

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 Minerdi ’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 Beaufre ’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.

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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.

CIA Boots 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.
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

CIA WEB SITE
New Web Site Reaches Kids and Young Adults
In September 2003, The Culinary launched 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

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 Skibitzky, 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

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 winemakers 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.
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.

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
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:

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.
• 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 surrounding 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 Delteilure, Roger Le Bosser, and Jean-Pierre Stoehr, three organizations—the Société Culinaria 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 Kleiner, 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 Conieur 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 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.
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 (ACCSCT) conducted a team visit to the Hyde Park campus to determine how well the CIA meets both its own objectives and the ACCSCT 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, ACCSCT honored the CIA with the ACCSCT 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-
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 written 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.

Quick Bites

Award-Winning Food & Service

The Culinary Institute has won four Ivy Awards from Restaurants & Institutions; no organization holds more.
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 Ells ’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, Sodexho Alliance; president and CEO, Sodexho 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
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.
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.
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 Schuylar  
Steven Spence

BBL Construction Services ESF  
Adam Baumgart

Jeffrey and Carolyn Berlind 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

Russel 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 Niemietz  
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

Louis Greenspan Memorial ESF  
Jessica Ferreira

Grisanti ESF  
Steven Murphy

Gruppo Ristoratori Italiani 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

Heublen 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

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### Scholarships

**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 Shvartzapfel
  - 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
- **Tokai Bakery Company Ltd. ESF**
  - Suzanne Olson
  - Nicholas Powell
- **Gene Tamburi Memorial ESF**
  - Frank Kohler
  - Matthew Weisbrodt
- **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 Wiley 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 Gianiber
- Robert Gonneman
- 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**

**Apple Pie Scholarship**

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**Continued**
ARAMARK Scholarship
Aaron Hetrick
Christopher Lyons
Anne Zophy

Azar Foodservice Scholarship
Alexander La Motte
Charli 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
Shantai 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 Launderbaugh
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 Szysmanowicz
Jeffrey Szymczak
Stephen Taylor
Timothy Thompson
Trenton Thrun
Lori Traver
Milka Varga
Robert White
Jeffrey Wong

Chef Edward H. Bradley Memorial Scholarship
Edmund Berkeley
Alan Harnett
Natalie Wingle

Chef Edward H. Bradley 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

Coca-Cola Scholarship
Myles Atherton
Paul Banegas
Gerald Bayley, Jr.
Barry Coalson
Jesse Cook
Lauren Downing
Carlo Figarella
Carol Hazelwood
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

Confrérie de la Chaine des Rôtisseurs/Hal J. Rosoff Memorial Scholarship
Adam Alt
Glenn Dee

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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 Christian 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

Josepha 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 Faget
Silvia Reyes
Rachele Shafai
Nancy Teachener
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 Buttnor
Jared Coleman
Evelyn Garcia
Frances Green
David Havens
Alexis Jette
Nicholas Leach
Todd Lindberg
Kate Maggetto
David McCleery
Christina Murillo

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

Eric Karpf ‘89 Memorial Scholarship

Peter Katsootos Scholarship
Michael Kaufman Scholarship
Jeremy Harwell

Richard H. and Kay P. Kennedy Scholarship
Craig Carey

Thom J. Kennedy Memorial Scholarship
Randall Fulkerson

James F. Kleinsner Scholarship

La Brea Bakery, Inc. Scholarship

Charles La Forge Scholarship

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

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<td>Craig Claiborne</td>
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<td>More Than A Mouthful Catering, Inc.</td>
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<td>Commanderie de Bordeaux</td>
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<td>General Foods Corporation</td>
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<td>Guest Services, Inc.</td>
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<td>Mid-Hudson Culinary Association</td>
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<td>L. J. Minor Corporation Skills Kitchen I</td>
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<tr>
<td>Nabisco Brands, Inc.</td>
<td>Nabisco Experimental Kitchen</td>
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<tr>
<td>Rich Products Corporation</td>
<td>Apple Pie Bakery Café</td>
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<td>Sponsored by Rich Products Corporation</td>
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<tr>
<td>Marvin Shanken</td>
<td>Wine Spectator Classroom</td>
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<tr>
<td>Franz W. Sichel</td>
<td>Hilde Potter Room (American Bounty)</td>
</tr>
<tr>
<td>Statler Foundation</td>
<td>Statler Walk</td>
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<tr>
<td>T &amp; S Brass and Bronze Works, Inc.</td>
<td>T &amp; S Brass Conference Room</td>
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<tr>
<td>Julius Wile</td>
<td>Julius Wile Baccalaureate Wing and Escoffier Restaurant Library</td>
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## J. Willard Marriott Continuing Education Center

<table>
<thead>
<tr>
<th>Benfactor</th>
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<tbody>
<tr>
<td>J. Willard Marriott</td>
<td>J. Willard Marriott Foundation Continuing Education Center</td>
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<tr>
<td>Banfi Vintners</td>
<td>Banfi Vintners Dining Room</td>
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<tr>
<td>ComSource (NIFDA)</td>
<td>ComSource Lecture Hall I</td>
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<tr>
<td>Ecolab</td>
<td>Ecolab Warewashing Room</td>
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<td>J. Willard Marriott</td>
<td>J. Willard Marriott Corporation Corporation Lobby</td>
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<tr>
<td>Dr. Lewis J. and Ruth E. Minor</td>
<td>Minor Skills II Kitchen</td>
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56 | The Culinary Institute of America | Named Facilities
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<tr>
<th>BENEFACOR</th>
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<tr>
<td>North American Companies/ABC Affiliated Distributors/Sherman Memorial Fund</td>
<td>North American Companies/Distributors/Sherman Memorial Fund</td>
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<td>Takaki Bakery Company, Ltd./Andersen Company, Ltd. of Joseph Amendola</td>
<td>Shunsuke Takaki School of Baking and Pastry</td>
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<td>Baron Galand Bakeshop L. J. Minor Corporation Bakeshop J. Willard Marriott Foundation</td>
<td>Baron Galand Bakeshop L. J. Minor Corporation Bakeshop J. Willard Marriott Foundation</td>
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<tr>
<td>General Foods Corporation</td>
<td>General Foods Nutrition Center</td>
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<tr>
<td>Anthony Athanas Chef’s Office</td>
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<td>Frank C. Baker Lobby</td>
<td>Cres-Cor Office</td>
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<td>Ecolab Warewashing Room</td>
<td>Ecolab Warewashing Room</td>
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<tr>
<td>Mr. and Mrs. Paul Elbling Chef’s Table</td>
<td>Mr. and Mrs. Paul Elbling Chef’s Table</td>
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<td>Baron Galand Pizza Area</td>
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<td>Helmsley Hotels Classroom</td>
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<td>Hotel Employees and Restaurant Employees HEREIU Kitchen</td>
<td>Hotel Employees and Restaurant Employees HEREIU Kitchen</td>
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<td>Conrad N. Hilton Foundation</td>
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<td>H. Jerome Berns Reading Room Cahners Publishing Walter Cahners Reading Company</td>
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<td>Danny Kaye &amp; Sylvia Fine Kaye Foundation Statler Foundation Donald and Barbara Tober</td>
<td>Danny Kaye Theatre Sylvia Fine Kaye Foundation Statler Foundation Donald and Barbara Tober</td>
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<td>Renaissance Corporation Renaissance Lounge, (Stouffer) Hudson Hall 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 USA/Colavita Italian Food and Wine Bindi Dessert Service Bindi Dessert Station Catelli Brothers Catelli Butchery Station Joseph P. DeAlessandro Joseph P. DeAlessandro Dining Room</td>
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### BENEFACCTOR

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<tr>
<td>Durkee/Tone Brothers, Inc.</td>
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<td>Pollio Italian Cheese</td>
<td>Pollio Pizza Station</td>
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<tr>
<td>Company</td>
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<tr>
<td>Family and Friends of John J. Profaci</td>
<td>Torre John J. Profaci</td>
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<tr>
<td>John J. Profaci</td>
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<tr>
<td>R. Torre &amp; Company</td>
<td>Torani Bar</td>
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<tr>
<td>San Pellegrino USA</td>
<td>Entrata San Pellegrino</td>
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<td>Victoria Packing Corporation</td>
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<td><strong>GREYSTONE CAMPUS</strong></td>
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<tr>
<td>Allied Domecq Wines USA</td>
<td>Allied Domecq World Wine Cellar and Private Dining Room (Rudd Center)</td>
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<tr>
<td>Cakebread Cellars</td>
<td>Cakebread Kitchen (Rudd Center)</td>
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<tr>
<td>California Raisin Growers</td>
<td>Raisin Growers Stairs and Demonstration Vineyard</td>
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<td>California Walnut Commission</td>
<td>California Walnut Guest Room</td>
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<td>Cannard Fund</td>
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<td>Clover Stornetta Farms, Inc.</td>
<td>Clover Stornetta Chef’s Table</td>
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<td>Landmark Vineyards</td>
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<td>Albert and Annie Metz Meeting Room</td>
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<td>Joel Peterson and W. Reed Foster</td>
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<td>Joseph Phelps</td>
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<td>Rudd Center for Professional Wine Studies</td>
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<td>Jerry and Margie Schubert</td>
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<td>Simi Winery and</td>
<td>Simi/Chandon Classroom</td>
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<td>Wine Spectator Foundation</td>
<td>Greystone Restaurant</td>
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</table>
“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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