

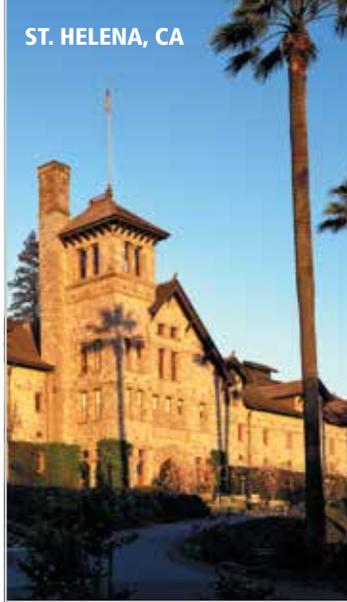


Everything You Need to Know





HYDE PARK, NY



ST. HELENA, CA



NAPA, CA



SAN ANTONIO, TX

We look forward to welcoming you to campus for your program! Here's what you need to know to get the most out of your time at the world's premier culinary college.

CONFIRMATION

Please take a moment to review your enrollment confirmation, which provides all the details for your class.

CHECK-IN

Please refer to the instructions in your welcome e-mail.

TOOLS

A purchased tool kit is optional for your programs (basic knives and tools will be available in the kitchen for your use during class).

Professional-quality Tool Kits are a great way to help advance your cooking, and are available to you for a special student-only price.

To order either of our tool kit packages, call 1-800-888-7850 at least three weeks prior to the class start date. You will receive your kit when you check in for class.

➔ The Starter Package

- 7" Santuko Knife
- 3½" Paring Knife
- 5" Utility Knife
- Knife Roll with CIA Logo

Your Price: \$175

➔ The Kit

- 8" Chef's Knife
- 10" Carving Knife
- 3½" Paring Knife
- 10" Sharpening Steel
- Rubber Spatula
- 12" Wooden Stirring Spoon
- Peeler
- 12" Piano Wire Whip
- Bench Scraper
- 10" Offset Metal Spatula
- 12" Locking Tongs
- Apple Corer
- Cooper Pocket Thermometer
- Plastic Bowl Scraper
- Cutlery Use and Care Booklet
- Fish Spatula
- 4-Piece Measuring Spoon Set
- 12" Plastic Ruler
- ThermoWorks Digital Thermometer
- Backpack with Travel Knife Case

Your Price: \$425



MORE FOOD AND WINE VACATION DESTINATIONS

Whether you have an hour or a few days, there's a CIA experience just for you. Enjoy a cooking, baking, beverage class or Boot Camp at the CIA in Hyde Park, NY; either of our two locations in the Napa Valley, CA; or San Antonio, TX. And since all our campuses are located in vibrant culinary regions, each destination offers you a unique and unforgettable experience.

HANDS-ON COOKING AND BAKING CLASSES

Learn by doing in our stunning state-of-the-art teaching kitchens. Whether you're a novice or full-on food and wine geek, we've got you covered. Led by the CIA's expert chefs and instructors our classes span virtually every interest, budget, and experience level. We can't wait till you get here!

UNIFORM

You will be provided with an apron, side towel, and toque, in addition to two chef's jackets, which are included in the course fee. Please bring your own black trousers (no sweat pants, jeans, or yoga pants) to wear with your chef jacket. One chef jacket is provided for two- or three-day Boot Camps. You'll order your chef jacket when you register.

DRESS CODE

To foster a professional working environment and to maintain the highest standards of safety and sanitation, the CIA has adopted the following uniform code:

- A uniform consisting of a white chef's jacket and all-black trousers or checkered pants must be worn in production classes. For safety and sanitation reasons, jewelry is not permitted except for one plain ring and one watch. Note: Chef's hat and apron will be provided for all production courses. Chef's jackets must be buttoned when worn.
- Shoes worn during food production must be closed toe and have an anti-slip sole. Skid-proof or kitchen shoes can be purchased online or from your local uniform store. Open-toe shoes are strictly prohibited.
- Hair should be tied back, neatly maintained, and under control at all times.

COMMUNICATION DEVICES

While in the kitchen, please use your cell phone for taking pictures only. All phones should be set to vibrate mode and all calls should be handled outside of the classroom and kitchen facilities. For privacy reasons, we ask that you do not photograph CIA students.

SMOKING POLICY

Health and fire safety laws—as well as campus regulations—prohibit smoking in all indoor areas, in outdoor areas not specifically designated for smoking, and within 75 feet of all building entrances.

Smokers are asked to use the outdoor locations specifically designated for smoking. In the spirit of hospitality and concern for the comfort of all who study and work at the CIA, smoking is permitted only in designated areas.

To help keep the campus clean, we ask that you use the ash urns provided and refrain from disposing of cigarette butts on the ground or floor.

PHOTOGRAPHY

Periodically, photographers will be on campus to take photographs that may be used in CIA advertising, publications, or on our website. As a condition of your enrollment, you grant The Culinary Institute of America the right to reproduce, use, exhibit, display, broadcast, distribute, and create derivative works of college-related photographs or videotapes that include your image for use in promoting, publicizing, or explaining the college and its activities. If you don't want your image used by the CIA in this way, please inform Customer Service. In addition, we ask that you do not photograph CIA students.

ON-CAMPUS RESTAURANTS

St. Helena, CA

Reservations: 707-967-1010 or ciarestaurantgroup.com

Gatehouse Restaurant

In the Gatehouse Restaurant, advanced CIA students transform the freshest regional ingredients as well as those from the CIA's own farm and herb gardens into creative contemporary dishes served graciously in a refined yet casual dining room. Your entire experience is orchestrated by faculty-led CIA students in a restaurant classroom, making for a truly unique and memorable dining event.

The Bakery Café by illy

The bakery café offers guests the opportunity to experience coffee and cuisine from two industry leaders—illycaffè and the CIA. Customers can choose from a variety of sandwiches, soups, salads, breads, pastries, desserts, and coffee drinks prepared by CIA students, as well as handmade artisan chocolates and wines by the glass. *No reservations needed.*

Napa, CA

Reservations: 707-967-2555

ciarestaurantgroup.com

The Restaurant at the CIA at Copia

Inspired by the Napa Valley and The Culinary Institute of America's California farms and gardens, The Restaurant at CIA Copia offers a distinctive dining experience where simple, seasonally-inspired dishes are paired with a curated selection of wines, beers, and handcrafted cocktails. Interact with chefs in the beautiful open kitchen and experience true hospitality from our staff. The restaurant's sleek and comfortable atmosphere is perfect for a celebratory evening or as a go-to hang out. Dine in the restaurant, order a drink at the bar, or grab a couch in the lounge.

Hyde Park, NY

Reservations: 845-471-6608 or

ciarestaurantgroup.com

American Bounty Restaurant

With a focus on the seasons and products of the Hudson Valley, contemporary and traditional regional dishes are brought to life at the American Bounty Restaurant in an honest and flavorful way. Rounded out with a first-class American wine list and comfortable, warm service, this casually elegant restaurant sets the stage for an unparalleled dining experience in New York's Hudson Valley. You can also enjoy a casual meal or a delicious drink and bar snacks in the Tavern at American Bounty. *No reservations needed for the Tavern.*

Apple Pie Bakery Café

Featuring baked goods and café cuisine in a relaxed and inviting atmosphere, the café offers everything from savory items to fresh artisan breads and from elegant pastries to luxurious confections that tempt the palate. An assortment of cold and hot beverages completes the café experience. *No reservations needed.*

The Bocuse Restaurant

Sleek and strikingly contemporary, this French restaurant is named for the most famous chef in France, Paul Bocuse. The Bocuse Restaurant re-imagines the execution of classic French cuisine through the lens of ultra-modern cooking techniques, brings a new style of casual yet sophisticated service, and offers a breathtaking architectural interior design. With an exceptional French wine list and innovative cocktail program, the restaurant is a unique world-class dining experience.

Ristorante Caterina de' Medici

Truly authentic regional Italian cuisine takes center

stage at Ristorante Caterina de' Medici, a sophisticated dining room overlooking a stunning herb and rose garden. Enjoy wood oven pizza and other simple rustic dishes in the more casual Al Forno Trattoria. Dining at this grand Tuscan-style villa is a culinary escape to another world without ever having to leave the beautiful Hudson Valley. *No reservations needed for Al Forno.*

San Antonio, TX

Reservations: 210-554-6484 or

ciarestaurantgroup.com

Nao

It's all about fire and heat in the CIA's restaurant at the Pearl Brewery. At dinner, the open kitchen makes it easy for diners to experience the drama created by cooking with live fire. The contemporary menu, with its nod to Latin flavors, offers creatively re-imagined dishes and a highly curated beverage program.

CAMPUS STORE

St. Helena, CA

The Spice Islands Marketplace offers an impressive array of kitchen equipment, tools, cookware, and bakeware, along with wine-related items, more than 1,700 cookbook titles, and unique food items from Napa Valley and around the world. Call 1-888-424-2433.

Hours: 10:30 a.m.–6 p.m. daily

Napa, CA

The Store at CIA Copia offers a selection of rare and beautiful household goods that are expertly selected to beautify your home and kitchen. Peruse our selection of cookware and culinary antiques, hand-stitched linens, locally-made pottery, cookware, items for the home and garden, gifts and accessories, as well children's culinary tools and books. Call 707-967-2545.

Hours: 7 days a week, 10:30 a.m.–6 p.m.

Hyde Park, NY

Located on the first floor of Roth Hall, the Craig Claiborne Bookstore offers culinary tools and more than 1,300 culinary titles. Call 1-800-677-6266.

Hours:

Saturday, 11 a.m.–6 p.m., Monday, 10 a.m.–4 p.m.

Tuesday–Friday, 10 a.m.–6 p.m.

San Antonio, TX

The CIA San Antonio campus store offers a selection of CIA logo merchandise and is located in the Student Services Center.

Hours: Monday–Friday, 8 a.m.–5:30 p.m.

LIBRARY

St. Helena, CA

The Margie Schubert Library is located on the third floor of the main Greystone building. Resources are also available from the CIA's Conrad N. Hilton Library at the Hyde Park campus via the Internet. Through a special arrangement, students may also borrow books from the St. Helena Public Library, which has an outstanding collection on wines.

Library Hours: Monday–Friday, 8:30 a.m.–5 p.m.

Hyde Park, NY

The Conrad N. Hilton Library houses one of the largest culinary collections in the country, with nearly 86,000 volumes, along with current periodicals, a file of contemporary menus, and a collection of rare books. The library also includes a video center and a computer lab. You can call the library at 845-451-1747.

Library Hours:

Monday–Thursday, 7:30 a.m.–midnight

Friday, 7 a.m.–7 p.m.

Saturday, 10 a.m.–5 p.m., Sunday, noon–11 p.m.

San Antonio, TX

Located on the third floor of the main building, the campus library in San Antonio maintains a small collection of culinary reference and resource materials, including periodicals and rare books. Resources are also available from the CIA's Conrad N. Hilton Library at the Hyde Park campus via the Internet. A computer lab providing printing capabilities is also available on the third floor. Wireless Internet is available throughout campus.

Library Hours: Monday–Friday, 8:30 a.m.–5 p.m., or by arrangement with the LSC coordinator.

CAMPUS PARKING

St. Helena, CA

Parking is available in designated areas on campus. Please refer to the campus map on page 7.

Napa, CA

Parking is available in the lot right outside the building and across the street. Please refer to the campus street address on page 7.

Hyde Park, NY

You may park in the lower level of the Anton Plaza parking garage. Please see the campus map on page 6.

San Antonio, TX

Parking is available in the Emma Koehler Parking Garage. Please refer to the campus map on page 8

LOCAL ACCOMMODATIONS

Many of the hotels in the area offer discounts to CIA students. Be sure to inquire when making your reser-

vation. Please note that external sites are not endorsed by The Culinary Institute of America; these listings are provided solely for your convenience.

St. Helena, CA

enthusiasts.ciachef.edu/california-hotels-near-cia-campus/

Napa, CA

enthusiasts.ciachef.edu/california-hotels-near-cia-campus/

Hyde Park, NY

enthusiasts.ciachef.edu/new-york-hotels-near-cia-campus/

San Antonio, TX

enthusiasts.ciachef.edu/texas-hotels-near-cia-campus/

DINING

St. Helena, CA

Boot Camp participants will enjoy a dining experience at Greystone or at a local restaurant during their visit. Other days, you are free to sample the world-famous cuisine of the Napa Valley on your own.

Napa, CA

Boot Camp participants will dine one evening at The Restaurant at CIA Copia. On other days, feel free to experience the vibrant culinary scene in Napa.

Hyde Park, NY

Participants in the Hyde Park, NY Boot Camps will dine in a CIA on-campus public restaurant during their visit. Other days, you are free to sample the distinctive fare of New York's Hudson Valley.

San Antonio, TX

Boot Camp participants will dine at Nao restaurant or at a local establishment during their visit. Other days, you are free to sample the San Antonio culinary scene.

CANCELLATIONS OR CHANGES

If you are registered for a class and need to cancel for any reason, the CIA has the following refund schedule:

- If you cancel 14 days prior to the start date, you will receive a full refund, less a \$15 transaction fee (unless you purchased the class with a gift certificate).
- When you cancel between seven and 13 days before the class start date, you may transfer to another class date, subject to a \$15 transaction fee.
- If you cancel less than six days from the start date, unfortunately, no refund or transfer is available.

Unfortunately, sometimes the CIA has to cancel a class due to insufficient enrollment or other reason. In that event, we will notify you by phone and e-mail within 24 hours of the cancellation decision (generally with 21 days' notice, but occasionally less). You will receive a full refund (unless you purchased your class with a gift certificate), or a transfer to another course, if applicable.



ST. HELENA, CA CAMPUS MAP

- 1 **Historic Greystone Cellars Main Building**
(Ecolab Theatre, Spice Islands Marketplace, The Bakery Café by illy, Teaching Kitchens, Shunsuke Takaki Baking Center)
- 2 Guest House *(CIA Student Residence Hall)*
- 3 Rudd Center for Professional Wine Studies
- 4 Williams Center for Flavor Discovery
(Gatehouse Restaurant)
- 5 Cannard Herb Garden
- V **Visitor/Guest Parking**

One week prior to the first day of class, you will receive an e-mail with instructions on where to report. Parking is available in the front of the Main Building (V on the map).

ST. HELENA, CA CAMPUS LOCATION

Travel Directions

For travel directions to the Greystone campus in St. Helena, CA, please visit enthusiasts.ciachef.edu/california-campus-directions

Street Address

2555 Main Street, St. Helena, CA

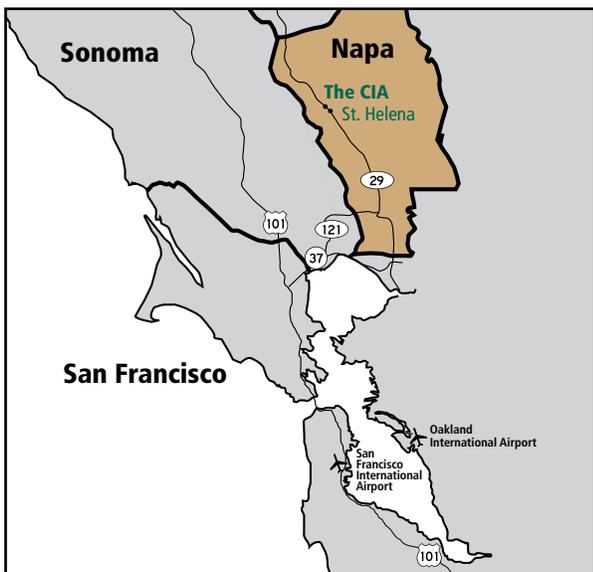
NAPA, CA CAMPUS LOCATION

Travel Directions

For travel directions to the Copia campus in Napa, CA, please visit _

Street Address

The CIA at Copia, 500 1st Street, Napa, CA 94559





HYDE PARK, NY CAMPUS MAP

- 1 Roth Hall (*American Bounty and Bocuse Restaurants, the Apple Pie Bakery Café, and the Craig Claiborne Bookstore*)
- 2 Campus Safety Building
- 3 Beverage Garden Plaza
- 4 General Foods Nutrition Center
- 5 Marriott Pavilion (*Ecolab Auditorium*)
- 6 J. Willard Marriott Education Center/Shunsuke Takaki School of Baking and Pastry
- 7 Admissions Center (*Ecolab Theatre*)
- 8 The Colavita Center for Italian Food and Wine (*Ristorante Caterina de' Medici and Al Forno Trattoria*)
- 9 Our Lady of the Way Chapel
- 10 McCann Education Annex
- 11 Conrad N. Hilton Library (*Danny Kaye Theatre*)
- 12 Hudson Residence Hall (*Renaissance Lounge*)
- 13 **Anton Plaza** (*Includes Parking Facility and Elevator*)
- 14 Katharine Angell Residence Hall
- 15 Pick/Herndon Residence Hall
- 16 Jacob Rosenthal Residence Hall
- 17 Student Commons
- 18 Cinnamon Lodge (*Residence Hall*)
- 19 Juniper Lodge (*Residence Hall*)
- 20 Cayenne Lodge (*Residence Hall*)
- 21 Ginger Lodge (*Residence Hall*)
- 22 Clove Lodge (*Residence Hall*)
- 23 Nutmeg Lodge (*Residence Hall*)
- 24 Escoffier, Carême, and Point Townhouses (*Residence Halls*)
- 25 Tennis Courts
- 26 Soccer/Softball Field
- 27 Jesuit Cemetery

Parking Information:

- V Visitor/Guest Parking
- R Resident Student Parking
- C Commuter Student Parking
- ♿ Accessible Parking Lot *

*There are accessible parking spaces available in other lots on campus as well, including the lot adjacent to the Continuing Education Center.

One week prior to the first day of class, you will receive an e-mail with instructions on where to report. You may park in the lower level of the Anton Plaza parking garage (13 on the map).

HYDE PARK, NY CAMPUS LOCATION

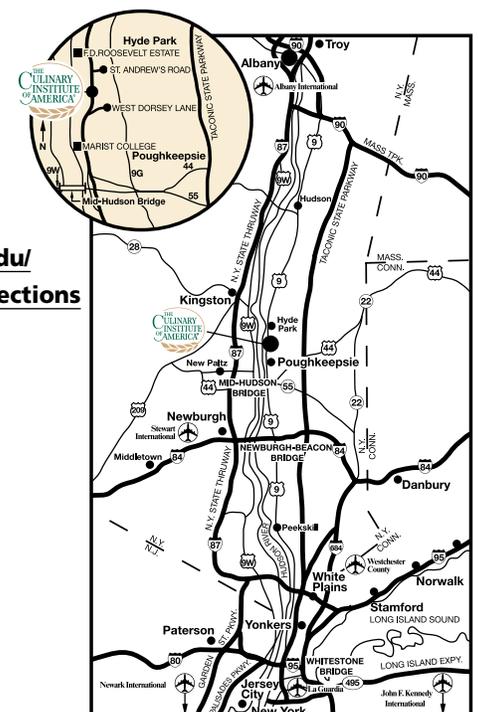
Travel Directions

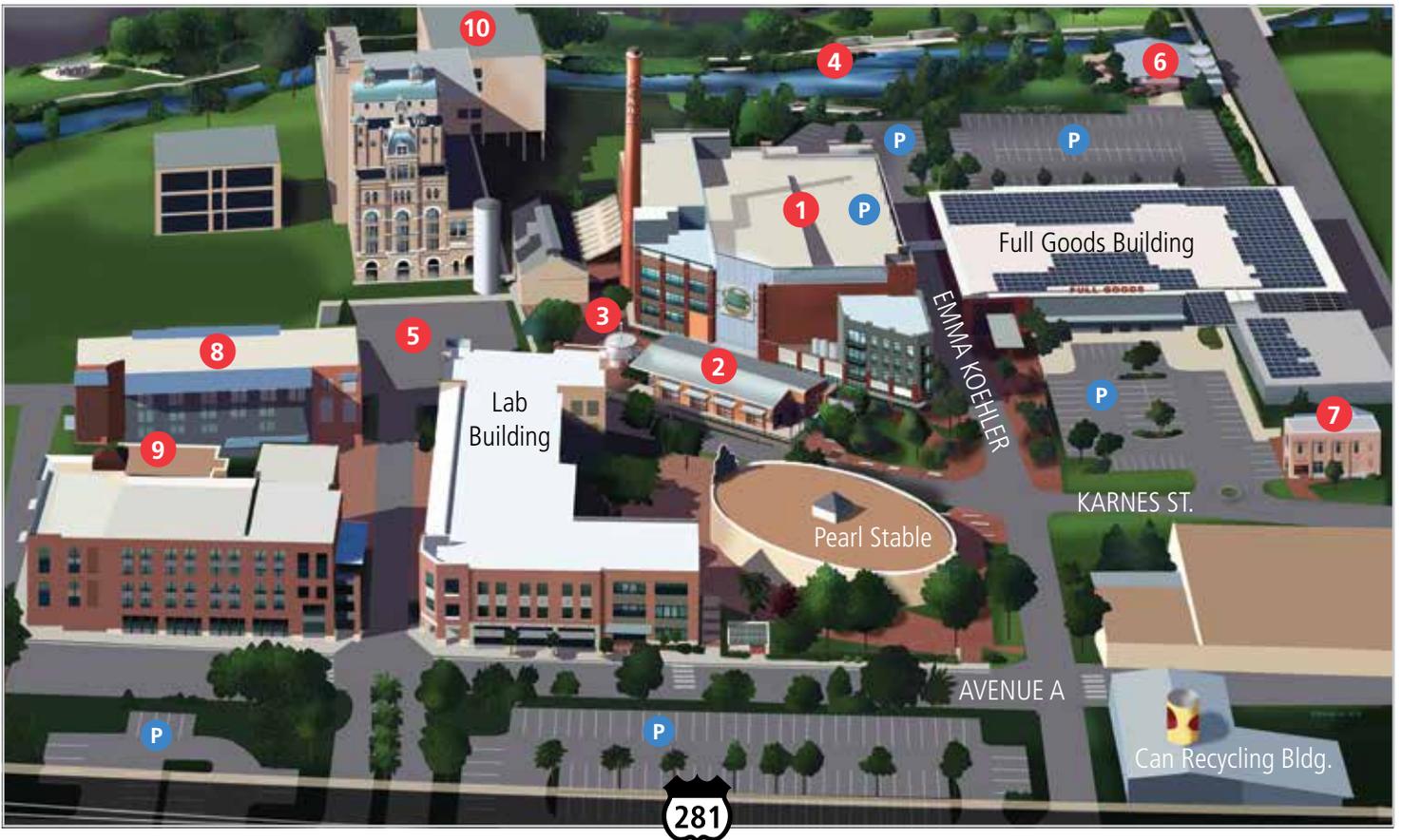
For travel directions to the Hyde Park, NY campus, please visit

enthusiasts.ciachef.edu/new-york-campus-directions

Street Address

1946 Campus Drive,
Hyde Park, NY

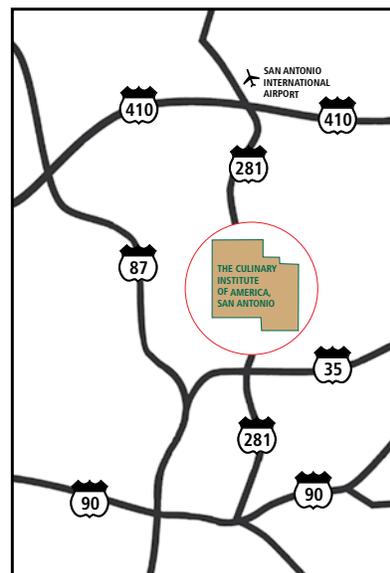




SAN ANTONIO, TX CAMPUS MAP

1. **CIA San Antonio Main Building**
(Nao, reception area, Emma Koehler Parking Garage)
2. CIA San Antonio Student Services Center
(Admissions, Education, Student Services)
3. Kikkoman Outdoor Live Fire Pavilion,
CIA San Antonio
4. San Antonio River and River Walk
5. Pearl Farmers Market
6. La Gloria Ice House–Restaurant owned by CIA
alumnus Johnny Hernandez '89
7. il Sogno Osteria–Restaurant owned by CIA alumnus
Andrew Weissman '96
8. The Twig Book Shop–Offers CIA cookbooks
and texts
9. Cured–Restaurant owned by CIA alumnus
Steven McHugh '97
10. Hotel Emma

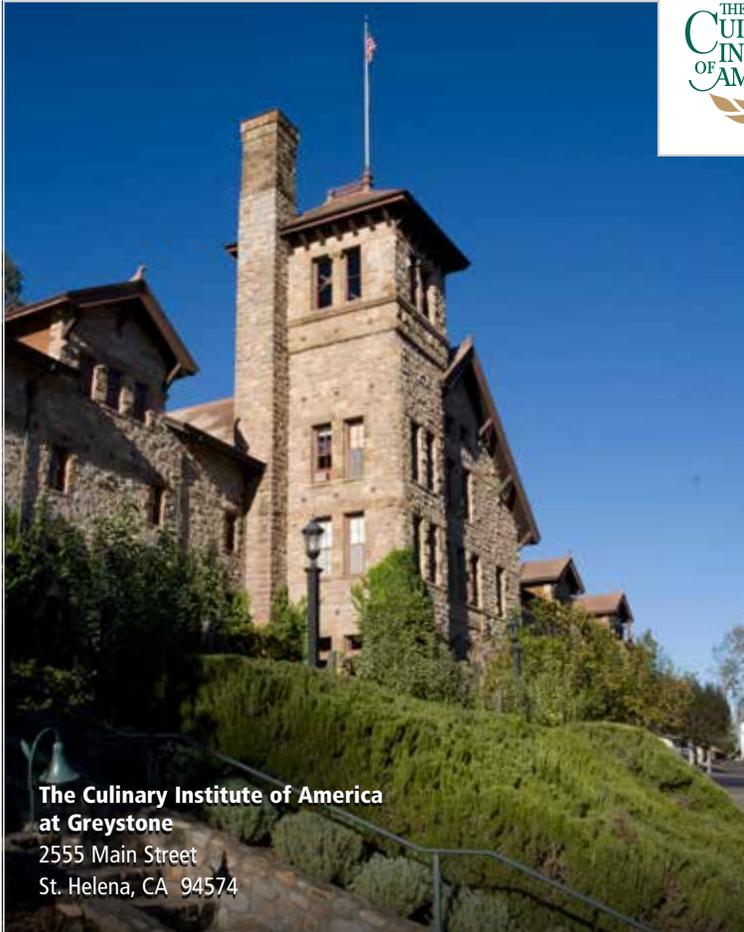
On the first day of class, please report to the reception area of the CIA San Antonio main building (1 on the map) on the Pearl Brewery site. Parking is available in the Emma Koehler Parking Garage.



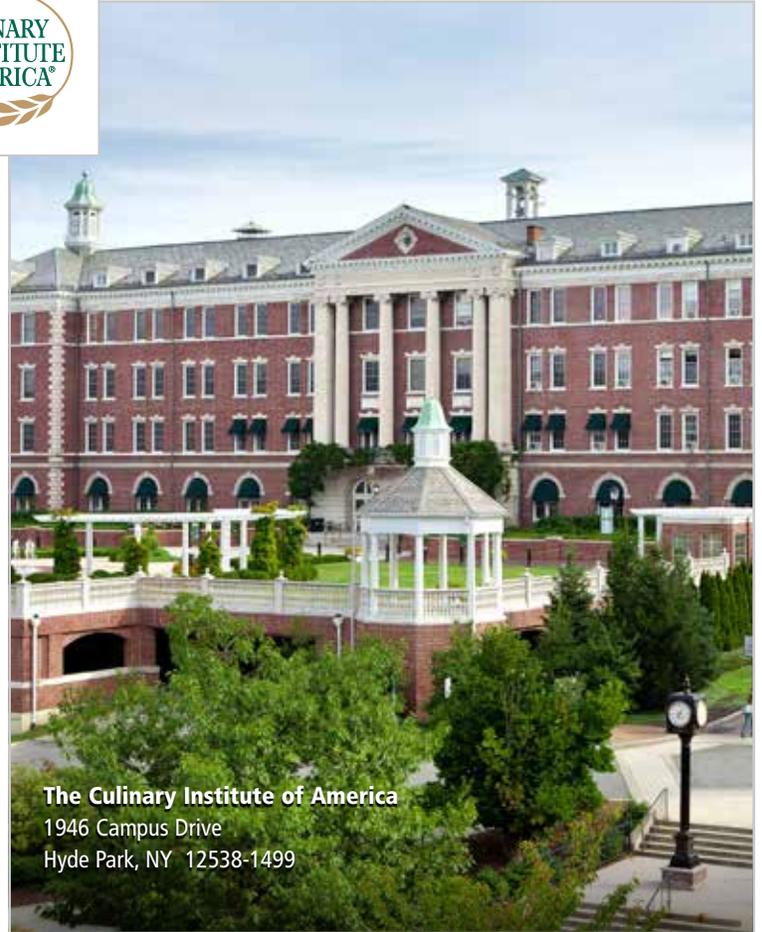
SAN ANTONIO, TX CAMPUS LOCATION

Travel Directions
For travel directions to the San Antonio, TX campus, visit enthusiasts.ciachef.edu/texas-campus-directions

Street Address
312 Pearl Parkway,
San Antonio, TX



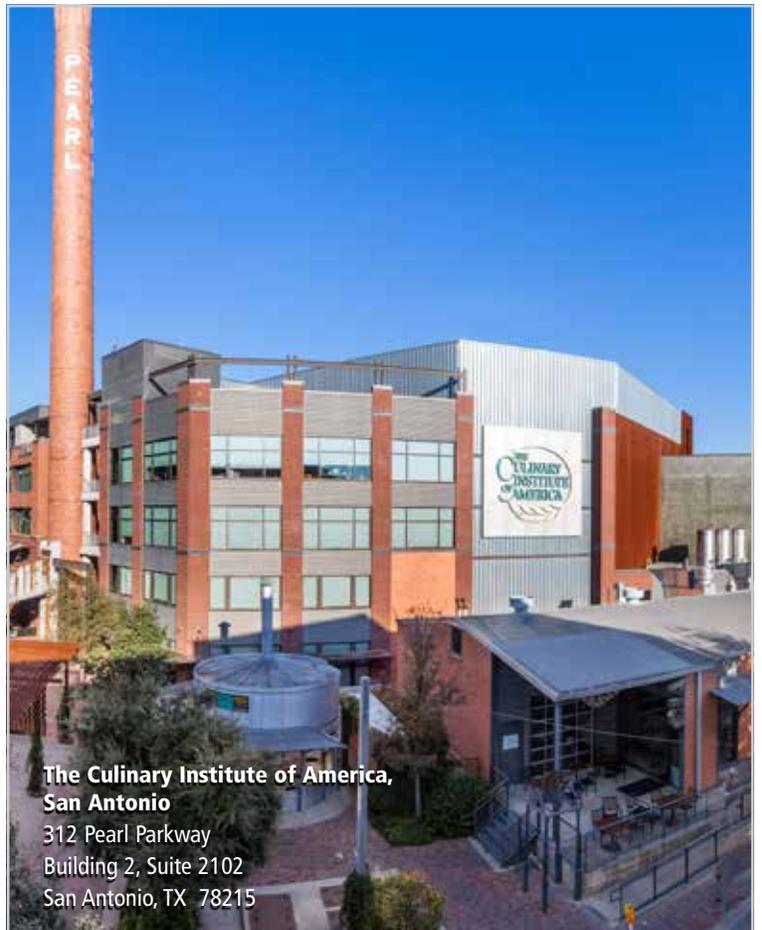
**The Culinary Institute of America
at Greystone**
2555 Main Street
St. Helena, CA 94574



The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538-1499



The CIA at Copia
500 1st Street
Napa, CA 94559



**The Culinary Institute of America,
San Antonio**
312 Pearl Parkway
Building 2, Suite 2102
San Antonio, TX 78215