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, 2002 through May 31, 2003, was submitted at the Annual Meeting of the Corporation of The Culinary Institute of America on October 25, 2003.
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Photography: A. Blake Gardner III, Chas McGrath, Michael Nelson, and Lorna Smith
Cover Illustration: Christine Hepner
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.
Orchestration n 1: the arrangement of a musical composition for performance by an orchestra 2: harmonious organization

Much like the creation of a beautiful orchestral arrangement, the development of a future culinary leader requires the contributions of many different artists performing in harmony to produce a masterpiece. The Culinary Institute of America is proud to be a part of that process, and we’re pleased to celebrate our more than five and a half decades of working in concert with industry to achieve excellence in every facet of culinary education.

2002–2003 saw a number of initiatives and accomplishments that epitomized how the CIA and the foodservice and hospitality industry make beautiful music together. Major projects, such as the development of the Rudd Center for Professional Wine Studies and the Chuck Williams Flavor Discovery Center at Greystone and the upcoming groundbreaking of Anton Plaza in Hyde Park, are made possible largely due to the generosity of people in our industry.

A number of strategic partnerships put us in tune with other institutions as well. Our alliance with Cornell University’s School of Hotel Administration is creating more opportunities for students. We worked with Harvard Medical School on a project to demonstrate that food and cooking can be a viable alternative to drugs and surgery for people with health issues. We also launched a revolutionary culinary training program for the U.S. Air Force.

CIA alumni continued to be the maestros of the industry. We were particularly excited that 14 of our graduates were included in Nation’s Restaurant News magazine’s “NRN 50,” which celebrated the most accomplished and innovative professionals in culinary research and development.

The year saw the outbreak of war abroad and an economic downturn on the home front, but still the CIA—and the industry as a whole—persevered. The Annual Campaign rose to the challenge and had another successful year, raising more than $1 million thanks in large part to the generosity of our industry friends. Alumni giving reached a record high, and the Annual Gala honoring Michael Bailey raised more money than any other single CIA event ever.

Grateful for that ongoing support, the college strives to give back to industry the best way we know how—through education. Our degree programs continue to hit all the right notes, sending talented new employees into the industry every three weeks. Our innovative professional development programs provide more chances than ever for working culinarians to hone their skills and enhance their knowledge. In conjunction with the building of the Rudd Center, the college launched a full-scale Professional Wine Studies Program at our Napa Valley campus.

We also introduced the Advanced Culinary Arts Certificate Program, expanded our Baking and Pastry Arts Certificate Program, created two new custom courses for foodservice managers and operators, and teamed with the American Culinary Federation to create a multi-tiered certification program for professional chefs.

Likewise, the CIA’s Food & Beverage Institute is center-stage, continually adding new products to its comprehensive list of training materials, including the Prochef Recipe Master software program, Foodservice Training Solutions tool kits, and the Cooking Methods DVD Series.

We’re happy to do our part to serve industry, and thank all of you who work in concert with us—benefactors, Members of the Corporation, and Trustees—to make our great profession even better. With your continued dedication, we will be orchestrating excellence for years to come.

Message from the Chairman and the President

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Senior Vice President, Marriott International, Inc.

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Founder, Abigail Kirsch Culinary Productions

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

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President, Wayfarer Inns

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President, Nutmeg Ventures; Adjunct Faculty, New York University

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Members of the Corporation elect members of the Board of Trustees, ratify the board’s decisions, serve on standing committees, and generally act as goodwill ambassadors for The Culinary Institute of America. They act in a similar capacity to the stockholders of a profit-sharing corporation. All current trustees are also Members of the Corporation.

*Indicates Life MOC

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As The Culinary Institute of America continues to educate the future leaders of foodservice and hospitality, we celebrate our ongoing partnership with industry that allows us to maintain our commitment to excellence.

We reflect on the achievements and strategic initiatives that position the college at the forefront of culinary education, and acknowledge with gratitude the many friends and benefactors we have in the industry. As they continue to offer support—whether through generous gifts, student referrals, time and resources, or ambassadorship—we continue to seek innovative and exciting ways to give back.

We thank all of you for your steadfast dedication to our college, our students, and our mission. Likewise, we stand ready to serve you as we work in concert for the future of this great profession.

In Concert: Orchestrating Excellence

Here are just some of the services we offer to industry:

**Degree Programs**—producing prospective employees who are ideally prepared for careers in food, hospitality, and culinary management.

**Professional Development**—offering courses and certification programs for professionals.

**Custom Program Development**—meeting the specific training needs of food and hospitality businesses.

**Intellectual Property Development**—advancing culinary knowledge and skills through multimedia training.

**Product and Menu Research and Development**—providing expertise to companies looking to improve and increase their offerings.

**Relationship Development**—forming educational alliances to create new learning opportunities.

**Licensing**—helping to innovate and market superior products and services.
Chuck Williams, founder of Williams-Sonoma, Inc., has pledged $1.5 million to create The Chuck Williams Flavor Discovery Center, the newest addition to The Culinary Institute of America at Greystone in California’s Napa Valley. The historic, river rock Gate House, part of the original Greystone property built in 1888, will be transformed into an international center for the study of culinary flavors and the dynamics of flavor development in food and wine. The Center is scheduled to open in 2004. Mr. Williams, an Honorary Trustee, also supports the college and its students through the Chuck Williams Scholarship, which he established in 1997.

Rudd Center for Professional Wine Studies
Spurred by a lead grant of $1.5 million from the Rudd Foundation, the historic Christian Brothers Still House at Greystone is being transformed into the Rudd Center for Professional Wine Studies, and is scheduled to open this fall. Viking Range Corporation, the Napa Valley Vintners Association, and Cakebread Cellars have followed with generous supporting gifts. This year, Ravenswood Winery Co-founder, General Manager, and Winemaker Joel Peterson, and Ravenswood Co-founder Reed Foster, have pledged $250,000 and $100,000 respectively. Through Adam Strum, chairman and founder of Wine Enthusiast Companies, the Rudd Center’s wine cellar will be furnished with $77,000 in racking, lighting, and furnishings. Southern Wine and Spirits of America has gifted $10,000 in general support of the Center as well.
**Joseph Amendola Bakeshop**

A bakeshop in the CIA’s Shunsuke Takaki School of Baking and Pastry is being named the Joseph Amendola Bakeshop to honor the man who for 56 years has earned the admiration and appreciation of students, faculty, staff, alumni, and friends of the college. Joseph Amendola first became involved with The Culinary Institute of America back in 1946, when he became the college’s first baking instructor. In the ensuing years, he served as acting president, senior vice president, director of development, dean of students, and faculty member. He has been an official ambassador of the college since 1989, and in 1997 was named the first Honorary Alumnus of the CIA by the Alumni Committee. CIA baking and pastry students have annually benefited from the Joseph Amendola Endowed Scholarship since its founding in 1977.

Michael D. Spears ’72, a CIA Member of the Corporation, provided a $12,500 pledge to launch the Amendola Society Campaign. That pledge was later matched by the college’s Alumni Committee. Mr. Spears is chairing the effort to raise $500,000 to endow the Joseph Amendola Bakeshop on the Hyde Park campus.

**Conrad N. Hilton Library Celebrates 10 Years in Hyde Park**

The Conrad N. Hilton Library is celebrating its 10th anniversary on the Hyde Park campus this year. In keeping with the continued growth of the CIA, the number of books available in the library rose to more than 67,000, an increase of some 3,000 volumes from a year ago. All of this was made possible by the generosity of the Conrad N. Hilton Foundation, which has fulfilled its five-year, $2.5 million challenge pledge toward the CIA’s Conrad N. Hilton Library Endowment. The Foundation’s pledge to match one dollar for every three raised or contributed by the CIA initiated a campaign that reached its $10 million goal this year. The library is now the first fully endowed building on the CIA campus.

**Guest Services, Inc. Conference Room**

In recognition of a $100,000 gift, the CIA is pleased to name the Guest Services, Inc. Conference Room in the administration wing, second floor of Roth Hall, on the college’s Hyde Park campus. The gift was spearheaded by CIA Member of the Corporation Gerard T. Gabrys, president and CEO of Guest Services, Inc. (GSI), and CIA Trustee Emeritus Rodney Stoner ’65, chairman of GSI. This initiative continues GSI’s tradition of philanthropic support of the CIA started by Trustee Sebastian J. (Sib) DiMeglio, retired GSI president and CEO, who helped establish the largest endowed scholarship fund in the college’s history on behalf of the company in 1997.
**Anton Plaza**

As the result of a $4.7 million gift from CIA Board of Trustees Vice Chairman William C. Anton and his wife Patricia—the largest gift from an individual to the CIA ever—a new special-events plaza and parking facility will significantly beautify the Hyde Park campus, add more parking for restaurant patrons, and facilitate traffic flow.

Located in front of the main entrance to Roth Hall, Anton Plaza will include two stories of parking space providing closer access to the building for campus visitors, tour buses, faculty, and staff. The top level of the plaza will be home to a magnificent, special-events terrace overlooking the Hudson River, and will provide a seamless entrance to the college’s centerpiece facility and its restaurants.

The increased parking will enable the CIA to replace some of the current parking spaces along Route 9 with lawns and gardens, further enhancing the charm of the campus.

Thanks to the generosity of CIA Vice Chairman of the Board William C. Anton and his wife Patricia (top), Anton Plaza will transform the area in front of Roth Hall into a spectacular special events venue (above and left).
MOC of the Year

The Culinary Institute of America regularly recognizes certain Members of the Corporation (MOCs) who have offered outstanding guidance and support to the organization and operations of the college. This year, we give special recognition to an individual whose efforts and dedication to the CIA have helped the college carry out its mission to provide the finest culinary education in the world.

DALE MILLER ’79, C.M.C., A.A.C.

Dale Miller has a history of success and accomplishment in the foodservice and hospitality industry. He owned and operated a restaurant by the age of 26; in just five years in his current position as executive chef and managing partner for the legendary Jack’s Oyster House in Albany, NY, he doubled sales; and in just over a year as a CIA Member of the Corporation, he has already made a difference in students’ lives.

After graduating from the CIA with honors in 1979, Chef Miller worked in several executive chef and executive sous chef positions. He then became owner and chef de cuisine at Stone Ends in Glenmont, NY where, under his 11-year leadership, the restaurant was a six-time recipient of the prestigious DiRoNA Award and received many other accolades. Chef Miller next took the helm of Jack’s Oyster House, updated its 50-year-old menu, and subsequently garnered a four-star review from the Albany Times-Union. He is an American Culinary Federation-Certified Master Chef, an ACF-certified judge, and a member of the American Academy of Chefs, the organization’s honor society. Chef Miller’s other awards include the Chaine des Rôtisseurs Medal of Honor, the Escoffier Medal of Honor, and numerous gold medals in international culinary competition. He is active with a number of professional and community organizations.

He’s equally as involved with his alma mater as an MOC. Last year, he and other Alumni Committee members participated in a special reception with CIA baccalaureate students, offering them a wealth of career advice and guidance. In June, Chef Miller and Cornell University graduate Brad Rosenstein co-chaired the Cor-CIA Inaugural Food, Wine & Golf Classic, raising an estimated $200,000 for student scholarships at both schools. He also recently came back to campus to offer words of encouragement to graduates as commencement speaker.

The Culinary Institute of America is greatly appreciative of Dale Miller’s caring and commitment, and is pleased to recognize him as the 2003 MOC of the Year.
• The CIA’s revenues grew to $82.1 million, an increase of $6.2 million, or 8%, from last year.

• Consolidated net assets increased $6.7 million, which represents a 6.7% return on net assets.

• Total degree program enrollment continued to grow, up 10% from last year. Significant increases occurred in both the baccalaureate degree program and the baking and pastry program. In Fiscal Year 2002-2003, the college had its largest baccalaureate student enrollment in its history and doubled the number of baking and pastry incoming freshman classes.

• The CIA’s assets were $166 million. The college continued reinvesting in property, plant, and equipment to maintain and improve upon its world-class facilities. Property, plant, and equipment grew to $101.2 million, an increase of $2.8 million. The CIA also continued to reinvest funds in its endowment. The endowment grew by more than $1 million, which helps support both current and future student scholarships.

• The CIA received more than $5 million in financial support from donors. Alumni financial contributions were more than double the amount received from last year. These contributions help support student scholarships, fund existing and future facility construction, and increase the college’s endowment for years to come.

• Continuing education maintained strong growth at both campuses. Total continuing education revenues grew to nearly $8.5 million, an increase of 18%. Continuing education covers a diverse range of services, including certificate programs, custom-designed culinary classes, catalog courses for professionals, conferences, and adult education.

• Financial aid provided to our students from all sources (Federal, State, private donors, and the college) totaled $39.6 million, an increase of 11.5%. 85% of the students receive some form of financial assistance. Student loans were $27.7 million, or 70%, of all disbursed aid. CIA and private donor scholarships were $7.2 million. The college received and disbursed to students $1.9 million in Federal PELL grants.
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) were $82.1 million. The increase in revenues was driven by the increase in student enrollment and increased continuing education revenues.

Endowed investments grew to $37.3 million due to internal and external contributions. Negative investment returns limited the endowment growth.

Financial aid for students (which includes scholarships and student loans) saw an 11.5% increase to $39.6 million. 85% of all CIA students receive some form of financial aid.
# CONSOLIDATED BALANCE SHEET
May 31, 2003 (with comparative figures for 2002)

<table>
<thead>
<tr>
<th></th>
<th>2003</th>
<th>2002</th>
</tr>
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<tbody>
<tr>
<td><strong>ASSETS:</strong></td>
<td></td>
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<tr>
<td>Cash and Cash Equivalents</td>
<td>$4,392,335</td>
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<tr>
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<tr>
<td>Student Accounts Receivable</td>
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<td>Amounts Due from Government Agencies</td>
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<tr>
<td>Other Receivables</td>
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<td>Inventories at Cost</td>
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<td>Prepaid and Other Assets</td>
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<td>Loans to Students</td>
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<td><strong>Total Assets</strong></td>
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<td><strong>$163,169,666</strong></td>
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<td><strong>LIABILITIES:</strong></td>
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<td>Accounts Payable</td>
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<td>Accrued Liabilities</td>
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<td><strong>Total Liabilities and Net Assets</strong></td>
<td><strong>$166,156,310</strong></td>
<td><strong>$163,169,666</strong></td>
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CONTINUING EDUCATION/ INTELLECTUAL PROPERTIES
The CIA’s Primary Service Arm to the Industry

CIA AND ACF TEAM UP TO OFFER PROCHEF CERTIFICATION
The Culinary Institute of America (CIA) joined with the American Culinary Federation (ACF) to create a multitiered certification program for chefs that validates skills in management, financial administration, and culinary arts. The ProChef Certification program offers foodservice professionals credentials on three levels: ProChef Level I (Certified Culinarian), Level II (Certified Chef de Cuisine), and Level III (Certified Executive Chef).

CIA INTRODUCES RECIPE SOFTWARE
The Food & Beverage Institute of the CIA launched the first version of its Prochefsm Recipe Master, new software designed to meet the needs of both food enthusiasts and culinary professionals. The software allows them to build their own customized recipe database, starting with more than 850 classical and contemporary recipes from the CIA’s comprehensive text, *The Professional Chef*, 7th Edition.

IACP HONORS CIA PUBLICATION
*The Professional Chef*, 7th Edition was recognized by the International Association of Culinary Professionals (IACP) as one of the best reference books of culinary terms, histories, techniques, or ingredients from 2002 in the Food Reference/Technical Category.

FOODSERVICE TRAINING SOLUTIONS TOOLKITS DEVELOPED
For the first time, downloadable Foodservice Learning Solutions Toolkits are available to allow restaurant managers to conduct CIA-tested professional training for employees at their own facility and on their own time. These interactive and innovative training modules enhance management skills and can help foodservice operations improve customer satisfaction and increase revenue. The Food & Beverage Institute’s comprehensive Foodservice Learning Solutions training programs are available in both DVD and VHS format.

COURSES OFFER SOMETHING FOR EVERY FOOD ENTHUSIAST
The Adult Education programs offered by the Continuing Education Department continue to provide more chances for “foodies” to learn from the world-renowned faculty at the CIA. More than 2,500 food enthusiasts participated in the Fall and Spring courses at the Hyde Park campus.

NEW COOKING METHODS DVD SERIES LAUNCHED
The Food & Beverage Institute broke new ground with the launch of an all-new DVD training series on the Dry Heat (Grilling, Broiling, Roasting, Baking, Sautéing, Pan-Frying, Deep-Frying, and Stir Frying) and Moist Heat (Steaming, Submersion Cooking, Braising, and Stewing) Cooking Methods. The series has exciting new graphics and a more modern look and feel.

CIA INTRODUCES CUSTOM PROGRAMS FOR FOODSERVICE LEADERS
Recognizing a need for foodservice managers and operators to enhance their kitchen knowledge, the CIA created two new custom courses:

- **Culinary Immersion for Food Professionals** is a three-day course that delves into culinary culture, the physiology of taste, and industry trends. Participants also learn fundamental cooking skills through intense sessions in the kitchen preparing appetizers and entrées.

- **Certified Culinary Sales Professional** is a four-month certification program that offers both on-campus training sessions and distance learning segments. The curriculum includes lessons in product and equipment identification, food safety, and sanitation. Students who pass the final exam are designated by the CIA as Certified Culinary Sales Professionals.
CULINARY DISCOVERY PROCESS BEGINS AT THE CIA
The Continuing Education Department initiated the Culinary Discovery Process to enhance the ideation and concept development capabilities of branded food manufacturers through the shared creativity of culinary, research & development, and marketing work teams. Clients of the new process have included Master Foods, Campbell Soup Company, The Hain Celestial Group (Terra Chips), Rich Products Corporation, Pepperidge Farm, and the Pepsi-Cola North American Coffee Partnership (Pepsi/Starbucks).

GREYSTONE HOSTS FIFTH WORLDS OF FLAVOR CONFERENCE
The 5th Annual Worlds of Flavor Conference was held at the CIA at Greystone last November. The conference, titled “Traditions of Spanish and Latin Flavors: Exploring Cuisine and Culture from Spain to Mexico, the Caribbean, and South America,” investigated a number of broad themes, then focused in greater depth on a selection of geographic areas, culinary traditions, ingredients, and ideas that hold the most promise for American foodservice leaders.

PROFESSIONAL DEVELOPMENT WEBSITE REDESIGNED
A redesign of the CIA’s www.ciaprochef.com was released to rave reviews. The site offers foodservice professionals comprehensive career development information and online learning options, including a recent free course sponsored by the Almond Board of California that contains recipes and streaming video preparation tips developed by the CIA.

CIA DEVELOPS PROGRAM FOR U.S. AIR FORCE
Last spring, the Continuing Education Department began a test run of a revolutionary culinary training program for the United States Air Force titled “The Golden Eagle Culinary Program.” Launched at The Travis Air Force Base in Fairfield, CA, the program combines distance learning, on-base instruction with CIA chefs, and “shadow” experiences in the CIA’s Wine Spectator Greystone Restaurant. The 18-month program was designed to meet the culinary training needs of USAF personnel for their military careers, as well as to provide them with skills for a successful transition to civilian life.

DEVELOPMENT
Support Underscores CIA-Industry Partnership

ANNUAL CAMPAIGN EXCEEDS $1 MILLION
Thanks to the leadership of CIA Trustee Lee Cockrell, executive vice president of Walt Disney World Operations, the Annual Campaign for Scholarships had another successful year, raising in excess of one million dollars in funds paid. Alumni giving reached a record high, and more than 2,400 generous alumni, corporations, parents, friends, faculty, and staff made gifts. Special thanks to Michael Kaufman, who has generously volunteered to chair the 2003-2004 Annual Campaign, as well as to all those who volunteered their time to assist with this year’s Annual Campaign for Scholarships: Danielle Desaulniers ’96; Marcel Desaulniers ’65; Burt Hobson; Ted Kleisner; Joel Levy; Ronald Magruder; M. Cameron Mitchell ’86; Carol Mulqueen; Fritz Sonnenschmidt, C.M.C.; and Cathy Temple.

CHALLENGES ISSUED TO ALUMNI
In the spring of 2003, CIA Trustee Ronald Magruder issued a challenge to alumni who had not yet given a gift to the school this year. The purpose of this challenge was to encourage past alumni donors to continue their support of the Annual Campaign for Scholarships. More than 90 alumni met the challenge.

Also, CIA Trustee and Alumnus I. Pano Karatassos ’60 sponsored a $10,000 match challenge to new alumni donors. For every graduate that made a first-time annual fund gift during the phonathon, Mr. Karatassos matched it. The challenge program was a resounding success—nearly $26,000 was pledged by first-time alumni donors.
**Support Comes from Many Sources**

The following loyal friends of the CIA provided generous support.

- **Patricia Dooley Fortenbaugh**, a charter member of the Society of the Millennium, directed a planned gift of $1.75 million to the college through a bequest via her IRA fund.
- Through the generosity of the Dyson Foundation, **Timmian Massie**, Foundation trustee, established the J. Francis Massie Endowed Scholarship in honor of his mother with a gift of $25,000.
- The Housewares Charity Foundation honored **Chuck Williams** at an event in Chicago, and established the Housewares Charity Foundation Scholarship in Honor of Chuck Williams with a $100,000 gift.
- The J. M. Smucker Co. reconfirmed its commitment to students with a pledge of $100,000 toward the J. M. Smucker Company Endowed Scholarship. The company—whose president, **Richard Smucker**, is a CIA Trustee Emeritus—established the scholarship in 1996.
- **CIA Member of the Corporation Joseph McCann** and his wife **Anne McCann** increased their support of the Joseph and Anne McCann Scholarship with a pledge of $90,000.
- With a gift of $75,000, the R. C. Kopf Foundation renewed its support of the Kopf Foundation Student Achievement Award. Since 1993, the Foundation has supported this prestigious program providing tuition assistance and travel to France, Italy, and California.
- The **H. J. Heinz Company Foundation** renewed its commitment to assist economically disadvantaged students by contributing $50,000 to the scholarship fund it established in 1990.
- With pledges totaling $50,000, Nestlé Waters North America and S.Pellegrino supported scholarships, the Annual Gala, and Greystone programs.
- **First Cardinal Corporation and the Cooperative Association of Food Enterprises (C.A.F.E.) Workers Compensation Trust** increased its commitment with a gift of $40,000, renewing tuition assistance for degree-seeking students and professionals taking continuing education classes. CIA Member of the Corporation **L. LeGrande Serras** is a First Cardinal Corporation trustee.
- **John Palmer DeJoy ’91** and his wife **Michelle DeJoy** funded a student scholarship and sponsored the CIA student soccer club with a gift of $15,000 from the Lafe P. Fox Foundation, established by the estate of Chef DeJoy’s grandfather.
- The Spice Trade, a fund-raising dinner held by CIA student organizations The Global Culinary Society and Eta Sigma Delta International Hospitality Honor Society, netted $11,560 in support of merit scholarships. **Floyd Cardoz**, executive chef of New York’s Tabla restaurant, donated his time for the event.
- The CIA received other valuable support as well, including: The Order of the Sons of Italy in America holding an event to benefit the Alfred J. Natale Memorial Scholarship, and gifting $10,571; **Ed Benenson**, Honorary Trustee, renewing his support with a gift of $10,000 to the Edward H. Benenson Scholarship; CIA Member of the Corporation **Fred Kleisner**, chairman and CEO of Wyndham International, pledging $10,000 for the James F. Kleisner Scholarship to assist minority or developmentally disabled students; CIA Member of the Corporation **William F. May** gifting $10,000 in support of the...
BOT/MOC Leadership Scholarship; the Azar Nut Company renewing its support of the Azar Foodservice Scholarship with a gift of $10,000; Clever Ideas, Inc., a hospitality marketing and financing services company, renewing the Clever Ideas Scholarship with $10,000; and the National Starch Foodservice Company establishing a scholarship with a gift of $7,500.

**Benefactors Show Kindness with Gifts-in-Kind**

In 2002–2003, 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 Dynamic Cooking Systems, which contributed cooking suites valued at $45,000 for the Continuing Education program; Lang Manufacturing, which donated a $30,000 rotating rack oven; and the Wood Stone Corporation, which gifted a $10,000 Tandoor oven. Other benefactors—such as Ventura Foods; Lemon-X Corporation; Barry Callebaut USA, Inc.; and Baldor Wholesale Produce, Inc.—provided our students and faculty access to a wide array of some of the leading products on the market.

**2002 Gala CIA’s Largest Fundraising Event Ever**

The Culinary Institute of America’s Eighth Annual Gala raised more money than any other single event in the college’s history. The gala, held last October in New York City, honored Michael J. Bailey, group chief executive of Compass Group PLC, the world’s largest foodservice company. Six hundred industry leaders and supporters of the CIA attended the black-tie event at the New York State Theater at Lincoln Center. Nearly $830,000 was raised, with proceeds to benefit students through the CIA’s new Michael J. Bailey Endowed Scholarship Fund. A special thank you to sponsors Compass Group North America; The Coca-Cola Company; Discover Financial Services; and PepsiCo, Inc., as well as in-kind donor Catelli Brothers.

**CIA Hosts an Evening with Verdi: La Traviata**

In September, The Culinary Institute of America and The Metropolitan Repertory Ballet presented a very special evening of dance, music, and fine dining at the CIA’s Hyde Park, NY campus. The event featured the renowned ballet company performing La Traviata—a “ballet opera” with music by Giuseppe Verdi—as well as dinner prepared by CIA students. The college would like to thank event sponsor Colavita USA for its support.

**Paul Sorvino Returns to the CIA**

Veteran actor Paul Sorvino once again showcased his singing talents at the CIA last March. The event featured Mr. Sorvino performing his favorite Italian songs followed by a reception and dinner, and raised $35,000 for the Sorvino Children’s Asthma Fund and the Paul Sorvino Scholarship Fund at the CIA. Special thanks to the evening’s auctioneer and CIA Member of the Corporation L. LeGrande Serras; event sponsor Discover Financial Services; and in-kind donor Panasonic.

**Event Showcases Napa Valley Wines in New York**

The Culinary Institute of America and the Napa Valley Vintners Association (NVVA) teamed up for a special wine tasting and silent auction at New York City’s Pier Sixty to benefit the CIA’s Greystone campus in St. Helena, CA. Napa on the Hudson featured tastings from more than 60 Napa Valley wineries, with vintners and wine experts on hand to provide guidance and insight. Co-sponsors for this special event were Discover Financial Services and Viking Range Corporation. Additional sponsors included Rosenthal, Bindi, illycaffè North America, and Wine Enthusiast Magazine. Special guests included CIA Professor and Charmer Sunbelt Group Endowed Chair for Wines and Spirits Michael Weiss, as well as CIA graduates Waldy Malouf ’75, Rick Moonen ’78, and Sara Moulton ’77. Patrons also had the chance to savor the cuisine of Alison Awerbuch ’85, partner and corporate executive chef of Abigail Kirsch Culinary Productions, the event caterer.
EDUCATION AND FACULTY

Developing Tomorrow’s Industry Leaders

CIA AND CORNELL TEAM UP
An educational partnership between the CIA and the Cornell University School of Hotel Administration was launched in January, as three Cornell students enrolled in the inaugural immersion course program at the CIA’s Hyde Park campus. It was the first of what will be many learning opportunities for students of both colleges. To support the program, The Cor-CIA Inaugural Food, Wine & Golf Classic, sponsored by Jack’s Oyster House, was held at the Albany Country Club in upstate New York. Jack’s executive chef and CIA graduate Dale Miller ’79, C.M.C., and Brad Rosenstein, a 1983 Cornell alumnus, were the organizers of the fund-raising event.

REVISED CULINARY ARTS PROGRAM FULLY IMPLEMENTED
The implementation of the revised A.O.S. culinary arts program reached its final stages, with students from the first classes moving to the CIA’s restaurants as they near the conclusion of the curriculum. The CIA began the revision two years ago, creating and redesigning courses to provide an even more solid foundation for students.

NEW eRECRUITING PROGRAM ENHANCES JOB SEARCH CAPABILITIES
The Office of Career Services implemented eRecruiting, software produced specifically for higher education. The initial phase of implementation involved migrating externship and full-time job opportunities to a Web-based database, and allowing current students and alumni to view active employment opportunities immediately. Other features include the capability to e-mail uploaded résumés to employers, the ability to search the database for externships and job opportunities, online interview signup and management, counseling record maintenance, and a Career Services calendar of events.

PRESIDENT RYAN RECEIVES DOCTORATE
Embodying the value of lifelong learning, CIA President Dr. Tim Ryan ’77, C.M.C. graduated from the Ivy League’s University of Pennsylvania last May with a Doctor of Education (Ed.D.) degree. Dr. Ryan also holds an associate degree from the CIA and baccalaureate and Master of Business Administration degrees from the University of New Haven, CT.

MEMBERS OF CIA EDUCATION TEAM EARN DISTINCTIONS
Associate Vice President and Dean of Culinary, Baking & Pastry Studies Dr. Victor A. L. Gielisse, C.M.C., C.H.E., successfully completed the Doctor of Business Administration Degree Program, earning his D.B.A. from The School of Administration and Management of California Coast University. Also, Dean of Liberal and Management Studies Dr. Kathy Zraly, C.H.E., was appointed to the board of directors of Women Chefs and Restaurateurs.

CHEF ARNONE BECOMES CERTIFIED MASTER CHEF
Associate Professor Ken Arnone ’92, C.M.C., C.H.E., successfully completed the American Culinary Federation’s Master Chef Exam, becoming the latest CIA faculty member to be designated an ACF-Certified Master Chef.
**TEAM USA BRINGS HOME MEDALS**

Led by CIA Associate Professor Russell Scott III, C.M.C., C.H.E., the American Culinary Federation’s Team USA received a gold medal in the cold food category and a silver medal for the three-course hot food menu during the World Cup Competition in Luxembourg. Team USA placed eighth overall out of 24 national teams. This past May, the team earned the “highest overall score” in the Culinary Classic competition held at the National Restaurant Association Show in Chicago, earning three gold medals in cold food and a silver in hot food.

**CIA CHEFS TEACH AT CAMP DAVID**

Dr. Victor Gielisse, C.M.C., C.H.E., associate vice president and dean of culinary, baking & pastry studies, and Ronald DeSantis ’81, C.M.C., C.H.E., director of educational services, were invited by the United States Naval Supply Systems Command to conduct advanced culinary arts training for mess management specialists serving the Camp David Presidential Retreat. The objective was to enhance existing restaurant-style food preparation and service, both formal and informal. Chef Gielisse and Chef DeSantis are uniquely qualified for this program due to their master chef certification, teaching credentials, and previous military involvement. During their visits to Camp David, the chefs were privileged to meet President George W. Bush and First Lady Laura Bush.

**JAPAN WELCOMES THE CIA**

As part of the CIA’s sixth mission to Japan, six CIA faculty and staff members—Frederick Brash ’76, C.H.E.; Christophe Gaumet, C.M.B., C.H.E.; Carol Hawran ’93; Xavier Le Roux, C.H.E.; John Stein ’80, C.F.B.E., C.H.E.; and Alexandra Wiedholz, C.H.E.—were invited to the United States Naval Air Facilities at Atsugi for a cultural exchange. They showcased American, French, and Mediterranean cuisine and desserts, and shared their expertise with Japanese chefs and industry leaders.

**CIA FACULTY CONTINUES TO SEEK OPPORTUNITIES FOR GROWTH**

Our faculty members participated in a variety of activities to enhance their growth as both content experts and college educators.

- Lecturing Instructor Vincenzo Lauria was awarded a Marriott Faculty Internship that funded a custom-designed Field-Based Work Experience on location at select Marriott properties.
- Associate Professor Marianne Turow ’83 delivered a presentation on “Grains” at the 2002 American Dietetic Association’s Conference in Philadelphia.
- At the invitation of the U.S. Department of Commerce’s National Oceanic & Atmospheric Administration, Professor Corky Clark ’71 delivered a hands-on workshop in Gloucester, MA to members of the food industry on the proper methods of handling and cooking seafood.
- Associate Professor Francesco Tonelli participated in the International Conference of Italian Master Chefs in Italy thanks to funding from the Ruediger and Julie Flik Faculty Travel Endowment. Upon returning, Chef Tonelli produced a digital iMovie available to CIA faculty and students documenting the process of making porchetta.
- Lecturing Instructor Kazim Ali and Assistant Professor Sharon Zraly attended the 54th Annual Conference on College Composition and Communications in New York City.
CIA STUDENTS
Aspiring to Greatness in the Culinary World

BACHELOR'S DEGREE STUDENTS FÊTED AT NRA EVENTS
Four students from the CIA's bachelor's degree programs were honored at two separate National Restaurant Association events in Chicago. Ore Dagan and Eugenie Woo were recognized at the NRA's Salute to Excellence, and Linda Reynolds and Whitney Tomlinson received Ventura Foods Scholarships during the NRA Menu Master Awards sponsored by Ventura Foods.

SKILLSUSA-VICA WINNERS CHOOSE CIA
The top three vocational high school students in both the culinary arts and commercial baking competitions at the SkillsUSA Championships (sponsored by SkillsUSA-VICA) accepted scholarships to The Culinary Institute of America. The winners were Mark Andrews, Schuyler Cook, Andrea Mathias, Kristie Paget, Erin Saunders, and Jeffrey Szymczak.

ALUMNI AFFAIRS
Leading the Way

CIA ALUMNI PROMINENT AMONG "NRN 50"
Of the 50 culinarians selected by Nation's Restaurant News as the best in culinary research and development, 14 were CIA graduates—David Burke '82, Daniel Coudreaut '95, Rick Crossland '73, Steve Ells '90, Peter Gibbons '78, Calvin Harris '95, Morgan Hull '90, Billy Jacob '74, Bob Karisny '82, Doug Martinides '75, Christopher Martone '89, David Sonzogni '80, Jasper White '76, and Roy Yamaguchi '76. Nine of them traveled to the Hyde Park campus in April for an event recognizing their achievement, and to participate in an R&D panel discussion with CIA students and faculty.

RECEPTIONS BRING ALUMNI AND STUDENTS TOGETHER
CIA regional alumni receptions once again gave graduates 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. Our special thanks to the alumni and friends who hosted these events: in Houston, Bruce Molzan '82; in Las Vegas, Robert Zitto '80; in San Francisco, John Beardsley '86; in Orlando, David Nina '83, Tim Rosendahl '76, Mark Mattern '87, and James Katurakes '75; in New York, Alison Awerbuch '85 and Pecco Beaufays of Rosenthal China (which donated its showroom); in Boston, Michael Minicello '89; and in Chicago, Michael Garbin '76. We also thank our sponsors: Discover Financial Services; Millstone Coffee, Inc.; Rich Products Corporation; and American Roland Foods.

MEMORIAL TREES HONOR ALUMNI LOST ON 9/11
Three flowering trees were planted at the CIA's Hyde Park campus to serve as living symbols of remembrance honoring three alumni who were victims of the World Trade Center terrorist attack. The trees and a bronze plaque were dedicated to Heather Ho '93, Jay Robert Magazine '75, and Gerald O'Leary '89 during a special ceremony in April.
BOARD OF TRUSTEES
Honors and Achievements by CIA Leadership

CIA BOARD MEMBERS RECEIVE NRA HONORS
Honorary Trustee Allan Schuman, president and CEO of Ecolab, Inc., was named the “Thad and Alice Eure Ambassador of Hospitality” and Trustee James C. Doherty, executive vice president of Lebhar-Friedman, Inc., was a “College of Diplomate” Inductee at the National Restaurant Association Educational Foundation Salute to Excellence 2003 in Chicago.

TRUSTEE WINS IFMA AWARD
CIA Trustee Lee A. Cockerell earned the coveted Silver Plate Award from the International Foodservice Manufacturers Association for outstanding achievements and innovative leadership as executive vice president of Walt Disney World Company.

NYSRA SAYS THANKS TO TRUSTEE
The New York State Restaurant Association presented its TY (Thank You) Award to CIA Trustee John R. Farquharson, president, International Food Safety Council. The award celebrates individuals who have not only built successful careers but have also chosen to give of their time and energy to advance the industry.

CIA TRUSTEE ACKNOWLEDGED FOR BLAZING TRAILS
Board Member Edna K. Morris received the Trailblazer Award from the Women’s Foodservice Forum for significant contributions to the advancement and development of women through innovative and creative diversity programs.

COMMUNICATIONS
Spreading the Word

MEDIA RELATIONS
Holiday Media Tour Promotes Baking & Pastry Expansion
More than one million television viewers watched Associate Dean Tom Gumpel ’86, C.M.B., C.H.E., and his 10-year-old niece roll out festive holiday cookies and discuss the growing popularity of the baking and pastry profession during a national Satellite Media Tour (SMT) in December. Sixteen television stations aired live interviews during their morning newscasts in areas such as Texas, Detroit, Cleveland, Denver, and Westchester County, NY. The SMT supported the college’s strategic initiative to promote the baking and pastry’s degree program expansion.

“Mr. Food” Visits the CIA
National TV personality “Mr. Food” visited the CIA to tape his annual holiday special. CIA Associate Professor John Reilly ’88, C.C.C., C.H.E., showed Mr. Food and his eight million viewers how to make hors d’oeuvre. The segment helped position the CIA as the authority on culinary education, as well as to enhance the college’s brand image.

TIME Magazine Lauds Boot Camp and Career Discovery Programs
Calling them “Recipes for Fun,” TIME promoted the CIA’s Continuing Education Boot Camp and Career Discovery Programs as world-class courses for food enthusiasts. More than 5.5 million readers learned about the CIA’s “fantasy camp for cooking” programs in an October feature article.

CIA Reach Extends to Germany
A 45-minute in-depth television segment about the CIA appeared on Germany’s SPIEGEL TV. Reaching 10 million viewers, the segment highlighted the CIA’s degree programs, students, and faculty and helped to generate brand awareness among international prospective students and their influencers. Although originally produced in German, the segment may be translated to English and distributed through additional channels.
Better Homes and Gardens Enlists CIA for “Steak School” Article

Better Homes and Gardens turned to the CIA for tips and recipes for grilling steaks for their special “Simply Perfect Grilling” issue. The cover story included color photos, recipes, an interview with CIA Chef Bob Briggs, and contact information about the CIA’s courses for food enthusiasts. This special issue reaches more than 2 million readers.

Media Comes to Greystone as Rudd Center Breaks Ground


Worlds of Flavor Conference Draws Record Media Attendance

The Fifth Annual Worlds of Flavor Conference, Traditions of Spanish and Latin Flavors, brought more than 60 journalists from around the country—the most ever for a CIA Worlds of Flavor Conference—to the Greystone campus, and resulted in 7.9 million branded media impressions.

CIA Web Site

Increased Hits Make Web Site a Hit

Since the redesign of www.ciachef.edu last year, the Web site’s visitor rate has increased 53 percent with more than 2,000,000 visitors in 2002. Online chats continue to prove to be a critical Admissions marketing tool, drawing more than 800 prospective students and parents to chat with the CIA. The new CIA Alumni BBS (Bulletin Board System) is spurring activity and communications between alumni past and present.

COMMUNITY OUTREACH

A Sense of Caring and Sharing

CIA Participates in New York Farm Day

When Senator Hillary Rodham Clinton hosted New York Farm Day for her colleagues on Capitol Hill in Fall 2002, the CIA joined New York food and wine producers and restaurants to promote the state’s agricultural products to Congress. The CIA delegation to Washington, DC was led by Associate Professor Dieter Schorner, C.M.B., C.H.E., who prepared Apple Charlotte for more than 500 government officials.

Members of the CIA Family Help Out at Kids’ Expo

CIA faculty, staff, and students greeted more than 3,000 children and helped them decorate cookies during the two-day Kids’ Expo in Poughkeepsie, NY.

College Supports Local Farmers’ Market

CIA student clubs hosted a booth every Saturday at the Hyde Park Farmers Market. Students provided recipes and demonstrations of seasonal market offerings each week to scores of local residents.

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 2003 Heart Walk and Run held in Poughkeepsie, NY. Our team of 37 walkers raised $4,044 for the local chapter.
CIA CAMPUS IN A GIVING MOOD FOR BLOOD DRIVE
Through the course of the year, CIA students, faculty, and staff donated 287 units of blood to the Hudson Valley Blood Services.

ENROLLMENT
Recruiting the Future

GRADUATION RATES REMAIN STRONG
The CIA continued to post strong graduation rates, with an overall rate of 84% for all degree programs. In the associate degree programs, 81.4% of culinary arts students and 88.6% of baking and pastry arts students graduate within three years of admission. Statistics also show that 89.2% 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 ESPouse DIVERSITY WITH GLOBAL ENROLLMENT
The Culinary Institute of America maintained an educational environment that stressed diversity with strong international student enrollment. The total international student population reached 6%, a new high for the college. Students hail from 31 countries in Asia, Latin America, North America, Europe, the Middle East, Africa, and the Caribbean.

ADMISSIONS EVENTS DRAW ASPIRING CULINARIANS TO CAMPUS
A number of special recruitment events brought hundreds of prospective students to the CIA’s Hyde Park and Greystone campuses to learn about the college’s degree programs. In addition to regularly scheduled Open House events, first-time activities included Baking and Pastry Fairs that introduced students to our degree programs in baking and pastry arts and Road Trip CIA, which offered eligible students awards to help reimburse their travel expenses for a visit to the Hyde Park campus.

OPERATIONS
Fostering a Sense of Community on Campus

GREystone ACCREDITATION RENEWED
The Culinary Institute of America at Greystone submitted required re-accreditation materials to the Accrediting Commission of Career Schools and Colleges of Technology (ACCSCT) and hosted an on-site visit from an ACCSCT team. The Team Summary Report from this visit was presented at last November’s Commission meeting, at which time ACCSCT granted renewal of accreditation for a period of five years to the Greystone campus. The CIA at Greystone submitted an application for renewal of its license to the Bureau of Private and Postsecondary Vocational Education (BPPVE) as well, and was granted approval to operate and continue in active status.

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 particularly directed to disadvantaged students.” In the past fiscal year, VTEA helped finance five 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; Women in Foodservice brochure, providing targeted admissions marketing to prospective female students; and Non-Traditional Employment, which directs funding to female students in the culinary arts associate degree program.

CIA HAS STRONG SHOWING IN NATIONAL STUDENT SURVEY
For the first time this year, a national survey was conducted to measure student satisfaction with college services, facilities, and environment on campus and to provide participating colleges with comparisons to national norms. The CIA’s 2002 Student Opinion Survey showed that an overwhelming 92% of the students felt they had made the right deci-
Areas that students rated significantly higher than students at other colleges were: library facilities and services, instruction, classroom facilities, course content, lab facilities, preparation for future occupation, and athletic facilities. In written comments, students praised the faculty for their knowledge, teaching ability, talents, professionalism, and positive attitudes. Eighty-seven percent of the students said they would recommend the CIA to prospective students.

**Alumni Surveys Indicate Satisfaction with Alma Mater**

**Bachelor’s Degree Alumni Survey**

The first survey of CIA bachelor’s degree alumni was mailed to all 478 Bachelor of Professional Studies degree graduates. Ninety-three percent said the program prepared them very well or adequately for their first job, and 89% said they would recommend it to a prospective student. Areas ranked highest for adding the most value to their careers included professionalism, the California seminar, overall experience, commitment to excellence, communication skills, and leadership preparation.

**Associate Degree Alumni Survey**

Six classes of Associate in Occupational Studies degree program alumni were also surveyed. Ninety-eight percent said their degree prepared them very well or adequately for their first job and for their current job. In an enthusiastic endorsement of their education, 96% of these alumni said they would recommend the program to a prospective student. Areas that added the most value for their careers were professionalism, culinary knowledge, commitment to excellence, kitchen courses, overall experience, work ethic, overall knowledge, quality of the curriculum, and quality of instruction.

**Survey of Alumni One Year After Graduation**

One requirement of the VTEA grant is mandatory reporting of data concerning CIA graduates in the workforce. To obtain this information, the CIA mailed more than 1,000 surveys to alumni who graduated between July 2000 and June 2001. Ninety-eight percent reported that they were employed within six months of graduation and, of those, 98% were still employed one year after graduation.

**American Bounty Turns 20**

The American Bounty Restaurant celebrated its 20th anniversary with a year-long celebration that included events featuring renowned CIA alumni chefs: John Doherty ’78 of the Waldorf-Astoria in New York City; Rocco DiSpirito ’86 of Union Pacific in New York City; Chris Schlesinger ’77 of the East Coast Grill in Cambridge, MA; and Melissa Kelly ’88 of Primo in Rockland, ME.

**CIA’s Greystone Restaurant Wins Accolade**

The Wine Spectator Greystone Restaurant was the winner of the America’s Best Wine Lists Awards competition in the Fine Dining Category. The award, presented by the National Restaurant Association Educational Foundation, recognizes wine lists that are in harmony with a restaurant’s cuisine and concept, and that are friendly, easy to use, and original.

**Visitors Flock to Campus for Dining Series Events**

The CIA Dining Series once again attracted new and repeat customers to the college’s restaurants for a host of exciting events. The Dining Series brought such renowned wineries as Firestone, Covey Run, Cune, Banfi, King Estate, Rudd, Kendall-Jackson, Glenora, Mionetto, Columbia, and Honig to campus. Two new five-event lunch series were introduced—“A Gastronomic Tour of Italy” and “The Royal Treatment.” The 20th anniversary of the American Bounty Restaurant was celebrated with a selection of lunches and dinners. Special creative themed events included “Party in New Orleans,” “Elementary, My Dear—It’s the Sherlock Holmes Dinner,” “Tour de France,” “Vacation in Vera Cruz,” and “Out of the Frying Pan with Waldy Malouf ’75.”

**CIA Earns Award for Safety**

The CIA received a 2002–2003 “Safety Award” from the Chubb Group of Insurance Companies for “outstanding service in a commitment to safety and loss control.” The Chubb Group, which provides liability insurance for the CIA, recognized the college’s active role in promoting safety, citing initiatives such as installing sprinklers in all residence halls, testing fire systems, training, accident prevention, and working closely with the local fire department.
Director of Campus Safety Rich Cullen and Supervisor of Environmental Health and Safety Neil Garrison represented the college at the award presentation.

**RESIDENCE HALL RENOVATIONS ENHANCE STUDENT LIFE**

Twelve temporary residential units were constructed and opened adjacent to the Student Recreation Center, providing housing for an additional 71 students on the Hyde Park campus. In addition, 20 former continuing education residence hall rooms in Hudson Hall were converted into triple-occupancy rooms, providing housing for 60 more students. New stoves, a refrigerator, and other items were installed in the Pick-Herndon Hall student kitchen. Also, a major residence hall security-enhancement program was completed, resulting in new keys and lock systems for virtually all residence hall rooms, as well as all other doors and storage areas in the buildings.

**SPECIAL EVENTS**

**Opportunities for Knowledge and Inspiration**

**COMMENCEMENT SPEAKERS LEND WORDS OF WISDOM**

Prominent industry leaders continued to come to campus to provide inspiration to graduating students during CIA commencement exercises. Grad speakers were:

- **Fred Kleiner**, chairman and CEO, Wyndham International Inc.
- **Ralph Brennan**, owner, The Ralph Brennan Restaurant Group
- **Robert P. Stiller**, chairman, CEO, and president, Green Mountain Coffee Roasters, Inc.
- **Fritz Sonnenschmidt**, C.M.C.
- **Emily Luchetti**, executive pastry chef, Farallon
- **Anthony Bourdain ’78**, executive chef, writer, and TV personality
- **Barry Colman ’83**, More Than a Mouthful Café
- **Anthony DiLucia ’87**, general manager, Hotel Jerome
- **Larry P. Forgione ’74**, chef/owner, An American Place

Todd English ’82 entertained and educated students at the CIA’s Hyde Park campus as part of the college’s Great Chefs Series.

- **L. LeGrande Serras**, owner, The Real Seafood Company
- **Edward Leonard**, C.M.C., executive chef, Westchester Country Club
- **Todd English ’82**, executive chef, restaurateur
- **Kevin Zraly**, president and founder, Wine Services International
- **M. Cameron Mitchell ’86**, president, Cameron Mitchell Restaurants
- **Lori Daniel ’79**, chairwoman and chef, Two Chefs on a Roll
- **Don Pintabona ’82**, chef and author
- **Michael Mina ’89**, chef and owner, Arcadia
- **Steve Ells ’90**, CEO and founder, Chipotle
- **Dale Miller ’79, C.M.C., A.A.C.**, executive chef and managing partner, Jack’s Oyster House

**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 **Jean-Pierre Wybauw**, technical advisor, Callebaut Chocolate; **Floyd Cardoz**, executive chef, Tabla; and **Todd English ’82**, executive chef, restaurateur, The Olive Group. **Giovanni Sias**, executive chef of Jolly Hotel Madison Towers, came to campus for the Sharing Knowledge Series.
ZAGAT AND DOOLEY LECTURE SERIES
BENEFIT STUDENTS
The Zagat Lecture Series drew Paul McLaughlin, managing partner, Oceana and Molyvos, and Horst H. Schulze, president and CEO, The West Paces Hotel Group, LLC. The Carroll F. Dooley Lecture Series welcomed Dr. Darra Goldstein, professor of Russian Studies, Williams College; Dr. Barbara Kirshenblatt-Gimblet, professor of performance studies, New York University; Dr. Robert K. Cooper, author and educator; and author Sally Helgesen to campus. Dr. Richard Morales of the Rochester Institute of Technology and Nancy Kruse, president of the Kruse Company, also served as visiting professors.

STUDENT AFFAIRS
Developing Well-rounded Students

MORE CLUB SPORTS TEAMS COMPETE
The CIA has expanded its Club Sports program to include a coed soccer team, coed paintball team, and basketball team. The soccer team had a record of 2 wins, 1 loss, and 2 ties in 2002 playing against opponents such as Elmira College, Simon’s Rock College of Bard, Albany College of Pharmacy, and The Cooper Union. The CIA paintball team is currently ranked 21st in the nation, and had been ranked as high as 6th, facing competition that included Purdue University, Marist College, the United States Military Academy at West Point, and Rutgers University. The CIA also competed in its first swim meet ever, defeating Simon’s Rock College of Bard.

COMPETITION THE NAME OF THE GAME FOR CIA CLUBS
Competitions continue to enliven student involvement on campus. The Eleventh Annual Chili Cook-off and Second Annual Chowder Cook-off inspired students to perfect traditional methods and create exciting variations. Craving even more “food fights,” students formed The Competitors’ Club to give members the opportunity to practice for professional competitions—and host their own—on campus.

PRESENTATIONS FOCUS ON STUDENT HEALTH
The Health Services and Counseling departments teamed up to provide education on drug and alcohol abuse; eating disorders; stress management, relaxation techniques, and massage; depression; anger management; smoking cessation; financial planning; cultural diversity; and balanced living and self-management skills. The goal of these information sessions was to promote wellness of the individual, both physically and emotionally.
In Memoriam

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

**Alton Allen**
The president and CEO of Allenair, Inc., Alton Allen was an active and enthusiastic supporter of the CIA. An MOC since 1981, Mr. Allen served on the Finance, Long-Range Planning, and Development Committees. He and his wife were generous in their assistance to CIA students, creating the Alton & Silvia Allen Scholarship and an emergency loan fund that has helped hundreds of aspiring culinarians. In 1999, the Allens were named MOCs of the Year for their longtime, dedicated service to the college.

**Richard W. Brown**
During a half-century in the foodservice industry, Trustee Emeritus Richard W. Brown served as vice president and assistant to the chairman of Villa Banfi, U.S.A., and in his semi-retirement was managing director of Cayuga Hospitality Advisors. Mr. Brown joined the CIA’s Board of Trustees in 1971, and went on to serve as vice chair and on a number of committees. He was instrumental in establishing the Banfi Vintners Dining Room in the college’s J. Willard Marriott Continuing Education Center.

**Milton Chazen**
Life Member of the Corporation Milton Chazen, and the business he founded, The Chazen Companies, played a vital role in making the CIA the college it is today. Mr. Chazen was instrumental in the 1972 relocation of the Institute from New Haven, CT to Hyde Park, NY and his engineering, planning, and environmental services company did much of the engineering work on Roth Hall.

**John J. Gartland, Jr.**
As senior partner at Corbally, Gartland, & Rappleyea in Poughkeepsie, NY, Honorary Trustee Jack Gartland was critical to the success of the CIA’s move to Hyde Park in 1972. Through his role as president of the James J. McCann Foundation, he supported the college through funding of student facilities and scholarships. Mr. Gartland was a leader who truly impacted the quality of life in the Hudson Valley. He received a Presidential citation for private sector initiative in 1984 from U.S. President Ronald Reagan.

**Harold Miller**
A past MOC of the Year, Harold Miller had a strong commitment to higher education and a genuine affection for CIA students. Mr. Miller was a highly regarded real estate developer whose vision and impact endures throughout New York State. His legacy also lives on at the CIA, through the endowed scholarship that he and his wife Anne established to aid Hudson Valley-resident students who are single parents, disabled, or career changers.

**Joan Throckmorton**
A member of the Direct Marketing Association’s Hall of Fame and one of *Business Week*’s “Top 100 Corporate Women,” Joan Throckmorton generously shared her marketing expertise with the college as an MOC and member of the Marketing Committee. She was a consultant, an author, a teacher, and president of Joan Throckmorton, Inc., and had more than 40 years experience in direct mail and mail order.
The following endowed and expendable scholarships continue to help provide CIA students with the very best in culinary education. The students who received monies from a particular scholarship in Fiscal Year 2002–2003 are listed after that scholarship.

**ENDOWED SCHOLARSHIP FUNDS (ESF)**

A Taste of the CIA ESF
Megan Fitzwater

Alumni ESF
Christopher Lyons
Ethan Snider

Joseph Amendola ESF
Mary Tuthill

American Express Company ESF
Eliza Jamison

Andersen Company Ltd. ESF
Anheuser-Busch Foundation ESF
Gerald Arnold

ARAMARK/James F. Hutton ESF
Donna McDowell

Michael Bailey ESF
Anthony Cardoso
Georgi Vance

Paul M. Baron Memorial Award for Academic Excellence
Charles Kelsey

Barry, Bette & Led Duke, Inc. ESF
Michael Diaz

Basic American Foods ESF
Megan Fitzwater

Joe Baum Memorial ESF
Charles Kelsey
Leland Morris
Jason Pinch
Stephen Wilson

Jeffrey and Carolyn Berlind ESF for Minority Students
Patrick Williams, Jr.

Suzanne Berns
Memorial ESF
Christopher Fruendt
Margareth Sweeney

Paul Bocuse Memorial ESF
Christopher Ratliff

David Cully Bogrette ESF
Lucas Miller

Hector Boiardi ESF
Robert Beaver
Crystal Edgar

Borck’s Country Home Bakers, Inc. ESF

Brandy Brandenburger Memorial ESF
Christopher Frue ndt
Ginger Powers

Steven Bronzo Memorial ESF
David Miller

Buffalo China ESF
Michael Reynolds

CIA Faculty/Staff ESF
Cayce Carnell
Norman Hargrove
Ken Hess
Steven Murphy
Mary Tuthill
Mark Wucher

Craig Claiborne ESF
Jennifer Black
Ryan Carrier
Matthew Chase
John Lewis
Dylan Nickerson
Stephen Rees
William Rice

DeBragga & Spitzer ESF

DeSantis Enterprises ESF
Whitney Tomlinson

Lou and Tony Di Martini Memorial ESF
Jonathan Kay
Adam McCluskey

Royal H. Durst Memorial ESF
David Mahady

El Dorado Hotel & Casino ESF
William Flatley, Jr

Vincent Fatigati Memorial ESF
Megan Fitzwater
Robert Garay
John Hagerman
Alisa Lozano

Louis Fiore ESF
Franklin Pham

M.F.K. Fisher ESF
Alexandra Drew
Jennifer Farmer
Kate Merker
Kristin Nelson
Amanda Niemietz
Paula Rochman
Leishiwon Shishak
Sheila Stone
Linda Walker

Pierre Franey ESF
Edmund Berkeley
Catherine Overacker

General ESF
Ruth Ellen Nabonne
Shaun Nabywario
Joshua Phillips

Francesco Giambelli ESF
Michael Curdo

Grand Marnier Foundation ESF
Mary Cully

The Greenbrier/ Rodney Stoner ESF
William Dissen

Louis Greenspan Memorial ESF
Joshua Fontaine

Grisanti ESF
Eliza Jamison

Gruppo Ristoratori Italiani ESF
Marcel Vigneron

Guest Services ESF

Friends of John Hagey ’85 ESF
Andrew Little
Gregory Mohr
Lauren Rubino
Margareth Sweeney
Nicole Warfield

Thomas E. Hanigan, Jr. Memorial ESF
Michael Myers

Harrah’s Marina ESF
Tracey Pace

Harrah’s Tahoe Hotel and Casino ESF
Michael Diaz
Christopher Medwetz

H. B. Day, Inc. ESF
Caitlin Capitanio

Heublein Foundation ESF
Ian Pernick

Hiram Walker and Sons, Inc. ESF
Latasha Tucker

Heather Ho ’93 Memorial ESF
Colbert Imamura

International Student ESF
Manu Chandra

International Wine & Food Society, NY Branch ESF
Sharon Shaked

Richard T. Keating ESF
Caitlin Capitanio

Patty Maniscalco Kurgan Memorial ESF
Norman Hargrove

Joe Lee ESF
Edmund Berkeley
Daryl Burnette
Suzan Chang
Nicole Hernandez
Heather Steward
Bethany Thompson
Noraini Yatim

Stuart M. Levin Memorial ESF
Kerry Lin
Ronald and Elizabeth Magruder ESF
Nicolaus Balla
Bruce Bray
Heather Buchanan
Matthew Camp
Brett Freeman
Stephanie Jaffie
Tygve Siverson
Melissa Smith
Paul Youngstrand

Marshall and Sterling ESF
Ryan Carrier

J. Francis Massie ESF

Arthur Mc Greevy ESF
Chad Brauze

George McKerrow, Jr./RARE Hospitality ESF

Memorial ESF
Lydia Taylor

Edward Eli Mero ESF
Michael Murray

Ferdinand E. Metz ESF
Nikhil Bakhru
Keyur Chandorkar
Gerald Ford
Andrew Gonci
Georgi Vance

Robert F. Meyer ESF
Aaron McClafferty

Harold and Anne Miller ESF

Gregg G. Minnicks
Memorial ESF
Theresa Marquez

National Association for the Specialty Food Trade, Inc. ESF
Jonathan Bowden
Cheryl Johnson
Michael Kruger

John Nelson Memorial ESF
Jeremy Kolakowski

NYS Association of Manufacturing Retail Bakers, Inc. ESF
Audrey Billups
Renee Daldry

Chef Larry Pagliara Memorial/C. A. Muer Corporation ESF
John Cahill

Debra Powell Memorial ESF
Toni Foster

Restaurant Business Magazine ESF Fund for Minority Students
O’Neill Hernandez
Tanya Murillo

Roy L. Reynolds Memorial ESF

Willa & Ernie Royal Memorial ESF for Minority Students
Crystal Alicea
Watson Baldwin IV
Jabulani Gardner
Mark Angelo Roaquin

Harris H. Rusitzky ESF
Mark Nelson

Marc L. Sarrazin Memorial ESF
Amanda McDougall
Sheila Stone

William Jay Schieffelin, Jr. Memorial ESF
Crystal Edgar
Visnu Prasarnphanich

Geoffrey Sherin Memorial ESF
Michael Manoocheri

J. M. Smucker Company ESF
John Bruning III
David Miller

Société Culinaire Philanthropique ESF
Sarah J. Bauer
Miles Breed
Edward Brik
Sarah Conklin
Beth Eagan
Brett Freeman
Nicole Hernandez
Eliza Jamison
Steven Jarczyk
Cheryl Johnson
Andrew Kloch
David Miller
Michael Murray

Kristin Nelson
Jennifer Reynolds
Christopher Williams

Rusty Staub ESF
Lawrence Bowers
Christopher Metheney

Harry M. Stevens Endowment Fund for Continuing Education
Rachel Cox
Kelly Garitty

Joseph Szabo ESF
Susan Hast
Nicholas Hooten
Mark Yi

Takaki Bakery Company Ltd. ESF
Renee Daldry
Kristin Nelson
Margaret Rickman

Gene Tamburi Memorial ESF
William Flatley, Jr
Richard Green

UniPro Foodservice, Inc. ESF
Bruce Bray
Nick (John) Falco
Alexis Jette
Lori Traver

Waldorf-Astoria Distinguished Alumni ESF in Honor of Eugene R. Scanlan
Michelle Boykins
Nikki Palmer
Sumera Peerbhoy
Sergio Perez

Jane Young Wallace Memorial ESF
Cayce Carnill
Jason Hilgers
Jeffrey Hinck
Margaret Rickman
Arlin Smith

Ray Wellington Wine Education ESF (Sponsored by The American Institute of Wine & Food, New York Chapter)
Jennifer Black
Michelle Boykins
Adam Daigneault
Jason Hilgers
Gary LaMorte
William Panaretos
Tiffany Poe
EXPENDABLE SCHOLARSHIPS

Abbott Foods Scholarship  
Brian Groves  
James Pipes  

Raul Acosta Memorial Scholarship  

Alumni Scholarship  
Gino Alampi  
Rachel Aikire  
Jeffrey Allison  
André Amos  
Charis Ariel  
Josephine Atluri  
Jose Avila  
Douglas Baklarz  
Elizabeth Barbato  
Elizabeth Beals  
Damian Beffel  
Jessica Berardi  
Elizabeth Best  
Kevin Bland  
Brett Boatwright  
Ian Boyle  
Caitlin Capitanio  
Christopher Cohen  
Scott Crombie  
David DiMattia  
Joseph Greco  
Jung Won Han  
Sang Han  
Jeremy Hasper  
Kathryn Hastings  
Nicole Hernandez  
Margaret Hooker  
Taryn Huebner  
Colbert Imamura  
William Ishman  
Allison Jenkins  
Jonathan Kay  
Michael Lair  
Derek Lauck  
Andrew Little  
Justin Lord  
Keith Loveless  
Heather Mackey  
Melinda McKinney  
Rebecca McLean  
Angus McLeod  
Samuel Monsour Jr  
Carissa Mumy  
Kristin Nelson  
Anne Obelnicki  
Vincent Regina  
Shawn Reid  
Jennifer Reyes  
Bruce Richmond  
Jason Ritchey  
David Roche  
Lauren Saucerman  
Christopher Scarano  
David Schneller  
Brian Schuyler  
Gennaro Scope  
James Scott  
Trygve Siverson  
Michael Smith  
Shawn Sobota  
Nathaniel Stewart  
Gretchen Thomas  
Mary Tuthill  
Meredith Tuttle  
Thomas Webb  
John (Kirk) White  
Marianne Wyler  
Devin Young  
Geoffrey Zimmerman  

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

An Evening with Verdi Scholarship  
William Jared Richardson  

Anheuser-Busch Foundation Scholarship  
Jason Brown  
Steven Gatzen  
David Gresdo  
Ken Hess  
Avil Jackson  
Matthew Loftus  
Gregory Mohr  
Matthew Murtaugh  

Apple Pie Scholarship  
Melissa Keen  

ARAMARK Scholarship  
Christopher Lyons  
Leland Morris  

Azar Foodservice Scholarship  
Brett Freeman  
Amanda Kirby  
Ethan Snider  

Basic American Foods Continuing Education Scholarship  

Viktor Baumann Memorial Scholarship  

Edward H. Benenson Scholarship  
Heather Buchanan  
Jason Johnson  
Eric Marston  
Gregory Mohr  
Heather Steward  

Suzanne Berns Memorial Scholarship  

Bob Evans Farms Scholarship  

BOT/MOC Leadership Scholarship  

Chef Edward H. Bradley Memorial Scholarship
Catherine T. Brandel Memorial Education Fund
W. Lamont Hicks

Joseph Bronzo Memorial Scholarship

C.A.F.E. Trust/First Cardinal Corporation Continuing Education Scholarship
Evan Christou
Kirk Gibson
Ali Pandey

C.A.F.E. Trust/First Cardinal Corporation Scholarship
Scott Crombie
Amy DeAngelis
Brian Lovesky
Gennaro Scopo

Cameron Mitchell Restaurants Scholarship

John Campbell Scholarship

Carlson Companies, Inc./Friday's Hospitality Worldwide Scholarship
Michelle Boykins
Alison Hearn
Connal McCullough
Anne Obelnicki
Jeffrey Pacula
Kristina Petersen
Cynthia Porcari

The Challenges Project Scholarship
Andrew Chabot
Michael Curdo
Melissa Boykins
Alison Hearn
Connal McCullough
Anne Obelnicki
Jeffrey Pacula
Kristina Petersen
Cynthia Porcari

Chateau Ste. Michelle Scholarship
Martin Beyer
Gary LaMorte
Arlene Santos

Chefs de Cuisine Association of America Scholarship

CIA Faculty and Staff Student Scholarship
Michael Curdo
Kelly Johnson
Richard Matthews
Michelle Panthaky

Continuum Continuing Education Scholarship
Sandy Lucchesi
Michelle Mazzanti
Michelle Ragsdale

Craig Claiborne Scholarship for the BPS Program

Clever Ideas, Inc. Scholarship
Graham Zanow

Coca-Cola Continuing Education Scholarship
Antonia Allegra
Fiona Allison
Michael Anderson
Francesco Butoni
Ryan Degoursey
Michele DiNapoli
Arturo Guzman
Melissa Hiltunen
Lyndon Honda
Jessica Kelly
William Kleinegger
Michelle Lindberg
Theresa Marquez
William Massey
Terry McCarthy
Miquel Ortiz
Robert Rogers
Cynthia Salvato
Eugenie Woo
Anthony Zagorini

Coca-Cola Scholarship
Guy Aydelott
Karla Boetel
Anthony Cardoso
Mai-Lin Dos Reis
Jamie Dutt
Devon Espinosa
Christopher Gredach
Kerri Mullis
Brian Reese
Jacob Sawabini
Ethan Snider
John Soder
Susan Swanezy
Eric Violante
Aaron Ward

Confrérie de la Chaine des Rôtisseurs/Hal J. Rosoff Memorial Scholarship
Nicolé Hernandez
Gary LaMorte
Chad Schafer
Heather Travis

Continuum Continuing Education Scholarship
Sandy Lucchesi
Michelle Mazzanti
Michelle Ragsdale

Darden Restaurants Foundation Scholarship

Daydots Scholarship

Joseph P. DeAlessandro Scholarship
Jared Prows
Jennifer Stack-O'Connor

Delaware Valley Chefs Association Scholarship
James Dion

Distinguished Order of Zerocrats/Frozen Foods Industry Scholarship
Jared Arnold
Jeffrey Hinck

Domaine Carneros Le Rêve Foundation Scholarship for Women in Wine Studies
Sue Ann Wercinski

Patricia Dooley Bachelor's Degree Scholarship
Tiffany Poe

Todd M. Drees Memorial Scholarship

G. P. Engel Memorial Scholarship

Maurice & Madeline Dufour Scholarship
Tiffany Poe

Friends of the CIA Memorial Scholarship

Confrérie de la Chaine des Rôtisseurs/Hal J. Rosoff Memorial Scholarship
Nicolé Hernandez
Gary LaMorte
Chad Schafer
Heather Travis

Culinary Teachers Association Scholarship Fund
Shelley Berrong

Robert Finkmann '82 Working Chef Bursary Scholarship
Melissa Smith

Flik International Scholarship
Jessica Berardi
Ericka Carlson
Candice Mahala

Foodhandler Food Safety Scholarship
Guy Eubanks
Gretchen Thomas

Four Seasons Hotels and Resorts Scholarship
Miles Breed
Michael Burke
Judith Cendrowski
David Christensen
Allison Clark
Kathleen Delehanty
Kimberlie Endicott
Daniel Gintowt
Bethany Gray
Ehren Green
Timothy Mattson
Jesse Moffett
Kelle Quist
Todd Selick
Jennifer Shell
Sandra Stollar
Jeremy Sweat

Lafe P. Fox Memorial Scholarship

Pierre Franey Scholarship
Christopher Dudzik
Bethany Thompson

Friends of the CIA Memorial Scholarship
William Flatley, Jr
Gina Klug
Nikki Palmer
John Shorey

General Expendable Scholarship
H. Erich Baumeister
Joshua Bond
Johnny Davis
Cheryl Fahey
Matthew Loftus
Chris Sutier
Susan Swanezy
Patrick Williams, Jr.
Glazer’s Distributing Scholarship
Global Culinary Society Scholarship
Spice Trade Event Scholarship
Gourmet Society Scholarship
Miles Breed
Mark Danzinger
Sindhu Meda
Kathleen and Anthony Greco Memorial Scholarship
Christopher Williams
Louis Greenspan Memorial Scholarship
Matthew Murtaugh
Greystone Faculty/Staff Student Scholarship
Guest Services Scholarship
H. J. Heinz Company Foundation Scholarship
Norman Hargrove
Christina Latendresse
Hiram Walker and Sons, Inc. Scholarship
Anne K. Holt Memorial Scholarship
Margaret Rickman
Warren Smith
Housewares Charity Foundation Scholarship in Honor of Chuck Williams
Hudson Valley Scholarship
Michael E. Hurst Memorial Scholarship
Industry Leaders Scholarship
Dominick Kwentus
Joshua MacGregor
Nathan Smith
International Student Scholarship
Kenneth Brayton
Kyong-Ran Hwang
Federica Muggenburg
Meaghan O’Brien
Ran Pollak
International Wine & Food Society Scholarship
Eugenie Woo
Eric Karpf ’89 Memorial Scholarship
Michael Kaufman Scholarship
Jennifer Gates
Richard H. and Kay P. Kennedy Scholarship
Thom J. Kennedy Memorial Scholarship
Jennifer Fresquez
Charles Krug Scholarship
Jon Fabio
Cesar Flores
Thomas Gray
Clinton Heicher
Judy Hingoyen
Nicole Holmes
Patricia Kinklead
Leslie Klochar
Polly Lappetiti
Cantal LeClaire
Cathy Leland
Robert Levi
Oceana Lott
Kenn Madsen
Judy Mattera
Charles La Forge Scholarship
Donald P. Lancellla Memorial Wines Education Scholarship
Peter Francis Lenich Memorial Scholarship
Warren Leruth Memorial Scholarship
Tiffany Poe
Whitney Tominson
Jay Magazine ’75 Memorial Scholarship
Ernie Watkins
James J. McCann Foundation Scholarship
Aaron McClafferty
Joseph and Anne McCann Scholarship
Ji Young Kim
Dwynesha LaVigne
Ernie Watkins
E. A. McIlhenny/TABASCO® Scholarship
Judith Cendorowski
Christopher Grodach
George McKerrow, Jr./RARE Hospitality Scholarship
Melissa Keen
April Mataya
James Pipes
M.F.K. Fisher Scholarship
Michael’s Finer Meats and Seafood Scholarship
Mid-Hudson Food and Wine Society Scholarship
Gina Klug
Jennifer Wells
Harold and Anne Miller Scholarship
Christine Murphy
Monsanto Company Scholarship
Sandra Angelella
Jessica Cherry
Brianna Classon
Alexander Dulaney
Diane Potenza
Steven Spence
Gregory Murray Memorial Scholarship
Alfred Natale Memorial Scholarship
National Starch Foodservice Scholarship
Melissa Rice
Stephen Wilson
Gerald O’Brien Scholarship
Claudio Papini Memorial Scholarship
Partners in Culinary Education Scholarship
Darrel Burnette
Partridge Invitation Club Scholarship
Jonathan Allmond
Michael Fincher
PepsiCo Scholarship
R. C. Kopf Foundation Student Achievement Award
Shelley Berrong
Margaret Bordeaux
Brian Buttnet
Howard Hanna
Rexford Olaire
Gretchen Thomas
Henry Recine Memorial Scholarship
Michael Curdo
Vincent Regina
Renaissance Stanford Court Hotel Scholarship
Retired Faculty and Staff Scholarship
Rich Products Corporation Scholarship
Holly Auge
Chad Brauze
Steven Bressler
Patricia Christjaener
Glenn Dee
Terese DeLeon
Jennifer Gates
Nicole Hernandez
Benjamin Hightower
Neidra Holmstrom
Gerald Johnson
Joshua Johnson
William Kiley
Francis Lam
Aasta Lohmeyer
Audreen Maestri
Amanda McDougall
Amanda Niemietz
Kristine O’Connor
Nicholas Powell
Jared Prows
Jessica Quade
Melissa Rice
Sheila Stone
Neal Wavra
S.Pellegrino Scholarship
Margaret Bordeaux
Ada Campos
Amalia Greco
Candice Mahala
William Jay Schieffelin, Jr.
Memorial Scholarship

Seafood From Norway
Scholarship

Louis J. Segro Memorial
Scholarship
Don McClellan
Angus McLeod

Terry Slusarz Memorial
Scholarship

Fritz Sonnenschmidt
Scholarship
John Cahill
John Hagerman

Paul Sorvino Scholarship
Michelle Boykins
Elizabeth Dippong
Alison Hearn
Nicole Niemcewicz
Ariel Rodriguez

Student Spirits Scholarship
Dominick Kwentus

Claude Swartvagher
Memorial Scholarship
Miles Breed

Uncle Ben's Scholarship

Chuck Williams Scholarship
Nicole Hernandez
S. Jay Herrman
Rexford Olaires
Arlene Santos

Wine Spectator Magazine
Scholarship for Excellence
in Wine Studies
Angus McLeod

Young Professional’s Medal
of Merit of the Académie
Brillat-Savarin Scholarship
Charis Ariel
Carol Hanscom
Julia Kovacs
Seung-Jae Lee
James Light
Kelly Liken
Arnold Marcella
Rexford Olaires
David Osenbach
Jeffrey Pacula
Anita Pintado
Ran Pollak
Christine Sanderson
Ana Lucia Santos Magalhaes
Michael Smith
Ethan Snider
Sean Teasdale

Ian Van Heyde Memorial
Scholarship

Jerry Vitoulis ‘55
Scholarship
Daniel Russo

Jane Young Wallace
Memorial Scholarship
Elizabeth Beals
Donna Feustel
Julia Hodgkins

Wasserstrom Company
Scholarship

Wendy’s International
Scholarship

Peter Wieser International
Student Scholarship

Peter Wieser Scholarship

Mike Wigell American
Bounty Scholarship
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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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**BENEFACOR**

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<td>ate Wing and Escoffier</td>
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**J. WILLARD MARRIOTT CONTINUING EDUCATION CENTER**

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**OUTDOOR FACILITIES**

**RESIDENCE HALLS**

**STUDENT RECREATION CENTER**
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