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OUR MISSION
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, 2004 through May 31, 2005, was submitted at the Annual Meeting of the Corporation of The Culinary Institute of America on October 29, 2005.
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Photography: Roger Ball, Bill Dennison, Peter Finger, Eric Futran, A. Blake Gardner III, Terrence McCarthy, Al Nowak, Lorna Smith, and Paul Talley
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.
We’ve all heard it before, this oft-used metaphor suggesting growth, advancement, and, yes, change: the changing landscape of computing...the changing landscape of politics...even the changing landscape of education. Such progress and innovation are ever-present at The Culinary Institute of America, and in the past year, “changing landscape” has adopted an increasingly significant—and quite literal—meaning on both of our campuses.

When the finishing touches are put on our Hyde Park campus master plan, visitors will be amazed at the transformation. The campus has always been beautiful, from the very first days of converting this former Jesuit seminary into an educational institution to the more recent additions of a library, recreation and sports facility, and center for Italian cooking. But never before has this property undergone such a spectacular facelift all at once, starting with the construction of four new student lodges on the north end of campus and continuing with Anton Plaza, the Admissions building, various parking lot and landscaping projects (including new athletic fields), and, ultimately, additional lodges.

At our Greystone campus, two extraordinary new facilities, the Ventura Center for Menu Research and Development and the Williams Center for Flavor Discovery, draw culinary professionals to our Napa Valley campus to explore the complexities of food and wine.

What drives all of these activities, and keeps us steadfast in the face of change as we move forward into an exciting and promising future? Our mission. Every physical enhancement we make, every new curriculum concept we conceive, every dollar we spend, is all done in support of the college mission.

This past year, The Culinary Institute of America did much to strengthen its leadership position not only in culinary education, but throughout the food industry. On the pages that follow, you’ll read about some of the efforts, initiatives, and people who have played key roles in the changing landscape of the world’s premier culinary college. We thank all of you—benefactors, Fellows of the Institute, and Trustees—for helping us remain, as always, on mission.

DR. TIM RYAN, C.M.C. President
NICK VALENTI Chairman of the Board
A rich history of educating aspiring culinarians...an accomplished group of alumni who are leading the industry...recognition this year as “the best cooking school in America” by the most widely read magazine in the U.S., Reader’s Digest. For The Culinary Institute of America, it doesn’t get any better than this.

Or does it?

This past year, the CIA’s education team has taken steps to make sure we continue to excel as we stay on mission to provide the world’s best professional culinary education.

So the CIA’s faculty and administrators have been busy learning—about teaching practices in the kitchens, bakeshops, and classrooms; about how effectively we assess students before moving them forward in the curriculum; about ways we can use technology to enhance the learning experience; and about how we can prepare our students for evolving industry demands.

“WHO DARES TO TEACH MUST NEVER CEASE TO LEARN.”
John Cotton Dana, famed American librarian and museum director
TO LEARN...INNOVATION
The college charged a special Curriculum Innovation Committee to review and, where necessary, realign the core curricula. After many hours of studying the strengths and weaknesses of the Progressive Learning Year system, as well as the bachelor's degree course of study, the committee is developing educational models that will underscore our reputation as a leader, and further differentiate us from any other culinary college.

TO LEARN...STUDENT NEEDS
The CIA's Middle States accreditation has elevated the college to a new level as an institution of higher education, a level at which there are greater demands to assess what students are actually learning. The Culinary has responded to those demands with proactive and comprehensive programs exploring the areas of student assessment and information literacy.

The CIA assigned a committee to examine what our students are learning, how we assess their coursework, and what level of expectation is placed on students in terms of information literacy. The latter topic involves providing students with the skills to explore issues not only by asking the right questions, but by knowing how and where to find the answers to reach conclusions with knowledge and integrity.

What has been the result so far? The education team has established baseline data for assessing students and their abilities, giving the college valuable information to effectively match learning objectives to student needs, and to strengthen the learning assessment process.

TO LEARN...TECHNOLOGY APPLICATIONS
One of the most exciting educational enhancements of the past year has been the implementation of IntraLearn™—a Web portal that steers students toward taking more responsibility for their education. Students can view an entire course guide online, access their course schedules, and view some of the course materials. IntraLearn also gives instructors the ability to post links and readings, and integrate the technology into the actual classroom experience as a teaching tool. For example, if a student has a question about fermentation in a Hearth Breads and Rolls class, the instructor can use the system to link to a presentation by a leading authority in fermentation.

ENHANCING THE LEARNING EXPERIENCE

ONE OF 13 U.S. MASTER PASTRY CHEFS

Frank Vollkommer, C.A.C., C.H.E., became one of just 13 Certified Master Pastry Chefs in the United States by completing the demanding 10-day exam administered by the American Culinary Federation at the college's Hyde Park campus. The CIA is the only location approved by the A.C.F. to hold the Certified Master Chef and Certified Master Pastry Chef exams.

Chef Vollkommer joins the eight Certified Master Chefs on The Culinary's faculty and staff that give the college more such Masters than any other educational institution or corporation.

CIA Lecturing Instructor in Baking and Pastry Arts Frank Vollkommer, C.M.P.C., C.H.E., became one of just 13 Certified Master Pastry Chefs in the United States by completing the demanding 10-day exam administered by the American Culinary Federation at the college's Hyde Park campus. The CIA is the only location approved by the A.C.F. to hold the Certified Master Chef and Certified Master Pastry Chef exams. Chef Vollkommer joins the eight Certified Master Chefs on The Culinary's faculty and staff that give the college more such Masters than any other educational institution or corporation.
The CIA’s education team continues to find new and creative ways to give students the best possible learning experience.
TO LEARN…INDUSTRY NEEDS
What’s the best way to get new curriculum insights that better align CIA teaching with industry needs? Go right to the industry itself, as the CIA has done by instituting a new series of events on campus—the Society of Fellows Advisory Roundtables. By participating in these roundtables, Fellows of the Institute not only take an active role in the college’s educational process, they provide a valuable conduit to the industry in a focused format, giving the CIA tremendous insight into what industry leaders are seeking in a student. The first two roundtables, “Manufacturing” and “On-Site Catering,” were held in the spring. Additional roundtables on the schedule include “Restaurants” and “Hotels/Resorts/Clubs/Cruise Lines.” The feedback from industry experts at these roundtables will ultimately have a significant impact on the CIA curriculum.

TO LEARN…FOODSERVICE SOLUTIONS
The Culinary found more ways than ever to serve the professional development and research needs of the foodservice industry. A dynamic new division of the college, the Industry Solutions Group, offers custom training to the industry in developing fields such as health and wellness, supplier and operator relations, flavor exploration, research and development, and training and certification. The Industry Solutions Group combines the resources of the college’s Hyde Park campus with the cutting-edge programs based at the CIA at Greystone, which are supported by two extraordinary new facilities, the Ventura Center for Menu Research and Development and the Williams Center for Flavor Discovery. The Culinary also added a third level to its ProChef Certification program for culinary professionals and continued to grow its Professional Wine Studies courses, online MenuMasters Program for Menu Research and Development, and food enthusiast offerings. Additionally, the college teamed with food industry leaders to launch the Professional Chef Discovery Series, a selection of tuition-free E-learning courses designed to teach culinary professionals new ideas about ingredients, cooking techniques, and the recipe trends that are leading contemporary cuisine.

TO LEARN…BY EXPERIENCE
Our faculty members continue to distinguish themselves not only through their teaching skills, but also by their accomplishments outside the classroom. Lecturing Instructor Frank Vollkommer passed the Certified Master Pastry Chef examination administered by the American Culinary Federation and, more recently, Associate Professor Olivier Andreini saw months of intense preparation culminate in his becoming an A.C.F.-Certified Master Chef. The chair of professional wine studies at The Culinary Institute of America at Greystone, Karen MacNeil, was named “2005 Educator of the Year” by the European Wine Council and won a Washington-area Emmy for her PBS series “Wine, Food & Friends.” And a team of CIA faculty and staff was invited to prepare dinner for the prestigious Ivy Awards banquet. The recognition and honors these and many other CIA instructors have earned enhance the credentials of the college’s faculty as a whole and continue to add value to the CIA degree.

SERVING THE INDUSTRY
The Williams Center for Flavor Discovery at Greystone helps support the college’s varied and ever-expanding industry solutions programs.
BRINGING CIA EXPERTISE TO INDUSTRY  

How can leading companies best reach the forefront of new disciplines affecting the foodservice industry? The Industry Solutions Group, a new division at the CIA, offers custom training to organizations that want to leverage the CIA’s expertise, especially in a number of key emerging areas of interest. Clients identify and achieve their goals by working with a single Industry Solutions Group senior consultant. This creates long-term relationships in which the CIA can provide curriculum development, ideation services, prototype development, and, ultimately, customized solutions.

YES, IT DOES GET “BETTER THAN THIS,”

and it takes a broad range of initiatives to make it happen. To provide the world’s best professional culinary education, the entire CIA community—faculty, staff, students, and our friends in the industry—helps keep us on mission.
The Culinary Institute of America is, above all, an educational institution. But with a diverse faculty and student body, a vibrant campus environment, and a variety of athletic and recreation choices, the CIA is an ideal place for living as well as learning.

This past year, the main campus has undergone an extensive transformation—perhaps more so than at any other time since the college moved to Hyde Park. Enrollment initiatives, new student activities, enhanced hiring practices, and expanded facilities all create an atmosphere that encourages everyone to live by the college’s core values. For it’s not only the work we do, but the values by which we live that keep us on mission.

“A CHARACTER IS HIGHER THAN INTELLECT. A GREAT SOUL WILL BE STRONG TO LIVE AS WELL AS THINK.”

Ralph Waldo Emerson, American writer, philosopher, poet, and essayist

TO LIVE...AND FEEL AT HOME

From a comprehensive library to a fully equipped recreation center to a spectacular center for Italian cooking, the CIA has long been committed to providing the very best facilities for living and learning. This past year built strongly on that heritage, as execution of the campus master plan moved full speed ahead.

Four Adirondack-style lodges were built to ease the housing crunch on campus and give students an opportunity to enjoy a full campus life experience. The co-ed lodges—named Cinnamon, Nutmeg, Juniper, and Clove—offer housing for 280 additional students. Designed with the input of CIA students, each lodge was built with a large kitchen equipped with three five-burner stoves, full-size refrigerators, cooking island, prep area, and dining area. These shared cooking and lounge areas help build a strong sense of community among students.
Thanks to the new lodges, more students than ever before are living on the Hyde Park campus—80% of the entire population, a 20% increase from the prior year.

Construction was also well underway on Anton Plaza, which will provide a beautiful landscaped terrace overlooking the Hudson River for students to gather, and the Admissions Center, which will feature an attractive, professional facility to welcome students to campus as well as a large theater for cooking demonstrations.

On the West Coast, the CIA at Greystone added more housing options for its certificate program students. The newly renovated, CIA-owned Marinda Center on Pratt Avenue is located approximately 1½ miles from the college’s Napa Valley campus, with regularly scheduled shuttle service to and from Greystone.

TO LIVE...WITH MUTUAL RESPECT
The CIA made a concerted effort to ensure a comfortable environment for everyone who lives, learns, and visits here. The college established a Diversity Council to further embrace awareness of diversity and inclusiveness in the campus culture. The CIA held campus-wide diversity training, and also distributed a diversity survey to faculty and staff. One highlight of the survey: 85% of respondents said working with individuals from diverse backgrounds helps increase the creativity and uniqueness of the organization.

The CIA also continued its dedication to recruiting and retaining a diverse faculty. To help maintain and motivate a world-class staff, the college’s Human Resources Department developed “Premier Performance,” a compensation plan and performance management system that assures that individual employee performance is linked to the CIA’s mission and goals.

College Admissions targeted its recruitment efforts to create a diverse and highly qualified student body. To help achieve that objective, they attended large college fairs in urban areas; ran programs such as “All Aboard CIA,” which brings New York City high school students to our Hyde Park campus via the train; networked with national student organizations; and reached out to diverse schools with strong culinary and baking and pastry arts programs.

Effective communications helped increase awareness of the CIA to ensure a larger pool of high-quality students. The college garnered 708.4 million branded media impressions around the world, a 16% increase from the previous year. Web-based marketing initiatives included new value-added online newsletters, distribution of 1.5 million e-mails, and an enhanced Web site that allows users to personalize their online CIA experience according to their interests.

The beautiful grounds of our Hyde Park campus give students ideal opportunities to relax and reinvigorate themselves outside the kitchens and classrooms.
TO LIVE...AND BE INSPIRED

We like to make campus life as much like “home” to students as possible, and every good home opens its doors to visitors. The college continued to expand and enhance its various lecture series and special events to bring to campus industry guests who inspire students not only by their career accomplishments, but by the leadership and professionalism they have shown.

In addition to the food industry leaders who address our graduates as commencement speakers every three weeks, a number of lecture series on campus gave students an opportunity to learn from different experiences and perspectives on a variety of subjects, both culinary and otherwise.

The Dooley Lecture Series brought noted authors and media professionals to the CIA to discuss subjects as diverse as politics (Scott Ritter, author, End Game: Solving the Iraq Problem), economics (Vanessa Summers, author, The Girls’ Guide to Money and Investing), and, of course, food (Laura Shapiro, author, Something From the Oven). The Food and Beverage Operations Lecture Series featured a number of respected industry professionals such as CIA alumni Brian Averna ’81 and Stephen Loffredo ’83, Trustee Charles Merinoff II, and President Tim Ryan. The Zagat Lecture Series on Hospitality welcomed distinguished presenters such as Le Cirque Director Sirio Maccioni to the CIA to speak with students. And the Sharing Knowledge Series recently brought Harold McGee, author of On Food and Cooking: The Science and Lore of the Kitchen, to campus.
TO LIVE...WELL
As always, the CIA was a fun place to be this past year. From the Stars & Stripes Weekend to the Halloween Bash to the Winter Formal Dance, there was always a social gathering of some kind to be found on campus. A diverse selection of some 20 student-organized clubs on campus gave students stimulating forums for applying our core values to extracurricular activities. Annual food-related special events, such as the Chili Cook-off and the Chowder Cook-off, allowed students to test their culinary skills outside the kitchens and classrooms in an exciting and enjoyable setting. A full slate of sports and recreation programs continued to provide balance for students.

Developing values and balance in students’ lives is a major accomplishment that keeps us on mission. A positive campus environment is crucial to ensuring happy and productive students, and comments from the most recent student satisfaction survey indicate that the CIA is providing just that. Respondents praised faculty, curricula, the physical campus, facilities, and the professionalism of the college, and an overwhelming 94% said they made the right decision in attending the CIA. The students have spoken: The Culinary Institute of America is not only a nice place to visit; you would want to live here.

LIVING HIS CIA LIFE TO THE FULLEST  BEN MANG
To student Ben Mang, the CIA has been much more than kitchens and classrooms. He made it a point to keep active and stay physically fit while at the college. “I like to run on the track, swim, and use the weight room at the Student Recreation Center,” said the 20-year-old culinary arts major from Buffalo, NY. He has taken advantage of the area’s scenic recreational offerings as well, hiking in the woods surrounding the Hyde Park, NY campus. Ben also stayed busy by working as a college tour guide and participating in culinary events held at the college. “I try to work at all the functions on campus,” he said. “You can get a lot of experience this way, by doing the banquets and buffets for visitors to the college.”
Developing values and balance in students’ lives creates a campus environment that helps keep everyone on mission. Above, CIA students congregate in one of the fully equipped kitchens found in the new lodges.
Culinary education has had a long and successful history in this country, and for six decades, The Culinary Institute of America has played the leading role. As we train and inspire students to attain positions of influence in the food industry, we solidify our own position as the leader in culinary education. In recent years, the college has advanced its leadership through a number of wide-reaching industry initiatives.

In the past year alone, there have been many examples of how the CIA’s mantle of leadership—and that of its graduates—extends well beyond the borders of the Hyde Park and St. Helena campuses. These examples reinforce how we remain on mission through the course of our graduates’ professional lives. And by strengthening the college’s leadership position within the industry, we advance the leadership potential CIA alumni bring to the food world.

“IF YOUR ACTIONS INSPIRE OTHERS TO DREAM MORE, LEARN MORE, DO MORE, AND BECOME MORE, YOU ARE A LEADER.”

John Quincy Adams, Sixth President of the United States of America

TO LEAD…FUTURE INDUSTRY LEADERS

Our leadership position puts The Culinary foremost in the minds of employers in the food world. This, coupled with the fact that the foodservice industry is the nation’s largest private-sector employer (providing work for nearly nine percent of the U.S. work force), provides plenty of opportunities for our students. In a fall 2004 survey of food industry employers, 72% said that if they had a position available, they would prefer to hire a CIA graduate. Surveys have also shown that CIA graduates on average earn more than their industry counterparts, and experience strong career progress.

The CIA’s Career Services Department continues to enhance and expand its services to help pave the way for these students in the job market. On-campus assistance includes help with résumé writing and interviewing skills and extensive exposure to leading employers, and this past year 300-plus companies again visited the Hyde Park campus for CIA career fairs. All this preparation is paying off—a recent Placement Report survey of graduates from all four degree programs showed that 92% were placed in jobs within six months of earning their CIA degrees.
TO LEAD…BY EXAMPLE
As always, our alumni set themselves apart with their many accomplishments and prestigious awards. For example, we had three James Beard Award winners—Andrew Carmellini ’91 of Café Boulud, Best Chef: New York City; Mark Kiffin ’82 of The Compound in Santa Fe, NM, Best Chef: Southwest; and Tim Kopec ’91, Veritas in New York City, Outstanding Wine Service Award. Three CIA grads were among Food & Wine magazine’s 2005 “Best New Chefs”—Seth Bixby Daugherty ’88, executive chef, Le Meridien Hotel, Minneapolis; Shea Gallante ’97, executive chef, Cru, New York City; and Eric Ziebold ’94, chef de cuisine, CityZen, Washington, DC.

Our alumni also once again demonstrated great dedication and support to their college. They hosted eight regional alumni receptions throughout the country to give alumni the opportunity to reconnect with classmates, and each reception provided a $1,000 alumni scholarship to a deserving student. Our graduates also came through for the inaugural CIA Alumni Across America Day last fall, many of them donating up to 10 percent of their restaurants’ proceeds on that day to student scholarships at the college.

TO LEAD…THROUGH TEAMWORK
The CIA also extended its leadership reach through partnerships with other organizations widely regarded as leaders in their respective fields. One such initiative was the college’s licensing partnership with tabletop giant Oneida Ltd. to launch a complete line of china, glassware, and flatware for the foodservice marketplace, with revenues funding student scholarships.

Another great example of both alumni leadership and strong partnerships was the continuing success of the annual COR-CIA Food, Wine, & Golf Classic held near Albany, NY. Thanks to the teamwork of organizers Dale Miller ’79, C.M.C., vice president of Jack’s Oyster House in Albany, and Jack’s owner and Cornell alumnus Brad Rosenstein to organize the COR-CIA Food, Wine, & Golf Classic to benefit both CIA and Cornell students. That and the prospect of strengthening the profession he loves so much. “We’re investing in the future for this business. This is such a worthwhile fundraiser,” he said. “Plus we get the top industry people together for networking and sharing … it’s a win-win situation.”

ALUMNI LEADERSHIP DALE MILLER ’79
A little golf, some great food, and the chance to help his alma mater make Dale Miller ’79 a happy man. That’s why Dale, the vice president of Jack’s Oyster House in Albany, NY, has teamed with Jack’s owner and Cornell alumnus Brad Rosenstein to organize the COR-CIA Food, Wine, & Golf Classic to benefit both CIA and Cornell students. That and the prospect of strengthening the profession he loves so much. “We’re investing in the future for this business. This is such a worthwhile fundraiser,” he said. “Plus we get the top industry people together for networking and sharing … it’s a win-win situation.”

CIA ALUMNI ARE SHOWING THE WAY
The CIA’s licensing partnership with Oneida Ltd. is bringing new lines of high-quality china, glassware, and flatware to the food-service market.
TO LEAD...INDUSTRY THINKING
The CIA opened up a whole new “World of Flavor” to the foodservice industry with a spectacular series of conferences, retreats, and travel programs.

Leading culinary professionals came from near and far to the CIA at Greystone for the 2004 Worlds of Flavor conference and festival, *Savoring Asia: Authentic Flavors for American Menus*. The Worlds of Flavor Travel Program offered groundbreaking culinary tours to Spain, Sicily, Mexico, India, Vietnam, and even Memphis and the Mississippi Delta. The Worlds of Flavor Baking & Pastry Arts Invitational Retreat–Of Modern Flavors & Lost Arts: The European-American Pastry Connection, co-presented by *Food Arts* magazine, gathered 30 of America’s most influential pastry chefs and dessert specialists to explore the flavors of world cuisines reshaping American dessert menus.

The first annual leadership forum, *Flavor, Quality, and American Menus*, was offered by the CIA and the University of California, Davis at the Greystone campus to stimulate dialog among chefs, American foodservice, and U.S. agriculture. The CIA teamed with the Harvard School of Public Health to launch the first annual *Worlds of Healthy Flavors Leadership Retreat* at Greystone, bringing together a prestigious group of leading American nutrition scientists, corporate chefs, executive foodservice menu decision-makers, culinary experts, and top media representatives.

The result of these far-reaching initiatives? The foodservice industry is increasingly seeing The Culinary Institute of America not only as a leader in culinary education, but as a leader...period.
But our job’s not done. The industry keeps changing, and the CIA must keep innovating right along with it. We will continue our dedication to provide outstanding culinary education, to champion our core values, and to lead the way in the foodservice and hospitality industry. Whatever challenges await, we’ll be there—on mission.
2004–2005 FINANCIAL HIGHLIGHTS

INVESTING IN OUR MISSION

The Culinary Institute of America continues to maintain financial stability and growth in support of its mission to provide the world’s best professional culinary education.

OPERATING REVENUES GROW

The CIA’s operating revenues grew to $92.5 million, an increase of $6.5 million, or 7.6%, from last year. Increased enrollment generated increases in tuition and fee revenues, as well as housing revenues. These contributed to the college’s strong operating revenue growth.

Consolidated (total) revenues were $93.3 million, a slight decline from last year’s consolidated total due to a decline in non-operating revenues. The college’s derivative interest rate swap agreement—which has saved the college a significant amount of interest expense—had a market value decline of $3.2 million during the year.

Total degree program enrollment continues to grow. Average enrollment grew in all four degree programs—associate in culinary arts and baking & pastry arts, and bachelor’s in culinary arts management and baking & pastry arts management. With the enrollment growth, the college also continued to experience on-campus housing growth. A record number of students lived on campus, as four new lodges were opened in addition to the four residence halls and temporary cottages.
Continuing Education continues to be a strong revenue generator for the CIA. Total continuing education revenues totaled more than $8.7 million, an increase of over $400,000 from last year. Continuing education covers a diverse range of services, including certificate programs, custom programs, courses for professionals, conferences, and adult education.

The CIA received more than $3.5 million in financial support from donors. Contributions help fund existing and future facility construction, support student scholarships, and increase the college’s endowment.

ASSETS INCREASE BY 16%
The CIA’s equity (or net assets) continued to grow, as did the college’s assets to $253.2 million—an increase of $35.3 million, or 16%. The Culinary Institute continued reinvesting in property, plant, and equipment (PP&E) to maintain and enhance its world-class facilities. PP&E grew to $148.7 million, an increase of $25.2 million.

Major new projects at the Hyde Park campus include the opening of four Adirondack-style student lodges, construction of Anton Plaza (a terrace and parking garage), a new Admissions building, campus beautification, and parking lot improvements.

Major construction projects at the Greystone campus include the renovation of a convalescent home that is being converted to student housing and the construction of a menu research and development education wing.

Consolidated net assets increased $8 million, which represents a 6.6% return on net assets.
ENowaED INVESTMENTS ON THE RISE
The CIA continues to reinvest funds in its endowment as well. The college’s total endowment fund, which grew to $48.4 million, helps support both current and future student scholarships. Overall, the endowment increased by $5 million, or 11.5%, thanks to internal and external contributions and solid investment returns.

FINANCIAL AID CONTINUES TO HELP STUDENTS
Financial aid provided to our students from all sources (Federal, State, private donors, and the CIA) totaled $49.7 million, an increase of 8.8%. 92% of students receive some form of financial assistance. Student loans were $34.8 million, or 70% of all disbursed aid. Institute and private donor scholarships were $9.7 million, an increase of 15%. The college received and disbursed to students more than $1.9 million in Federal Pell grants.
# CONSOLIDATED BALANCE SHEET
May 31, 2005 (with comparative figures for 2004)

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<th>2004</th>
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<td>Cash and Cash Equivalents</td>
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<td>Property and Equipment</td>
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<td>Government Grants Refundable</td>
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<td><strong>$ 97,047,262</strong></td>
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</table>

| Total Net Assets                             | **$ 128,873,686**        | **$ 120,859,047**        |
| **Total Liabilities and Net Assets**         | **$ 253,215,517**        | **$ 217,906,309**        |
Frank J. Fahrenkopf, Jr.
President and CEO,
American Gaming Association

John Giumarra
Vice President,
Giumarra Vineyards

Robert Glickman
President,
Robert Glickman and Associates, Inc.

Burton Hobson
Chairman and CEO (Retired),
Sterling Publishing, Inc.

Michael Kaufman
President,
Pond Hill Ventures LLC

Fred J. Kleisner
Chairman and CEO,
Wyndham International, Inc.

Takeshi Kohjima
President and CEO,
Compass Group,
Seiyo Food Systems Inc.

Dr. Barbara Lawrence
Associate Provost,
Baruch College

Charles Merinoff II
Vice Chairman and CEO,
The Charmer Sunbelt Group

M. Cameron Mitchell '86
President/Managing Partner,
Cameron Mitchell Restaurants

Edna K. Morris

Charlie Palmer '79
Chef/Restaurateur,
The Charlie Palmer Group

John L. Patten
Partner,
CEO Partners, Inc.

Melinda R. (Mindy) Rich
Executive Vice President of Innovation,
Rich Products Corporation
TRUSTEES EMERITI

Donald Axleroad
The Food Group (Retired)

Frank Arthur Banks ’57
RIHGA Royal New York Hotel (Retired)

Elaine C. Bell ’78
Owner/President, Elaine Bell Catering Co.

Jeffrey P. Berlind
Partner, BP Partners

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

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

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

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

John N. Daly
Financial Consultant

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

John R. Farquharson
Chairman, International Food Safety Council

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

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

Karl Kilburg
Senior Vice President, Marriott International, Inc.

Abigail Kirsch
Founder, Abigail Kirsch Culinary Productions

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

Charles La Forge
President, Wayfarer Inns

Richard Lavin
President, Tiger 21

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

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

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

Tony May
President, Tony May Group

Alan R. Plassche
Chairman Emeritus
Consultant, UniPro Foodservice, Inc.

Marshall M. Reisman
Owner and Director, Wine Merchants, Ltd.

Richard J. Ripp ’55
President, Restaurateur, Inc.

Harris H. (Bud) Rusitzky
Chairman Emeritus
President, The Greening Group

Arno B. Schmidt
Owner/President, Arno Schmidt Enterprises

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

Arnym Solomon ’69
CEO, Boucan Group International

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

Donald G. Tober
Chairman and CEO, Sugar Foods Corporation

William J. Tobin
President (Retired), William J. Tobin Consulting

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

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

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

Paul Bocuse
Chef/Owner, Restaurant Paul Bocuse

Barron Hilton
Chairman, Hilton Hotels Corporation

William N. Hulet
President and CEO, Bridge Street Accommodations

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

J. Willard Marriott, Jr.
Chairman and CEO, Marriott International, Inc.

Ferdinand E. Metz
President Emeritus, The Culinary Institute of America

Robert Mondavi
Chairman Emeritus, Robert Mondavi Winery

Arthur F. Musarra
President, Musarra and Musarra, P.C.

John J. Profaci, Sr.
President, Colavita USA

James D. Robinson III
General Partner, RRE Ventures

Allan Schuman
Chairman and CEO, Ecolab, Inc.

Charles E. Williams
Founder/Vice Chairman of the Board, Williams-Sonoma, Inc.

IN MEMORIAM

The trustees, faculty, staff, and students of The Culinary Institute of America mourn the passing of the following CIA Trustee and Fellow of the Institute (formerly Member of the Corporation, or MOC), both of whom helped the college fulfill its educational mission over the years. We extend deepest sympathies to their families, friends, and colleagues.

EDWARD H. BENENSON

A successful financier, real estate expert, and entrepreneur, Edward Benenson was chairman of real estate-development firm Benenson Funding Corporation in New York. The CIA Honorary Trustee and Life Fellow of the Institute also had a passion for food and wine that kept him closely involved with the college and the foodservice industry. Mr. Benenson’s relationship with The Culinary began in 1969, when he toured its 40-room building in New Haven, CT and was subsequently inspired to join the board. He was instrumental in bringing the CIA to Hyde Park by skillfully negotiating the purchase of the St. Andrew’s-on-Hudson property.

Mr. Benenson served as a member of the Development and Finance Committees and generously supported CIA students by establishing the Edward H. Benenson Scholarship Fund and helping to secure a gift from the Chaîne des Rôtisseurs. The Institute recognized his contributions to the college’s success with an honorary Master of Aesthetics of Gastronomy degree and by naming him 1996 MOC of the Year.

THOMAS F. LACKMANN

Longtime Fellow of the Institute Thomas Lackmann was Chairman and CEO of Lackmann Culinary Services, a company he founded nearly 40 years ago that grew to become one of the nation’s premier regional contract food service providers. Mr. Lackmann was a member of the National Restaurant Association and Who’s Who in the Foodservice Industry and a 1995 recipient of the Leadership Award from the Society of Food Service Management. In addition, Lackmann Culinary Services was recognized by the International Foodservice Manufacturers Association with a 1992 Silver Plate Award for Best Contract Food Service Company in America.

The CIA’s MOC of the Year in 2000, Mr. Lackmann was an invaluable liaison between the college and other Fellows, an active member of the Long-Range Planning and Leadership Committees, and a generous supporter of the Gala and Annual Campaign. He was also invited to serve on the college’s 1989 Blue Ribbon Panel, whose mission was to assist in the launch and implementation of a multi-million dollar Capital Campaign.
THE SOCIETY OF FELLOWS

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

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

*Indicates Life FOI

A
Silvia G. Allen
Scott Allmendinger
Joseph Amendola
Patricia Miller Anton
William C. Anton
Brian W. Averna ’81
Alison B. Awerbuch ’85
Donald M. Axleroad

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

C
Nicholas Camody
Fred Carl, Jr.
Phyllis Carol ’74
Richard C. Cattani
August J. Ceradini, Jr. *
Michael D. Chiarello ’82
Don Clawson
Lee A. Cockerell *
Donald M. Coe
Barry E. Colman ’83 *
Anthony V. Como ’71 *
John J. Connolly *
Allan Conseur *
Walter J. Conti *
Charles Hobbs Cooley ’93
Ann Lynn Cooper ’79
Carla R. Cooper
Brian C. Cornell
Daniel V. W. Coudreaut ’95
Richard S. Crossland ’73
Mark J. Crouwell ’79 *
Thomas Cullen
John N. Curlett, Jr. *
Daniel F. Curtin

D
Patricia Dailey
John P. Dalton ’86
John N. Daly *
Lori Daniel ’79
Mark Davidson
Darwin Day
Ken De Baun
Henri Delièvre
Marcel A. Desaulniers ’65 *
Joseph W. DeScenzo
Tony DiLuccia ’87
Sebastian J. DiMeglio *
James C. Doherty
John P. Doherty ’78 *
John P. Dorman ’78
Mary Ellen Dougherty *
James M. Draper
Daniel Ronald Durick ’67 *
John S. Dynon

E
M. Steven Eil ’90
Jules L. Epstein
Mark Erickson ’77 *
Herbert Ernest *

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

G
Gerard T. Gabrys
Michael Howard Garbin ’76
Joseph W. F. Gardiner *
Robert B. Gee *
Daniel A. Gescheidle *
Peter Gibbons ’78
John Giuranna
Robert Glickman *
Richard J. Goeglein *
Steven A. Goldstein ’89
Charles S. Goodman
Alan Gould
John M. Gray
Robert S. Grimes
Martin Gross *
Robert Guttenstein
Helen A. Guthrie *

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Thomas J. Haas *
Janis M. Hadley
Suzanne B. Hamlin
Margaret E. Happel
Thomas R. Hart ’75 *
A. Reed Hayes *
Barron Hilton *
Burton Hobson *
William N. Huie *
Andrew P. Hurst ’89

I
Joel M. Ingegno

J
John A. Jordan

K
Robert H. Kabakoff ’86
Barbara Kafka *
Herbert C. Kallman *
Jane Kalmus
Kyle Christopher Kandel ’82
Roger M. Kaplan ’81
I. Pano Karassos ’60 *
Eric Jonathan Karell ’78
Peter G. Katsoolis ’81
Harriette R. Katz
Michael S. Kaufman *
Karl Kilburg
Christopher Kimball
David Kimmel ’77 *
Loren Kimura
Abigail Kirsch *
James Kirsch
Robert B. Kirsch
Fred Klashman
Peter Kleiser *
Frederick J. Kleisner
Ted J. Kleisner *
Wade Knowles
Takeshi Kohjima
Alphans E. Konrad
Kerry A. Kramp
Rosalyn Kulik

L
Charles La Forge *
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Jan H. Larsen
Richard L. Lavin *
Barbara E. Lawrence *
Herman Leavitt *
Roger Max Le Bosser
Peter M. Lehrer
Harriet Lemberg
Michael Lomonaco
Walter Luftman *

THE SOCIETY OF FELLOWS
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*Indicates Life FOI
We are most appreciative of the support from the following benefactors, whose restricted and unrestricted gifts were received between June 1, 2004 and May 31, 2005. As a not-for-profit organization, we rely on contributions from alumni and friends of the college and members of the foodservice and hospitality industry. Their generosity allows us to maintain our standards of excellence and continue to stay on mission to provide the highest-quality culinary education.

### OUR BENEFACTORS

<table>
<thead>
<tr>
<th>Category</th>
<th>Name</th>
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<td>William C. Antton and Patricia M. Antton</td>
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<td>Nestlé Waters North America Inc.</td>
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<td>New York Football Giants</td>
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<td>Noeiler and Hull Associates, Inc.</td>
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<td>NYC &amp; Company, Inc.</td>
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<td>Oteida, Ltd.</td>
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<tr>
<td>Paramount Farms</td>
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<tr>
<td>The Partridge-Invitation Club</td>
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<td>Paso Robles Vintners &amp; Growers Association</td>
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<td>Pavanini Construction</td>
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<td>PG &amp; E Corporation</td>
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<td>Paige Poulos</td>
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<tr>
<td>Joachim and Christine Spichak/RA Patina, LLC</td>
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<td>Marshall M. and Dorothy Reisman/Wine Merchants, Ltd.</td>
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<td>Nick Valenti/Restaurant Associates</td>
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<td>The Rusty Staub Foundation</td>
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<td>Sara Lee Coffee &amp; Tea Foodservice</td>
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<td>Sara Lee Corporation</td>
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<td>Edward L. Shapoff</td>
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<td>John L. Sharpe</td>
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<tr>
<td>Sonoma Valley Vintners &amp; Growers Association</td>
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<tr>
<td>David Strada</td>
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<tr>
<td>Mary A. Szachacz</td>
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<tr>
<td>Taste of The Tidelands</td>
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</tbody>
</table>
Michael D. Spears  
Dr. Joel M. Spiro  
Town Food Service Equipment Co., Inc.  
Walter Luftman/Walter Luftman Trust  
Wood Stone Corporation

PLEDGES  
$100,000 or more  
Classic Residence Management, LP  
James J. McCann Charitable Trust  
M. Cameron Mitchell ’86

BOARD OF TRUSTEES  
$100,000–$1 million  
William C. Anton  
Ted J. Kleisner/The Greenbrier Hotel/  
Abigail Kirsch/Abigail Kirsch at  
Burton Hobson (Trustee) and  
Frank J. Fahrenkopf, Jr./American  
James C. Doherty/Lebhar-Friedman, Inc.  
Lee A. Cockerell/Walt Disney World  
August J. Ceradini, Jr./World Yacht

$30,000–$75,000  
Robert L. Berenson/Grey Global Group,  
$30,000–$75,000  
Douglas M. Baker, Jr.  
Joseph Amendola  
Douglas M. Baker, Jr.  
Ted J. Balestrieri (Fellow)/Bert Cutino,  
C.E.C., A.A.C./Baltino’s  
Dan Benedetti/Clover Stornetta Farms  
Allen J. Bernstein/Morton’s Restaurant  
Group, Inc.  
Jeffrey Buben ’78/Half-Baked, Inc.  
John F. Burris

FELLOWS  
$300,000–500,000  
Patricia Miller Anton, F.M.P.  
Kelly Britlet/Ventura Foods  
Alan Gould/Nation’s Restaurant News  
Joseph F. McCarr  
Dale L. Miller ’79, C.M.C., A.A.C./  
COR-CIA Educational Fund  
Brian Averna ’81/Sara Lee Corporation  
Don Clawson/Classic Residence  
Management LP  
Daniel F. Curtin/Louis Greenspan  
Charitable Trust  
Patricia D. Fortenbaugh  
Robert Gutenberg/Robert G. &  
Ellen S. Gutenberg Family Foundation  
Loren Kimura/Basic American Foods  
Robert Kirsh/Abigail Kirsh at Tappan  
Hill, Inc.  
Jan H. Larsen/Millionhill Hilton  
Roger M. Le Bosser/Culinaryman’s Home  
Foundation, Inc.  
Edward L. Shapoff  
Jean-Pierre Stoehr/Societe Culinaire  
Philanthropique

$1,000–$9,999  
Silvia G. Allen/The Allen Foundation, Inc.  
Joseph Amendola  
Douglas M. Baker, Jr.  
Ted J. Balestrieri (Fellow)/Bert Cutino,  
C.E.C., A.A.C./Baltino’s  
Dan Benedetti/Clover Stornetta Farms  
Allen J. Bernstein/Morton’s Restaurant  
Group, Inc.  
Jeffrey Buben ’78/Half-Baked, Inc.  
John F. Burris

$999 or less  
Patricia Dailey  
Lori Daniel ’79/Two Chefs on a Roll, Inc.  
Henri Delteilre/The Jules Weber  
Foundation  
Tony Dollicia ’87  
John P. Doherty ’78/The Waldorf=Astoria  
John P. Domman ’78, C.E.C.  
James D. Draper; C.P.A.  
Jules L. Epstein  
Mark Erickson ’77, C.M.C.  
Joseph Fassler  
Michael Howard Garbin ’76, C.E.C.,  
A.A.C.  
Dr. Janis M. Hadley  
Andrew P. Hurst ’89  
Harriette R. Katz/Gourmet Advisory  
Services, Inc.  
Christopher Kimball/Boston Common  
Press  
Alfonso E. Konrad  
John T. Landry, Jr.  
Wally Malouf ’75/Reacon Restaurant  
R. Douglas Martinides ’75/ARAMARK  
Corp.  
Brian F. Matt ’84  
Danny H. Meyer/Union Square  
Hospitality Group  
James C. Miles/Hershey Entertainment &  
Resorts Co.  
Ronald Neale Paul/Technomic, Inc.  
Rick Postiglione  
Alfred Rosenthal, C.E.P.  
Marc J. Sarrzin/DeBragga & Spitter, Inc.  
Richard S. Scolaro, Esq./Howard L.  
Green Foundation  
L. LeGrande Serras/C.A.F.E. Trust/  
First Cardinal Corp.  
Robert F. Simonson  
Chef Saul Singer ’93, M.D.  
James B. Singerling, C.C.M./Club  
Managers Association of America  
Michael D. Spears ’72  
Dr. Joel M. Spiro  
Jim Sullivan/Sullivision, Inc.  
Paul O. Sullivan/Corvally, Gartrand &  
Rappleyea, Esqs.  
Geoffrey M. B. Troy  
Tim and Nina Zagat/Zagat Survey, LLC

$50,000–$450,000  
The Charmer Sunbelt Group/Charmer  
Industries, Inc./Sunbelt Beverage Co.  
The DeAlessandro Foundation  
J. Willard and Alice S. Marriott  
Foundation  
Jeannette F. Schlobach Charitable  
Residuary Trust  
Millstone Coffee, Inc.  
Montague Company  
Rich Products Corporation  
The Statler Foundation  
Ventura Foods  
Viking Range Corporation  
The Wine Enthusiast/The Wine  
Enthusiast Foundation Inc.

$50,000–$499,999  
Allied Domecq/Wines USA  
The Coca-Cola Company  
COR-CIA Educational Fund  
H. J. Heinz Company Foundation  
Jonathan M. Tisch Foundation/  
Loews Hotels  
Napa Valley Vintners  
The R. C. Kopf Foundation  
Sugar Foods Corporation

CORPORATIONS AND FOUNDATIONS  
$100,000,000 or more  
The Charmer Sunbelt Group/Charmer  
Industries, Inc./Sunbelt Beverage Co.  
The DeAlessandro Foundation  
J. Willard and Alice S. Marriott  
Foundation  
Jeannette F. Schlobach Charitable  
Residuary Trust  
Millstone Coffee, Inc.  
Montague Company  
Rich Products Corporation  
The Statler Foundation  
Ventura Foods  
Viking Range Corporation  
The Wine Enthusiast/The Wine  
Enthusiast Foundation Inc.
OUR BENEFACTORS (CONT.)

Carlson Companies, Inc./Carlson Hospitality Worldwide/Carlson Restaurants Worldwide Inc./The Curtis L. Carlson Family Foundation
Classic Residence Management, LP
Colavita USA, Inc.
Confrérie de la Chaîne des Rôtisseurs (National)
Dukee/Tone Brothers, Inc.
FoodHandler Inc.
Grey Global Group, Inc.
Guest Services, Inc.
James J. McCann Charitable Trust
Jurgielewicz Duck Farm
Lemon-X
McIlhenny Company
Lebhar-Friedman, Inc./Nation’s Restaurant News
O’Shaughnessy Estate Winery
PepsiCo, Inc.
Rudd Foundation
Russell Ferber Foundation Fund
San Pellegrino USA, Inc.
Société Culinaire Philanthropique de New York, Inc.
Universal Fish of Boston
XYZZY Family Foundation

$10,000–$24,999
Abigail Kirsh at Tappan Hill, Inc.
All-Clad Metalcrafters, Inc.
American Gaming Association/Australian Trade Commission
Baldor Specialty Foods, Inc.
Barnes & Noble Bookstores, Inc.
Bonjour
Bunge Foods
Cadco, Ltd.
Culinary Institute Foundation, Inc.
Delaware North Companies, Inc.
E. & J. Gallo Winery
Gagne Development Company, Inc.
Green Mountain Coffee Roasters, Inc.
The Greenbrier Hotel
Harozell Vineyards
J. M. Smucker Company
Jones Dairy Farm
La Brea Bakery, Inc.
Louis Greenspan Charitable Trust
Manitowoc Equipment Works
Marriott International, Inc.
Millennium Hilton
MTV Networks
Nestlé Waters North America Inc.
New York Football Giants
Noelker and Hull Associates, Inc.
NYC & Company, Inc.
Oneida, Ltd.
Paramount Farms
The Partridge-Invitation Club/Partridge-Invitation Scholarship Foundation, Inc.
Paso Robles Vintners & Growers Association
Pavarini Construction
P & G & E Corporation
P Jata, Ltd.
Restaurant Associates
The Rusty Staub Foundation
Sara Lee Coffee & Tea Foodservice
Sara Lee Corporation
Sonoma Valley Vintners & Growers Association
Taste of The Tidelands
Time Warner
Walt Disney World
Waring Products
Weber Grill Restaurant
Wine Merchants, Ltd./Dorothy & Marshall M. Reisman Foundation
World Yacht Cruises, Incorporated
Wyndham International, Inc.

$7,500–$9,999
The Allen Foundation, Inc.
Brady Marketing/All-Clad Metalcrafters, Inc.
Eat’n Park Restaurants
Ecolab, Inc.
The Jules Weber Foundation
Lang Manufacturing Company
Ohaus Corporation
The Robert G. and Ellen S. Gutenstein Family Foundation

$5,500–$7,499
Central Hudson Gas & Electric Corporation
Chuck Muer and Chef Larry Pagliara
Memorial Scholarship Fund
Corbally, Garland & Rappeleya
Dock At Crayton Cove LP
Dr Pepper/Seven Up, Inc.
IBM International Foundation
Keating of Chicago, Inc.
National Starch Foodservice Company/National Starch and Chemical Foundation, Inc.
Wood Stone Corporation

$3,500–$5,499
Abbott Sysco Food Services
Belshaw Brothers, Inc.
The Bentley-Holden Foundation
B. R. Guest Restaurants, Inc.
Bunn-O-Matic Corporation
Cargill Salt
Chef John Folse & Company
Confrérie de la Chaîne des Rôtisseurs Foundation
Distinguished Order of Zerocrats Entertainment Publications Inc.
Food Ingredient Associates
Glazer’s Distributing
Glazer’s Wholesale Drug Co., Inc.
Howard L. Green Foundation, Inc.
ICEX-Spain Cofinanciacion Programa Alimentos Y Vinos
Jewish Federation of South Palm Beach County
The New York Community Trust
Panasonic Company
Rose USA Corp.
Sealy Inc.
SYSCO Corporation
Town Food Service Equipment Co., Inc.
The Waldorf-Astoria
Walter Luftman Trust

$1,500–$3,499
A. Vernon Allen Builder, Inc.
ALCAN
Baker Companies, Inc.
The Bank of New York
Barnes & Watson Fine Teas
BBB Construction Services, LLC
Boston Common Press
The Boston Consulting Group, Inc.
Brown-Forman Corporation
Castle Connolly Medical Ltd./Castle Harlan, Inc.
CEO Partners, Inc.
Chips City Ball
Cintas
Club Managers Association of America
CSX Hotels, Inc.
DeBragga & Spitler, Inc.
Deseret Trust Company
Deutsch Advertising
European Cellars
EVO, Inc.
Finca Allende
Fresco Restaurant
Goldman, Sachs & Co.
Greater Talent Network, Inc.
Half-Baked, Inc.
Hershey Entertainment & Resorts Company
Hotel Association of New York City, Inc.
Identity Apparel
IMC/Teddy
In Sink Erator
It Was A Good Year, Inc.
Jacqueline S. Harris Foundation
James M. P. Feuille Family Foundation
The Jamie and Steve Tisch Foundation
Jet Blue Airways
John Boos & Co.
Melissa Waggener Zorkin Executive Assistance
Mid-Hudson Food and Wine Society
Morton’s Restaurant Group Inc.
Palm Bay Imports, Inc.
Par-Way Tryson Company
Pentad
Pete and Arline Harman Trust Fund
Pippy’s at the Square
R. S. Grimes & Co., Inc.
Ranier Fruit
Robot Coupe, U.S.A.
The Rockwell Group
Rosetta W. Harris Charitable Lead Trust
Royal Wine Corporation
Rudd Winery
The San Francisco Foundation
Select Restaurants, Inc.
Southern Wine & Spirits of America, Inc.
Sullivision, Inc.
Sunlight Growers, Inc.
SYSCO Food Services-Albany
Triangle Shirtwaist Factory Fire Memorial
Union Square Hospitality Group
U.S. Foodservice
Waggener Edstrom Charitable Foundation
Webber-Stephen Products Company
Zagat Survey LLC

$1,000–$1,499
The Abe and Frances Lastfogel Foundation
Adell Corporation
Alexander Family Foundation
Arie and Ida Crown Memorial
Baltino’s/Ed Balescleri/Bert Culino, C.E.C., A.A.C.
Beacon Restaurant
Bolinas Advertising & Marketing
Broad Street Licensing Group, LLC
Center For Advancement of Foodservice Education, LLC
ChevronTexaco Matching Gift Program
Chiquita Fruit Pak
Clever Stornetta Farms, Inc.
Crown Theaters
Delta Export
Demitile Inc., USA
Diamond Crystal Specialty Foods
Finca Sandovol
Galbani
Gourmet Advisory Services, Inc.
Hasbro, Inc.
Independence Investment LLC
John Accardi & Sons, Inc.
Keating Foundation, Inc.
Kraft Enterprises Co., Inc.
La Grolla
Libbey Inc.
Losurdo Inc.
Louis A. and Lillian L. Glazer Family Foundation, Inc.
McCormick & Company, Inc.

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National Football Charities
Nestlé USA, Inc.
Numanthia & Sierra Cantabria
OSF International, Inc., Pasternak Wine Imports
Pennsylvania Macaroni Co.
People’s Mutual Holdings
Politezza Farms
Quadra Group Foundation, Inc.
Riverwalk at Tin City LP
R. J. Bruno International, Inc.
Rosbury Capital Management, LLC
Sysco Food Services of Central Florida, Inc.
Technomic, Inc.
Tomric Plastics Inc.
Valley Forge
VNU, Inc.

$500–$999
Anheuser-Busch Companies, Inc.
Arava USA Inc.
The Avenue Group, LLC
B & B Solutions
Bella Bella Gourmet
Bookstaff Companies, LLC
Catelli Brothers
Chefs de Cuisine Association of America, Inc.
Eber Bros Wine & Liquor Corp
The Emerson Inn & Spa
Ergo Chef
F. Rozzo & Sons, Inc.
Far Niente Winery
Freight Brokers International, Inc.
In New Jersey
Graham, Curtin & Sheridan
The Hale Group, LTD
Jean-Georges Management LLC
Kitchen Aid
Korbel Champagne Cellars
Kraft Foods North America, Inc.
Le Cirque 2000
Labels of New York
Macia Inspection & Testing Laboratories, Inc.
Mann’s Packing
Meats By Linz, Inc.
Microsoft Matching Gifts Program
North Country Smoke House
Pacific Rim Agencies, Inc.
Paris Brothers, Inc.
Ravenscroft Crystal
Remy Amerique, Inc.
The Sagamore
Stone Ridge Wines and Spirits
Tanimura and Antle
TGI Friday’s
Times Herald-Record
Top Hat Uniforms Co.
Two Chefs on a Roll, Inc.

$250–$499
670 Restaurant Corp.
AGREXCO
Alaska USA Seafood
Albert Fried & Co.
Amerada Hess Corporation
Assaggiatori Italiani Balsamico
Avanti Food Corporation
Bay House Restaurant
The Beine Foundation, Inc.
California Specialty Produce
Christopher’s Pastries, LLC
CIV USA, Inc.
CustomCraft Awards
Domaine Chandon
Duckhorn Vineyards
Dutchess County Economic Development Corporation
Eagles Nest Vineyard
Edibles, Etc.
FMB Real Estate Services LLC
Frederick Wildman & Sons, Ltd.
Freixeret Sonoma Caves, Inc.
Gioco Restaurant Corporation
The Harbor Grill Restaurant
Harmon & Castella Printing
Harris Ranch Napa Valley LLC
Hilton at Lake Placid
Hunter Mountain Ski Bowl
IBM Corporation
Joe’s Stone Crab Restaurant
The J. P. Morgan Chase Foundation
Kravet Fabrics
La Ferme Maison Rouge
Les Amis d’Escoffier Society of Connecticut, Inc.
Maisons Marques & Domaines USA, Inc.
Merril Lynch & Co., Inc.
Mesa Italiana
Merkur Tool Corp.
Mickey’s Linen & Tower Supply
MK Restaurant
Monterey Fund, Inc.
More Than A Mouthful Catering, Inc.
M.P.M. Vineyards
Prime Sites, Inc.
Raikes Family Foundation
Roosevelt Fire Department
Saputo
Silver Oak Cellars
Sleep Inn & Suites
Stellar Distribution
Time Warner Cable
Top Katz
Trade Commission of Spain
Winesellers, LTD
Withers Transportation
Woodsmoke Provisions

$100–$249
2 Chez
Airport Revenue News
Aladdin Tent Rental, Inc.
Almond Tree Manor, LLC
Altria Group Inc.
Am Chef...Will Travel
Amalfi
Apropos Services, Inc.
Aylmer’s Grille LLC
B & W
Barrington’s Restaurant
Bayou Inc.
Borrelli’s Italian Deli
Bridge Creek Catering
California Milk Marketing Board
Catskill Mountain Chapter of Trout Unlimited
C. B. Construction, Inc.
The Chefs Services Group
Chez Willys
Chicago Building Consulting Services, Inc.
Classical Wines of Spain
Coach Farms, Inc.
Commander’s Palace
ConAgra Foods, Inc.
Crostini
Cuisinart
D F M Enterprises, Inc.
Dade Community Foundation
Dennenberg Charitable Trust
Emeril’s Miami Beach
Emeril’s Restaurant
Ephesus Kebab Lounge
First Fidelity Capital Markets, Inc.
 Fitzpatrick’s Deli, Inc.
Foods of Spain
Fresh King Inc.
Front Burner Productions, LLC
The Garrison
Grand Affairs
Harry Wils & Company, Inc.
Heitz Wine Cellars
Heller Lumber Co.
Heritage Wine Cellars, LTD
Hinc Corporation
Hotel Dynamics, Inc.
Hyde Park Gallery
Jillian’s Restaurant, Inc.
John’s Building Maintenance
John’s Island Club
Kershaw Knives
The Kitchen Drawer
Lamb Weston, Inc.
Main Street LLC
Markham Novell Communications, Ltd.
Mayfair Avenue, Inc.
Meyer Corporation
Mid-Atlantic Pizza, Inc.
Molloy Pharmacy
Mother’s Bistro & Bar
National Hospitality Associates, Inc.
The Old Mystic Inn
Oystergirl, Inc.
Professional Chef Services
Restaurant and Wine Bar 315
The Robert Mondavi Corporation
Saltsman Construction Inc.
Shirkey Construction
Simply Good, Ltd.
Ski Windham
TJM Consulting, Inc.
Top Line Produce
Washington Mutual Matching Gift Program
Yan Can Cook, Inc.

$1–$99
A Moveable Feast, Inc.
Adams Fairacre Farms, Inc.
Applebees’ Restaurant
Beck’s Ice Creations
Chef For You, Inc.
Chicago Beverage Systems, LLC
Cod’s Restaurant
Coffee Corner
Crossroads Grille
Dining In, Inc.
The Henion Bakery
Hollywood Restaurant
Ice Matters, LLC
Lemnotis Family Enterprises, Ltd.
Mama Riso Restaurant
Merrill Lynch & Co., Inc.
Ming Tao T’ai Chi Chi’uan Studio, Inc.
Mise En Place Catering, Inc.
Old Chatham Sheepherding Company
Olympic Regional Development Authority of New York
Pete’s Famous Restaurant
Philip Howard Real Estate Brokerage
Phil N-Cindy’s Lunch, Incorporated
Pizza Myhrum Pottery
PSEG
R & B Caterers, Inc.
Shiloh Christian Church
Slava, Inc.
Steel City Diner & Bakeshop
Twist Restaurant
Unilever United States Foundation, Inc.
Warwick Valley Wine Co.
Wempe & Edick’s
Whisk, Inc.
The Willows Bed & Breakfast
Windham Restaurant Associates, Inc.
THE CULINARY INSTITUTE OF AMERICA 2005

OUR BENEFACTORS (CONT.)

ALUMNI

Class of 1947
$10–$100
Jefferson Evans
John Vincenzi

Class of 1948
$10–$100
George L. Hay
Andrew Tabak, C.E.C., A.A.C.

Class of 1949
$50–$100
Andrew F. Hoenig, C.E.C., C.C.C., C.C.

Class of 1951
$50–$100
James Gabriel, Sr.
Albert M. Jarvis

Class of 1952

Class of 1953
$25–$50
Ronald W. Oldham

Class of 1954
$50–$150
Mr. and Mrs. John H. Bogrette, Jr.

Class of 1955
$25–$250
Mr. and Mrs. James N. Padams

Class of 1956
$25–$100
Burgess M. Brightman
John Pete Crouth, Sr., C.C.C.
Edward J. Mason, C.P.C.
Charles Hadden Terry

Class of 1957
$25–$100
Walter R. Lindeboom
Malachi W. Sloan
Richard A. Treibel

Class of 1958
$25–$100
Walter R. Lindeboom
Malachi W. Sloan
Richard A. Treibel

Class of 1959
$25–$100
Ronald Brauman
Nicholas Follacchio, C.E.C., A.A.C.
Carl W. Pearson

Class of 1960
$25–$50
S. Reginal Leibensperger
Paul Rosin

Class of 1961
$25–$100
Gregory L. Contos
Edward D. Draper
Ronald Hunter

Class of 1962
$25–$500
Samuel D. Bavaro
James E. Bookstaff
Frank P. Lattuca, Jr., C.E.C.
Richard W. Oldham

Class of 1963
$100–$250
John S. Downs
Eric J. Ronson

Class of 1964
$25–$300
John Kenneth Clausen
Dan E. Fairbrother
James V. Farina, C.E.C., A.A.C.
Edmond J. Fioretti
Ralph A. Gardner
Timothy P. Kennedy, C.E.C., C.C.E.
Anthony J. Manganello, Jr.
Alvin F. Parson, C.E.C.

Class of 1965
$1,000–$2,500
Marcel A. Desaulniers, A.A.C.
Rodney Stoner

Class of 1966
$10–$100
Bruce H. Downie
Frank Faustino
John F. Lange
Gustav F. Lipp
Leonard F. Martin
Paul H. Schmidt
Robert J. Sheahan, Sr., C.E.C.

Class of 1967
$10–$200
David J. Baker
Leonard Charles Becker
Ralph E. Buesc
David Cushman Burkhardt
Leonard Matthew DeRosa
Rody J. Fitzgibbon, Jr.
Thomas Genevia
James Wallace Heywood, C.H.E.
Steven L. McNair, C.E.C.
Carl William Muhihauser
Dr. Vincent T. Nicolino
Gale Earle O’Malley
Richard R. Roy, C.C.E.
Maurice William West, C.W.C.

Class of 1968
$10–$200
Mark Walter Arnold
Donald Paul Campbell
Arthur Joseph Doucette
Gordon J. Didier
Kevin B. Higgins
Philip Howard
Richard David Kohlstrom
Robert Truman Lomond
Bernard A. Novak
Anthony Carlo Seta, C.M.C.
Edward J. Smalling, Jr.
Peter C. Stevens

Class of 1969
$25–$100
Frederick John Blair III
George C. Civillette
Paul E. Hebert
Raymond W. Heyman
Roy A. Johannersen
Michael Daniel Minerd
Stanley F. Rosko
Reverend Herbert Thomas Rylander
Montis C. Salo
Arthur Lee Thomas
Paul J. Williams

Class of 1970
$100–$250
Scott B. Dominack
Charles F. Fleming
Edward H. Huff
Thomas H. Prevost
Hubert C. Vickerilla, Jr.

Class of 1971
$100–$150
Harold F. Leeds, Jr.
Douglas John Polmann, C.E.C., A.A.C.
William George Spano
David G. Walls
George Zwetkow, C.E.C., C.C.C.

Class of 1972
$5,000–$7,500
Michael D. Spears

Class of 1973
$1,000–$2,500
Michael Henry Wilkinson

Class of 1974
$100–$300
Vincent Joseph Alberici, C.C.C.
Dennis Jeffrey Criscuolo
Robert J. Decicco
Michael Eugene Getzey
Angelo Grauso
James R. Griffin III
Richard Albert Hall
Stephen Hillery
Tony J. Scacca
Kenneth J. Sorensen
Keith Lamar Utley

Class of 1975
$10–$50
Geoffrey Birtle
Vincent Anthony Colucci
Charles Robert DeVries

Class of 1976
$5,000–$10,000
Mr. and Mrs. John H. Bogrette, Jr.

Class of 1977
$100–$250
Mr. and Mrs. James N. Padams

Class of 1978

Class of 1979
$100–$250
Mr. and Mrs. James N. Padams

Class of 1980
$50–$100
Mr. and Mrs. James N. Padams

Class of 1981
$100–$250
Mr. and Mrs. James N. Padams

Class of 1982
$50–$100
Mr. and Mrs. James N. Padams

Class of 1983
$25–$100
Mr. and Mrs. James N. Padams

Class of 1984
$50–$100
Mr. and Mrs. James N. Padams

Class of 1985
$25–$100
Mr. and Mrs. James N. Padams

Class of 1986
$50–$100
Mr. and Mrs. James N. Padams

Class of 1987
$25–$100
Mr. and Mrs. James N. Padams

Class of 1988
$50–$100
Mr. and Mrs. James N. Padams

Class of 1989
$25–$100
Mr. and Mrs. James N. Padams

Class of 1990
$50–$100
Mr. and Mrs. James N. Padams

Class of 1991
$25–$100
Mr. and Mrs. James N. Padams

Class of 1992
$50–$100
Mr. and Mrs. James N. Padams

Class of 1993
$25–$100
Mr. and Mrs. James N. Padams

Class of 1994
$50–$100
Mr. and Mrs. James N. Padams

Class of 1995
$25–$100
Mr. and Mrs. James N. Padams
John Robert Feist
John A. Garbelliano
David L. Hardy
Gerald A. James
Dennis Alfred Labbe
Marie McIntire
Stephen Owen Miller
Clifford Minakin
Robert E. Vanderbeek
Scott A. Weber

Class of 1974
$500–$999
Brad Matthews

$100–$250
Anthony Joseph Britz
Mr. and Mrs. Gary S. Coyle
Richard W. Jaked
Gustav J. Johnson
Jeffrey S. Muhlgeier
James L. New
Daniel L. Rebarchick
Tim S. Skidgell
Charles H. Woods
Walter S. Zuromski

$10–$99
Walter S. Zuromski
Charles H. Woods
Walter E. Eckbold
Walter G. Hessling
Mr. and Mrs. James Wallace Heywood, C.H.E.
Michael Francis Hughes
Donald Charles Luginbuhl
John Francis Maguire
Arnold Malin
V. Thomas Ney
Paul Vincent Pasateri
James E. Rakauskas

Class of 1975
$1,000–$5,000
Waldy Malouf
R. Douglas Martinides

$200–$500
Marcy L. Blum
Gary V. Burgstahler
William P. Egenlauf
Gregory Godon
Christopher O. G. Osborn
Lyle E. Oster

$100–$199
Steven Barron, C.E.C., A.A.C.
Susan A. Boroskas
Mark R. Cherrin
Wm. J. Decker, Jr., C.E.C.
John M. Farnsworth, C.E.C.
Dennis Egerton Holeca
Ronald Allen Hook
Alan Lamoureux
David Stewart Mitchell
William H. Rhamé, Jr.
Donald J. Smeinglio
Timothy B. Willis, C.E.C.

$10–$99
David J. Colella
James W. Contois
Dianne Dillman
Kevin Jude Dowling
Gus Gianopoulos
Bruce R. Hahn
Reinhard Hasenkopf
Jimmie M. Johnson, C.E.C.
Michael E. Kline
Mary Jane Laskowski-Seegmiller
Patricia May Ratcliffe
George M. Ryan, C.C.C.
Jean Marie Sammis
Donald A. Titus, Jr., C.C.C., C.P.C.
Kevin M. Williams

Class of 1976
$1,000–$1,500
Michael Howard Garbin, C.E.C., A.A.C.
Robert D. Passarella

$100–$500
Giuseppe Aiello, C.E.C.
Debbie M. Collins Barnes, C.C.C. and David Barnes
Mr. and Mrs. John Bloch
Frederick C. Brash
Mr. and Mrs. Gary S. Coyle
James B. Dean
Celeste DiFerro
John A. Gabriele
Paul C. Hiatt, C.E.C., C.C.E.
James Gabriel Higgins
Robert D. Hofmiller
Christopher G. N. Kolka, C.C.E.
David C. Levy
John W. McCarthy II
Daniel F. Ordons, C.E.C.
Anthony Piacentino
Guy Robert Reindold, C.E.C.
Ralph Edward Richardson, C.E.C.
Dennis Sandachafer
Scott Seitz
William Anthony Wiklundt, C.E.C., C.C.E., A.A.C.
Roy Yamaguchi

$10–$50
Peter Hall
Robert J. Hanne
Roger S. Kelly, C.E.C.
Barbara Kline and David Henion
Michael Joseph Koffler, C.E.C.
Ralph E. Logan, C.C.C.
Timothy R. Lynch
Michael A. Mana
Steven Mutt
Anthony G. Muncey
Larry D. Oberhaus
Frank N. Petersen, C.R.C.
Regina J. Petruzziello-Mason
Steven F. Swanson
Raymond G. Weaver

Class of 1977
$7,500–$10,000
Dr. L. Timothy Ryan, C.M.C. and Lynne Weems Ryan ’87

$1,000–$2,500
Mark Erickson, C.M.C. and Lisa Marie Erickson ’79
Sara S. Moulton

$100–$500
Francis J. Cicco
Richard W. D’Orazi
Gregory P. Fatigati
Jack Freedman
Jack A. Hilbert
Charles Moore
Sharon B. Nina and David Scott Nina ’85, C.C.E., C.C.E., A.A.C.
Gary G. Percivalle
Curtis A. Seidl

$10–$50
Sue Ann Ashton-Becker
Merriann Bell
Vincent W. Brewer
Phil Carney
Michael A. D’Addetta
Woody H. Danforth, Jr.
David D’Aprix
Robert S. Dennerlein
Michael D. Ducheneau
Alfred S. Fichman
William C. Franklin, C.M.C.
James William Freeland
Donald Richard Hamilton, C.E.C.
Jerome W. Hart
Sanford P. Ingber
Thomas C. LaBlanco, C.E.C., C.C.C., C.C.
Christopher Logan
Scott Risner
Paula Scharf
Stephanie M. Schorle
Jerome Vantaggi
Marcel Venelia
Thomas G. Warren

Donald J. Young, C.C.M.
Steven James Zickl
Samuel W. Zitman

Class of 1978
$1,000–$2,500
Jeffrey Ruben
John P. Doherty
John P. Dormann, C.E.C.
David A. Miguel, C.C.E., C.C.E.

$200–$500
Peter S. Bacile
Larry R. Boeckman
Lisa Marie Brebere, C.E.C.
Timothy C. Carr
Margaret A. Feairheller
Robert Garlough
David C. Graves
Eric Jonathan Karell, C.C.E., C.C.C.
Thomas P. Kief, C.H.E.
Diane E. Larsen, C.E.C.
Steven H. Lustig
Anthony T. Mucci
Michael A. Rizzo
Vincent David Ryan
Amy E. Schneider
John E. Schuberg, C.C.C.
Stephen J. Smith
Henry F. Woods, C.H.E.
Timothy Richard Zintz

$5–$50
John P. Benicvengo, Jr., C.E.C.
Timothy A. Benevelli
Nancy Lee Bourne-Sutton
Janet Whipple Boyer
Paul Rudolph Brosig, Jr.
Maureen Helen Burns
Maureen Anne Clancy
Constance E. Decker
Wendy Felts
Shari D. Goldstein
Edward Goodwin, C.C.C., C.C.
George B. Higgins, Jr., C.M.B., C.H.E.
Margaret Conroy Jacobs-Moses
David Howard Johnson
Paul Kavouksarian
Joseph F. Klug
Mary F. Ashe Mahr and Michael W. Mahz, C.E.C.
Thomas D. Mayer
Michael Dan Ostas
Steve Preston
William J. Roman
Louis R. Seger
James Segedy
Gail A. Sherman
Bruce Spivak
Harold I. Sulphen
Mark Douglas Tate
Catharine A. Tiffany
OUR BENEFACTORS (CONT.)

Richard W. Toth
William J. Troyanos, Jr.
David T. Williams

Class of 1979
$1,000–$2,500
Lori Daniel
Lisa Marie Erickson and Mark Erickson ’77, C.M.C.

$100–$500
Sheryl Lynn Allston
Bradley Carl Anderholm
Peter John Anderson
Debbie M. Collins Barnes, C.C.C. and David Barnes
Warren L. Bibbins
Antonios K. Boulos, C.E.C., A.A.C.
Gordon E. Christie
John E. Cuff
Robert E. Decker
James J. Praczkajlo, C.E.C.
Frank C. Poveromo
Mr. and Mrs. Barry Martin Pinsky
Steven Joseph Noschese, C.C.C.
Robert William Moesch
Bryan D. Mitofsky, C.C.C.
Anthony Charles Merando
Gordon Marshall Marr

$5–$50
Thomas and Sarah Villeneuve

$100–$99
Walter F. Swarthout
Mary Ann Standish

Class of 1980
$7,500–$10,000
Gregory G. Quillen
$100–$500
Mr. and Mrs. John W. Barricelli
William Briva
William Carmody
Nancy H. DeCherney and John M. DeCherney ’81
Mark M. Erker
Akiko Fujimori
Loren Warwick Garlachs
James Robert Greco, C.E.C.
Amy H. Greenberg
John M. Guattry
Michael T. Kelly
James Kirschner
Nancy Wheaton Langer and Jeff Langer
Bruce Saul Mattel, C.H.E.
Albert Repola
David N. Sonzogni
Brian Daniel Sullivan
Brendan R. Walsh
Douglas John Weber

$10–$50
Karen Howell Shaw Baron
Stephanie Beaty-Semke and Thomas J. Semke, C.E.C.
Robert E. and Barbara Bremer
Joel M. Comiskey
Donna Marie Donovan
Leonard W. Elias
John P. Foti
Susan Goldberg
Charlotte Goorevitch-Goldstein
Miriam Guererra
Paul John Hanke, C.E.C.
Vincent Brennan Hurley
William Joseph Joyce
Alan S. Kantor
Robin and David E. Keidel
Karen B. Kilhenny
John Joseph Leahy
Mark Timothy Lindsey
James Edward Lowe
Kenneth R. Mazur
Louis R. Pezzella
Mr. and Mrs. Philip S. Ribaudo
Harry E. Ross, Jr.
Richard R. Rossi
Joann Logue Torelli

Class of 1981
$10,000–$25,000
Brian W. Averna/Sara Lee Corp.

$1,000–$3,500
Ronald DeSantis, C.M.C., C.C.E., C.H.E.

$100–$500
Candy M. Argondizza
Louis Bauman
Tim Bean and Barbara N. Jordan ’82
JoAnn Carolia
Adeline V. Cuomo, C.C.C., C.C.E.
John M. DeCherney and Nancy H. DeCherney ’80
Barbara W. Easley-Clark
Christopher D. Georgett
John D. Hendrickson
William M. Hurst
David H. Radvine
Carla Ann Sabloff
Margery P. Schneider
Samuel Irving Sheps
Jay Granett Trube
Dennis G. Walz

$5–$50
Lois A. Altman
Carol Arena
Andrew Bacigalupo
Russell K. Baratz, C.E.C.
Richard Davidson Berlin III
Lester Allen Binnick, C.E.C.
Robert Bryant DeSantis
James L. DeSocio
David F. Gauchat
John T. Geoghan
Marc Haymon
Kevin Douglas Leary
Debra E. Lein
Paul A. Magro
Mark Adam Merle
Michael Fardus
James Sophocles Poulos
Erich Karl Rager
Diane Timmons-Shaffer

Class of 1982
$1,000–$2,500
Robert W. Finkmann

$100–$500
Karen A. Amarotico and Emile J. Amarotico ’83
Florence Anderson
John Patrick Botti
Christopher R. Bryant
David L. Burke
Stephen G. Corda
Douglas Peter Czufin
Sandra Marie Clark

Class of 1983
$1,000–$2,500
Barry E. Colman

$100–$750
Emile J. Amarotico and Karen A. Amarotico ’82
Timothy M. Ardinger
Kathleen Nilom Atencio
Kristine Karla Castillo
Christopher P. Chiarella
Linda A. Fargo
Stephen E. Giunta, C.M.C., C.E.C., C.H.E.
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Randall Dean Harris
Teresa A. Hartman
Andrew J. Klein
Nickolas Livanos
David J. Meltzer
Mark A. Miskiewicz
Christopher T. Nice
Mark Aaron Walker

$10–$50
James T. Bain
Kenneth W. Beck, C.C.C.
Donna Beyrer Christoffel
Sandra Marie Clark
Douglas Hawthorne Deacon
William M. DeLellis
Rose A. Donnelly
James W. Drew
Henry Joseph Earle
Kevin Allen Engoren
Ruth Fialbel-Schwarz
Tweya Fultz
Lisa Hageman
Gregg Michael Hawkins
Beth Kinsman-Gosch
Gene L. Lewis, Jr.
Kimberly F. Marden
James E. Moore
Diane C. Pinkham
John Ralph Piombino
Steven Rosen

$10–$99
Christopher P. Bitteker
Thomas Joseph Bradley, C.E.C.
James P. De Leo
Guy J. Fanelli, C.C.C.
Paul E. Finchy
Jeffrey H. Getzow
George W. Heam
Paul Bernard Herskens
Joel and Kathleen Hoffman
Scott E. Kalamar
Rosemary Lesser
Jon Middleton
Richard Anthony Panzera, C.C.C., C.C.E.
Michelle I. Tampakis, C.F.C.
Walter Christopher Visco

$100–$3,500
Brian W. Averna/Sara Lee Corp.

$1,000–$2,500
Class of 1981

$7,500–$10,000
Class of 1979

$100–$500
Class of 1980

$5–$50
Class of 1982

$100–$750
Class of 1983

$100–$2,500
Class of 1982

$10–$750
Class of 1983

$5–$50
Class of 1982

$100–$500
Class of 1980

$100–$2,500
Class of 1982

$100–$500
Class of 1981

$10–$99
Class of 1983

$100–$3,500
Class of 1983

$1,000–$2,500
Class of 1983

$100–$500
Class of 1982

$100–$2,500
Class of 1982

$10–$250
Class of 1982

$100–$2,500
Class of 1982

$100–$500
Class of 1982

$100–$500
Class of 1982

$100–$2,500
Class of 1982

$100–$2,500
Class of 1982

$100–$2,500
Class of 1982

$100–$2,500
Class of 1982
Ward Scheindlinger
Sherman W. Tribbitt
Dennis J. Van Ostendorp
Michael R. Vlasich, C.E.C., A.A.C.
Marc Anthony Yanni, C.E.C.

Class of 1984
$1,000–$2,500
Jane Myers Alexander and Moses T. Alexander
Brian F. Matt

$100–$500
Rosemary R. Burkholder
Andrew Jay Curtis
Patrick Daniel Dobbs, C.C.
Jonathan Eismann
Patricia A. Faucher
Robert C. Howard
DeWey Markham, Jr.
John A. McCarthy
Kurt A. Miller
John A. McCarthy
Dewey Markham, Jr.
Robert C. Howard
Patricia A. Faucher
Jonathan Eismann

Class of 1984
$10–$99
Daniel C. Turgeon, C.H.E.
Sara Elizabeth Sterry-Rutter
John R. Starkie
Matthew A. Schmid
Richard C. Redmer
Toni Ann Ram
Richard C. Redmer
Matthew A. Schmid
John R. Starkie
Sara Elizabeth Sterry-Rutter
Daniel C. Turgeon, C.H.E.

Class of 1985
$10–$50
Lee Birchansky
Tina Marie Mollica
David Scott Nina, C.E.C., C.C.E., A.A.C.
and Sharon B. Nina ’77
Toni Ann Ram
Richard C. Redmer
Matthew A. Schmid
John R. Starkie
Sara Elizabeth Sterry-Rutter
Daniel C. Turgeon, C.H.E.

Class of 1985
$100–$500
Edward McGehee Thompson, Jr. ’86/’97

Class of 1986
$10,000–$50,000
M. Cameron Mitchell
$1,000–$2,500
Robert Lee Foshay
Edward McGehee Thompson, Jr. ’86/’97

Class of 1986
$100–$250
Cynthia E. Balch Birchansky and Lee Birchansky
Gerard Hayden
Michael F. Hiznay
Mark H. Lahm
David Leicht, C.E.C., A.A.C.
Marc Newman
Peter C. Smith
Brendan Paul Vermillion
Eric Peter Wood

Class of 1986
$10–$50
R. Kevin Waggoner
Thomas Lawrence Vaccaro
Anna Anita Umar-Durr
Nell C. Staples
Joseph Anthony Scarmuzzi, C.E.C.,
Robert K. Roach
Dale A. Ritchey
Kenneth Alan Rath
Keith L. Poellot
Richard Pietromonaco and Stephanie Pietromonaco ’85
Anne Snider Reece
Peter J. Ricardo, Jr.
Lisa and Scott Rittweger
Elizabeth A. Rogers-Stone and Gary John Stone

Class of 1987
$7,500–$10,000
Lynne Weems Ryan and Dr. L. Timothy Ryan ’77, C.M.C.
$1,000–$2,500
Tony Dilucia

Class of 1987
$100–$250
Robert Joseph Celentano
Michael James DeGeorgio
Hisashi Furuichi
Joyce Wernick Jacobs
Daniel Latham
Brian Ross Light
Jo Ann Makovitzky
Paul E. Masterson
Thomas J. McCadle, Jr.
Randall S. Ploener
Keith Richard Stuart, C.C.C.
Daniel P. Wickett

Class of 1988
$5–$50
Eric Peter Wood
Brendan Paul Vermillion

Class of 1988
$100–$250
Stacia V. Bucnis
Luis A. Castanho, C.C.C.
Julie A. Clarkson
Philip J. Du Bon
Genevieve Felder, C.H.E.
Scott L. Garland
Christine Janicki-Fitzpatrick
Dan Henry Kish, C.H.E.
Mary Lee-Brody
William J. Ramsey

Class of 1989
$5–$50
Laura Levering Athey
Craig Budd Bellafiore
Alfred I. Botto
David Bruno
Daniel Edward Burrows
Matthew Chang
Thomas and Jeanmarie Cook
John B. Dodrill
Lauren S. Fals
John Fischer
Tracy Devitt Flowers
Ronald E. Martin, C.C.C.
Marc and Louise Mellillo
Kevin Michael Smith
Paul Vida
Joseph R. Wojtecki
Kimberly A. Youkstetter

Class of 1989
$1,000–$2,500
Andrew P. Hurst

Class of 1990
$100–$250
Philip Ralph Del Giudice III, C.E.C.
Khris G. Durso
Jim Hanner, Jr.
Justine H. Leger
Louis H. Moskow, C.C.C.
John Schrum, Jr.
John B. Snell
Class of 1990
$100–$500
Douglas S. Dodd
Robert William Fohr
Mark Kenneth Gagnon
Kari L. Kinder
David James Kramer
Steven F. Roberts
Kenneth P. Shirkey
Russell Todd Szekely
Dr. George P. Wilson III, C.C.

$10–$50
Richard W. Benz
Elizabeth C. Burnham
Thomas Campbell
Victor Hugo Chavez
Lawrence R. Gattens
William Henry IV
Mary Catlin Hinds
Lisa L. Kelley
Kathryn G. Love
Frank R. Miglino
Duane Alan Petro
Christian L. Rife
Robert J. Rizzo, Jr., C.C.
Michael A. Rudman, C.C., C.C.
John F. Rupp
Tina Louise Sarro-Lonski
Kevin E. Shea
Gregory Paul Ziegenfuss

Class of 1991
$100–$500
Michael Cardillo, Jr.
Paul Joseph Covalesky
Daniel James Danaher
Matthew Joseph DeCarolis
Tee I. Harbin
Michael Lauktert
Robert Thomas Murphy
Igor Nikov
Thomas Alan Quaakter
Michael Sean Quinn
William Casey Riley

$10–$500
Lawrence A. Anthony
Kathryn V. Briefs
Joseph William Ciacitura
Christopher Alan Coble
John Charles Conklin
William J. Covitz
Michael James Frankson
Jennifer Marie Giardina
Frank Gaines Harris IV
Jon Decker Jackson
Anthony Louis Lipot
Henri Patey
Deanna Pucciarelli
Rick Lee Shell
David Gene Weeks

Class of 1992
$100–$500
Gregory T. Bavaro
Douglas Wayne Bond
Matthew A. Cohen
Brodie Kirby
Philip Morace
James Morrison

$10–$500
Judith Bergstrom
Michael W. Blodad
Henry M. Dahl, C.S.C.
Steve Michael Gennodie
Dale Greenblatt
Stephen R. Justynski
Jeffrey S. Knipe
Jennifer Marie Giardina
Frank Gaines Harris IV
Jon Decker Jackson
Anthony Louis Lipot
Henri Patey
Deanna Pucciarelli
Rick Lee Shell
David Gene Weeks

Class of 1993
$5,000–$7,500
Chef Saul Singer, M.D.

$100–$500
Scott and Katharine Bishopp
Scott Thomas Esco
Stephen Goldner
Carol Hawran
Ralph Payne
Brigette Holmen Schattenfield

Class of 1994
$100–$500
Melissa Deans Alkinburgh
Anne A. Brandson
Drew Vincent Brenn
Michael Dean Buononato
David M. Chanesman
David K. Cooke
Christopher W. DeMark
Dana J. De Winter
Cheryl M. Jean
Kevin W. Roecker
Nancy M. Wood

$10–$500
Salvatore Joseph D’Agostino
Stephanie Decker
Karen Cammarota Iorio
Lorraine Karchenes
Lisa Koschak
Molly Goldman Kruger
William Martino
Andrew Musacchio
Leana Lea Nieves-Kastel and
Eric Werner Kastel
Cynthia Stark
Nathan J. Tweedy
Melissa Ventura and David W.
Ventura ‘95
Daniel S. Weiskopf
Robert Jason Willis
Eva Yourman

Class of 1995
$100–$500
Nancy M. Wood
Kevin W. Roecker
Cheryl M. Jean
Dana J. De Winter
Christopher W. DeMark
David K. Cooke
Michael Dean Buononato

$10–$500
Melissa Ventura and David W.
Ventura ‘95

Class of 1996
$100–$500
Cheryl Apodaca and William
Apodaca ‘95
David J. Apthorpe
Stephan A. Crocker
Ross M. Essner
Jody Schneider Laseter
Bruce M. Levin
James L. Messinger

$10–$99
Abdellah A. Aguenao
Michael Sean Bruscino
Michelle A. Cash
Edward Charles Conbeer, Jr.
Frances Victoria Connor
Alison Wells Cowen
Joseph Edward Flores
John Jacob Heide

$10–$99
Neal Garret Nemerov

$10–$50
Neal Garret Nemerov

$10–$99
Abdulrahman A. A. Aguenao
Michael Sean Bruscino
Michelle A. Cash
Edward Charles Conbeer, Jr.
Frances Victoria Connor
Alison Wells Cowen
Joseph Edward Flores
John Jacob Heide

$10–$99
Neal Garret Nemerov

$10–$50
Neal Garret Nemerov
Class of 1997
$1,000–$5,000
Louis J. Fusaro
Edward McGehee Thompson, Jr. ’86/’97

$100–$250
Leonard Eugene Campbell
Raffaele A. Cuomo
John DeFazio
Diana Delonis
John R. Durna
Michael Wayne Fuller
Peter Holt
Carol Speer Levenherz
Robert N. Minniti
Steven M. Swofford
Andrew I. Waild
Graham Waller

$10–$50
Pamela Louise Pruett
Norah M. O’Donnell and Geoffrey McPherson
Joseph Edwin Beck

Class of 1998
$100–$250
Joseph Edwin Beck
Matthew Stanley McPherson
Norah M. O’Donnell and Geoffrey O’Connell Tracy
Pamela Louise Pruett

$10–$50
Robert S. Elliott
Paul D. Hatfield
Scott Alan Jones
Jeffrey L. Keller
Andrew McDonnell
Charles Frank Perrone
Todd A. Raymond
Noel M. Richert
Yvonne L. Sobolewski-Dorf
Denise Ruth Drower Swidey
Elizabeth H. Wilcox
Albert I. Wu
Gordon M. Wyhopen

Class of 1999
$100–$250
Peter J. Degnan
Peter S. Georghegan
James M. Heim
Sylvia M. Henderson
Gilbert Brian Kulers
Wayne A. Norris

$10–$50
Mark C. Alexander
Jason Carron
Jason V. Da Silva
Peter Diaz
Jennifer Lynn Ingraham
Samuel A. Kameny
Joseph M. Killmer
Neil Foster Phillip
Stephen R. Primich
Brian A. Roland
Christopher Charles Smallwood
David A. Swanson
Troy D. Thivierge
Peter H. Ward
Susan R. Woytowich

Class of 2000
$100–$500
David John Anastasio
Lauren McElroy Browning
Andrea Hagan
Paul H. Levine
Troy Don Price
Martha Vicas

$5–$50
Vincent Accardi
Brenda Louise Barber
Stanley Garrett Bugs
William David Crozer
Christine T. Fahey
John F. Ferreira
Stephen Matthew Guiseppe
Joan Hom
Edward M. Jackson
Michelle Naomi Karr
Lynn Marie McGillivray-Tonelli and Francesco Tonelli
Donna D. Oliver
Margaret O. Puckett
Sasha Marie Rodriguez
Frank Blaise Trotta
Jennifer Lynne Weber
Thomas William Weber

Class of 2001
$10–$250
Alexa Carlson
Allysun Ivy Doty
Myat Thi Ha
Samuel Jimenez
Scott Koster
Thomas M. McNulty
Sarah Morgan
Jonathan Sherman
Daniel Sirower
Jeremy J. Sledge
Alicia Steilling
Tom Verjipapa
David Anthony Wojcikowski

Class of 2002
$5–$275
Juliana R. Biaardi
Jennifer Eve Beirne
Robert W. Bischof
Evon Robert Degaezato
Michelle Christine Emard
Christine H. Hermann
Sara M. Jones
Julia Ann Kilpatrick
Anthony J. Marino
Daniel N. Mordecai
Ryan T. Pang
Patricia Marie Quinto
Aaron J. Roczino
John David Saul
Christopher L. Sherburne
Petros D. Tsaboukas
Emiie Watkins

Class of 2003
$100–$250
Jared A. Bergen
Peter Michael Carl
Jason Bradley Davis
David Stephen Gresdo
Greenville George Sutcliffe II

$10–$75
Kenneth D. Cuomo
Scott Nathan Engberg
Joseph John Fugazzotto
Sei Fujimoto
Louise Laura Geller
Amalia Greco
Germain J. Haro
Bryan Foree Hopping
David Peter Piaccente, Jr.
James Dean Pohl
Joshua Evan Schlachet
Jennifer Stack-O’Connor
Toben Jon Stubee
Hollise Tiredi

Class of 2004
$100–$250
Matthew Keoni Flanagan
Adam Cary Leach
Owen Schuyler Mudge
Lauren Eberle Starling

$10–$50
Julia Rose Arcuri
Librada Patricia Cellis
Jesse Dunbar Cook
Hillary Anne Greene
Carol Ann Hazlewood
Charles Maxwell Hodges
Marissa D. Vega

Class of 2005
$100–$500
Geoff–Kee Koeneman and John K. Koeneman
Roslyn Suzanne Riggi

PARENTS
$10,000–$25,000
David Ferber and Dorothy Jordon
John L. Sharpe

$6,000–$9,999
Joseph Amendola
Vin DePasquale
Peter Ryan
Joan Sourenian

$1,000–$2,500
Paula Baron
Gail Baumann
Elizabeth Cech
Maynard and Barbara Dreas
Joan C. Kennedy

$250–$999
Nick and Emily Annas
Dr. Richard S. Blum
Lora Brody
Robert and Nancy Kincaide
Sang Chul Lee
Charles and Jean Massey
Sharlane Packar
Dr. Barry Persson
Michele Riggi

$100–$249
Drs. John and Jean Anastasio
Susan C. Carey and Robert T. Carey, Jr.
Carol Ann Carl
Joseph and Linda Flanagan
Margaret E. Gardner
Richard and Janice Giagnacova
Terrance and Barbara Hanlon
Beth Kennedy
Karim Leach
Steven Levenherz
Ralph Liparulo
Dineen Panidis
Roberto and Lorena Quant
Robert and Elisabeth Rabito
Charles and Carolyn Rietz
Greenville G. Sutcliffe
George and Rosemary Webster
John and Melanie Wozniak

$1–$99
Bonifacio T. Aala
Victor M. Ajoy
Alan J. Arcuri
Florante and Priscilla Balboa
Lora Blaine
Stephen J. Bransky
Diane Cannon

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Michael Critchley
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Mary Cross
Richard Cullen
Sue Cussen
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Marc Haymon ’81
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Angela Innello
Karim M. Janson
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and Cathy Jörin
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Rebecca Kent
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Kari L. Kinder ’90
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Pamela Kray
Johanna L. Kray
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George B. Higgins, Jr. ’78, C.M.B., C.H.E.
Wendy Higgins
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Colleen Huard
Ronald Hughes
Angela Innello
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The following expendable and endowed scholarships help continue our mission to provide CIA students with the world’s best culinary education. The students who benefited from a particular scholarship in Fiscal Year 2004–2005 are listed after that scholarship.

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- **Abbott Foods Scholarship**
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  - Amanda Bochain
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  - Hannah Casparian
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  - Andrew Curren
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  - Tony Roberts
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  - Jenelle Lombardo
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  - Lauren Griffin
  - Sean Griswold
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  - Richard Hanan
  - Kristin Hart
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  - Aaron McClafferty
  - Manuel Medina
  - Carrie Miles
  - Hannah Miller
  - Mary Mills
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  - James Mott
  - Gabriel Moya
  - Emily Mullin
  - Christian Murphy
  - Anthula Nicholas
  - Dylan Nickerson
  - Leslie Piccini
  - Antonio Pignanagrande
  - Kimberly Prince
  - Thomas Quinn
  - Anastasia Quinones
  - Matthew Raphael
  - Sara Reinhart
  - Carol Reyes
  - Talia Rotter
  - Stefanie Rubicco
  - Angelo Ruggiero
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  - Camellia Pan
  - Travis Weatherford
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  - Carlton McCoy, Jr.
  - Megumi Okada
  - Rachele Shafai
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  - Kirk Fujioka
  - Toiben Stubbee
  - Meena Throngkumpola
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  - Louis Ciola
  - Megan Fitzwater
  - Daniel Varady
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  - Justin Albertson
  - Nikivia Davis
  - Amanda Finch
  - Tristan Haas
  - Aaron Lesch
  - DeWayne McMurray
  - Dana Minuta
  - Lauren Mitterer
  - Donald Schiavone
  - Brandi Stephens
  - Allison Tartt
  - Milka Vergara
  - Jennifer Watkins
  - Andrea Wilkins
  - Natalie Wingle
  - Tara Zmuda
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  - Camellia Pan
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  - Mark Hill
  - Dennis Horton
  - Sally Johnston
  - Sophie Krueger
  - Meredith Luce
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Daniel Onedera
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Justin Reed
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Keith Smith
Laura Tappan
Lorraine Terry
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Jason Gerard
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Donna Leverenz
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Daniel Miller
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Juliet Moi
Eric Mooney
Mike Morf
Anna Nicolle
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Karan Schlegel
Mary Ann Schumacher
Cindy Scott
Vicki Sims
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Lance Sparrow
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Ellen Thompson
Rita Vonn Prater
Donna Weinman
Andi Werlin
Isabelle Wiley
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Triangle Shirtwaist Factory Fire Memorial Scholarship Fund

Veal Industry Leaders Scholarship

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Dr. Saul Singer ’93 & Susan Singer Scholarship
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Rachael Bowman
Jason Caslow
Kelvin Fernandez
Denise Garrett
Sevana Gharibian
Michael Hahn
Dennis Lofland
Guadalupe Ramirez
David Stem
Thomas Valdieso

Chef Fritz Sonnenschmidt Scholarship
Edan Bar-Lev

S.Pellegrino Scholarship
Chef Claude Swartvagher Memorial Scholarship
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Theresa Stanley

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Thomas Szachacz Memorial Scholarship
Maximilian Quattroone
Scott Turbee

Triangle Shirtwaist Factory Fire Memorial Scholarship Fund

Veal Industry Leaders Scholarship

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Debra Powell Memorial ESF
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Roy L. Reynolds Memorial ESF
Kevin Peoples
Willa & Ernie Royal Memorial ESF for Minority Students
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Stephen Chue
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J. M. Smucker Company ESF
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Thomas Hunter

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Ryan Dadufalza
Paul Greenblatt
Kathleen Hubler
Khoa Nguyen
John Nobis
Emily Olmsted
Stephen Orlando
Matthew Raphael
Brent Wasser
Erik Wunderlich

Rusty Staub ESF
Andrew Curren
Colin McGrath
Gabriel Rodriguez

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Erica Zanin

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Daniel Fernandes
Donald Schiavone

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Jonathan Tisch ESF
Eli Kulp
Nicole Tsikitas

UniPro Foodservice, Inc. ESF
Matthew Askelson
Robb Perez
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Mary Johnston
Sony Trifilo
Danielle West

Ray Wellington Wine Education ESF (sponsored by The American Institute of Wine & Food, New York Chapter)
Francesco Sansotta, Jr.

Ruth M. and Julius Wile ESF
Julio Aviles, Jr.
Jaclyn Burns
Adam Leach
Aaron Lesch
Karly Sauer
Amanda Senecal
Clinton Terry
Gretchen Thomas
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BENEFACTOR | FACILITY OR HONOREE
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**HYDE PARK CAMPUS**

**ROTH HALL**

Anheuser-Busch Foundation ..........Anheuser-Busch Theatre
ARAMARK ..................................Irving Greenfield Kitchen (K-1)
James Hutton Kitchen (K-2)
Donald Axleroad .......................Betty Axleroad Language Lab
Ed Hartley Benenson ..................Escoffier Restaurant Kitchen
Paul Bocuse .........................Escoffier Restaurant Kitchen
Julia Child ..........................Julia Child Rotisserie Kitchen (American Bounty)
Family and Friends of..............Craig Claiborne Hospitality Office
Craig Claiborne and Craig Claiborne Bookstore
Barry Colman ’83/More Than........Advancement Office
A Mouthful Catering, Inc.
Commanderie de Bordeaux ..........Display Case (Statler Walk)
Confrérie de la Chaîne ............Display Case (Statler Walk)
des Rôtisseurs
Continental Coffee Company ......Jacob S. Cohn Kitchen (K-5)
John and Clara Farquharson ....Farquharson Hall
General Foods Corporation ........General Foods Skills Development Kitchen
Guest Services, Inc. ............Guest Services, Inc. Conference Room
Hobart Corporation ................Hobart Kitchen (American Bounty)
Hotel Employees and ...............HEREIU Bar (American Bounty)
Restaurant Employees
International Union
Howard D. Johnson ..................Howard D. Johnson Pantry II
Iowa Beef Processors ...............Iowa Beef Processors Meat Fabrication Room
Kriendler-Berns Foundation .......H. Jerome Berns Boardroom

**MARSHALL MARRIOTT CONTINUING EDUCATION CENTER**

J. Willard Marriott Foundation ......J. Willard Marriott Continuing Education Center
Banfi Vintners .......................Banfi Vintners Dining Room
ComSource (NIFDA) .................ComSource Lecture Hall I
Ecolab ............................Ecolab Warewashing Room
J. Willard Marriott ................J. Willard Marriott Corporation
Corporation
Corporation Lobby
Dr. Lewis J. and ....................Dr. Lewis J. and Ruth E. Minor
Ruth E. Minor Skills II Kitchen
North American Companies/ ......North American Companies/
ABC Affiliated Distributors/ ABC Affiliated Distributors/
Sherman Memorial Fund Sherman Memorial Fund
Lecture Hall
<table>
<thead>
<tr>
<th>Benefactor</th>
<th>Facility or Honoree</th>
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<tr>
<td>SHUNSUKE TAKAKI SCHOOL OF BAKING AND PASTRY</td>
<td>Takaki Bakery Company, Ltd./ Shunsuke Takaki School of Andersen Company, Ltd. Baking and Pastry</td>
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<td>Family and Friends of Joseph Amendola Bakeshop</td>
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<td>Baron Galand Baron Galand Bakeshop</td>
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<td>GENERAL FOODS NUTRITION CENTER</td>
<td>General Foods Corporation General Foods Nutrition Center</td>
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<td>Anthony Athanas Anthony Athanas Chef’s Office</td>
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<td>Cres-Cor Cres-Cor Office</td>
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<td>Ecolab, Inc. Ecolab Warewashing Room</td>
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<td>Mr. and Mrs. Paul Elbling Mr. and Mrs. Paul Elbling Chef’s Table</td>
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<td></td>
<td>Baron Galand Baron Galand Pizza Area</td>
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<td></td>
<td>Helmsley Hotels Helmsley Hotels Classroom</td>
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<td>Hotel Employees and HEREIU Kitchen</td>
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<td>Restaurant Employees</td>
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<td>Statler Foundation Statler Learning Resources Center</td>
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<td>CONRAD N. HILTON LIBRARY</td>
<td>Conrad N. Hilton Foundation Conrad N. Hilton Library</td>
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<td>H. Jerome Berns Martha Berns Reading Room</td>
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<td>Cahners Publishing Company Walter Cahners Reading Room</td>
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<td>Danny Kaye &amp; Danny Kaye Theatre</td>
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<td>Sylvia Fine Kaye Foundation</td>
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<td>Statler Foundation Statler Foundation Reading Room</td>
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<td>Donald and Barbara Tober Donald and Barbara Tober Exhibit Room</td>
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<tr>
<th>Benefactor</th>
<th>Facility or Honoree</th>
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<tr>
<td>OUTDOOR FACILITIES</td>
<td>Anheuser-Busch, Inc. Budweiser Field</td>
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<tr>
<td></td>
<td>William and Patricia Anton Anton Plaza</td>
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<td>Louis Greenspan Louis Greenspan Fountain</td>
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<td>Charitable Trust Heinz Plaza</td>
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<td>H. J. Heinz Company Foundation Heinz Plaza</td>
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<td></td>
<td>Eleanor Lenich Peter Francis Lenich Memorial Garden</td>
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| RESIDENCE HALLS | Renaissance Corporation Renaissance Lounge, (Stouffer) |
| | Helmsley Hotels Hudson Hall |

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

| COLAVITA CENTER FOR ITALIAN FOOD AND WINE | Colavita USA/Colavita Colavita Center for Italian S.p.A./Ind. Al. Co. S.p.A. Food and Wine |
| | Bindi Dessert Service Bindi Dessert Station |
| | Catelli Brothers Catelli Butchery Station |
| | Joseph P. DeAlessandro Joseph P. DeAlessandro Dining Room |
| | Durkee/Tone Brothers, Inc. Durkee Herb Garden |
| | illycaffè, Inc. Illycaffè Hospitality Center |
| | Pollio Italian Cheese Company Pollio Pizza Station |
| | Family and Friends of Torre John J. Profaci Torre John J. Profaci |
| | R. Torre & Company Torani Bar |
| | San Pellegrino USA Entrata San Pellegrino |
| | Victoria Packing Victoria Packing Corp. Corporation |

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<tr>
<th>BENEFACTOR</th>
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<tr>
<td><strong>GREYSTONE CAMPUS</strong></td>
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<tr>
<td>Allied Domecq Wines USA ..............Allied Domecq World Wine Cellar and Private Dining Room (Rudd Center)</td>
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<td>Cakebread Cellars ...................Cakebread Kitchen (Rudd Center)</td>
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<td>California Raisin Growers ..........Raisin Growers Stairs and Demonstration Vineyard</td>
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<td>California Walnut Commission........California Walnut Commission Guest Room</td>
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<td>Cannard Fund .........................Cannard Herb Garden</td>
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<td>Clover Stornetta Farms, Inc..........Clover Stornetta Chef’s Table</td>
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<td>Walter J. Conti .......................Walter J. Conti Boardroom</td>
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<td>Cres-Cor Company .....................Cres-Cor Foyer</td>
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<td>Ken and Grace De Baun ...............Ken and Grace De Baun Café and De Baun Theatre</td>
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<td>Durkee/Tone Brothers, Inc ..........Spice Islands Marketplace</td>
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<td>Ecolab, Inc. ..........................Ecolab Theatre</td>
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<td>Kikkoman International, Inc ........Kikkoman International Room (Guesthouse)</td>
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<td>Kriendler-Berns Foundation ..........Kriendler-Berns Hospitality Center</td>
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<td>Landmark Vineyards ..................Landmark Vineyards Room (Guesthouse)</td>
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<td>Ferdinand E. Metz ....................Albert and Annie Metz Meeting Room</td>
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<td>Millstone Coffee, Inc ..............Millstone Barrel Room</td>
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<td>Napa Valley Vintners Association....Napa Valley Vintners Association Tasting Theatre (Rudd Center)</td>
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<td>Joel Peterson and ...................Ravenswood Atrium (Rudd Center)</td>
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<td>W. Reed Foster</td>
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<td>Joseph Phelps ........................Joseph Phelps Classroom</td>
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<td>Belle and Barney Rhodes .............Belle and Barney Rhodes Tasting Room</td>
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<td>Rudd Foundation ......................Rudd Center for Professional Wine Studies</td>
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<td>Jerry and Margie Schubert ..........Margie Schubert Library</td>
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<td>Simi Winery and ......................Simi/Chandon Classroom Domaine Chandon</td>
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<td>Statler Foundation ...................Statler Atrium</td>
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<tr>
<td>Sutter Home Winery ..................Sutter Home Garden</td>
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<td>Takaki Bakery Company, Ltd. ........Shunsuke Takaki Baking Center Andersen Company, Ltd.</td>
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<td>Ventura Foods .........................Vikings Range Corporation Tasting Theatre (Rudd Center)</td>
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<td>Chuck Williams .......................Williams Center for Flavor Discovery</td>
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<td>Wine Enthusiast Companies ..........Wine Storage (Rudd Center)</td>
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<td>Wine Spectator Foundation ..........Wine Spectator Greystone Restaurant</td>
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