The Future Starts Now
2006–07 Annual Report
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, 2006 through May 31, 2007, was submitted at the Annual Meeting of the Corporation of The Culinary Institute of America on October 27, 2007.
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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.
While at first glance this looks like just another “Yogi-ism,” closer consideration reveals a truth that is particularly meaningful for our industry and our college.

What did the future “used to be” in the food world? Not all that many years ago, aspiring food professionals had few programs from which to choose for their formal education. Food preparation emphasized only classic cuisines and techniques. Career paths were somewhat linear and limited as well—usually in a restaurant, hotel, club, or bakery. As a result, employment in the foodservice industry was considered a trade, not a profession, and chefs were trained accordingly.

A look into today’s crystal ball provides a very different picture of American foodservice, and The Culinary Institute of America is helping to shape this future through major educational initiatives, visionary innovation, and extensive investments in resources and scholarships.

As the growing emphasis on flavorful, healthful cooking is turning the spotlight on Latino, Asian, and other world cuisines, the CIA is advancing this evolution with its Center for Foods of the Americas in San Antonio, TX and an educational partnership in Singapore.

Similarly, the outlook for the culinary profession itself has changed dramatically. The foodservice industry has exploded into a worldwide phenomenon rife with opportunities as diverse as they are exciting. Research and development, network television and online media, corporate dining, the multitude of restaurant chains, resorts and cruise ships, catering, health care...there are so many paths, a young professional needs a road map to navigate it all.

New CIA curriculum innovation will provide that map for aspiring culinarians. This enhanced curriculum will build from core foundation courses in culinary arts or baking and pastry arts to give students the opportunity to further specialize and target specific careers for their future.

Extraordinary support from dedicated benefactors such as Kit Goldsbury and the J. Willard & Alice S. Marriott Foundation is resulting in expanded facilities and increased scholarship opportunities for students. This ongoing generosity enables us to continue to invest in the culinary leaders of tomorrow.

Inspired new programs for students, valuable partnerships, exciting technological advances, enhanced facilities...there have been many accomplishments and initiatives in recent months that will have a far-reaching impact on both the CIA and the foodservice industry. As you read about them in this report, you’ll see that we’re not waiting for the future to happen; we’re making it happen. Thanks to your support—and the support of all our dedicated friends and benefactors—the world’s premier culinary college remains on the leading edge of the ever-changing food world.

The future starts now.

DR. TIM RYAN, C.M.C.  WILLIAM C. ANTON
President  Chairman of the Board

"The future ain’t what it used to be.”

Yogi Berra, Hall of Fame baseball player and manager
Who among us hasn’t stopped to wonder what the future holds, and what we can do today to affect that future in a positive way? As we begin a new chapter in the history of The Culinary Institute of America, fresh off a rousing 60th anniversary celebration, these questions hold particular significance for everyone involved with the college.

As we gaze into the crystal ball to see what’s ahead for the CIA, an intriguing picture emerges. Extraordinary expansion and forays into many diverse global cuisines…visionary curriculum innovation that further aligns the college with the very best in higher education…strong industry partnerships that cement our leadership role in menu research and development…exciting new culinary products with the CIA logo emblazoned on them for all to see.

As we look, we wonder what years the crystal ball may be taking us to…five years down the road, a decade, or—perhaps most appropriately—a baker’s dozen worth of years? Then we realize, surprisingly, that all of this exhilarating activity begins in the year…2007!

For The Culinary Institute of America, the future starts now. The extensive, far-reaching initiatives and accomplishments at the college in the past year underscore the fact that here at the CIA, we’re not waiting for the future to happen…we’re making it happen.
Knowledge
For the Future
Much has been accomplished to advance knowledge for a remarkable future at the world’s premier culinary college. From California to Texas and from Asia to Europe, the CIA’s reach continues to stretch far beyond the confines of the main campus in Hyde Park. But while these endeavors are far-reaching, the spirit behind them is well within the original foundation of everything we do here at the CIA—education.
A New Dream for Latin American Cuisine

In May 2007, San Antonio entrepreneur and philanthropist Kit Goldsbury joined CIA President Tim Ryan in announcing an extraordinary partnership that brings a new dream—El Sueño—to American foodservice. Together Mr. Goldsbury and the CIA envision a future where Latin American cuisines are elevated to their rightful place among the great cuisines of the world. To make this dream a reality, the partners are creating a new education and research center—the college’s Center for Foods of the Americas (CFA)—to promote Latino diversity in the U.S. foodservice industry.

“Our vision is for the CFA to help raise awareness of Latin American cuisines as being among the world’s leading culinary traditions, with Latino chefs at the forefront of this movement,” Mr. Goldsbury says. “This is a chance to give back to an industry that was the source of my success, by creating educational opportunities that will open doors for others in the food industry.”

Dr. Ryan echoes those sentiments. “This exciting new center advances the CIA’s strong commitment to respect diversity in people, culture, and food,” he says. “With the Center for Foods of the Americas, the CIA will both increase its impact on the diversity of culinary leaders and further shape the direction of the cuisines enjoyed at the American restaurant table. Latin American cuisines are a rich source of new food experiences and innovations for our industry.”

The CIA’s new San Antonio campus will offer a 30-week certificate program in culinary arts and provide a focus for the study of Latin American cultures and cuisines. At maturity, 120 students will enroll in this program per year.

In parallel, a new facility at the CIA’s Hyde Park campus will feature specializations in Latin American cuisines for students earning their bachelor’s degrees. Graduates from the CFA campus in San Antonio may also continue their studies at Hyde Park, to earn either their associate or bachelor’s degrees with generous financial aid support.

The pilot program for the Center for Foods of the Americas originally opened in San Antonio’s historic Pearl Brewery in 2006. Under the tutelage of CIA faculty, 26 students have earned culinary arts certificates to date through the program. Looking ahead to the CFA becoming an official campus of The Culinary Institute of America, enrollment and programs will be expanded pending the opening of a new, 30,000-square-foot facility in 2009.
CIA faculty members (seated, left to right) Marc Haymon ’81, Ken Woytisek, and Hinnerk von Bargen traveled to Singapore to teach culinary skills to eager students.

Expanding the CIA’s Presence in Asia

When Singapore’s Ministry of Education went looking for a culinary partner for its global schoolhouse project, it turned to the CIA. With the goal of becoming the educational hub for all of Asia, Singapore has been recruiting institutions of higher learning that have worldwide reputations. The CIA joins such best-of-breed institutions as the University of Chicago School of Business and Johns Hopkins School of Medicine as a participant in the country’s ambitious social, economic, and educational plans.

Singapore’s Economic Development Board worked with the CIA to identify a host school within Singapore for a collaboration, leading to the selection of Temasek Polytechnic Institute. Since 2005, the CIA has worked closely with members of the Temasek staff and faculty to deliver a series of continuing education-style classes and certification testing. Now in a new phase of the collaboration, Temasek has begun to offer a three-year diploma program in Culinary and Catering Management, which incorporates liberal arts education with culinary-based technical training. The CIA has agreed to provide faculty for the culinary skills development semester, which lasts approximately four months.

CFA Leaves Indelible Mark on San Antonio Grad

When Joseph Dominguez graduated from the CIA’s Center for Foods of the Americas (CFA) with his culinary arts certificate last May, he demonstrated his enthusiasm for the college by showing off his new tattoo—the CFA logo indelibly inscribed on his left forearm.

Earning a culinary certificate at one time seemed unlikely for this native of San Antonio’s west side, where gang activity is prevalent and prospects of a fulfilling career are few and far between. Joseph found himself hopping from job to job and living paycheck to paycheck. But something shifted when he became a father to a beautiful daughter. For the first time, he wondered how he could be a role model for his child. The need to hear a sense of pride in his daughter’s voice when she called him Dad became too loud to ignore.

With a few random kitchen jobs under his belt, Joseph decided to step up to the challenge and apply for a position at the Hilton, and his newfound determination served him well. He got the job and today, after four years at the Hilton, he has become an integral part of the hotel’s foodservice team and a leader instead of a follower. He enrolled at the CFA with the help of an $8,000 scholarship, and his education began paying dividends—he was promoted to sous chef at the Hilton and received numerous awards, including Employee of the Year and Manager of the Quarter.

Each day, Joseph applies lessons he’s learned at the Center for Foods of the Americas to his job. He considers culinary school a life-changing event, and fully plans to continue his education in the degree program at The Culinary Institute of America in Hyde Park. How committed is he? He’s left a blank space on his arm for another tattoo—the CIA logo.
Other educational accomplishments have broadened the college’s teaching capabilities for the future:

- The Wine and Food Seminar for bachelor’s degree students, previously held only in California Wine Country, has expanded its reach to Italy and Spain, giving select students the opportunity to travel to these countries and study their wine, food, and culture firsthand.

- The college started offering its associate degree program in culinary arts at the Greystone campus in St. Helena, CA, giving students in the western United States the chance to earn a CIA degree closer to home.

- The college graduated its first class of Advanced Career Experience (ACE) students. The associate degree program for ACE students is an exclusive opportunity for professionals with four or more years of post-high school, full-time foodservice experience to earn a CIA degree in just 15 months. Those who qualify begin the program with six knowledge-equivalency credits and are eligible to have the externship requirement waived.

- To celebrate its largest-ever bachelor’s degree class of graduates, the CIA moved its commencement ceremony off campus for the first time since it began offering B.P.S degrees in 1995. The December 20, 2006 graduation was held at the historic Bardavon Opera House in Poughkeepsie, NY.

More great news: this past year, after site visits to both the CIA’s Hyde Park and Greystone campuses, the Middle States Commission on Higher Education officially reaffirmed the college’s accreditation, complimenting our progress, plans, people, campuses, hospitality, and more. Said the Commission: “The mission of the CIA is not just a set of platitudes on paper; it is very much alive, understood, and is being acted upon.”
Developing the Leaders of Tomorrow
Our mission was ever-present in the many process enhancements and new support services for students on the CIA campus.

While the principles of leadership have always been inherent in the curriculum of the college, the CIA is now bringing those principles to everyday campus life through a new Leadership Development Program. The goal of the program is to support the college’s objective to develop whole leaders and bring a new generation of leaders with vision to the foodservice and hospitality industry. Leadership speakers, outdoor adventure, capstone programming, and athletic pursuits will all factor into building better leaders on the CIA campus.

The college advanced students’ knowledge of the restaurant and hospitality industry through Career Fairs, a regular schedule of on-campus interviews, and various special events. For example, hundreds of students heard from a dozen leading women in foodservice who gathered at the CIA’s Hyde Park campus to examine the question of “Where are the Women?” in the culinary profession. The daylong program included a panel discussion, roundtable chat, presentation regarding media opportunities, and reception with students, faculty, and administrators. Panelists included CIA alumni Melissa Kelly ’88, Cat Cora ’95, and Kersti Bowser ’00, as well as industry notables Odessa Piper, Debi Benedetti, Gabrielle Hamilton, Helene Kennan, Nora Pouillon, Anne Quatrano, Karen Trilevsky, Lisa Ekus-Saffer, and Patricia Yeo. The program was sponsored by the campus chapter of Women Chefs and Restaurateurs, and supported by a grant from the Vocational Training Education Act (VTEA).

Counseling Services continued to expand outreach education about wellness-based prevention as well as mental health matters, and the new counseling office suite provides enhanced privacy and a more comforting space for students. An after-hours Nurse Assistance Line was established by Health Services for students to use on or off campus. And as part of the CIA’s ongoing comprehensive alcohol awareness program, the college implemented a new online individualized course that all students are required to take within their first two weeks on campus.
To accommodate more students living on campus, a sixth residence hall, Cayenne Lodge, is nearing completion, and plans are underway for a seventh lodge that will house twice as many students (140 total) as each of the first six. The construction of the lodges—with their sophisticated and energy-efficient geothermal heating system—serves as a model for future buildings at the CIA.

No report on the past year’s accomplishments would be complete without a shout-out—or should that be “shootout”?—to the college’s soccer team, the CIA Steels. The squad defeated Mount Saint Vincent’s College 4-3 to become the champions of the Hudson Valley Men’s Athletic Conference. The soccer team’s championship was the first intercollegiate athletic title ever for the CIA! This achievement gives evidence of the development value and vitality of student life at the CIA, which promotes learning both in and outside the academic programs.

As current CIA students show that they’re true champions, the college is finding new and creative ways to recruit a diverse body of aspiring culinarians to the campus. For example, the goal of All Aboard CIA, a recruitment initiative spearheaded by CIA Fellow Joseph McCann and his wife Anne, is to increase diversity at the college. The college sponsors bus and train rides from New York City to expose under-represented students to the campus and to the culinary arts as a career option. This past year, 37 students from the program ended up enrolling at the CIA, up from 21 the prior year. Plans are in the works for trips via Amtrak from the northern Virginia–Washington, DC area.

The college is also making great strides in working with National Student Organizations such as ProStart and SkillsUSA. Exciting new initiatives included “CIA Days” and the ProStart National Roundtable, as well as CIA ambassadors judging NSO competitions and hosting live cooking demos for NSO member educators. Such steps continue to help expose more students than ever to the benefits of a CIA education.

College recruitment has further penetrated online media to reach aspiring culinarians. Prospective students were able to enjoy an exclusive insiders’ view of The Culinary Institute of America with just the click of a mouse on Epicurious.com. This premier food Web site launched a Web-only video series, “Inside the CIA,” a behind-the-scenes look at the rigorous culinary education of four ambitious student-chefs. It marked the first time cameras have been allowed inside the CIA to produce a documentary series.
**New Learning for Enthusiasts**

In addition to its consistently popular food enthusiast courses and dining series programs, the CIA has introduced or enhanced a number of outstanding offerings for the ever-growing food enthusiast market.

One of the most exciting of these is the CIA Sophisticated Palate™ program, which combines the best of the CIA with the best of the Napa Valley to create the ultimate culinary experience for the distinguished food enthusiast. Led by award-winning chef John Ash and the college’s faculty, CIA Sophisticated Palate offers five unique epicurean adventures in the heart of the Napa Valley—Savoring the Flavors of Spain and Portugal, Exploring the Tastes of Southeast Asia, A Taste of Northern California, The Ancient Cookfire, and Cooking for the Next Half of Your Life. The programs showcase top-shelf foods and ingredients, coupled with an unforgettable learning environment amid Napa’s bountiful farms, lush vineyards, and celebrated restaurants.

Enthusiasts were able to explore their passion globally with the CIA as well. The college, in partnership with Viking Range Corporation, gave travelers the chance to discover the best of world cultures and cuisines during culinary travel programs to Mexico, the Mediterranean, India, Southeast Asia, and the American South. Each trip was led by a nationally recognized chef, writer, or other food expert knowledgeable of the country and cuisine being studied, as well as a team of local cooks and experts.

And for those who just wanted to learn about food from the comfort of home, the college’s Intellectual Properties Department released four new titles created specifically for consumers—the books *Baking Boot Camp*, *Vegetables*, and *Hors d’Oeuvre at Home*, and “The Best of Culinary Boot Camp” DVD.

These programs and advances set the stage for even broader teaching and training in the years ahead, as the CIA creates the future for culinary education.

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Food enthusiasts enjoyed talking with Chef John Ash at the exciting new Sophisticated Palate program at Greystone and continued to take advantage of a growing selection of CIA Boot Camp offerings such as “The Best of Culinary Boot Camp” DVD.
Innovation
For the Future
Discovery, vision, creativity, courage, conviction…there are many qualities that make one an innovator, and The Culinary Institute of America has been fortunate to be associated with people who possess these traits in abundance. Whether developing new ways for students to learn, introducing new technologies, or forging visionary partnerships, this innovative spirit has been on full display in the past 12 months.

“The future belongs to people who see possibilities before they become obvious.”

Theodore Levitt, American economist and professor, Harvard Business School
Curricula for a Brave New Food World

When Dr. Tim Ryan assumed the CIA presidency in 2001, he had a clear vision of the direction the college should take. It was evident that foodservice and hospitality was evolving into a more complex, increasingly specialized industry. For those pursuing culinary careers, a need for higher levels of education, more flexibility, and appropriate areas of specialization was emerging. So Dr. Ryan and the college set in motion a specific plan to take the degree programs to a new level, introducing curriculum innovations that will most effectively prepare tomorrow’s culinary leaders to meet the future.

Led by Vice President of Academic Affairs Dr. Peter Rainsford, the education team has begun to reshape and refocus competencies in preparation for a semester model that not only aligns with our higher education goals, but with the emerging industry trend toward more specialized career paths.

CIA faculty plays a critical role in the process. An initial integrated group of faculty and staff members developed the core curricula. Then representatives from each of the key education areas formed Curriculum Action Teams—in culinary innovations, baking innovations, restaurant innovations, and liberal arts and business management—to develop overall learning objectives, professional learning objectives, and course descriptions.

Some adjustments are already underway. Curriculum was added to breakfast and lunch cookery competencies to focus on the “non-commercial” food segment. This offers students more experience with large-volume production, and provides additional food choices and expanded dining hours for the college community. The CIA is also enhancing its global courses to further study the ingredients, cooking techniques, and cultures of the Mediterranean, Asia, and the Americas. And the college expanded its elective offerings to include Special Topics in Writing, Nutritional Ecology, and Women in Leadership.

These improvements are just the appetizer for the curriculum innovation work that is underway. The team will spend the next year further developing the core courses, requirements for specialization, and electives, and will analyze and plan for the impact this transition will have on other areas of the college.
Technology for a New Generation

The CIA is leveraging new technology to revolutionize the way on-site and classroom training is delivered to students.

An innovative new ProChef® training program created by the college is being offered in two multimedia formats. Podcast training modules are convenient, downloadable applications. They offer easy informational access for chefs-in-training and enable busy individuals to train live in the kitchen or on the floor instead of in a classroom. And ProChef Pay-Per-View allows “rental” of training sessions for viewing on a computer at any time and at any location—kitchen, home, or wherever you may carry your laptop.

From the Greystone campus, the CIA earned a 2007 James Beard Foundation Award in the category of Best Webcast. The college’s Webcast entry, “The World Culinary Arts Series: Savoring the Best of World Flavors: India, Spain, Mexico, and Thailand,” was hosted by Chef-Instructor Bill Briwa ’80, produced by CIA staff members Greg Drescher and John Barkley ’97, and directed by Chad Wilmoth.

The college also introduced new recipe management software—i-Cook ProChef. Offered in association with Lifeware TEK, a leader in interactive technology solutions for the food industry, this easy-to-use, step-by-step recipe tool is ready to become the industry standard.

And, further using your computer, you can read the CIA’s ProChef SmartBrief, a new daily electronic newsletter that delivers the most important culinary news of the day via e-mail right to your desktop free of charge. ProChef SmartBrief is a joint creation of the CIA and SmartBrief, Inc., a leading electronic publisher based in Washington, DC. The e-newsletter already enjoys a circulation of thousands of industry professionals around the world.
Partnerships for Innovation Excellence

The Culinary Institute of America is promoting food and menu innovation through its visionary partnerships with giants of industry and education.

Industry leaders converged at the CIA’s Greystone campus for the 9th Annual Worlds of Flavors International Conference & Festival. The focus—Spain and the World Table: Regional Traditions, Invention, and Exchange—featured an all-star international roster of top chefs and wine and food experts. Headlining the event was the chef/owner of Spain’s celebrated El Bulli restaurant, Ferran Adrià, arguably the best chef in the world. It was the largest conference ever presented in the United States on Spanish food and wine, and the extraordinary interest it generated suggests Spain will have even more impact on future menus.

In continued exploration of the best in food and cooking from around the world, the CIA—in association with Unilever Foodsolutions—introduced the “World Culinary Arts” DVD series. Each DVD features experts from a specific culture and cuisine in conversation with a CIA chef or other culinary expert, and includes recipes, step-by-step demonstrations, and shots of finished dishes with presentation notes, along with additional online supporting materials. The “World Culinary Arts” DVD series is available to industry professionals for a nominal fee.

The Sweet Taste of R&D

Karen Schwarck has worn many hats in her career—Army Reservist, medical lab technician, instructor in cake decorating, marketing supervisor, bakery owner. But there was one field in particular that drew her to the CIA’s baking and pastry program.

“I knew from the beginning I wanted to do R&D,” says Karen, who is working toward her bachelor’s degree at The Culinary. When she externed at Masterfoods USA–M&M/Mars, she was the first CIA student to work in the product development kitchen and pilot area for the Frozen Technology Group—the division that makes Dove Ice Cream. Her work there helped her qualify for the prestigious MenuMasters scholarship geared for students planning careers in research and development.

A 37-year-old mother of two girls, Karen served in the Army Reserves from 1991 to ’99. After gaining some cake decorating experience, she opened a bakery, Let Them Eat Cake, in southwest Florida. But a change of focus soon followed, borne of necessity. “At four, my youngest girl was diagnosed with type 1 diabetes,” she explains, “and I was not able to produce all those lovely cakes and chocolates (for her).”

Now that Karen’s well along in her degree program at the CIA, her goal is to research quality alternative products for people with special dietary needs—not just for diabetes, but also Celiac disease, childhood obesity, heart disease, and other conditions. Her daughter remains foremost in her mind. “I want a syrup that I think is good and that she can eat,” she says. “I want an ice cream I think is good, and that she can have.” It’s clear there’s one title that drives Karen Schwarck’s passion for R&D above all others—mom.
Harvard Medical School and the CIA launched their pioneering initiative Healthy Kitchens, Healthy Lives: A Leadership Conference Bridging Nutrition Science, Health Care, and the Culinary Arts. At this unique, semi-annual gathering—held at the CIA's Greystone campus in the Napa Valley—health professionals from around the country participate in seminars led by Harvard scientists. Then they explore the delicious possibilities of healthful food and its preparation in hands-on cooking workshops led by CIA chef-instructors. The goal is for attendees to take what they have learned at the conference and incorporate it into their own lives, enabling them to become role models and teachers for their patients.

The CIA and the Harvard School of Public Health successfully collaborated on the Third Annual Worlds of Healthy Flavors Leadership Retreat at the CIA at Greystone in the Napa Valley. In addition to examining current efforts to expand healthy menu choices in American foodservice, Worlds of Healthy Flavors experts and attendees explored the next generation of healthy menu R&D strategies. The combined input of leading-edge nutrition research, flavors of world food cultures, and best practices from America’s most innovative professional kitchens provided a fertile base for attendees’ innovative thinking.

Further reinforcing its prominent role as an innovator in foodservice research, the CIA established The Menu R&D and Flavor Discovery Initiative, a program dedicated to the science of food research and development for the foodservice industry. At this stage, the initiative has five supporting partners—The Coca-Cola Company; Campbell Soup Company; Tyson Foods, Inc.; Ventura Foods; and Nestlé USA, Inc.—each pledging their support for applied research, student scholarships, and curriculum development. The partnership will underscore the expansion of menu research and development as a critical foodservice discipline and viable career choice.

Whether hosting a conference for seasoned professionals, researching menu solutions for industry leaders, or designing training materials for developing chefs, the CIA’s team of innovators continues to imagine the possibilities for a growing culinary world.

“WE HAVE TRAVELED ALL OVER THE WORLD, AND WE HAVE NEVER, EVER HAD THE KIND OF INCREDIBLE EXPERIENCE THAT WE JUST HAD AT THIS CIA CONFERENCE.”

Ferran Adrià, chef/owner of El Bulli restaurant in Spain, at the Worlds of Flavor Conference & Festival

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Investment
For the Future
At the CIA, we know our aspirations to shape and lead the future require investments today—personal investments across the CIA community to be and do our best; philanthropic investments in the college’s mission; and institutional investments in resources for education, research, and scholarships. This has been a special year for investments, with many new accomplishments by faculty and alumni, and major Advancement events and gifts adding to the college’s capabilities and endowments.
A History of Support

The Marriott family has been making history alongside the CIA for more than 40 years. From 1964 to 1968, when the CIA was still housed on the Yale University campus, Woodrow Marriott represented Hot Shoppes, Inc. as a member of the college’s board. In 1969, J. Willard Marriott, Jr. continued to represent the Marriott family on the CIA’s board, and he helped the college transition to its new location in Hyde Park, NY with a gift toward the New Campus Fund.

This was a new era in the college’s expansion. Marriott support of scholarships, facilities, and educational programs over the next 30-plus years helped the CIA evolve from a vocational training school into the premier, regionally and nationally accredited culinary college that it is today. Marking perhaps the most significant addition to the new campus at the time, the Marriott family pledged $1 million in 1999 to create the J. Willard Marriott Continuing Education Center. Additional support established The Marriott Career Planning Center at the Hyde Park campus.

And the recent $5 million gift and establishment of the Marriott Pavilion (page 29) will have a tremendous impact on CIA students pursuing foodservice and hospitality education.

The J. Willard and Alice S. Marriott Foundation was established in 1965 with the purpose of giving back to the community. Under the current direction of J. W. Marriott, Jr. and Richard E. Marriott, the Marriott Foundation is dedicated to helping youth secure a promising future, especially through education on the secondary and higher education levels, mentoring, and youth leadership programs. Equally important are organizations that help provide relief from hunger and disasters; support people with disabilities; and create gainful employment opportunities for vulnerable youth and adults.

Personal Investments

The college’s faculty and staff serve as outstanding role models for our students, through their accomplishments, professionalism, and commitment to excellence. Their investments in lifelong learning and educational excellence advance the college’s mission every day.

President Tim Ryan was honored as Entrepreneur of the Year by the International Association of Culinary Professionals (IACP). This special award, recognizing a leader who has championed the development and growth of a cooking school or company, was presented during the IACP Awards of Excellence in Chicago.

Steven Kolpan and Michael Weiss, professors in wine studies at the CIA, have been honored by the European Wine Council as Wine Educators of the Year for 2007. The European Wine Council includes trade representatives of eight European wine-producing nations in the United States.

Left: Tim Ryan receives the IACP Entrepreneur of the Year award. Below: Michael Weiss and Steven Kolpan share a toast and an honor—2007 Wine Educators of the Year.

Richard E. Marriott (left) and J. Willard Marriott, Jr. lead the Marriott Foundation’s efforts to help educate the culinary leaders of the future.
A team of 18 CIA faculty members took home the Marc L. Sarrazin Trophy from the 138th Annual Salon of Culinary Art in New York City. The Sarrazin Trophy is awarded for the grand prize in buffet presentation, and the CIA’s victory marked the sixth time in 12 years that the college has won the trophy. The CIA team consisted of captain Eric Schawaroch ’84, David Bruno ’88, Certified Master Chef Lyde Buchtenkirch (retired), Certified Master Baker Kate Cavotti, Phillip Crispo, Joseph DiPerri ’77, Alain Dubernard, Richard Gabriel ’77, Charles Garibaldi ’84, Certified Master Chef Thomas Griffiths ’80, Damir Juric, David Kamen ’88, Alison McLoughlin ’93, Francisco Migoya, John Reilly ’88, Mauro Sessarego, Certified Master Baker Jürgen Temme, and Thomas Vaccaro ’85.

During a visit to The Culinary Institute of America in Hyde Park, NY, Senator Hillary Rodham Clinton announced the next phase of her Farm-to-Fork initiative. Farm-to-Fork was launched in early 2006 at a symposium on the CIA campus, where New York State colleges and universities were encouraged to use local farm products to both raise the quality of the food served at college dining halls and to support farmers. In her speech at the CIA, Senator Clinton announced that schools, hospitals, emergency food outlets, and other institutions were added to the initiative. “We’re all in this together, and there is nothing more important than supporting the people who produce the food.”

Doing their part to support local agriculture, the CIA’s Brad Matthews ’74, director of purchasing, and Paul Wigsten, the CIA’s produce buyer and himself a Dutchess County farmer, received the Glynwood Annual Harvest Award in the “Good Neighbor” category. Brad and Paul helped the CIA develop a farmers’ program that has led to nearly $400,000 worth of annual purchases from regional farmers. They also helped teach other local colleges and institutions how to effectively source local foods.

Alumni Investments

When someone invests valuable time and effort in building a successful career or business, one satisfying return on that investment is recognition from peers. Graduates of the CIA continually receive some of the most sought-after and prestigious accolades in the industry.

Eleven establishments with CIA alumni ties were included among Gourmet magazine’s Top 50 Restaurants—Alinea, Grant Achatz ’94 (Number 1); The French Laundry/Per Se, Jonathan Benno ’93 (3); Spago, Sherry Yard ’91 (4); Le Reve, Andrew Weissman ’96 (6); Magnolia Grill, Ben Barker ’81 and Karen Barker ’81 (11); Restaurant August, John Besh ’92 (22); Jean Georges, Johnny Iuzzini ’94 (27); Providence, Michael Cimarusti ’91 (35); Sanford, Sanford D’Amato ’74 (40); York Street, Sharon Hage ’84 (41); and Nana, Anthony Bombaci ’88 (50).

CIA graduates again took home James Beard Awards—Grant Achatz ’94, chef/owner of Alinea in Chicago, was named Best Chef: Great Lakes Region and Todd English ’82 won an award for Best Television Food Special for his show “Food Trip with Todd English.”
Another pair of alumni work at establishments honored with prestigious Ivy Awards from Restaurants & Institutions—CIA Fellow Dale Miller ’79, executive chef and vice president of Jack’s Oyster House; and Chuck Davies ’80, executive chef at the University of California, Berkeley. The Sea Grill, one of CIA Trustee Nick Valenti’s Patina Group restaurants, also received an Ivy Award under the leadership of executive chef and CIA graduate Ed Brown ’83, who is now opening his own New York City restaurant, eighty one.

And two more alumni were among the International Foodservice Manufacturers Association Silver Plate winners—Susan Feniger ’77, co-chef/owner of Border Grill & Ciudad Restaurants, for Independent Restaurant; and Trustee M. Cameron Mitchell ’86, president, Cameron Mitchell Restaurants, for Chain Full Service. CIA Fellow Rick Postiglione also won a Silver Plate, and Trustee Jon L. Luther was awarded the Golden Plate and named IFMA’s foodservice operator of the year.

Ilan Hall ’02 was the winner of the second season of “Top Chef” on the Bravo network. Ilan, who took home the $100,000 grand prize, competed against fellow CIA grad Marcel Vigneron ’04 in the program finale. They were the remaining survivors from the original group of 15 contestants. CIA graduates have won both seasons of the popular show; Harold Dieterle ’97 earned the title of “Top Chef” the previous year.
In 2007, the college launched programs to acknowledge industry achievement and build financial resources in new and exciting ways.

The Culinary Institute of America presented the CIA Leadership Awards to commemorate the success and achievements of luminaries in the foodservice industry at the college’s Annual Gala dinner in New York City. The elegant “Augie” award statuette was named in honor of Auguste Escoffier, one of the world’s most renowned and influential chefs. “Augie” recipients were Norman Brinker, Chairman Emeritus of Brinker International, who was inducted into the CIA Hall of Fame; leading American chef and restaurateur Thomas Keller, who was named Chef of the Year; and Steve Ells ’90, founder and CEO of Chipotle Mexican Grill, and Jonathan Benno ’93, chef de cuisine of Per Se, who received Alumni of the Year awards. Syndicated columnist and cookbook author Liz Smith served as emcee for the evening, which raised more than $1 million for the CIA’s scholarship endowment for future culinarians.

The CIA’s Greystone campus is now home to the Vintners Hall of Fame, a showcase to honor the men and women who have been responsible for the establishment, growth, and worldwide prestige of the California wine industry. The First Annual Vintners Hall of Fame Induction Dinner was held at Greystone, with the proceeds benefiting Culinary Institute of America scholarship funds for wine studies, as well as the development of food and wine programs at Greystone. The inductees were: Robert Mondavi in the Pioneer category; Maynard Amerine and Harold Olmo in the Icon category; and André Tchelistcheff, Georges De Latours, Charles Krug, Agosten Haraszthy, Gustave Niebaum, and Brother Timothy in the Founders category. Each inductee has been honored with a sculpture in his likeness—as well as a brief history of his contributions—mounted on one of the 2,200-gallon historic wine barrels at Greystone.
Major Gifts for the Future

The need for new courses, reference materials, and student learning experiences will surface as we transition into a semester-oriented educational model. This means more stand-alone academic centers, expanded faculty, enhanced state-of-the-art culinary and baking equipment, upgraded classrooms—even a new education center that dramatically expands Roth Hall. It also means a continued focus on building the endowment, not only to support these endeavors, but to ease the financial burden on future students.

Thanks to many dedicated friends who have stepped forward to invest their own time and resources in the CIA, we’re off to a great start in shaping our future.

The largest gift in the history of culinary education spearheaded the CIA’s move to establish the Center for Foods of the Americas in San Antonio, TX. That dream started when the CIA first served as a consultant to entrepreneur and philanthropist Kit Goldsbury in support of a pilot program for culinary education in San Antonio. Mr. Goldsbury then made a generous and ground-breaking gift to fund a more comprehensive, national initiative, pledging $35 million to the CIA—$20 million of which is earmarked for scholarship programs, as well as $7 million targeted for the construction of a new facility in San Antonio to house the CFA.
Continuing its extraordinary history of support, the J. Willard & Alice S. Marriott Foundation pledged $5 million to establish the Marriott Pavilion. An extension of the existing J. Willard Marriott Continuing Education Center, the Marriott Pavilion will offer a premier facility for undergraduate education and industry services including menu, product, and professional development. It will accommodate up to 1,000 guests and encompass 33,000 square feet of space incorporating a conference center with seminar rooms, a theater-style demonstration kitchen, an auditorium, interactive audience response technologies, and video-conferencing capabilities. The two-floor structure will tie together the existing Continuing Education Center and the General Foods Nutrition Center, home of St. Andrew’s Café.

The Society of Fellows—with a restructuring of its mission and a redefinition of member roles—has evolved into a major fund-raising organization for the CIA. The group’s mission is to enhance the quality, excellence, and reputation of the college. Its members serve as dedicated ambassadors and ardent champions of the CIA and its students. Resources provided by the Fellows help to fund scholarships, strengthen academic programs, and provide for facilities and technology that enhance the quality of education and the lives of students on both campuses.

There’s great reason for optimism as we look ahead at needed investments. We’ve just completed a very strong year for fund-raising. The momentum is building. With the help of so many alumni and friends who believe in the dream, The Culinary Institute of America is well-positioned to meet the challenges of an ever-changing foodservice industry…and to help shape the future.

It starts now.
**2006–2007 FINANCIAL HIGHLIGHTS**

*Financial Stability for the Future*

The Culinary Institute of America continues to maintain financial stability and growth in support of its ongoing leadership role as the world's premier culinary college in the years to come.

*Operating Revenues Grow*

The CIA’s **total revenues** grew to $128.7 million, an increase of $10.2 million, or 9%, from last year. Tuition, housing fees, strong investment returns, and significant gift income were the primary contributors to the college’s strong revenue growth.

Total degree program enrollment at the Hyde Park campus remains strong. All four degree programs—associate in culinary arts and baking & pastry arts and bachelor’s in culinary arts management and baking & pastry arts management—continue to be in demand. An increasing number of students are determining that earning a bachelor’s degree is an important step for their careers. Enrollment at the Greystone campus was also strong, in the new A.O.S. degree program and in the Accelerated Culinary Arts and Baking and Pastry Arts Certificate Programs. With this enrollment success, the college continued to enhance on-campus housing choices for students at the Hyde Park and Greystone campuses.
Continuing education remains a strong revenue generator for the college. Revenues from non-credit and training tuition and conference fees totaled more than $9.1 million, increasing $1.1 million, or 13%, from last year. Continuing education covers a diverse range of services, including custom programs, courses for professionals, conferences, educational retreats, food enthusiast courses, industry research and development support, and distance learning.

The CIA received more than $10.3 million in financial support from donors, which was $2.8 million, or 38%, more than we received last year. Contributions—which account for 8% of the college’s total revenue—help fund existing and future facility construction, increase the endowment, and support student scholarships. In addition, the CIA kicked off the new fiscal year by celebrating the forthcoming gift of $35 million from entrepreneur and philanthropist Kit Goldsby.

Endowed Investments Continue to Rise

Endowed investments grew to $92.3 million due to donor contributions, internal reinvestment, and solid investment returns. The CIA’s total endowment fund grew $25.2 million, or 37.5%. The endowment helps support student scholarships, as well as facility maintenance and quality initiatives.

Assets Increase Once Again

The college’s assets were $310.8 million, an increase of $39.5 million, or 15%. The largest asset increases were in property, plant, and equipment (PP&E) and endowed investments. The CIA continued its re-investing in PP&E in order to maintain and enhance its world-class facilities. PP&E grew to $172.3 million, an increase of $7.5 million.

Continuing Education Remains a Strong Revenue Generator
Major new projects at the Hyde Park campus included the construction of Ginger Lodge and Cayenne Lodge, and renovation of key areas of Roth Hall—the Apple Pie Bakery Café savory kitchen, the Student Services wing, hallways in the third and fourth floor office areas, and the building’s main entrance.

**Consolidated net assets (equity)** increased $25.7 million, which represents a 16.9% return on net assets.

**Financial Aid Supports Students**
Financial aid provided to our students from all sources (Federal, State, private donors, and the CIA) totaled $55.1 million, an increase of more than $1.4 million. 90% of the students receive some form of financial assistance. Student loans were $37.6 million, or 68%, of all disbursed aid. CIA and private donor scholarships were $12.3 million, an increase of 27%. The college received and disbursed to students more than $2 million in Federal PELL grants.
# CONSOLIDATED BALANCE SHEET

May 31, 2007 (with comparative figures for 2006)

In Thousands

<table>
<thead>
<tr>
<th>2007</th>
<th>2006</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ASSETS:</strong></td>
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<td>Cash and Cash Equivalents</td>
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<td>Investments</td>
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<td>Student Accounts Receivable</td>
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<td>Amounts Due from Government Agencies</td>
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<td>Other Receivables</td>
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<td>Inventories at Cost</td>
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<td>Prepaid and Other Assets</td>
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<td>Contributions Receivable</td>
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<td>Deposits with Trustees</td>
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<td>Bond Issuance and Related Costs</td>
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<td>Current Valuation of Derivative Instruments</td>
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<td>Loans to Students</td>
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<tr>
<td>Property and Equipment</td>
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<tr>
<td><strong>Total Assets</strong></td>
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<th>2007</th>
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<td><strong>LIABILITIES:</strong></td>
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<td>Accrued Liabilities</td>
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<th>2007</th>
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<td><strong>Total Net Assets</strong></td>
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<th>2007</th>
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</thead>
<tbody>
<tr>
<td><strong>Total Liabilities and Net Assets</strong></td>
<td><strong>$ 310,811</strong></td>
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</tbody>
</table>
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The Culinary Institute of America 2007  35
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Founder, Abigail Kirsch Culinary Productions

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John L. Patten
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CEO, Boucan Group International

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Rod Stoner Consulting, LLC
IN MEMORIAM
The trustees, faculty, staff, and students of The Culinary Institute of America mourn the passing of CIA Trustee Emeritus H. Jerome Berns, who played an integral role in upholding the college’s mission and leading us into the future.

H. JEROME BERNs
Jerry Berns brought his renowned expertise, energy, and passion to the CIA when he joined its Board of Trustees in 1971. He immersed himself in the life and goals of the CIA by heading the restaurant division of the college’s New Campus Fund. Over the years he provided thousands of dollars in support for student scholarships, the Annual Fund, and various capital campaigns. The H. Jerome Berns Boardroom in Roth Hall on the Hyde Park Campus and the Kriendler-Berns Hospitality Center at the CIA’s Greystone campus in California serve to recognize the many gifts he made both personally and through the Kriendler-Berns Foundation in support of young culinarians. His involvement and interest in all aspects of the college led to his induction in 1985 to the CIA Hall of Fame.

As a proprietor of the “21” Club, Jerry was a master of the art of hospitality. He spent over half a century making “21” the hot spot for New York society, power brokers of industry, presidents, potentates, and legends of stage and screen. But though Jerry rubbed elbows with the world’s most famous people and won the National Restaurant Association’s TY Award four consecutive times, he made a point of “giving back” by sharing his success with young people at the beginning of their culinary careers. The CIA will always honor the memory and generous spirit of H. Jerome Berns—a man whose first initial could easily have stood for hospitality.
THE SOCIETY OF FELLOWS

2006–2007 saw a major restructuring of the CIA’s Society of Fellows, an organization of selected CIA ambassadors. Going back to a model closer to its historical roots, the Society of Fellows has positioned itself to help the Institute create its future.

The CIA Fellows program has existed in different forms since 1972. Membership had evolved to an industry representation model, with members in a variety of advisory—although not necessarily philanthropic—roles. A fall 2006 survey revealed that many members wanted to feel more connected. Fellows wished to give more to the CIA and create a more dynamic relationship. Out of more than 100 Fellows responding to the survey, 84 percent believed making an annual gift to The Culinary was an important responsibility. They were also anxious to help recruit qualified students and serve as goodwill ambassadors in the industry.

In the newly restructured Society of Fellows, specially identified and invited individuals are committed to personal giving and helping the CIA reach its philanthropic goals—in addition to many other roles Fellows play. Fellows receive ongoing college communications and invitations to special events. They come together as a group twice a year: in the fall at the Hyde Park campus for the CIA Annual Meeting, and in the spring for professional development opportunities.

A Fellows Leadership Council comprised of Nicholas Camody, Don Clawson, John Doherty ’78, John Dorman ’78, Jules Epstein, Robert Gutenstein, Michael Spears ’72, Dr. Joel Spiro, and Jasper White ’76 has been formed to guide the newly restructured organization, identify potential members, and plan activities.

| FELLOWS | A | Jon Holden Adams
  Silvia G. Allen
  Scott Allmendinger
  Patricia Miller Anton
  Brian W. Averna ’81 |
| B | Douglas M. Baker, Jr.
  Ted J. Balestreri
  Charles J. Berardi ’78
  Charles M. Berger
  Roger S. Berkowitz
  Allen J. Bernstein
  Bruce P. Bogert
  Christopher C. Brady
  Lisa Marie Brefere ’78
  Ralph O. Brennan
  Kelly Brindle
  John F. Burris |
| C | Nicholas F. Camody
  Michael D. Chiarello ’82
  Don Clawson
  Donald M. Coe
  Daniel V. Coudreaut ’95
  Daniel F. Curtin |
| D | Patricia Dailey
  John P. Dalton ’86
  Lorri Daniel ’79
  Ken De Baun
  Anthony M. Dilucia, Jr. ’87
  John P. Doherty ’78
  John P. Dorman ’78
  James M. Draper
  Catherine N. Dugan |
| E | M. Steven Ells ’90
  Jules I. Epstein |
| F | Dean Fearing ’78
  David I. Ferber
  Ruediger J. Flik
  John G. Flynn
  Patricia D. Fortenbaugh
  Tony Fortuna
  Albert Fried, Jr. |
| G | Gerard T. Gabrys
  Michael H. Garbin ’76
  Alan L. Gould
  Robert S. Grimes
  Robert G. Gutenstein |
| H | Johnny P. Hernandez |
| J | Philip H. Jones
  Dorothy Jordon |
| K | Robert H. Kabakoff ’86
  Roger M. Kaplan ’81
  Harriette R. Katz
  Christopher Kimball
  Loren Kimura
  Robert B. Kirsch
  Fred Klashington
  Alfons E. Konrad |
| L | Jan H. Larsen
  Eleanor A. Lenich
  Stanley Lobel |
| M | Sirio Maccioni
  Waldy D. Malouf ’75
  John F. Mariani
  Douglas Martinides ’75
  Brian F. Matt ’84
  William F. May
  Joseph F. McCann
  Sharron McCarthy
  Danny H. Meyer
  David A. Miguel
  James C. Miles
  Dale L. Miller ’79
  Richard A. Moonen ’78
  Robert A. Muh |
| N | Neal G. Nemerov ’96
  Drew A. Nieporent |
| O | Bradley M. Ogden ’77 |
| P | Ronald N. Paul
  Carl E. Petrillo
  Rick Postiglione
  James E. Pozzi |
| R | Philip J. Romano
  Timothy J. Rosendahl ’76 |
| S | Marc J. Sarrazin
  Rick J. Schnieders |
Three enthusiastic new Fellows are eager to help the CIA (clockwise from top left): Neal Nemerov ’96, James Pozzi, and Bill White ’87.

New Fellows Set Tone for Society

It’s a new era for the Society of Fellows at the CIA, and three of its new members are already brimming with enthusiasm and promise.

Neal Nemerov ’96 had a successful career managing financial strategies as a controller for Harley-Davidson as well as in the steel industry. Wanting to explore different career paths, Neal enrolled at the CIA, earned his A.O.S. in culinary arts, and has remained an active participant in college events. With his wife Jackwyn, he established the Nemerov Charitable Foundation, Inc. in 2003.

As senior executive vice president for American National Insurance Company, James Pozzi represents a new breed of CIA Fellow who don’t have direct ties to the foodservice and hospitality industry. He does, however, have a great appreciation for finely crafted food. Jim and his wife Jan are officers in the Galveston Bailliage of the Confrérie de la Chaine des Rôtisseurs.

Park City, UT restaurateur Bill White ’87 owns a successful group of establishments in the popular ski resort town. He takes a hands-on approach with his restaurant ventures and with his alma mater. Bill has attended the college’s Career Fair in Hyde Park to recruit CIA students and, in 2007, he made a three-year, $9,000 pledge to establish the Bill White Enterprises Scholarship.

These and many other Fellows are destined to make great things happen for The Culinary Institute of America.
Our Benefactors
“Individual commitment to a group effort—that is what makes a team work, a company work, a society work, a civilization work.”

Vince Lombardi, legendary football coach

From culinary professionals to students to parents of students to community leaders to alumni, the CIA has been fortunate to receive such a high level of commitment to our mission from many individuals. These valued friends of the college have helped us continue to provide the very best culinary education to students, and to ensure that the future remains bright for the world’s premier culinary college.

We are most appreciative of the support from the following benefactors, whose restricted and unrestricted gifts were received between June 1, 2006 and May 31, 2007. As a not-for-profit organization, we rely on these alumni and friends of the college and members of the foodservice industry to help us lead the way in culinary education far into the future.
OUR BENEFACTORS

NEW PLEDGES

$1 Million and above
J. Willard and Alice S. Marriott Foundation

$100,000–$499,999
Conrad N. Hilton Foundation
The Dyson Foundation
Lawrence F. Levy
Nestlé USA, Inc.
Rombauer Vineyards
Tyson Foods, Inc.
Jayson Woodbridge

HONOR ROLL

Gifts of $5,000 or more
(f) = Fellow
(t) = Trustee

$500,000–$999,999
(t) William C. Anton and
(f) Patricia Miller Anton, F.M.P.

$100,000–$499,999
(t) Kelly and Suzanne M. Brimble
(f) Fred E. Carl, Jr.
Charmer Industries, Inc.
The Charmer Sunbelt Group
Conrad N. Hilton Foundation
Jones Dairy Farm
(f) Philip H. Jones
Julius Wile Charitable Remainder
Annuity Trust
(t) Charles Merinoff II
Napa Valley Vintners
Ventura Foods, LLC
Viking Range Corporation
Julius Wile (deceased)

$50,000–$99,999
American Roland Food Corporation
Banfi Vintners Foundation
(t) Robert L. and Terry Berenson
The Coca-Cola Company
Confrérie de la Chaîne des Rôtisseurs
Foundation
Cor–CIA Educational Fund
(f) David I. Ferber and
(f) Dorothy Jordon
Fidelity Charitable Gift Fund
French Laundry Partners, LP
Gigich Hills Cellar
James J. McCann Charitable Trust
Thomas Keller
(f) Joseph F. and Anne K. McCann
(f) Dale L. Miller ’79, C.M.C., A.A.C.
National Philanthropic Trust
Joel E. Peterson
Rombauer Vineyards
Koerner J. Rombauer
Russell Ferber Foundation Fund

San Pellegrino USA, Inc.
Sugar Foods Corporation
Sunbelt Beverage Company, LLC
SWS Charitable Foundation, Inc.
(t) Donald G. Tober

$10,000–$49,999
Abigail Kirsh at Tappan Hill, Inc.
AKA Wine Geek
Alaska Seafood Marketing Institute
All Group North America
American Gastronomy Association
American Lamb Board
ARAMARK Corporation
Aureole Swan Court, LLC
Blair Axel
Azar Nut Company
Barnes & Noble Bookstores, Inc.
Barry Callebaut U.S.A. Inc.
Basic American Foods
Gladys Benenson
BiRite Foodservice Distributors
Bradley Family Foundation
(t) Richard J. and Monene Bradley
Brinker International, Inc.
Norman E. and Toni Brinker
Burge Foods
Cadbury-Schweppes, plc
California Raisin Marketing Board
Cameron Mitchell Restaurants
Campbell Soup Company
Anthony P. Catelli, Jr.
Chipotle Mexican Grill, Inc.
Classic Residence Management, LP
(t) Don Clawson
(t) Lee A. Cockerell
Colavita S.p.A.
Colavita USA, Inc.
Enrico Colavita
ConAgra Foods, Inc.
(t) John J. Connolly, Ed.D. and
Ingrid A. Connolly
Costerstone Communications
CRT/Tanaka, LLC
Culinary’s Home Foundation, Inc.
Dean & DeLuca, Inc.
Delaware North Companies, Inc.
Joseph Diamante, Esq.
(t) Sebastian J. DiMeglio
(t) James C. Doherty
Driscoll’s
Durkee/Tone Brothers, Inc.
The Dyson Foundation
Ecolab, Inc.
Edward H. Benenson Foundation, Inc.
Electrolux Professional, Inc.
(t) M. Steven Ells ’90
(t) Frank J. Fahrenkopf, Jr.
(t) John R. Farguharson
First Republic Bank
(f) Patricia D. Fortenbaugh
The Foster Revocable Trust
W. Reed Foster

The Dyson Foundation
Generosity with a Local Flavor

In the true spirit of community, the Dyson Foundation has committed $125,000 toward scholarships for CIA students native to—or who are longtime residents of—the Hudson Valley. Awards from the Millbrook, NY-based foundation can range up to $10,000. This year’s recipients include Jennifer Greenwood, Derek Corsino, and Bryan Graham. Jennifer and Bryan recently received their CIA bachelor’s degrees in baking and pastry arts management, and Derek, who has already earned his A.O.S. in baking and pastry arts, joins the college’s B.P.S. program this fall.

“The CIA schedule may be difficult, the classes long, and living at home can have its downsides,” says 20-year-old Poughkeepsie resident Derek Corsino. “But I know I am attending the best school for my degree, even if it happens to be in my backyard.” Bryan Graham became pastry chef at the Bear Café in Woodstock, NY after high school, where he worked for five years. “It was an invaluable experience,” he says. “But being largely self-taught, there were fundamentals of my profession that I still didn’t possess. Without any savings or financial help from anyone, I decided to enroll in the CIA. It was the best decision I have ever made.”

Founded in 1957, the family-directed Dyson Foundation has awarded more than $164 million to organizations large and small, national and local. “The Dyson Foundation has made huge impacts on improving the Hudson Valley,” says Hyde Park native Jennifer Greenwood. “I think it is wonderful that they have chosen to reach out to the community and to the students in the region.”

The Dyson Foundation Board of Directors had the opportunity to share dessert with and get to know the recipients when they held a board meeting on campus in June.
OUR BENEFACTORS (CONT.)

$1,000–$2,499
Alex G. Nason Foundation, Inc.
Alexander Family Foundation
All American Farms
Arco Industries, Inc.
Av Investors, LTD
Ayo Farms, Inc.
Baldor Specialty Foods, Inc.
Balzac Communications & Marketing
Bancroft-Clair Foundation
Barnes & Watson Fine Teas
Cadc, Ltd
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Gracious Home
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The Conrad N. Hilton Foundation Grant Supports Students, Honors Scanlan

With the help of a $130,000 grant from the Conrad N. Hilton Foundation, aspiring culinarians can spend more time studying and less time holding down jobs to pay for school.

The Hilton Foundation’s grant supported the Waldorf=Astoria Distinguished Alumni Endowed Scholarship Fund in Honor of Eugene R. Scanlan. The scholarship assists students with financial need—particularly those from inner-city neighborhoods—with achieving a quality education. One such student was recent CIA alumnus Justin Gaines ’07.

Justin is one of three siblings raised in a single-parent household. “My mother worked two jobs for years to make sure my sisters and I had everything we needed,” he says. To help out, Justin took a job as a dishwasher in a pizzeria. The Waldorf=Astoria scholarship meant a lot to his education. “Thank you for believing in me and my dreams, and helping me to attain my future goals,” he said to the Hilton Foundation.

For students like Justin, scholarships are perhaps the most important ingredient to their educational success, and he for one doesn’t take his good fortune for granted. “I want to give back,” he says.

The scholarship was founded by CIA Fellow John Flynn and members of the Waldorf=Astoria Distinguished Alumni to honor the memory of their friend and colleague, the late Eugene R. Scanlan. During his lifetime, Mr. Scanlan inspired all around him with his dedication to serving those in need. With a goal of raising $300,000, Mr. Flynn rallied Waldorf=Astoria alumni, friends, and colleagues to support the initiative. This year—with the grant from the Hilton Foundation—the fund exceeded the goal.

Waldorf-Astoria scholarship recipient Justin Gaines ’07.
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Culinary Concepts
“Pirate Booty” Helps Link CIA’s Past, Present, and Future

Wannabe pirates and sophisticated diners in Naples, FL raised $85,000 for the CIA’s Vince Fatigati ’80 Endowed Scholarship Fund with two fund-raising events. The Yabba Island Pirate Ball and the elegant Chops City Ball were hosted by Karma Club, the charitable arm of the Culinary Concepts restaurant group owned by Gregory “Skip” Quillen ’80, classmate and roommate of Vince Fatigati ’80.

Vince was a gifted chef and well-loved CIA faculty member. To honor his memory, a scholarship was created shortly after his death in 1993. Skip Quillen’s efforts have been instrumental in establishing and endowing the scholarship, according to Vince’s brother, Greg Fatigati ’77, CIA associate dean for culinary arts. Greg traveled to Naples for the Yabba Island Pirate Ball on May 2.

“The connection between my family and the CIA goes back to my dad’s restaurant in Pittsburgh,” says Greg, who with Vince was among 10 Fatigati restaurant employees to attend the college. “Vince’s scholarship perpetuates the relationship that the family name has with the CIA.”

“The scholarship is a link between our college’s past, present, and future,” explains Nicholas Rama, CIA associate director of corporate relations. “It recalls individuals who helped establish the CIA’s reputation for greatness, rose to high levels of success, and unselfishly passed their knowledge to enthusiastic students. It helps current students achieve their dreams, and it models future acts of philanthropy.”

Culinary Concepts restaurants have won awards and accolades from Wine Spectator, Zagat, and local critics. Karma Club, developed in 2001 by Culinary Concepts’ 400 employees, has raised more than half a million dollars for charitable organizations.

“Captain” Skip Quillen ’80 (center) with his swashbuckling pirates.
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The McIlhenny Company
Heating Up Students’ Education

Edmund McIlhenny, founder of The McIlhenny Company and the TABASCO® brand pepper sauce, has a lot in common with Ian Gonzalez ’07, a recent CIA graduate and 2006 recipient of the McIlhenny/Tabasco Scholarship. Mr. McIlhenny started out as a banker, but he sowed hot pepper seeds on Avery Island, LA and created his famous sauce to spice up the bland diet of the post-Civil War reconstructed south. The spicy concoction was so popular that, in 1868, he launched a new business to market his pepper sauce, which he called TABASCO, a Mexican-Indian word.

Ian Gonzalez, who earned his associate degree in culinary arts from the CIA, also started out pursuing a business career, studying economics before finding his true calling in the food world. “After working in the professional corporate sector for a while, I decided to pursue my lifelong dream,” says Ian, who is from Long Beach, CA. “I traveled across the country to attend what I believe to be the best culinary school in the United States. It is great that there are people and companies that support hard-working students,” says Ian of McIlhenny’s support.

Since 1971, The McIlhenny Company has provided full-semester tuition scholarships for three CIA students each year. McIlhenny also supports CIA extracurricular student initiatives such as the annual Chili Cook-Off and Chowder Cook-Off.

TABASCO® is labeled in 22 languages and dialects, and sold in more than 160 countries and territories. The company is currently led by President Paul McIlhenny, the sixth direct descendant to preserve its legacy and traditions.
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Rich Products Corporation Apple Pie Bakery Café Sponsored by Rich Products Corporation, Roth Hall
San Pellegrino USA, Inc. Entrata San Pellegrino, Colavita Center for Italian Food and Wine
Marvin Shanken Wine Spectator Classroom, Roth Hall
The Statler Foundation Statler Foundation Reading Room, Conrad N. Hilton Library
Statler Walk, Roth Hall
SWS Charitable Southern Wine and Spirits Learning Foundation, Inc.
Strategies Center, Roth Hall
T & S Brass and Bronze T & S Brass Conference Room, Roth Hall
Works, Inc.
Takaki Bakery Company, Ltd. Shunsuke Takaki School of Baking and Pastry
Mr. and Mrs. Donald Donald and Barbara Tober Exhibit Room,
G. Tober Conrad N. Hilton Library
Tyson Fresh Meats, Inc. Iowa Beef Processors Meat Fabrication Room, Roth Hall
UniPro Foodservice, Inc. ComSource Lecture Hall I, J. Willard
Marriott Continuing Education Center
Victoria Packing Victoria Packing Corp. Antipasto Bar,
Corporation Colavita Center for Italian Food and Wine
### GREYSTONE CAMPUS

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