Making a Difference

A CELEBRATION OF GIVING

PHI•LAN•THRO•PY \fə-ˈlan(t)-thra-pē\ n.
goodwill to fellow man; esp: active effort to promote human welfare.

THE CULINARY INSTITUTE
OF AMERICA
1946

THE WORLD'S PREMIER CULINARY COLLEGE
www.ciachef.edu
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DEAR FELLOW BENEFACTORS
AND FRIENDS OF THE COLLEGE,

Welcome to the very first edition of Making a Difference, A Celebration of Giving. One of the most gratifying aspects of my position is seeing firsthand the dedication and passion of our benefactors. I want you to know I greatly appreciate the support you have already given the CIA, and encourage you to continue joining our efforts to provide the very best culinary education to our students. Shortly, we will launch a Capital Campaign to help fund the growth of our endowment, student scholarships, and our facilities.

Some of our recent initiatives are sterling examples of how the college is growing to meet the needs of students and foodservice professionals alike. Last fall at Greystone, we celebrated the groundbreaking of the Rudd Center for Professional Wine Studies, which will house our expanded Professional Wine Studies program.

As a first step in the realization of our Campus Master Plan, we will construct four townhouse-style residence halls, to be completed in 2004. This building project, the largest in the history of the college, is just the beginning of an exciting array of campus improvements that will enable us to better serve our student population while ensuring that The Culinary Institute of America’s facilities are without equal anywhere in the world.

Such exceptional growth could not happen without your support. Thank you for helping us uphold our educational mission and contributing to the future of the foodservice and hospitality industry.

Sincerely,

TIM RYAN
President, The Culinary Institute of America
Dear Fellow Benefactors and Friends,

It’s hard to put into words how much of an honor it is for me to be associated with The Culinary Institute of America, one of the greatest educational institutions in the world. The CIA and its 35,000-plus alumni have a positive, far-reaching impact on a multitude of foodservice industry operations.

My current capacity as Chair of the Development Committee and Secretary of the Board of Trustees has afforded me new insights into the depth of the day-to-day operations of the CIA, and has only served to deepen my dedication to this wonderful educational facility. This is a college that not only preaches but lives by its core values of excellence, leadership, professionalism, ethics, and respect for diversity. The CIA certainly deserves its accreditation from the prestigious Commission on Higher Education of the Middle States Association of Colleges and Schools.

To all those who have so generously contributed to and assisted The Culinary Institute of America, I would like to express sincerest appreciation for your financial and moral support. Visionary leaders like each of you have made it possible for this college to thrive and benefit so many in the process. Our gifts to the CIA are a wise investment in our own industry, especially so in a recovering and uncertain economy.

To all those who are considering becoming a part of the CIA family, I would like to invite you to e-mail me at ted_kleisner@greenbrier.com and I’ll do my best to answer all of your questions. I truly feel there is no better place for your financial and personal endorsement.

Sincerely,

TED J. KLEISNER
Chair, CIA Development Committee; Secretary, CIA Board of Trustees; and President and Managing Director, The Greenbrier Resort
THE MEANING OF PHILANTHROPY

By Robert R. Lane, Vice President for Development

At The Culinary Institute of America, more than at any other college I know, philanthropy is an integral part of who we are. Our benefactors truly want to be a part of and make an impact on our students’ lives. Beyond the financial gift is a desire to share in the entire process and enjoy a real bond with the college.

While many people associate philanthropy with fund-raising, the meaning of the word connotes much more than money. Philanthropy is defined as “goodwill to fellow man; especially: an active effort to promote human welfare.” That definition indicates that philanthropy is more than a simple monetary gift, and involves a caring relationship that is focused on truly improving the lives of others.

Since our culture is one of hospitality and nurturance, it is natural for these relationships to provide many pleasant associations. One can’t help but get a sense of fulfillment from being a part of the CIA family. What could be more satisfying than to play a role in developing the next generation of leaders in our industry? We are continuing a legacy of caring and sharing that began when man first broke bread with family and friends.

Caring and sharing are clearly demonstrated by the large number of CIA alumni, trustees, and friends like you who have developed and participated in charitable projects such as Windows of Hope, Share Our Strength, Meals on Wheels, and Dine-Out America. These individuals find time to give their talents and resources to the less fortunate. It’s philanthropy like that, as well as the many gifts made by our benefactors, which make me proud to be a part of this great institution.
The Conrad N. Hilton Foundation was principally responsible for making the idea of a comprehensive culinary library on the CIA campus a reality. Construction for the Conrad N. Hilton Library was started in 1991 with a $1.5 million grant from the Foundation. Then, in 1998, the Foundation came through with even greater support for the library—the Hilton Challenge. Pledging a five-year, $2.5 million challenge gift to the college, the Conrad N. Hilton Foundation agreed to contribute one dollar for every three raised to support the library’s operation. “The Hilton Foundation is proud to have been instrumental in helping The Culinary Institute of America create a world-class library for its students and for the culinary field,” said Foundation President Steven Hilton. “Having such a prestigious facility named for my grandfather is especially meaningful, as Conrad Hilton dedicated his life to the advancement and enhancement of the foodservice and hospitality industries.”

~ Heublein Incorporated ~
($12.4 million)

It was through the generosity of Heublein Inc. (now Guinness IDV North America, a wholly owned subsidiary of Diageo PLC) that The Culinary Institute of America at Greystone was established. In the summer of 1992, ownership of the Greystone Cellars building in St. Helena, CA was transferred to the CIA from Heublein, a Connecticut-based wines and spirits company. The transaction resulted in the largest gift-in-kind ever made to the CIA, as Heublein contributed $12.4 million of Greystone’s appraised value of $14.2 million. Heublein had purchased the property from the Christian Brothers in 1989.

~ Conrad N. Hilton Foundation ~
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~ The Statler Foundation ~
($2.1 million)

The Statler Foundation has provided generous support since 1958 for the CIA’s New York campus and later for its California campus as well. The Foundation has been responsible for the Statler Walk in Roth Hall, the Statler Learning Resources Center in the General Foods Nutrition Center, the Statler Foundation Reading Room in the Conrad N. Hilton Library, and the Statler Atrium at Greystone. Most recently, the Statler Foundation provided a $500,000 grant to launch the Statler Digital Video Library, which enables faculty and students to search and view digital course materials from virtually every computer on campus.

~ J. Willard and Alice S. Marriott Foundation ~
($2.1 million)

The J. Willard and Alice S. Marriott Foundation has helped the CIA to continue to provide advanced education for foodservice and hospitality professionals, and that support will continue far into the future. The most recent $1 million pledge is being used to establish a maintenance endowment at the college’s J. Willard Marriott Continuing Education Center. In recognition of a generous gift from Marriott, the center was dedicated in the name of J. Willard Marriott (above) in 1994.

~ Colavita USA ~
($1.7 million)

After Colavita USA President John Profaci, Sr. and his wife Connie first visited the CIA, they felt they “had to be part of what was happening on campus.” Recognizing that “the students at the CIA are the future of my business, of my sons’ business,” Mr. Profaci was delighted to support the college with a corporate gift of $1.5 million for the creation of the Colavita Center for Italian Food and Wine. This was truly a gift from the heart. “The decision to give was not impersonal, not like paying for advertising,” he said. “Instead, it was a lifelong dream and ambition, to provide support for future generations of cooking professionals.”

CIA Honorary Trustee John Profaci, Sr. (above, second from right) received an honorary doctorate from the college last November. He came to campus along with (left to right) son John, Jr.; grandson Matthew; wife Connie; and son Joseph for the occasion. His four sons—John, Jr.; Joseph; Robert; and Anthony—are Colavita vice presidents and have made generous pledges to the CIA as a tribute to their father. The Tower Room in the Ristorante Caterina de’ Medici was named La Torre John J. Profaci in recognition of their support.
~ Charles E. “Chuck” Williams ~  
($1.6 million)
CIA Honorary Trustee and friend Chuck Williams (above) pledged $1.5 million this year in support of the CIA at Greystone, the largest personal gift in the college’s history. In addition, Mr. Williams has supported CIA students since 1997, when he established the Chuck Williams Scholarship. His company, Williams-Sonoma, has contributed prizes for the CIA’s Apple Pie Recipe Contest Scholarship and provided financial support to the college’s Annual Gala. Said Mr. Williams, “Having had a lifelong love of cooking and food, I have a great admiration for The Culinary Institute of America and its commitment to young people who are seeking a career in food preparation.”

~ Millstone Coffee, Inc. ~  
($1.5 million)
A table service faculty position at the CIA is now known as the “Millstone Endowed Chair” after a $1.5 million pledge to the college by Millstone Coffee, Proctor & Gamble’s premium gourmet coffee brand. Millstone’s support was also recognized with the dedication of the Millstone Barrel Room, a special events and banquet facility at the CIA at Greystone in St. Helena, CA. Millstone Coffee is served in select restaurants at both Greystone and the CIA’s main campus in Hyde Park, NY.

~ Rudd Foundation ~  
($1.5 million)
Thanks to a generous lead grant from the Rudd Foundation, the CIA has begun the transformation of the Christian Brothers Still House into The Rudd Center for Professional Wine Studies, home of the CIA at Greystone’s wine education courses in the Napa Valley. The Rudd Foundation was established by Leslie Rudd (above), proprietor of Rudd Vineyards & Winery of Oakville, CA, to promote entrepreneurial education. “When I heard about the CIA’s plans to restore the old Still House, I knew it would be the perfect pairing of a historic renovation with a much-needed wine education program,” said Mr. Rudd. “I decided that we would make this contribution in support of an industry that my family has been a part of for over 50 years.”
~ Mr. and Mrs. John R. Farquharson ~
($1.4 million)
CIA Board of Trustees member John R. Farquharson and his wife Clara (above) provided a generous gift for the renovation of the college's centerpiece banquet room, which was renamed Farquharson Hall in their honor. The results are breathtaking, as the stained glass windows were restored and cleaned and the hall was repainted to match what research determined was the room's original color. Upgrades were made to the lighting, heating, air conditioning, and audio systems as well. Said Mr. Farquharson, "I offer my support knowing that the CIA will continue to fully prepare its students to have the same kind of long and fulfilling career in foodservice and hospitality that I have had. And that's a good feeling."

~ General Foods Foundation ~
($1.3 million)
The General Foods Nutrition Center was established in 1986 with a gift from the General Foods Foundation. In 1989, General Foods combined with Kraft to form Kraft General Foods. Kraft's various brands have consistently supported the CIA's mission to provide students with the world's best culinary education. In addition to the General Foods Nutrition Center, that support is exemplified by professionally equipped kitchens in Roth Hall—the General Foods Skills Development Kitchen and the Nabisco Experimental Kitchen; by the Pollio Pizza Station in the Colavita Center for Italian Food and Wine; and by the past sponsorship of the CIA's Golf Classic in the Napa Valley.

~ Takaki Bakery Company, Ltd. and Andersen Company, Ltd. ~
($1.2 million)
The Takaki philosophy of quality is reflected in its longtime relationship with the CIA. Shunsuke Takaki and his wife Akiko started Takaki Bakery in 1948. Shunsuke's son Seiichi Takaki '69 is now president and CEO of the Tokyo-based companies, whose first gift to the CIA arrived in 1985 in the form of the Takaki and Andersen Companies Endowed Scholarships. Additional support established the Shunsuke Takaki School of Baking and Pastry at the college's Hyde Park campus, and the Shunsuke Takaki Baking Center at Greystone. The company has also sent many of its employees to be educated by the CIA over the years.
~ Wine Spectator Scholarship Foundation ~
($1.2 million)

Wine Spectator is considered the premier magazine for wine aficionados. At the CIA, it’s also known as a company that cares deeply about culinary education. The magazine; parent company M. Shanken Communications, Inc.; and chairman and publisher Marvin R. Shanken (above) have been longtime supporters of the college. Their generosity has included gifts for the Wine Spectator Greystone Restaurant and Wine Cellar at Greystone and for the Wine Spectator Classroom at the college’s Hyde Park campus, as well as sponsorship of the CIA’s Annual Gala in New York City. The company also supports CIA students through the Wine Spectator Magazine Scholarship for Excellence in Wine Studies.

~ Anheuser-Busch Foundation ~
($1.1 million)

When the culinary demonstration theater in Roth Hall needed renovations, the Anheuser-Busch Foundation—led by August A. Busch IV (next column, at top)—was there. In recognition of the company’s $1 million pledge, the 82-seat facility was renamed the Anheuser-Busch Theatre, featuring a preparation kitchen and an audio-visual system that includes rear-screen projection and a large overhead video screen. A portion of that pledge was also dedicated to establishing the Anheuser-Busch Scholarship Fund to benefit CIA students. Previously, Budweiser generosity contributed to the refurbishing of the college’s ball field—now known as Budweiser Field—on the north end of the CIA’s Hyde Park campus.

~ Charmer Sunbelt Group ~
($1 million)

A $1 million pledge from the Charmer Sunbelt Group endowed the first-ever wine and spirits faculty chair at the CIA. The gift was indicative of both Charmer’s commitment to education as well as the CIA’s leadership role among wine, hospitality, and culinary educators. Charmer Sunbelt CEO and CIA Member of the Corporation Charles Merinoff II (above, right) said “this chair
gives Charmer Sunbelt an opportunity to fulfill two of our family’s greatest passions. First is our love of education, and second is our love of food, wine, and spirits.” CIA Professor Michael Weiss (previous page, at left), co-author of *Exploring Wine*, was named the first Charmer Sunbelt Group Endowed Chair in Wine & Spirits.

~ Guest Services, Inc. ~
($1 million)

The Guest Services Scholarship Fund was established in 1997 thanks to a $1 million pledge made by Guest Services, Inc. At the time, CIA Trustee and Guest Services CEO Sebastian DiMeglio (above) said “By establishing this endowment, Guest Services will be assured of its contribution to the future of the culinary arts in America.” The first $200,000 payment was part of the CIA’s Golden Anniversary Campaign. Today, that pledge has grown into an endowed scholarship fund, and continues to help aspiring culinarians at the CIA. And Mr. DiMeglio—since retired from Guest Services—continues to be one of the college’s most active and devoted supporters as a CIA Life Member of the Corporation.

~ Rich Products Corporation ~
($1 million)

In honor of a $1 million pledge, the retail operation staffed by students in the CIA baking and pastry arts degree program was renamed the Apple Pie Bakery Café Sponsored by Rich Products Corporation. The company also launched the Rich Products Scholarship, sponsored CIA alumni receptions, and supported the college’s Annual Gala. “As a powerhouse of creativity, inspiration, and innovation, the CIA and its dynamic instructors, students, and graduates infuse our industry with terrific energy and excitement,” said Rich Products Vice President of Innovation and CIA Trustee Melinda Rich (above). “It’s our duty to ensure this light of culinary innovation burns bright for generations to come.” That light is burning brighter now for scholarship recipient Julia Sati ’03. “The Rich Products gift is helping me to pursue a lifelong love of the culinary arts,” she said. “A new world is opening up to me, and this scholarship helps make it possible for me to dive in completely and wholeheartedly.”
HELPING DEVELOP AN UNPARALLELED FACULTY

CIA faculty members are continually participating in a variety of initiatives to enhance their growth as both content experts and college educators, thanks to the endowed chairs (Millstone and Charmer Sunbelt Group, pages 6 and 8) and faculty development programs funded by friends of the college. Here are two shining examples of the latter:

~ The Magruder Faculty and Scholarship Endowment ~

CIA Trustee Ron Magruder and his wife Elizabeth (above) are longtime friends and supporters of the college. Their gift established the Ronald and Elizabeth Magruder Endowment, which since 1997 has provided tuition assistance to CIA students and professional development opportunities for faculty. Thanks to the endowment, select faculty members have presented at an international conference, explored food traditions in Vietnam, attended professional certification seminars, and conducted curriculum research. Mr. Magruder also recently issued a challenge to CIA graduates—he will match, up to $10,000, alumni gifts in renewal of their financial support of the college.

“I was fortunate to receive a grant from the Magruder Endowment, which enabled me to take a course that broadened my insight into ice cream manufacturing. I was then able to share what I learned with my students through lecture and production.”

—PATRICIA MITCHELL ’84, CIA Assistant Professor (above, center)
CIA Member of the Corporation Ruediger Flik and his wife Julie (above) demonstrated their dedication to our mission by establishing an endowment for faculty travel. Recent beneficiaries of this endowment are CIA Associate Professors Michael Garnero and Francesco Tonelli. Chef Garnero was able to spend a week in New York City working in the kitchens of the Rainbow Room, Union Pacific, and Nobu to elicit ideas for the curriculum and menus of St. Andrew’s Café. And Chef Tonelli (at right) attended the first International Conference of Italian Master Chefs in Italy, then traveled to Assisi, where he “produced an iMovie depicting the artisanal method of making ‘Porchetta’—a subject on which only minimal documentation exists even today.”

“Julie and I are grateful for and acknowledge the opportunities that the hospitality industry in general and the culinary arts in particular have given us. We believe in extending educational opportunities to teachers beyond what is normally available, and the faculty travel grant meets this desire. We wanted to offer this opportunity at one of the world’s most respected institutions.”

—Ruediger Flik, founder of Flik International
THE FUND THAT KEEPS ON GIVING

Each year, The Culinary Institute of America’s Annual Campaign calls on alumni, friends, and corporations to join in the support of students, providing valuable scholarships and other aid to help them realize their dreams.

Under the leadership of CIA Trustee Lee Cockerell, executive vice president of Walt Disney World Operations, the 2001-2002 Annual Campaign raised nearly $1.1 million in pledges—including more than $122,000 from alumni. He also headed up the 2002-03 Campaign.

Here are some other reasons the campaign was so successful:

~ Alumni Giving ~

Phonathon Success
The Culinary Institute of America’s 2001–2002 Annual Campaign was very successful at reaching alumni. The alumni phonathon last fall resulted in $98,000 in pledges for scholarships—an increase of nearly 70 percent over the previous spring.

Alumni Leadership
CIA Alumni Committee Chair and Trustee Elaine Bell ’78 (right), owner/president of Elaine Bell Catering Company, supports the college generously through the BOT/MOC Leadership Scholarship, the Annual Gala, and the Greystone Capital and Annual Campaigns.

“The success of my business was built on the education I received at the CIA. I appreciate the opportunity to stay connected with the college and know that my contributions are important for today's students. Our future is in the hands of those students and the CIA is a great investment for all of us in the culinary community.”

—Elaine Bell ’78
Alumni-sponsored Scholarships
Saul Singer ’93, M.D. often helped reduce the burden for students, even while he himself was a student. Then, after graduation, Dr. Singer and his wife Susan (below) established the Saul Singer Student Loan Fund, a revolving loan fund and endowment to continue supporting students in need.

“Before entering the CIA in pursuit of a second career, I was a successful surgeon. As such I was financially secure. But I saw that some of my classmates were in financial trouble. I was fortunate to be in a position to help some of them then, and my wife and I are committed to the concept of helping CIA students through short-term financial emergencies.”
— DR. SAUL SINGER ’93

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— DR. SAUL SINGER ’93

“I encourage everyone involved in the industry to give generously to the CIA as an investment in our future leadership. Supporting CIA students is a win-win situation; it provides educated and talented leaders who will grow our industry and provide great experiences for the consumer. Many students leave the CIA burdened with loans. If I can help reduce that burden, it’s worth it.”
— CAMERON MITCHELL ’86
~ Individual Scholarship Support ~

**Julius Wile**

Chairman Emeritus of the Board of Trustees, Julius Wile (above) has been involved with the CIA for more than half of the college’s history. In 1986, his gift established the Ruth M. & Julius Wile Endowed Scholarship Fund to help future generations of CIA students. And Mr. Wile has had a significant impact on the CIA in so many other ways as well. The Julius Wile Baccalaureate Center in Roth Hall and the Julius Wile Library in the Escoffier Restaurant bear his name to recognize his active support and friendship. He is a charter member of the Society of the Millennium, and has introduced many other benefactors to the college.

“My first visit to the CIA was when it was still in New Haven, and it was ‘love at first bite.’ Thirty-six years later I still get a thrill every time I visit the college. The Culinary Institute of America continues to be a major factor in educating not only chefs but also the American public in dining versus feeding.”

—**Julius Wile**

“I look at this scholarship as a motivating tool to help me attain my educational goals. Mr. Wile, your generosity makes it possible for me to have the advantage of a quality education, and for that I thank you.”

—**Michelle T. Boykins ’02**

**H. Jerome Berns**

The consummate host and legendary restaurateur of New York City’s acclaimed “21” Club, CIA Trustee Emeritus Jerome “Jerry” Berns (above, with CIA scholarship recipients Georgi Vance ’04 and Anthony Cardoso ’02) has provided the college with thousands of dollars in scholarship support for CIA students. The H. Jerome Berns Boardroom in Roth Hall on the Hudson Valley campus, along with the Kriendler-Berns Hospitality Center at the CIA’s Napa Valley campus, serve to recognize the many gifts both he personally and the Kriendler-Berns Foundation have made to aspiring culinarians.

“I believe in the importance of a sound education in the proper scholastic atmosphere—particularly for the development of technical skills.”

—**H. Jerome Berns**

**Rusty Staub**

Baseball legend and restaurateur Daniel “Rusty” Staub has consistently supported one of the largest scholarship endowments at the CIA. His annual wine auction in New York City brings many of his longtime friends and fans together to raise funds for Citymeals-on-Wheels, the Widows’ and Children’s Fund for the New York Police and Fire Departments, and the CIA. In addition, Mr. Staub has participated as a commencement speaker for the college and as a guest chef for the acclaimed CIA Dining Series.
Harold & Anne Miller
Harold and Anne Miller’s support of the college began in 1984 when they gifted a parcel of land jointly to Marist College and the CIA. As a result of the sale of that property, a scholarship has been endowed for permanent residents of the Hudson Valley who are single parents, career changers, or disabled, and do not qualify for typical student aid.

Anne & Joe McCann
Anne and Joe McCann (above) wanted a way to assist minority students with their education while encouraging them in their pursuit of cooking. The Joe and Anne McCann Scholarship supports students—many of whom are from the inner city—who may not have access to financial assistance from family members. Mr. McCann, a CIA Member of the Corporation, and Mrs. McCann are pleased that their scholarship dollars produce concrete results, with an impact on both CIA students and society.

“There are so many opportunities out there to contribute, but it’s not everywhere you can see the benefit. CIA students are working far, far harder and are much more motivated than the average college student. If students do well here, they will do well in their lives and careers.”
—Joe McCann

“My future success is up to me and I am determined to make it happen—not just for me, but also for my family. I want to show them that no matter what you want to do in life, it is achievable with a little hard work. The McCann scholarship helps give me the opportunity to do that.”
—Dwynesha Lavigne ’03, the first person in her family to receive a college degree

“I marvel at the persistence and focus of the Miller scholars, some of whom are the sole parent at home; are attending college as adults for the first time; or are dealing with a disability. Their stories are moving. You wonder if, when put to the test, you would be able to do what they do. They never give up.”
—Anne Miller

“With your support, Mr. and Mrs. Miller, I will now be able to achieve my dream of graduating with honors and eventually opening a gourmet café.”
—Christine Murphy ’02, single parent whose daughter is also a CIA graduate, from the class of 1994
~ Corporate Benefactors ~

**Coca-Cola Foundation**

Coca-Cola is much more than just a drink for a great many CIA students who were able to get the most of their education thanks to the generosity of the soft drink giant. More than 120 students have benefited from the CIA’s Coca-Cola Scholarship and Coca-Cola Continuing Education Scholarship, both established in 1997 with a $300,000 gift. Coca-Cola’s support of the Student Recreation Center reinforces the importance of sustaining the mental and physical well-being of our student body. The Coca-Cola promise “to benefit and refresh everyone who is touched by our business” has been realized in a very “real” way on the CIA campus.

“Returning to school at The Culinary Institute of America after working in the industry for 12 years has been one of the greatest experiences in my life. As a bachelor’s degree student, I am positive that my education is broadening my horizons. My career goals would have never been attainable without Coca-Cola’s financial assistance.”

—ETHAN SNIDER ’04

**J. M. Smucker Company**

The J. M. Smucker Company and the CIA share the same ideals, so it was only natural that the country’s leading producer of jams, jellies, and preserves supports the college. J. M. Smucker’s generosity, spearheaded by company president and CIA Trustee Emeritus Richard Smucker (below), is exemplified by its support of the Annual Gala, by its many gifts of product, and by its $200,000 endowment of the J. M. Smucker Company Scholarship.

“We built our reputation by striving for quality. As the leader in culinary arts education, the same is true for the Institute. The CIA is a trendsetter and anytime we develop a new product, we want to talk to the trendsetter. But it goes beyond foodservice. By working with the Institute, we can learn more about today’s consumers.”

—RICHARD SMUCKER
~ Memorial Scholarships ~

CIA alumna Heather Ho ’93 (above) was working as a pastry chef at Windows on the World at the World Trade Center when the terrorist attacks occurred on September 11, 2001. The Heather Ho Scholarship was established in her memory by family, friends, and colleagues at Boulevard restaurant in San Francisco, where Heather worked just prior to moving to New York. Under the leadership of Richard Miyashiro, COO of Pat Kuleto Restaurant Development and Management, which owns Boulevard, the restaurant has held several fundraisers to benefit Heather’s scholarship.

“Heather was very grateful for her CIA education, and would be pleased that this scholarship is helping students. As a former fundraising professional, I recognize the importance of the power of helping, especially in an educational capacity—it’s a gift of knowledge.”

—MARY HO
mother of Heather Ho

“Heather was witty, extremely talented, and hardworking—almost to the point of being an overachiever. She meant a lot to us, and I’m angry that we’ll never see her again. The fundraisers for her scholarship are something we do from the heart. Her chef’s jacket still hangs in the closet with everyone else’s.”

—NANCY OAKES
Boulevard’s executive chef
SUPPORT OF FACILITIES = SUPPORT OF STUDENTS

One of the best ways for The Culinary Institute of America to provide world-class education to its students is with world-class facilities. And it takes generous and devoted friends of the college to help make that happen. Some recent examples:

~ The Rudd Center for Professional Wine Studies ~

The Rudd Foundation got the ball rolling for building the home of the CIA’s comprehensive wine programs (see page 6). It takes a total team effort of many benefactors to keep the momentum strong.

Viking Range Corporation

Corporate supporters of the CIA since 1999, the Viking Range Corporation and its president, Fred Carl, Jr. (right), were so enthusiastic about the Rudd Center for Professional Wine Studies at Greystone that the company made its largest single gift to the college, for the Viking Tasting Theatre. Mr. Carl is also a CIA Member of the Corporation.

“It seems a natural fit for Viking Range Corporation to support the CIA programs and facilities because they so closely parallel the goals and mission of Viking. We are pleased to be a part of such a landmark wine program as The Rudd Center, one that will educate and certify professionals through comprehensive wine certification training—a much-needed area of emphasis in the culinary field.”

—Fred Carl, Jr.
Napa Valley Vintners Association
The Rudd Center also inspired the Napa Valley Vintners Association (NVVA) to become a new benefactor with a generous gift to the facility.

"For the Napa Valley Vintners Association, it’s very exciting to see a program specifically designed to raise the level of wine knowledge and professionalism in restaurant service. And to have the program designed and implemented by the prestigious CIA—right here in the Napa Valley—is just short of miraculous."
—Dawnine Dyer, partner, Dyer Vineyard and immediate past president of the NVVA

~ The Ecolab Theatre ~
It started with a gift of product in 1980, and was highlighted by the sponsorship of the Ecolab Theatre at Greystone. All told, the support of Ecolab has totaled more than three-quarters of a million dollars and has had a tangible impact on the quality of a CIA education, much to the satisfaction of Ecolab, Inc. Chairman and CIA Honorary Trustee Allan Schuman (below).

"Ecolab’s partnership with The Culinary Institute of America is mutually beneficial. As the food safety experts, we at Ecolab know it’s vital for upcoming foodservice leaders to understand the importance of superior cleaning and sanitation practices. These young professionals receive in-depth instruction through the world-class course offerings at the CIA, and they take that knowledge with them throughout their careers."
—Allan Schuman
~ S.Pellegrino ~

The CIA’s benefactor relationship with S.Pellegrino began in 1998 with a gift in support of a regional alumni reception. Since the fall of that year, cases of Acqua Panna and S.Pellegrino waters have arrived each month like clockwork at the Greystone or Hyde Park campuses, with never an invoice following. S.Pellegrino also marked its 100th anniversary in 1999 with a $100,000 gift toward the Colavita Center for Italian Food and Wine. In honor of the gift, the CIA named the Center’s entrata (foyer) for the company. S.Pellegrino has also supported special events, the Annual Gala, and the S.Pellegrino Scholarship.

“...We think that this is a perfect way for us to begin the celebration of our Centennial, and also to reaffirm our commitment to the culinary profession which has been so important to the success of S.Pellegrino throughout the world.”

—William J. O’Donnell, general manager, International Brands for Nestlé Waters North America, speaking about the gift to the Colavita Center for Italian Food & Wine
~ Keating of Chicago ~

For the past 21 of its 70-plus years in operation, Keating of Chicago has been a CIA corporate supporter. The company has provided nearly $93,000 in support through gifts of equipment and to the Annual Fund.

“Keating’s success is measured by the success of its customers. I’m happy to be able to say that our company has been a friend to the CIA since the earliest days.”

—ELIZA KEATING, president, Keating of Chicago

~ Tone Brothers, Inc. ~

Operator of the largest spice production facility in the world from its headquarters in Ankeny, IA, Tone Brothers, Inc. support of the CIA has been prominent on both campuses since 1996. Tone’s has supplied the college with herbs and spices, at no charge, to the tune of more than $122,000 to date. The company’s brands are also a part of the CIA landscape. In May of 2000, the Durkee Herb Garden Plaza at the Colavita Center for Italian Food and Wine in Hyde Park was dedicated, and last fall, we celebrated the naming of the Spice Islands Marketplace at Greystone. Tone Brothers, Inc. has also sponsored alumni receptions, the CIA’s Golf Classic, and recipe contests, and contributed nearly $950,000 to the college.

“We share a passion for the foodservice industry with the CIA. The Institute is in a leadership role, excels in its work, and helps perpetuate the industry. We strive for excellence and want to align ourselves with partners in a leadership position.”

—ANDY MARTIN, vice president of marketing, Tone Brothers, Inc.

~ Rosenthal USA, Ltd. ~

Rosenthal USA, Ltd. officially joined the CIA family of gift-in-kind benefactors in early 2002 with its generous gift of more than $25,000 in fine china and stemware for St. Andrew’s Café at the Hyde Park campus. Also, the company provided its showroom last fall as the venue for the New York City Alumni Reception. Rosenthal is owned by china and crystal giant Waterford Wedgwood.

~ MICROS Retail Systems, Inc. ~

Also in early 2002, new benefactor MICROS Retail Systems, Inc. provided a discount on its Micros 3700 point-of-sale system and gifted six kitchen display systems valued at $15,000. Training in the system—which debuted last March in the Apple Pie Bakery Café Sponsored by Rich Products Corporation—is now a part of the baking and pastry curriculum.
SPECIAL EVENTS YIELD SPECIAL RESULTS

The Culinary Institute of America held a number of events and programs to support student scholarships and, as always, friends of the college came up big. Some highlights from the past year:

~ 2002 Annual Gala ~

Thanks to the major sponsorship of Compass Group North America; The Coca-Cola Company; Discover Financial Services, Inc.; and PepsiCo, Inc., October 16, 2002 was a night to remember. Six hundred industry leaders and friends of The Culinary Institute of America gathered to show their support for the college and pay tribute to Michael J. Bailey (right)—group chief executive of Compass Group PLC. What made the Eighth Annual Gala particularly memorable was that it raised more money—more than $830,000—than any other single event in the college's history. Proceeds benefit the Michael J. Bailey Endowed Scholarship Fund at the CIA, established that night. CIA students Georgi Vance ’04 and Anthony Cardoso ’02 were the first recipients of the scholarship.
~ Alumni Receptions ~

With the generous sponsorship of Discover Financial Services, Inc.; Millstone Coffee, Inc.; and Rich Products Corporation, the CIA regional alumni receptions this past year gave alumni the opportunity to reconnect with classmates amid great entertainment and fine dining. Each reception featured a presentation of $1,000 from the Alumni Scholarship Fund to a deserving student.

For seven years, Michael Garbin ’76 has been the volunteer host of the Chicago reception—traditionally the largest—at the famed Union League Club, during the National Restaurant Association Show. Chef Garbin inspires the participation and support of many prominent Chicago chefs and restaurants each year.

“It is a privilege for me to host the reception. Union League Club members routinely host alumni functions for their alma maters at the Club. So to have the CIA Alumni Reception posted in our elevators for our members to see is a source of pride. I am really proud to be able to say that I am a graduate of the CIA, which provides the best education available for our field.”

—MICHAEL GARBIN ’76

Many other hosts helped make these events possible in 2001–2002: in Orlando, David Nina ’85, Tim Rosendahl ’76, Mark Mattern ’87, and James Katurakes ’79; in New York City, Kyle Kandel ’82, Alison Awerbuch ’85, Waldy Malouf ’75, and Lisa Brefere ’78; in Columbus, Cameron Mitchell ’86; in Boston, Michael Minichello ’89 and Maureen Goode ’97; in Scottsdale, George Bargisen ’91 and Reed Groban; in Las Vegas, Robert Zitto ’80; in Houston, Bruce Molzan ’82; and in San Francisco, John Beardsley ’88.

~ On-Campus Lecture Series ~

Zagat Lecture Series on Service

Tim and Nina Zagat (below), CIA Members of the Corporation and founders and authors of the Zagat Survey, pledged $25,000 to launch the college’s Zagat Lecture Series on Service. The Zagats’ support of the quarterly lectures is dedicated to creating awareness of the importance of hospitality and improving service standards in restaurants across the country and around the world. To date, the series has brought to campus industry experts Danny Meyer, president of Union Square Hospitality Group; Piero Selvaggio, owner of Valentino and Posto; Ralph Brennan, owner of the Ralph Brennan Restaurant Group; Paul McLaughlin, managing partner of Oceana and Molyvos; and Horst H. Schulze, president and CEO of The West Paces Hotel Group, LLC.

“The CIA is the leading institution in preparing the next wave of great American chefs.”

—TIM ZAGAT
Carroll F. Dooley Lecture Series

Patricia Dooley Fortenbaugh’s gift of $10,000 to establish the Carroll F. Dooley Lecture Series has brought several food industry luminaries and experts on international relations to campus. The Series is named for Patricia’s father, the CIA’s first director of the food preparation division when the college opened in 1946. Patricia Fortenbaugh, a CIA Member of the Corporation, feels strongly about the quality of a CIA education. She has named the college in her will and also sponsored a scholarship for bachelor’s degree students.

“The school has an incredible feeling of enthusiasm among the students and the faculty. The confidence that the students gain as they progress in their culinary and baking studies shows on their faces and in their work.”

—PATRICIA FORTENBAUGH

~ An Evening with the Stars Series ~

The tag line for the CIA’s series of special events pretty much says it all: “Pairing the Best in Performing Arts and Culinary Arts in Support of Education.” The college has brought a variety of noted actors, singers, and dancers to the Hyde Park campus to participate in events that not only provide extraordinary entertainment and fine food, but also support scholarships for CIA students.

Colavita USA, with the assistance of American Roland Food Corporation and S.Pellegrino, sponsored An Evening with Paul Sorvino at the Hyde Park campus in May 2002. Discover Financial Services sponsored his return the following March for Paul Sorvino in Concert. The events raised money for the Sorvino Children’s Asthma Foundation and the Paul Sorvino Scholarship Fund at the CIA.
When we reach the time and position of life when we begin to think about charitable giving beyond what we have done year to year, concerns about such things as long-term care and the possibility of outliving our money come into play. One way to address these concerns is to include a bequest or endowment for your charities in a will. Knowing you have provided not only for your own future, but have helped carry on the good works you have cared about and supported along the way, feels mighty good!

—Burt Hobson, retired Chairman and CEO, Sterling Publishing, Inc.; CIA Trustee and Vice Chair, Development Committee; and, with wife Maxine, a Society of the Millennium member
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 neces-
sary to live successful lives and to
grow into positions of influence and
leadership in their chosen profession.