A World of Opportunity Awaits with a CIA Bachelor’s Degree!
“The Culinary Institute of America has a rich tradition of offering the highest-quality culinary education possible. I foresee the school continuing to shape many of our new leaders of the food industry well into the future.”

Thomas Keller | Chef and Owner, The French Laundry, and Trustee, The Culinary Institute of America
For nearly 70 years, The Culinary Institute of America (CIA) has been setting the standard for excellence in culinary education with its world-renowned programs.

At the CIA Singapore, you’ll meet people from many different backgrounds, but everyone shares a common language and passion—food. Here you’ll develop a broad base of knowledge, a confidence in your skills, and the fluency to move successfully into the career that’s absolutely right for you. You’ll earn a bachelor’s degree that will increase your value in the competitive job market. And you’ll join the esteemed CIA alumni community—more than 48,000-strong and leading the foodservice and hospitality industry.

Whether working in restaurants, research and development, or the media, our graduates are realizing their dreams. Come to the CIA Singapore and discover a whole new world of opportunity in food.
CIA Credentials = Career Opportunity

Earn your CIA degree and you’ll enter the industry with the education and credential that puts you on the “A-List” of candidates for most employers. The CIA is famous for preparing top-notch professionals who are creative, forward-thinking, and well-grounded in essential knowledge and skills. That’s why our students become leading executive chefs, executive pastry chefs, restaurant and bakery café owners, entrepreneurs, hotel and resort executives, food writers, research chefs, and more. And it’s why so many leading companies look to CIA graduates when they’re hiring.

As you pursue your career, you’ll have lots of valuable resources available to you, including guidance from CIA Career Services staff, job listings through Culinary Connect, and membership in our famous alumni network.
“My degree from the CIA without question helped open the door to the Four Seasons Hotel Group and The Wolfgang Puck Fine Dining Group. The curriculum is current to what the industry is looking for, which gave me the cutting edge over some of my colleagues and helped me advance to more challenging positions.”

Adam Crocini ’00 | Director of Food and Beverage | Marina Bay Sands, Singapore
A Curriculum That Sets the Course for Your Future

The hands-on learning and in-depth knowledge you’ll receive in the CIA’s bachelor of professional studies (BPS) degree program in culinary arts management will raise the bar on your career possibilities. You will:

- Practice cooking and baking techniques and explore world cuisines and ingredients.
- Build your command of critical skills in areas such as cultures and languages, menu development, nutrition, and cost control.
- Work in the CIA Singapore’s amazing teaching kitchens, with people who share your passion for all things culinary.
- Complete your education in the Top Table Restaurant, during a capstone course that integrates your culinary and management studies in preparation for graduation.

Expert Faculty

At the CIA, you’ll learn from a diverse faculty of instructors who are acknowledged masters in their fields and whose industry credentials, experience, and achievements are unmatched in culinary education.
“I knew nothing about how a food and beverage business should be operated, right down to what mise en place was. So I must say, every single course of study from the CIA prepared me holistically to venture out.”

Yvette Chua ’13 | Chef-Owner, Hatter Street Bakehouse and Café, Singapore
An Environment Right for Learning

With state-of-the-art facilities on SIT’s campus at Temasek Polytechnic, a world-renowned faculty, and a location along the food-rich gateway to Asia, the CIA Singapore offers a unique educational experience.

The campus features more than 140,000 volumes of texts and e-resources in the Temasek library, along with student services, sports facilities, computer labs, and more.

At the CIA, you will have opportunities to meet with faculty and student mentors, industry professionals, and culinary luminaries who can connect you with the right people at the right time. Plus, you’ll enjoy outstanding cuisine prepared by you and your teammates.

The CIA Singapore is the ideal place for learning, for challenging competitions, for collegial team spirit, for inspiration, and for dialogue and debate. This is truly the place where you can make your dreams come true.
“I had the best instructors in the world at the CIA. They taught me how to think about pastry, which is so much more important than learning a formula or recipe. By the time I was done, I could read a recipe like a book.”

Duff Goldman ’98 | Owner, Charm City Cakes
GET STARTED

Who’s Eligible
Polytechnic graduates with relevant course work will be able to matriculate directly into the degree program. Students with non-relevant diplomas will be considered on a case-by-case basis. You can refer to www.SingaporeTech.edu.sg for more details, or contact adm@SingTech.edu.sg.

The Experience Requirement
The CIA requires all students to have foodservice experience prior to enrollment. This experience can be gained through six months of work in a non-fast-food establishment with a professional kitchen. Students can also gain this experience through three years of a relevant polytechnic diploma or through a semester of college-level work in hands-on cooking or baking classes. Contact us to see if your experience qualifies.

The experience requirement is designed to help you understand the realities of working in the food industry before you enroll. It’s a rewarding and challenging profession, and we want you to be confident in your career choice. Please note that you do not need this experience to apply for admission—the requirement must be met before you enter the CIA.

Put Your Future on the Fast Track to Success
Learn more and start the application process now:
www.SingaporeTech.edu.sg
www.ciachef.sg
+(65) 6592 1136

Come to the CIA and earn the credentials you need to get the career rewards you dream of—and deserve.
Statement of Accreditation
The Culinary Institute of America (CIA) is accredited by the Middle States Commission on Higher Education, 3624 Market Street, Philadelphia, PA 19104, 215-662-5000. The Middle States Commission on Higher Education is an institutional accrediting agency recognized by the U.S. Secretary of Education and the Council for Higher Education Accreditation.

Notice of Nondiscrimination
The Culinary Institute of America (CIA) is an Equal Opportunity Employer committed to the principle of equal opportunity in education and employment. The CIA does not discriminate against individuals on the basis of race, color, sex, sexual orientation, gender identity, religion, disability, age, genetic information, marital status, veteran status, ancestry, national or ethnic origin, or any other protected group or classification under federal or state laws. The following Civil Rights Compliance Officers at the CIA have been designated to handle inquiries regarding the nondiscrimination policies:

Civil Rights Compliance Officers at the CIA
Title IX and Age Discrimination:
Joe Morano, Senior Director—Faculty Relations
845-451-1314, j_morano@culinary.edu,
Office—Roth Hall, Room S-324

Section 504/ADA: Maura A. King, Director—Compliance
845-451-1429, m_king@culinary.edu,
Office—Roth Hall, Room S-351

Mailing address: The Culinary Institute of America,
1946 Campus Drive, Hyde Park, NY 12538

Should you require further information, please visit www.ciachef.edu/non-discrimination-statement.