2020 Sample Schedule*

July 12 – 17, 2020

July 19 – 24, 2020

July 26 – 31, 2020

Day One  Arrival and Welcoming of Scholars
Registration/Orientation
Introduction to the Culture of Cuisine
CIA Alumni Panel: Changing the World of Food
Welcome Ceremony and Receipt of the CIA Toque

Day Two  Knife Skills, Mise en Place, and Modern Food Culture
CIA Faculty Lecture: Kitchen Organization and Safety/What is Mise en Place?
Demonstration: Knife Identification, Proper Uses, and Classic Cuts
Kitchen Workshop: Practice Knife Cuts on Ingredients
CIA Faculty Lecture: Food Culture and the Evolution of Cuisine/Slow Food Movement
Field Trip: Visit the Student Gardens on the CIA campus

Day Three  Modern Cuisine and Sustainable Farming Practices
CIA Faculty Lecture: Overview of Sustainable Farming and Common Farm-to-Table Practices
Field Trip: Visit to a Sustainable Farm in the Hudson Valley
CIA Faculty Lecture: Food Preparation Techniques for Ensuring Freshness

(continued on reverse)
Field Trip: See the On-Campus Apiary and Explore the Importance of Bees as Pollinators and Crop Facilitators
Kitchen Workshop: Experience Working with Farm-Fresh Ingredients

**Day Four**  
**Baking and Pastry Arts Basics/Culinary Science**
- CIA Faculty Lecture: Bakeshop Setup, Safety, and the Methodology of Creating Classic Desserts
- Demonstration: Mixing, Creaming, and Pastry Development
- Kitchen Workshop: Create a Pastry
- CIA Laboratory Lecture: Culinary Science and Its Applications in the Areas of Nutrition, Health, and Medicine

**Day Five**  
**Creating a Classic Dessert/Food Business Management**
- CIA Faculty Lecture: Creating Pastry Cream and Tempering Chocolate
- Demonstration: Filling the Delicate Éclair Pastry, Tempering Chocolate, and Glazing
- Kitchen Workshop: Fill and Glaze Éclairs, and Box Them to Take Home
- CIA Faculty Lecture: What Is Food Business Management?
- Specialty Workshop: Develop a Menu Centered on the Modern Restaurant Concept; Understand Food Costs, Operations, and Marketing
- Field Trip: Visit the On-Campus Innovation Kitchen to Discuss the Evolution of the Pop-Up Restaurant

**Day Six**  
**College Admissions Overview, Graduation, and Departure**
- Campus Tour
- Admissions Overview
- Meet and Greet: Share a Meal with Current CIA Bachelor’s Degree Students in the Culinary Science, Applied Food Studies, Hospitality, and Food Business Management Programs
- Graduation Ceremony
- Departure

*This sample schedule is provided as an example of the overall quality and scope of a typical program experience and is not intended to represent a specific 2020 schedule. The 2020 specific schedule, speakers, site visits, and details may vary.