



**Culinary Academy**  
The Art, Science, & Business of Food  
Powered by Envision

## *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.*

