



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

*2021 Sample Schedule**

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 Mediterranean 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
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

(continued on reverse)



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 2021 schedule. The 2021 specific schedule, speakers, site visits, and details may vary.*

Due to the coronavirus pandemic, we are in the process of evaluating certain program elements for 2021 to ensure that they meet the most current public health standards and guidance. The safety and security of our students is always our top priority.

