



WORLDS of FLAVOR

2005 International Conference & Festival



Ancient Fires, World Flavors & the Future of American Cooking

Connecting a World Heritage of Flavors and Cultures with Modern Appetites

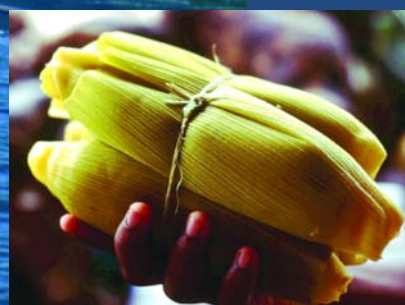


Celebrating Our 10th Anniversary

NOVEMBER 3-5, 2005

The Culinary Institute of America at Greystone | Napa Valley, California

From the ancient fires of **MEXICO** to the traditional village cooking of the **EASTERN MEDITERRANEAN**, from the street food vendors of **SOUTHEAST ASIA** to the market stalls of **SPAIN** and **ITALY**, and from the wok kitchens of the **FAR EAST** to the centuries-old spice routes that link **INDIA** and **NORTH AFRICA**—the breadth of world flavor traditions that speak to modern palates is vast and compelling.



Experience the depth and richness of these cuisines at the 2005 Worlds of Flavor International Conference & Festival as we explore **“Ancient Fires, World Flavors & the Future of American Cooking.”**

- Spectacular food bazaars and cultural events at the World Marketplace in the historic Barrel Room.

Each year, the Worlds of Flavor International Conference & Festival transforms the CIA's Napa Valley campus into an amazing cross-roads of world food and culture. Don't miss this seminal event in American foodservice as we take stock of where we are with this world flavors mega-trend and where we are headed in the future. Past conferences have sold out in August, so reserve your space early.

“Inspirational. 11 on a 10 scale. Fabulous beyond belief. This CIA extravaganza has become a hot ticket as word of its previous in-depth explorations has spread.”

—Food Arts magazine



This year's conference will celebrate the 10th Anniversary of The Culinary Institute of America at Greystone. Since its inception in 1995, the CIA at Greystone has been a leader in making the best of world cuisines more accessible to American foodservice industry professionals and journalists, in part through this Worlds of Flavor Conference series.

At this year's conference, you will enjoy:

- An unparalleled immersion into the culinary ideas, ingredients, techniques, and strategies—both ancient and modern—that are transforming American foodservice.
- Up-close access to the expertise of our prestigious guest faculty of more than 50 leading chefs, cooks, cookbook authors, and other culinary and beverage experts from Latin America, the Mediterranean, Asia, and the United States.
- Special seminars, tastings, demonstrations, and meals staged throughout the Greystone campus, from its world-class, 15,000-square-foot teaching kitchens to the new Williams Center for Flavor Discovery and the Rudd Center for Professional Wine Studies.

REGISTER NOW!

Call 1-800-888-7850 or visit www.ciaprochef.com.

Full program details will be announced in early summer on our Web site.



The Culinary Institute of America at Greystone
2555 Main Street
St. Helena, CA 94574

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**Celebrate the 10th Anniversary of
The Culinary Institute of America at Greystone
November 3-5, 2005 | Napa Valley, California**

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