



THE WORLD'S PREMIER
CULINARY COLLEGE



Welcome

**To The Culinary Institute of
America at Greystone**



Greetings from President Ryan

Welcome to The Culinary Institute of America at Greystone, the West Coast campus of the world's premier culinary college. Visiting Greystone is like opening a window into all that the Napa Valley has to offer—the sun-drenched beauty of the landscape, the vitality of the culinary scene, and the abundance of great food and wine.

As you tour our campus, you'll experience a special energy that springs from the creativity and passion of the Greystone community—food, wine, and education professionals; aspiring culinarians and oenophiles; and people who simply appreciate fine food and wine. Savor world flavors in our Wine Spectator Greystone Restaurant. Enjoy a culinary demonstration in the De Baun Theatre and browse our campus store. Learn about the property's rich past as a historic winery and about the college's longtime commitment to excellence in education and industry innovation. However you choose to experience Greystone, it's a place you'll remember.

We hope you enjoy your visit today, and invite you to come back often.

A handwritten signature in black ink, appearing to read "Tim Ryan". The signature is fluid and cursive, with a large, sweeping initial "T".

Dr. Tim Ryan

Dr. Tim Ryan is the first alumnus and faculty member to serve as president of the college. His bold vision to advance culinary education and industry services draws from his unique background of culinary, business, and educational accomplishments.



THE WORLD'S PREMIER CULINARY COLLEGE

For more than 60 years, The Culinary Institute of America (CIA) has been setting the standard for excellence in culinary education. Our faculty, facilities, and academic programs prepare aspiring culinarians and seasoned professionals to excel in a wide variety of careers in the world of food and wine.

At The Culinary Institute of America at Greystone, you'll discover what the CIA is all about. You'll see how everything we do supports our mission of providing the world's best professional culinary education, along with our core values of excellence, leadership, professionalism, ethics, and respect for diversity.

HISTORY

The CIA was founded in 1946 in New Haven, CT by Frances Roth and Katharine Angell to provide culinary training for World War II veterans. The first class had just 50 students. In 1972, with a student body of 1,000, the CIA moved to its campus in Hyde Park, NY, the former Jesuit novitiate St. Andrew-on-Hudson. In 1995, the college added The Culinary Institute of America at Greystone on the site of the former Christian Brothers Winery in St. Helena, CA. The campus's historic landmark building, with its grand cathedral ceilings and massive, hand-cut stone walls, was preserved during renovations as the facility was transformed into an exceptional venue for learning in the heart of California's renowned Napa Valley.

Today, The Culinary Institute of America enrolls more than 2,700 students from virtually every U.S. state and 30 countries in its degree programs. It also draws approximately 3,000 students to its professional development programs and more than 4,000 to its courses for food enthusiasts.



EXPERIENCE GREYSTONE

There are so many ways to sample the CIA at Greystone:

Demonstrations in the De Baun Theatre

Get a taste of what professional and aspiring chefs learn at Greystone by attending one of our public cooking demos, held in the De Baun Theatre. Visit our Web site for the demo schedule. *Reservations: 707-967-2320 or the California Branch page at www.ciachef.edu*

Wine Spectator Greystone Restaurant

Local, seasonal ingredients are the inspiration for the cuisine of our award-winning restaurant, which features an American take on world flavors. The dazzling restaurant space, created by noted designer Adam Tihany, offers a view of the chefs at work from every hand-crafted table. Vineyard-view terrace dining is available in season. *Open Sunday–Thursday, 11:30 a.m.–9 p.m. and Friday–Saturday, 11:30 a.m.–10 p.m. Reservations: 707-967-1010 or the Restaurants page at www.ciachef.edu*

Spice Islands Marketplace

Our campus store features a wide variety of items for the chef, baker, food enthusiast, wine lover, student, and young chef. From cutlery, tools, and cookware—including the CIA’s own Masters Collection™—to a selection of “autographed copy” books from local favorites, you’ll find all things culinary at our store. We also offer hard-to-get food items, fine chocolate products, and Napa Valley specialties. *Open daily from 10 a.m.–6 p.m. Contact 707-967-2309 or shop www.ciastore.com*

Special Events

With our historic Greystone building as the backdrop, your special event will be unforgettable. Our chefs and sommelier will custom design your menu, perfectly paired with wines to complement the flavors of your meal. Whether you’re hosting a wedding, corporate event, or other celebration, you can relax, knowing that every detail will be attended to by Greystone’s seasoned staff.



INNOVATIVE EDUCATIONAL FACILITIES

Greystone's facilities are a testament to the college's legendary commitment to excellence.

The Teaching Kitchens

In Greystone's spectacular teaching kitchens, students have the opportunity to cook on traditional gas burners and electric radiant burners, use induction technology, and work with equipment from some of the world's finest manufacturers. The 15,000-square-foot open floor plan encourages interaction and idea exchange over cooking suites and community dining tables.

Rudd Center for Professional Wine Studies

The Rudd Center for Professional Wine Studies is a state-of-the-art facility created exclusively for the study and evaluation of wine and the pairing of wine with food. Greystone students learn from top American wine educators in the Rudd Center's innovative classrooms as well as in the surrounding vineyards and wineries of the Napa Valley.

Williams Center for Flavor Discovery

An industry think tank, the Williams Center is the nexus for the study of culinary flavors and the dynamics of flavor in food and wine. Employing advanced sensory analysis technology and the expertise of food-service leaders who participate in interactive sessions and tasting panels, the Center yields detailed findings that are shared with the industry to provide a collective understanding of flavor, wine, cooking, and agriculture.

Ventura Foods Center for Menu Research & Development

Designed to inspire innovative, menu-driven business solutions for the foodservice industry, the Ventura Center includes ideation rooms, a theater-style kitchen, and interactive audience response technologies. The facility was founded on a groundbreaking approach that brings together an organization's culinary, marketing, operations, and food science teams.



PROGRAMS AT GREYSTONE

The CIA at Greystone offers degree, certificate, and professional development programs, as well as business solutions for food industry organizations through its custom programs and research and development consulting.

Associate Degree Program in Culinary Arts

In the 21-month associate in occupational studies (A.O.S.) degree program in culinary arts at the CIA at Greystone, students gain more than 1,300 hours of hands-on cooking experience and learn how to control costs, manage people, make financial projections, market restaurant concepts, and much more. They also put what they learn into action in the Wine Spectator Greystone Restaurant and on an 18-week externship at one of more than 1,100 top restaurant, hotel, and resort locations around the world. (The degree program is one of four offered at the CIA's main campus in Hyde Park, NY.)

Baking and Pastry Arts Certificate Program

From the basics of baking to the fine art of pâtisserie, the 30-week Baking and Pastry Arts Certificate Program presents industry professionals and aspiring bakers and pastry chefs alike with the chance to learn a full range of techniques, recipes, and production methods through hands-on learning and in-depth study.

Accelerated Culinary Arts Certificate Program (ACAP)

Designed exclusively for graduates of hospitality management, food science, nutrition, and related bachelor's degree programs, the 30-week ACAP gives students the culinary knowledge and professional kitchen experience they need to lead a culinary operation and increase their career marketability.



Professional Wine Studies

Professional wine studies at the CIA features the most comprehensive portfolio of in-depth wine courses in the United States. Our one- to five-day classes and popular wine immersions provide high-level, practical wine education for professionals in the wine, food, and hospitality industries. Students can also earn professional wine certification at two levels of mastery.

Professional Development Programs

The CIA's professional development programs offer education and business solutions for the foodservice industry. Courses, from foundation to advanced studies, emphasize hands-on skill development and practical knowledge in the culinary arts, baking and pastry arts, management, and more. Programs are offered at Greystone and at the CIA's main campus in Hyde Park, NY, as well as at customer locations worldwide.

ProChef® Certification

Hands-on skill verification is a cornerstone of the ProChef® Certification program, which grants dual certification from the CIA and the American Culinary Federation (ACF) at three levels of proficiency. To date, more than 200 foodservice professionals have gained ProChef certification status at the CIA.

Courses for Food Enthusiasts

Starting in Spring 2007, food enthusiasts can hone their skills in the Greystone kitchens. Visit the California Branch page at www.ciachef.edu to learn more.



Worlds of Flavor Conferences

Our conferences provide countless benefits to industry professionals, from the educational stimulation that comes from exploring diverse cuisines and current industry trends to opportunities for valuable networking.

- The **Worlds of Flavor International Conference & Festival** features seminars, demonstrations, and tastings by some of the world's leading food and wine experts. Each year the conference theme changes to reflect the latest trends in world flavors.
- The CIA-Harvard School of Public Health **Worlds of Healthy Flavors** invitational retreat brings together top nutrition research scientists, leading corporate chefs, and world cuisine experts to develop strategies to increase the scope and range of healthy menu choices.
- **Flavor, Quality, & American Menus** is an invitational leadership forum that, working in partnership with UC Davis, provides information and idea sharing that advance the agriculture, food, and wine industries.
- Presented by the CIA and Harvard Medical School, the **Healthy Kitchens, Healthy Lives** leadership conference bridges nutrition science, health care, and the culinary arts for healthcare professionals.
- An annual gathering of industry leaders co-presented with *Food Arts*, the **Baking and Pastry Arts Retreat** explores the flavors of world cuisines that are reshaping American pastry and dessert menus.

Worlds of Flavor Travel Programs

The CIA and Viking Range Corporation offer culinary professionals and serious food enthusiasts the chance to explore the best of world cultures and cuisines. Each travel/study program is led by a renowned chef, writer, or other food authority, as well as a team of experts at the culinary destination. *For more information, call 1-866-242-2433 or visit www.worldsofflavor.com.*



CIA FACULTY

More than 125 instructors from 16 countries make up the CIA's prestigious international faculty at the Hyde Park and Greystone campuses, representing the broadest base of industry experience of any culinary school in the world. The CIA's education team also includes the most American Culinary Federation-Certified Master Chefs (C.M.C.s) in culinary education.

CIA faculty and staff have authored many books for both students and the home cook, including *The Professional Chef*,® *Exploring Wine, Baking and Pastry: Mastering the Art and Craft*, *One Dish Meals*, and *Grilling*.

CELEBRATED ALUMNI

The CIA is represented around the world by more than 37,000 successful alumni. They become executive chefs, personal chefs, restaurant and business owners, hotel executives, pastry chefs, research chefs, culinary educators, media personalities, and more. They include:

Jonathan Benno '93, chef de cuisine, Per Se

Cat Cora '95, executive chef, *Bon Appétit*

Gary Danko '77, chef/owner, Restaurant Gary Danko

Steven Ells '90, founder and CEO, Chipotle Mexican Grill chain

Duff Goldman '98, host, "Ace of Cakes," Food Network

Doug Martinides '75, vice president of culinary solutions, ARAMARK

Sara Moulton '77, executive chef, *Gourmet*

Charlie Palmer '79, chef/restaurateur, The Charlie Palmer Group

Pamela Parseghian '81, executive food editor, *Nation's Restaurant News*

Sherry Yard '01, executive pastry chef, Spago Beverly Hills



TRAVEL DIRECTIONS

The CIA at Greystone is located 1½–2 hours north of San Francisco in the heart of the Napa Valley. The college is ¼ mile north of the town of St. Helena, at 2555 Main Street.

BY PLANE

The following airports are within two hours of the CIA.

Directions from San Francisco International Airport: Follow 101 North towards San Francisco, the Bay Bridge, and I-80 East (towards Sacramento). Cross the Bay Bridge and go approximately 30 miles to the Carquinez Bridge (toll required). After the bridge, get in the right lane for about 2 miles. Take the Highway 37/Columbus Parkway exit and bear left up the ramp. Go west approximately 2 miles and turn right onto Highway 29 to Napa. Head northwest on Highway 29 for approximately 30 miles. Highway 29 and Main Street are the same within the city limits of St. Helena. The CIA at Greystone is approximately ¼ mile north of the town of St. Helena on the left.

Directions from Oakland International Airport: Follow Hegenberger Road to I-880 towards downtown Oakland. Go approximately 6 miles and bear right onto ramp for I-980 (California Highway 24, Walnut Creek). Turn right onto ramp for I-580 towards San Francisco. Bear to the left as I-580 turns into I-80 East (Sacramento). Travel towards and cross the Carquinez Bridge (toll required). After the bridge, get in the right lane for about 2 miles. Take the Highway 37/Columbus Parkway exit and bear left up the ramp. Go west approximately 2 miles and turn right onto Highway 29 to Napa. Head northwest on Highway 29 for approximately 30 miles. Highway 29 and Main Street are the same within the city limits of St. Helena. The CIA at Greystone is approximately ¼ mile north of the town of St. Helena on the left.



BY CAR

From San Francisco: Take 101 North through San Francisco to Highway 37. Take Highway 37 East for 7 miles to Highway 121. Take Highway 121 North, and then follow it to the east for 15 miles to Highway 29. Take Highway 29 North 19 miles to the CIA. The CIA is just $\frac{1}{4}$ mile north of downtown St. Helena on the left side of the road.

From East Bay Area: Take Highway 80 East to Highway 37. Take Highway 37 West for 2 miles to Highway 29. Take Highway 29 North 29 miles to the CIA. The CIA is just $\frac{1}{4}$ mile north of downtown St. Helena on the left side of the road.

From Sacramento: Take Highway 80 West to Highway 12 (Napa exit) West (Highway 12 is 5 miles past Fairfield). Take Highway 12 West towards Napa for 15 miles to Highway 29. Take Highway 29 North 22 miles to the CIA. The CIA is just $\frac{1}{4}$ mile north of downtown St. Helena on the left side of the road.

From Santa Rosa: Take 101 North to River Road/Guerneville (Calistoga exit). Turn right off freeway onto Mark West Springs Road and follow for 10 miles. Turn left onto Petrified Forest Road for 5 miles. Turn right onto Foothill Blvd, which will become Highway 29. Drive south on Highway 29 for 8 miles. After you pass Deer Park Road, the CIA will be on your right.

WHERE TO STAY

All lodging listed is located in St. Helena, CA.

El Bonita Motel, 1-800-541-3284

Harvest Inn, 1-800-950-8466

Hotel St. Helena, 707-963-4388

The Inn at South Bridge, 707-967-9400

Meadowood Resort, 1-800-458-8080

Vineyard Country Inn, 707-963-7077

White Sulphur Springs Resort, 707-963-8588

Wine Country Inn, 707-963-7077

For Your Information

DEGREE PROGRAMS

1-800-CULINARY

1-800-285-4627

CERTIFICATE PROGRAMS

707-967-2496

PROFESSIONAL DEVELOPMENT, PROFESSIONAL WINE STUDIES, AND WORLDS OF FLAVOR CONFERENCES

1-800-888-7850

SPICE ISLANDS MARKETPLACE

1-888-424-2433

WINE SPECTATOR GREYSTONE RESTAURANT

707-967-1010

COOKING DEMONSTATION RESERVATIONS

707-967-2320

GENERAL INFORMATION

Greystone: 707-967-1100

Hyde Park: 845-452-9600

WEB SITES

www.ciachef.edu

www.ciaprochef.com

www.CIAKids.com

www.ciastore.com

www.worldsofflavor.com

The Culinary Institute of America at Greystone is a branch of the CIA, Hyde Park, NY.

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Terrence McCarthy

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