



Everything You Need to Know

About Your Stay

San Antonio, TX | www.ciaprochef.com

We look forward to hosting you during your stay in San Antonio. The following information will help you get the most out of your time with us. If you have any questions, please contact our Customer Relations Team at 845-452-2230 or 1-800-888-7850.

CONFIRMATION

Please take a moment to review the enclosed course confirmation sheet, which details the date and time of your class.

CHECK-IN

Check-in will take place 20 minutes prior to the start time of your program in the reception area of the CIA, San Antonio in Building 3 on the Pearl Brewery site. At check-in, you will receive your course manual and schedule and meet other participants.

UNIFORM CODE

To foster a professional working environment and maintain the highest standards of safety and sanitation, the CIA has adopted the following uniform code:

Courses for Industry Professionals

A uniform consisting of a white chef's jacket and checkered or black chef's pants must be worn in production classes. Jewelry is not permitted except for one plain ring. Note: Chef's hat, apron, and a side towel will be provided for all production courses.

Shoes worn during food production must be made of firm leather with an anti-slip sole. Skid-proof or kitchen shoes can be purchased online or from your local uniform store. Please note that sneakers are not permitted. Open-toe shoes are also prohibited.

Hair should be neatly maintained, clean, and under control at all times. Hair nets will be provided.

Courses for Food Enthusiasts

A CIA-logo apron will be provided for you to wear in class and take home with you at the conclusion of your class. We'll also provide a toque, side towel, and equipment to use during your visit.

Due to health and safety concerns, long pants and closed shoes with flat heels are required; shorts, skirts, open-toe shoes, and high heels are not permitted. Please note that leather sneakers *are* permitted. Participants with long hair are required to wear it pulled back or secured under a hair net.

COMMUNICATION DEVICES

All communication devices (e.g., cell phones, BlackBerrys, laptops) are prohibited in our kitchens. We ask that you excuse yourself from production to handle important personal matters. Such devices should be set to silent or vibrate mode during lecture so as to avoid disturbing the class.

PHOTOGRAPHY

Periodically, photographers will be on campus to take photographs that may be used in CIA advertising, publications, or on our Web site. As a condition of your enrollment, you grant The Culinary Institute of America the right to reproduce, use, exhibit, display, broadcast, distribute, and create derivative works of college-related photographs, videotapes, or other electronic media that include your image for use in promoting, publicizing, or explaining the college and its activities. If you do not wish to have your image used by the CIA in this way, please see a CIA, San Antonio representative.

LOCAL ACCOMMODATIONS

The following accommodations are located in San Antonio, TX, within 10 minutes of the CIA, San Antonio. Please note that external sites are not endorsed by The Culinary Institute of America; the listing is provided solely for your convenience.

Crockett Hotel

320 Bonham, 210-225-6500

Days Inn San Antonio Alamo/Riverwalk

902 East Houston St., 1-800-329-7466, 210-227-6233

El Tropicano Riverwalk Hotel

110 Lexington Ave., 1-800-972-3480, 210-223-9461

Emily Morgan Hotel

705 East Houston St., 1-800-824-6674, 210-225-5100

Hawthorn Suites Riverwalk

830 North St. Mary's St., 210-527-1900

Hyatt Regency San Antonio

123 Losoya St., 210-222-1234

La Quinta Inns & Suites San Antonio Downtown

100 West Durango Blvd., 1-800-531-5900, 210-212-5400

Marriott San Antonio Rivercenter

101 Bowie St., 1-800-648-4462, 210-223-1000

Omni La Mansión del Rio

112 College St., 210-518-1000

Residence Inn San Antonio Downtown/Alamo Plaza

425 Bonham, 1-800-371-6349, 210-212-5555

Riverwalk Vista

262 Losoya St., 1-866-898-4782, 210-223-3200

The St. Anthony—A Wyndham Historic Hotel

300 East Travis, 210-227-4392

Sheraton Gunter Hotel

205 East Houston St., 1-866-999-2089, 210-227-3241

The Westin Riverwalk, San Antonio

420 West Market St., 1-877-999-3223, 210-224-6500

RESTAURANT RECOMMENDATIONS

Downtown

Acenar (Modern Mexican)

146 East Houston St., 210-222-2362, www.acenar.com

Azuca (Pan Latin)

713 South Alamo St., 210-225-5550, www.azuca.net

Biga on the Banks

203 South St. Mary's St., 210-225-0722, www.bigacom

Bohanan's Prime Steaks & Seafood

219 East Houston St., 210-472-2600, www.bohanans.com

Boudros Texas Bistro

421 East Commerce St., 210-224-8484,
www.boudros.com/boudros

Citrus Restaurant & V Bar

Hotel Valencia, 150 East Houston St., 210-227-9700
www.hotelvalencia.com/san-antonio-riverwalk-restaurant-bars.php

El Mirador (Tex-Mex)

722 South St. Mary's St., 210-225-9444,
www.elmiradorrestaurant.com

Le Reve (French—Fine Dining)

152 East Pecan St., 210-212-2221,
www.restaurantlereve.com

La Frite Belgian Bistro

728 South Alamo St., 210-224-7555,
www.bistrovatel.com

Luca Ristorante—Enoteca

401 South Alamo St., 210-224-8800
www.thefairmounthotel-sanantonio.com/dining

Oloroso (Mediterranean)

1024 South Alamo St., 210-223-3600
www.oloroso.biz

Mi Tierra Café y Panaderia (Tex-Mex and Bakery)

218 Produce Row, 210-225-1262, www.mitierracafe.com

Rosario's Mexican Café y Cantina (Tex-Mex)

910 South Alamo St., 210-223-1806, www.rosario.com

The Sandbar (Casual—Seafood)

152 East Pecan St., 210-222-2426

North of Downtown

Cappy's (Continental)

5011 Broadway, 210-828-9669,
www.cappysrestaurant.com

Café Paladar (Pan-Latin)

18322 Sonterra Pl., 210-798-7200,
www.cafepaladar.com

Dough Pizzeria Napoletana

6989 Blanco Rd., Blanco Junction Shopping Center
210-979-6565, www.doughpizzeria.com

Liberty Bar (Eclectic—Casual)

328 E. Josephine St., 210-227-1187, www.liberty-bar.com

Silo Elevated Cuisine (Continental)

1133 Austin Hwy., 210-824-8686
www.siloelevatedcuisine.com

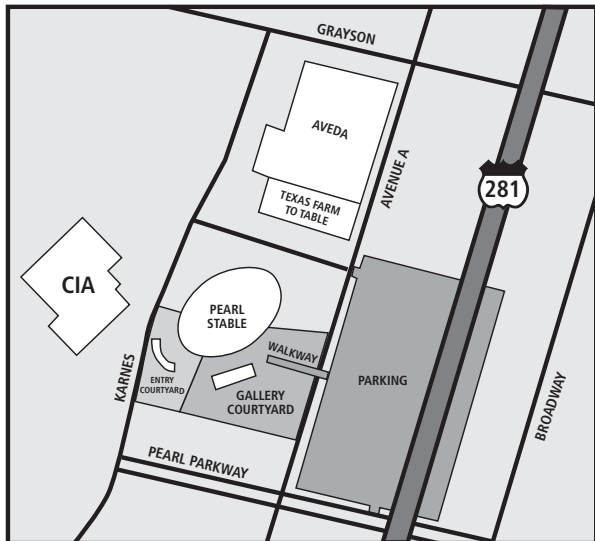
Tré Trattoria (Casual Italian)

4003 Broadway, 210-805-0333, www.tretrattoria.com

Taco Taco (Breakfast & Lunch Tex-Mex)

Voted Best Tacos in the U.S. by Bon Appétit magazine and the Food Network
145 East Hildebrand, 210-822-9533, www.tacotacosa.com

CAMPUS LOCATION



CAMPUS PARKING

Parking is available throughout the Pearl Brewery site. There are no parking places specifically designated for students.

TRAVEL DIRECTIONS

From the North

Take the US-281/McAllister Freeway South. Take the Josephine/Grayson St. exit and proceed through Josephine and Grayson St., staying straight on Avenue A. The Historic Pearl Brewery will be on the right after crossing Grayson.

From the South

Take the US-281/McAllister Freeway North towards the San Antonio Airport. Exit Mulberry and circle back under US-281, heading south on US-281. Take the Josephine/Grayson St. exit and proceed through Josephine and Grayson St., staying straight on Avenue A. The Historic Pearl Brewery will be on the right after crossing Grayson.



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Photography: Keith Ferris

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**THE WORLD'S PREMIER
CULINARY COLLEGE**