

SAN ANTONIO

MAGAZINE



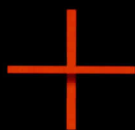
2010-11 SEASON PREVIEW

GO SPURS GO!

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More Room at the Table

25,000-square-foot expansion doubles grad potential at CIA

BY JULIA CELESTE / PHOTO BY JOSH HUSKIN

The Culinary Institute of America—San Antonio adds a new leaf to its table this month, expanding into freshly built space at The Pearl. The cooking school (originally the Center for Foods of the Americas, opened in 2006) has already dished out education to about 80 graduates from just 5,000 square feet of space. The additional 25,000 square feet provide extra elbowroom in massive hands-on kitchens, a computer lab, study lounges and a library, and will allow the school to double its annual enrollment. Although the average class size for the 30-week certification program is just 18, the CIA anticipates 1,500 culinary professionals will sieve through the campus annually, participating in classes, research and seminars.

LOFTY GOALS

“Our objective is to provide the world’s best culinary education,” says San Antonio managing director and certified master chef David Kellaway. “The CIA—San Antonio is designed to match the experience students have in our Hyde Park [N.Y.] and Greystone [Calif.] campuses. This new building will make it a much more complete experience than ever possible on this campus.”

Students who complete the program here receive a culinary arts certificate, building practical cooking chops from culinary math to mother sauces. While many graduates go on to pursue a degree, many others go straight to work in the business.

“In addition to getting a top-notch education,” says Kellaway, “graduates become members of the CIA family. They’ll have lifetime career

assistance and access to our world-class research library—and the name ‘Culinary Institute of America’ on their resumes.” With an alumni network of more than 37,000 professionals, that alone is a great career asset.

LATIN ACCENTS

Two San Antonio faculty members are at the forefront of culinary anthropology. Chef Iliana de la Vega travels throughout Latin America to study and preserve the food cultures of Peru, Brazil, the Caribbean and beyond; Chef Elizabeth Kossick focuses her research on Mexico.

The two play a big part in “Latin Flavors, American Kitchens,” an annual invitational leadership program exclusively for culinary professionals. “It’s interesting to see how large food manufacturing companies and chain restaurants use what they



learn at these events, fusing the flavors of Latin America into mainstream products: dulce de leche Oreos, for example,” says Kellaway. Professional chefs also learn to integrate Latin American flavors during continuing education classes held here throughout the year. The goal is to make the food culture of Latin America more accessible to a wider audience.

FOODIE SKILL-BUILDING

Home cooks have a place set at the CIA table, too. Multi-day boot camps help build skill sets in topics like hors d’oeuvres and international cuisines. At the

Basic Training 5-day Boot Camp, students learn all the fundamentals—from knife skills to poaching—and walk away confident and sharp. One-day and half-day classes give hands-on experience with full menus, holiday treats and specific techniques. Plus, the classes are taught by the same chef-instructors who teach the 30-week certification classes.

CHECK, PLEASE!

Treat yourself to a seat at the counter of the CIA’s new bakery cafe, opening in December. As if peering in a window on an oven door, you’ll see the rising stars of tomorrow perfecting their expertise in their future hot career. ★