



Everything You Need to Know

For Your CIA Boot Camp

New York
California
Texas

ciafoodies.com



Culinary Institute
of America



Welcome to Culinary Institute of America!

CIA is here to bring the joys of the kitchen to you. Our welcoming and knowledgeable chef instructors offer a variety of classes for all skill levels, from beginners to enthusiastic home cooks.

Founded in 1946, CIA is recognized as the world's premier culinary college dedicated to excellence. Our facilities are state-of-the-art and our expert faculty hail from around the globe. Culinary education is our passion. So, it was a natural step to bring our expertise to food enthusiasts—like you.

Step into the same kitchens where renowned CIA alumni like Amanda Freitag, Michael Symon, Cat Cora, Grant Achatz, and Enrique Olvera first honed their skills from how to hold a knife, to laminating the perfect croissant, to the art of building and balancing flavor.

Now that you're registered for your CIA Boot Camp, what's next? This guide has the info you need to get the most out of your time at the world's premier culinary college.





A Typical Day

Here is a sample schedule of a day in your Boot Camp experience. Depending on the Boot Camp selected, the schedule may vary.

Guests will be provided with one restaurant visit per Boot Camp, and either a campus tour or garden tour depending on location.

8 a.m. (day one only)	Orientation and Uniform Distribution
8:30–9:15 a.m.	Lecture
9:15–9:30 a.m.	Break
9:30 a.m.–1 p.m.	Hands-on Cooking and Chef Demos
1–1:15 p.m.	Plating and Review
1:15–2 p.m.	Lunch from Hands-On Experience <i>If you are taking a Baking or Pastry Boot Camp, lunch will be provided and the schedule will vary.</i>



A Typical Day at Copia

Here is a sample schedule of a day in your Boot Camp experience. Depending on the Boot Camp selected, the schedule may vary.

Guests will be provided with one restaurant visit per Boot Camp, and either a campus tour or garden tour depending on location.

8:45 a.m.	Check-in and Uniform distribution
9–9:45 a.m.	Lecture
9:45–10 a.m.	Break
10 a.m.–1:15 p.m.	Hands-on Cooking
1:15–1:45 p.m.	Plating and Review
1:45–2:30 p.m.	Lunch



Plan Your Trip

Confirmation

You will receive an email about two weeks before your program with check-in details: where to park, where to check-in, what to wear, and more things to do at each campus.

Arrival to Campus

Parking and check-in spots are marked clearly for each campus on the maps on the following pages. You will receive an email about two weeks prior to your class with specific arrival information and itinerary for your class.

Local Accommodations

Many hotels offer a discount to CIA class attendees. Be sure to inquire when making your reservation. View our preferred hotel partners: ciafoodies.com/where-to-stay

Dining

During each day of your Boot Camp, you'll enjoy the food you cook for lunch. On one evening, you'll join your fellow Boot Campers at one our of on-campus restaurants for a meal prepared and served by CIA students in a live classroom. Boot Campers at CIA at Copia will enjoy a meal at The Grove Restaurant, a collaboration between CIA alumni, students, and industry professionals. On other evenings, you are welcome to explore local restaurants. Each location also has a variety of on-campus dining options:

NEW YORK

Open for Dinner

- American Bounty Restaurant
- The Bocuse Restaurant
- Ristorante Caterina de' Medici

Open Seasonally

- Post Road Brew House
- The Tavern at American Bounty

Open for Breakfast and Lunch

- Apple Pie Bakery Café

NAPA, CA (CIA at Copia)

Open for Dinner

- The Grove Restaurant

Open for Lunch

- Lunch Box at Copia

Open Seasonally

- 3D Dining Experience
- The Haven Cocktail Lounge

TEXAS

Open for Dinner

- Savor

Open Seasonally

- The Bakery Café

ST. HELENA, CA (CIA Greystone)

Open for Dinner

- Gatehouse Restaurant

Open Seasonally

- The Bakery Café by Ghirardelli

For hours of operation, menus, and reservations, visit ciafoodies.com/cia-restaurants.





Hyde Park, NY Campus Map

1946 Campus Drive | Hyde Park, NY 12538



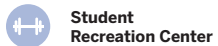
Restaurants



Campus Bookstore



Marriott Pavilion/
Ecolab Auditorium



Student Recreation Center



Sculptures/Art



Jesuit Cemetery



Visitor/Boot Camp Parking



Commuter Student Parking



Resident/Student Parking



Accessible Parking*



Smoking Permitted

1. Roth Hall

- CIA Welcome Center
- Farquharson Hall
- American Bounty Restaurant
- Apple Pie Bakery Café
- The Bocusse Restaurant
- Craig Claiborne Campus Bookstore

2. Campus Safety Building

4. General Foods Nutrition Center

- Post Road Brew House
- Marketplace

6. J. Willard Marriott Education Center

- Shunsuke Takaki School of Baking and Pastry
- Continuing Education/Food Enthusiast

8. Colavita Center for Italian Food and Wine

- Ristorante Caterina de' Medici
- NAFEM Culinary Science Lab

11. Conrad N. Hilton Library

- Danny Kaye Theatre
- The Russell H. Ferber Learning Commons
- Donald and Barbara Tober Exhibit Room

13. Anton Plaza

- Includes Parking Facility and Elevator

17. Student Commons

- The Egg
- CIA Brewery
- Student Recreation Center
- Residence Life
- Student Affairs
- International Student Affairs
- Counseling Services

27. Lake Velouté

- Île Flottante
- Fond de Volaille Falls

* There are accessible parking spaces available in other lots on campus as well.



San Antonio, TX Campus Map

312 Pearl Parkway | San Antonio, TX 78215



Restaurants



Parking



Accessible
Parking













1. CIA at San Antonio
2. Savor/CIA Bakery Café
3. Live Fire Kitchen
4. CIA Student Services



Napa, CA Campus Map (CIA at Copia)

500 First Street | Napa, CA 94559



- | | | |
|--|---|--|
|  Restaurants |  Culinary Garden |  Electric Vehicle Charging Stations |
|  Marketplace |  Wine Bar |  Visitor/Boot Camp Parking |
|  Jackson Family Wines Amphitheater |  Hestan Teaching Kitchen |  Accessible Parking* |
|  Ecolab Theater |  Sculptures/Art | |
|  Napa Valley Vintners' Theater | | |

1. Copia 1st Floor

- 3D Dining Experience
- Ecolab Theater
- The Grove Restaurant
- Lunch Box at Copia
- Marketplace at Copia
- Napa Valley Vintners' Theater
- Wine Bar at Copia

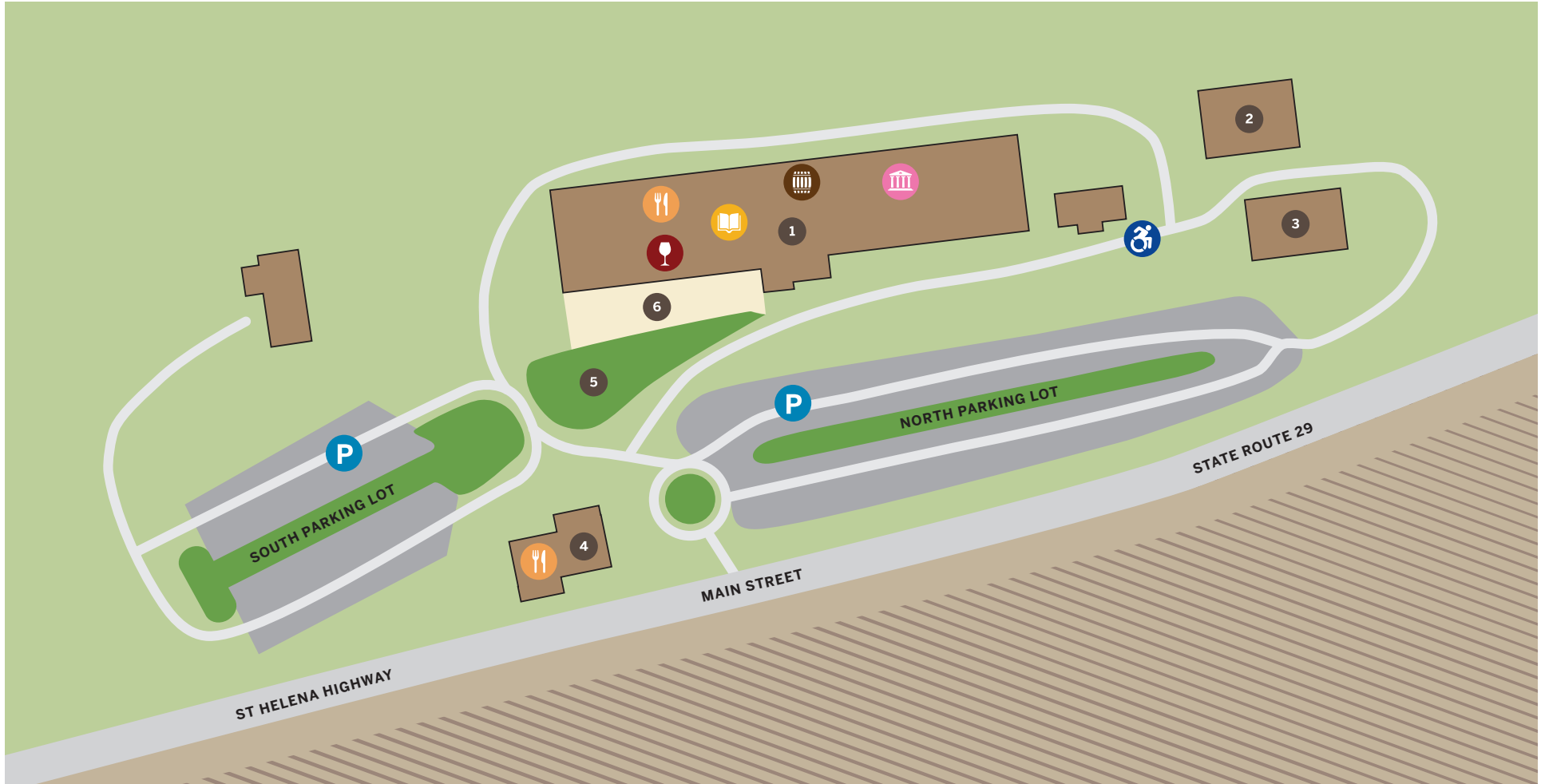
2nd Floor

- Chuck Williams Culinary Arts Museum
- The Haven Cocktail Lounge
- Hestan Teaching Kitchen



St. Helena, CA Campus Map (CIA Greystone)

2555 Main Street | St. Helena, CA 945598



-  Restaurants
-  Spice Islands® Marketplace
-  Wine Bar
-  Corkscrew Museum
-  Barrel Room

-  Visitor Parking
-  Accessible Parking*

1. Historic Greystone Cellars Main Building

- Spice Islands® Marketplace and Campus Store
- Corkscrew Museum
- Historic Barrel Room
- The Bakery Café by Ghirardelli
- Wine Bar
- The Terrace: Student Dining

2. Guest House: CIA Student Residence Hall

3. Rudd Center for Professional Wine Studies

4. Williams Center for Flavor Discovery

- Gatehouse Restaurant

5. Cannard Herb Garden

6. Herb Terrace



Things to Know

Dress Code

To foster a professional and safe environment, CIA has adopted the following uniform for Boot Camps.

We Will Provide You With

- CIA Chef's Jacket (one for two- or three-day Boot Camps, two for four- or five-day Boot Camps)
- Apron
- Side towel
- Toque
- Beard covers (as necessary)
- All tools and equipment needed for the course

You Will Need to Bring

- Loose-fitting pants to protect against spills.
No sweat pants, jeans, or yoga pants, please.
- Closed-toe shoes with an antislip sole. Skid proof or kitchen shoes can be purchased online. No sandals or open-toed shoes.

Jewelry and Hair

For safety and sanitation reasons, jewelry is not permitted except for one plain ring and one watch. Hair should be tied back, neatly maintained, and under control at all times.

Communication Devices

- Cell phones are allowed to be used for taking photos or videos during class.
- After using your phone in the kitchen, please wash your hands before returning to work.
- All phones should be set to vibrate mode and all calls should be handled outside of the classroom or kitchen.
- For privacy reasons, please do not photograph CIA students anywhere on campus.

(continued)



Photography

- Periodically, photographers will be present in classes to take photos that may be used in CIA marketing materials and social media.
- 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 photos or videos that include your image for use in promoting, publicizing, and explaining the college and its activities.
- If you don't want your image used by CIA in this way, please inform Customer Service ahead of time or upon your arrival to campus.

Smoking

- Health and fire safety laws—as well as campus regulations—prohibit smoking in all indoor areas, outdoor areas not specifically designated for smoking, and within 75 feet of all building entrances.
- Smoking is permitted in designated outdoor smoking areas only. These locations will be clearly marked.
- Please use ash urns to dispose of cigarette butts to help keep our campuses clean.

Cancellation Policy

Single-Day Class: Registration is non-refundable. If cancelling more than seven (7) days prior to class date, transfer is available to another class of equal value within the following three (3) months.

Boot Camp: Cancellations at least 60 days before class start date—full refund available. Cancellations more than 30 days before start date—50% refund available. Cancellations withing 30 days of start date are not eligible for refunds.

CIA may occasionally cancel a class that has not met the minimum enrollment requirement. These classes will be cancelled at least 21 days before the start date, and you will be notified by phone and email. Additionally, if a class is cancelled by CIA for any reason, you will receive a full refund to your original payment method. CIA is not responsible for travel costs associated with the change.









More Helpful Tips

Optional: Purchase a CIA Tool Kit

Professional-quality kitchen tool kits are a great way to help you advance your cooking at home, and available to you at a special student-only price.

Order your tool kit online when you register for your class or by calling 1-800-888-7850. You'll receive your tool kit when you check in for class.

Become a DISH Member, Get Exclusive Perks

Gain exclusive access to previously unseen videos, recipes, and other original culinary content to make you a more confident cook with DISH.

You'll also receive VIP discounts from our partners, plus, save 15% on your next Boot Camp, CIA dining experience, or shopping at our California locations.

Learn more at ciafoodies.com/dish-learn-more

We look forward to cooking with you! Have additional questions?

Contact us at ciacustomerservice@culinary.edu







Culinary Institute
of America

NEW YORK | CALIFORNIA | TEXAS

ciafoodies.com