ENVISION EXPERIENCE leading provider of experiential career & leadership programs

985 accredited

programs programs programs programs programs programs

The Culinary Academy & America Culinary Academy

The Culinary Institute of America 6 days



since

mstate-of-the-art kitchens

€ & current students

the art, science & business of food



The CIA Culinary Academy

Who is Envision?

Envision provides academic programs in numerous categories, including STEM, medicine, law, government and leadership, business administration, entrepreneurialism, culinary arts, engineering, and aerospace. Programs are typically held during summer (May-August) in many cities across the United States as well as China, Australia, South Africa, and New Zealand.

Envision's programs are developed by educators and subject-matter professionals and are accredited by the International Association for Continuing Education and Training (IACET) and the Southern Association of Colleges and Schools Council on Accreditation and School Improvement (SACS CASI).

Using innovative tools and techniques, our activities mirror real-world challenges and facilitate critical thinking and communication among the groups. Envision advisors are trained teachers and subject-matter experts who love making a real impact—so much so that they come back year after year. To date, over 800,000 exceptional students have benefited from the transformational experiences Envision programs provide.

Envision programs are innovative, safe, fun, empowering, and enable students to:

Discover Their Passion

Explore a Career

Realize Their Dreams

More information about Envision can be found at EnvisionExperience.com

What is The Culinary Institute of America (CIA) Culinary Academy, Powered by Envision?

The CIA Culinary Academy provides an opportunity for high-achieving high school students with a passion for food to learn from professors at The Culinary Institute of America and interact with current students at the college as they explore the vast world of food.

While at the program, held over six days on the CIA's campus in Hyde Park, NY, students will learn and develop their knife skills as well as basics in cooking, baking, and pastry arts. Additionally, students will discover how varied a career in the culinary field can be. They will encounter content on food sourcing and menu development, restaurant management, and other areas of the food industry. Students will also learn how everyday skills can benefit them in various roles, whether they ultimately decide to enter the culinary field or not.

Why should I or my child attend this program?

In this era of technology-forward thinking, it is essential that students gain tangible skills that can set them apart from their peers; the kind of skills that can't be automated.

The hands-on learning opportunities students at The CIA Culinary Academy will enjoy challenge them to think in new ways, grow essential life skills, and fuel their passion and creativity, all of which can extend to other areas of their lives. Additionally, forming friendships with like-minded high school students will improve their confidence and help to further prepare them for college.

While attending the program, students will learn the wide array of opportunities available in the culinary field; what "mise en place" is and how it applies to the real world; the fundamentals of food business management; how culinary science is applied to nutrition, health, and medicine; the dietary and cultural nuances of the Mediterranean diet; and much more.

"Confirmed career choice and CIA as preferred choice of college; time in the kitchen and classes solidified confidence that this is the right path"

-Laura Ann S, mother of the CIA Culinary Academy Alumni

"[My favorite part was] actually getting experience with the professional chefs in the kitchen. It felt so real and I feel like I was able to learn a lot just from working next to them."

-Chloe L, CIA Culinary Academy Alumna

How much does it cost to attend the CIA Culinary Academy?

A number of factors determine the pricing of our programs, including location, length of program, and complexity of curriculum. For The CIA Culinary Academy, tuition starts at \$2,995, and we have payment plans available. More information on the cost of attending the program can be found at EnvisionExperience.com/Culinary

To ensure that more students have the opportunity to attend our programs, Envision does offer a limited number of scholarships based on financial need, scholastic merit, and leadership achievement. Submission of a scholarship application is required to be considered for an award.