Culinary Institute of America

2024 AT-A-GLANCE CIA LEADERSHIP PROGRAMS

LEADERSHIP PROGRAM	HEALTHY KITCHENS, HEALTHY LIVES®	GLOBAL PLANT-FORWARD CULINARY SUMMIT	CIA WINE SUMMIT	LEADERSHIP AWARDS	THOMAS KELLER GOLF CLASSIC	HEALTHY MENUS R&D COLLABORATIVE	MENUS OF CHANGE®	LATIN AMERICAN CUISINE SUMMIT	MENUS OF CHANGE UNIVERSITY RESEARCH COLLABORATIVE	WORLDS OF FLAVOR 2023®	HEALTHY KIDS COLLABORATIVE	ALUMNI EVENTS
WEBSITE	healthykitchens.org	plantforwardkitchen.org	ciaatcopia.com/cia-bev-pro	ciachef.edu/awards	ciachef.edu/golf	ciahealthymenus.com	menusofchange.org	cialatinsummit.com	moccollaborative.org	worldsofflavor.com	ciahealthykids.com	ciaalumninetwork.com
DATES	**February 7–9, 2024**	**April 16–18, 2024**	**May 5–7, 2024**	**May 6, 2024**	**June 9–10, 2024**	**June 11–12, 2024** **November 4–5, 2024**	**June 12–13, 2024**	**September 2024** **Date to be announced**	**September 30–October 2, 2024**	**November 6–8, 2024**	**December 10–12, 2024**	**Ongoing throughout the year**
DESCRIPTION	Convenes healthcare professionals for a unique continuing medical education conference exploring the latest in nutrition research paired with interactive workshops focused on delicious, healthy recipes and techniques for healthcare professionals and their patients.	A deep dive into culinary inspiration and menu R&D strategy for this significant global food movement, building on the work of our Menus of Change initiative and inspired by the global cultures focus of our long-running Worlds of Flavor conference.	New annual gathering of wine and beverage professionals providing a unique opportunity to bridge the gap between theoretical knowledge and practical application. This year's program is designed to empower wine professionals with the essential skills and knowledge they need to fuel their professional growth and industry connections, build successful wine businesses, and enhance their business acumen.	Annual ceremony commemorating the success and achievement of our industry's best and brightest with the Augie Award™—named in honor of legendary chef Auguste Escoffier—and raising essential scholarship funds for our students.	Benefit dinner and live auction at Copia along with golf at Silverado Resort and Spa—all to raise vital scholarship funds for students with the help of CIA friend and renowned chef Thomas Keller.	High-volume foodservice operators collaborate to leverage their unique combination of influence and experience with the single-minded goal of developing practical solutions that help expand the availability and sales of healthy menu choices.	Ground-breaking summit that gathers leaders in high-volume foodservice, business, public health, and environmental sciences together to develop business-friendly solutions to today's most pressing public health and environmental concerns in the food world.	A virtual program with renowned chefs, restaurateurs, and winemakers from Latin America joining foodservice industry leaders from around the U.S. to focus on the culinary heritage, contributions, and flavor trends from specificcountries or regions each year.	A collaboration of forward-thinking scholars, foodservice business leaders, executive chefs, and administrators from invited colleges and universities who are moving people toward healthier, more sustainable, delicious foods using research, education, and innovation.	An exploration of global cuisines that are reshaping American palates and our industry. The International Conference & Festival is widely acknowledged as our country's most influential professional forum on world cuisines, food cultures, and flavor trends.	A unique collaboration between school nutrition professionals, school chefs, and suppliers to create and advance culinary-driven, healthier foods in K-12 schools; discover flavor and menu strategies; highlight successes and best practices; and develop training protocols.	Sponsorship opportunities—such as Alumni Weekend and regional receptions—that allow companies to develop relationships with CIA alumni and friends in every segment of the culinary world, from established food and beverage leaders to up-and-coming chefs.
SPONSORSHIP LEVELS	Exhibitor Levels Sustainability $35,000 Bronze $20,000 Copper $15,000 Supporting $10,000 Contributing $7,500 Corporate $5,000 Academic Grant Levels $5,000–$50,000	Presenting $100,000 Grand Platinum $75,000 Platinum $50,000 Premium Gold $40,000 Gold $30,000 Bronze $20,000 Supporting $10,000 Corporate $5,000	Salmanazar $10,000 Jerobaum $6,000 Magnum $3,000	Grand Platinum $75,000 Platinum $50,000 Gold $35,000 Silver $25,000 Supporting $10,000	Platinum $50,000 Eagle $25,000 Birdie $15,000 Foursome $7,500 Hole $5,000 Various Course Opportunities $5,000	Annual Corporate Membership $30,000	Presenting $100,000 Grand Platinum $75,000 Platinum $50,000 Premium Gold $40,000 Gold $30,000 Bronze $20,000 Supporting $10,000 Corporate $5,000	Presenting $20,000 Supporting $10,000 Summit $7,500 Corporate $5,000	Annual Collaborative Sponsor $17,500	Grand Presenting $150,000 Presenting $100,000 Grand Platinum $75,000 Platinum $50,000 Premium Gold $40,000 Gold $30,000 Silver $25,000 Bronze $20,000 Supporting $10,000 Corporate $5,000	Corporate Memberships Premier Gold $35,000 Premier Silver $25,000 Associate $15,000	Presenting $20,000 Supporting $10,000 Corporate $5,000 Patron $2,500
VENUE	CIA at Copia	CIA at Copia	CIA at Copia	Zeigfeld Ballroom New York City	CIA at Copia and Silverado Resort & Spa	CIA Hyde Park (June) CIA at Copia (November)	CIA Hyde Park	Virtual	Boston University	CIA at Copia	CIA at Copia	Worldwide
PRESENTING PARTNER	Harvard T.H. Chan School of Public Health, Department of Nutrition	CIA Exclusive	CIA Exclusive	CIA Exclusive	Thomas Keller	CIA Exclusive	Harvard T.H. Chan School of Public Health, Department of Nutrition	CIA Exclusive	Stanford University	CIA Exclusive	CIA Exclusive	Our sponsors
AUDIENCE	HEALTHCARE 500+ physicians, dietitians, and other health care professionals	FOODSERVICE 300 high-volume chefs, foodservice operators, global cuisine experts, and influential foodservice industry professionals	BEVERAGE PROFESSIONALS 50–60 wine and beverage professionals from various sectors of the industry, such as distribution, wineries, restaurants, sommeliers, marketing, and more.	FOODSERVICE 600+ business leaders, executives, celebrated chefs—the industry elite	FOODSERVICE 120+ industry leaders including celebrity chefs, vintners, CIA leadership and alumni, and food and golf enthusiasts.	FOODSERVICE 35–40 operators, with an emphasis on the chain sector and other volume leaders	FOODSERVICE 400 culinary and F&B leaders, executives from sustainability and health sectors, researchers, and NGO	FOODSERVICE Leading chefs and top-level foodservice professionals interested in increasing their knowledge of regional Latin American cuisine.	COLLEGE AND UNIVERSITY FOODSERVICE More than 250 representatives from 60+ institutions participate in the collaborative, with 80–90 members at the Annual Meeting	FOODSERVICE 500 leading chefs, foodservice executives, and culinary professionals	K–12 FOODSERVICE 30–35 leaders from independent school districts and contract management organizations	FOODSERVICE AND BUSINESS LEADERS 60–600 members of our industry's elite inner circle and dedicated food enthusiasts
OPPORTUNITY TO EXHIBIT	•	•	•				•	•	•	•	•	•
OPPORTUNITY TO PRESENT		•	•			•	•		•	•	•	