



Culinary Academy
The Art, Science, & Business of Food
Powered by Envision

*2022 Sample Schedule**

Copia in Napa, CA: July 10 – 16, 2022 | July 17 – 23, 2022
San Antonio, TX: July 24 – 30, 2022 | July 31- August 6, 2022

Day One: Arrival and Welcoming of Scholars

Registration/Orientation

Program Greeting

Welcome Dinner and Receipt of the CIA Toque

Group Photo

Day Two: Mediterranean Cuisine and Sustainable Farming Practices

Kitchen Workshop: Experience Working with Farm-Fresh Ingredients

CIA Faculty Lecture:

Overview of Sustainable Farming and Common Farm-to-Table Practices

Food Preparation Techniques for Ensuring Freshness

Visit to a Sustainable Farm

Dinner at CIA

Evening Team-Building Activities

Day Three: Food and City Tour

Experience San Francisco's or San Antonio's Local Cuisine and Explore the Area's Historic and Cultural Landmarks

(continued on reverse)



Day Four: Knife Skills, Mise en Place, and Modern Food Culture

Kitchen Workshop: Practice Knife Cuts on Ingredients

CIA Faculty Lecture:

Kitchen Organization and Safety/What is Mise en Place?

Food Culture and the Evolution of Cuisine/Slow Food Movement

Front of House Restaurant Tours

Dinner at CIA

Evening Team-Building Activities

Day Five: Bakeshop Setup and Food Management

Kitchen Workshop: Baking and Pastry Arts

CIA Faculty Lecture:

Bakeshop Setup, Safety, and Baking Techniques

What is Food Business Management?

Back of House Restaurant Tours

Dinner at CIA

Evening Team-Building Activities

Day Six: Overview of CIA Admissions and Graduation

Admissions Session

Program Wrap-Up and Debrief

Graduation Ceremony

Evening Excursion in the City

Day Seven: Looking Ahead

Presentation of Program Certificates

Closing Event

Checkout and Departure

**This sample schedule is provided as an example of the overall quality and scope of a typical program experience and is not intended to represent a specific 2022 schedule. The 2022 specific schedule, speakers, site visits, and details may vary.*

