

THE CULINARY INSTITUTE OF AMERICA

Founded in 1946, The Culinary Institute of America offers bachelor's degree programs in baking and pastry arts management and culinary arts management, as well as associate degree programs in baking and pastry arts and culinary arts.

The Culinary Institute of America Alma Mater

**You've prepared us to practice the discipline
Of Careme and Escoffier
Armed with practical lessons, we'll enrich our profession
As we each find our own way
Forming bonds with our colleagues at CIA
High above the Hudson's banks
We'll remember with pleasure all the friendships we treasure
And for these, we offer thanks
Culinary Institute of America
Venture forth but still be true to the school we love
Culinary Institute of America
Venture forth but still be true to the school we love
Taking pride in traditions of excellence
Shine a torch to lead the way
From the best education to the newest innovation
We'll remember CIA
Breaking bread signals friendship around the world
Sharing wine mends a fray
You shape public perception give support and direction
And so in our hearts we say
Culinary Institute of America
Venture forth but still be true to the school we love
Culinary Institute of America
Venture forth but still be true to the school we love**

Words by Carol Lally Metz and Heidi Joyce

Music by Randall Fleischer and Heidi Joyce

The Culinary Institute of America is an independent, not-for-profit educational organization [Section 501 (c) (3)] pursuing its mission of providing the highest quality culinary education. This not-for-profit status distinguishes the Institute from others because it enables us to focus on the quality of education rather than on satisfying the investment expectations of shareholders.

Governed by a board of trustees not compensated for its services, the Institute benefits from the guidance of its board members, who represent the hospitality field as well as the professional and educational communities.

The Culinary Institute of America

COMMENCEMENT



***THE WORLD'S PREMIER
CULINARY COLLEGE***

*October the First
Two Thousand and Four
Four O'Clock in the Afternoon*

Program

PROCESSIONAL

Grand Marshal

Dr. Victor A. L. Gielisse, C.M.C., C.H.E., D.B.A.,
*Associate Vice President and Dean of Culinary,
Baking and Pastry Studies*

NATIONAL ANTHEM

ALMA MATER

INVOCATION

Master of Ceremonies

Dr. Kathy M. Zraly, C.H.E., Ph.D.,
Dean of Liberal and Management Studies

PRESENTATION OF INSTRUCTORS

Dr. Kathy M. Zraly, C.H.E., Ph.D.,
Dean of Liberal and Management Studies

WELCOMING REMARKS

Julian Bondurant Phillips, Jr., *Graduating Student*

PRESENTATION OF AWARDS

Jonathan A. Zearfoss, C.E.C., C.C.E., C.C.P., C.H.E.,
Professor in Culinary Arts
Dr. Julius Wile, *Chairman Emeritus*

The Culinary Institute of America Judiciary Board Award

Craig Claiborne Communications Award

Jacob Rosenthal Leadership Award

Founders' Management Award

President's Humanities Award

Julius Wile Scholastic Achievement Award

COMMENCEMENT ADDRESS

Fred Tibbitts, Jr., *Founder, Fred Tibbitts & Associates*

Academic Attire

At American colleges and universities today, formal academic attire consists of three elements: the cap, the gown, and the hood.

The bachelor's gown may be recognized by its pointed sleeves. The master's gown has somewhat longer, oblong-shaped sleeves. The robe of the doctorate has bell-shaped sleeves trimmed with three velvet bars.

The hood is clearly the most colorful feature of academic attire. The length of the hood and width of its velvet border indicate the level of degree held. The inner lining bears the official colors of the institution conferring the degree. The border of the hood designates the field of learning in which the degree was earned.

The chef's uniform reflects a centuries-old tradition of pride and professionalism. Each element—the toque, jacket, neckerchief, side towel, apron, trousers, and shoes—plays an important role in keeping chefs safe and comfortable in the dynamic culinary environment.

The contemporary uniform is a visible reminder to uphold the highest standards of sanitation and quality. A crisp white chef's uniform confers distinction, establishes status, and denotes pride among chefs the world over.

Our Mission

The Culinary Institute of America is a private, not-for-profit college dedicated to providing the world's best professional culinary education.



Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts.



We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

PRESENTATION OF CANDIDATES

Dr. Kathy M. Zraly, C.H.E., Ph.D.,
Dean of Liberal and Management Studies

CONFERRING OF DEGREES

Dr. Tim Ryan '77, C.M.C., Ed.D., *President*

CHARGE TO THE GRADUATES

Dr. Victor A. L. Gielisse, C.M.C., C.H.E., D.B.A.,
*Associate Vice President and Dean of Culinary,
Baking and Pastry Studies*

RECESSIONAL

CLASS TOAST

Richard Matthew Starke, *Graduating Student*

GRADUATION COMMITTEE

Matthew Michael Britt
Mia Almida Felix
Jessica April Wegrzynski

ETA SIGMA DELTA MEMBERS

*These students were members of **Eta Sigma Delta**, an international honor society which recognizes achievement among hospitality and tourism students at the bachelor's degree level. They have displayed outstanding leadership and service at the CIA, maintained at least a 3.0 grade point average, and finished in the top 19 percent of their class.*

John Thomas Ahern
Kaitlyn Maureen Besasie
Mia Almida Felix
William Drew Kromm
David Anthony Mesagno
Julian Bondurant Phillips, Jr.
Marcus Ary Rivera
Elizabeth Ann Ruth
Barbara Colleen Yeates
Devin Alaisha Young

Candidates for Graduation

BACHELOR'S DEGREE IN BAKING AND PASTRY ARTS MANAGEMENT

Mia Almida Felix
St. Thomas, Virgin Islands

Makiko Ina
Vancouver, Canada

Lea Sophie Levy
Poughkeepsie, NY

Revital Melech
Ramat Hakovesh, Israel

Christine Michele Plante
Merrimack, NH

Marcus Ary Rivera
Titusville, FL

Jesse Thomas Moffett is the recipient of the James J. McCann Foundation Scholarship.

Steven Daniel Murphy is the recipient of the Richard T. Keating Endowed Scholarship, the Grisanti Endowed Scholarship, and the El Dorado Hotel & Casino Endowed Scholarship.

Brian Lewis Schuyler is the recipient of the Joe Baum Memorial Endowed Scholarship.

Devin Alaisha Young is the recipient of the J. Frances Massie Endowed Scholarship, the Mid-Hudson Food and Wine Society Scholarship, the Patricia Dooley Bachelor's Degree Scholarship, and the James J. McCann Foundation Scholarship.

Legend: Professional Certifications

C.C.E. = Certified Culinary Educator

C.C.P. = Certified Culinary Professional

C.E.C. = Certified Executive Chef

C.H.E. = Certified Hospitality Educator

C.M.C. = Certified Master Chef

Stephanie Carlos Tambunting
Makita, Philippines

Anthony Gerard Vande Kerkhoff
Fostoria, OH

Jessica April Wegrzynski
Nutley, NJ

Daniel Nicholas Yacashin
Newtown, CT

Barbara Colleen Yeates
Montgomery Village, MD

Devin Alaisha Young
Wappingers Falls, NY

John Thomas Ahern is the recipient of the
Flik International Scholarship.

Ada Maria Campos is the recipient of the
Cargill Diversity Scholarship in Memory of
Chef Viktor Baumann, the J. Frances Massie Endowed
Scholarship, and the S. Pellegrino Scholarship.

Mia Almida Felix is the recipient of the
Pierre Franey Memorial Scholarship.

Jonathan Joseph Gorton is the recipient of the
George McKerrow, Jr./RARE Hospitality Scholarship.

Revital Melech is the recipient of the
Ferdinand Metz Endowed Scholarship.

BACHELOR'S DEGREE IN CULINARY ARTS MANAGEMENT

John Thomas Ahern
Rocky River, OH

Matthew Sean Barone
Wappingers Falls, NY

Melissa Marie Batty
Rochester Hills, MI

Kaitlyn Maureen Besasie
Brookfield, WI

Matthew Michael Britt
Nashua, NH

Ada Maria Campos
Newburgh, NY

Jacob Earl Crabtree
Port Charlotte, FL

John Robert Lane Eisensmith
York, PA

Stefan Christian Fraundorfer
Jackson, NJ

Jonathan Joseph Gorton
Peckville, PA

Scott Joseph Grasso
Kerhonkson, NY

Vanessa Milligan Haydock
Ashland, KS

Aaron Michael Herman
Morris Plains, NJ

Benjamin Marc Hochfelder
Teaneck, NJ

Rachel Allison Hollander
Columbus, OH

William Drew Kromm
Larchmont, NY

Mordechay Lebovich
Givaat Zeev, Israel

Jonathan Maxwell Lesser
Williamstown, NJ

Frank Loria
Warminster, PA

Luiza Munaretti Madeira
São Paulo, Brazil

Patrick Alan McKinney
Fairview, TN

David Anthony Mesagno
Warren, RI

Jesse Thomas Moffett
Poughkeepsie, NY

Steven Daniel Murphy
Berlin, NH

Julian Bondurant Phillips, Jr.
Memphis, TN

Jason Stirling Rapp
Plantation, FL

Elizabeth Ann Ruth
Hershey, PA

Brian Lewis Schuyler
Bradenton, FL

Matthew A. Sciabarrasi
Sterling, MA

Gennaro Thomas Scopo
Mastic Beach, NY

Robert Stewart Snell
Lexington, KY

Richard Matthew Starke
Temple, PA

Emilie Mae Stein
Gaithersburg, MD

Grenville George Sutcliffe II
Villa Ridge, MO

Eric Paul Swenson
Mora, MN