Guide for Wine Lovers Boot Camp Students

Everything You Need to Know About Your Stay

The CIA at Greystone | St. Helena, CA | enthusiasts.ciachef.edu
We look forward to welcoming you to campus for Wine Lovers Boot Camp! Here’s what you need to know to get the most out of your time at the world’s premier culinary college.

CONFIRMATION
Please take a moment to review your enrollment confirmation, which provides all the details for your class.

CHECK-IN
Registration for class begins at 8:30 a.m. on the first day of class in the concierge area of the main building (see campus map on page 5). Upon signing in, you will receive course materials, a Boot Camp bag, and a name badge, which should be worn at all times while you are on campus.

CAMPUS PARKING
Parking is available in designated areas on campus. Please refer to the map on page 5. At registration on the first day of class, you will be issued a parking pass valid for the duration of your course. The pass will need to be displayed in the front right-hand corner of our windshield in order to park on campus.

SCHEDULE
Classes generally run from 9 a.m.–4 p.m.; any changes to this schedule will be communicated to you by your instructor. Dinner in the Wine Spectator Greystone Restaurant will be at 6 p.m. on one of the evenings after class.

MEALS
On Monday–Friday, continental breakfast and lunch will be provided in the main Teaching Kitchen on campus. The Bakery Café by illy will provide lunch on weekends.

Dinner one evening is included as part of your registration—you will dine with your classmates and instructor at 6 p.m. in the Wine Spectator Greystone Restaurant. You may bring one guest to this dinner for an additional $75. Please let us know at check-in if you will be bringing a guest to this meal and inform us of any dietary restrictions.

On other evenings, and days when not scheduled for class, you will be free to sample the world-famous cuisine of California’s Napa Valley, either on campus or off. To learn more about dining options in the region, visit enthusiasts.ciachef.edu/locations.

CANCELLATIONS OR CHANGES
In the event that a course must be cancelled or the class time changed, you will be notified at least three weeks prior to the start of your course. We apologize for any inconvenience this may cause, and we will make every effort to reschedule any cancelled courses.

If you need to withdraw from your program, tuition refunds will be based on the date of official withdrawal through our registration system. You may be eligible for a refund based on the following schedule:

Tuition Refund for Boot Camp
At least 15 days prior to start date  Full refund
14 days or less prior to start date  We’d be happy to transfer you to another date; however, no refunds will be available.

If you have any questions, contact our Customer Service Team at 1-800-888-7850 or 845-452-2230.
DRESS CODE
The dress code for Wine Lovers Boot Camps is business casual. Blue jeans, shorts, tank tops, and open-toed sandals are not permitted. When visiting vineyards and wineries, sturdy, flat-soled shoes are required. The sensory classrooms are kept cool, so bring a light sweater if you tend to get chilly. Additional items such as sunscreen, sunglasses, and hats are suggested for the summer months, and warm jackets are appropriate for winter.

Please refrain from wearing strong fragrances or cologne, as they will interfere with your learning experience as well as that of your fellow students.

COMMUNICATION DEVICES
While in class, cell phones, smartphones, tablets, and other electronic devices are not to be used, and must remain turned off. This includes texting, e-mailing, and taking photos. Breaks will be provided during which there will be time to make and return calls or send messages.

SMOKING POLICY
Health and fire safety laws—as well as campus regulations—prohibit smoking in all indoor areas, in outdoor areas not specifically designated for smoking, and within 75 feet of all building entrances.

Smokers are asked to use the outdoor locations specifically designated for smoking. In the spirit of hospitality and concern for the comfort of all who study and work at the CIA, smoking is permitted only in designated areas.

To help keep the campus clean, we ask that you use the ash urns provided and refrain from disposing of cigarette butts on the ground or floor.

PHOTOGRAPHY
Periodically, photographers will be on campus to take photographs that may be used in CIA advertising, publications, or on our website. 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 photographs or videotapes that include your image for use in promoting, publicizing, or explaining the college and its activities. If you don’t want your image used by the CIA in this way, please inform Customer Service.

ON-CAMPUS RESTAURANTS
Reservations: 707-967-1010 or www.ciarestaurantgroup.com

Wine Spectator Greystone Restaurant
The Wine Spectator Greystone Restaurant presents an innovative menu inspired by the produce and livestock cultivated and harvested from the CIA’s own farms and the fields and farms in the Valley. The California wine list, noted for its depth, enhances the dining experience while the bucolic backdrop and spectacular vineyard views set the stage for a rich and satisfying dining experience.

The Conservatory Restaurant
The Conservatory Restaurant offers a truly unique dining experience. Here, in the setting of an academic program for advanced CIA culinary students, diners enjoy the delicious results of students’ in-depth exploration of selecting, planting, cultivating, and preparing food grown at the CIA’s own farms. An incubator for innovation and flavor, The Conservatory offers meals that are an adventure for the senses. This intensive, developed by renowned chef Larry Forgione ‘74, is part of a concentration in the CIA’s bachelor’s degree program.

The Bakery Café by illy
The bakery café offers guests the opportunity to experience coffee and cuisine from two industry leaders—illycaffè and the CIA. Customers can choose from a variety of sandwiches, soups, salads, breads, pastries, desserts, and coffee drinks prepared by CIA students. No reservations needed.

CAMPUS STORE
The Spice Islands Marketplace offers an impressive array of kitchen equipment, tools, cookware, and bakeware, along with wine-related items, more than 1,700 cookbook titles, and unique food items from Napa Valley and around the world. Students receive a 10% discount on most items. Call 1-888-424-2433.

Hours: 10:30 a.m.–6 p.m daily

LIBRARY
The Margie Schubert Library is located on the third floor of the main Greystone building. Resources are also available from the CIA’s Conrad N. Hilton Library at the Hyde Park campus via the Internet. Through a special arrangement, students may also borrow books from the St. Helena Public Library, which has an outstanding collection on wines. A computer lab providing printing capabilities and wireless Internet access is also available.

Library Hours: Monday–Friday, 6:30 a.m.–10 p.m.
CAR RENTAL DISCOUNT
A discount is available from Avis Rent-A-Car for students in the CIA’s food enthusiast and professional development programs. Call 1-800-331-1600 and mention Avis Worldwide Discount (AWD) code B834999.

LOCAL ACCOMMODATIONS
Many of the hotels in the area offer discounts to Wine Lovers Boot Camp students. Be sure to inquire when making your reservation. Please note that external sites are not endorsed by The Culinary Institute of America; these listings are provided solely for your convenience.

The following are all located in St. Helena, CA.

El Bonita Motel
195 Main Street, 1-800-541-3284

Harvest Inn
One Main Street, 1-800-950-8466

Hotel St. Helena
1309 Main Street, 1-888-478-4355

The Inn at Southbridge
1020 Main Street, 707-967-9400

Meadowood Resort
900 Meadowood Lane, 1-800-458-8080

Vineyard Country Inn
201 Main Street, 707-963-1000

Wine Country Inn
1152 Lodi Lane, 707-963-7077

Wydown Hotel
1424 Main Street, 707-244-1022
ST. HELENA, CA CAMPUS MAP

1 Historic Greystone Cellars Main Building (Ecolab Theatre, Spice Islands Marketplace, The Bakery Café by illy, Wine Spectator Greystone Restaurant, Teaching Kitchens, Shunsuke Takaki Baking Center)
2 Guest House (Residence Hall)
3 Rudd Center for Professional Wine Studies
4 Williams Center for Flavor Discovery (The Conservatory Restaurant)
5 Cannard Herb Garden
6 Vineyard Lodge I (Residence Hall)
7 Vineyard Lodge II (Residence Hall)
V Visitor/Guest Parking

Check-in will take place 30 minutes prior to the start time of your class. Please report to the registration area in the Atrium on the first floor of the Main Building (1 on the map). Parking is available in the front of the Main Building (V on the map).

ST. HELENA, CA CAMPUS LOCATION

Travel Directions
For travel directions to the Greystone campus in St. Helena, CA, please visit enthusiasts.ciachef.edu/california-campus-directions.

Street Address
2555 Main Street, St. Helena, CA