

# The NAFEM & Culinary Institute of America Educational Collaboration Toolkit

A collaboration for a successful future



# About the NAFEM & CIA Educational Collaboration

We've created this toolkit as a resource for NAFEM members to learn more about the Culinary Institute of America (CIA) and the available opportunities to ignite, engage and grow partnerships.

The North American Association of Food Equipment Manufacturers (NAFEM) & Culinary Institute of America Educational Collaboration facilitates the engagement of the food equipment and supplies manufacturing community with the educational mission of The Culinary Institute of America, the world's premier culinary college.

Through this collaboration, NAFEM member companies are invited to play a role in ensuring the next generation of culinary leaders are prepared to operate professional kitchens.

## NAFEM Member Relations at CIA



Jennifer Rolander, Director of Corporate Relations at CIA, is the NAFEM Member Relations Specialist. She earned her MBA from Walden University and completed her CFSP certification in early 2025. She has over 30 years of diverse experience in the foodservice industry in sales, marketing, business development, foodservice distribution and hospitality.

As the NAFEM Member Relations Specialist, Jennifer supports the engagement of NAFEM member companies in the work of the college.

To learn more about opportunities available to your company, reach out to Jennifer +1.626.222.6352 or by email at [Jennifer.Rolander@culinary.edu](mailto:Jennifer.Rolander@culinary.edu).

### **WHAT'S HAPPENING AT THE CIA**

Exciting things happen at CIA campuses each month. Check out the monthly archive of CIA headlines on the [CIA website](#).



# NAFEM Member Involvement Opportunities

## Hire a Graduate

[Culinary Connect](#) is an online database for foodservice equipment and supplies companies to post job openings for CIA alum to view and apply. Career fairs at the CIA regularly set attendance records for recruiters, reflecting both the marketability of the college's students and strength of career opportunities in the foodservice world. The Hyde Park campus hosts three career fairs annually. The California and Texas campuses host Career Networking Days, providing students opportunities to connect with industry recruiters.

## Become an Externship Site

CIA students take a semester-long, resume-building culinary externship at one of more than 2,000 locations in the United States and abroad. While students study at an [externship site](#), they interact with professionals, build an industry network and have the opportunity to work in real-life environments.

## Programs & Support

Throughout history, the CIA has engaged in strategic collaboration with a broad range of organizations to further its educational mission to explore new initiatives and develop programs. These partnerships make it possible for the CIA to offer scholarship opportunities and expand its curriculum. The programs described in their [Industry Leadership Advancement Brochure](#) are diverse – in their focus, benefits and collaborative opportunities.

### **HELPFUL RECRUITING RESOURCE**

Check out available [Employer Services](#) for more information on hiring a graduate.



## Become a CIA Fellow

The CIA's [Society of Fellows](#) is made up of more than 300 food and wine enthusiasts and business professionals from around the country.

Its members serve as dedicated ambassadors, support student scholarships and strengthen academic programs. Fellows includes presidents and CEOs, food service professionals, manufacturers, corporate chefs, restaurateurs and food enthusiasts.

### MEET FELLOWS WHO ARE NAFEM MEMBERS:

- **Jodi Berg**, President & CEO, [Vitamix](#)
- **Daniel Lessem**, Regional Corporate Chef, [RATIONAL Cooking Systems, Inc](#)
- **John Miles**, President & CEO, [Steelite International](#)
- **Shayne Varnum**, Director of Consultant Services, [Hobart, Baxter and Traulsen](#)

### Support Educational Delivery Through Gift-in-Kind

To become exceptional chefs, students must learn to use exceptional ingredients, equipment and supplies. They are exposed to an impressive selection of fine products over the course of their education. It is in the kitchen classrooms where CIA students are first exposed to the foodservice brands they will come to use on a daily basis. Putting your brand in the hands of CIA students causes a ripple effect of positive perception and experience, as these future decision-makers carry the knowledge of your brand with them when they head out into the industry. You can [submit a form online](#) to support this initiative.



# Preparing The Next Generation

## **The Culinary Kitchen & Science Laboratory**

The CIA's Culinary Kitchen & Science Laboratory, sponsored by NAFEM at the CIA's Hyde Park campus, is home to the college's Bachelor of Professional Studies in Culinary Science degree. Students in the program are developing the expertise to work in the food research development environment to create foods for the future – whether that is in a research kitchen for an independent restaurant, or in the product development laboratory of a leading food company.



More information about the college's academic programs on the [CIA website](#).

## **NAFEM CIA Ambassador**



Chef Adam Busby, CMC, CHE, is an invaluable resource to the NAFEM/CIA Collaboration. Not only does Chef Adam serve as an informal resource, but he has written for the NAFEM Member Newsletter and provides culinary support and guidance during The NAFEM Show.

After completing his culinary studies in Canada, Chef Adam migrated to France to work in several top-rated Michelin starred restaurants. Chef Adam then moved to Johannesburg SA, where he oversaw the kitchens of a five-diamond hotel before returning to Canada. After several years as chef at Bishop's restaurant, Chef Adam opened his own fine dining restaurants before being hired to direct the culinary programs at the Dubrulle International Culinary and Hotel Institute of Canada.

Chef Adam joined the CIA at their California campus in July 2000 as a faculty member, and eventually as the Director of Education. In 2011, Chef Adam joined Avenir, as VP of culinary research before rejoining the CIA in 2014 as Director of Special Projects. He now serves as General Manager of Greystone.

# CIA Resources

## About the CIA

The CIA has been setting the standard for excellence in professional culinary education since its founding in 1946. Today, the CIA is widely recognized as the world's premier culinary college. Its industry-wide reputation for excellence is evidenced by outstanding faculty, passionate students and more than 50,000 accomplished alumni across more than seven decades. As a not-for-profit organization, CIA relies on contributions from alumni and friends of the college, foundations and organizations, and members of the foodservice and hospitality industry. This generosity allows CIA to maintain their standards of excellence and continues to support their mission to provide the highest quality culinary education.

## Expert Support

CIA Consulting is the industry complement to the college's degree programs. Operators, manufacturers, distributors, commodity boards, marketing groups, and government agencies work with the CIA to leverage the diversity and experience of their faculty in the areas of professional excellence and innovation, sustainability and food ethics, health and wellness, and world cuisines and cultures.





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