

2025 AT-A-GLANCE CIA LEADERSHIP PROGRAMS

LEADERSHIP PROGRAM	VIRTUAL LATIN AMERICAN CUISINE SUMMIT		WINE AND BEVERAGE SUMMIT		LEADERSHIP AWARDS		HEALTHY MENUS R&D COLLABORATIVE		MENUS OF CHANGE®		THOMAS KELLER GOLF CLASSIC		MENUS OF CHANGE UNIVERSITY RESEARCH COLLABORATIVE		WORLDS OF FLAVOR®		HEALTHY KIDS COLLABORATIVE		ALUMNI EVENTS		
WEBSITE	cialatinsummit.com		ciabevpro.com		ciachef.edu/awards		ciahealthymenus.com		menusofchange.org		ciachef.edu/golf		moccollaborative.org		worldsofflavor.com		ciahealthykids.com		ciaalumninetwork.com		
DATES	February 2025 June 2025 September 2025		May 5–6, 2025		Spring 2025 Date to be announced		June 3–4, 2025 November 3–4, 2025		June 4–5, 2025		June 8–9, 2025		October 2025 Date to be announced		November 5–7, 2025		December 9–11, 2025		Ongoing throughout the year		
DESCRIPTION	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.		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.		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.		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.		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	Supporting Corporate Contributing	\$10,000 \$5,000 \$2,500	Various Sponsorship Opportunities \$500–\$5,000		Platinum Gold Silver Bronze Supporting	\$50,000 \$35,000 \$25,000 \$15,000 \$10,000	Annual Corporate Membership \$35,000		Grand Platinum Platinum Premium Gold Gold Bronze Supporting Corporate	\$75,000 \$50,000 \$40,000 \$30,000 \$20,000 \$10,000 \$5,000	Platinum Eagle Birdie Foursome Hole Food and Beverage Sponsorships Gold Silver	\$50,000 \$25,000 \$15,000 \$8,000 \$5,000	Annual Collaborative Sponsor \$18,500		Presenting Grand Platinum Platinum Premium Gold Gold Silver Bronze Supporting Corporate	\$100,000 \$75,000 \$50,000 \$40,000 \$30,000 \$25,000 \$20,000 \$10,000 \$5,000	Corporate Memberships Gold Silver Copper		\$35,000 \$25,000 \$15,000	Presenting Supporting Corporate Contributing	\$20,000 \$10,000 \$5,000 \$2,500
VENUE	Virtual Webinars		CIA at Copia		Zeigfeld Ballroom New York City		CIA Hyde Park (June) CIA at Copia (November)		CIA Hyde Park		CIA at Copia and Silverado Resort & Spa		Location to be announced		CIA at Copia		CIA at Copia		Worldwide		
PRESENTING PARTNER	Smart Brief		CIA Exclusive		CIA Exclusive		CIA Exclusive		Harvard T.H. Chan School of Public Health, Department of Nutrition		Thomas Keller		Stanford University		CIA Exclusive		CIA Exclusive		Our sponsors		
AUDIENCE	FOODSERVICE Leading chefs and top-level foodservice professionals interested in increasing their knowledge of regional Latin American cuisine.		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 35–40 operators, with an emphasis on the chain sector and other volume leaders		FOODSERVICE 350 culinary and F&B leaders, executives from sustainability and health sectors, researchers, and NGO		FOODSERVICE 120+ industry leaders including celebrity chefs, vintners, CIA leadership and alumni, and food and golf enthusiasts.		COLLEGE AND UNIVERSITY FOODSERVICE More than 250 representatives from 60+ institutions participate in the collaborative, with 80–90 members at the Annual Meeting		FOODSERVICE 400 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			•				•		•				•		•		•				