

The Culinary Institute of America Announces New Trustees



NEWS RELEASE BY THE CULINARY INSTITUTE OF AMERICA

Hyde Park, NY | November 09, 2022 09:15 AM Eastern Standard Time

The Culinary Institute of America (CIA) named two new trustees—both of whom are CIA alumni—to its board during its October annual meeting.



Maneet Chauhan

Maneet Chauhan is a celebrated award-winning chef, author, television personality, and a founding partner and the president of Morph Hospitality Group in Nashville, TN. Originally born in Punjab, India, Chauhan, after working in some of India's finest hotels, relocated to U.S. to study at the CIA and has since been an active supporter of the CIA. She has been lauded for her work as an executive chef in New York, Chicago, and Nashville where she is currently based. She is also co-founder of Hop Springs, the largest craft brewery in Tennessee. Among her many accolades, she received the 2012

James Beard Foundation Broadcast Media Award for her work as a judge on Food Network's "Chopped." She has also been repeatedly honored for her role as a leader within the Nashville community and has been named one of the Nashville Business Journal's "40 under 40," and as one of Nashville Lifestyles' "Women in Business." Chauhan is dedicated to supporting others in the restaurant industry founding Hospitality Strong in March of 2020 to support hospitality workers struggling through COVID-19 and is an advisory board member for Nashville's COVID-19 Response Fund. Also a gifted competitor in the kitchen, Chauhan won Guy Fieri's "Tournament of Champions II," and was given the opportunity to donate the \$40,000 winnings to aid different restaurants that needed support during the pandemic. Most recently, Chauhan was honored at the CIA's 2022 Leadership Awards as one of the "Champions of Global Cuisine."



Bridget McCall

Bridget McCall is a culinary innovator and strategist and a founding member and the CEO of The Seasoned Carte, a direct to consumer food business and subsidiary of Mitsui USA. She has spent her career fostering growth and innovation within the culinary industry from a variety of positions as an executive, director of sales and marketing, and business development manager. McCall delivered the school's 2019 commencement address, advising the graduates to "Believe in yourselves," because, "This is an industry where you can do anything you want to do. But it comes (from) inside, and it comes from

you.” McCall also serves on the college’s Advancement Committee, which helps enrich the college community. McCall also earned a BS in Business and Communications from St. John’s University and attended continuing education classes at Le Cordon Bleu, Paris. She previously served as a Board Member of Women Chefs and Restaurateurs and on the Executive Board of the American Culinary Federation Long Island Chapter. Her recognitions include the ACF Northeast Presidential Medallion, The President’s Award from Lackmann Culinary Services, and Top Sales Achiever at Reichenbach & Associates.

“It is an honor to welcome back two such distinguished alumni to our Board of Trustees,” said CIA President Dr. Tim Ryan. “Maneet’s and Bridget’s work since graduating the CIA represents the best of us. Both not only have been personally successful but also have sought to share their gifts with the culinary community, including our students. Joining the board will be an extension of that work and will help steer the college into the future.”

The CIA’s Board of Trustees consists of 22 highly respected leaders in the foodservice industry and business world. They provide expert governance and guidance for the not-for-profit college and are not compensated for their services.

About The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is the world’s premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers master’s, bachelor’s, and associate degrees with majors in culinary arts, baking & pastry arts, food business management, hospitality management, culinary science, and applied food studies. The college also offers executive education, certificate programs, and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services have made the CIA the think tank of the food industry and its worldwide network of more than 50,000 alumni includes innovators in every area of the food world. The CIA has locations in New York, California, Texas, and Singapore. For more information, visit www.ciachef.edu.

Contact Details

Amanda Secor

+1 845-451-1457

amanda.secor@culinary.edu

Company Website

<http://www.ciachef.edu/>

Tags

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MANEET CHAUHAN

BRIDGET MCCALL