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| APPLICATION FORM  Thank you for your interest in applying to CEIP, The Culinary Enrichment and Innovation Program,  a culinary leadership program from The Culinary Institute of America and Hormel Foods.  Please answer all of the questions below and return your application by email to  the CEIP Review Panel at applications@ceipinfo.com no later than August 6, 2015.  Incomplete applications cannot be processed. You will receive confirmation of receipt.  You will receive a formal response to your application by email no later than August 26, 2015. | |
| PERSONAL INFORMATION | |
| NAME: | |
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| ADDRESS: | |
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| CITY, STATE, ZIP: | |
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| PHONE: | |
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| EMAIL ADDRESS: | |
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| PROFESSIONAL INFORMATION | |
| CURRENT EMPLOYER NAME: | |
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| CURRENT EMPLOYER’S ADDRESS: | |
|  | |
| CITY, STATE, ZIP: | |
|  | |
| EMPLOYER’S PHONE: | |
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| NUMBER OF YEARS WITH THIS ESTABLISHMENT: | |
|  | |
| CURRENT POSITION: | |
|  | |
| HOW LONG IN THIS POSITION : | |
|  | |
| RESPONSIBILITIES IN CURRENT POSITION: | |
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| SUPERVISOR’S NAME/TITLE: | |
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| SUPERVISOR'S CONTACT INFORMATION: | |
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| HISTORY OF CULLINARY PROFESSIONAL EXPERIENCE | |
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| EXPERIENCE & RESPONSIBILITIES | |
| (Please list experience related to your skill competencies, overall culinary responsibilities, supervisory or operations-related duties, training duties, menu development responsibilities and specific areas of expertise or focus.) | |
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| PROFESSIONAL BACKGROUND | |
| TRAINING, CERTIFICATIONS, AND AWARDS: | |
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| EDUCATION (INCLUDE DEGREES AND FORMAL /INFORMAL MENTORING YOU RECEIVED ): | |
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| DEVELOPMENT COURSES: | |
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| CERTIFICATION(S): | |
|  | |
| AWARDS /ACHIEVEMENTS: | |
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| MEMBERSHIPS : | |
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| SHORT ANSWER ESSAY: | |
| 1) WHAT CAREER GOALS HAVE YOU SET FOR YOURSELF? | |
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| 2) HOW DO YOU DEFINE SUCCESS FOR YOUR CAREER? | |
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| 3) HOW WOULD YOUR COLLEAGUES DESCRIBE YOUR PERSONALITY AND YOUR CREATIVE VISION? | |
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| 4) DESCRIBE YOUR GREATEST STRENGTHS AS A CHEF AND AS A LEADER. | |
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| 5) WHAT HAS BEEN YOUR GREATEST PROFESSIONAL CHALLENGE THROUGHOUT YOUR CULINARY CAREER? | |
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| 6) WHAT DO YOU HOPE TO BE DOING IN FIVE YEARS? | |
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| 7) WHO DO YOU ADMIRE MOST IN THE FOOD INDUSTRY AND WHY? | |
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| 8) WHO DO YOU ADMIRE MOST OUTSIDE THE FOOD INDUSTRY AND WHY? | |
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| 9) WHAT ARE THE GREATEST OPPORTUNITIES AND CHALLENGES IN THE CULINARY INDUSTRY TODAY? | |
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| SUBMIT APPLICATION | |
| SHOULD YOUR INFORMATION CHANGE, PLEASE EMAIL APPLICATIONS@CEIPINFO.COM WITH REVISIONS. UPON SUBMITTING THIS APPLICATION, AN EMAIL WILL BE SENT TO YOUR SPONSOR –IF YOU HAVE ONE– REQUESTING THE COMPLETION OF THE SPONSOR PORTION OF YOUR APPLICATION.  WITH THIS APPLICATION, I AM APPLYING FOR THE CULINARY ENRICHMENT AND INNOVATION PROGRAM AND SUBMITTING THE REQUESTED INFORMATION. I UNDERSTAND THAT ACCEPTANCE INTO THE PROGRAM IS BASED ON THIS APPLICATION AND I HEREBY GIVE THE CULINARY INSTITUTE OF AMERICA AND HORMEL FOODS PERMISSION TO MAKE A THOROUGH INVESTIGATION OF MY PAST EMPLOYMENT AND EDUCATION, AND I RELEASE FROM LIABILITY ALL PERSONS AND COMPANIES SUPPLYING SUCH INFORMATION.  ABOUT THE CIA: AN INDEPENDENT, NOT-FOR-PROFIT EDUCATIONAL ORGANIZATION, THE CULINARY INSTITUTES OF AMERICA (CIA) HAS SINCE 1946 DEDICATED ITSELF TO PROVIDING THE HIGHEST QUALITY CULINARY EDUCATION TO STUDENTS AT ALL CAREER AND EXPERIENCE LEVELS.  ABOUT HORMEL FOODS CORPORATION: HORMEL FOODS CORPORATION, BASED IN AUSTIN, MINN., IS A MULTINATIONAL MANUFACTURER AND MARKETER OF CONSUMER-BRANDED FOOD AND MEAT PRODUCTS, MANY OF WHICH ARE AMONG THE BEST KNOWN AND TRUSTED IN THE FOOD INDUSTRY. THE COMPANY LEVERAGES ITS EXTENSIVE EXPERTISE, INNOVATION AND HIGH COMPETENCIES IN PORK AND TURKEY PROCESSING AND MARKETING TO BRING QUALITY, VALUE -ADDED BRANDS TO THE GLOBAL MARKETPLACE. IN EACH OF THE PAST NINE YEARS, HORMEL FOODS WAS NAMED ONE OF “THE 400 BEST BIG COMPANIES IN AMERICA” BY FORBES MAGAZINE. THE COMPANY ENJOYS A STRONG REPUTATION AMONG CONSUMERS, RETAIL GROCERS, FOODSERVICE AND INDUSTRIAL CUSTOMERS FOR PRODUCTS HIGHLY REGARDED FOR QUALITY, TASTE, NUTRITION, CONVENIENCE AND VALUE. FOR MORE INFORMATION, VISIT WWW.HORMELFOODS.COM.  NONDISCRIMINATION STATEMENT: THE CULINARY INSTITUTE OF AMERICA AND HORMEL FOODS DO NOT DISCRIMINATE ON THE BASIS OF AGE, COLOR, CREED, DISABILITY, MARITAL STATUS, VETERAN STATUS, NATIONAL ORIGIN, RACE, SEXUAL ORIENTATION. THIS POLICY IS FOLLOWED WITH RESPECT TO PROGRAMS, SERVICES, ACTIVITIES, ADMISSION OF STUDENTS, HIRING OF FACULTY AND STAFF, THE AWARDING OF SCHOLARSHIPS AND PRIZES, AND ADMITTANCE TO FUNCTIONS AND ACTIVITIES. ADMISSION TO THE CULINARY INSTITUTE OF AMERICA, ALL SCHOLARSHIP AND LOAN PROGRAMS, HOUSING ACCOMMODATIONS, AWARDS, PROMOTIONS, GRADUATIONS, AND CERTIFICATIONS ARE ADMINISTERED IN FULL COMPLIANCE WITH THE APPLICABLE LAW.  I AGREE TO THESE TERMS AND UNDERSTAND THAT ACCEPTANCE INTO THE PROGRAM REQUIRES A 12-MONTH COMMITMENT OF MY TIME. | |
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