

FOOD AND BEVERAGE

Dom Prignon, Culinary Institute of America launch master's program

May 5, 2023



The maison is turning its ties to the world of food into an educational asset, in an extension of Culinary Institute of America programming. Image credit: Dom Prignon

By LUXURY DAILY NEWS SERVICE

LVMH-owned Champagne house Dom Prignon is once again extending support to the culinary community.

Subscribe to **Luxury Daily**
Plus: Just released
State of Luxury 2019 **Save \$246 ▶**

As the **Culinary Institute of America** (CIA) introduces a master's degree program, the Dom Prignon Scholarship Fund will provide full scholarships to 20 of CIA's students. The maison, which helped develop the program, is turning its ties to the world of food into an educational asset, offering up its Champagne residencies as an extension of the school.

"Dom Prignon's creative ambition is a perpetual quest for harmony as a source of emotion, a quest that is shared by great chefs in our mutual ambition to create memorable meals and pairings," said Vincent Chaperon, cellar master at **Dom Prignon**, in a statement.

"Because of that connection, the culinary arts and fine wine have always been intimately linked, and at Dom Prignon we recognize a responsibility to the future of gastronomy," Mr. Chaperon said. "Our vision is to nurture a profound appreciation for the art of living in the next generation.

"The Dom Prignon Scholarship Fund, made possible through the Culinary Institute of America, is the first step in bringing that vision to life."

Educating bite by bite

The new master's program will be highly experiential, involve internships at some of the world's most famous restaurants, including Napa Valley's three Michelin-starred, nine-course dining spot, The French Laundry.

The curriculum aims to prepare up-and-coming gastronomical minds for the future of food, honing in on culinary history, agriculture, business leadership, professional cooking techniques and wine pairings Dom Prignon has long celebrated the latter tenant ([see story](#)).

The degree also teaches participants about topics such as responsible product sourcing.

"I am equally excited to host the first CIA Master of Culinary Arts cohort at The French Laundry," said Thomas Keller, executive chef and owner of The French Laundry, in a statement.



Dom Prignon and CIA hosted a Mahattan-based solo tasting for famed chefs, in honor of the launch. Image courtesy of Joe Schildhom/BFA

"Our restaurant has always been a place for training, education, and mentoring and, over the past two decades, has helped launch many chef, restaurateur, and hospitality careers," Chef Keller said. "The opportunity to finally add the CIA curriculum to ours will bring forth a quantum leap in education and better prepare the next generation to continue to elevate the standards of our profession and secure the future of restaurants.

"I am grateful to Dom Prignon for their support of this incredible program which has helped make it a reality."

Chef Keller attended the CIA and Dom Prignon celebratory event on May 2 in New York City, cooking amid a cohort who, collectively, hold 11 Michelin Stars.

The ten-hands tasting menu creations were each paired with Dom Prignon P2 Vintages, enjoyed in between fireside discussions of the culinary variety.

Students can attend the program at the CIA's Hyde Park campus in New York or at Maison Dom Prignon in France. Dom Prignon's full, two-year scholarship includes both residencies.

This latest show of support for chefs and professional restaurateurs aligns with the maison's ongoing efforts to spotlight the field's top figures ([see story](#)).

[View this post on Instagram](#)

A post shared by The French Laundry (@_tfl_)

"Restaurants have always been the heart of our communities, and we thank the CIA and those who helped teach generations of chefs," Chef Keller said.

"The next generation of chefs have the opportunity to receive a higher level of education to advance our profession even further."

© 2023 Napean LLC. All rights reserved.

Luxury Daily is published each business day. Thank you for reading us. Your **feedback** is welcome.