



## NEWS RELEASE

# Hormel Foods, Culinary Institute of America Open Applications for National Culinary Enrichment and Innovation Program

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Emerging culinary professionals can apply for an immersive enrichment experience focused on creativity, leadership and foodservice industry innovation

- **Hands-On Learning Experience:** Selected participants will take part in three immersive learning modules with Hormel Foods Foodservice team members in April 2027 (Napa Valley, California), October 2027 (San Antonio, Texas) and April 2028 (New York City).
- **Application Requirements:** Through Nov. 30, applicants with more than 10 years of professional culinary experience, proven culinary and leadership skills, and a long-term commitment to the industry are encouraged to apply at [www.ceipinfo.com](http://www.ceipinfo.com).
- **An Investment in Culinary Leaders of Tomorrow:** To help foster the culinary leaders of tomorrow, the Hormel Foods Foodservice team has underwritten the cost of program development and the tuition of this unique program.

AUSTIN, Minn., Sept. 16, 2026 /PRNewswire/ -- Hormel Foods Corporation (NYSE: HRL), a Fortune 500 global branded food company, today announced that applications are now open for the National Culinary Enrichment and Innovation Program (CEIP) class of 2028, a rigorous leadership development experience designed for accomplished culinary professionals. Launched in partnership with the Culinary Institute of America (CIA) in 2008, CEIP is the only culinary program to provide advanced culinary leadership training and enrichment specifically created for commercial and non-commercial chefs.

The year-long leadership program selects a cohort of 20 accomplished foodservice chefs for three immersive learning modules held at CIA facilities in Napa Valley, California; San Antonio, Texas; and New York.

"The future of foodservice depends on strong culinary leaders who can inspire teams, drive innovation and adapt to a rapidly evolving industry," said Annemarie Vaupel, vice president of foodservice marketing at Hormel Foods.

"Through CEIP, we're investing in experienced chefs who are committed to advancing their craft and elevating the profession. We're proud to partner with the Culinary Institute of America to help develop the next generation of industry leaders."

The program brings together chefs from across the industry to learn from each other and build relationships with the CIA and Hormel Foods Foodservice teams. To continue to showcase their investment, the program's tuition is underwritten by Hormel Foods, underscoring the company's commitment to developing the next generation of culinary leaders.

Culinary professionals with more than 10 years of experience, proven culinary and leadership skills, and long-term commitment to the industry are encouraged to apply from now until Nov. 30 at [www.ceipinfo.com](http://www.ceipinfo.com).

## About Hormel Foodservice

Our culinary passion is what fuels us; a shared love of food is the inspiration behind our products, our brands and our protein expertise. Hormel Foodservice prides itself on offering pioneering solutions meant to ignite creativity while minimizing the back-of-house challenges of a fast-paced kitchen. Whatever the need, Hormel Foodservice is here to help its customers thrive. For more information on the vast product collection of Hormel Foodservice, including an array of globally inspired flavors and fully cooked proteins, visit [hormelfoodservice.com](http://hormelfoodservice.com).

## About Hormel Foods

Hormel Foods Corporation, based in Austin, Minnesota, is a global branded food company with over \$12 billion in annual revenue. Its brands include PLANTERS®, SKIPPY®, SPAM®, HORMEL® NATURAL CHOICE®, APPLGATE®, WHOLLY®, HORMEL® BLACK LABEL®, COLUMBUS®, JENNIE-O® and more than 30 other beloved brands. The Company is a member of the S&P 500 Index and the S&P 500 Dividend Aristocrats, was named one of the best companies to work for by U.S. News & World Report and one of America's most responsible companies by Newsweek, was recognized by TIME magazine as one of the World's Best Companies and has received numerous other awards and accolades for its corporate responsibility and community service efforts. For more information, visit [hormelfoods.com](http://hormelfoods.com).

## About The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is dedicated to developing leaders in food, beverage, and hospitality. The independent, not-for-profit CIA offers associate degrees in culinary arts and baking and pastry arts; bachelor's degrees with majors in culinary arts, baking & pastry arts, food business management, hospitality management, culinary science, and applied food studies; and master's degrees in culinary arts, culinary therapeutics, food business, sustainable food systems, and wine and beverage management. The college also offers executive education, certificate programs, and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services are a valuable resource to industry professionals, and its worldwide network of nearly 60,000 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](http://www.ciachef.edu).

## Frequently Asked Questions (FAQs)

### When do CEIP applications open?

Applications for the CEIP class of 2028 are open now through Nov. 30, 2026 at [www.ceipinfo.com](http://www.ceipinfo.com).

### What qualifications and/or prerequisites must be met to apply?

Chefs interested in applying for CEIP must meet the following requirements:

- 10+ years professional culinary experience
- Proven culinary and leadership skills
- Highly creative and innovative
- Long-term commitment to the industry

Prerequisites:

- There are no academic prerequisites
- College degree and/or past schooling in, or certification from, a culinary institution is not required for acceptance
- This is, however, a fast-paced, interactive learning environment requiring participation among other professionals.

### How long is CEIP?

The Culinary Enrichment and Innovation Program occurs over a 12-month period at the CIA campuses. Participants are required to attend each module in order to receive the CIA certificate of completion and the continuing education units at the conclusion of the program.

#### CEIP Class of 2028 – Program Dates:

- Module I: Napa Valley, CA, April 5–8, 2027
- Module II: San Antonio, TX, Oct. 2027 TBA
- Module III: Hyde Park, NY, April 2028 TBA

#### What is the total cost of CEIP?

Hormel Foods underwrites all tuition fees and meals for the length of the program. All additional costs connected to attending CEIP will be the responsibility of the participants. These costs will include, but are not limited to:

- Transportation to and from The Culinary Institute of America locations
- Lodging
- Personal expenses

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