

FOOD BUSINESS MASTER OF PROFESSIONAL STUDIES

30 CREDITS

RESIDENCY EXPERIENCE ONE—ORIENTATION AND COHORT FORMATION

1 Credit • September Residency

YEAR 1 • FALL SEMESTER

Ethical Leadership in the Food Business
3 Credits

Science of Food Systems
3 Credits

YEAR 1 • SPRING SEMESTER

Design Thinking for Food
3 Credits

Business Fundamentals
3 Credits

RESIDENCY EXPERIENCE TWO—FRAMING OF CAPSTONE PROJECT

1 Credit • June Residency—Menus of Change

YEAR 2 • FALL SEMESTER

Track
1

**Concept Building, Proving,
and Prototyping**
3 Credits

**Differentiation, Branding,
and Packaging**
3 Credits

**Manufacturing, Co-packing,
Supply Chain, and Legal Contracts**
3 Credits

Sales, Marketing, and Distribution
3 Credits

Track
2

**Legal Strategies and
Challenges for the Restaurateur**
3 Credits

**Restaurant Operations
and Management**
3 Credits

**Marketing and Brand Strategies
for the Restaurateur**
3 Credits

**Real Estate, Capitalization, and Partnership
Strategies for the Restaurateur**
3 Credits

Track
3

**Food Industry
Organizational Management**
3 Credits

**Culinary Strategy and
Food Systems Innovation**
3 Credits

Hospitality, Branding, and Marketing
3 Credits

Leadership, Engagement, and Impact
3 Credits

CHOOSE ONE TRACK FOR YEAR 2

THE FBS CAPSTONE PROJECT (FOOD PRODUCT/CONCEPT, RESTAURANT/FOODSERVICE, STRATEGY/MANAGEMENT TRACKS)

3 Credits • Summer Development Project

RESIDENCY EXPERIENCE THREE—PRESENTATION OF CAPSTONE PROJECT/GRADUATION

1 Credit • August Residency

ALL TRACKS

TRACK 1: FOOD PRODUCT/CONCEPT

TRACK 2: RESTAURANT/FOODSERVICE

TRACK 3: STRATEGY/MANAGEMENT