

FOOD BUSINESS MASTER OF PROFESSIONAL STUDIES

30 CREDITS

	FALL SEMESTER		SPRING SEMESTER		SUMMER SEMESTER
YEAR 1	RESIDENCY ONE Orientation and Cohort Formation 1 Credit • CIA (Napa Valley, CA)		Design Thinking for Food 3 Credits		RESIDENCY TWO Framing of Capstone Project 1 Credit • CIA (Hyde Park, NY)
	Ethical Leadership in the Food Business 3 Credits	Science of Food Systems 3 Credits	Business Fundamentals 3 Credits		
YEAR 2	Concept Building, Proving, and Prototyping 3 Credits		Differentiation, Branding, and Packaging 3 Credits		THE CAPSTONE PROJECT 3 Credits
	Legal Strategies and Challenges for the Restaurateur 3 Credits	Restaurant Operations and Management 3 Credits	Manufacturing, Co-packing, Supply Chain, and Legal Contracts 3 Credits	Sales, Marketing, and Distribution 3 Credits	
	Food Industry Organizational Management 3 Credits	Culinary Strategy and Food Systems Innovation 3 Credits	Marketing and Brand Strategies for the Restaurateur 3 Credits	Real Estate, Capitalization, and Partnership Strategies for the Restaurateur 3 Credits	
	Food Industry Organizational Management 3 Credits		Hospitality, Branding, and Marketing 3 Credits		RESIDENCY THREE Presentation of Capstone Project/Graduation 1 Credit • CIA (Hyde Park, NY)
	Culinary Strategy and Food Systems Innovation 3 Credits		Leadership, Engagement, and Impact 3 Credits		

■ IN-PERSON (all tracks)
 ■ ONLINE (all tracks) • For Year 2, students will **choose one** of three tracks of ONLINE courses.

Choice of Tracks:
 ■ FOOD PRODUCT/CONCEPT
 ■ RESTAURANT/FOODSERVICE
 ■ STRATEGY/MANAGEMENT (Only available for Fall 2024 and forward.)