

# FOOD BUSINESS MASTER OF PROFESSIONAL STUDIES

30 CREDITS

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