



**THE
FOOD
BUSINESS
SCHOOL**

CIA MASTER OF PROFESSIONAL STUDIES, FOOD BUSINESS

30 CREDITS

RESIDENCY EXPERIENCE ONE—ORIENTATION AND COHORT FORMATION

1 Credit • August, CIA at Copia (Napa, CA)

YEAR 1 • FALL SEMESTER

Business Fundamentals
3 Credits

Food Systems
3 Credits

YEAR 1 • SPRING SEMESTER

Design Thinking for Food
3 Credits

Ethical Leadership in the Food Business
3 Credits

RESIDENCY EXPERIENCE TWO—FRAMING OF CAPSTONE PROJECT

1 Credit • June, CIA (Hyde Park, NY) during Menus of Change conference

YEAR 2 • FALL SEMESTER

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

**Restaurant Operations
and Management Strategies**
3 Credits

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

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

YEAR 2 • SPRING SEMESTER

RESTAURANT / FOODSERVICE TRACK

FOOD PRODUCT / CONCEPT TRACK

**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

CAPSTONE PROJECT—FOOD BUSINESS PLAYBOOK WITH FACULTY ADVISORS & MENTORS

3 Credits • Summer self-paced development project

RESIDENCY EXPERIENCE THREE—PRESENTATION OF CAPSTONE PROJECT / GRADUATION

1 Credit • August, CIA at Copia (Napa, CA)