



# CIA MASTER OF PROFESSIONAL STUDIES, FOOD BUSINESS

30 CREDITS

## RESIDENCY EXPERIENCE ONE—ORIENTATION AND COHORT FORMATION

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

**Business Fundamentals**  
3 Credits

**Food Systems**  
3 Credits

**Design Thinking for Food**  
3 Credits

**Ethical Leadership in the Food Business**  
3 Credits

YEAR 1 • FALL SEMESTER

YEAR 1 • SPRING SEMESTER

## RESIDENCY EXPERIENCE TWO—FRAMING OF CAPSTONE PROJECT

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

**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 • FALL SEMESTER

YEAR 2 • SPRING SEMESTER

## 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)