

Applied Food Studies with Concentration (BPS) (NY)

Degree Type

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in applied food studies** integrates liberal learning with the CIA's professional education to create a highly experiential food studies curriculum that is practical, critical, and creative. Drawing from a robust collection of food studies courses, this major helps prepare students for responsible citizenship in an increasingly diverse world by considering human differences and connections through the lens of cultures and cuisines. The degree prepares graduates to pursue careers working for advocacy groups, food education and health agencies, food industry associations, and non-profit organizations, as well as in farm-to-table restaurants, communications and marketing, ecotourism, government policy, and production, sales, and sourcing of products for farm-to-table hospitality.

Applied Food Studies students also have the option of taking a concentration to focus their studies on the industry career track that interests them most. Depending on the **academic concentration** chosen, students take one semester of study at the CIA in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

To qualify for the bachelor's degree in applied food studies, students must be in good standing at the college and earn a total of 126 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 15 upper-level applied food studies credits at the CIA.

Program Learning Outcomes

This program is intended to prepare students for positions of leadership in an ever-changing global economy by developing intellectual and practical skills, as well as a sense of personal and social responsibility necessary for effective, reflective, and ethical leadership. The program emphasizes a proficiency in culinary techniques, baking and pastry skills, service skills, and beverage management. Students will actively collaborate in a hands-on learning community that integrates theory and practice to explore challenging and complex issues in food studies.

- Students will execute group projects exploring scholarly and practical issues in food studies.
- Students will recognize the relationship between food and culture, and understand the structure of the current food and farming systems.
- Students will trace the history of human relationship with food, and identify the role of politics, policy, and power relationships in shaping the current global food system.

Instructional Programs and Schedule

While enrolled in the junior and senior year of the bachelor's degree program, students will attend class over a semester of about 15 weeks. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Graduation Requirements

Students enrolling in the Applied Food Studies major with concentration should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. Students choose either the Culinary Arts focus or the Baking and Pastry Arts focus. The basic requirements follow.

Please note: Credits earned in the CIA's AOS and AAS degree programs apply towards the requirements of this program.

Culinary Arts Focus

Course Number	Title	Credits
	Culinary Arts Requirements	51
	Liberal Arts Courses at the 100 and 200 Level	9
	Sub-Total Credits	60

OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	Baking and Pastry Arts Requirements	52.5
	Liberal Arts Courses at the 100 and 200 Level	7.5
	Sub-Total Credits	60

Liberal Arts Requirements

Course Number	Title	Credits
	Social Science - Select one	3
	Math - Select one	3
	World Languages and Cultures - Select two	6
	World History - Select two	6
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	24

Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
FRSH-100	Professionalism and Life Skills	1.5
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	6

Applied Food Studies Requirements

Course Number	Title	Credits
APFS-200	Applied Food Studies	3
LART-355A	Research Methods for Applied Food	3
APFS-400	Project in Applied Food Studies	3
	Sub-Total Credits	9

Requirements for Applied Food Studies Concentrations

Select ONE of the Following:

	Sub-Total Credits	27
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Asian Cuisine: An Edible Journey from Traditional to Contemporary

Offered in the January and September semesters

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301A	Advanced Cooking: Asian	3
BPSE-423	Asian Cuisine I	3
BPSE-424	Asian Cuisine II	3
LART-405	Traditional Foodways, Culinary Customs, and Ingredients of Asia	3
BPSE-425	Transcultural Studies	
BPSE-450A	Concentration Capstone: Asian Cuisine	3
	Sub-Total Credits	27

Farm-to-Table: Practices of a Sustainable Table

Offered in the May semester

Course Number	Title	Credits
	Liberal Arts Elective	3
	Applied Food Studies Elective	3
	Applied Food Studies Requirement, Select Two	6
ADVC-301F	Advanced Cooking: Farm to Table	3
APFS-320	Ecology of Food	3
BPSE-402	Farm to Fork: Practices of a Sustainable Table	3
BPSE-351	Sustainable Food Systems	3
BPSE-407	Chef-Community Relations	3
	Sub-Total Credits	27

Japanese Cuisine: A Study of Tradition, Flavor, and Culture

Offered in the September semester

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
BPSE-440	Basic Japanese Cuisine	3
ADVC-305	Advanced Japanese Cuisine (Kaiseki)	3
BPSE-441	Japan As Inspiration	3
LART-340	Japanese Culture and History	3
BPSE-450J	Concentration Capstone: Japanese	3
	Sub-Total Credits	27

Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques

Offered in the January and May semesters

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301L	Advanced Cooking: Latin	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
BPSE-420	Latin Cuisines: Mexico, Central America, and the Caribbean	3
BPSE-421	Latin Cuisines: South America	3
BPSE-450L	Concentration Capstone: Latin Cuisine	3
	Sub-Total Credits	27

Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors

Offered in the January semester

Course Number	Title	Credits
	Applied Food Studies Requirement, Select Four	12
ADVC-301M	Advanced Cooking: Cuisine of the Northern Mediterranean	3
LART-345	Mediterranean Food Studies	3
BPSE-429	Cuisine of the Iberian Peninsula	3
BPSE-428	Cuisine of the Southern Mediterranean	3
BPSE-450M	Concentration Capstone: Mediterranean	3
	Sub-Total Credits	27
	Total Credits	126

Culinary Arts Requirements

Elective Credits

51

Course Number	Title	Credits
CULS-100	Culinary Fundamentals	6
CUSC-100A/105A	ServSafe Exam	
APFS-110	Introduction to Food Systems	1.5
CULS-115	Meat Identification, Fabrication, and Utilization	1.5
CULS-116	Seafood Identification and Fabrication	1.5
CULA-260	Modern Banquet Cookery	3
CULP-115	Introduction to À La Carte Cooking	3
CULP-135	Non-Commercial Foodservice and High-Volume Production	3
BAKE-241	Baking and Pastry Skill Development	3
EXTN-220	Externship (Culinary Arts)	3
CULP-225	Garde Manger	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
CULP-321	Cuisines and Cultures of Asia	3
HOSP-355	Wine and Beverage Studies	1.5
	Complete One Back-of-House from Restaurant Operations	6
	Complete One Front-of-House from Hospitality and Service Management	6
	Sub-Total Credits	51

Liberal Arts Courses at the 100 and 200 Level

Elective Credits

9

Culinary Arts Focus

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	9

Baking and Pastry Arts Requirements

Elective Credits

52.5

Course Number	Title	Credits
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-225	Externship (Baking & Pastry)	3
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	Sub-Total Credits	52.5

Liberal Arts Courses at the 100 and 200 Level

Elective Credits

7.5

Baking and Pastry Arts Focus

Course Number	Title	Credits
CUSC-110	Nutrition	1.5
APFS-150	Introduction to Gastronomy	1.5
	LITC-100 or LITC-100A	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	7.5

Social Science - Select one

Elective Credits

3

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Sub-Total Credits	12

Math - Select one

Elective Credits

3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
	Sub-Total Credits	6

World Languages and Cultures - Select two

Elective Credits

6

Two in the same language, in sequence:

- French
- Italian
- Spanish

World History - Select two

Elective Credits

6

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

Economics - Select one

Elective Credits

3

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6