

# Food Business Leadership (BBA) (NY) (Online)

## Degree Type

Bachelor of Business Administration (BBA)

The **bachelor's degree program in food business leadership** prepares students for the next stage in a professional career. Students will be challenged in courses to critically think about course materials by drawing on industry work experiences. Students will develop the skills necessary to progress to upper-management positions such as executive chef, executive pastry chef, restaurant owner, bakeshop owner, hotel culinary services manager, and catering manager. In the program, students develop skills including inquiry and analysis, critical and creative thinking, written and oral communication, and information literacy. They also develop global and intercultural awareness, knowledge of contemporary issues, ethical reasoning, and an appreciation for lifelong learning.

To qualify for the bachelor's degree in food business leadership, students must have completed a CIA AOS or AAS degree and provide evidence of four years of progressive work experience, post-graduation. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students in the Food Business Leadership major may be eligible to receive up to 30 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. Students must schedule a minimum of 27 upper-level food business leadership 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 higher level of proficiency in culinary techniques, baking and pastry skills, service skills, and beverage management. Students will practice the fundamental business and management concepts of the foodservice industry, and learn to analyze business issues and implement solutions.

In addition to foundational and advanced knowledge in business management and leadership studies, the program will additionally focus on the science and nutritional value of food, the history and cultures of food, the economics and sustainability of food systems, and justice and ethics within food systems. Students will follow a curriculum which builds upon both their associate degree and prior industry work experience in order to provide a solid business leadership education with a liberal arts understanding

### Communication

- Students will demonstrate effective written and oral communication skills appropriate for food business leaders.

### Problem Solving and Critical Thinking

- Students will analyze, evaluate and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

### Professional Knowledge and Skills

- Students will identify and explain leadership concepts, principles and processes within operational areas of food businesses.

### Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective food business leaders.

**Cultural and Global Awareness**

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

## Instructional Programs and Schedule

While enrolled in the program students will attend online class over a semester of about 15 weeks. Some courses will be delivered over the full semester and others will be delivered in a 7-week compressed format. 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 Food Business Leadership major are encouraged to work with the student's career and academic advisor to select the courses that both meet the graduation requirements of the degree and align with the student's academic goals and career aspirations. All courses will be delivered online. The basic requirements are as follows:

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

## Culinary Arts Focus

Course Number	Title	Credits
	AOS or AAS in Culinary Arts	69
	Sub-Total Credits	69

## OR Baking and Pastry Arts Focus

Course Number	Title	Credits
	AOS or AAS in Baking and Pastry Arts	69
	Sub-Total Credits	69

## Liberal Arts Requirements

Course Number	Title	Credits
	Social Science	9
	Math/Science - Select one	3
	World Languages and Cultures (2 Spanish courses)	6
	World History - Select one	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

## Liberal Arts Electives

	Sub-Total Credits	3
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## Food Business Leadership Requirements

Course Number	Title	Credits
FBS-300	Food Business Leadership	3
FBS-400	Project in Food Business Leadership I	3
FBS-401	Project in Food Business Leadership II	3
MGMT-115	Financial Accounting	3
MGMT-205	Marketing and Promoting Food	3
MGMT-210	Human Resource Management	3
MGMT-225	Managerial Accounting	3
MGMT-337	Advanced Food Service Operations	3
BPSE-351	Sustainable Food Systems	3
	Sub-Total Credits	27
	<b>Total Credits</b>	<b>126</b>

## AOS or AAS in Culinary Arts

### Elective Credits

69

Degree conferred

## AOS or AAS in Baking and Pastry Arts

### Elective Credits

69

Degree conferred

## Social Science

### Elective Credits

9

Course Number	Title	Credits
SOCS-175	Industrial and Organizational Psychology	3
LART-260	Justice, Ethical Leadership & Truth	3
SOCS-210	Food, Nutrition & Public Health	3
	Sub-Total Credits	9

## Math/Science - Select one

### Elective Credits

3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
	Sub-Total Credits	15

## World Languages and Cultures (2 Spanish courses)

### Elective Credits

6

Course Number	Title	Credits
SPAN-101	Elementary Spanish I	3
SPAN-102	Elementary Spanish II	3
SPAN-201	Intermediate Spanish	3
	Sub-Total Credits	9

## World History - Select one

### Elective Credits

3

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