

Food Business Management (BBA) (NY) (SG)

Degree Type

Bachelor of Business Administration (BBA)



New York Campus

The **bachelor's degree program in food business management** fully prepares students for all areas of the industry, in positions such as chef, baker, pastry chef, hotel food services manager, purchasing manager, and dining room manager; management training positions in corporate settings; and, ultimately, 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.

Management 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 Italy; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Advanced Concepts in Baking and Pastry (semester in California; for baking and pastry arts associate degree graduates only)
- Advanced Wine, Beverage, and Hospitality (semester in California)
- 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)
- Intrapreneurship: Driving Innovation from Within an Organization (fully in New York)
- Japanese Cuisine: A Study of Tradition, Flavor, and Culture (semester in New York including 10 days in Japan)
- Latin American Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Food Business Management with Concentration](#) for more information on these concentrations.

To qualify for the bachelor's degree in food business management, students must be in good standing at the college and earn a total of 129 credits. 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 Management major may be eligible to receive up to 36 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 courses at the CIA.

Instructional Programs and Schedule

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.

CIA Singapore

The CIA offers a **bachelor's degree program in food business management** to meet the growing demands of the dynamic foodservice and hospitality industry. Providing students with the broadest culinary arts education possible, the program awards the degree Bachelor of Business Administration (BBA). It exposes students to the different styles and experiences of the college's faculty members, acquaints them with a wide variety of foodservice equipment, and prepares them for whatever area of the foodservice and hospitality industry they choose to enter.

The bachelor's degree program in food business management fully prepares students for all areas of the industry, in positions such as chef, hotel food services manager, purchasing manager, and dining room manager; management training positions in corporate settings; and, ultimately, upper-management positions such as executive chef, restaurant 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, students must successfully complete an appropriate diploma program, such as the Diploma of Culinary and Catering Management, Diploma of Hospitality and Resort Management, or Diploma of Leisure and Resort Management. In accordance with the transfer credit policy of the CIA, students may transfer 46.5–49.5 credits from the diploma program to the CIA's bachelor's program as follows:

- Students who have graduated from the Diploma of Culinary and Catering Management will be eligible to transfer 49.5 credits.
- Graduates of either the Diploma of Hospitality and Tourism Management or the Diploma of Leisure and Resort Management will be able to transfer 46.5 credits.

Students who have not completed one of the aforementioned diploma programs may still apply for admission. Their transcript will be evaluated based on the transfer credit policy of the CIA, and they may require additional time to complete the program.

At the CIA Singapore, students will take courses that will fulfill the remaining 82.5–85.5 credits, to graduate with a total of 132 credits for the bachelor's degree. The bachelor's degree curriculum consists of 85.5 credits that normally take six semesters (of about 15 weeks each) of study, including a course—currently offered in the U.S.—exploring global cuisines and cultures. In some cases, students may take additional "top up" modules during the six semesters. In addition, to be considered for a degree, students must adhere to food safety certification standards throughout the curriculum.

If students do not have a diploma in a relevant course of study (Culinary and Catering Management, Hospitality and Tourism Management, or Leisure and Resort Management), or grades of a "C" or above in relevant courses for transfer credits, additional course work will be necessary to complete the required 132-credit program. Additional charges may be incurred. Visit the Singapore Institute of Technology (SIT) website at www.SingaporeTech.edu.sg for further details.

Instructional Programs and Schedule

While enrolled in the program, students will be assigned to small instructional groups. These groups of normally up to 20 students are scheduled for all laboratory courses, which integrate culinary theory and practice. Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Please note: Students pursuing the BBA at the CIA Singapore who receive transfer credit for a previously completed, hospitality-related internship/externship for which transfer credit has been awarded will be scheduled for a non-credit Professional Bridge.

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.

Communication

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

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 management 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 managers.

Cultural and Global Awareness

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

Graduation Requirements

Students enrolling in the Food Business Management major 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 are as follows:

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/Science - 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

Liberal Arts Electives

Sub-Total Credits 3

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

Business Management Requirements

Course Number	Title	Credits
	MGMT-225 or MGMT-255	3
MGMT-115	Financial Accounting	3
MGMT-450	Foodservice Management	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing Principles	3
	Sub-Total Credits	15

Business Management Electives

Sub-Total Credits 9

Advanced Concepts Requirements

Select one:

Course Number	Title	Credits
ADV-301	Advanced Cooking	3
ADV-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
	Sub-Total Credits	3

Free Electives

Sub-Total Credits 9

Total Credits 129

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/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 - 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

MGMT-225 or MGMT-255

Elective Credits

3

Course Number	Title	Credits
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
	Sub-Total Credits	6