

Food Business Management with Concentration (BBA) (NY)

Degree Type

Bachelor of Business Administration (BBA)

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 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)

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

While enrolled in the junior and senior years of the bachelor's degree programs, 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.

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 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 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

*Baking and Pastry Arts Focus required for **Advanced Concepts in Baking and Pastry Concentration**.*

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

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

*For all concentrations except **Intrapreneurship: Driving Innovation from Within an Organization Concentration** (see Business Management Requirements for Intrapreneurship Concentration below).*

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

Requirements for Food Business Management Concentrations

Select ONE of the Following:

Food Business Management, Advanced Concepts in Baking and Pastry Concentration

Advanced Concepts in Baking and Pastry

Offered in the May and September semesters only.

Course Number	Title	Credits
	Liberal Arts Elective	3
	Business Management Electives 6.0 credits	6
ADVP-301	Advanced Pastry	3
ACBP-450	Creative Artisanal Chocolates	3
ACBP-451	Pastry Concepts and Design	3
ACBP-452	Modern Entremets, Pastries, and Petit Fours	3
MGMT-407	Business Planning	3
	Sub-Total Credits	24

Advanced Wine, Beverage, and Hospitality

Offered in the January, May, and September semesters

Required prerequisite for this concentration: Beverage Operations Management (HSBV-305)

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
HSBV-380	Advanced Principles of Service Management in Hospitality	3
HSBV-404	Advanced Wine Studies	3
HSBV-375	La Sommellerie: Developing and Delivering a Professional Beverage Program	3
LART-400	A Sense of Place: Critical Perspectives on the California Wine Industry	3
HSBV-300	Spirits and Principles of Mixology	3
	Sub-Total Credits	24

Asian Cuisine: An Edible Journey from Traditional to Contemporary

Offered in the January and September semesters

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
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	24

Beverage Production and Service

Offered in the January, May, and September semesters

Course Number	Title	Credits
	Business Management Electives 3.0 credits	3
	Liberal Arts Elective	3
HSBV-300	Spirits and Principles of Mixology	3
HSBV-305	Beverage Operations Management	3
HSBV-365	Art and Science of Brewing	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
HSBV-404	Advanced Wine Studies	3
MGMT-412	The Business of Craft	3
	Sub-Total Credits	24

Farm-to-Table: Practices of a Sustainable Table

Offered in the May semester

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADVC-301F	Advanced Cooking: Farm to Table	3
APFS-320	Ecology of Food	3
BPSE-351	Sustainable Food Systems	3
BPSE-402	Farm to Fork: Practices of a Sustainable Table	3
BPSE-407	Chef-Community Relations	3
	Sub-Total Credits	24

Intrapreneurship: Driving Innovation from Within an Organization

Offered in the January, May, and September semesters

Course Number	Title	Credits
	Free Electives (9 credits)	9
MGMT-317	Intraventure Operations Technology	3
MGMT-330	Menu Development and Testing	3
MGMT-421	Intraventure Operations	3
MGMT-422	Intraventure Critique, Analysis, and Evaluation	3
MGMT-445	Intraventure Planning	3
	Sub-Total Credits	24

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

Offered in the September semester

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
LART-340	Japanese Culture and History	3
ADVC-305	Advanced Japanese Cuisine (Kaiseki)	3
BPSE-440	Basic Japanese Cuisine	3
BPSE-441	Japan As Inspiration	3
BPSE-450J	Concentration Capstone: Japanese	3
	Sub-Total Credits	24

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

Offered in the January and May semesters

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
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	24

Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors

Offered in the January semester

Course Number	Title	Credits
	Business Management Electives 9.0 credits	9
ADVC-301M	Advanced Cooking: Cuisine of the Northern Mediterranean	3
LART-345	Mediterranean Food Studies	3
BPSE-428	Cuisine of the Southern Mediterranean	3
BPSE-429	Cuisine of the Iberian Peninsula	3
BPSE-450M	Concentration Capstone: Mediterranean	3
	Sub-Total Credits	24
	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	College Writing	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
	Economics as a Social Science	
	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	3