

CULINARY ARTS MASTER OF PROFESSIONAL STUDIES

36 CREDITS

	FALL SEMESTER	SPRING SEMESTER	SUMMER SEMESTER
YEAR 1	RESIDENCY ONE Orientation and Cohort Formation 1 Credit • CIA (Hyde Park, NY)		Advanced Beverage Management 3 Credits
	The History and Culture of Cuisine and Restaurants 3 Credits	Sustainable Agriculture 3 Credits	Real Estate, Capitalization, and Partnership Strategies for the Restaurateur 3 Credits
	Restaurant Internship Experience 3 Credits • CIA		
	RESIDENCY TWO International Perspectives on Food and Wine 1 Credit • Dom Perignon Hosting (Champagne Region, France)		
YEAR 2	FALL SEMESTER	SPRING SEMESTER	SUMMER SEMESTER
	The Art and Contributions of Great Wine and Cuisine 3 Credits	Culinary Strategy and Food Systems Innovation 3 Credits	Leadership, Engagement, and Impact 3 Credits
	Culinary Strategy and Food Systems Innovation 3 Credits	Marketing and Brand Strategies for the Restaurateur 3 Credits	Graduate Seminar and Capstone Project 3 Credits
	Restaurant Internship Experience 3 Credits • CIA		
			RESIDENCY THREE Presentation of Capstone Project/Graduation 1 Credit • CIA (Hyde Park, NY)