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THE FOOD BUSINESS SCHOOL ANNOUNCES FALL 2016 COURSES **New Online Classes Debut**

Napa, CA, July 19, 2016 —The Food Business School (FBS), the new center for executive education of The Culinary Institute of America (CIA) and the world's first business school dedicated to food entrepreneurship and innovation, has announced its fall 2016 lineup of courses. FBS team-based and highly interactive courses are designed for entrepreneurs and food professionals already working in the industry who wish to network, brainstorm, and experience hands-on problem solving.

Classes are offered both in-person during two- to five-day Innovation Intensives and online, where students have the flexibility to continue to run their businesses as they acquire new skills to grow their businesses. New online courses offered this fall are:

[Eat.Think.Design](#) is a dynamic course led by Jaspal Sandhu, professor, UC Berkeley and founding partner, Gobee Group, that allows you to develop the skill set necessary to strengthen your vision, planning, and execution and move quickly from idea to plan to action.

In [Essentials of Nutrition and Sustainability for Food Innovators](#), you will learn what is driving scientific change and trends in nutrition and sustainability. This first-of-its-kind course, led by UC Davis Professors Bruce German and Tom Tomich, provides the information and practical experience you will need to solve some of the most pressing food-connected problems we face today.

[Technologies, Trends, and Policies Transforming the Food System](#) is a course for all food business innovators who want to connect with cutting-edge technology, developing trends, and advances in policy—and gain the practical tools to put that knowledge to

use. This class is led by Justin Siegel, acting director of the Innovation Institute for Food & Health, UC Davis.

To see the entire list of online classes, visit [Food Business School Online Courses](#).

Also on the docket is FBS's [From Concept to Shelf: Rapid Innovation for Consumer Packaged Goods](#), a two-day, in-person, hands-on intensive workshop held at the CIA at Copia in Napa, CA. You will work side-by-side with FBS Dean Will Rosenzweig, who launched The Republic of Tea, and Chris Cornyn, chief innovation officer of Revolution Foods, with special guest Kara Goldin, chief executive officer and founder of hint, Inc. Once you complete this course, you'll have a strategic execution plan ready to put into action and a pitch-worthy presentation you can take to partners, funders, and distribution-chain decision makers.

For a complete list of FBS programs, visit [Food Business School Programs](#).

In addition to the courses, FBS has an all-star lineup of [FOODBIZ+ series](#) monthly online interactive conversations with guest speakers including Sangita Forth, chief marketing officer, Pique Tea and Sophie Egan, best-selling author of *Devoured*; Jaspal Sandju, professor, UC Berkley and founding partner, Gobee Group; Sam Kass, food entrepreneur and former White House chef; Naomi Starkman, founder and editor-in-chief of Civil Eats; and Steve Case, co-founder and former chief executive officer and chairman of America Online.

About The Food Business School

FBS is the new center for executive education of the CIA. FBS broadens the CIA's commitment to the future of food education and leadership by providing cutting-edge, practice-based business education to corporate professionals, recent graduates, and mid-career explorers. The mission of FBS is to enable and empower entrepreneurial leaders to design, deliver, and lead transformative innovations that address the world's most pressing food challenges—and its greatest business opportunities. FBS is located at The Culinary Institute of America at Copia in Napa, CA. For more information on FBS, follow along on Facebook (facebook.com/thefoodbusinessschool), Twitter ([@foodbizschool](https://twitter.com/foodbizschool)), and Instagram (instagram.com/foodbizschool).

About The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to driving leadership development for the foodservice and hospitality industry, the independent, not-for-profit CIA offers associate degrees in culinary arts and baking and pastry arts; bachelor's degree majors in management, culinary science, and applied food studies; and executive education through its Food Business School. Its conferences and consulting services have made the CIA the think tank of the food industry in the areas of health & wellness, sustainability, world cuisines & cultures, and professional excellence & innovation. The college also offers certificate programs and courses for professionals and enthusiasts. Its worldwide network of 49,000 alumni includes leaders in every area of foodservice and hospitality. The CIA has campuses in New York, California, Texas, and Singapore. For more information, visit www.ciachef.edu.