

## COLLEGE OF NURSING, HEALTH, AND HUMAN SERVICES

Name \_\_\_\_\_

Student ID \_\_\_\_\_

### FOOD SERVICE MANAGEMENT (52 credit hours)

Required Family and Consumer Sciences Courses							
Major	Course	Hours	Course Title	Prereq.	Semester Offered	Semester Completed	Grade
FCS	221	3	Introduction to Nutrition	Chem 103/104	Semester		
FCS	226	3	Fundamentals of Foods	None	F/S		
FCS	332	2	Mgmt. of Quantity Food Production	FCS 226	F/S		
FCS	333	2	Mgmt. of Quantity Food Prod.Practicum	FCS 226	F/S		
FCS	366	3	Energy and Equip. in Residential Design	None	F, every other yr.		
FCS	428	3	Food Science	FCS 226, Chem 103/104	S		
FCS	430	5	Food Service Systems Management	FCS 332/333	F		
FCS	434	3	Food Service Systems II	FCS 332/333	F/S		
FCS	300/400	5	Upper division Food and Nutrition	FCS 332/333			
<b>Total Hours</b>		<b>29</b>					

Foundation Courses							
Major	Course	Hours	Course Title	Prereq.	Semester Offered	Semester Completed	Grade
ACCT	200	3	Survey of Accounting	None	F/S		
BIO	274	2	Introcutory Microbiology	Chem 104	F/S		
BIO	274L	1	Introductory Microbiology Laboratory	Chem 104L	F/S		
MGT	301	3	Survey of Management	None	F/S		
MGT	400	3	Survey of Human Resources Mgmt.	Mgmt 301	S		
MIS	276	3	Business Info. Processing System	None	F/S		
CHEM	103	3	Elementary Chemistry	None	F		
CHEM	103L	1	Elementary Chemistry Laboratory	None	F		
CHEM	104	3	Elementary Organic and Biochemistry	Chem 103	S		
CHEM	104L	1	Elementary Organic and Biochemistry Lab.	Chem 103L	S		
<b>Total Hours</b>		<b>23</b>					
<b>Total Major Hours</b>		<b>52</b>					

Major includes 32 hours of upper division classes. English 305 or 305T is also required. The University requires 50 hours of upper division work for graduation. Therefore at least 15 hours of general education and/or electives must be upper division

Consider a minor in either Business Administration or Marketing as a good combination with this major.