

Food Management CURRICULUM

Freshman Year

FIRST SEMESTER

Course			Credit
Fresh Seminar	FRMN	110	1
Fresh English	ENGL	110	3
Hist of Civil	HIST	114	3
Predcalculus I	MATH	135	3
Gen Chem	CHEM	132/112	4
Health or PE Elective or	FS		<u>2</u>
Essentials of Nutrition & Wellness	FCSC	230	16

SECOND SEMESTER

Course			Credit
Fresh Seminar	FRMN	111	1
Fresh English	ENGL	111	3
Hist of Civil	HIST	115	3
Precalculus II	MATH	140	3
Gen Chem	CHEM	133/113	4
Orien to Family & Con Sciences	FCSC	140	<u>2</u>
			16
Total Credit Hours:			32

Sophmore Year

FIRST SEMESTER

Course			Credit
Gen. Micro	BIOL	230	4
Prof Issues in Food, Nut, & Diet	FCSC	200	1
Fundamentals of Food	FCSC	220	3
Black Lit	ENGL	203	3
Fin Acct Prin	ACCT	200	3
Microcomp.	CMPS	290	3
Appli. In Bus.			<u>3</u>
			17

SECOND SEMESTER

Course			Credit
Elective			3
Into to Mang Acct	ACCT	201	3
Statistics	MATH	274	3
Tech. of Speech	SPTH	210	3
Prin of Econ	ECON	205	3
Sociology	SOCI	210	<u>3</u>
			18
Total Credit Hours:			35

Junior Year

FIRST SEMESTER

Course			Credit
Gen Psychology	PSYC	210	3
Food Science	FCSC	320	3
Humn Nut	FCSC	332	3
Food Serv Sys I	FCSC	345	3
Prin. Of Mgt.	MGMT	300	<u>3</u>
			15

SECOND SEMESTER

Course			Credit
Hum Resource Mgmt	MGMT	320	3
Prin of Marketing	MKTG	300	3
Quan Food Prod Mgmt	FCSC	322	3
Food Serv Systems II	FCSC	346	3
Enjoy of Music or Understand Arts	MUSC	200	<u>3</u>
	ARTS	200	15
Total Credit Hours:			30

Senior Year

FIRST SEMESTER

Course			Credit
Philosophy or Logic	PHIL	200	3
Food & Bev Mgmt	FCSC	425	3
Food Des Merch & Catering	FCSC	380	3
Entrepreneurship	MKTG	470	3
Field Exp	FCSC	450	3
Fam Relationship	FAML	490	<u>3</u>
			18

SECOND SEMESTER

Course			Credit
Prob in Food Serv Mgmt	FCSC	498	3
Semi in Food & Nut	FCSC	429	1
Persp in Family & Consumer Sciences	FAML	481	2
Leg Environ of Bus	MGMT	360	3
Com Volunteerism	VOLU	400	<u>3</u>
			12
Total Credit Hours:			30