

QUEENS COLLEGE

Food Management Studies BA

FOUR YEAR ACADEMIC PLAN

12 Required Core Credits

18 Flexible Core Credits

12 College Option Credits

53 Major Credits

25 Elective Credits

This 4-year academic plan is for freshmen entering Queens College in Fall 2022. Our 4-year academic plans are illustrative examples of integrated degree requirements and course sequencing for each of the College's programs of study which are designed to ensure degree completion in a timely manner. Students are advised to meet with professional and faculty advisors to tailor their degree maps to their individual interests (academic and career goals), as well as other considerations including course offerings and the incorporation of winter and summer sessions. Course pre-requisite/s and co-requisite/s are strictly enforced, as are entrance and maintenance criteria (if applicable) for the successful completion of the degree.

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Freshman

FALL

English Composition I (EC1)	3 credits
Math & Quantitative Reasoning (MQR)	3 credits
World Cultures & Global Issues (WCGI)	3 credits
US Experience in Its Diversity (USED)	3 credits
Creative Expression (CE)	3 credits

Fall total credits **15 credits**

SPRING

English Composition II (EC2)	3 credits
FNES 101 (LPS)	3 credits
The Science of Foods	
College Option Language (LANG)	4 credits
College Option Literature (LIT+W) With Writing Intensive Unit*	3 credits
FNES 163 (SW) General Nutrition	3 credits

Spring total credits **16 credits**

Sophomore

FALL

FNES 200	2 credits
Principles of Sanitation	
BIOL 11 (SW)	4 credits
Introduction to College Biology	
ACCT 101	3 credits
Intro to Theory & Practice of Accounting	
Second major, minor, or general electives	6 credits

Fall total credits **15 credits**

SPRING

FNES 203	3 credits
Meal Planning & Meal Management (Departmental Permission Required)	
BIOL 44 (SCI)	4 credits
Food & Human Microbiology	
One Writing Intensive Unit (W)	3 credits
BALA 200	3 credits
Introduction to Entrepreneurship	
Second major, minor, or general electives	2 credits

Spring total credits **15 credits**

General Education requirements may be taken in any order if the pre-requisite requirement(s) is/are satisfied.

If a Literature course is taken with a W, it will count towards Literature and one Writing Intensive Unit.

A grade of C or better must be earned in classes required for the major (including Science courses).



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Junior

FALL

ECON 100 (IS) Individual & Society	3 credits
Select from the following: (SCI) CHEM 1013&1011 or CHEM 1134&1131 BALA 3983	4/5 credits
VT: Introduction to Business/Brand Marketing	3 credit
Second major, minor, or general electives	5 credits

Fall total credits 15 credits

SPRING

FNES 371 Fieldwork in Food Management	2/3 credits
FNEs 204 International Cuisine	3 credits
Second major, minor, or general electives	10 credits

Spring total credits 15 credits

Senior

FALL

FNES 105 Food Sustainability	3 credits
FNES 104 Social, Cultural & Economics Aspects of Food	3 credits
FNES 275 Institutional Management	3 credits
Second major, minor, or general electives	6 credits

Fall total credits 15 credits

SPRING

FNES 378 Quantity Food Purchasing, Production & Equipment	3 credits
FNES 305 Seminar in Food Management Studies	1 credits
Second major, minor, or general electives	11 credits

Spring total credits 15 credits

**General Electives: Students may complete general electives by taking courses in (most) department/s or programs they choose; however, depending on the course/program, students may need department permission and/or prerequisite course/s. Electives may be used to supplement the chosen major (an English major may want to take a course in French or Italian literature) or to fulfill interest in a different area (a Music major may be interested in the physics of sound). Students are encouraged to use available electives to complete a dual major, minor, pre-requisites for graduate or professional school, or complete and internship, experiential learning and/or study abroad. Students are encouraged to use their available general electives wisely and focus on coursework that will assist them personally, academically and professionally.

