QUEENS COLLEGE

Food Management Studies BA

12	Required Core Credits
18	Flexible Core Credits
12	College Option Credits
56	Major Credits
22	Elective Credits

This 4-year academic plan is designed to help freshmen entering Queens College in Fall 2023. 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.





16 credits

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Freshman

FALL		SPRING	
English Composition I (ECI)	3 credits	English Composition II (EC2)	3 credits
Math & Quantitative Reasoning (MQR)	3 credits	FNES 101 (LPS)	3 credits
World Cultures & Global Issues (WCGI)	3 credits	The Science of Foods	
US Experience in Its Diversity (USED)	3 credits	College Option Language (LANG)	4 credits
Creative Expression (CE)	3 credits	College Option Literature (LIT+W)	3 credits
Fall total credits	15 credits	With Writing Intensive Unit* FNES 163 (SW)	3 credits
		General Nutrition	

Spring total credits

Sophomore

FALL		SPRING	
FNES 151	3 credits	FNES 203	3 credits
Families as Consumers		Meal Planning & Meal Management	
FNES 200	2 credits	(Departmental Permission Required)	
Principles of Sanitation		BIOL 44 (SCI)	4 credits
BIOL II (SW)	4 credits	Food & Human Microbiology	
Introduction to College Biology		One Writing Intensive Unit (W)	3 credits
ACCT 100	3 credits	BALA 200	3 credits
Financial and Managerial Accounting		Introduction to Entrepreneurship	
Second major, minor, or general electives	3 credits	Second major, minor, or general electives	2 credits
Fall total credits	15 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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5 credits

Junior

FALL SPRING

ECON 100 (IS) 3 credits **FNES 371.2** 2 credits Individual & Society Fieldwork in Food Management Select from the following: (SCI) 4/5 credits **FNES 204** 3 credits CHEM 1013&1011 or CHEM 1134&1131 International Cuisine 10 credits **BALA 3983** 3 credits Second major, minor, or general electives VT: Introduction to Business/Brand Marketing 15 credits **Spring total credits**

Fall total credits 15 credits

Second major, minor, or general electives

Senior

FALL SPRING

FNES 105	3 credits	FNES 378	3 credits
Food Sustainability		Quantity Food Purchasing, Production	
FNES 104	3 credits	& Equipment	
Social, Cultural & Economics Aspects		FNES 305	I credits
of Food		Seminar in Food Management Studies	
FNES 275	3 credits	Second major, minor, or general electives	II credits
Institutional Management			
Second major, minor, or general electives	6 credits	Spring total credits	15 credits

Fall 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.



