

Major: FOOD MANAGEMENT STUDIES (FMS)

In this program, students learn the principles of food management and develop an understanding of the role food service operations have in food sustainability, culture, and the health and well-being of people served in schools, hospitals, restaurants, and in other settings. The required curriculum imparts fundamentals of food science, nutrition, meal planning, food purchasing, production and equipment, food sustainability, institutional management, and economics to plan and supervise meal production to enhance the health and well-being of a culturally diverse community. Students learn to apply the knowledge and skills developed from the coursework in all areas of management within the food industry including hospitals, nursing homes, schools, farm-to-table operations, community programs and restaurants.

Please note:

- This major does not meet the Academy of Nutrition & Dietetics requirements to receive a Verification Statement which is necessary for becoming a Registered Dietitian (RD).
- **A grade of C or higher must be obtained in all courses in the program and courses may not be repeated more than once beyond the initial enrollment in the program.**
- Please make an appointment with the program advisor as soon as you declare your major to plan your course sequence and avoid delays in graduation.
- For other college requirements, students should meet with the Academic Advising Center.

Course Requirements

Food Management Studies Core Courses			
Science of Foods	FNES 101	3 cr.	
Social, Cultural & Economic Aspects of Food	FNES 104	3 cr.	
Food Sustainability	FNES 105	3 cr.	Fall only
General Nutrition	FNES 163	3 cr.	
Principles of Food Safety & Sanitation/Servsafe Cert	FNES 200	2 cr.	Fall only
Meal Planning & Meal Management (prereq. FNES 101)	FNES 203	3 cr.	
International Cuisine	FNES 204	3 cr.	Spring only
Institutional Management (prereq. FNES 101)	FNES 275	3 cr.	
Seminar in Food Management Studies: Career Advancement	FNES 305	1 cr.	
Fieldwork in Food Management Studies (prereq. FNES 305)	FNES 371	2 cr.	
Quantity Food Purchasing, Production & Equipment (prereq. FNES 203 & 275)	FNES 378	3 cr.	
Other Courses			
Introduction to College Biology	BIOL 11	4 cr.	
Food and Human Microbiology (prereq. BIOL 11)	BIOL 44	4 cr.	
Basic Chemistry	CHEM 101.3, 101.1	4 cr.	
Introduction to the Theory and Practice of Accounting	ACCT 101	3 cr.	
Introduction to Entrepreneurship (prereq. ACCT 100)	BALA 200	3 cr.	
Introduction to Brand Marketing	BALA 398.3	3 cr.	
Currently - Principles of Marketing	BALA 250	3 cr.	Spring only
Economics and Society	ECON 100	3 cr.	
Total credits		53 cr.	