



Department of Family, Nutrition & Exercise Sciences (FNES)

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 wellbeing of a culturally diverse population. The FMS curriculum imparts fundamentals of food science, nutrition, meal planning, food sustainability, and institutional management, economics and other relevant areas providing our students with a strong foundation in food management. Students learn to apply the knowledge and skills developed from the coursework in all areas of food management in various settings including hospitals, nursing homes, schools, corporate food service industry, 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.
- Students should work with the Academic Advising Center to ensure that general college requirements are met in a timely manner.

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 for Therapeutic Diets (prereq. FNES 101)	FNES 203	3 cr.	Fall only
International Cuisine	FNES 204	3 cr.	Spring only
Institutional Management (prereq. FNES 101)	FNES 275	3 cr.	Spring only
Seminar in Food Management Studies: Career Advancement	FNES 305	1 cr.	Fall only
Fieldwork in Food Management Studies (prereq. FNES 305)	FNES 371	2 cr.	Spring only
Quantity Food Purchasing, Production & Equipment (prereq. FNES 203 & 275)	FNES 378	3 cr.	Fall only
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.	
Financial and Managerial Accounting	ACCT 100	3 cr.	
Introduction to Entrepreneurship (prereq. ACCT 100)	BALA 200	3 cr.	
Principles of Marketing	BALA 250	3 cr.	Spring only
Economics and Society	ECON 100	3 cr.	
Total credits		53 cr.	