

BACHELOR OF ARTS, MAJOR IN FOOD SERVICE MANAGEMENT

Code	Title	Hours
Bachelor of Arts, Major in Food Service Management		
Core Curriculum (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/)		
	Component Area I (Communication)	6
	Component Area II (Mathematics)	3
	Component Area III (Life and Physical Science)	8
	Component Area IV (Language, Philosophy, and Culture)	3
	Component Area V (Creative Arts)	3
	Component Area VI (U.S. History)	6
	Component Area VII (Political Science/Government)	6
	Component Area VIII (Social and Behavioral Sciences)	3
	Component Area IX (Component Area Option)	4
Degree Specific Requirements		
	Biology ¹	4
	Chemistry ¹	4
	Fine Arts (Advanced): Select course from degree in Fine Arts in the area of Dance, Music, Theatre, Art, or Computer Animation or PHIL 3366	3
	Foreign Language first two courses: WOLC 1411 and WOLC 1412	8
MATH 1314	Pre Calculus Algebra ³	3
or MATH 1332	College Mathematics	
PHIL 1301	Introduction to Philosophy	3
or PHIL 2306	Contemporary Moral Issues	
WOLC 2311	Intermediate Foreign Language ²	3
Major Core		
FACS 2368	Consumer Education	3
FACS Advanced Elective		3
Major		
FACS 1331	Intro To Hospitality Industry	3
FACS 1441	Food Preparation And Selection	4
FACS 2362	Nutrition	3
FACS 2441	Meal Management In Hospitality	4
FACS 3334	Lodging Operations	3
FACS 3367	Food Science	3
FACS 3377	Codes,Stndrds & Facility Maint	3
FACS 3445	Quan Food Pur Prep & Ser	4
FACS 4369	Internship	3
FACS 4370	Adv Food Sys Org & Mngt	3
Business Core		
ACCT 2301	Principles of Financial Acc	3
ECON 2300	Introduction To Economics ⁴	3
or ECON 2301	Principles Of Macroeconomics	
or ECON 2302	Principles Of Microeconomics	
MGMT 3310	Principles Of Management	3
Electives - 17 hours must be 3000 or 4000 level courses.		19
Total Hours		120

¹ Satisfies Core Curriculum requirement for Component Area III (Life and Physical Sciences).

² Satisfies Core Curriculum requirement for Component Area IV (Language, Philosophy, and Culture).

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³ Satisfies Core Curriculum requirement for Component Area II (Mathematics).

⁴ Satisfies Core Curriculum requirement for Component Area VIII (Social and Behavioral Sciences).

Notes

3 hours of Biology or Chemistry is a prerequisite for FACS 2362.

FACS 3367 requires 4 hours of BIOL and 4 hours of CHEM which will satisfy Core Curriculum requirement for Component Area III (Life and Physical Science).

FACS 4369 requires department approval and a 100 hours of course work completed.

ACCT 2301 requires a minimum of 18 hours of course work completed.

MGMT 3310 requires a minimum of 50 hours of course work completed.

A minor in General Business Administration or Management is strongly recommended.

First Year

Fall	Hours	Spring	Hours
Biology ¹		4 Chemistry ¹	4
ENGL 1301 ²		3 ENGL 1302 ²	3
FACS 1331		3 FACS 1441	4
HIST 1301 ³		3 HIST 1302 ³	3
MATH 1314 or 1332 ⁴		3	
		16	14

Second Year

Fall	Hours	Spring	Hours
ACCT 2301		3 Component Area IX (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaix)	4
ECON 2300, 2301, or 2302 ⁵		3 FACS 2362	3
FACS 2368		3 FACS 2441	4
POLS 2305 ⁶		3 PHIL 2306 or 1301	3
WOLC 1411		4 WOLC 1412 (same field)	4
		16	18

Third Year

Fall	Hours	Spring	Hours
Component Area V (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareav)		3 Advanced Fine Arts (Deg Spec)	3
FACS 3367		3 Advanced Electives/Minor	4
FACS 3377		3 FACS 3445	4
POLS 2306 ⁶		3 MGMT 3310	3
WOLC 2311 (same field) ⁷		3	
		15	14

Fourth Year

Fall	Hours	Spring	Hours
Advanced Electives/Minor		8 Advanced Electives/Minor	7
FACS 3334		3 FACS 4369	3
FACS Advanced Elective		3 FACS 4370	3
		14	13

Total Hours: 120

- 1 Satisfies four hours of the Core Curriculum requirement for Component Area III (Life and Physical Science).
- 2 Satisfies Core Curriculum requirement for Component Area I (Communications).
- 3 Satisfies Core Curriculum requirement for Component Area VI (U.S. History).
- 4 Satisfies Core Curriculum requirement for Component Area II (Mathematics).
- 5 Satisfies Core Curriculum requirement for Component Area VIII (Social and Behavioral Sciences).
- 6 Satisfies Core Curriculum requirement for Component Area VII (Political Science/Government).
- 7 Satisfies Core Curriculum requirement of Component Area IV (Language, Philosophy, and Culture)

Notes

3 hours of Biology or Chemistry is a prerequisite for FACS 2362.

FACS 3367 requires 4 hours of BIOL and 4 hours of CHEM which will satisfy Core Curriculum requirement for Component Area III (Life and Physical Science).

FACS 4369 requires department approval and a 100 hours of course work completed.

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The Texas Higher Education Coordinating Board (THECB) marketable skills initiative is part of the state's **60x30TX plan** and was designed to help students articulate their skills to employers. Marketable skills are those skills valued by employers and/or graduate programs that can be applied in a variety of work or education settings and may include interpersonal, cognitive, and applied skill areas.

The BA in Food Service Management is designed to provide graduates with the following marketable skills:

- Demonstrate the ability to oversee food service management, quality food, and hospitality needs for food and beverage operations.
- Apply the principles of human resources management involving customer relations, guest contact, and management/employee relations.
- Demonstrate proper use of equipment and sanitation techniques important to all foodservice operations.
- Understand the operational procedures of designated departments in a lodging business including: reservations, front office, guest services, telephone and telecommunications, food and beverage and housekeeping.
- Understanding and knowledge of the relationship of departments to marketing and sales, food and beverage, convention and banquet services, entertainment and audio-visual, safety and security, human resources, and engineering and maintenance.