## BACHELOR OF ARTS, MAJOR IN FOOD SERVICE MANAGEMENT



1 Satisfies Core Curriculum requirement for Component Area II (Mathematics).
2 Satisfies Core Curriculum requirement for Component Area III (Life and Physical Sciences).
3 Satisfies Core Curriculum requirement for Component Area IV (Language, Philosophy, and Culture).
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 90 hours of course work completed.
A minor is required. Choose from a minor in General Business Administration or Management.

First Year

| Fall | Hours | Spring |
| :--- | :--- | :--- |
| BIOL 2403 or $2401^{1}$ | 4 CHEM $1411^{1}$ | 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 | $\mathbf{1 4}$ |

## Second Year



| 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 FACS 3445 |  |
| FACS 3367 |  | 3 FACS 3334 |  |
| FACS 3377 |  | 3 Minor (required) |  |
| POLS $2306{ }^{5}$ |  | 3 |  |
| WOLC 2311 (same field) $^{7}$ |  | 3 |  |
|  |  | 15 |  |
| Fourth Year |  |  |  |
| Fall | Hours | Spring | Hours |
| Advanced Electives (3000 or 4000 level courses) |  | 7 FACS 4369 |  |
| FACS 3335 |  | 3 FACS 4370 |  |
| PHIL 3366 (Or Advanced Fine Arts: Degree Specific) |  | 3 Minor (required) |  |
|  |  | 13 |  |

## Total Hours: 120

Satisfies four hours of the Core Curriculum requirement for Component Area III (Life and Physical Science).
Satisfies Core Curriculum requirement for Component Area I (Communications).
Satisfies Core Curriculum requirement for Component Area VI (U.S. History).
Satisfies Core Curriculum requirement for Component Area II (Mathematics).
Satisfies Core Curriculum requirement for Component Area VII (Political Science/Government).
Satisfies Core Curriculum requirement of Component Area IV (Language, Philosophy, and Culture)

## Notes

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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.

