

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) ¹	3
	Component Area III (Life and Physical Science) ²	8
	Component Area IV (Language, Philosophy, and Culture) ³	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) ^{4,5}	4
Degree Specific Requirements		
BIOL 2403 or BIOL 2401 or CHEM 1411	Human Anatomy & Physiology I ² Human Anatomy General Chemistry I	4
Fine Arts (Advanced): Select course from ARTS, DANC, MUSI, PHIL 3366, or THEA.		3
Foreign Language: Two courses in same field. (WOLC 1411 and WOLC 1412)		4
KINE 2115	Lifetime Health and Wellness ⁴	1
MATH 1314 or MATH 1332	Pre Calculus Algebra ¹ College Mathematics	3
PHIL 1301 or PHIL 2306	Introduction to Philosophy ³ Contemporary Moral Issues	3
WOLC 2311	Intermediate Foreign Language ⁵	3
Major: Foundation		
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 3335	Event Administration	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
Electives: Advanced		
Advanced Electives		10
Minor: Required ⁶		
Select 21 hours of Minor courses		21
Total Hours		120

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 one hour of the Core Curriculum requirement for Component Area IX (Component Area Option).

⁵ Satisfies Core Curriculum requirement for Component Area IX (Component Area Option). Options include ARAB 2311, FREN 2311, GERM 2311, SGNL 2311, and SPAN 2311.

⁶ A minor is required. Choose from a minor in General Business Administration or Management.

Notes

Students must earn a 2.0 minimum overall GPA in all coursework.

Students must meet a 2.0 minimum overall major GPA in all major coursework.

Students must earn a 2.0 minimum SHSU GPA in all coursework.

Students must meet a 2.0 minimum SHSU major GPA in all major coursework.

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.

First Year

Fall	Hours	Spring	Hours
BIOL 2403, 2401, or CHEM 1411 ¹		4 Component Area III (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaiii)	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
Component Area VIII (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaviii)		3 FACS 2441	4
FACS 2362		3 KINE 2115 ⁷	1
Minor ⁵		3 PHIL 2306 or 1301 ⁸	3
POLS 2305 ⁶		3 POLS 2306 ⁶	3
WOLC 1411		4 WOLC 1412 (same field)	4
		16	15

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 3334	3
Advanced Elective		3 FACS 3445	4
FACS 3367		3 Minor ⁵	9
FACS 3377		3	
WOLC 2311 ⁹		3	
		15	16

Fourth Year

Fall	Hours	Spring	Hours
Advanced Electives		7 FACS 4369	3
FACS 3335		3 FACS 4370	3
PHIL 3366 (or Advanced Fine Arts)		3 Minor ⁵	9
		13	15

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 A minor is required. Choose from a minor in General Business Administration or Management.
- 6 Satisfies Core Curriculum requirement for Component Area VII (Political Science/Government).
- 7 Satisfies one hour of the Core Curriculum requirement for Component Area IX (Component Area Option).
- 8 Satisfies Core Curriculum requirement of Component Area IV (Language, Philosophy, and Culture).
- 9 Satisfies Core Curriculum requirement for Component Area IX (Component Area Option). Options include ARAB 2311, FREN 2311, GERM 2311, SGNL 2311, and SPAN 2311.

Notes

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Students must meet a 2.0 minimum overall major GPA in all major coursework.

Students must earn a 2.0 minimum SHSU GPA in all coursework.

Students must meet a 2.0 minimum SHSU major GPA in all major coursework.

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.

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.