

BACHELOR OF SCIENCE, MAJOR IN FOOD SERVICE MANAGEMENT

Code	Title	Hours
Bachelor of Science, 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
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) ³		4
Degree Specific Requirements		
BIOL 2403	Human Anatomy & Physiology I ^{2,4}	4
BIOL 2404	Human Anatomy & Physiology II ^{3,4}	4
CHEM 1411	General Chemistry I ²	4
CHEM 1412	General Chemistry II	4
KINE 2115	Lifetime Health and Wellness ³	1
MATH 1314 or MATH 1332	Pre Calculus Algebra ¹ College Mathematics	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
Minor: Required ⁵		
Minor		21
Electives: Advanced		
Advanced Electives		13
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 Science).

³ Satisfies Core Curriculum requirement for Component Area IX (Component Area Option).

⁴ BIOL 2401 and BIOL 2402 may be used as a transfer course for this requirement; please see a SAM Center advisor for more details.

⁵ 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 and satisfies 4 hours of the Core Curriculum requirement for Core Component Area III (Life and Physical Science).

FACS 4369 requires department approval and 90 hours of course work completed.

First Year

Fall	Hours	Spring	Hours
BIOL 2403 ^{2, 6}		4 BIOL 2404 ^{1, 2}	4
ENGL 1301 ³		3 ENGL 1302 ³	3
FACS 1331		3 FACS 1441	4
HIST 1301 ⁴		3 HIST 1302 ⁴	3
MATH 1314 or 1332 ⁵		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 CHEM 1412	4
CHEM 1411 ¹		4 FACS 2362	3
Minor ⁷		6 FACS 2441	4
POLS 2305 ⁸		3 KINE 2115 ⁶	1
		POLS 2306 ⁸	3
		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
Component Area IV (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareav)		3 FACS 3445	4
Component Area IX (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaix)		3 Minor ⁷	8
FACS 3367		3	
FACS 3377		3	
		15	15

Fourth Year

Fall	Hours	Spring	Hours
Advanced Electives		13 FACS 4369	3
FACS 3335		3 FACS 4370	3
		Minor ⁷	7
		16	13

Total Hours: 120

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

² BIOL 2401 and BIOL 2402 may be used as a transfer course for this requirement; please see a SAM Center advisor for more details.

- ³ Satisfies the Core Curriculum requirement for Component Area I (Communication).
- ⁴ Satisfies the Core Curriculum requirement for Component Area VI (U.S. History).
- ⁵ Satisfies the Core Curriculum requirement for Component Area II (Mathematics).
- ⁶ Satisfies Core Curriculum requirement for Component Area IX (Component Area Option).
- ⁷ A minor is required. Choose from a minor in General Business Administration or Management.
- ⁸ Satisfies the Core Curriculum requirement for Component Area VII (Political Science/Government).

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 and satisfies 4 hours of the Core Curriculum requirement for Core Component Area III (Life and Physical Science).

FACS 4369 requires department approval and 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 BS 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.