# Bachelor of Arts, Major in Food Service Management

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>BACHELOR OF ARTS, MAJOR IN FOOD SERVICE MANAGEMENT</td>
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<tr>
<td>Core Curriculum (<a href="catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/">catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/</a>)</td>
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<tr>
<td>Component Area I (Communication)</td>
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<tr>
<td>Component Area II (Mathematics)</td>
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<tr>
<td>Component Area III (Life and Physical Science)</td>
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<tr>
<td>Component Area IV (Language, Philosophy, and Culture)</td>
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<tr>
<td>Component Area V (Creative Arts)</td>
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<tr>
<td>Component Area VI (U.S. History)</td>
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</tr>
<tr>
<td>Component Area VII (Political Science/Government)</td>
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<tr>
<td>Component Area VIII (Social and Behavioral Sciences)</td>
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<tr>
<td>Component Area IX (Component Area Option)</td>
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## Degree Specific Requirements

### Biology
- Biology 1
  - 4

### Chemistry
- 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
  - 3

### PHIL 1301
- Introduction to Philosophy
  - 3

or PHIL 2306
- Contemporary Moral Issues
  - 3

### WOLC 2311
- Intermediate Foreign Language 2
  - 3

## Major Core

### FAC 2368
- Consumer Education
  - 3

### FAC Advanced Elective
- 3

## Major

### FAC 1331
- Intro To Hospitality Industry
  - 3

### FAC 1441
- Food Preparation And Selection
  - 4

### FAC 2362
- Nutrition
  - 3

### FAC 2441
- Meal Management In Hospitality
  - 4

### FAC 3334
- Lodging Operations
  - 3

### FAC 3367
- Food Science
  - 3

### FAC 3377
- Codes,Stndrds & Facility Maint
  - 3

### FAC 3445
- Quan Food Pur Prep & Ser
  - 4

### FAC 4369
- Internship
  - 3

### FAC 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
  - 3

or ECON 2302
- Principles Of Microeconomics
  - 3

### 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).
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.

<table>
<thead>
<tr>
<th>First Year</th>
<th>Fall</th>
<th>Hours</th>
<th>Spring</th>
<th>Hours</th>
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<tbody>
<tr>
<td>Biology¹</td>
<td>4</td>
<td>Chemistry¹</td>
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<tr>
<td>ENGL 1301²</td>
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<td>ENGL 1302²</td>
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<tr>
<td>FACS 1331</td>
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<td>FACS 1441</td>
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<td>HIST 1301³</td>
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<tr>
<td>MATH 1314 or 1332⁴</td>
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<thead>
<tr>
<th>Second Year</th>
<th>Fall</th>
<th>Hours</th>
<th>Spring</th>
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<td>FACS 2362</td>
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<td>FACS 2368</td>
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<td>FACS 2441</td>
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<td>POLS 2305⁶</td>
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<td>PHIL 2306 or 1301</td>
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<thead>
<tr>
<th>Third Year</th>
<th>Fall</th>
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<th>Spring</th>
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<td>POLS 2306⁶</td>
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<td>MGMT 3310</td>
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<tr>
<td>WOLC 2311 (same field)⁷</td>
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<thead>
<tr>
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<th>Spring</th>
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<tbody>
<tr>
<td>Advanced Electives/Minor</td>
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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).
Bachelor of Arts, Major in Food Service Management

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)

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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.