

BACHELOR OF ARTS, MAJOR IN FOOD SERVICE MANAGEMENT

Additional information: Reference the Program Landing Page (<https://www.shsu.edu/programs/bachelor-degree-in-food-service-management/>) for additional information, such as cost, delivery format, contact information, or to schedule a visit.

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
BUAD 3335	Business Communication	3
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		
FSMG 1331	Intro To Hospitality Industry	3
FSCN 1441	Food Preparation And Selection	4
FSCN 2362	Nutrition	3
FSCN 3367	Food Science	3
FSCN 3445	Quantity Food Purchasing, Preparation, & Service	4
FSCN 4370	Adv Food Sys Org & Mngt	3
FSMG 2441	Meal Management in Hospitality	4
FSMG 3334	Lodging Operations	3
INDS 3377	Interior Codes & Standards	3
HUSC 4369	Internship	3
Electives: Advanced		
Advanced Electives		10
Minor: Required ⁷		
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.

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⁶ Food Service Management majors are only required to complete 3 credit hours of Mathematics AND 3 credit hours of BIOL/CHEM prior to enrollment in FSCN 2362. Department approval is required.

⁷ 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.

Food Service Management majors are only required to complete 3 credit hours of Mathematics AND 3 credit hours of BIOL/CHEM prior to enrollment in FSCN 2362. Department approval is required.

FSCN 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).

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

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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
FSMG 1331		3 FSCN 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 FSMG 2441	4
FSCN 2362 ⁵		3 KINE 2115 ⁸	1
POLS 2305 ⁶		3 PHIL 2306 or 1301 ⁹	3
WOLC 1411		4 POLS 2306 ⁶	3
Minor ⁷		3 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 FSMG 3334	3
FSCN 3367		3 FSCN 3445	4
INDS 3377		3 Minor ⁷	9
WOLC 2311 ¹⁰		3	
Advanced Elective		3	
		15	16

Fourth Year

Fall	Hours	Spring	Hours
BUAD 3335		3 HUSC 4369	3
PHIL 3366 (or Advanced Fine Arts)		3 FSCN 4370	3
Advanced Electives		7 Minor ⁷	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 Food Service Management majors are only required to complete 3 credit hours of Mathematics AND 3 credit hours of BIOL/CHEM prior to enrollment in FSCN 2362. Department approval is required.
- ⁶ Satisfies Core Curriculum requirement for Component Area VII (Political Science/Government).
- ⁷ A minor is required. Choose from a minor in General Business Administration or Management.
- ⁸ Satisfies one hour of the Core Curriculum requirement for Component Area IX (Component Area Option).
- ⁹ Satisfies Core Curriculum requirement of Component Area IV (Language, Philosophy, and Culture).
- ¹⁰ 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 earn a 2.0 minimum SHSU GPA in all coursework.

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Food Service Management majors are only required to complete 3 credit hours of Mathematics AND 3 credit hours of BIOL/CHEM prior to enrollment in FSCN 2362. Department approval is required.

FSCN 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).

HUSC 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, guest service, and other hospitality needs in food service operations.
- Apply the principles of human resources management including planning, recruitment, interviewing, selecting, and training.
- Demonstrate proper use of equipment and sanitation techniques important to all food service operations.
- Analyze the operational procedures of designated departments in a lodging business including reservations, front office, guest services, marketing and sales, telephone and telecommunications, food and beverage, and housekeeping.
- Use technology and decision-support tools to solve problems and facilitate organizational processes within food service operations.
- Analyze pertinent financial information when making decisions within food service operations.