

BACHELOR OF SCIENCE, 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 Science, Major in Food Service Management		
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 ^{2,4}	4
BUAD 3335	Business Communication	3
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		
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	Advanced Food Service Organization and Management	3
FSMG 1331	Introduction to the Hospitality Industry	3
FSMG 3334	Lodging Operations	3
FSMG 2441	Meal Management in Hospitality	4
INDS 3377	Interior Codes & Standards	3
HUSC 4369	Internship	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 Human Nutrition (16-17 hours; additional courses required to meet 21 hours in this area), General Business Administration, or Management (18 hours; additional courses required to meet 21 hours in this area).

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.

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

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First Year

Fall	Hours	Spring	Hours
BIOL 2403 ^{1,2}		4 BIOL 2404 ^{1,2}	4
ENGL 1301 ³		3 ENGL 1302 ³	3
FSMG 1331		3 FSCN 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		3 CHEM 1412	4
CHEM 1411 ¹		4 FSCN 2362	3
Minor ⁷		6 FSMG 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		3 FSCN 3445	4
Component Area IV		3 FSMG 3334	3
Component Area IX		3 Minor ⁷	8
FSCN 3367		3	
INDS 3377		3	
		15	15

Fourth Year

Fall	Hours	Spring	Hours
Advanced Electives		13 FSCN 4370	3
BUAD 3335		3 HUSC 4369	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 Human Nutrition (16-17 hours; additional courses required to meet 21 hours in this area), General Business Administration, or Management (18 hours; additional courses required to meet 21 hours in this area).

⁸ Satisfies the Core Curriculum requirement for Component Area VII (Political Science/Government).

Notes

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

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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 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 other hospitality needs in food service operations.
- Apply the principles of human resources management involving planning, recruiting, 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.