# 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 (http://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/)

- Component Area I (Communication)
- Component Area II (Mathematics) ¹
- Component Area III (Life and Physical Science) ²
- Component Area IV (Language, Philosophy, and Culture)
- Component Area V (Creative Arts)
- Component Area VI (U.S. History)
- Component Area VII (Political Science/Government)
- Component Area VIII (Social and Behavioral Sciences)
- Component Area IX (Component Area Option) ³

### Degree Specific Requirements

- BIOL 2403 Human Anatomy & Physiology I ², ⁴
- BIOL 2404 Human Anatomy & Physiology II ², ⁴
- BUAD 3335 Business Communication
- CHEM 1411 General Chemistry I ²
- CHEM 1412 General Chemistry II
- KINE 2115 Lifetime Health and Wellness ³
- MATH 1314 Pre Calculus Algebra ¹ or MATH 1332 College Mathematics

### Major: Foundation

- FSCN 1441 Food Preparation And Selection
- FSCN 2362 Nutrition
- FSCN 3367 Food Science
- FSCN 3445 Quantity Food Purchasing, Preparation, & Service
- FSCN 4370 Advanced Food Service Organization and Management
- FSMG 1331 Introduction to the Hospitality Industry
- FSMG 3334 Lodging Operations
- FSMG 2441 Meal Management in Hospitality
- IND 3377 Interior Codes & Standards
- HUSC 4369 Internship

### Minor: Required ⁵

- Minor

### Electives: Advanced

- Advanced Electives

### 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.

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

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<thead>
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<th>First Year</th>
<th>Fall</th>
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Bachelor of Science, Major in Food Service Management

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<th>Major</th>
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**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).

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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.