PROGRAM REQUIREMENTS

All Family and Consumer Sciences Students must complete the common core and at least one of the program options. Students in the Hospitality and Food Management Program must complete a minor (BS) or language sequence (BA) and an industry internship.

Common Core [6 hours]

- **FCS 103 Intro to FCS**
- **FCS 403 FCS Practice**

Hospitality and Food Management Major
60 credits

			Credits
ACC	201	Prin Acct 1	3
ECON	116	Survey Ideas	3 or
	201	Elem Micro	3
FCFN	105	Intro Hosp	1
	110	Food Prep Sci	3
	147	Fd San Purch	1
	210	Cust Service	3
	222	Adv.Cul Menu Degn	3
	250	Lodging	3
	262	Fd Svc Plng	3
	275	Personal Nutr	3
	300	Cost Control	3
	376	Intro Event Mgt	3
	369	Fd or Hos Internship	3
	395	Food Culture	3 or
FCS	400	Field Study	3
	400	Res Man & QTFD	4
	450	Str Oper Hotel Mgt	3 or
	475	Cater Profit	3 or
	477	Ad Event Mgt	3
ISOM	125	Micro App	3
GEOG	261	Tour Syst	3 or
	262	Tour Region	3
MGT	300	Mgt Beh Org	3
	361	Mgt Hman Res	3
MKG	300	Prin Market	3
Total program credits			60
FCS required courses			6
Total credits			**66**

Food Management Minor
20 credits

			Credits
FCFN	105	Hosp Fs Ind	1
	110	Food Prep Sci	3
	147	Fd San Purch	3
	220	Meal Des Pre	3
	275	Personal Nutr	3
	400	Res Man & QTFD	4
	475	Cater Profit	3
Total			**20**

Hospitality Management Minor
22 credits

ACC	201	Prin Acct 1	3
FCFN	105	Intro Hosp	1
	210	Cust Service	3
	250	Lodging	3
	300	Cost Control	3
	376	Into Event Mgt	3
	450	Str Oper hotel Mgt	3
	477	Ad Event Mgt	3
Total			**22**