HFM Major Coursework

Below are the course descriptions both internal and external to the FCS Department. We strongly advise students to meet each semester with their academic advisors for assistance in scheduling and to make certain for an on-time graduation. However, it is the student’s responsibility to complete courses in a timely and sequential manner.

Courses Offered¹:

Key:  F= fall  S= spring  U= summer  O= on-line

¹ this schedule is routine, but is subject to change. Please cross-reference, each semester, the course offering with the university course schedule, and work with your advisor who will know which courses are offered each semester. Some semesters course offerings are added, and less often courses are moved to another semester.

FCFN 105 Hospitality and Foodservice Industry (1)
An overview of the hospitality and foodservice profession. An in-depth analysis of the industry including diversity and challenges, the academic preparation required, identification of the role of the hospitality and foodservice manager, and the multiple career options.

Open only to hospitality and food management majors and food management and hospitality management minors.

Courses offered: F, S

FCFN 110 Principles of Food Preparation and Food Science (3)
Introduces the principles of food preparation and food science. Correct techniques and methods of food preparation are stressed.

Courses offered: F, S

FCFN 247 Foodservice Sanitation (1)
Identify foodborne illness, how to prevent it, and how to train employees in food sanitation procedures. Legal issues pertaining to the Indiana health codes will be emphasized. Become eligible to take the National Restaurant Association manager's sanitation certification examination (Servsafe).

Courses offered: F, S, U, O

FCFN 222 Advanced Culinary Techniques and Menu Design (3)
Fundamentals of planning, preparing, and serving financially responsible, appetizing and aesthetically appealing meals in a commercial kitchen environment. Attention is given to foods and learning the fundamentals of using commercial food preparation equipment and the use of computers in food service.

Prerequisite: FCFN 110

Open only to hospitality and food management majors.

Not open to students who have credit in FCFN 220

Courses offered: F, S

FCFN 250 Lodging Management (3)
Examines the departmental structure of hotel operations along with the duties, responsibilities, and challenges of hospitality management within the hotel industry.

Open only to hospitality and food management majors and hospitality management minors.

Courses offered: F, S
FCFN 262 Facilities Planning, Layout and Design (3)
Fundamentals of planning, layout, purchasing, and use of equipment and space for all aspects of the hospitality industry including food service operations.
Courses offered: F

FCFN 275 Personal Nutrition (3)
Emphasizes the principles of nutrition and their application to daily living. The relationship between diet and health, the role of nutrition in reducing individual health risk, and contemporary issues in nutrition will be discussed. Core Transfer Library: Health and Physical Education (IHP 1402)
Not open to students who have credit in FCFN 240 or 340.
Courses offered: F, S, U, O

FCFN 300 Cost Control in Hospitality and Food Industry (3)
Controlling costs from a management perspective in the hospitality and foodservice industry.
Prerequisite or parallel: ACC 201.
Courses offered: F, S

FCFN 369 Internship in Food or Hospitality Management (3)
Provides the opportunity for the student to work in an established internship setting to gain professional experience in one's specific area of study.
Prerequisite: FCFN 147 and 210 and 250 and 376 or 400; documented experience of at least 300 hours in a food, event/meeting, or hotel establishment, and an additional 100 hours of customer service either directly or indirectly related to the hospitality industry. Hours must have been accumulated within prior 4 years. Documented attendance of internship meeting prior to registering for the course, and permission of HFM program director or department chairperson.
Open only to hospitality and food management majors.
Courses offered: F, S, U, O

FCFN 376 (476) Introduction to Event Management (3)
An introduction to the management of special events including conventions, professional, and social meetings. Emphasis on fiscal responsibilities, logistics, and space allocation.
Open only to hospitality and food management majors and hospitality management minors.
Courses offered: F, S

FCFN 395 Food and Culture (3)
Explores the relationships between agricultural practices, diet patterns, food procurement and distribution, nutrition, and religious dietary doctrines from a national and global perspective. Emphasis on how culture, national and international policies, and belief systems shape food consumption patterns.
Prerequisite: FCFN 240 or 275, or 340.
Courses offered: F, S

FCFN 400 Restaurant Management and Quantity Food Production (4)
Principles and processes of quantity food production and commercial kitchen equipment use are utilized. Focus on mastering skills related to quantity food production, distribution, storage, and service. Fiscal fundamentals related to restaurant operations are taught. Theory application is demonstrated through student-run operations of the Allegre Restaurant.
Prerequisite: FCFN 147 and 220 or 222.
Courses offered: F, S
FCFN 450 Strategic Operation in Lodging Industry (3)
Examines current practices and business strategies implemented by lodging companies along with contemporary issues in the lodging industry.
Prerequisite: FCFN 250.
Courses offered: F

FCFN 475 Catering for Profit (3)
Fundamentals of planning, organizing, preparing, and serving profitable and unique catering functions. Emphasizes menu development, customer service, marketing, and food production.
Prerequisite: FCFN 147 and 220 or 222.
Courses offered: S

FCFN 477 Advanced Event Management (3)
Exploration of principles of management relating to special events, meetings, exhibits, catered functions and their intra-industry interaction.
Prerequisite: FCFN 376.
Courses offered: F, S

FCS Core Coursework

FCS 103 Introduction to Family and Consumer Sciences (3)
Introductory course for students interested in the interdisciplinary nature of Family and Consumer Sciences. Concepts include the profession’s common body of knowledge, systems theory, sustainability of the environment, diversity, public policy, critical and creative thinking, professional ethics, and career exploration. Includes 20-24 hours mandatory service learning.
Open only to freshmen and sophomores or by permission of the department chairperson.
Courses offered: F, S

FCS 403 Family and Consumer Sciences in Practice (3)
Examines the integration of all disciplines in family and consumer sciences to strengthen individuals, families, and communities. Emphasis on public policy, research, multicultural environments, ethics, and lifelong learning in a global society. Provides the opportunity to assess career goals.
Prerequisite: FCS 103, senior standing or permission of the department chairperson.
Courses offered: F, S, U

Required courses outside the department (see each department for semester schedule)

ACC 201 Principles of Accounting 1 (3)
An introduction to accounting emphasizing the basic principles underlying the accounting cycle. Includes the preparation of reports to management and external users of financial statements. Core Transfer Library: Professional/Occupational (IPO 1801)
Prerequisite: completed 18 credit hours.

ECON 116 Survey of Economic Ideas (3)
The important conclusions of economics are surveyed and applied to topics chosen by the instructor. Especially valuable to students with no high school background in economics. Not applicable to a major or minor in economics. Core Transfer Library: Behavioral Sciences/Humanities (ISH 1040)
Not open to students who have credit in ECON 201 or 202.
ECON 201 Elementary Microeconomics (3)
A study of why people specialize as producers and exchange what they produce with others. Includes analysis of how market structure affects prices. Discusses the issue of whether self-interested economic behavior promotes or hinders society. Core Transfer Library: Behavioral Sciences/Humanities (ISH 1042)

ISOM 125 Microcomputer Applications for Business (3)
Provides an overview of business operations with special emphasis on management, marketing, operations, human resource management, accounting, and finance. Also provides an introduction to microcomputer applications to business by using Microsoft Office software to analyze and present business data. Basic familiarity with business functions, environments, and financial statements is developed using a common case, and other audio-visual devices. Uses integrated assignments to develop proficiency in applying Microsoft office tools to analyze business problems.
   Not open to students who have credit in CS 104.

MGT 300 Managing Behavior in Organizations (3)
Examines the challenges of managing human behavior in organizations. Reviews foundations of modern management thought. Discusses current and emerging management topics: emphasizes leadership, motivation, communication, human relations, group dynamics, job design, organizational development, and managing a diverse workforce.
   Prerequisite: sophomore standing.

MGT 361 Managing Human Resources (3)
Identifies the foundations of dealing with human resources in an organizational setting. Elements include selection, training, compensation, promotion, and transfer of workers; working conditions; employee services and industrial relations.
   Prerequisite or parallel: MGT 300.

MKG 300 Principles of Marketing (3)
Introduces marketing principles, functions, and contemporary practices essential for attaining organizational objectives. Topics include the marketing environment and technology, marketing research, consumer behavior, market segmentation, product management, professional selling, advertising, pricing, distribution channels, strategy implementation, and the role of marketing in society.
   Prerequisite: sophomore standing including ECON 116 or 201.

GEOG 261 Tourism Systems (3)
Surveys the history, components, and spatial structure of travel and tourism as a socioeconomic phenomenon and as an industry. Also examines its institutional organization, the motivations and flows of travelers, and global and local interactions and implications.

GEOG 262 Tourism Regions (3)
Examines locational patterns of various forms of tourism and the main geographic characteristics of these destinations. Analyzes spatial and temporal models and flows and their economic, social, cultural, and environmental impacts through selected detailed case studies.