Required:

- 11:709:201, 202 Culinary Nutrition, Lab (3, 1, F/S)
- 11:709:344 Quantity Food Production (3, F/S)
- 11:709:349 Management of Food Service Systems (3, F/S)
- 01:640:115 * Precalculus (4, F/S) or equivalent
- 01:119:117 General Biology Lab (2)
- 11:680:201, 202 Introduction to Microbiology, Lab (3, 1, F/S) or
- 01:119:131, 132 Microbiology Health Science, Lab (3, 1, F/S)
- 01:160:161, 101 General Chemistry I & Recitation (3, 1, F/S/Su)
- 01:160:162, 102 General Chemistry II & Recitation (3, 1, F/S/Su)
- 01:160:171 General Chemistry Lab (1, F/S/Su)
- 33:010:272 Introduction to Financial Accounting (3, F/S)
- 11:373:121 Principles and Application Microeconomics (3, F/S)
- 11:373:122 Principles & Applications of Macroeconomics (3 F/S)
- 01:830:373 Organizational & Personnel Psychology (3, F/S/Su) or

12 Credits selected from:

- 11:709:352 Nutrition & Behavior (3, S)
- 11:709:441 Community Nutrition (3, F)
- 11:709:442 Nutrition Communication (3, S)
- 11:709:443 Methods in Sensory Analysis (3)
- 01:355:203 Business Writing Essentials (3)
- 11:373:231 Introduction to Marketing (3, F/S)
- 11:373:331 Economics of Food Marketing Systems (3, S)
- 11:373:241 Introduction to Management (3, F/S)
- 11:375:403 Principles of Epidemiology (3)
- 11:400:304 Food Analysis (4, F/S)
- 11:400:412 Food Product Development (3, S)
- 33:011:201 Introduction to Management for Nonbusiness Majors (3, Su)
- 33:011:202 Introduction to Marketing for Nonbusiness Majors (3, Su)
- 33:011:203 Introduction to Finance for Nonbusiness Majors (3, Su)
- 33:011:204 Principles of Business Law for Nonbusiness Majors (3, Su)

Many courses have prerequisites. Please see catalogue descriptions.
* Precalculus is a prerequisite or corequisite for biology and chemistry.
F = Fall Semester; S = Spring Semester; Su = summer; Check schedule of courses to confirm.

For more information on undergraduate courses for the major, please visit:
https://nutrition.rutgers.edu/undergraduate/courses/

June 27, 2019 Revised
# NUTRITIONAL SCIENCES MAJOR
## FOOD SERVICE ADMINISTRATION OPTION
### Sample Program

<table>
<thead>
<tr>
<th>FALL</th>
<th>SPRING</th>
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</thead>
<tbody>
<tr>
<td>01:119:115 General Biology I (4)</td>
<td>01:119:116 General Biology II (4)</td>
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<tr>
<td>01:350:101 Expository Writing I (3)</td>
<td>01:119:117 General Biology Lab (2)</td>
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<tr>
<td>01:640:115 Precalculus (4) or equivalent</td>
<td>11:709:201 Intro to Foods &amp; Nutrition (3)</td>
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<tr>
<td>01:830:101 General Psychology (3)</td>
<td>11:709:202 Intro Foods Lab (1)</td>
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<td><strong>Elective Area/Core course</strong></td>
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<tr>
<td>01:160:161,101 General Chemistry I &amp; Recitation (3,1)</td>
<td>01:160:162,102 General Chemistry II &amp; Recitation (3,1)</td>
</tr>
<tr>
<td>01:220:102 Introduction to Microeconomics (3)</td>
<td>01:160:171 * General Chemistry Lab (1)</td>
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<tr>
<td>11:373:121 Principles &amp; Applications of Microeconomics (3)</td>
<td>11:373:122 Principles &amp; Applications of Macroeconomics (3)</td>
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<td><strong>Elective Area/Core course</strong></td>
<td>11:709:205 * Nutrition &amp; Health (3)</td>
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<tr>
<td>11:373:341 Management: Human Systems Development (3) or Organizational &amp; Personnel Psychology (3)</td>
<td>01:119:131 Intro to Microbiology (3)</td>
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<tr>
<td>01:830:373 <strong>Food Service Elective</strong></td>
<td>01:119:132 Intro to Microbiology Lab (3)</td>
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<td><strong>Food Service Elective</strong></td>
<td>01:355:303 Writing for Business and the Professions (3)</td>
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</tbody>
</table>

*Offered Fall & Spring  ** Not required but recommended

### General Electives
For emphasis in management, elect administrative studies and economics. For preparation for jobs with food companies, consider Food, Science, Scientific and Technical Writing, Communication and/or Field Experience.

### Food Service Electives
- 11:373:231 Introduction to Marketing (3)
- 11:373:241 Introduction to Management (3)
- 11:373:331 Economics of Food Marketing Systems (3)
- 11:373:371 Food Health & Safety Policy (3)
- 11:375:403 Environmental & Public Health: Epidemiological Aspects (3)
- 11:400:304 Food Analysis (4)
- 11:400:405 Sensory Evaluation of Foods (3)
- 11:400:410 Nutraceuticals in Functional Foods, Herbs, and Supplements (3)
- 11:400:412 Food Product Development (3)
- 11:709:352 Nutrition & Behavior (3, Fall)
- 11:709:441 Community Nutrition (3, Fall)
- 11:709:442 Nutrition Communication (3, Spring)
- 33:011:201 Introduction to Management for Non-Business Majors (3, Summer)
- 33:011:202 Introduction to Marketing for Non-Business Majors (3, Summer)
- 33:011:203 Introduction to Finance for Non-Business Majors (3, Summer)
- 33:011:204 Principles of Business Law for Non-Business Majors (3, Summer)