

**COURSE LIST FOR FOOD SERVICE ADMINISTRATION OPTION
NUTRITIONAL SCIENCES, 709**

Required:

_____ 11:709:201, 202	Culinary Nutrition, Lab (3, 1, F/S)
_____ 11:709:255	Nutrition & Health (3, F/S/Su)
_____ 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
_____ 01:119:115-116	General Biology (4, 4, F/S)
_____ 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
_____ 11:373:341	Management: Human Systems Development (3, F/S)

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)
_____ 11:373:371	Food, Health & Safety Policy (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/>

**NUTRITIONAL SCIENCES MAJOR
FOOD SERVICE ADMINISTRATION OPTION
Sample Program**

FALL	SPRING
01:119:115 General Biology I (4) 01:350:101 Expository Writing I (3) 01:640:115 Precalculus (4) or equivalent 01:830:101 General Psychology (3) <i>Elective Area/Core course</i>	01:119:116 General Biology II (4) 01:119:117 General Biology Lab (2) 11:709:201 Intro to Foods & Nutrition (3) 11:709:202 Intro Foods Lab (1)
01:160:161,101 General Chemistry I & Recitation (3,1) 01:220:102 Introduction to Microeconomics (3) 11:373:121 Principles & Applications of Microeconomics (3) <i>Elective Area/Core course</i>	01:160:162,102 General Chemistry II & Recitation (3,1) 01:160:171 * General Chemistry Lab (1) 11:373:122 Principles & Applications of Macroeconomics (3) 11:709:255 * Nutrition & Health (3) <i>Elective Area/Core course</i>
11:373:341 Management: Human Systems Development (3) or 01:830:373 Organizational & Personnel Psychology (3) ** <i>Food Service Elective</i> ** <i>Food Service Elective</i>	01:119:131 Intro to Microbiology (3) 01:119:132 Intro to Microbiology Lab (3) 01:355:303 Writing for Business and the Professions (3) <i>Elective Area/Core course</i> ** <i>Food Service Elective</i>
11:709:344 Quantity Food Production (3) 33:010:272 Intro to Financial Accounting (3) <i>Elective Area/Core course</i> ** <i>Food Service Elective</i>	11:709:349 Management of Food Service Systems (3) ** <i>Food Service Elective</i>

*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)