



COURSE LIST FOR FOOD SERVICE MANAGEMENT OPTION
NUTRITIONAL SCIENCES, 709

Required:

_____ 11:709:102	Careers in Nutrition (1, F/S)
_____ 11:709:201,202	Culinary Nutrition, Lab (3, 1, F/S)
_____ 11:709:245	Food Customs & Nutrition Equity (3, F/S)
_____ 11:709:255	Nutrition & Health (3, F/S/Su)
_____ 11:709:301	Food Safety & Sanitation in Food Service (2, F/S)
_____ 11:709:345	Nutrition through the Lifespan (3, F/Su)
_____ 11:709:441	Community Nutrition (3,F)
_____ 11:709:448	Food Production & Management (3, F/S)
_____ 11:709:449	Food Service Laboratory (1, F/S)
_____ 01:640:115 *	Precalculus (4, F/S) or equivalent
_____ 01:119:103	Principles of Biology (4, F) or
_____ 01:119:115	General Biology (4,4, F/S/Su) and
_____ 01:119:117	Biological Research Lab (2, F/S)
_____ 11:680:201, 202	Introduction to Microbiology, Lab (3, 1, S) or equivalent
_____ 01:160:128	Chemistry of Life (3, F/S) or
_____ 01:160:161	General Chemistry 1 (4, F/S/Su)
_____ 33:010:272	Introduction to Financial Accounting (3, F/S)
_____ 11:373:121	Principles & Applications Microeconomics (3, F/S) or equivalent
_____ 11:373:122	Principles & Applications Macroeconomics (3, F/S) or equivalent
_____ 11:373:341	Organizational Dynamics (3, F/S) or equivalent
_____ 11:709:499	Nutritional Sciences Senior Survey (0, F/S)

12 Credits selected from:

_____ 11:709:442	Nutrition Education & Communication (3, S)
_____ 11:709:443	Methods in Sensory Analysis (3)
_____ 11:019:201	Introduction to Agriculture Business and Food Systems (3,F/S)
_____ 11:019:337	Sustainability: Tackling Food Waste (3,F)
_____ 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)
_____ 11:400:107	Food: From Farm to Table (3,S)
_____ 11:400:422	Food Safety; Fads, Facts, and Policies (3, F/S)
_____ 11:400:423	Food Microbiology (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 pre- or co-requisite for General Biology 115 and General Chemistry 161

F = Fall Semester; S = Spring Semester; Su = summer; Check schedule of courses to confirm.

For more information, please visit: <https://nutrition.rutgers.edu/undergraduate/courses/>



NUTRITIONAL SCIENCES MAJOR
FOOD SERVICE MANAGEMENT OPTION
Sample Program

FALL	SPRING
01:119:103 Principles of Biology (4) 11:709:102 Careers in Nutrition (1) 01:355:101 College Writing (3) 01:640:115 Precalculus (4) or equivalent <i>Elective Area/Core course</i>	11:709:201 Culinary Nutrition (3) 11:709:202 Culinary Nutrition Lab (1) 01:830:101 General Psychology (3) <i>Elective Area/Core course</i>
01:160:161 General Chemistry I (4) or equivalent 11:373:121 Principles & Applications of Microeconomics (3) or equivalent 11:709:255* Nutrition & Health (3) <i>Elective Area/Core course</i>	11:373:122 Principles & Applications of Macroeconomics (3) or equivalent 11:680:201 Introduction to Microbiology (3) 11:680:202 Introduction to Microbiology Lab (1) 11:709:245 Food Customs & Nutrition Equity (3) <i>Elective Area/Core course</i>
11:373:341 Organizational Dynamics (3) or equivalent 11:709:345 Nutrition through the Lifespan (3) 11:709:301 Food Safety & Sanitation in FS (2) <i>** Food Service Elective</i>	01:355:303 Writing for Business and the Professions (3) 11:709:448 Food Production and Management (3) 11:709:449 Food Service Laboratory (1) <i>Elective Area/Core course</i> <i>** Food Service Elective</i>
33:010:272 Intro to Financial Accounting (3) 11:709:441 Community Nutrition (3) <i>Elective Area/Core course</i> <i>** Food Service Elective</i>	11:709:499 Nutritional Sciences Senior Survey (0) <i>Elective Area/Core course</i> <i>** Food Service Elective</i> <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 (minimum of 12 credits)

- 11:019:201 Introduction to Agriculture Business and Food Systems
- 11:019:337 Sustainability: Tackling Food Waste
- 11:373:231 Introduction to Marketing
- 11:373:241 Introduction to Management
- 11:373:331 Food Marketing Management
- 11:373:371 Food, Nutrition and Health Policy
- 11:373:371 Principles of Epidemiology
- 11:400:107 Foods: From Field to Table
- 11:400:422 Food Safety: Fads, Facts and Politics
- 11:400:423 Food Microbiology
- 11:709:442 Nutrition Education & Communication
- 11:709:443 Methods in Sensory Analysis
- 33:011:201 Introduction to Management for Nonbusiness majors
- 33:011:202 Introduction to Marketing for Nonbusiness majors
- 33:011:203 Introduction to Finance for Nonbusiness majors
- 33:011:204 Principles of Business Law for Nonbusiness majors