

**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)
_____11:709:301	Food Safety & Sanitation (2, F)
_____11:709:448	Food Production & Management (3, S)
_____11:709:449	Food Service Laboratory (1, S)
_____01:640:115 *	Precalculus (4, F/S) <b>or</b> 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) <b>or</b>
_____01:119:131, 132	Microbiology Health Science, Lab (3, 1, F/S)
_____01:160:161, 101	General Chemistry I & Recitation (4, 1, F/S/Su)
_____01:160:162, 102	General Chemistry II & Recitation (4, 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 & Applications Microeconomics (3, F/S)
_____11:373:122	Principles & Applications Macroeconomics (3, F/S)
_____11:373:341	Organizational Dynamics (3, F/S) <b>or</b>
_____01:830:373	Organizational & Personnel Psychology (3, F/S/Su)

**12 Credits selected from:**

_____11:709:441	Community Nutrition (3, F)
_____11:709:442	Nutrition Communication (3, S)
_____11:709:443	Methods in Sensory Analysis (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)
_____11:400:422	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 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) <b>or</b> 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 (4,1) 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 (4,1) 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 Organizational Dynamics (3) <b>or</b> 01:830:373 Organizational & Personnel Psychology (3) <b>** Food Service Elective</b> <b>** Food Service Elective</b>	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> <b>** Food Service Elective</b>
11:709:301 Food Safety & Sanitation (2) 33:010:272 Intro to Financial Accounting (3) <i>Elective Area/Core course</i> <b>** Food Service Elective</b>	11:709:448 Food Production and Management (3) 11:709:449 Food Service Laboratory (1) <b>** Food Service Elective</b>

\*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)
- 11:400:422 Food Safety; Fads, Facts, and Policies (3)
- 11:400:410 Nutraceuticals in Functional Foods, Herbs, and Supplements (3)
- 11:400:423 Food Microbiology (2)
- 11:709:441 Community Nutrition (3, Fall)
- 11:709:442 Nutrition Communication (3, Spring)
- 11:709:443 Methods in Sensory Analysis (3)
- 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)