

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) 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 (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) or
_____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)	01:119:116	General Biology II (4)
01:350:101	Expository Writing I (3)	01:119:117	General Biology Lab (2)
01:640:115	Precalculus (4) or equivalent	11:709:201	Culinary Nutrition (3)
01:830:101	General Psychology (3)	11:709:202	Culinary Nutrition Lab (1)
	<i>Elective Area/Core course</i>		
01:160:161,101	General Chemistry I & Recitation (4,1)	01:160:162,102	General Chemistry II & Recitation (4,1)
01:220:102	Introduction to Microeconomics (3)	01:160:171 *	General Chemistry Lab (1)
11:373:121	Principles & Applications of Microeconomics (3)	11:373:122	Principles & Applications of Macroeconomics (3)
	<i>Elective Area/Core course</i>	11:709:255 *	Nutrition & Health (3)
			<i>Elective Area/Core course</i>
11:373:341	Organizational Dynamics (3) or	01:119:131	Intro to Microbiology (3)
01:830:373	Organizational & Personnel Psychology (3)	01:119:132	Intro to Microbiology Lab (3)
	** <i>Food Service Elective</i>	01:355:303	Writing for Business and the Professions (3)
	** <i>Food Service Elective</i>		<i>Elective Area/Core course</i>
			** <i>Food Service Elective</i>
11:709:301	Food Safety & Sanitation (2)	11:709:448	Food Production and Management (3)
33:010:272	Intro to Financial Accounting (3)	11:709:449	Food Service Laboratory (1)
	<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**

- 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)