

**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)
01:355:101	College 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>	
		** Food Service Elective	
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>		** Food Service Elective	
** Food Service Elective			

*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)