

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

Required:

_____ 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 (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) and
_____ 01:119:117	Biological Research Lab (2, F/S)
_____ 11:680:201, 202	Introduction to Microbiology, Lab (3, 1, F/S) or equivalent
_____ 01:160:128	Chemistry of Life (3, F/S) or
_____ 01:160:161	General Chemistry I (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

12 Credits selected from:

_____ 11:709:442	Nutrition Communication (3, S)
_____ 11:709:443	Methods in Sensory Analysis (3)
_____ 11:020:210	Agriculture and Food Systems (3,F/S)
_____ 11:020:337	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 on undergraduate courses for the major, please visit:

<https://nutrition.rutgers.edu/undergraduate/courses/>

Revised June 4, 2025

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

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

- 11:020:210 Agriculture and Food Systems (3)
- 11:020:337 Sustainability: Tackling Food Waste (3,F)
- 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) Food:
- 11:400:107 From Farm to Table (3)\
- 11:400:410 Food Safety; Fads, Facts, and Policies (3)
- 11:400:422 Nutraceuticals in Functional Foods, Herbs, and Supplements (3)
- 11:400:423 Food Microbiology (2)
- 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)