

The baccalaureate in Food and Nutrition Food Service Management option is designed to prepare students for entry level responsibilities of managing the daily operations of restaurants and other establishments. Students develop problem-solving and creative thinking skills to oversee safe and efficient food service operations.

FOOD AND NUTRITION

◆ **Course of Study**

All food and nutrition majors are exposed to a strong grounding in both food and nutrition courses. Food service managers need to be exposed to consumer demands for healthier meal alternatives. This food and nutrition core is supplemented by several additional courses focusing on:

- Accounting and Finance
- Consumer Behavior and Marketing
- Operations and Human Resource Management

Within the curriculum students will apply the principles of food production and nutrition by performing as a food service manager. They will design a menu, and supervise production and service of a meal. Students will focus on assessing needs, planning, implementing and evaluating food service operations. Rounding out this required portion of the curriculum, a senior capstone course provides in-depth analysis of current food and nutrition issues and assists in preparing students for actively entering the job market. Further supporting the transition to the working world, students may be placed in a food service related practicum beginning in the junior year if qualifications are met.

◆ **Market Demand for Graduates**

By 2014, restaurant and food service employment will total 13.5 million—an increase of 1.5 million jobs over the next 10 years. The National Restaurant Association expects restaurant growth in all nine U.S. regions next year. There will be a demand for graduates who possess professional skills and certifications.

◆ **Career Opportunities**

Graduates are prepared for a variety of bachelor's degree-required positions in the health care delivery system. Work settings may include:

- ◆ HOTELS
- ◆ RESTAURANTS
- ◆ FOOD COMPANIES
- ◆ CATERING SERVICES
- ◆ CLUBS AND RESORTS
- ◆ CORRECTIONAL FACILITIES
- ◆ AIRLINES AND CRUISE SHIPS
- ◆ CONTRACT FOOD COMPANIES
- ◆ INSTITUTIONAL FOOD SERVICE
- ◆ FOOD AND EQUIPMENT MANUFACTURERS AND DISTRIBUTORS

ACCREDITATION

University of Southern Indiana is accredited by the North Central Association of Colleges and Secondary Schools, Commission on Institutions of Higher Education.

A degree in Food and Nutrition Food Service Management option will typically include the following:

(You will work closely with an academic advisor to determine your individual schedule.)

UNIVERSITY OF SOUTHERN INDIANA

* = CORE CURRICULUM

FRESHMAN YEAR

Fall Semester

CIS 151	Computer Applications in Business	3
CMST 101/107	Speech *	3
ENG 101	English Rhetoric & Comp I *	3
MATH 111	College Algebra *	4
PSY 201	Introduction to Psychology *	<u>3</u>
		16

Spring Semester

BIOL 141	Principles of Biology	4
or BIOL 133	Biological Concepts *	
ECON 208	Microeconomics *	3
ENG 201	English Rhetoric & Comp II *	3
	The Arts *	3
	History *	<u>3</u>
		16

SOPHOMORE YEAR

Fall Semester

NUTR 203	Intro to Food, Nutrition, & Wellness	1
NUTR 376	Principles & Applications in Nutr *	3
ACCT 201	Accounting Principles I	3
ECON 209	Macroeconomics *	3
	Chemistry (103, 141, or 261) *	3-4
	Western Culture I *	<u>3</u>
		16-17

Spring Semester

NUTR 285	Manage Fund in Food and Nutr	3
ACCT 202	Accounting Principles II	3
MKTG 201	Introduction to Marketing	3
	Science or Elective *	3
	Western Culture II *	3
	Health & Fitness (Activity) *	<u>1</u>
		16

JUNIOR YEAR

Fall Semester

NUTR 381	Quant Food Produc & Purch w/lab	4
NUTR 396	Nutrition Throughout the Lifecycle	3
HA 411	Healthcare Leadership	3
or FIN 201	Survey of Management	
or MNGT 305	Management of Organ Behavior	
HA 421	Healthcare Finance	3
or FIN 201	Fund of Finance Princ of Manage	
	Elective	<u>2</u>
		15

Spring Semester

NUTR 384	Princ & Appl in Food Sciences	3
NUTR 397	Nutr in Health Prom & Dis Prev	3
NUTR 492	Food Service Operations Manage	3
MKTG 332	Consumer Behavior	3
	Elective	<u>3</u>
		15

SENIOR YEAR

Fall Semester

NUTR 415	Dietary Suppl & Herb Use in Nutr	3
	Ethics *	3
	Elective	3
	Elective	3
	Global Communities *	<u>3</u>
		15

Spring Semester

NUTR 427	Senior Project in Food & Nutrition	3
NUTR 465	Community Nutrition	3
NUTR 496	Lead & Prof Iss in Food & Nutr *	3
HP 378	Schl & Comm Health Ed Methods	3
	Elective	<u>3</u>
		15

FOR MORE INFORMATION

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