

**B.S. Degree in Food Science and Human Nutrition**  
**Option in Hospitality Management**  
*Effective Catalog Year Fall, 2020*

**FALL**

**SPRING**

**Freshman year**

*FSHN 140: Introduction to Hospitality	3	*FSHN 145: Intro Hospitality Management	3
*ACES 101: Contemporary Issues in ACES	2	RHET 105 or CMN 112: Writing and Research	4
ACE 161: Microcomputer Applications	3	*MATH 234: Calculus for Business I	4
CMN 101 or CMN 111: Public Speaking	3	Humanities/Non-Western (HP or LA)*****	3
PSYC 100: Intro Psych	<u>4</u>	Open electives	<u>2</u>
Total	15	Total	16

**Summer:** Practical Work Experience, 0 credit hours

**Sophomore year**

FSHN 101: Science of Food & How it Relates to You	3	FSHN 120: Contemporary Nutrition	3
FSHN 232: Science of Food Preparation	3	Statistics <sup>1</sup>	3
CHEM 101: Introductory Chemistry	3	Humanities/Western (HP or LA and W) *****	3
**ECON 102 or ACE 100: Microeconomics	3-4	FSHN 346: Foundations in Hotel Mgmt.	3
***ANSC 309: Meat Production and Marketing	<u>2</u>	FSHN 292: HM Professional Issues	1
		Open electives	<u>3</u>
Total	14	Total	16

<sup>1</sup>Select from ACE 261; CPSC 241; ECON 202; MATH 161; PSYC 235; SOC 280; or STAT 100

**Junior year**

*FSHN 345: Strategic Operation Mgmt	3	FSHN 249: Food Service Sanitation	1
*ACCY 200: Fundamentals of Accounting	3	***FSHN 340 (prereq FSHN 232): Food Production and Service	4
BADM 310: Mgmt and Org Behavior	3	MCB 100: Introductory Microbiology	3
ACP/US Minority (HP or LA) *****	3	MCB 101: Intro Microbiology Laboratory	2
Open Elective	<u>3</u>	BADM 300 (BEFORE spring senior): The Legal Environment of Bus	3
		• Open Electives	<u>3</u>
Total	15	Total	16

**Summer:** FSHN 293 Professional Work Experience, 4 credit hours – prerequisite of FSHN 340

**Senior year**

*LEAD 320: Training Needs Assessment	3	*FSHN 442 (prereq FSHN 340): HM Skills and Applications	3
*****PSYC 245 (prereq PSYC 100): Industrial Org Psych	3	*FSHN 443 (prereq FSHN 340): Management of Fine Dining	4
BADM 320 (prereq STAT): Principles of Marketing	3	*LEAD 321 (prereq LEAD 320): Training and Development	3
FSHN 441: Services Management	<u>2</u>	• Open electives	<u>3</u>
• Open electives	<u>6</u>		
Total	17	Total	13

Total hours required (minimum) 126

\*Course is offered only once/year during designated semester

\*\*Choose one: ECON 102 (3 credit hours) or ACE 100 (4 credit hours)

\*\*\*Odd years only during designated semester

\*\*\*\*Enrollment Priority given to HM majors in spring, Dietetic majors in Fall

\*\*\*\*\*or BADM 311 or BADM 313 (both have prereq BADM 310):

\*\*\*\*\*6 credit hours needed to fulfill Humanities requirement. Cultural Studies requires three courses. Must have one course from each category: US Minority, Western, and Non-Western. 1 Advanced Composition course ACP required.

• Additional open electives may be required beyond the courses listed above to meet the minimum amount necessary for graduation.

**POTENTIAL 5<sup>TH</sup> YEAR: Transfers, Study/Work Abroad, Fail to Complete Prerequisites/Semester Courses as Outlined**

Jill Craft, Program Coordinator  
 Hospitality Management/Department of Food Science and Human Nutrition  
 University of Illinois at Urbana-Champaign  
 295 Bevier Hall/905 South Goodwin Avenue/Urbana, IL 61801  
 Phone: 217-333-8805 E-mail: jnorth@illinois.edu