

FOOD SCIENCE & HUMAN NUTRITION: HOSPITALITY MANAGEMENT, BS

for the degree of Bachelor of Science Major in Food Science & Human Nutrition, Hospitality Management Concentration

department website: <https://fshn.illinois.edu>
department faculty: <https://fshn.illinois.edu/directory/faculty/>
overview of college admissions & requirements: Agricultural, Consumer & Environmental Sciences (<http://catalog.illinois.edu/schools/aces/academic-units/#academicunitstext>)
college website: <https://aces.illinois.edu/>

The Hospitality Management concentration prescribes courses that meet the professional needs of the hospitality industry and career goals of students entering the major. The concentration is designed for students interested in integrating the basic principles of business and hospitality management with the goal of pursuing professional and management careers in hospitality-related industries. The program comprises 35 hours of hospitality-related course work, including food science; food management; nutrition; sanitation; purchasing; and the management of institutional, commercial, and fine dining facilities. Through the integration of food-focused theory, practice, and experience, it is the mission of the program to prepare leaders in the hospitality industry with a foundation in science, business, and management.

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Prescribed Courses including Campus General Education

Code	Title	Hours
Composition I and Speech		
Select one of the following:		6-7
RHET 105	Writing and Research & CMN 101 and Public Speaking (or equivalent) (see college Composition I requirement)	
CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II	
Advanced Composition		
Select one course from campus approved list of Advanced Composition courses.		3-4
Cultural Studies		
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists. ¹		9
Foreign Language		
Coursework at or above the third level is required for graduation.		
Quantitative Reasoning I		
Select one of the following: ²		4-5
MATH 220	Calculus	
MATH 221	Calculus I	

MATH 234 Calculus for Business I (This course does not count for students in the Food Science Concentration; choose from the other two options.)

Quantitative Reasoning II		
Select one of the following:		3-4
ACE 261	Applied Statistical Methods	
CPSC 241	Intro to Applied Statistics	
ECON 202	Economic Statistics I	
PSYC 235	Intro to Statistics	
STAT 100	Statistics	
Natural Sciences and Technology		
Chemistry ³		3 or 8
CHEM 101	Introductory Chemistry	
CHEM 102 & CHEM 103	General Chemistry I & General Chemistry Lab I	
CHEM 104 & CHEM 105	General Chemistry II & General Chemistry Lab II	
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory ⁴	2
Humanities and the Arts		
Select from campus approved list.		6
Social and Behavioral Sciences		
Select from campus approved list and/or see individual concentration. ⁵		9
ACES Prescribed Course		
ACES 101	Contemporary Issues in ACES	2
Required Concentration		
Concentration prescribed courses. See specific requirements for each concentration listed below.		
Total Hours⁶		126 or 130

¹ Students in the Food Science Concentration must choose CPSC 116, and one course from Western cultures, and one from U.S. minority cultures from campus approved lists.

² Students in the Food Science Concentration must select from MATH 220 or MATH 221.

³ Students in the Hospitality Management Concentration must take CHEM 101. All other concentrations take CHEM 102 + 103 & CHEM 104 + 105, which are **not** required for the Hospitality Management Concentration.

⁴ Not required for the Food Science Concentration

⁵ AGED 230 or 260 and 3 hours selected from the campus approved list for students in the Food Science Concentration - 6 hours total.

⁶ The Food Science Concentration requires a minimum of 130 hours; the Dietetics, Human Nutrition, and Hospitality Management Concentrations each require a minimum of 126 hours.

Code	Title	Hours
Social and Behavioral Sciences		
PSYC 100	Intro Psych	4
ACE 100	Agr Cons and Resource Econ or ECON 102 Microeconomic Principles	3-4
SOC 100	Introduction to Sociology	4
Hospitality Management Concentration Required		

ACCY 200	Fundamentals of Accounting	3
ACE 161	Microcomputer Applications	3
AGED 280	Training Needs Assessment	2
AGED 300	Training and Development	4
ANSC 309	Meat Production and Marketing	2
BADM 300	The Legal Environment of Bus	3
BADM 310	Mgmt and Organizational Beh	3
BADM 320	Principles of Marketing	3
FSHN 101	Intro Food Science & Nutrition	3
FSHN 120	Contemporary Nutrition	3
FSHN 140	Introduction to Hospitality	3
FSHN 145	Intro Hospitality Management	3
FSHN 232	Science of Food Preparation	3
FSHN 340	Food Production and Service	4
FSHN 345	Strategic Operations Management	3
FSHN 349	Food Service Sanitation	1
FSHN 293	Off Campus Internship	2-4
FSHN 442	Hospitality Management & Leadership Skills	3
FSHN 443	Management of Fine Dining	4
PSYC 245	Industrial Org Psych	3
Elective hours as needed to reach a minimum of 126		