

# FOOD SCIENCE & HUMAN NUTRITION: HOSPITALITY MANAGEMENT, BS

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

**No longer accepting applications Spring 2023** - See Hospitality Management, BS (<http://catalog.illinois.edu/undergraduate/aces/hospitality-management-bs/>)

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
<b>Composition I and Speech</b>		
Select one of the following:		6-7
RHET 105 & CMN 101	Writing and Research and Public Speaking (or equivalent) (see college Composition I requirement)	
CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II	
<b>Advanced Composition</b>		
Select one course from campus approved list of Advanced Composition courses.		3-4
<b>Cultural Studies</b>		
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists. <sup>1</sup>		9
<b>Foreign Language</b>		
Coursework at or above the third level is required for graduation.		
<b>Quantitative Reasoning I</b>		
Select one of the following: <sup>2</sup>		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.)	
<b>Quantitative Reasoning II</b>		
Select one of the following:		3-4
ACE 261		
CPSC 241	Intro to Applied Statistics	
ECON 202	Economic Statistics I	
PSYC 235	Intro to Statistics	
STAT 100	Statistics	
<b>Natural Sciences and Technology</b>		
Chemistry <sup>3</sup>		3 or 8
CHEM 101	Introductory Chemistry	
CHEM 102 & CHEM 103	General Chemistry I and General Chemistry Lab I	
CHEM 104 & CHEM 105	General Chemistry II and General Chemistry Lab II	

MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory <sup>4</sup>	2
<b>Humanities and the Arts</b>		
Select from campus approved list.		6
<b>Social and Behavioral Sciences</b>		
Select from campus approved list and/or see individual concentration. <sup>5</sup>		9
<b>ACES Prescribed Course</b>		
ACES 101	Contemporary Issues in ACES	2
<b>Required Concentration</b>		
Concentration prescribed courses. See specific requirements for each concentration listed below.		
<b>Total Hours</b> <sup>6</sup>		<b>126 or 130</b>

<sup>1</sup> 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.

<sup>2</sup> Students in the Food Science Concentration must select from MATH 220 or MATH 221.

<sup>3</sup> 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.

<sup>4</sup> Not required for the Food Science Concentration

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

<sup>6</sup> 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
<b>Social and Behavioral Sciences</b>		
PSYC 100	Intro Psych	4
ACE 100	Introduction to Applied Microeconomics	3-4
or ECON 102	Microeconomic Principles	
<b>Hospitality Management Concentration Required</b>		
ACCY 200	Fundamentals of Accounting	3
ACE 161	Microcomputer Applications	3
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	The Science of Food and How it Relates to You	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 249	Food Service Sanitation	1
FSHN 292	Hospitality Management: Professional Issues	1
FSHN 293	Off Campus Internship	2-4
FSHN 340	Food Production and Service	4
FSHN 345	Strategic Operations Management	3
FSHN 346	Foundations of Hotel Management (Foundations of Hotel Management)	3
FSHN 441	Services Management (Services Management)	2
FSHN 442	Hospitality Management & Leadership Skills	3
FSHN 443	Management of Fine Dining	4
LEAD 321	Training and Development	3
PSYC 245	Industrial Org Psych	3
<b>Elective hours as needed to reach a minimum of 126</b>		

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## Sample Sequence

This sample sequence is intended to be used only as a guide for degree completion. All students should work individually with their academic advisors to decide the actual course selection and sequence that works best for them based on their academic preparation and goals. Enrichment programming such as study abroad, minors, internships, and so on may impact the structure of this four-year plan. Course availability is not guaranteed during the semester indicated in the sample sequence.

Students must fulfill their Language Other Than English requirement by successfully completing a third level of a language other than English. See the corresponding section on the Degree General and Education Requirements page: <http://catalog.illinois.edu/general-information/degree-general-education-requirements/>.

### First Year

First Semester	Hours	Second Semester	Hours
NEW XXX		NEW XXX (or substitute NEW XXX)	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		Language Other than English (3rd level) or Comp. I	4
NEW XXX			
Free elective course		2	
Comp. I or Language Other than English (3rd level)		4	
		<b>6</b>	<b>4</b>

### Second Year

First Semester	Hours	Second Semester	Hours
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
General Education course		3 NEW XXX	
		Free elective course	3
		<b>3</b>	<b>3</b>

### Third Year

First Semester	Hours	Second Semester	Hours
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
		<b>0</b>	<b>0</b>

### Fourth Year

First Semester	Hours	Second Semester	Hours
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
NEW XXX		NEW XXX	
		<b>0</b>	<b>0</b>

**Total Hours 16**

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All graduates of the University of Illinois Hospitality Management concentration will be able to:

1. Professionally manage the preparation, presentation and service of quality food. Apply science concepts to the food and beverage component of the hospitality industry. Identify hotel/lodging management and allied hospitality industries' concepts. (Industry Skills)
2. Integrate human, financial and physical resources management into hospitality related operations. Practice and evaluate elements of service management. (Management Skills)
3. Demonstrate ability to analyze, assess, evaluate, adapt and apply problem solving skills. (Problem Solving)
4. Demonstrate effective written and oral communication skills. (Communication)
5. Gain practical and professional experiences. Integrate and practice ethics, leadership, and collaboration. (Professional Experiences)

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**Food Science and Human Nutrition**

<https://fshn.illinois.edu>

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Address Line

Phone

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**College of Agricultural, Consumer & Environmental Sciences**

<https://aces.illinois.edu/>

**Advising**

**Admissions**

University of Illinois Undergrad Admissions (<https://www.admissions.illinois.edu/>)