

**JSU FAMILY AND CONSUMER SCIENCES
HOSPITALITY AND CULINARY MANAGEMENT**

Dr. Diane Best Program Chair, dmbest@jsu.edu

Name: _____ Student Number: _____ Catalog year: **2021-2022**

Email address: _____ Phone: _____

Humanities – 18 Hours		Credits	Completed	Grade	Quality Pts
EH 101	English Composition	3			
EH 102	English Composition	3			
EH 141	Oral Communication	3			
*	Literature sequence (2 courses)	6			
*	Fine Arts Elective	3			
Social Science – 12 Hours					
EC 221	Principles of Microeconomics	3			
EC 222	Principles of Macroeconomics	3			
History	American History or Western Civilization	3			
SY 221	Intro to Sociology	3			
Science & Math – 14 Hours					
MS 112	Pre-Calculus Algebra	3			
MS 204	Basic Statistics	3			
BY 101/103	Intro to Biology I and Lab	4			
BY 102/104	Intro to Biology II and Lab	4			
Business– 21 Hours					
ACC 200	Principles of Financial Accounting	3			
ACC 210	Principles of Managerial Accounting	3			
CS 201	Introduction to Info Technology	3			
MGT 301	Principles of Management	3			
MGT 385	Human Resource Mgt	3			
CBA 390	Operations Management	3			
MKT 301	Principles of Marketing	3			
Other					
STU 101	First Year Experience Course (students transferring 24+ hrs are exempt)	0			
Family and Consumer Sciences – 20 Hours					
FCS 215 or FCS 322	Introductory Nutrition or Normal Nutrition	3			
FCS 200	Seminar in FCS	2			
FCS 332	Social Cultural Aspects of Apparel	3			
FCS 352 and FCS 353 OR by advisement only FCS 350,351, or 360	Child Growth & Development and Child Growth & Development Lab or other by advisement only.	3			
FCS 355	Family Life Education	3			
FCS 371	Management of Family Resources	3			
FCS 471	Family Housing & Interiors	3			
Hospitality & Culinary – 35 Hours					
FCS 122	Fundamentals of Food Prep	3			
FCS 132	Culinary Science	3			
FCS 223	Science of Service Quality	2			
FCS 225	Food and Beverage Cost Control	3			
FCS 323	Experimental Foods	3			
FCS 325	Qty Food Production	3			
FCS 326	Food Safety/Sanitation	3			
FCS 335	Visual Merchandising	3			
FCS 422	Foodservice Management	3			
FCS 428	International Foods	3			
FCS 441	Practicum/Hospitality-Tourism	6			
Total Semester Hours (120 Semester Hours required for degree program)			Total Quality Points		

* See Core Curriculum