ADDRESSING THE NEEDS OF THE STUDENT AND PLANTING THE SEEDS FOR A SUCCESSFUL FUTURE.

What is Food Management?
Food Management involves food preparation and management of quantity food preparation facilities. Graduates would be prepared to plan meals, control budgets and costs, as well as develop new products and assure food quality and safety.

Why here?
Murray State’s University program combines classes in foods, nutrition, food service management, and business to prepare students for a variety of careers in the food industry. A practicum class which provides work experience in a food business is an important part of the curriculum.

Oakley Dining Room
Along with practical experiences in food service facilities as part of classwork, students gain experience as managers for weekly meals served to paying customers in the department’s Oakley Dining Room. Students enjoy planning a menu to go with a theme and then making sure that it is successful from purchasing through production and service.

Careers in Food Management
Employment in food management can include positions in schools, hospitals, university dining services, catering, restaurant manager or owner, food broker, sales, or as an industry representative.

Contact us for more information
Nutrition, Dietetics, and Food Management/Food Management Track
Bachelor of Science Degree
CIP 19.0501
2016-2017

University Studies Requirements .................42-44hrs.

(See Academic Degrees and Programs.)

University Studies selections must include:

**Scientific Inquiry, Methodologies, and Quantitative Skills:**
BIO 101 Biological Concepts
CHE 105 Introductory Chemistry I
Or
CHE 201 General College Chemistry
MAT 117 Mathematical Concepts (or higher math)

**Social and Self-Awareness and Responsible Citizenship:**
PSY 180 General Psychology

**University Studies Electives:**
CSC 199 Introduction to Information Technology
SOC 133 Introduction to Sociology

**Core Requirements .................45-46 hrs.**

Bus 140 Foundations of Business
MAT 135 Introduction to Probability and Statistics
Or
PSY 300 Principles and Methods of Statistical Analysis
FCS 462 Methods of Teaching Family and Consumer Sciences
MGT 350 Fundamentals of Management
NTN 099 Transitions
NTN 200 Introduction to the Profession
NTN 220 Food Safety and Sanitation
NTN 230 Nutrition
NTN 231 Principles of Food Science and Preparation
NTN 303 Research Concepts in Foods and Nutrition
NTN 333 Nutrition Throughout the Life Cycle
NTN 371 Quantity Food Production Practicum
NTN 372 Quantity Food Production and Purchasing
NTN 373 Management of Food Service Personnel and Facilities
NTN 412 Community Nutrition and Health
NTN 432 Experimental Foods
NTN 499 Senior Seminar

**Food Management Courses .........................24 hrs.**

ACC 200 Principles of Financial Accounting
ECO 230 Principles of Macroeconomics
MGT 550 Human Resource Management
MKT 360 Principles of Marketing
NTN 374 Food Services Management Practicum

**Electives ..............................................9 hrs.**

Choose nine hours from the following:
ACC 201 Principles of Managerial Accounting
CSC 125 Internet and Web Page Design
MGT 358 Entrepreneurial Business Plan Development
MGT 551 Organizational Behavior
MGT 553 Human Resource Selection
MKT 361 Selling and Sales Management
MKT 565 Marketing Research
NTN 488 Cooperative Education/Internship
NTN 597 Trends and Issues in Nutrition and Foods

**Total Curriculum Requirements .........................120**