



MURRAY STATE
UNIVERSITY

School of Nursing and Health Professions



FOOD MANAGEMENT

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 ►►►

Department of Applied Health Sciences
Murray State University
408B N. Applied Science Building
Murray, KY 42071
Phone: 270-809-5742
Fax: 270-809-3815

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