

FAMILY AND CONSUMER SCIENCES, CONCENTRATION—FOOD SERVICE MANAGEMENT
ACADEMIC MAP: DEGREE BS (120 CREDIT HOURS)

This degree map is a semester-by-semester sample course schedule for students majoring in **Family and Consumer Sciences with a concentration in Food Service Management**. The milestones listed to the right of each semester are designed to keep a student on track to graduate in four years. The schedule serves as a general guideline to help build a full schedule each semester. Milestones are courses and special requirements necessary for timely progress to complete a major. When one or more milestones are missed, a student should consult with an academic advisor to determine if another degree path would be more suitable.

The purpose of the Family and Consumer Sciences undergraduate program housed in the Department of Human Sciences is to provide both a liberal and specialized education in which the interests and well-being of individuals, family members, and consumers are significant. The program includes study of nutrition, food, health, clothing, textiles, management of resources, design, care and guidance of children, human growth and development throughout the life span, interpersonal relationships, and family relationships, with emphasis on breadth of knowledge and its application to the solution of contemporary human problems. The unifying focus is on an integrative approach to relationships among individuals, families, and communities and the environments in which they function. The program seeks to (a) empower individuals, (b) strengthen families, and (c) enable communities.

The goals of the undergraduate programs in the Department of Human Sciences are to prepare individuals for: (1) graduate and professional programs; (2) communication of family and consumer sciences concepts in formal and non-formal settings; (3) professional careers as entrepreneurs in business, the international arena, the public and government sectors and other agencies serving children and families; and (4) improve personal development including family life. In addition, the mission is to prepare and empower individuals who (1) think critically, (2) empower others to live a more satisfying life and (3) are committed to serve. All Family and Consumer Sciences majors must have a "C" or better in all courses in the area of concentration in order to graduate. All Food Service Management majors are required to take FACS 4600 a six (6) hour internship during the summer of the junior year.

Tennessee State University recognizes that students have diverse learning, life, and professional experiences. The University provides opportunities for students to earn college credit toward the degree through a number of assessment options that evaluate their learning experiences. These paths are grouped under the category "Prior Learning Assessment" (PLA). Various means of earning PLA credit at TSU are the following: Advanced Placement Program, American Council of Education (ACE) Military Credit, College Level Exam Program (CLEP), DSST Credit by Examination Program (includes DANTES Examination), Institutional Course Challenge Exams (Departmental Exams), International Baccalaureate Credit, Other Military Service, Portfolio Assessment. To learn more about PLA contact your academic advisor or the Office of Student Support Services for Adult and Distance Learners at (615) 963-7001 or adultstudentsupport@tnstate.edu.

Department Chair: Dr. Veronica Oates, Interim Department Chair

Email: voates@tnstate.edu

Mapping Coordinator: Sharon Suggs, Eds.

Email: ssuggs1@tnstate.edu

Department Web Address: http://www.tnstate.edu/agriculture/degrees/food_service.aspx

Fall Schedule		Milestones
Semester 1	Hrs.	Semester 1
UNIV 1000*	1	
FACS 1010	1	
ENGL 1010	3	Pre-Requisite Course: Must be taken before ENGL 1020 and HIST 2010, HIST 2020, HIST 2030, HIST 2060, HIST 2070 or HIST 2700; Minimum Grade "C" Required
MATH 1110	3	Pre-Requisite Course: Must be taken before ECON 2010, ACCT 2010
HUMANITIES**	3	
NUFS 1110	4	Minimum Grade of "C" Required Pre-Requisite Course: 3110
Total Hours	15	

*An Orientation course taken at another University does **NOT** meet this requirement. Students with less than 60 credit hour must take UNIV 1000 at TSU.

**Students must take a 3-credit hour course from the following list of approved general education Humanities courses: AREN 2310, ART, 1010, HIST 1000, THTR 1020, MUSC 1010, PHIL 1030, or RELS 2010.

Spring Schedule		Milestones
Semester 2	Hrs.	Semester 2
ENGL 1020	3	Pre-Requisite Course: Must be taken before HIST 2010, HIST 2020, HIST 2030, HIST 2060, HIST 2070 or HIST 2700; Minimum Grade "C" Required
Humanities*	3	
COMM 2200	3	
MGMT-1110	3	
BISI 2150	3	
Total Hours	15	

*Students must take a 3-credit hour course from the following list of approved general education Humanities courses: AREN 2310, ART, 1010, HIST 1000, THTR 1020, MUSC 1010, PHIL 1030, or RELS 2010. Students must remember **NOT** to duplicate a Humanities course option from a previous semester.

Fall		Milestones
Semester 3	Hrs.	Semester 3
BIOL 1010-1011*	4	
ENGL LIT**	3	
NUFS 2010	3	Minimum Grade of "C" Required
ECON 2010	3	Pre-Requisite Course: Must be taken before ECON 2020, MGMT 3010 and MKTG 3010
HIST 2010***	3	
Total Hours	16	

*Natural Science- Students must have 8 semester hours which includes the appropriate lab. The recommended courses are: BIOL 1010/1011, 1020/1021, CHEM 1040/1041, PHYS 2020/2021 or ASTR 1020.

**Courses within the range of ENGL 1012 - ENGL 2322 will meet this requirement

***The Department recommends HIST 2010; however, HIST 2030, HIST 2060, HIST 2070 or HIST 2700 satisfy this requirement.

Spring Schedule		Milestones
Semester 4	Hrs.	Semester 4
BIOL 2400/2401*	4	
ECON 2020	3	
HIST 2020**	3	
NUFS 2300	3	
Total Hours	13	

*Natural Science- Students must have 8 semester hours which includes the appropriate lab. The recommended courses satisfy this requirement. Students must remember **NOT** to duplicate course option from a previous semester.

**Department recommends HIST 2020; however, HIST 2030, HIST 2060, HIST 2070 or HIST 2700 satisfy this requirement.

Fall		Milestones
Semester 5	Hrs.	Semester 5
FACS 3730	3	
BIOL 2400/2401	4	Pre-Requisite Course: Must be taken before AGSC 3530
ACCT 2010	3	Pre-Requisite Course: Must be taken before ACCT 2020
NUFS 3130	3	Pre-Requisite Course: Must be taken before NUFS 4120; Minimum Grade of "C" Required
BISI 2150	3	
Total Hours	16	

***Students may take a Lower or Upper Level course from ANY academic department. Recommended electives NUFS 4260, HSMG 3700, HSMG 3600, HSMG 4200, MKTG4300, MGNT 4190, MGNT 4190

Spring Schedule		Milestones
Semester 6	Hrs.	Semester 6
	(6)	Students must take FACS 4600 (Field Experience) During the Summer Only-6 Credit Hours; Minimum Grade of "B" Required
NUFS 3110	3	Minimum Grade of "C" Required
MGMT 3010	3	
ACCT 2020	3	
ECFS 4630	3	
Total Hours	12 (18)	

*Students may take an Upper Level (3000-4000) course from ANY academic department. Recommended electives NUFS 4260, HSMG 3700, HSMG 3600, HSMG 4200, MKTG4300, MGNT 4190, MGNT 4190

Fall		Milestones
Semester 7	Hrs.	Semester 7
FERM 4330 or 3120	3	
NUFS 4120/4121	4	Minimum Grade of "C" Required
MKTG 3010	3	
AGSC530	3	
FACS 4500	3	Minimum Grade of "C" Required
Total Hours	13	

*Students may take an Upper Level (3000-4000) course from ANY academic department. Recommended electives NUFS 4620, HSMG 3700, HSMG 3600, HSMG 4200, MKTG4300, MGNT 4190, MGNT 4190

Spring Schedule		Milestones
Semester 8	Hrs.	Semester 8
		Take Senior Exit Exam and Apply for Graduation
FACS 3720	3	
BLAW 3000	3	
NUFS 4520	3	Minimum Grade of "C" Required
FACS 3500	2	Minimum Grade of "C" Required
UPPER Level (3000-4000) Course ELECTIVE*	3	
Total Hours	14	

*Students may take an Upper Level (3000-4000) course from ANY academic department. Recommended electives NUFS 4260, HSMG 3700, HSMG 3600, HSMG 4200, MKTG4300, MGNT 4190, MGNT 4190

Employment Information:

Food service managers are responsible for the daily operation of restaurants and other establishments that prepare and serve food and beverages. They direct staff to ensure that customers are satisfied with their dining experience and the business is profitable. Jobseekers with a combination of long-term work experience in food service industry and a degree in food service management, culinary, hospitality, restaurant, or food service system management will have the best job opportunities.

Representative Job Titles Related to this Major:

Food Service Director; Food Service Manager; Catering, Banquet, Assistant, Restaurant, Fast Food, Quality Assurance, Long-term Care Administrators, General Manager, School Nutrition Manager, Coordinator, Event Planner

Representative Employers:

ARAMARK, MARRIOTT-SODEXO, US Army, NHC, Veterans Affairs, Health Care, Government, Non-Profit, Senior Living Administrators, Colleges and Universities, Corporate Business, Entrepreneurism, Chain Executive

International study is available for all TSU students and may include opportunities for internships or taking course work towards various minors. International study may have an impact on the academic map; therefore, it is important to consult with the academic advisor for this major before participating in an International Program opportunity. Students interested in study abroad opportunities should contact the Office of International Programs and consult with their academic advisor.

This map is not intended to be a contract; either expressed or implied, between the University and the students, but represents a flexible program of the current curriculum which may be altered from time to time to carry out the academic objectives of the University. TSU specifically reserves the right to change, delete or add to any MAP at any time within the student's period of study at the University.