FAMILY AND CONSUMER SCIENCES - HOSPITALITY AND CULINARY MANAGEMENT (BACHELOR OF SCIENCE)

The concentration in Hospitality and Culinary Management offers academic background and field experience in the hospitality industry and is planned for individuals interested in management positions in culinary arts.

In addition to courses noted below, candidates for graduation must successfully complete all JSU Academic Regulations. **More information about Jax MIX requirements (https://catalog.jsu.edu/undergraduate/jax-mix-requirements/) and Alabama Transfers equivalents (https://catalog.jsu.edu/undergraduate/alabama-transfers-equivalents/) can be found in their respective section of the catalog.**

Freshman		
Fall		**Hours**
Jax MIX Communication: EH Composition sequence		3
MS 112	Precalculus Algebra (Jax MIX Communication)	3
Jax MIX Experience: History		3
FCS 122	Fundamentals of Food Preparation and Meal Management	3
SSC 101	First Year Experience	0
	Hours	**12**
Spring		
Jax MIX Communication: EH Composition sequence		3
Jax MIX Expression: Fine Arts		3
EH 141	Speech (Jax MIX Communication)	3
BY 101 & BY 103	Introductory Biology I and Introductory Biology Lab I (Jax MIX Inquiry)	4
FCS 132	Culinary Science	3
	Hours	**16**
Sophomore		
Fall		
Jax MIX Expression: Literature sequence		3
BY 102 & BY 104	Introductory Biology II and Introductory Biology Lab II (Jax MIX Inquiry)	4
EC 221	Principles of Microeconomics (Jax MIX Experience)	3
ACC 200	Principles of Accounting I	3
FCS 225	Food and Beverage Cost Control	3
	Hours	**16**
Spring		
Jax MIX Expression: Literature sequence		3
EC 222	Principles of Macroeconomics (Jax MIX Experience)	3
ACC 210	Principles of Accounting II	3
MS 204	Basic Statistics	3
FCS 202	Seminar in Family and Consumer Sciences	3
	Hours	**15**
Junior		
Fall		
MGT 301	Principles of Management	3
MKT 301	Principles of Marketing	3
FCS 215	Introductory Nutrition	3
FCS 325	Quantity Food Production	3
FCS 352 & FCS 353	Child Growth and Development (WI) and Child Growth and Development Laboratory (WI) [1]	3
	Hours	**15**
Spring		
CBA 390	Operations and Supply Chain Management	3
MGT 305 or MGT 385	Organizational Behavior or Human Resource Management (WI)	3
FCS 326	Food Safety and Sanitation	3
FCS 335	Visual Merchandising	3
FCS 371	Management of Family Resources	3
	Hours	**15**
Summer		
FCS 441	Practicum in Hospitality and Tourism	6
	Hours	**6**
Senior		
Fall		
CS 201	Introduction to Information Technology	3
FCS 223	The Science of Service Quality	2
FCS 323	Experimental Foods	3
FCS 355	Family Life Education (WI)	3
FCS 428	International Foods	3
	Hours	**14**
Spring		
SY 221	Introduction to Sociology (Jax MIX Experience)	3
FCS 422	Foodservice Management	3
FCS 471	Family Housing and Interiors	3
FCS 481	Event Planning	3
	Hours	**12**
	Total Hours	**121**

[1] By advisement only, FCS 350, FCS 351, or FCS 360 may be used to meet FCS 352/FCS 353.