

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 Introductory Biology I and Introductory Biology Lab I (Jax MIX Inquiry) | 4 |
| FCS 132 Culinary Science | 3 |
| Hours | 16 |

Sophomore

| Fall | Hours |
|--|-----------|
| Jax MIX Expression: Literature sequence | 3 |
| BY 102 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 | Hours |
|---|-----------|
| 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 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.