

BS Degree in Food Science and Human Nutrition - Food Management Concentration

Food management provides a unique combination of food and business to prepare students for a wide variety of career opportunities. This option provides flexibility in planning a curriculum to suit an individual's needs. Upon completion of basic requirements, students can choose professional electives that best prepare them for future employment.

Scholarships are available through the School and college, as well as other organizations such as the National Restaurant Association and the [National Association of College and University Food Service](#) (NACUFS).

In addition to taking classes, students may elect to work on campus as student managers in the dining services and catering. Students are encouraged to gain valuable experience through these positions and summer employment. Internships are also available through NACUFS and other organizations. Since Maine is referred to as "vacationland" and is tourist-oriented, outstanding opportunities exist for students to progress into management positions. This program provides knowledge and skills that enable students to take advantage of opportunities in the food industry throughout the world.

Food Management Suggested Plan of Study

First Year

BIO 100 Basic Biology
CMJ 103 Fundamental of Public Communication
COS 103 Introduction to Spreadsheets
ENG 101 College Composition
FSN 101 Introduction to Food and Nutrition
FSN 103 Science of Food Preparation
MAT 115 Applied Mathematics for Business and Economics
NFA 117 Issues and Opportunities
PSY 100 General Psychology

Second Year

BUA 201 Principles of Financial Accounting
BUA 235 Information Systems and Technology for Business
ECO 120 Principles of Microeconomics
ECO 121 Principles of Macroeconomics
ECO 254 Small Business Economics and Management
FSN 202 Foodservice Management
FSN 238 Applied Food Microbiology and Sanitation
FSN 305 Foods Lab
PSE 105 Principles of Sustainable Agriculture

Third Year

BMB 207, 209 Fundamentals of Chemistry and Lab
BMB 208, 210 Elementary Physiological Chemistry and Lab
ENG 317 Business and Technical Writing
FSN 270 World Food and Nutrition
FSN 330 Introduction to Food Science
FSN 340 Food Processing Lab

FSN 436 Food Law
INV 180 Create: Innovation Engineering I
STS 232 Principles of Statistical Inference

Fourth Year

BUA 325 Principles of Management and Organization
BUA 337 Production and Operations Management
FSN 396 Field Experience in Food Science and Human Nutrition
FSN 425 Contemporary Issues in the Food Industry
FSN 440 Utilization of Aquatic Food Resources
FSN 512 Hazard Analysis Critical Control Points
FSN 520 Food Product Development

The capstone experience for the Food Management concentration is FSN 520 Food Product Development. The goal of a capstone is to pull together many aspects of the undergraduate training in food management into an experience typical of a practicing professional. In FSN 520, the students function as part of a development team whose job is to conceptualize, formulate, and evaluate a new food product. Students make use of culinary skills and incorporate food safety principles and knowledge of nutrition labeling laws while working as part of a team. The course also includes guest speakers about the issues and challenges in today's fast-paced food industry.

Admission Requirements Scholastic Aptitude Test

High School Courses

English 4 units
Algebra 2 units
Plane Geometry 1 unit
Other Mathematics (not Accounting) 1 unit
Chemistry 1 unit
Science 1 unit
History/Social Science 1 unit
Academic Electives 5 units

TOTAL 16 units

(1 unit = 1 full year course)

Transfers from other programs at the University of Maine or other colleges and universities are expected to meet these minimum requirements. Transfer students should consult the Undergraduate Coordinator prior to applying for more information.

Inquiries:

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