Bachelor of Science Degree in

Food Science and Human Nutrition

Food Management Concentration

Food management provides a unique combination of food and business courses to prepare students for a wide variety of career opportunities. This concentration 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.

Program Learning Outcomes

By the completion of this program students will be able to:

- Demonstrate critical thinking and problem-solving skills for the management of food systems and sustainability, food products, distribution and service.
- Utilize critical thinking and problem-solving skills for management of food resources in practical real-world situations and problems.
- Apply principles of quality assurance and control, use standards and specifications for food products, and understand food law.
- Achieve a knowledge foundation for human nutrition through evidence-based scientific study.
- Apply principles of business management for the effective utilization of food products, services and systems.
- Apply procedures to maintain food safety and promote sustainability across the food system.

Scholarships are available through the School of Food And Agriculture and college of Natural Sciences, Forestry and Agriculture, 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 Public Speaking  
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  

**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 Culture  
FSN 330 Introduction to Food Science  
FSN 340 Food Processing Lab  
FSN 436 Food Law  
INV 121 Innovation Engineering: Fundamentals  
PSE 105 Principles of Sustainable Agriculture  
STS 232 Principles of Statistical Inference  

**Fourth Year**
BUA 325 Principles of Management and Organization FSN  
305 Foods Lab  
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 Current Food Safety Systems  
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.

A minor in Business Administration may be completed by adding the following courses to the degreed requirements for Food Management: BUA 270 Marketing, BUA 350 Business Finance

**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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