

## BACHELOR OF SCIENCE DEGREE in FOOD SCIENCE AND HUMAN NUTRITION

### Food Management Concentration

Total Credit Hours Required: 120

C- or higher in all required FSN courses

(Effective Fall 2023)

<b>First Year - Fall</b>		<b>First Year - Spring</b>	
BIO 100 - Basic Biology	4	CMJ 103 - Public Speaking	3
ENG 101 - College Composition	3	COS 103 - Introduction to Spreadsheets	1
FSN 101 - Introduction to Food and Nutrition	3	ECO 120 - Principles of Microeconomics	3
NFA 117 - First-Year Success Seminar	1	FSN 103 - Science of Food Preparation	3
PSY 100 - General Psychology	3	FSN 104 - Science of Food Preparation Laboratory	1
		MAT 115 - Applied Mathematics for Business and Economics	3
	<b>14</b>		<b>14</b>
<b>Second Year - Fall</b>		<b>Second Year - Spring</b>	
ECO 121 - Principles of Macroeconomics	3	BIS 235 - Digital Business Transformation	3
FSN 202 - Foodservice Management	3	ECO 154 - Small Business Economics and Management	3
FSN 305 - Foods Laboratory	1	FSN 265 - Dietary Applications of Nutrition Principles	3
PSE 105 - Principles of Sustainable Agriculture	3	General Education: Western Cultural Tradition	3
General Electives	6	General Elective	3
	<b>16</b>		<b>15</b>
<b>Third Year - Fall</b>		<b>Third Year - Spring</b>	
ACC 201 - Principles of Financial Accounting	3	BMB 208 - Elementary Physiological Chemistry	3
BMB 207 - Fundamentals of Chemistry	3	BMB 210 - Elementary Physiological Chemistry Laboratory	1
BMB 209 - Fundamentals of Chemistry Laboratory	1	ENG 317 - Business and Technical Writing	3
FSN 330 - Introduction to Food Science	3	INV 121 - Fundamentals of Innovation	3
FSN 340 - Food Processing Laboratory	1	General Electives	6
General Electives	3		
	<b>14</b>		<b>16</b>
<b>Fourth Year - Fall</b>		<b>Fourth Year - Spring</b>	
MGT 325 - Principles of Management and Organization	3	FSN 236 – Intro to Food Safety and Food Processing Sanitation	1
FSN 270 - World Food and Culture	3	FSN 396 - Field Exp. in Food Science and Human Nutrition	1
FSN 425 - Contemporary Issues in the Food Industry	1	FSN 436 - Food Law	3
FSN 520 - Food Product Development	3	FSN 415 – Food Safety Systems PC for Human Food	1
STS 132 - Principles of Statistical Inference	3	FSN 440 - Utilization of Aquatic Food Resources	3
General Elective	3	General Elective	5
	<b>16</b>		<b>14</b>

<sup>1</sup>Students will be encouraged to declare a minor related to business or sustainable food systems based upon consultation with their advisor.

<sup>2</sup>The 500-600 level course descriptions can be found in the Graduate Catalog. <http://gradcatalog.umaine.edu/>

**Revised: May 2, 2023**