

BACHELOR OF SCIENCE IN FOOD AND NUTRITION IN BUSINESS AND INDUSTRY (FOOD SCIENCE)

Web Site: <https://twu.edu/nutrition-food-sciences/undergraduate-programs/bs-in-food-and-nutrition-in-business-and-industry/>

Marketable Skills

Defined by the Texas Higher Education Coordinating Board's 60x30 Strategic Plan (<https://reportcenter.highered.texas.gov/agency-publication/miscellaneous/theccb-60x30-strategic-plan/>) as, "Those skills valued by employers that can be applied in a variety of work settings, including interpersonal, cognitive, and applied skills areas. These skills can be either primary or complementary to a major and are acquired by students through education, including curricular, co-curricular, and extracurricular activities."

- a. Communication skills and adaptability - ability to work collaboratively as a part of a team to reach a common goal, including the development of new products.
- b. Sound grasp of core science relating to food, including Food Chemistry, Microbiology and Food Safety, and working knowledge of Food Engineering, Food Packaging, and Marketing.
- c. Math competence and ability to use in creating formulations from kitchen-developed recipes.
- d. Knowledge management with the ability to access, create, and store information for internal access while maintaining confidentiality.
- e. Culinary basics.
- f. Creativity and ideation training with the ability to use facts from accurate and untainted research to drive decision-making.
- g. Business acumen derived from introductory courses in Management, Marketing, and Consumer Behavior.
- h. Strategic agility and organizational skills allowing to creatively identify alternative paths in problem-solving.