

BACHELOR OF SCIENCE IN FOOD AND NUTRITION IN BUSINESS AND INDUSTRY

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

The Bachelor of Science in Food and Nutrition in Business and Industry program provides students with a background in both nutrition and food. Graduates may seek employment in aspects of food or nutrition, particularly in quality control and quality assurance, food product development, foodservice management, food and nutrition management software, sales, marketing, or research. Government agencies focused on food safety are also potential employers.

Marketable Skills

Defined by the Texas Higher Education Coordinating Board's 60x30 Strategic Plan (<https://reportcenter.highered.texas.gov/agency-publication/miscellaneous/the60x30-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."

- Understand and apply Hazard Analysis and Critical Control Point (HACCP), especially with enactment of the Food Safety Modernization Act.
- Understand how to conduct Cost Optimization.
- Identify the function of specific food ingredients and how to select correct cooking techniques to maintain and improve food quality.
- Work in teams on the development of new food from Concept to Prototype.
- Work in team presentations.
- Give or follow instructions to and from others.
- Lead a team.

Admissions

All applicants must meet the general undergraduate admission requirements (<http://catalog.twu.edu/undergraduate/admission-information/>).

Degree Requirements

Total Semester Credit Hours (SCH): 121

Major: 40 SCH **Required Minor:** 18 SCH

Program Code: FOODNUTRBUSIND.BS; **CIP Code:** 19.0501.00

Texas Core Curriculum

Code	Title	SCHs
ENG 1013	Composition I	3
ENG 1023	Composition II	3
Mathematics		3
Life & Physical Sciences		6
Language, Philosophy, & Culture		3

Creative Arts		3
HIST 1013	History of the United States, 1492-1865	3
HIST 1023	History of the United States, 1865 to the Present	3
POLS 2013	U.S. National Government	3
POLS 2023	Texas Government	3
Social & Behavioral Sciences		3
CAO: Women's Studies		3
CAO: First Year Seminar, Wellness or Mathematics		3
Total SCHs		42

Courses Required for Major

Code	Title	SCHs
NFS 1302 & NFS 1301	Food Preparation Principles and Food Preparation Principles Laboratory	3
NFS 2033 & NFS 2031	Food Microbiology and Food Microbiology Laboratory	4
NFS 2323	Introduction to Nutrition	3
NFS 2343	Nutritional Management for the Family and Child	3
NFS 3041	Food Protection Management	1
NFS 3043	Community Nutrition	3
NFS 3323 & NFS 3321	Food Science and Food Science Laboratory	4
NFS 3393	Principles of Culinary Science	3
NFS 3713 & NFS 3722	Quantity Food Production and Service and Quantity Food Production and Service Laboratory	5
NFS 4024	Food Product Development	4
NFS 4744	Foodservice Systems	4
NFS 4943	Trends and Controversies in Nutrition and Food Sciences	3
Total SCHs		40

Departmental Requirements

Code	Title	SCHs
BIOL 1113 & BIOL 1111	Principles of Biology I and Principles of Biology I Laboratory (may be applied from core)	4
CHEM 1013 & CHEM 1011	Introductory Chemistry and Introductory Chemistry Laboratory (may be applied from core)	4
CHEM 1023 & CHEM 1021	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory	4
MATH 1703	Elementary Statistics I (may be applied from core)	3
MGT 3003	Principles of Management	3
NFS 3173	Culture and Food	3
SPCH 1013	Oral Communication	3
Total SCHs		24

Electives

Code	Title	SCHs
Minor Courses		12
Advanced Minor Courses		6
Total SCHs		18

Recommended Plan of Study

First Year

Fall		TCCN	SCHs
NFS 1302 & NFS 1301	Food Preparation Principles and Food Preparation Principles Laboratory		3
ENG 1013	Composition I	ENGL 1301	3
HIST 1013	History of the United States, 1492-1865	HIST 1301	3
MATH 1703	Elementary Statistics I	MATH 1342	3
Select 3 SCH from the following			3
KINS 1902 & UNIV 1233	Health and Wellbeing: Enhancing Personal Wellness and Learning Frameworks: The First Year Experience (required for first year students)	PHED 1338 & EDUC 1100, EDUC 1200, EDUC 1300	
KINS 1902 & KINS 1903	Health and Wellbeing: Enhancing Personal Wellness and Fitness and Health Laboratory	PHED 1338 & PHED 1164	
SCHs			15

Spring

		TCCN	SCHs
BIOL 1113 & BIOL 1111	Principles of Biology I and Principles of Biology I Laboratory	BIOL 1406 & BIOL 1106	4
ENG 1023	Composition II	ENGL 1302	3
HIST 1023	History of the United States, 1865 to the Present	HIST 1302	3
Multicultural Women's Studies			3
SCHs			13

Second Year

Fall		TCCN	SCHs
NFS 2323	Introduction to Nutrition	BIOL 1322	3
CHEM 1013 & CHEM 1011	Introductory Chemistry and Introductory Chemistry Laboratory	CHEM 1305 & CHEM 1106	4
POLS 2013	U.S. National Government	GOVT 2305	3
SPCH 1013	Oral Communication	SPCH 1311	3
Social/Behavioral Sciences Core			3
SCHs			16

Spring

		TCCN	SCHs
NFS 3173	Culture and Food		3
CHEM 1023 & CHEM 1021	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory	CHEM 1307 & CHEM 1107	4
POLS 2023	Texas Government	GOVT 2306	3
Creative Arts Core			3

Elective	SCHs
	3
SCHs	16

Third Year

Fall		TCCN	SCHs
NFS 2033 & NFS 2031	Food Microbiology and Food Microbiology Laboratory		4
NFS 2343	Nutritional Management for the Family and Child		3
NFS 3043	Community Nutrition		3
NFS 3393	Principles of Culinary Science		3
MGT 3003	Principles of Management		3
SCHs			16

Spring

		TCCN	SCHs
NFS 3041	Food Protection Management		1
NFS 3323 & NFS 3321	Food Science and Food Science Laboratory		4
NFS 3713 & NFS 3722	Quantity Food Production and Service and Quantity Food Production and Service Laboratory		5
Course for Minor			3
Course for Minor			3
SCHs			16

Fourth Year

Fall		TCCN	SCHs
NFS 4744	Foodservice Systems		4
NFS 4943	Trends and Controversies in Nutrition and Food Sciences		3
Upper Level Course for Minor			3
Upper Level Course for Minor			3
SCHs			13

Spring

		TCCN	SCHs
NFS 4024	Food Product Development		4
NFS 4123	Sensory Evaluation of Food		3
Language, Philosophy, Culture Core			3
Course for Minor			3
Course for Minor			3
SCHs			16

Total SCHs:	121
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