

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/>

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