

# BACHELOR OF SCIENCE IN FOOD AND NUTRITION IN BUSINESS AND INDUSTRY

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**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 (<http://www.60x30tx.com/>) 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."

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