What is Food Management?
Food Management involves food preparation and management of quantity food preparation facilities. Graduates would be prepared to plan meals, control budgets and costs, as well as develop new products and assure food quality and safety.

Careers in Food Management
Employment in food management can include positions in schools, hospitals, university dining services, catering, restaurant manager or owner, food broker, sales, or as an industry representative.

Oakley Dining Room
Along with practical experiences in food service facilities as part of classwork, students gain experience as managers for weekly meals served to paying customers in the department’s Oakley Dining Room. Students enjoy planning a menu to go with a theme and then making sure that it is successful from purchasing through production and service.

Why Here?
Murray State’s University program combines classes in foods, nutrition, food service management, and business to prepare students for a variety of careers in the food industry. A practicum class which provides work experience in a food business is an important part of the curriculum.

Want to Know More?
Department of Applied Health Sciences
408-B Applied Science North
Murray State University
Murray, KY 42071
270.809.5742
www.murraystate.edu/ahs
# Nutrition, Dietetics, and Food Management/ Food Management Track

**Bachelor of Science Degree**

CIP 19.0501

### University Studies Requirements......................42-44 hrs.

(See Academic Degrees and Programs.)

University Studies selections must include:

- **Scientific Inquiry, Methodologies, and Quantitative Skills:**
  - BIO 101 Biological Concepts
  - CHE 105 Introductory Chemistry I
  - CHE 201 General College Chemistry
  - MAT 117 Mathematical Concepts (or higher math)

- **Social and Self-Awareness and Responsible Citizenship:**
  - PSY 180 General Psychology

- **University Studies Electives:**
  - CSC 199 Introduction to Information Technology
  - SOC 133 Introduction to Sociology

### Core Requirements.................................45-46 hrs.

- BUS 140 Foundations of Business
- MAT 135 Introduction to Probability and Statistics
  - or
- PSY 300 Principles and Methods of Statistical Analysis
- FCS 462 Methods of Teaching Family and Consumer Sciences
- MGT 350 Fundamentals of Management
- NTN 099 Transitions
- NTN 200 Introduction to the Profession
- NTN 220 Food Safety and Sanitation
- NTN 230 Nutrition
- NTN 231 Principles of Food Science and Preparation
- NTN 303 Research Concepts in Foods and Nutrition
- NTN 333 Nutrition Throughout the Life Cycle
- NTN 371 Quantity Food Production Practicum
- NTN 372 Quantity Food Production and Purchasing
- NTN 373 Management of Food Service Personnel and Facilities
- NTN 412 Community Nutrition and Health
- NTN 422 Meal Management
- NTN 432 Experimental Foods
- NTN 499 Senior Seminar

### Food Management Courses.............................24 hrs.

- ACC 200 Principles of Financial Accounting
- ECO 230 Principles of Macroeconomics
- MGT 550 Human Resource Management
- MKT 360 Principles of Marketing
- NTN 374 Food Service Management Practicum

Choose nine hours from the following:

- ACC 201 Principles of Managerial Accounting
- CSC 125 Internet and Web Page Design
- MGT 358 Entrepreneurial Business Plan Development
- MGT 551 Organizational Behavior MGT
- 553 Human Resource Selection MKT
- 361 Selling and Sales Management MKT
- 565 Marketing Research
- NTN 488 Cooperative Education/Internship
- NTN 597 Trends and Issues in Nutrition and Foods

### Electives...........................................9 hrs.

### Total Curriculum Requirements.....................120 hrs.