CURRICULUM FOR BACHELOR OF SCIENCE IN HUMAN SCIENCES

FOODSERVICE/RESTAURANT MANAGEMENT OPTION

FALL SEMESTER					SPRING SEMESTER			
FRESHMAN YEAR								
Orientation/ Human Sci.	HUSC	1102	1		Physical Education	HLPE	1110/1121	1
Physical Education	HLPE	1110/1121	1		Career & Life Planning	BAS	1120	1
Personal & Social Dev.	BAS	1210	2		Surv/Hosp/Industry	HUSC	1300	3
Soc/Cult/Aspects Food	HUSC	1231	2		Pers. Health & Safety	HLPE	1310	3
English Composition I	ENGL	1311	3		English Composition II	ENGL	1321	3
Fd/Prin/Mgmt	HUSC	1412	4		Physical Science	CHEM	1411	4
Biological Science	BIOL	1450	4					15
			17					
SOPHOMORE YEAR								
College Algebra	MATH	1330	3		American Gov	PSCI	2312	3
General Psychology	PSYC	2300	3		Art Appreciation	ART	2340	3
Prin. Econ. I	ECON	2310	3		Oral Comm.	SPCH	2390	3
Nutrition and Wellness	HUSC	1311	3		Literature Elective	ENGL		3
Humanities OR	HUMN	2301			Quantity Foods	HUSC	2433	4
Music Hist/Apprec.	MUSI	2330	3					16
Applied FS Sanitation	HUSC	1200	2					
			17					
JUNIOR YEAR								
Elem. French	MDFL	2310	0R		Microcomputer Appl.	MIS	1312	3
Elem. Spanish	MDFL	2311	3		Family Development	HUSC	2300	3
Principles of Accounting I	ACCT	2311	3		Prin. of Acct. II	ACCT	2323	3
Principles of Management	MGMT	3300	3		Fd/Ser/Sys/Mgmt	HUSC	3311	3
Hum/Res/Mgmt.	MGMT	3318	3		Prin. Marketing	MRKT	3330	3
Consumer Economics	HUSC	3362	3					15
			15					
SENIOR YEAR								
Business Law I	BADM	3314	3		FSRM Internship	HUSC	4660	12
General Microbiology	BIOL	3470	4		Senior Seminar.	HUSC	4202	2
Fd/Bev/Mgmt/ Control	HUSC	4312	3					14
Human Sciences Research	HUSC	4399	3					
Elective			3					
			16					

Total credits: 125 semester hours