

# FOOD AND NUTRITION MANAGEMENT, BACHELOR OF ARTS

**College:** College of Science and Health

**Department:** Nutrition

**Student Type:** Traditional Undergraduate

**Degree:** Bachelor of Arts

**Campus:** Lisle Campus

## Requirements - Major

The B.A. in Food and Nutrition Management major must complete 38 hours, with a "C" or better in:

Code	Title	Hours
MATH/MGT 1150 or PSYC 2250	Introduction to Statistics Basic and Applied Statistics	3
NUTR 1150	Food Service Sanitation	1
NUTR 2241	Nutrition through the Life Cycle	3
NUTR 2245	Food Science Laboratory	1
NUTR 2250	Foodservice Operations	3
NUTR 2298	Cultural Foods	3
NUTR 2364	Food Systems and Policy	3
NUTR 3244	Food Science	3
NUTR 3246	Experimental Foods Laboratory	1
NUTR 4297	Quantity Foods Practicum	4
NUTR 4350	Food and Nutrition Services Management	3
NUTR 4392	Nutrition Research and Professional Writing	2
HLED 3271	Health Education	3
NUTR 2220 or NUTR 2280	Mediterranean Diet: Relationship to Health and Culture Community Health and Nutrition Programs	3-4
3000 level or above	Elective in HLED, MGT, or NUTR	2
<b>Total Hours</b>		<b>38-39</b>

Meeting the above major requirements also satisfies the following General Education requirements: Global, Sustainability, Engaged Learning, two NUTR Writing Intensive courses, and Computational, Mathematical and Analytical (QCM). Note that a cumulative Benedictine University GPA of 2.5/4.0 is required for the off-campus practicum NUTR 4297 Quantity Foods Practicum.

Students pursuing this major will need to complete general electives to fulfill the University requirement for 120 credit hours toward graduation. A student pursuing a major in Food and Nutrition can also earn a major in Health Education and Promotion. Or, students are encouraged to complete a minor, such as a minor in Nutrition and Food Sciences and Community Nutrition and Wellness. Examples of other complementary minors include Entrepreneurship, Management and Organizational Behavior, Marketing, and Sports Management. Students who pursue a business minor or double major are encouraged to explore the "4+1" affiliation with graduate business programs at the University.

A student earning a B.A. in Food and Nutrition Management can also complete the requirements to earn a minor in Nutrition and Food Sciences.

## Food Management Certification Information

The Food and Nutrition Management major is designed to prepare students for positions such as managing a regional or national restaurant chain or franchise or overseeing contract food service operations at sports and entertainment complexes, school campuses, and institutional facilities. Students interested in pursuing the external certifications of Certified Dietary Manager should consult with his or her advisor regarding choice of major electives. After gaining experience in the foodservice industry or specifically school foodservice, program graduates have the opportunity to become certified as Foodservice Management Professionals or School Nutrition Specialists, respectively.

## Objectives

Upon completion of the major in Food and Nutrition Management, the student will successfully:

Student Learning Outcome 1: Demonstrate knowledge and application of nutrition science.

Student Learning Outcome 2: Apply sanitation and safety regulations.

Student Learning Outcome 3: Apply principles of food services, food science and techniques of food preparation and modification.

Student Learning Outcome 4: Demonstrate knowledge and strategic application of principles of management theories and systems.

Student Learning Outcome 5: Describe a sustainable food system and the interrelationships with public health, nutrition, the environment, equity, and society.

Student Learning Outcome 6: Demonstrate professional communication and education skills.

Student Learning Outcome 7: Develop critical thinking skills