

Department of Family and Consumer Sciences		LO 1	LO 2	LO 3	LO 4	LO 5
Program Curriculum Map Nutrition and Food: Food Service Management		Demonstrate content knowledge of food as well as concepts and theories of food and food systems; and the development, modification, and evaluation of recipes, menus and food products.	Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	Identify and assess scientific literature to evaluate current evidence-based research related to food and nutrition services.	Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among families and societies.	Identify career paths and faith integration within food service management professions.
Course	Course Title					
LOWER-DIVISION REQUIREMENTS						
FCS101	Introduction to Family & Consumer Sciences					I
FCS110	Fundamentals of Food	I	I			
FCS150	Human Development	I		I		
FCS225	Fundamentals of Nutrition	I		I		
FCS230	Personal & Consumer Financial Management				I	
UPPER-DIVISION REQUIREMENTS						
FCS300	Food Economics and Management	D	D		M	
FCS303	Cultural Foods		D	D	D	
FCS315	Personal, Family, & Community Health	I				
FCS435	Food Service Production and Management	D	M	M		D
FCS445	Catering	M	M	M		D
FCS480	Family and Consumer Sciences Internship					D
FCS497	Senior Seminar					M