Sequence of Courses for a Student Majoring in Food Management - (FOMA - Option IV) Department of Nutritional Sciences – Texas Christian University

Fall Semester **Spring Semester** Summer NTDT 10003 Contemporary Issues in NTDT 10103 Food Preparation 3 (optional) Nutrition (NSC, GA) 3 SSC 3 SSC 3 MATH 10043 Elementary Statistics (MTH) 3 ENGL 10803 Intro Composition 3 (WCO) Core or Minor or Elective or WEM Core or Minor or Elective or WEM 3 3 3 Core or Minor or Elective or WEM Core or Minor or Elective 3 Total Credit Hours 15 (Fall) + 15 (Spring) = 30 Credit Hours for First Year

First Year (Courses are listed by number, title, and credit hour for each semester)

Second Year (Courses are listed by number, title, and credit hour for each semester)

| Fall Semester | | Spring Semester | | Summer | |
|--------------------------------------|---------|--------------------------------------|---|------------|--|
| NTDT 20403 Nutrition 3 | | NTDT 30123 Nutrition Throughout | | (optional) | |
| | | the Life Cycle (WEM) | 3 | | |
| NTDT 21163 Food and Culture (CA) | 3 | MANA 30653 Survey of Management | 3 | | |
| BIOL 20234 Microbiology (GA, NSC) | 4 | ENGL 20803 Intermed Composition | | | |
| | | (WCO) | 3 | | |
| MARK 30653 Principles of Marketing 3 | | ECON 10223 Microeconomics (SSC) | 3 | | |
| Core or Minor or Elective or WEM 3 | | Core or Minor or Elective or WEM | 3 | | |
| Fotal Credit Hours16 (Fall) + 15 | (Spring | () = 31 Credit Hours for Second Year | | | |

Third Year (Courses are listed by number, title, and credit hour for each semester)

| Spring Semester | | Summer |
|---------------------------------------|---|---|
| NTDT 30313 Food Systems Management | 3 | (optional) |
| NTDT 40960 FOMA Practical Experience | 4 | |
| INSC 30653 Supply Chain Management | 3 | |
| ENTR 40653 Survey of Entrepreneurship | 3 | |
| Core or Minor or Elective or WEM | 3 | |
| | NTDT 30313 Food Systems Management NTDT 40960 FOMA Practical Experience INSC 30653 Supply Chain Management ENTR 40653 Survey of Entrepreneurship | NTDT 30313 Food Systems Management3NTDT 40960 FOMA Practical Experience4INSC 30653 Supply Chain Management3ENTR 40653 Survey of Entrepreneurship3 |

Total Credit Hours17 (Fall) + 16 (Spring) = 33 Credit Hours for Third Year

Fourth Year (Courses are listed by number, title, and credit hour for each semester)

| Fall Semester | Spring Semester | | Summer |
|--|--|---|--------|
| NTDT 40960 FOMA Practical Experience 4 | NTDT 30103 Gourmet Foods | 3 | |
| NTDT Special Problems/Internship or HEE or | NTDT Special Problems/Internship or HEE or | | |
| HMVV or Minor or Elective 3 | HMVV or Minor or Elective | 3 | |
| FINA 30653 Financial Planning 3 | NTDT 40960 FOMA Practical Experience | 4 | |
| Core or Minor or Elective 3 | Core or Minor or Elective or WEM | 3 | |
| | | | |

Total Credit Hours 13 (Fall) + 13 (Spring) = 26 Credit Hours for Fourth Year

| Minimum Credit Hours for Progra | m <u>120</u> | Minimum Credit Hours for Graduation | 120 |
|--|-----------------------------|-------------------------------------|-------|
| Curriculum Equivalent: | Number of weeks in semes | ter excluding examination time | 14-15 |
| 1 credit = <u>1</u> didactic hour /week; | 2 laboratory hours/ week; 3 | supervised practice hours/week | |

Rev. 5/23