

Nutrition & Food

Food Service Management Track
Academic Planning Worksheet
2019-2020

Notes

- Students are required to complete 60 credit hours for the major.
- The following curriculum is for students entering as first-year students in fall 2015 or later.

Required Math/Science Courses

Complete the following courses.

Course #	Course Title	Credits	Completed
BIOL 113	General Biology*	4	
CHEM 111	Principles of General Chemistry* (Fall)	4	
CHEM 112	Principles of Organic Chemistry* (Spring)	4	
BIOL 221	Microbiology* (Spring)	4	
MATH 118	Introductory Statistics	4	

^{*}Course must be taken with laboratory

Required Nutrition Courses

Complete the following courses.

Course #	Course Title	Credits	Completed
NUTR 112	Introduction to Nutrition Science	4	
NUTR 201	Advanced Food Science* (Fall)	4	
NUTR 237	Practice of Community Nutrition	4	
NUTR 248	Food Production and Service Systems (Fall)	4	
NUTR 249	Leadership in Nutrition Management (Spring)	4	

^{*}Course must be taken with laboratory

Management Coures

Complete the following course.

Course #	Course Title	Credits	Completed
ACCT 110	Financial Accounting	4	

Choose ONE of the two options outlined below and complete BOTH courses.

Option 1:

Course #	Course Title	Credits	Completed
BUS 260	Principles of Finance	4	
BUS 250 OR	Principles of Marketing OR	4	
BUS 221	Project Management		

Option 2:

Course #	Course Title	Credits	Completed
BUS 250	Marketing	4	
BUS 221	Project Management	4	

Capstone

Complete the following to fulfill the capstone requirement.

Course #	Course Title	Credits	Completed
NUTR 381	Advanced Applications in Community Nutrition (Spring)	4	
NUTR 390	Selected Topics in Nutrition (Fall)	4	



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PLAN Requirements

Year	Semester	Course Title		Credits	Complete
One	Fall	BOS 101: The Boston Course		4	
		SIM 101: The Simmons Course: Explore		2	
	Spring	LDR 101: The Leadership Course		4	
Two	Fall or Spring	The Learning Community: Two discipline courses & one integrative seminar		8	
		SIM 201: The Simmons Course: Exp	perience	1	
Three	Fall or Spring	SIM 301: The Simmons Course: Excel		1	
Three & Four	Fall or Spring	3D* – Design Across Diverse Disciplines		12	
	Requirements		Course Selected		
	Language: Two semesters in the same language, taken sequentially and strongly			4	
	encouraged to complete within their first two years.			4	
Any	Quantitative Literacy (QL)		MATH 118	4	
	Key	Aesthetic, Literary and Artistic (ALA)		4	
	Content Areas**	Global Cultural (GC)	NUTR 237	4	
	(KCAs)	Scientific Inquiry (SCI)	BIO 113	4	
		Social and Historical (SH)		4	

^{*3}D- Design Across Diverse Disciplines- requirement may be met with one course in your major, and two additional courses that may also count as KCAs.

Department Contact

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^{**}KCAs – May be covered by Major, Learning Community and/or 3D courses.