QUEENS COLLEGE

Food Management Studies BA

FOUR-YEAR ACADEMIC PLAN

Required Core Credits
Required Core Credits
Flexible Core Credits
College Option Credits
Major Credits
Elective credits

This 4-year academic plan is for freshmen entering Queens College in Fall 2024.

Our 4-year academic plans are illustrative examples of integrated degree requirements and course sequencing for each of the College's programs of study which are designed to ensure degree completion in a timely manner. Students are advised to meet with professional and faculty advisors to tailor their degree maps to their individual interests (academic and career goals), as well as other considerations including course offerings and the incorporation of winter and summer sessions. Course pre-requisite/s and co-requisite/s are strictly enforced, as are entrance and maintenance criteria (if applicable) for the successful completion of the degree.



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Freshman

| FALL | | SERING | |
|---|-------------|---|-------------|
| English Composition I (ECI) | 3 credits | English Composition II (EC2) | 3 credits |
| Math & Quantitative Reasoning (MQR) | 3 credits | FNES 101 (LPS) | 3 credits |
| World Cultures & Global Issues (WCGI) | 3 credits | The Science of Foods | |
| US Experience in Its Diversity (USED) | 3 credits | College Option Language (LANG) | 4 credits |
| Creative Expression (CE) | 3 credits | College Option Literature (LIT+W) | 3 credits |
| | | With Writing Intensive Unit* | |
| Fall total credits | 15 credits | FNES 163 (SW) | 3 credits |
| | | General Nutrition | |
| | | Spring total credits | l 6 credits |
| Sophomore | | | |
| FALL | | SPRING | |
| | | | |
| FNES 151 | 3 credits | FNES 203 | 3 credits |
| Families as Consumers | | Meal Planning & Meal Management | |
| FNES 200 | 2 credits | (Departmental Permission Required) | |
| Principles of Sanitation | | BIOL 44 (SCI) | 4 credits |
| BIOL II (SW) | 4 credits | Food & Human Microbiology | . |
| Introduction to College Biology | a 11 | One Writing Intensive Unit (W) | 3 credits |
| ACCT 100 | 3 credits | BALA 200 | 3 credits |
| Financial and Managerial Accounting | a 1. | Introduction to Entrepreneurship | a 14 |
| Second major, minor, or general electives | 3 credits | Second major, minor, or general electives | 2 credits |
| Fall total credits | 15 credits | Spring total credits | 15 credits |
| | | | |

SPRING

General Education requirements may be taken in any order if the pre-requisite requirement(s) is/are satisfied. If a Literature course is taken with a W, it will count towards Literature and one Writing Intensive Unit.

A grade of C or better must be earned in classes required for the major (including Science courses).



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Junior

FALL

| ECON 100 (IS) | 3 credits |
|--|-------------|
| Individual & Society | |
| Select from the following: (SCI) | 4/5 credits |
| CHEM 1013&1011 or CHEM 1134&1131 | |
| BALA 3983 | 3 credit |
| VT: Introduction to Business/Brand Marketing | |
| Second major, minor, or general electives | 5 credits |
| Fall total credits | 15 credits |

SPRING

SPRING

| Spring total credits | 15 credits |
|---|------------|
| Second major, minor, or general electives | 10 credits |
| International Cuisine | |
| FNES 204 | 3 credits |
| Fieldwork in Food Management | |
| FINES 3/1.2 | 2 credits |

Fall total credits

Senior

FALL

| FNES 105 | 3 credits | FNES 378 | 3 credits |
|---|------------|---|------------|
| Food Sustainability | | Quantity Food Purchasing, Production | |
| FNES 104 | 3 credits | & Equipment | |
| Social, Cultural & Economics Aspects | | FNES 305 | l credits |
| of Food | | Seminar in Food Management Studies | |
| FNES 275 | 3 credits | Second major, minor, or general electives | II credits |
| Institutional Management | | | |
| Second major, minor, or general electives | 6 credits | Spring total credits | 15 credits |
| | | | |
| Fall total credits | 15 credits | | |

**General Electives: Students may complete general electives by taking courses in (most) department/s or programs they choose; however, depending on the course/program, students may need department permission and/or prerequisite course/s. Electives may be used to supplement the chosen major (an English major may want to take a course in French or Italian literature) or to fulfill interest in a different area (a Music major may be interested in the physics of sound). Students are encouraged to use available electives to complete a dual major, minor, pre-requisites for graduate or professional school, or complete and internship, experiential learning and/or study abroad. Students are encouraged to use their available general electives wisely and focus on coursework that will assist them personally, academically and professionally.





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