

Sample Advising Plan

Food Business Management

Freshman

Autumn		Spring		Cum. Hours
Soc 1/Soc div	3	FST 2200	3	
Math 1148	4	Chem 1110	5	
FAES 1100&FST 1100	1	Soc 2/Econ	3	
Bio 1101	4	Communications	3	
Elective	2	Writing 1	3	
Total Hours	14		17	31

Sophomore

Physics 1103	3	Data Analysis	3	
FST 2400	3	Micro 4000	4	
AEDECON 3101	3	FST elective	3	
2nd writing	3	AEDECON 3102	3	
Art	3	Accounting	3	
Total Hours	15		16	31

Junior

Processing	3	FST 4536	2	
Literature	3	FST 5320	2	
FST5310	3	Historical Studies/Global 1	3	
FST elective	3	FST 5710	2	
Minor elective	3	Elective	2	
		FST elective	3	
Total Hours	15		14	29

Senior

FST 5720 Capstone or elective	3	FST 5730 Capstone or elective	3	
FST 5330	2	Culture & ideas/global 2	3	
Contemporary Issues	3	FST elective	3	
Elective	3	Elective	3	
FST elective	3	Elective	3	
Internship	1			
Total Hours	15		15	30

Hours for graduation **121**

The university requires 121 hours for graduation and the dept. requires 36 hours in the major. A minimum of 13 hours of FST electives is generally required to fulfill the major requirement. Many Food Business electives are 2 credit hours so plan accordingly.

This is a sample curriculum and not all of the courses that meet the requirements are listed. Every student will meet with their department advisor to tailor a course plan to meet their own interests and needs.