

# FOOD SYSTEMS INDUSTRY MANAGEMENT - BS

The Bachelor of Science in Food Systems Industry Management is a program that focuses on the application of chemical, physical, and engineering principles to the development and implementation of manufacturing, packaging, storage, and distribution technologies and processes for food products. This includes instruction in food engineering, food preservation and handling, food preparation, food packaging and display, food storage and shipment, and related equipment and facilities design, operation and maintenance. The program capitalizes on the food system supply chain from the post-harvest to table perspective. It is a unique and integrated Science, Technology, Engineering, and Mathematics degree program with an interdisciplinary approach with equal input from Agricultural Systems Management, Food Science and Technology, and Agricultural Economics. Students will be prepared in four core competency domains and participate in high-impact experiences to integrate knowledge across discipline areas: (a) operate and manage food processing, storage, and distribution systems; (b) perform systems analysis and management of food processing, storage, and distribution systems; (c) perform economic analyses on food processing, storage, and distribution systems; and (d) effectively manage and utilize large databases and information systems. Students can choose directed electives in specialize areas and will complete two capstone experiences and an off-site internship as part of the degree requirements. For more information, visit <http://foodscience.tamu.edu> (<https://foodscience.tamu.edu/>).

## Program Requirements

### First Year

Fall		Semester Credit Hours
AGEC 105	Introduction to Agricultural Economics	3
CHEM 119	Fundamentals of Chemistry I	4
ENGL 104 or ENGL 103	Composition and Rhetoric or Introduction to Rhetoric and Composition	3
FSTC 201	Food Science	3
FSTC 210/ NUTR 210	Horizons in Nutrition and Food Science	2
<b>Semester Credit Hours</b>		<b>15</b>

Spring		Semester Credit Hours
ECON 202 or ECON 203	Principles of Economics or Principles of Economics	3
ENGL 210	Technical and Professional Writing	3
HIST 105	History of the United States <sup>1</sup>	3
MATH 140	Mathematics for Business and Social Sciences	3
PHYS 201	College Physics	4
<b>Semester Credit Hours</b>		<b>16</b>

### Second Year

Fall		Semester Credit Hours
ACCT 209 or ACCT 229	Survey of Accounting Principles or Introductory Accounting	3
AGSM 301	Systems Analysis in Agriculture	3

HIST 106	History of the United States	3
MATH 142	Business Calculus	3
POLS 206	American National Government	3
<b>Semester Credit Hours</b>		<b>15</b>

### Spring

CHEM 120 or PHYS 202	Fundamentals of Chemistry II or College Physics	4
POLS 207	State and Local Government	3
Select one of the following:		3
STAT 301	Introduction to Biometry	
STAT 302	Statistical Methods	
STAT 303	Statistical Methods	
Language, philosophy and culture ( <a href="http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#language-philosophy-culture">http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#language-philosophy-culture</a> )		3
<b>Semester Credit Hours</b>		<b>13</b>

### Third Year

Fall		Semester Credit Hours
AGEC 340	Agribusiness Management	3
AGSM 473	Project Management for Agricultural Systems Technology	3
ANSC 326/ FSTC 326 & ANSC 327/ FSTC 327	Food Bacteriology and Food Bacteriology Lab	4
FSTC 311	Principles of Food Processing	3
Technical elective <sup>1</sup>		3
<b>Semester Credit Hours</b>		<b>16</b>

### Spring

AGEC 314	Marketing Agricultural and Food Products	3
AGEC 330	Financial Management in Agriculture	3
AGSM 315/ FSTC 315	Food Process Engineering Technology	3
AGSM 360	Occupational Safety Management	3
Technical elective <sup>1</sup>		3
<b>Semester Credit Hours</b>		<b>15</b>

### Fourth Year

Fall		Semester Credit Hours
AGEC 453	International Agribusiness Marketing	3
AGSM 439	Management of Agricultural Systems I	3
ANSC 470/ FSTC 470	Quality Assurance for the Food Industry	3
FSTC 324	Food Safety and Preventive Controls for Human Food	3
FSTC 485 or FSTC 491	Directed Studies or Research	3
<b>Semester Credit Hours</b>		<b>15</b>

### Spring

AGSM 440	Management of Agricultural Systems II	3
Creative arts ( <a href="http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#creative-arts">http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#creative-arts</a> )		3

Technical electives <sup>1</sup>	9
<b>Semester Credit Hours</b>	<b>15</b>
<b>Total Semester Credit Hours</b>	<b>120</b>

<sup>1</sup> For technical electives choose from: AGECE 422, AGECE 485, AGECE 489, AGECE 491; AGLS 435; AGSM 485; AGSM 489; AGSM 491; ANSC 307/ FSTC 307, ANSC 457/FSTC 457; FSTC 314, FSTC 444, FSTC 485; FSTC 489, FSTC 491; NUTR 202, NUTR 300, NUTR 320/FSTC 320; POSC 406/FSTC 406.

The Graduation requirements include a requirement for 3 hours of international and cultural diversity (<http://catalog.tamu.edu/undergraduate/general-information/degree-information/international-cultural-diversity-requirements/>) and 3 hours of cultural discourse (<http://catalog.tamu.edu/undergraduate/general-information/degree-information/cultural-discourse-requirements/>). Selection must be from courses on the approved list. Selection can be courses that also satisfy the requirement for social and behavioral sciences; creative arts; language, philosophy and culture; or electives. For more information on core requirements visit the University Core Curriculum (<http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/>) catalog page.

A total of 120 hours is required for graduation; 36 hours of 300/400 level courses are required to meet the Texas A&M University residency requirement.