



**BACHELOR of SCIENCE; HOSPITALITY MANAGEMENT AND DIETETICS (#707)  
FOOD, NUTRITION, AND WELLNESS CONCENTRATION**

Department of Applied Human Sciences  
College of Health and Human Services  
Western Kentucky University

The suggested program of study shown below should be used in consultation with your advisor(s). Every student will finish with a unique plan of his/her own depending on the electives selected. Prerequisites, Course Numbers, and Course Titles are subject to change.

**SAMPLE – Finish in Four Plan**

<b>FIRST YEAR</b>			
<b>Fall Semester</b>		<b>Spring Semester</b>	
COMM 145 Fundamentals of Public Speaking & Communication (F-OC)	3	ENG 100 – Intro College Writing (F-W1)	3
HMD 151 – Food Science	3	*CHEM 109 – Chemistry for the Health Sciences (E-NS)	4
HIST 101 – World History I OR HIST 102 – World History II (F-SB)	3	*MATH 109 – General Mathematics or MATH 116 – College Algebra (F-QR)	3
PSY/S 100 – Intro to Psychology (E-SB)	3	Major/Minor/Elective <b>OR</b> *World Language (if needed)	3
Arts & Humanities (E-AH)	3	HMD 152 – Food Service Sanitation	1
		Major/Minor/Elective	1
<b>TOTAL CREDIT HOURS</b>	<b>15</b>	<b>TOTAL CREDIT HOURS</b>	<b>15</b>

<b>SECOND YEAR</b>			
<b>Fall Semester</b>		<b>Spring Semester</b>	
ENG 200 – Intro to Literature (F-AH)	3	HMD 252 – Hospitality Information Technology	3
HMD 251 – Commercial Food Preparation	3	ACCT 200 – Introductory Accounting	3
*BIOL 131 – Human Anatomy & Physiology (E-NS/SL)	4	MKT 220 – Basic Marketing Concepts	3
*HMD 211 – Human Nutrition (K-SY)	3	Connections: Social & Cultural (K-SC)	3
Major/Minor/Elective	3	Major/Minor/Elective	3
<b>TOTAL CREDIT HOURS</b>	<b>16</b>	<b>TOTAL CREDIT HOURS</b>	<b>15</b>

For more details and courses offered in the Colonnade General Education program visit the [website](#).

**World Language Requirement:** Language Proficiency of novice-high before completing 60 credit hours is required (or completion of 2nd level of a language). Two credits (or equivalent) of a single world language in High School satisfies this WKU requirement.

THIRD YEAR			
Fall Semester		Spring Semester	
HMD 354 – Cost Control & Financial Analysis in the Hospitality Industry	3	IDFM 321 – Professional Ethics & Issues Seminar OR FACS 312 – Professional Ethics for Family Life	3
HMD 361 – Life Stage Nutrition	3	HMD 351 – Human Resources Management in the Hospitality Industry	3
ENG 300 – Writing in the Disciplines (F-W2)	3	HMD 360 – Advanced Nutrition	3
Connections: Local to Global (K-LG)	3	Major/Minor/Elective	3
Major/Minor/Elective	3	Major Designated Elective	3
<b>TOTAL CREDIT HOURS</b>	<b>15</b>	<b>TOTAL CREDIT HOURS</b>	<b>15</b>

FOURTH YEAR			
Fall Semester		Spring Semester	
HMD 452 – Quality and Service Management	3	HMD 353 – Menu Planning and Purchasing	3
HMD 465 – Community Nutrition	3	HMD 461 – Application of Nutrition Theory and Research	3
PE 311 – Exercise Physiology OR EXS 325 – Applied Exercise Physiology	3	HMD 459 – Senior Seminar in Hospitality Management & Dietetics	1
Major/Minor/Elective	2	PH 390 – Wellness and Fitness Assessment	3
Major/Minor/Elective	2	Major Designated Elective	3
		Major/Minor/Elective	3
<b>TOTAL CREDIT HOURS</b>	<b>13</b>	<b>TOTAL CREDIT HOURS</b>	<b>16</b>

**Total Credit Hours: 120**

\* Denotes prerequisite course before admission

For More Information:

**Department:** Applied Human Sciences

**Website:** <https://www.wku.edu/ahs/wellness.php>

**Phone:** (270) 745-4352

**Email:** [ahs@wku.edu](mailto:ahs@wku.edu)

**Course Descriptions:** <https://www.wku.edu/undergraduatecatalog/>