

# FOOD INDUSTRY MANAGEMENT, B.S.

The Food Industry Management program prepares students to become leaders in one of the world's most dynamic and essential industries. This comprehensive undergraduate degree combines rigorous academic coursework with hands-on experiential learning, providing students with the technical expertise, business acumen, and the global perspective necessary to excel in food production, marketing, distribution, safety, and innovation.

This comprehensive program combines business fundamentals with specialized food industry expertise, creating graduates who understand both the operational complexities and market dynamics of food systems.

Students develop core competencies in data analytics, management principles, omni-channel marketing, digital marketing, accounting, and operations while exploring food-specific areas including food chemistry, supply chain, food service and retail segments. A nutrition course ensures graduates understand the health implications and nutritional value of food products. Sustainability is integrated throughout the program, preparing students to address environmental challenges and promote sustainable practices in food production and distribution.

Code	Title	Credits
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General Education Requirement (<http://catalog.niagara.edu/undergraduate/curriculum/foundation-courses/>)

## Additional Courses in the Major (not included in Major GPA)

MAT 102	Intro Statistics	
PHI 206	Ethics	
or PHI 320	Business Ethics	

## Required Courses

ACC 111	Financial Accounting	3
ACC 112	Management Accounting	3
ECO 102	Principles of Microeconomics	3
ECO 103	Principles of Macroeconomics	3
MGT 160	Management Principles	3
MKG 181	Principles of Marketing	3
LAW 205	Legal Env of Business	3
ECO 231	Business Analytics	3
MGT 390	Information Systems for Business	3
MGT 460	Business Strategy & Policy	3
MGT 325	Food Industry Supply Chain Management	3
MKG 301	Overview Global Food Ind	3
MKG 333	Category & Value Chain Mgt	3
MKG 336	Omni Channel Marketing	3
CHE 107	Food Chemistry for Nonscientists	3
ENV 300	Sustainability Science	3
NTR 200	Principles of Nutrition	3
MHR 241	Foodservice Operations	3
MHR 341	Food Prep Principles	3

Select one of these three courses for 3 credits:

MKG 381	Digital Marketing	3
or MKG 382	Social Media Marketing	

or MKG 383 Applied Digital Analytics

## Choose 3 from the following for 9 credits:

MGT 322	Procurement and Supplier Management	3
MGT 220	Operations & Supply Chain	3
MGT 324	Transportation Systems and Simulation	3
MGT 351	Adv. Excel Business Modeling	3
MGT 323	Inventory and Warehouse Management	3
MHR 343	Menu & Food Production	3
MHR 359	Food Layout & Design	3
MHR 388	Food & Bev Cost Ctrl	3
MHR 461	Food and Culture	3
MHR 474	Restaurant Venture Plan	3