Program Description

The BAS degree program with a concentration in food and nutrition entrepreneurship complements and enhances the educational preparation of students holding an AAS degree in culinary or hospitality science, diet technology or sustainable food systems.

The program encompasses important areas of knowledge and skills for future nutrition entrepreneurs and for those continuing in the food industry, whether they intend to innovate within an organization, launch a food- or nutrition-related business or continue into a management role. Key topics include how to develop an online presence supported by evidence-based principles through social media, blogging, podcasting and video; how to launch nutritionally sound startups and businesses for individual practice and consulting; and how to market and manage a business.

At a Glance

- **College/School:** College of Health Solutions
- **Location:** Downtown Phoenix campus or Online, ASU Local
- **Additional Program Fee:** Yes
- **Second Language Requirement:** No
- **First Required Math Course:** MAT 142 - College Mathematics
- **Math Intensity:** General

Required Courses (Major Map)

2022 - 2023 Major Map (On-campus)
2022 - 2023 Major Map (Online)
Concurrent Program Options

Students pursuing concurrent degrees (also known as a “double major”) earn two distinct degrees and receive two diplomas. Working with their academic advisors, students can create their own concurrent degree combination. Some combinations are not possible due to high levels of overlap in curriculum.

Admission Requirements

General University Admission Requirements:
All students are required to meet general university admission requirements.

Freshman | Transfer | International | Readmission

Additional Requirements:
Students applying to this program must have completed an Associate of Applied Science degree. This program is not available to freshmen.

Change of Major Requirements

Only students who have completed an Associate of Applied Science degree are eligible to declare Bachelor of Applied Science majors at ASU.

Students should refer to https://changemajor.apps.asu.edu for information about how to change a major to this program.

Attend Online

ASU Online

ASU offers this program in an online format with multiple enrollment sessions throughout the year. Applicants may view the program description and request more information here.

ASU Local

It is now possible to earn an ASU degree with ASU Local, an integrated college experience in which students take advantage of in-person success coaching and programming experiences on site while completing one of 130+ undergraduate online degree programs, all of which come with online faculty interaction and tutoring support. Those interested may learn more about ASU Local here.

Transfer Options

ASU is committed to helping students thrive by offering tools that allow personalization of the transfer path to ASU. Students may use MyPath2ASU™ to outline a list of recommended courses to take prior to
ASU has transfer partnerships in Arizona and across the country to create a simplified transfer experience for students. These pathway programs include exclusive benefits, tools and resources, and they help students save time and money in their college journey. Students may learn more about these programs by visiting the admission site: https://admission.asu.edu/transfer/MyPath2ASU.

Global Opportunities

Global Experience
Food is at the center of culture. Studying abroad helps students gain a deeper understanding of how food and culture intertwine and how to communicate nutritional and sanitary standards to a diverse audience. Students enhance their resumes with the heightened communication, cultural competency and critical thinking skills they acquire through study abroad. https://goglobal.asu.edu/

The College of Health Solutions recommends the following study abroad programs for students majoring in nutrition: https://goglobal.asu.edu/students/major/chs/nutrition.

Career Opportunities

This degree program prepares students for careers in food production, service, management and marketing. With additional education or professional training, students may also become credentialed as:

- certified dietary managers
- registered sanitarians
- school food service and nutrition specialists

Career examples include but are not limited to those shown in the following list. Advanced degrees or certifications may be required for academic or clinical positions.

<table>
<thead>
<tr>
<th>Career</th>
<th>*Growth</th>
<th>*Median Salary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef</td>
<td>6.4%</td>
<td>$53,380</td>
</tr>
<tr>
<td>Community Health Worker</td>
<td>15.2%</td>
<td>$42,000</td>
</tr>
<tr>
<td>Food Scientist</td>
<td>4.4%</td>
<td>$73,450</td>
</tr>
<tr>
<td>Food Service Manager</td>
<td>5.9%</td>
<td>$34,570</td>
</tr>
<tr>
<td>Front Desk Manager</td>
<td></td>
<td>$56,670</td>
</tr>
<tr>
<td>Private Chef</td>
<td></td>
<td>$32,630</td>
</tr>
<tr>
<td>Restaurant Chef</td>
<td>23.1%</td>
<td>$28,800</td>
</tr>
<tr>
<td>Restaurant Manager</td>
<td>0.6%</td>
<td>$56,590</td>
</tr>
</tbody>
</table>
### Sous Chef

|          | 3.5% | $30,460 |

* Data obtained from the Occupational Information Network (O*NET) under sponsorship of the U.S. Department of Labor/Employment and Training Administration (USDOL/ETA).

☀ Bright Outlook  🌿 Green Occupation

**Contact Information**

College of Health Solutions | HLTHN 401AA  
chs@asu.edu | 602-496-3300