

CLEARY UNIVERSITY

BBA | NUTRITION AND DIETARY BUSINESS MANAGEMENT

OVERVIEW

Consumers are eating more and more meals away from home, and spending on prepared meals continues to grow as it becomes a larger part of our lives. That means dynamic, well-trained business managers with a broad knowledgebase in food, food delivery systems, management, and business skills in a variety of settings are needed. Food and nutrition managers are a crucial link between dietitians, cooks, food service workers, and the institutions of which they are a part, while also tasked with providing optimum nutritional service and care to a variety of clientele.



THE PROGRAM

The Nutrition and Dietary Business Management degree is delivered by combining innovative on-ground coursework with significant practical experience. The program enables students to complete an associate's degree in any of our hospitality associate's programs along with their BBA degree. Basic and advanced nutritional concepts are applied to food service operations with the business concepts necessary to be profitable.

This hands-on instructional education experience allows a student to complete two degrees in four years. Students have the opportunity to complete an externship that will further enable them to gain valuable hours of related work experience for credit. Industry recruiters are eager to employ Cleary graduates with this level of preparation and versatility.

CAREER BENEFITS AND OPTIONS

Degrees in hospitality nutrition and dietary management offer dynamic, exciting, and immediately impactful possibilities for study and employment. It prepares students for careers in numerous roles in a variety of organizations including health and wellness, spas and resorts, assisted living facilities, education and institutional food service operations, hotels, restaurants, casinos, and cruise ships as well as prepare entrepreneurs for small business opportunities.

The hands-on practical approach of the program enables students to learn by practicing and strategically applying the classroom lessons to resolve the daily challenges of an industry based in customer service.

FINANCIAL AID

Grants, loans, and scholarships are available to qualified students. Financial aid counseling is available through the Financial Aid Office at 800.686.1883 or finaid@cleary.edu. Apply for financial aid by visiting fafsa.ed.gov. The Cleary University school code is: 002246

TAUGHT BY EXPERTS

Our instructors are thought leaders and experts in their respective fields. Cleary professors provide relevant and practical experience and knowledge that can be applied in the workplace.

ADMISSION

Applicants must meet Cleary University admission standards and provide official high school transcripts. When applicable, candidates may require SAT test score submission.

APPLICATION REQUIREMENTS

1. Complete online application (Fees may apply)
2. Forward official transcripts to the records office
3. Apply for Financial Aid

Apply online at CLEARY.EDU



BUSINESS STRONG™

COURSES AND SAMPLE TIMELINE

FIRST YEAR

(Hospitality Business Management ABA shown as an example)

Fall Semester

BAC 1000	Foundations in Undergraduate Studies	1 credit
BAC 1010	Academic Communication, Technology, and Success Essentials	3 credits
CAS 1500	Microsoft Office Applications	3 credits
CUL 1000	Introduction to Culinary Arts	3 credits
CUL 1200	Culinary Fundamentals	3 credits
HOS 1100	Food Safety and Sanitation	3 credits
Total		16 credits

Spring Semester

ENG 1600	Business Composition	3 credits
MTH 1800	Introduction to Business Statistics	3 credits
HOS 1200	Recipes and Menu Planning	3 credits
HLW 1000	Personal Health and Wellness	3 credits
	Elective Credit	3 credits
Total		15 credits

SECOND YEAR

(Hospitality Business Management ABA shown as an example)

Fall Semester

ACC 2411	Principles of Accounting I	4 credits
MKT 1500	Enterprise Marketing	3 credits
HOS 1300	Food and Beverage Controls	3 credits
HLW 1001	Nutrition Today	1 credits
COM 2400	Speech and Presentation Techniques	3 credits
Total		14 credits

Spring Semester

MGT 1600	Introduction to Management	3 credits
FIN 2000	Introduction to Business Finance	3 credits
HOS 1400	Nutrition for Food Service	3 credits
	Elective Credit	3 credits
	Elective Credit	3 credits
Total		15 credits

THIRD YEAR

Fall Semester

ENT 1850	Entrepreneurship and the Small Business	3 credits
ECO 2500	Macroeconomics	3 credits
CUL 3000	Nutritional Cuisine	3 credits
CUL 3200	Cooking for Special Diets	3 credits
HCM 3000	Introduction to Healthcare Management	3 credits
Total		15 credits

Spring Semester

BAC 3000	Business Research and Communication	3 credits
MTH 3440	Quantitative Business Analysis	3 credits
SCI 2000	Nutrition for Sports, Exercise, and Weight Management	3 credits
HOS 3300	Meeting Customer Expectations for Hospitality	3 credits
	Elective Credit	3 credits
Total		15 credits

FOURTH YEAR

Fall Semester

LAW 3200	Business Ethics and Legal Issues	3 credits
ACC 4012	Financial and Managerial Accounting	3 credits
MKT 4150	Interactive Marketing	3 credits
SCI 3000	Science of Nutrition	3 credits
	Elective Credit	3 credits
Total		15 credits

Spring Semester

FIN 4000	Financial Management	3 credits
MGT 4000	Management Skills Seminar	3 credits
MGT 4200	International Business	3 credits
HOS 4300	Hospitality Leadership	3 credits
	Elective Credit	3 credits
Total		15 credits
Total Credits		120 Credits

Information provided is accurate at the time of production. Please see the full Academic Catalog on our website for complete degree and course information. Cleary reserves the right to change academic programs, policies, regulations, fees, calendars, courses, and/or degree requirements as needed or required. April 2017

