

Student: \_\_\_\_\_ PUID: \_\_\_\_\_ Minor: \_\_\_\_\_

**CFS COMPETENCY REQUIREMENTS**

See Title Sheet for a description of CFS Competency Requirements and a complete listing of courses which address Competency Requirements.

- |   |   |
|---|---|
| ___ (5) MA 16100 or ___ (3) MA 22300 and          | ___ (3) COM 11400                           |
| ___ (3) MA 22400                                  | ___ (4-3) ENGL 10600 or ENGL 10800          |
| ___ (3) STAT 30100 or MGMT 30500 or<br>STAT 50300 | ___ (3) PSY 12000 or SOC 10000 or POL _____ |
- (17-19 hrs)

**MAJOR REQUIREMENTS**

- |   |  |
|---|--|
| ___ (3) AGECE 33100                             | ___ (3) FN 33000   |
| ___ (4-3) AGECE 42400 or MGMT 31000             | ___ (3) FN 37500   |
| ___ (3) BCHM 30700 or CHM 33300 or              | ___ (1) FN 40000   |
| ___ (3) BCHM 56100 and ___ (3) BCHM 56200       | ___ (3) FN 42400   |
| ___ (1) BCHM 30900                              | ___ (4) FN 45300   |
| ___ (4-3) BIOL 20300 or BIOL 30100              | ___ (3) FN 53400   |
| ___ (4-3) BIOL 20400 or BIOL 30200              | ___ (1) FS 34000   |
| ___ (4) BIOL 22100                              | ___ (3) HTM 19100 or ___(1) FS 36100 # and ___(1) FS 44400 # |
| ___ (3-4) CHM 11100 or 11500                    | ___ (3) MGMT 20000   |
| ___ (3-4) CHM 11200 or 11600                    | ___ (3) MGMT 20100   |
| ___ (3) CHM 25500                               | ___ (3) MGMT 32300 or AGECE 42600                            |
| ___ (1) CHM 25501 } OR ___ (4) CHM 25700        | ___ (3) MGMT 45500   |
| ___ (3) CHM 25600 } ___ (1) CHM 25701           | ___ (3) CSR 28200  |
| ___ (1) CHM 25601                               | ___ (3) HTM 31200  |
| ___ (3) ECON 21000 or AGECE 21700 or ECON 25100 | ___ (3) OBHR 30000 } Select One                              |
| ___ (1) FN 10500                                | ___ (3) OLS 25200  |
| ___ (3) FN 20500                                | ___ (3) OLS 27400  |
| ___ (3) FN 31500                                |  |
- (76-88 hrs)

**RESTRICTED ELECTIVES (minimum 15 hrs)**

# = preferred foods courses  
● = preferred nutrition courses

- |  |                    |                   |
|--|--------------------|-------------------|
| ___ (1-3) FN 39000 or FN 59000 or FN 59500 | ___ (2) FN 58000 ● | ___ (2) FS 44600  |
| ___ (3) ANSC 35100 and ___ (1) ANSC 35101  | ___ (3) FS 34100 # | ___ (2) FS 45500  |
| ___ (1) FN 40000                           | ___ (1) FS 36100 # | ___ (4) FS 46700  |
| ___ (2) FN 43600                           | ___ (3) FS 36200 # | ___ (2) FS 47600  |
| ___ (3) FN 43700 ●                         | ___ (2) FS 36300 # | ___ (1) FS 53000  |
| ___ (3) FN 43800 ●                         | ___ (3) FS 36800   | ___ (1) FS 54100  |
| ___ (2) FN 44200                           | ___ (3) FS 44200 # | ___ (2) FS 56400  |
| ___ (4) FN 52000                           | ___ (3) FS 44300 # | ___ (3) HTM 31100 |
| ___ (3) FN 52500 ●                         | ___ (1) FS 44400 # |                   |
| ___ (2) FN 53000                           |                    |                   |
| ___ (1) FN 54000                           |                    |                   |
- (8-22 hrs)

**ELECTIVES**

\_\_\_ ( ) \_\_\_\_\_    \_\_\_ ( ) \_\_\_\_\_    \_\_\_ ( ) \_\_\_\_\_    \_\_\_ ( ) \_\_\_\_\_  
 \_\_\_ ( ) \_\_\_\_\_    \_\_\_ ( ) \_\_\_\_\_    \_\_\_ ( ) \_\_\_\_\_    \_\_\_ ( ) \_\_\_\_\_

130 semester credit hours required for Bachelor of Science Degree

**It is imperative that students monitor pre / co-requisites and course restrictions.  
Contact your advisor for information regarding overrides.**

CFS COMPETENCY REQUIREMENTS (17-19 credit hours)

**Aesthetics:** CFS graduates are knowledgeable about aesthetics and make appropriate aesthetic judgments in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 42400, Communication Techniques in F&N.

**Conceptual and Critical Thinking:** CFS graduates are knowledgeable about and apply and/or demonstrate critical thinking, using the required analytical and decision-making tools for producing solutions in a variety of settings. Students achieve this competency by successfully completing the following major requirements: FN 20500, Food Science I and FN 31500, Fundamentals of Nutrition.

**Culture and Diversity:** CFS graduates are knowledgeable about race, ethnicity, gender issues, cultures, and other diversities, and apply and/or demonstrate what it means to have a global perspective in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 33000, Diet Selection and Planning.

**Mathematics and Statistics:** CFS graduates are knowledgeable about and apply and/or demonstrate appropriate mathematical and statistical skills in a variety of settings.

- (5) MA 16100 Plane Analytic Geometry and Calculus I OR
- (3) MA 22300 Introductory Analysis I and
- (3) MA 22400 Introductory Analysis II
- (3) STAT 30100 Elementary Statistical Methods OR
- (3) MGMT 30500 Business Statistics or
- (3) STAT 50300 Statistical Methods for Biology

**Natural Sciences:** CFS graduates are knowledgeable about the natural sciences and apply the scientific process in a variety of settings. Students achieve this competency by successfully completing the following major requirements: BIOL 20300, Human Anatomy & Physiology or BIOL 30100, Human Design - Anatomy and Physiology; and BIOL 22100, Introduction to Microbiology.

**Oral and Written Communication:** CFS graduates are knowledgeable about and effectively apply oral and written communication skills in a variety of settings. . In addition to the courses listed below, students also achieve this competency by successfully completing the following major requirement: FN 42400, Communication Techniques in F&N.

- (3) COM 11400 Fundamentals of Speech Communication
- (4) ENGL 10600 First-Year Composition or
- (3) ENGL 10800 Accelerated First-Year Composition

**Social and Behavioral Science:** CFS graduates are knowledgeable about and apply and/or demonstrate an understanding of scientifically-based information about human development, relationships, and consumer behavior in a variety of settings.

- (3) POL \_\_\_\_ Political Science OR
- (3) PSY 12000 Elementary Psychology OR
- (3) SOC 10000 Introductory Sociology

**Social Ethics:** CFS graduates are knowledgeable about and apply principles and concepts of ethical behavior in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 31500, Fundamentals of Nutrition.

**Technology:** CFS graduates are knowledgeable about, integrate, and apply technology in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 31500, Fundamentals of Nutrition.

MAJOR REQUIREMENTS (76-88 credit hours)

- (3) AGEC 33100 Principles of Selling in Agricultural Business
- (4) AGEC 42400 Financial Management of Agricultural Business OR
- (3) MGMT 31000 Financial Management
- (3) BCHM 30700 Biochemistry OR
- (3) CHM 33300 Principles of Biochemistry OR
- (3) BCHM 56100 General Biochemistry I and
- (3) BCHM 56200 General Biochemistry II
- (1) BCHM 30900 Biochemistry Laboratory
- (4) BIOL 20300 Human Anatomy and Physiology OR
- (3) BIOL 30100 Human Design: Anatomy and Physiology
- (4) BIOL 20400 Human Anatomy and Physiology OR

- (3) BIOL 30200 Human Design: Anatomy and Physiology
- (4) BIOL 22100 Introduction To Microbiology
- (3) CHM 11100 General Chemistry OR
- (4) CHM 11500 General Chemistry
- (3) CHM 11200 General Chemistry OR
- (4) CHM 11600 General Chemistry
- (3) CHM 25500 Organic Chemistry and
- (1) CHM 25501 Organic Chemistry Laboratory and
- (3) CHM 25600 Organic Chemistry and
- (1) CHM 25601 Organic Chemistry Laboratory OR
- (4) CHM 25700 Organic Chemistry and
- (1) CHM 25701 Organic Chemistry Laboratory
- (3) ECON 21000 Principles of Economics OR
- (3) AGEC 21700 Economics OR
- (3) ECON 25100 Microeconomics
- (1) FN 10500 Nutrition in the 21<sup>st</sup> Century (Prerequisites: FN majors only.)
- (3) FN 20500 Food Science I (Prerequisite: CHM 11200)
- (3) FN 31500 Fundamentals of Nutrition (Prerequisite: BIOL 11100 or 20300 or 30100 and CHM 11200 or 11600; Credit not given for both FN 30300 and 31500.)
- (3) FN 33000 Diet Selection and Planning (Prerequisite: FN 20500 and 31500)
- (3) FN 37500 F&N Internship (Prerequisite: FN 20500, 31500; First Semester Sophomore or higher; Departmental approval.)  
Can take up to 6 credit hours, but anything over required 3 credits for this major will be used towards electives.
- (1) FN 40000 Executive In the Classroom
- (3) FN 42400 Communication Techniques in Foods and Nutrition (Prerequisite: FN 33000)
- (4) FN 45300 Food Chemistry (Prerequisite: CHM 25600 or CHM 25700)
- (3) FN 53400 Human Sensory Systems and Food Evaluation (Prerequisite: STAT 30100)
- (1) FS 34000 Introduction to Food Law and Regulations
- (3) HTM 19100 Sanitation and Health in Foodservice, Lodging and Tourism (Prerequisite: CFS student) OR
- (1) FS 36100 Food Plant Sanitation and
- (1) FS 44400 Statistical Process Control
- (3) MGMT 20000 Introductory Accounting
- (3) MGMT 20100 Management Accounting I
- (3) MGMT 32300 Introduction to Marketing Analysis OR
- (3) AGEC 42600 Marketing Management of Agricultural Business
- (3) MGMT 45500 Legal Background For Business I
- (3) CSR 28200 Customer Relations Management OR
- (3) HTM 31200 Human Resources Management For the Service Industries (Prerequisite: First semester sophomore standing or higher; Hospitality and Tourism Management major) OR
- (3) OBHR 30000 Management of Human Resources OR
- (3) OLS 25200 Human Relations In Organizations OR
- (3) OLS 27400 Applied Leadership

RESTRICTED ELECTIVES (minimum 15 credit hours) Select from the following:

- (1-3) FN 39000 Independent Undergrad Research (Prerequisite: first semester junior standing or higher; Maximum 3 hours.) OR
- (1-3) FN 59000 Special Problems In Nutrition (maximum 3 hours) OR
- (1-3) FN 59500 Special Problems In Food Science (maximum 3 hours)
- (3) ANSC 35100 Meat Science and
- (1) ANSC 35101 Meat Science Laboratory
- (1) FN 40000 Executive in the Classroom (maximum 1 credit hour)
- (2) FN 43600 Nutritional Assessment (Prerequisite: FN 43700; Pre or concurrent requisite: FN 43800)
- (3) FN 43700 Macronutrient Metabolism In Human Health and Disease (Prerequisite: BCHM 30700 or BCHM 56100 or CHM 33300 or MCMP 30400; and BIOL 20400 or BIOL 30200; and FN 31500)
- (3) FN 43800 Micronutrient and Phytochemical Metabolism in Human Health and Disease (Prerequisite: FN 43700)
- (2) FN 44200 Foodservice Systems Management (Pre or concurrent requisite: HTM 21200 or OLS 27400; HTM 31100; HTM 31200 or OLS 25200)
- (4) FN 52000 Medical Nutrition Therapy (Prerequisite: FN 33000, FN 43600, FN 43800)
- (3) FN 52500 Maternal, Infant, and Child Nutrition (Prerequisite: FN 33000)
- (2) FN 53000 Public Health Nutrition (Prerequisite: FN 33000)
- (1) FN 54000 Food Regulations (Prerequisite: FS 34000)
- (2) FN 58000 Geriatric Nutrition (Prerequisite: FN 43800)
- (3) FS 34100 Food Processing I
- (1) FS 36100 Food Plant Sanitation
- (3) FS 36200 Food Microbiology

- (2) FS 36300 Food Microbiology Laboratory
- (3) FS 36800 Dairy Products
- (3) FS 44200 Food Processing II
- (3) FS 44300 Food Processing III
- (1) FS 44400 Statistical Process Control
- (2) FS 44600 Food Process Automation
- (2) FS 45500 Cereal Chemistry and Processing
- (4) FS 46700 Food Analysis
- (2) FS 47600 Functional Foods
- (1) FS 53000 Food Ingredient Technology
- (1) FS 54100 Postharvest Technology of Fruits and Vegetables
- (2) FS 56400 Food Fermentations
- (3) HTM 31100 Procurement Management for Foodservice (Prerequisite: CFS student; Pre or concurrent: HTM 29101)

ELECTIVES (8-22 hrs)

**SUGGESTED PLAN OF STUDY\***  
Foods and Nutrition Business Major - General

Semester						
1	FN 10500	ENGL 10600	SOC/POL/PSY	CHM 11100	MA 16100	
2	COM 11400	HTM 19100	CHM 11200	Res Elect	STAT 30100	
3	FN 20500+	BIOL 20300	CHM 25700	CHM 25701 +	OLS 27400 or HTM 31200 or OLS 25200 or OBHR 30000 or CSR 28200	
4	FN 31500	BIOL 20400 +	BCHM 30700	BIOL 22100 +	FS 34000	BCHM 30900 +
5	FN 33000	MGMT 45500	MGMT 20000	AGEC 33100	Res Elect	Res Elect
6	ECON 21000	Res Elect	Res Elect	Res Elect	Res Elect	
Summer	FN 37500					
7	FN 45300 +	FN 40000	MGMT 20100	AGEC 42400	Res Elect	Res Elect
8	FN 53400 +	AGEC 42600	FN 42400 +	Res Elect	Res Elect	

Res Elect = Restricted Elective or Elective  
+ indicates lab

**SUGGESTED PLAN OF STUDY\***  
Foods and Nutrition Business Major - Foods Emphasis

Semester						
1	FN 10500	ENGL 10600	SOC/POL/PSY	CHM 11100	MA 16100	
2	COM 11400	HTM 19100	CHM 11200	Res Elect	STAT 30100	
3	FN 20500 +	BIOL 20300	CHM 25700	CHM 25701 +	OLS 27400 or HTM 31200 or OLS 25200 or OBHR 30000 or CSR 28200	
4	FN 31500	BIOL 20400 +	BCHM 30700	BIOL 22100 +	FS 34000	BCHM 30900 +
5	FN 33000	MGMT 45500	MGMT 20000	AGEC 33100	<b>FS 36200</b>	<b>FS 36300 +</b>
6	ECON 21000	<b>FS 44400</b>	<b>FS 34100</b>	Res Elect	Res Elect	Res Elect
Summer	FN 37500					
7	FN 45300 +	FN 40000	MGMT 20100	AGEC 42400	<b>FS 44200</b>	<b>FS 36100</b>
8	FN 534 00+	AGEC 42600	FN 42400 +	<b>FS 44300 +</b>	Res Elect	

Res Elect = Restricted Elective or Elective  
+ indicates lab

Courses in bold italics are recommended as restrictive electives for a foods emphasis.

*\*Note: This is only a suggested plan of study. Student's actual schedule may vary depending on course availability, sequencing, previous coursework, etc.*