Foods and Nutrition

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

___ (3) AD, BAND, MUS or THTR; required only if FN 42400 is not selected in major requirements.
___ (5) MA 16100 or ___ (3) MA 22300 and ___ (3) MA 22400
___ (3) STAT 30100 or STAT 50300

(20-25 hrs)

MAJOR REQUIREMENTS
___ (3) BCHM 56100
___ (3) BCHM 56200

(3) BCHM 30700 and ___ (1) BCHM 30900

___ (1) BCHM 30900 and ___ (3) CHM 33300

___ (4) BIOL 11000 and ___ (4) BIOL 11100

___ (3) BIOL 13100
___ (2) BIOL 13500
___ (3) BIOL 23100
___ (2) BIOL 23200
___ (3) BIOL 24100
___ (2) BIOL 24200

___ (3) BIOL 30100
___ (3) BIOL 30200

___ (4) CHM 11500*
___ (4) CHM 11600
___ (3) CHM 25500
___ (1) CHM 25501
___ (3) CHM 25600
___ (1) CHM 25601

___ (3) AGRY 32000 anc ___ (1) AGRY 32100

Select minimum of 6 credit hours
___ (3) FN 33000
___ (2) FN 53000
___ (4) FN or FS 45300
___ (3) FN 53400
___ (4) FN 52000
___ (2) FN 58000

*CHM 10000 may be taken as preparation for CHM 11500 and used as an elective

(74-82 hrs)

ELECTIVES (see below for suggestions)
___ ( )
___ ( )
___ ( )
___ ( )
___ ( )
___ ( )

(23-36 hrs)

Some suggestions for general electives are: CSR 34200; PHIL 11100, 27000; Liberal Arts 40000 or 50000 level courses

Some suggestions for Life Sciences elective: ANSC 51100; BCHM 22100, 32200, 56500; BMS 52000, 52100; BIOL 22100, Biology 30000, 40000, or 50000 level courses; CHM 22400; FS 34100

130 semester hours required for a 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 (20-25 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 selective: FN 42400, Communication Techniques in F&N or (3) AD, BAND, MUS or THTR if FN 42400 is not selected

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 requirement: 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 20500, Food Science I.

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 or (3) MA 22300 Introductory Analysis I and (3) MA 22400 Introductory Analysis II
(3) STAT 30100 Elementary Statistical Methods 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 requirement: BIOL 30100, Human Design - Anatomy & Physiology.

Oral and Written Communication: CFS graduates are knowledgeable about and effectively apply oral and written communication skills in a variety of settings.
(3) COM ___ Communication Elective
(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. Select two of the following:
(3) POL ___ Political Science
(3) PSY 12000 Elementary Psychology
(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 (74-82 credit hours)
(3) BCHM 56100 General Biochemistry I and
(3) BCHM 56200 General Biochemistry II or
(3) BCHM 30700 Biochemistry and
(1) BCHM 30900 Biochemistry Laboratory or
(1) BCHM 30900 Biochemistry Laboratory and
(3) CHM 33000 Principles of Biochemistry
(3) BIOL 13100 Biology II: Development, Structure, & Function of Organisms and
(2) BIOL 13500 First Year Biology Laboratory and
(3) BIOL 23100 Biology III: Cell Structure And Function and
(2) BIOL 23200 Laboratory In Biology III: Cell Structure And Function or
(4) BIOL 11000 Fundamentals of Biology I and
(4) BIOL 11100 Fundamentals of Biology II
(3) BIOL 24100 Biology IV: Genetics & Molecular Biology and
(2) BIOL 24200  Biology IV: Genetics & Molecular Biology Lab or
(3) AGRY 32000  Genetics and
(1) AGRY 32100  Genetics Laboratory

(3) BIOL 30100  Human Design: Anatomy and Physiology
(3) BIOL 30200  Human Design: Anatomy and Physiology
(4) CHM 11500*  General Chemistry  *CHM 100 may be taken as preparation for CHM 115 and used as an elective.
(4) CHM 11600  General Chemistry
(3) CHM 25500  Organic Chemistry
(1) CHM 25501  Organic Chemistry Laboratory
(3) CHM 25600  Organic Chemistry
(1) CHM 25601  Organic Chemistry Laboratory
(1) FN 10500  Nutrition in the 21st Century (Prerequisite: FN majors only)
(3) FN 20500  Food Science I (Prerequisite: CHM 11200. Credit not given for both FN 20200 and 20500.)
(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.)
(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, BCHM 56100, 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)
(1) FN 49500  Undergraduate Seminar in Foods and Nutrition (Prerequisite: FN 43800) or
(3) FN 42400  Communication Techniques in Foods and Nutrition (Prerequisite: FN 33000)
(3) FN ___ Research Experience (honors project, internship, independent research project) or
(4) FN 45300  Food Chemistry (Prerequisite: CHM 25600 or CHM 25700) or
(4) FS 45300  Food Chemistry

(3) Life Sciences Elec  Life Sciences Elective
(4) PHYS 22000  General Physics
(4) PHYS 22100  General Physics

Select minimum of 6 credit hours from the following:
(3) FN 33000  Diet Selection and Planning (Prerequisite: FN 20500 and 31500)
(4) FN or FS 45300  Food Chemistry (Prerequisite: CHM 25600 or CHM 25700)
(4) FN 52000  Medical Nutrition Therapy (Prerequisite: FN 33000, 43600, and 43800)
(2) FN 53000  Public Health Nutrition (Prerequisite: FN 33000)
(3) FN 53400  Human Sensory Systems & Food Evaluation (Prerequisite: STAT 30100)
(2) FN 58000  Geriatric Nutrition (Prerequisite: FN 43800)

ELECTIVES (23-36 credit hours)
Some suggestions for general electives are: CSR 34200; PHIL 11100, 27000; Liberal Arts 40000 or 50000 level courses
Some suggestions for Life Sciences elective: ANSC 51100; BCHM 22100, 32200, 56500; BMS 52000, 52100; BIOL 22100, Biology 30000, 40000, or 50000 level courses; CHM 22400; FS 34100

SUGGESTED PLAN OF STUDY  
Nutrition Science Major

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<th>Semester</th>
<th>CHM 11500 (4)</th>
<th>ENGL 10600 (4)</th>
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<th>MA 22300 (3)</th>
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<td>PHYS 22100 (4)</td>
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<td>STAT 30100 or 50300 (3)</td>
<td>BCHM 30700 or CHM 33300 (3) and BCHM 30900 (1) or BCHM 56100 (3)</td>
<td>BIOL 30100 (3)</td>
<td>Aesthetics (3)</td>
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<td>FN 43700 (3)</td>
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<td>FN 43800 (3)</td>
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Note: This is only a suggested plan of study. Student’s actual schedule may vary depending on course availability, sequencing, previous coursework, etc.

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