MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SAFETY AND NUTRITION CONCENTRATION

The Food Safety and Nutrition concentration blends a strong science base with courses in food science, food safety, food microbiology, and nutrition. The curriculum prepares students for employment in the food industry or in government in such areas as quality assurance, product development, research, food inspection, sensory evaluation, and consumer education. The concentration also provides an excellent background for a graduate program. Students in the concentration are encouraged to participate in the Interdisciplinary Minor in Food Science/Safety to further their understanding of the continuum of responsibility shared through the food system in ensuring that food is safe and healthful. By addition of several elective courses, students can also meet ACEND (http://www.eatrightacend.org/ACEND) course requirements.

Requirements

Effective Spring 2016

**Freshman**

<table>
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<tr>
<th>AUCC</th>
<th>Credits</th>
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Select one group from the following:

**Group A:**
- BZ 110  Principles of Animal Biology (GT-SC2)  3A
- BZ 111  Animal Biology Laboratory (GT-SC1)  3A

**Group B:**
- LIFE 102  Attributes of Living Systems (GT-SC1)  3A

Select one group from the following:  5-8

**Group A:**
- CHEM 107  Fundamentals of Chemistry (GT-SC2)  3A
- CHEM 108  Fundamentals of Chemistry Laboratory (GT-SC1)  3A

**Group B:**
- CHEM 111  General Chemistry I (GT-SC2)  3A
- CHEM 112  General Chemistry Lab I (GT-SC1)  3A
- CHEM 113  General Chemistry II

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<tr>
<td>CO 150</td>
<td>College Composition (GT-CO2)  1A</td>
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<tr>
<td>FSHN 125 or 150</td>
<td>Food and Nutrition in Health Survey of Human Nutrition  2-3</td>
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<td>FTEC 110</td>
<td>Food-From Farm to Table  3</td>
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<td>MATH 117</td>
<td>College Algebra in Context I (GT-MA1)  1B</td>
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<td>MATH 118</td>
<td>College Algebra in Context II (GT-MA1)  1B</td>
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<td>MATH 124</td>
<td>Logarithmic and Exponential Functions (GT-MA1)  1B</td>
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<tr>
<td>SOC 100</td>
<td>General Sociology (GT-SS3)  3C</td>
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**Total Credits**  29-33

**Sophomore**

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<td>BMS 300</td>
<td>Principles of Human Physiology  4</td>
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Select one course from the following:  3

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<td>CO 300</td>
<td>Writing Arguments (GT-CO3)  2</td>
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<td>CO 301B</td>
<td>Writing in the Disciplines: Sciences (GT-CO3)  2</td>
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<tr>
<td>CO 301C</td>
<td>Writing in the Disciplines: Social Sciences (GT-CO3)  2</td>
</tr>
<tr>
<td>JTC 300</td>
<td>Professional and Technical Communication (GT-CO3)  2</td>
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<tr>
<td>CHEM 245</td>
<td>Fundamentals of Organic Chemistry  4</td>
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<td>CHEM 246</td>
<td>Fundamentals of Organic Chemistry Laboratory  1</td>
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<tr>
<td>BUS 150 or CS 110</td>
<td>Business Computing Concepts and Applications Personal Computing  3-4</td>
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<td>FSHN 300</td>
<td>Food Principles and Applications  3</td>
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# Major in Nutrition and Food Science, Food Safety and Nutrition Concentration

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<tbody>
<tr>
<td>FSHN 301</td>
<td>Food Principles and Applications Laboratory</td>
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<tr>
<td>SPCM 200</td>
<td>Public Speaking</td>
<td>3</td>
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<td>Foundations and Perspectives(^1)</td>
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<td>6</td>
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**Junior**

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<tr>
<td>FSHN 350</td>
<td>Human Nutrition</td>
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<td>FTEC 447</td>
<td>Food Chemistry</td>
<td>4B</td>
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<tr>
<td>LIFE 205</td>
<td>Microbial Biology</td>
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<td>LIFE 206</td>
<td>Microbial Biology Laboratory</td>
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**Senior**

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<th>Code</th>
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<tr>
<td>FTEC 400</td>
<td>Food Safety</td>
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<tr>
<td>FTEC 430</td>
<td>Sensory Evaluation of Fermented Products</td>
<td>4A</td>
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<tr>
<td>FTEC 460</td>
<td>Brewing Science and Technology</td>
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<tr>
<td>FTEC 492</td>
<td>Seminar: Fermentation Science and Food Safety</td>
<td>4C</td>
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<tr>
<td>MIP 334</td>
<td>Food Microbiology</td>
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<td>MIP 335</td>
<td>Food Microbiology Laboratory</td>
<td>2</td>
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<tr>
<td>STAT 201 or 204</td>
<td>General Statistics</td>
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<td>Electives(^2)</td>
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**Advanced Courses**

Select a minimum of 12 credits from the following:

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<tr>
<td>ACT 205</td>
<td>Fundamentals of Accounting</td>
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<tr>
<td>ANEQ 360</td>
<td>Principles of Meat Science</td>
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<tr>
<td>ANEQ 460</td>
<td>Meat Safety</td>
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<tr>
<td>BC 351</td>
<td>Principles of Biochemistry</td>
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<td>BTEC 306/Biom 306</td>
<td>Bioprocess Engineering</td>
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<td>ERHS 220</td>
<td>Environmental Health</td>
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<td>ERHS 332</td>
<td>Principles of Epidemiology</td>
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<td>MATH 125</td>
<td>Numerical Trigonometry (GT-MA1)</td>
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<td>MATH 126</td>
<td>Analytic Trigonometry (GT-MA1)</td>
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<td>MATH 141</td>
<td>Calculus in Management Sciences (GT-MA1)</td>
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<td>or MATH 155</td>
<td>Calculus for Biological Scientists I (GT-MA1)</td>
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<td>MGT 305</td>
<td>Fundamentals of Management</td>
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<td>PH 121</td>
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<td>RRM 330</td>
<td>Alcohol Beverage Control and Management</td>
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<td>RRM 400</td>
<td>Food and Society</td>
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<td>SOCR 330</td>
<td>Principles of Genetics</td>
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<tr>
<td>SOCR 430</td>
<td>Applications of Plant Biotechnology</td>
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\(^1\) Select one course each from the list in category 3D, and 3E and two courses from category 3B of the All-University Core Curriculum (AUCC).
Select enough elective credits to bring the program to a minimum of 120 credits, of which at least 42 must be upper-division (300- to 400-level).

## Major Completion Map

### Freshman

#### Semester 1

<table>
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<tr>
<th>Credits</th>
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Select one group from the following:

**Group A:**
- BZ 110 Principles of Animal Biology (GT-SC2)
- BZ 111 Animal Biology Laboratory (GT-SC1)

**Group B:**
- LIFE 102 Attributes of Living Systems (GT-SC1)

Select one course from the following:

- FSHN 125 Food and Nutrition in Health
- FSHN 150 Survey of Human Nutrition
- MATH 117 College Algebra in Context I (GT-MA1)
- MATH 118 College Algebra in Context II (GT-MA1)
- MATH 124 Logarithmic and Exponential Functions (GT-MA1)

**Foundations and Perspectives**

If taking CHEM 111, CHEM 112, CHEM 113 sequence

<table>
<thead>
<tr>
<th>Credits</th>
<th>Critical</th>
<th>Recommended</th>
<th>AUCC</th>
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<tbody>
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#### Semester 2

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Select one group from the following:

**Group A:**
- CHEM 107 Fundamentals of Chemistry (GT-SC2)
- CHEM 108 Fundamentals of Chemistry Laboratory (GT-SC1)

**Group B:**
- CHEM 113 General Chemistry II
- FTEC 110 Food-From Farm to Table
- SOC 100 General Sociology (GT-SS3)

Total Credits: 14

#### Sophomore

#### Semester 3

<table>
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<td>3-4</td>
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Select one course from the following:

- BUS 150 Business Computing Concepts and Applications
- CS 110 Personal Computing
- CHEM 245 Fundamentals of Organic Chemistry
- CHEM 246 Fundamentals of Organic Chemistry Laboratory
- FSHN 300 Food Principles and Applications
- FSHN 301 Food Principles and Applications Laboratory

**Foundations and Perspectives**

Total Credits: 16

#### Semester 4

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Select one course from the following:

- CO 300 Writing Arguments (GT-CO3)
- CO 301B Writing in the Disciplines: Sciences (GT-CO3)
- CO 301C Writing in the Disciplines: Social Sciences (GT-CO3)

Select one course from the following:

- CO 300 Writing Arguments (GT-CO3)
- CO 301B Writing in the Disciplines: Sciences (GT-CO3)
- CO 301C Writing in the Disciplines: Social Sciences (GT-CO3)

Total Credits: 3
<table>
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<table>
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<td>SPCM 200</td>
<td>Public Speaking</td>
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<td>3B, 3D, 3E</td>
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**Total Credits: 13**

**Junior**

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<td>X</td>
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<tr>
<td>Advanced Courses (See List on Concentration Requirements Tab)</td>
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**Total Credits: 13**

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<td>4B</td>
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<td>LIFE 205</td>
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<td>3</td>
</tr>
<tr>
<td>LIFE 206</td>
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<tr>
<td>Advanced Courses (See List on Concentration Requirements Tab)</td>
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<td>Elective</td>
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**Total Credits: 13**

**Senior**

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<tr>
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<td>MIP 334</td>
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**Total Credits: 14**

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<td>FTEC 492</td>
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<tr>
<td>Electives</td>
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The benchmark courses for the 8th semester are the remaining courses in the entire program of study.

**Total Credits: 17**

**Program Total Credits: 120**