

# MAJOR IN NUTRITION AND FOOD SCIENCE, DIETETICS AND NUTRITION MANAGEMENT CONCENTRATION, CHILDHOOD NUTRITION OPTION

## Major Completion Map

### Freshman

Semester 1		Critical	Recommended	AUCC	Credits
FSHN 150	Survey of Human Nutrition	X			3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
MATH 118	College Algebra in Context II (GT-MA1)	X		1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	X		1B	1
PSY 100	General Psychology (GT-SS3)			3C	3
Select one course from the following:					3-4
BUS 150	Business Computing Concepts and Applications				
CS 110	Personal Computing				
Select one group from the following:					4
Group A:					
BZ 110	Principles of Animal Biology (GT-SC2)	X		3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	X		3A	
Group B:					
LIFE 102	Attributes of Living Systems (GT-SC1)	X		3A	
If taking CHEM 111, CHEM 112, CHEM 113 sequence					5
CHEM 111	General Chemistry I (GT-SC2)	X		3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	X		3A	
<b>Total Credits</b>					<b>16-17</b>

Semester 2		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
SOC 100	Introduction to Sociology (GT-SS3)			3C	3
Select one group from the following:					3-5
Group A:					
CHEM 107	Fundamentals of Chemistry (GT-SC2)	X		3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	X		3A	
Group B:					
CHEM 113	General Chemistry II	X			
Diversity, Equity, and Inclusion ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion</a> )				1C	3
<b>Total Credits</b>					<b>14</b>

### Sophomore

Semester 3		Critical	Recommended	AUCC	Credits
CHEM 245	Fundamentals of Organic Chemistry	X			4
CHEM 246	Fundamentals of Organic Chemistry Laboratory	X			1
FSHN 300	Food Principles and Applications		X		3
FSHN 301	Food Principles and Applications Laboratory		X		2

OT 215	Medical Terminology				1
Foundations and Perspectives ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives</a> )				3B, 3D	6
<b>Total Credits</b>					<b>17</b>
<b>Semester 4</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
BMS 300	Principles of Human Physiology	X			4
BMS 302	Laboratory in Principles of Physiology	X			2
SPCM 200	Public Speaking				3
Select one course from the following:					3
STAT 201	General Statistics (GT-MA1)			1B	
STAT 204	Statistics With Business Applications (GT-MA1)			1B	
Foundations and Perspectives ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives</a> )				3B, 3D	3
<b>Total Credits</b>					<b>15</b>
<b>Junior</b>					
<b>Semester 5</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
BC 351	Principles of Biochemistry		X		4
FSHN 350	Human Nutrition	X		4C	3
RRM 310	Food Service Systems-Operations	X			3
Select one course from the following:					3
CO 300	Writing Arguments (GT-CO3)			2	
CO 301B	Writing in the Disciplines: Sciences (GT-CO3)			2	
CO 301C	Writing in the Disciplines: Social Sciences (GT-CO3)			2	
JTC 300	Strategic Writing and Communication (GT-CO3)			2	
PSY 100 must be completed by the end of Semester 5.		X			
<b>Total Credits</b>					<b>13</b>
<b>Semester 6</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
FSHN 360	Nutrition Assessment	X			2
HDFS 310	Infant and Child Development in Context				3
LIFE 205	Microbial Biology		X		3
LIFE 206	Microbial Biology Laboratory		X		2
MGT 305	Fundamentals of Management				3
RRM 311	Food Service Systems-Production and Purchasing				3
<b>Total Credits</b>					<b>16</b>
<b>Senior</b>					
<b>Semester 7</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
FSHN 450	Medical Nutrition Therapy	X		4B	5
FSHN 451	Community Nutrition	X		4A	3
FSHN 459	Nutrition in the Life Cycle	X			3
HDFS 311	Adolescent/Early Adult Development in Context				3
BC 351 must be completed by the end of Semester 7.		X			
<b>Total Credits</b>					<b>14</b>
<b>Semester 8</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
FSHN 386A	Practicum: Food Service Management	X			2
FSHN 386C	Practicum: School Nutrition	X			3
FSHN 428	Nutrition Teaching and Counseling Techniques	X			3
FSHN 470	Integrative Nutrition and Metabolism	X			3
FSHN 492	Seminar in Dietetics and Nutrition	X		4C	2
Electives		X			0-2

The benchmark courses for the 8th semester are the remaining courses in the entire program of study. X

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<b>Total Credits</b>	<b>13-15</b>
<b>Program Total Credits:</b>	<b>120</b>