

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

Requirements

Effective Fall 2022

Freshman

		AUCC	Credits
CO 150	College Composition (GT-CO2)	1A	3
FSHN 150	Survey of Human Nutrition		3
MATH 117	College Algebra in Context I (GT-MA1)	1B	1
MATH 118	College Algebra in Context II (GT-MA1)	1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	1B	1
PSY 100	General Psychology (GT-SS3)	3C	3
SOC 100	Introduction to Sociology (GT-SS3)	3C	3
Select one group from the following:			4
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		
Select one course from the following:			3-4
BUS 150	Business Computing Concepts and Applications		
CS 110	Personal Computing		
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)		1C	3

Total Credits

30-34

Sophomore

BMS 300	Principles of Human Physiology		4
BMS 302	Laboratory in Principles of Physiology		2
CHEM 245	Fundamentals of Organic Chemistry		4
CHEM 246	Fundamentals of Organic Chemistry Laboratory		1
FSHN 300	Food Principles and Applications		3
FSHN 301	Food Principles and Applications Laboratory		2

2 Major in Nutrition and Food Science, Dietetics and Nutrition Management Concentration, Childhood Nutrition Option

OT 215	Medical Terminology		1
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 (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives) ¹			9
Total Credits			32
Junior			
BC 351	Principles of Biochemistry		4
FSHN 350	Human Nutrition	4C	3
FSHN 360	Nutrition Assessment		2
HDFS 310	Infant and Child Development in Context		3
LIFE 205	Microbial Biology		3
LIFE 206	Microbial Biology Laboratory		2
MGT 305	Fundamentals of Management		3
RRM 310	Food Service Systems-Operations		3
RRM 311	Food Service Systems-Production and Purchasing		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	
Total Credits			29
Senior			
FSHN 386A	Practicum: Food Service Management		2
FSHN 386C	Practicum: School Nutrition		3
FSHN 428	Nutrition Teaching and Counseling Techniques		3
FSHN 450	Medical Nutrition Therapy	4B	5
FSHN 451	Community Nutrition	4A	3
FSHN 459	Nutrition in the Life Cycle		3
FSHN 470	Integrative Nutrition and Metabolism		3
FSHN 492	Seminar in Dietetics and Nutrition	4C	2
HDFS 311	Adolescent/Early Adult Development in Context		3
Electives ²			0-2
Total Credits			27-29
Program Total Credits:			120

¹ Select one course from the lists of courses in category 3D and two courses from category 3B of the All-University Core Curriculum (AUCC), for a total of 12 credits. Only 3 of the 6 credits required for Arts and Humanities may come from intermediate (L*** 200 and L*** 201) foreign language courses.

² 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).