

# MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SYSTEMS CONCENTRATION

## 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 125	Numerical Trigonometry (GT-MA1)			1B	1
PSY 100	General Psychology (GT-SS3)			3C	3
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	

### Total Credits

15-16

Semester 2		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
FTEC 110	Food-From Farm to Table				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 (<http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion>)

1C

3

### Total Credits

15-17

### 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
Select one course from the following:					3
AGRI 116/ IE 116	Plants and Civilizations (GT-SS3)			1C	
GES 101	Foundations of Environmental Sustainability				
SOC 324	Food Justice				

Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )		X	3B	3	
<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
Historical Perspectives ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives</a> )				3D	3
Elective					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
FTEC 400	Food Safety				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	
Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )				3B	3
Elective					0-3
<b>Total Credits</b>				<b>13-16</b>	
<b>Semester 6</b>					
		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
FSHN 350	Human Nutrition				3
LIFE 205	Microbial Biology		X		3
LIFE 206	Microbial Biology Laboratory		X		2
RRM 400	Food and Society				3
Select one course from the following:					3
STAT 201	General Statistics (GT-MA1)			1B	
STAT 204	Statistics With Business Applications (GT-MA1)			1B	
<b>Total Credits</b>				<b>14</b>	
<b>Senior</b>					
<b>Semester 7</b>					
		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
FSHN 386A	Practicum: Food Service Management				2
FSHN 450	Medical Nutrition Therapy				5
FSHN 451	Community Nutrition				3
FSHN 455	Food Systems--Impact on Health/Food Security	X		4B	2
FSHN 459	Nutrition in the Life Cycle			4A	3
<b>Total Credits</b>				<b>15</b>	
<b>Semester 8</b>					
		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
FSHN 360	Nutrition Assessment	X			2
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
Elective		X			3
The benchmark courses for the 8th semester are the remaining courses in the entire program of study.		X			
<b>Total Credits</b>				<b>13</b>	
<b>Program Total Credits:</b>				<b>120</b>	