

MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SYSTEMS CONCENTRATION

Requirements

Effective Fall 2022

Freshman

| | | AUCC | Credits |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|------|---------|
| CO 150 | College Composition (GT-CO2) | 1A | 3 |
| FSHN 150 | Survey of Human Nutrition | | 3 |
| FTEC 110 | Food-From Farm to Table | | 3 |
| MATH 117 | College Algebra in Context I (GT-MA1) | 1B | 1 |
| MATH 118 | College Algebra in Context II (GT-MA1) | 1B | 1 |
| MATH 125 | Numerical Trigonometry (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 | | |
| Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion) | | 1C | 3 |

Total Credits

30-33

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 |
| OT 215 | Medical Terminology | | 1 |
| SPCM 200 | Public Speaking | | 3 |
| 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 | | |

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| Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities) | 3B | 3 |
| Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives) | 3D | 3 |
| Elective | | 3 |
| Total Credits | | 32 |
| Junior | | |
| BC 351 | Principles of Biochemistry | 4 |
| FSHN 350 | Human Nutrition | 3 |
| FTEC 400 | Food Safety | 3 |
| LIFE 205 | Microbial Biology | 3 |
| LIFE 206 | Microbial Biology Laboratory | 2 |
| RRM 400 | Food and Society | 3 |
| STAT 201 or 204 | General Statistics (GT-MA1) | 1B 3 |
| | Statistics With Business Applications (GT-MA1) | |
| 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 (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities) | 3B | 3 |
| Elective | | 0-3 |
| Total Credits | | 27-30 |
| Senior | | |
| FSHN 360 | Nutrition Assessment | 2 |
| FSHN 386A | Practicum: Food Service Management | 2 |
| FSHN 428 | Nutrition Teaching and Counseling Techniques | 3 |
| FSHN 450 | Medical Nutrition Therapy | 5 |
| FSHN 451 | Community Nutrition | 3 |
| FSHN 455 | Food Systems–Impact on Health/Food Security | 4B 2 |
| FSHN 459 | Nutrition in the Life Cycle | 4A 3 |
| FSHN 470 | Integrative Nutrition and Metabolism | 3 |
| FSHN 492 | Seminar in Dietetics and Nutrition | 4C 2 |
| Elective ¹ | | 3 |
| Total Credits | | 28 |
| Program Total Credits: | | 120 |

¹ 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).