

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

Major Completion Map

Freshman

Semester 1		Critical	Recommended	AUCC	Credits
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
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	
Select one course from the following:					2-3
FSHN 125	Food and Nutrition in Health	X			
FSHN 150	Survey of Human Nutrition	X			
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	
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)				1C	3

Total Credits

12-18

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			
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D	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
Select one course from the following:					3-4
BUS 150	Business Computing Concepts and Applications				
CS 110	Personal Computing				

Foundations and Perspectives (<http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives>) 3B, 3D 3

Total Credits					16-17
Semester 4		Critical	Recommended	AUCC	Credits
BMS 300	Principles of Human Physiology	X			4
FTEC 210	Science of Food Fermentation				3
SPCM 200	Public Speaking				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	
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D	3

Total Credits					16
Junior					
Semester 5		Critical	Recommended	AUCC	Credits
FSHN 350	Human Nutrition	X			3
Upper-Division FSHN/RRM courses					9
Advanced Courses (See List on Concentration Requirements Tab)					4

Total Credits					16
Semester 6		Critical	Recommended	AUCC	Credits
FTEC 447	Food Chemistry	X		4B	2
LIFE 205	Microbial Biology	X			3
LIFE 206	Microbial Biology Laboratory	X			2
Advanced Courses (See List on Concentration Requirements Tab)					4
Elective					3

Total Credits					14
Senior					
Semester 7		Critical	Recommended	AUCC	Credits
FTEC 400	Food Safety	X			3
MIP 334	Food Microbiology				3
MIP 335	Food Microbiology Laboratory				2
Advanced Courses (See List on Concentration Requirements Tab)					4

Total Credits					12
Semester 8		Critical	Recommended	AUCC	Credits
FTEC 430	Sensory Evaluation of Food Products	X		4A	2
FTEC 492	Seminar: Fermentation Science and Food Safety	X		4C	2
Select one course from the following:					3
STAT 201	General Statistics (GT-MA1)	X		1B	
STAT 204	Statistics With Business Applications (GT-MA1)	X		1B	
Upper-Division FSHN/RRM Course					3
Electives					2-7
The benchmark courses for the 8th semester are the remaining courses in the entire program of study.					

Total Credits					12-17
Program Total Credits:					120