

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

## Requirements

### Effective Fall 2022

#### Freshman

		AUCC	Credits
CO 150	College Composition (GT-CO2)	1A	3
FSHN 125 or 150	Food and Nutrition in Health Survey of Human Nutrition		2-3
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 124	Logarithmic and Exponential Functions (GT-MA1)	1B	1
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 ( <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
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> ) <sup>1</sup>		3B, 3D	3

#### Total Credits

**29-33**

#### Sophomore

BMS 300	Principles of Human Physiology	4
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
FTEC 210	Science of Food Fermentation	3
SPCM 200	Public Speaking	3
Select one course from the following:		3-4
BUS 150	Business Computing Concepts and Applications	
CS 110	Personal Computing	

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 ( <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> ) <sup>1</sup>		3B, 3D	6
<b>Total Credits</b>			<b>32-33</b>
<b>Junior</b>			
FSHN 350	Human Nutrition		3
FTEC 447	Food Chemistry	4B	2
LIFE 205	Microbial Biology		3
LIFE 206	Microbial Biology Laboratory		2
Upper-Division FSHN/RRM courses			9
Advanced Courses (see list below)			8
Electives			3
<b>Total Credits</b>			<b>30</b>
<b>Senior</b>			
FTEC 400	Food Safety		3
FTEC 430	Sensory Evaluation of Food Products	4A	2
FTEC 492	Seminar: Fermentation Science and Food Safety	4C	2
MIP 334	Food Microbiology		3
MIP 335	Food Microbiology Laboratory		2
Select one course from the following:			3
STAT 201	General Statistics (GT-MA1)	1B	
STAT 204	Statistics With Business Applications (GT-MA1)	1B	
Upper-Division FSHN/RRM courses			3
Advanced Courses (see list below)			4
Electives <sup>2</sup>			2-7
<b>Total Credits</b>			<b>24-29</b>
<b>Program Total Credits:</b>			<b>120</b>

## Advanced Courses

Code	Title	Credits
Select a minimum of 12 credits from the following:		
ACT 205	Fundamentals of Accounting	3
ANEQ 360	Principles of Meat Science	3
ANEQ 460	Meat Safety	2
BC 351	Principles of Biochemistry	4
BTEC 306/BIOM 306	Bioprocess Engineering	4
ERHS 220	Environmental Health	3
ERHS 332	Principles of Epidemiology	3
MATH 125	Numerical Trigonometry (GT-MA1)	1
MATH 126	Analytic Trigonometry (GT-MA1)	1
MATH 141	Calculus in Management Sciences (GT-MA1)	3
or MATH 155	Calculus for Biological Scientists I (GT-MA1)	
MGT 305	Fundamentals of Management	3
PH 121	General Physics I (GT-SC1)	5
RRM 330	Alcohol Beverage Control and Management	2

RRM 400	Food and Society	3
SOCR 330	Principles of Genetics	3

<sup>1</sup> Select one course from the list in category 3D and two courses from category 3B of the All-University Core Curriculum (AUCC).

<sup>2</sup> 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).