

Dale Bumpers College of Agricultural, Food & Life Sciences
EIGHT-SEMESTER DEGREE COMPLETION PROGRAM
B.S.H.E.S. – Food, Human Nutrition and Hospitality (FHNH) – General Foods and Nutrition (GFNU)
2010-2011

FHNH Requirements: 6-15 hours Communication; 3 hours History; 3 hours Mathematics and Computers; 27 hours Physical and Biological Sciences; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 37 hours departmental requirements; 25 hours additional requirements; 19-21 hours general electives.

Bold – Course meets University Core

Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1		Spring Semester Year 1	
Course	Hours	Course	Hours
CHEM 1103/1101L Chemistry I and lab	4	CHEM 1123/1121L Chemistry II and lab (Pre CHEM 1103/1101L)	4
MATH 1203 College Algebra OR higher level math	3	ENGL 1023 Comp II (Pre-ENGL 1013) – unless exempt	3
HESC 1501 Orientation to HESC	1	BIOL 1543/1541L Principles of Biology and lab	4
HESC 1213 Nutrition in Health	3	COMM 1313 Fundamentals of Communication	3
ENGL 1013 Composition I – unless exempt	3	PEAC OR DEAC	1
PEAC OR DEAC	1		
Total Semester Hours	15	Total Semester Hours	15
Fall Semester Year 2		Spring Semester Year 2	
Course	Hours	Course	Hours
ANSC 3032 Animal Physiology I (Pre-BIOL 1543/1541L and CHEM 1123/1121L OR CHEM 1074/1071L) OR BIOL 2213/2211L Human Physiology (Pre-CHEM 1123/1021L and MATH 1203) OR BIOL 2443/2441L Human Anatomy	2-4	CHEM 2613/2611L Organic Physiological Chemistry and lab (Pre-CHEM 1123/1121L OR CHEM 1074/1071L)	4
HESC 2112/2111L Foods I (Pre-CHEM 1074/1071L OR CHEM 1103/1101L)	3	ANSC 3042 Animal Physiology II (Pre-ANSC 3032) OR BIOL 2213/2211L Human Physiology (CHEM 1123/1121L and MATH 1203) OR BIOL 2243/2441L Human Anatomy	2-4
HESC 2413 Family Relations (Pre HESC 1501)	3	HESC 2203 Nutrition for Exercise/Sport (Pre-HESC 1213)	3
HESC 1201 Introduction to Dietetics and Nutrition AND/OR HESC 1603 Introduction to Hospitality Management	1 or 3	PSYC 2003 General Psychology	3
Fine Arts/Humanities Core Elective	3	History Core Elective	3
General Elective	3	ENGL 2003 Advanced Composition OR Exemption elective	3
Total Semester Hours	15-19	Total Semester Hours	18-20
Fall Semester Year 3		Spring Semester Year 3	
Course	Hours	Course	Hours
CHEM 3813 Introduction to Biochemistry (Pre-CHEM 3613/3611L OR CHEM 3713/3712L OR CHEM 2613/2611L)	3	HESC 3203 Nutrition for Health Professionals & Educators (Pre-HESC 1213; Pre or Co-CHEM 2613/2611L)	3
HESC 3213 Dietetic and Nutrition Practice (Pre-HESC 1213; Pre/Co-HESC 2112/2111L)	3	HESC 4103 Experimental Foods with lab (Pre-HESC 2112/2111L & CHEM 1123/1121L OR CHEM 1074/1071L)	3
HESC 3653 Food Systems Management (Pre-HESC 1213)	3	HESC 4243 Community Nutrition (Pre-HESC 1213)	3
Fine Arts/Humanities Core Elective	3	ENGL 3053 Technical and Report Writing OR JOUR 3123 Feature Writing (Pre-JOUR 2013) OR AGED 3142/3141L Ag Communication	3
HESC 2603 Food Service Purchasing (HESC 1603 or 1201)	3	Social Science Core Elective	3
Total Semester Hours	15	Total Semester Hours	15
Fall Semester Year 4		Spring Semester Year 4	
Course	Hours	Course	Hours
HESC 4213 Advanced Nutrition (Pre-CHEM 3813 & HESC 3203)	3	HESC 425V Food and Nutrition Seminar	1
HESC 4223 Nutrition During Life Cycle (Pre-HESC 1213 and BIOL 2213/2211L OR ANSC/ POSC 3032 and ANSC/POSC 3042) OR (CHEM 1074/1071L and BIOL 1543/1541L)	3	General Electives	7-13
HESC 3604 Food Preparation for the Hospitality Industry with lab (Pre-HESC 1213 & HESC 2112/2111L, HESC 2603)	4		
BIOL 2013/2011L Microbiology (Pre-BIOL 1543/1541L & 2 semesters of general chemistry)	4		
General Elective	3		
Total Semester Hours	17	Total Semester Hours	8-14
TOTAL HOURS		124	