

Dale Bumpers College of Agricultural, Food & Life Sciences
EIGHT-SEMESTER DEGREE COMPLETION PROGRAM
B.S.H.E.S. – Human Nutrition and Hospitality Innovation (HNHI) – General Foods and Nutrition (GFNU)
2017-2018

GFNU Requirements: 6-12 hours Communication; 3 hours History; 3 hours Mathematics; 23-27 hours Physical and Biological Sciences; 2 hours Physical Education; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 35-37 hours departmental requirements; 17-30 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 University Chemistry I w/ lab | 4 | ENGL 1023 - Composition II (Pre- ENGL 1013) [unless exempt] | 3 |
| NUTR 1213 Fundamentals of Nutrition | 3 | PEAC or DEAC | 2 |
| HESC 1501 Issues & Trends in HESC | 1 | COMM 1313 Fundamentals of Communication | 3 |
| NUTR 1201 Introduction to the Dietetic Profession | 1 | CHEM 1123/1121L University Chemistry II w/ lab | 4 |
| MATH 1203 – College Algebra or higher | 3 | History Core Elective | 3 |
| ENGL 1013 - Composition I [unless exempt] | 3 | | |
| Total Semester Hours | 15 | Total Semester Hours | 16 |
| Fall Semester Year 2 | | Spring Semester Year 2 | |
| Course | Hours | Course | Hours |
| BIOL 2213/2211L Human Physiology w/ lab or ANSC 3032 Animal Physiology I or BIOL 2443/2441L Human Anatomy w/ lab | 2-4 | ANSC 3042 Animal Physiology II or BIOL 2213/2211L Human Physiology w/ lab or BIOL 2443/2441L Human Anatomy w/ lab | 2-4 |
| NUTR 2112/2111L Principles of Food (Pre-CHEM 10734/1071L or CHEM 1103/1101L) | 3 | CHEM 2613/2611L Organic Physiological Chemistry w/ lab | 4 |
| Fine Arts Core Elective (a) | 3 | PSYC 2003 General Psychology | 3 |
| General Electives | 3 | NUTR 2203 Sports Nutrition (Pre- NUTR 1213) | 3 |
| HDFS 2413 Family Relations | 3 | | |
| Total Semester Hours | 14-16 | Total Semester Hours | 12-14 |
| Fall Semester Year 3 | | Spring Semester Year 3 | |
| Course | Hours | Course | Hours |
| HOSP 3653 Food Systems Management | 3 | Social Science Core Elective | 3 |
| NUTR 3213 Communication in Nutrition and Dietetics | 3 | JOUR 3123 Feature Writing or AGED 3143 Communicating Agriculture to the Public | 3 |
| Humanities Core Elective (b) | 3 | ENGL 3053 Technical & Report Writing (Pre- ENGL 1013) | 3 |
| HOSP 2603 Purchasing & Cost Control | 3 | General Electives | 3 |
| CHEM 3813 Elements of Biochemistry | 3 | NUTR 3203 Human Nutrition | 3 |
| Total Semester Hours | 15 | Total Semester Hours | 15 |
| Fall Semester Year 4 | | Spring Semester Year 4 | |
| Course | Hours | Course | Hours |
| BIOL 2013/2011L General Microbiology w/ lab | 4 | General Electives | 8-14 |
| General Electives | 3 | | |
| NUTR 4213 Advanced Nutrition | 3 | | |
| NUTR 4223 Life Cycle Nutrition | 3 | | |
| HOSP 3603 Menu, Layout & Food Preparation | 3 | | |
| Total Semester Hours | 16 | Total Semester Hours | 8-14 |
| | | TOTAL HOURS | 120 |