

SCHOOL OF HUMAN ENVIRONMENTAL SCIENCES
Check Sheet for Food, Nutrition, and Health (FNAH) Curriculum
2018-2019 Catalog

Name _____ ID# _____ Advisor _____

University Requirements

_____ UNIV 1001 University Perspectives

Communications

_____ ENGL 1013 Composition I

_____ ENGL 1023 Composition II

and

_____ ENGL 3053 Technical & Report Writing *or*

_____ AGED 3143 Communicating Agriculture to the Public

and

_____ COMM 1313 Public Speaking

US History or Government

_____ PLSC 2003 American National Government *or*

_____ HIST 2003 History of the American People to 1877 *or*

_____ HIST 2013 History of the American People, 1877 to Present

Mathematics

_____ MATH 1203 College Algebra *or* higher level MATH

_____ STAT 2303 Principles of Statistics

Physical & Biological Sciences

_____ Science Core Elective (4 hours)

and

_____ CHEM 1073 Fundamentals of Chemistry

_____ CHEM 1071L Fundamentals of Chemistry Lab

or

_____ CHEM 1103 University Chemistry I

_____ CHEM 1101L University Chemistry I Lab

Fine Arts & Humanities

Select 3 hours from each category:

_____ Fine Arts (3 hours)

_____ Humanities (3 hours)

Social Sciences

_____ PSYC 2003 General Psychology

_____ HDFS 2413 Family Relations OR HDFS 1403 Life Span Development

_____ Core Social Science Elective

1 hr.

FNAH Core Requirements

_____ NUTR 1213 Fundamentals of Nutrition

_____ HOSP 2611 Food Service Sanitation

_____ NUTR 2113/2111L Principles of Foods w/lab

_____ NUTR 3103/3101L Culinary Nutrition w/lab

_____ NUTR 3213 Nutrition Education & Counseling

_____ NUTR 4001 Food & Nutrition Seminar

_____ NUTR 4103/4101L Research Methods in Nutrition w/lab

_____ NUTR 4223 Life Cycle Nutrition

_____ NUTR 4243 Community Nutrition

_____ NUTR 4303 Cultural Perspectives on Food

_____ NUTR 4403 Recipe Modification

32 hrs.

12 hrs.

3 hrs.

Electives

The following electives will provide an area of focused study for students. Students will discuss with advisor to select courses to complete degree requirements.

Food Service Systems Management

_____ HOSP 2603 Purchasing & Cost Control

_____ NUTR 3603 Quantity Foods

_____ HOSP 3653 Hospitality & Dietetics Mgmt & Human Resources

6 hrs.

Nutrition Research

_____ BIOL 1543/1541L Principles of Biology & Lab

_____ BIOL 2323/2321L General Genetics & Lab

_____ BIOL 2533/2531L Cell Biology & Lab

_____ CHEM 2613/2611L Organic Physiological Chemistry & Lab

_____ CHEM 3813 Biochemistry

_____ NUTR 4213 Advanced Nutrition

_____ BIOL 4703 Mechanisms of Pathogenesis

8 hrs.

Health & Wellness

_____ NUTR 2203 Sports Nutrition

_____ PBHL 1103 Personal Health & Safety

_____ PBHL 2663 Terminology for the Health Professions

_____ PBHL 3202 Health Care & Public Policy

_____ PBHL 3643 Public Health Program Planning

_____ EXSC 3153 Exercise Physiology

6 hrs.

Additional Electives

Students are encouraged to choose a minor in Event Management, Hospitality Management, Agricultural Communications, General Business or Journalism to fulfill required elective hours.

OTHER REQUIREMENTS FOR BSHES DEGREE:

120 total semester hours

36 semester hours in upper division courses

2.00 GPA to graduate

Total Hours Required

120 hrs.