

SCHOOL OF HUMAN ENVIRONMENTAL SCIENCES
Check Sheet for Food, Nutrition, and Health (FNAH) Curriculum
2019-2020 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)

_____ CHEM 1073 Fundamentals of Chemistry

_____ CHEM 1071L Fundamentals of Chemistry Lab

or

_____ CHEM 1103 University Chemistry I

_____ CHEM 1101L University Chemistry I Lab

_____ CHEM 1123 University Chemistry I

_____ CHEM 1121L University Chemistry I Lab

Fine Arts & Humanities

Select at least 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

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 BSHS DEGREE:

120 total semester hours

36 semester hours in upper division courses

2.00 GPA required for degree completion

1 hr.

FNAH Core Requirements

32 hrs.

_____ 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

Electives

43 hrs.

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

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

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

Additional Electives

Total Hours Required

120 hrs.