

SCHOOL OF HUMAN ENVIRONMENTAL SCIENCES

Major in Food, Nutrition, and Health

Check Sheet for Food, Nutrition, and Health (FNAH)

2022-2023

University Requirements: 1 hour¹

- ☐ UNIV 1001 University Perspectives

Communications: 12 hours

- ☐ ENGL 1013 Composition I
☐ ENGL 1023 Composition II
☐ COMM 1313 Public Speaking
☐ ACOM 3143 Communicating Ag to the Public **OR**
☐ ENGL 3053 Technical and Professional Writing

US History or Government: 3 hours

- ☐ HIST 2003 **or** HIST 2013 **or** PLSC 2003

Mathematics: 6 hours

- ☐ MATH 1203 College Algebra or higher
☐ STAT 2303 Principles of Statistics

Physical and Biological Sciences: 8 hours

- ☐ CHEM 1103 University Chemistry I
☐ CHEM 1101L University Chemistry I Lab **AND**
☐ CHEM 1123 University Chemistry II
☐ CHEM 1121L University Chemistry II Lab **OR**
☐ CHEM 1073 Fundamentals of Chemistry
☐ CHEM 1071L Fundamentals of Chemistry Lab **AND**

Choose 4 hours Science Elective:²

Check for completion	Course I. D.:	Course Name:
☐		

Fine Arts/Humanities: 6 hours

Choose 3 hours from Fine Arts and 3 hours from Humanities:²

Check for completion	Course I. D.:	Course Name:
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Social Sciences: 9 hours

- ☐ PSYC 2003 General Psychology
☐ HDFS 2413 Family Relations **OR**
☐ HDFS 1403 Life Span Development

Choose 3 hours from Social Science Core:²

Check for completion	Course I. D.:	Course Name:
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FNAH Major Core: 33 hours

- ☐ NUTR 1213 Fundamentals of Nutrition
☐ HOSP 2611 Food Service Sanitation
☐ NUTR 2113 Principles of Foods
☐ NUTR 2111L Principles of Foods Lab
☐ NUTR 3103 Culinary Nutrition
☐ NUTR 3101L Culinary Nutrition Lab
☐ NUTR 3213 Nutrition Education & Counseling
☐ NUTR 4103 Research Methods in Nutrition
☐ NUTR 4101L Research Methods in Nutrition Lab

- ☐ NUTR 4001 Nutrition Seminar
☐ NUTR 4223 Life Cycle Nutrition
☐ NUTR 4243 Community Nutrition
☐ NUTR 4303 Cultural Perspectives on Foods
☐ NUTR 4403 Recipe Modification
☐ NUTR 4401L Recipe Modification Lab

Electives: 42 hours³

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 Management:

- ☐ HOSP 2603 Purchasing & Cost Control
☐ NUTR 3603 Quantity Foods
☐ HOSP 3653 Hospitality, Dietetic Management and Human Resources

Nutrition Research:

- ☐ BIOL 1543 Principles of Biology
☐ BIOL 1541L Principles of Biology Lab
☐ BIOL 2323 General Genetics
☐ BIOL 2321L General Genetics Lab
☐ BIOL 2533 Cell Biology
☐ BIOL 2531L Cell Biology Lab
☐ CHEM 2613 Organic Physiological Chemistry
☐ CHEM 2611L Organic Physiological Chemistry Lab
☐ CHEM 3813 Elements of 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

General Electives:

Check for completion	Course I. D.:	Course Name:
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OTHER REQUIREMENTS FOR A B.S.A. DEGREE

120 Total Hours of which:

40 hours must be 3000/4000 level courses

Minimum GPA of 2.0

¹ UNIV 1001 is required for new freshmen or transfer with less than 24 hours

² See student degree audit for approved course list

³ Students are encouraged to choose a minor in Event Management, Hospitality Management, Agricultural Communications, General Business or Journalism to fulfill required elective hours.