Bachelor of Science in Human Nutrition

Students must meet all University graduation requirements.

I. Required Courses:

Code	Title	Credits
N&D 100	Introduction to Nutrition and Dietetics	1
N&D 240	Fundamentals of Nutrition	3
N&D 240L	Fundamentals of Nutrition Laboratory	1
N&D 250	Current Trends in Nutrition	3
N&D 310	Nutrition Assessment	3
N&D 325	Nutrition Through the Life Cycle	3
N&D 335	World Food Patterns	3
N&D 344	Nutrition Education and Counseling	3
N&D 345	Community Nutrition	3
N&D 348	Sports Nutrition	3
N&D 441	Nutritional Biochemistry	4
N&D 494	Research in Nutrition and Dietetics	1
N&D 497	Supervised Practice in Human Nutrition	4
ENGL 110	College Composition I	3
ENGL 130	Composition II: Writing for Public Audiences	3
COMM 110	Fundamentals of Public Speaking	3
MATH 103	College Algebra	3
PSYC 111	Introduction to Psychology	3
CHEM 121	General Chemistry I *	3
CHEM 121L	General Chemistry I Laboratory *	1
CHEM 122	General Chemistry II *	3
CHEM 122L	General Chemistry II Laboratory *	1
CHEM 340	Survey of Organic Chemistry *	4
CHEM 340L	Survey of Organic Chemistry Laboratory	1
BIMD 220	Human Anatomy Physiology I	3
BIMD 220L	Human Anatomy Physiology I Lab	1
BIMD 221	Human Anatomy Physiology II	3
BIMD 221L	Human Anatomy Physiology II Lab	1
SOC 326	Sociological Statistics	3
or PSYC 241	Statistics for the Behavioral Sciences	
Total Credits		**74**

* CHEM 115 Introductory Chemistry, CHEM 115L Introductory Chemistry Laboratory and CHEM 116 Introduction to Organic and Biochemistry, CHEM 116L Introduction to Organic and Biochemistry Laboratory may be substituted for CHEM 121 General Chemistry I, CHEM 121L General Chemistry I Laboratory, CHEM 122 General Chemistry II, CHEM 122L General Chemistry II Laboratory, CHEM 340 Survey of Organic Chemistry, and CHEM 340L Survey of Organic Chemistry Laboratory.

II. Choice of either Option A or Option B.

Option A Health Promotion: Choose a minimum of four courses

Code	Title	Credits
N&D 220	Foodservice Safety and Sanitation	1
N&D 260	Principles of Foods and Food Science	3
N&D 380	Food Service Production and Management	3
MGMT 300	Principles of Management	3
PHE 301	Principles and Foundation of Health Education	3
PHE 307	Methods and Materials of Health Education	3
PHE 240	Personal Wellness	3
T&L 252	Child Development	3
PSYC 250	Developmental Psychology	4
PSYC 355	Adulthood and Aging	3
SOC 352	Aging and Society	3

Option B Sciences: Choose a minimum four courses

Code	Title	Credits
BIOL 150	General Biology I	3
BIOL 151	General Biology II	3
BIOL 341	Cell Biology	3
PPT 315	Human Pharmacology	3
PPT 410	Drugs Subject to Abuse	2
PSYC 250	Developmental Psychology	4
PSYC 355	Adulthood and Aging	3
SOC 352	Aging and Society	3
SOC 355	Drugs and Society	3
BIMD 301	Biochemistry	3

III. Electives.

In consultation with an adviser, the student will select electives or a minor to meet the University minimum of 120 semester hours of credit and Essential Studies requirements for graduation.