FOOD AND NUTRITON MAJOR Nutrition and Food Service Program Management Concentration

This worksheet is a guide to <u>supplement</u> your degree audit in Degree Works. All students need 32 FSU course-credits to graduate. For students who change majors or enter FSU with transfer credits your degree audit may appear differently, as previous coursework could fulfill Domains and Free Electives. Please see your Advisor and/or The Advising Center with any questions.

DOMAIN GENERAL EDUCATION (11 Courses Required):

The FSU General Education program consists of 11 requirements. In the Food and Nutrition major Domain II-B is partially satisfied through completion of the major (X), leaving <u>ten (10) courses to be completed</u> to satisfy the remaining General Education subdomains through courses taken outside the major department. Only courses designated (Gen. Ed. Domain) after the course title will meet General Education requirements. Please refer to the catalog (p. 372) for full information.

<u>Common Core</u>		
	A. ENWR 110 Composition II	
	B. MATH/STAT XXX (credit-bearing):	
<u>Domain I</u>		
	A. Creative Arts:	
	B. Humanities:	
	C. Language:	
Domain II		
	A. Analysis, Modeling, Problem-Solving:	
	B. Natural Sciences (2): Non-Lab Science:	N T / 1 /1
X	Lab Science	<u>Nutriti</u>
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<u>Domain III</u>		
	A. Perspectives on the Past:	
	B. Perspectives on Contemporary World:	
	C. Global Competency, Ethical Reasoning,	
	and/or Human Diversity:	

X = Fulfilled through completion of major

* = Required course in the major

MAJOR COURSES (22 or 23):

<u>Required Core Courses (7):</u>

 NUTR 110	Fundamentals of Nutrition Science
NUTR 262/262L	Food, Culture, and Society w/Lab
NUTR 364/364L	Experimental Study of Food w/Lab
NUTR 381	Medical Nutrition Therapy 1
NUTR 384	Foodservice Systems
 NUTR 478	Community Nutrition
 NUTR 482	Management of Food and Nutrition Services

Pre-Concentration Requirements (6 or 7):

All students, both first-Year or Transfers, admitted into the Food & Nutrition major are placed in this pre-concentration. When students are enrolled in it or have completed CHEM 300 Principles of Biochemistry, they must apply to either the Nutrition and Dietetics or Coordinated Program in Dietetics concentration.

 BIOL 130/130L	Principles of Biology with Lab	
 BIOL 235/235L	Princ. of Human Physiology w/Lab	
<u>or</u> BIOL 241/241	L Hum. Anat. and Physiology I with Lab AND	
BIOL 242/242L Hum. Anat. and Physiology II with Lab		
 CHEM 107/107L	Principles of Chemistry with Lab	
CHEM 108/108L	Principles of Chemistry and Quantitative	
	Analysis with Lab	
 CHEM 207/207L	Organic Chemistry I with Lab	
 CHEM 300/300L	Principles of Biochemistry w/Lab	

Nutrition and Food Service Program Management Concentration (9):

(see Catalog (p. 366) for full description of concentration)

	ACCT 220	Introduction to Financial Accounting
	BIOL 142/142L	Introduction to Human Biology with Lab
	<u>or</u> BIOL 235/235	L Principles of Human Physiology with Lab
	CHEM 103/103L	Introductory Chemistry with Lab
	<u>or</u> CHEM 107/10	07L Principles of Chemistry with Lab
	CHEM 201/201L	Intro. Org. Chem. and Biochemistry with Lab
or CHEM 207/207L Organic Chemistry I with Lab		
	HLTH 222	Public Health and Epidemiology
	MGMT 280	Organizational Behavior
	<u>or</u> ENTR 301	Cultivating and Managing Innovation
	MRKT 181	Marketing Principles
	NUTR 495	Internship in Food and Nutrition

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Choose one (1) elective course from the following:

COMM 215	Science Communication
 COMM 226	Writing for Visual Media
 COMM 303	Organizational Communication
COMM 234	Intercultural Communication
ENGL 286	Professional Writing
 ENGL 311	Writing about Science
ENGL 338	Grant Writing
 ENGL 371	Business Writing

FREE ELECTIVES (0):

No free electives available.