

# MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SCIENCE CONCENTRATION

## Requirements Effective Fall 2023

### Freshman

|                                                                                                                                                                                                                                                                                |                                                | AUCC | Credits   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------|------|-----------|
| CHEM 107                                                                                                                                                                                                                                                                       | Fundamentals of Chemistry (GT-SC2)             | 3A   | 4         |
| CHEM 108                                                                                                                                                                                                                                                                       | Fundamentals of Chemistry Laboratory (GT-SC1)  | 3A   | 1         |
| CO 150                                                                                                                                                                                                                                                                         | College Composition (GT-CO2)                   | 1A   | 3         |
| FSHN 150                                                                                                                                                                                                                                                                       | Introduction to Human Nutrition                |      | 3         |
| FTEC 110                                                                                                                                                                                                                                                                       | Food-From Farm to Table                        |      | 3         |
| LIFE 102                                                                                                                                                                                                                                                                       | Attributes of Living Systems (GT-SC1)          | 3A   | 4         |
| MATH 117                                                                                                                                                                                                                                                                       | College Algebra in Context I (GT-MA1)          | 1B   | 1         |
| MATH 118                                                                                                                                                                                                                                                                       | College Algebra in Context II (GT-MA1)         | 1B   | 1         |
| MATH 124                                                                                                                                                                                                                                                                       | Logarithmic and Exponential Functions (GT-MA1) | 1B   | 1         |
| SOC 100                                                                                                                                                                                                                                                                        | Introduction to Sociology (GT-SS3)             | 3C   | 3         |
| Arts and Humanities ( <a href="https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )                                    |                                                | 3B   | 3         |
| Diversity, Equity, and Inclusion ( <a href="https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion">https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion</a> ) |                                                | 1C   | 3         |
| <b>Total Credits</b>                                                                                                                                                                                                                                                           |                                                |      | <b>30</b> |

### Sophomore

|                                                                                                                                                                                                                                                                 |                                                                    |    |              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------|----|--------------|
| BMS 300                                                                                                                                                                                                                                                         | Principles of Human Physiology                                     |    | 4            |
| BUS 150 or CS 110                                                                                                                                                                                                                                               | Business Computing Concepts and Applications<br>Personal Computing |    | 3-4          |
| CHEM 245                                                                                                                                                                                                                                                        | Fundamentals of Organic Chemistry                                  |    | 4            |
| CHEM 246                                                                                                                                                                                                                                                        | Fundamentals of Organic Chemistry Laboratory                       |    | 1            |
| FSHN 300                                                                                                                                                                                                                                                        | Food Principles and Applications                                   |    | 3            |
| FSHN 301                                                                                                                                                                                                                                                        | Food Principles and Applications Laboratory                        |    | 2            |
| FTEC 210                                                                                                                                                                                                                                                        | Science of Food Fermentation                                       |    | 3            |
| SPCM 200                                                                                                                                                                                                                                                        | Public Speaking                                                    |    | 3            |
| Arts and Humanities ( <a href="https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )                     |                                                                    | 3B | 3            |
| Historical Perspectives ( <a href="https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives">https://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives</a> ) |                                                                    | 3D | 3            |
| Elective                                                                                                                                                                                                                                                        |                                                                    |    | 1-2          |
| <b>Total Credits</b>                                                                                                                                                                                                                                            |                                                                    |    | <b>30-32</b> |

### Junior

|                   |                                                                            |    |   |
|-------------------|----------------------------------------------------------------------------|----|---|
| BC 351            | Principles of Biochemistry                                                 |    | 4 |
| FSHN 350          | Human Nutrition                                                            |    | 3 |
| FTEC 400          | Food Safety                                                                |    | 3 |
| FTEC 430          | Sensory Evaluation of Food Products                                        | 4A | 2 |
| JTC 300 or CO 300 | Strategic Writing and Communication (GT-CO3)<br>Writing Arguments (GT-CO3) | 2  | 3 |
| MIP 300           | General Microbiology                                                       |    | 3 |

|                                                |                                                              |    |            |
|------------------------------------------------|--------------------------------------------------------------|----|------------|
| MIP 302                                        | General Microbiology Laboratory                              |    | 2          |
| STAT 201                                       | General Statistics (GT-MA1)                                  | 1B | 3          |
| Electives                                      |                                                              |    | 7          |
| <b>Total Credits</b>                           |                                                              |    | <b>30</b>  |
| <b>Senior</b>                                  |                                                              |    |            |
| ANEQ 360                                       | Principles of Meat Science                                   |    | 3          |
| FTEC 350                                       | Fermentation Microbiology                                    |    | 2          |
| FTEC 447                                       | Food Chemistry                                               | 4B | 2          |
| FTEC 465                                       | Food Production Operations                                   |    | 3          |
| FTEC 492                                       | Senior Seminar Fermentation and Food Science                 | 4C | 2          |
| FTEC 496A                                      | Group Study Fermentation Science: Current Issues             |    | 1          |
| FTEC 496B                                      | Group Study Fermentation Science: Functional Foods in Health |    | 1          |
| MIP 334                                        | Food Microbiology                                            |    | 3          |
| Guided Electives (see list below) <sup>1</sup> |                                                              |    | 12         |
| <b>Total Credits</b>                           |                                                              |    | <b>29</b>  |
| <b>Program Total Credits:</b>                  |                                                              |    | <b>120</b> |

<sup>1</sup> Select enough elective credits to bring the program total to a minimum of 120 credits, of which at least 42 must be upper-division (300- to 400-level)

## Guided Electives

| Code     | Title                                        | Credits |
|----------|----------------------------------------------|---------|
| ANEQ 450 | Processed Meats                              | 3       |
| ANEQ 460 | Meat Safety                                  | 2       |
| ANEQ 470 | Meat Processing Systems                      | 4       |
| ERHS 220 | Environmental Health                         | 3       |
| ERHS 320 | Environmental Health–Water Quality           | 3       |
| FSHN 455 | Food Systems–Impact on Health/Food Security  | 2       |
| FSHN 470 | Integrative Nutrition and Metabolism         | 3       |
| FTEC 351 | Fermentation Microbiology Laboratory         | 2       |
| FTEC 360 | Brewing Processes                            | 4       |
| FTEC 375 | Introduction to Fermentation Unit Operations | 4       |
| FTEC 478 | Phytochemicals and Probiotics for Health     | 2       |
| FTEC 487 | Internship                                   | 1-15    |
| FTEC 495 | Independent Study                            | 1-18    |
| FTEC 570 | Food Product Development                     | 2       |
| FTEC 574 | Current Issues in Food Safety                | 2       |
| FTEC 576 | Cereal Science                               | 2       |
| MATH 125 | Numerical Trigonometry (GT-MA1)              | 1       |
| MGT 305  | Fundamentals of Management                   | 3       |
| PH 121   | General Physics I (GT-SC1)                   | 5       |
| RRM 330  | Alcohol Beverage Control and Management      | 2       |
| RRM 400  | Food and Society                             | 3       |
| SOCR 330 | Principles of Genetics                       | 3       |