

# MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SYSTEMS CONCENTRATION

## Requirements

### Effective Fall 2022

#### Freshman

		AUCC	Credits
CO 150	College Composition (GT-CO2)	1A	3
FSHN 150	Survey of Human Nutrition		3
FTEC 110	Food-From Farm to Table		3
MATH 117	College Algebra in Context I (GT-MA1)	1B	1
MATH 118	College Algebra in Context II (GT-MA1)	1B	1
MATH 125	Numerical Trigonometry (GT-MA1)	1B	1
PSY 100	General Psychology (GT-SS3)	3C	3
SOC 100	Introduction to Sociology (GT-SS3)	3C	3
Select one group from the following:			4
Group A:			
BZ 110	Principles of Animal Biology (GT-SC2)	3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	3A	
Group B:			
LIFE 102	Attributes of Living Systems (GT-SC1)	3A	
Select one group from the following:			5-8
Group A:			
CHEM 107	Fundamentals of Chemistry (GT-SC2)	3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	3A	
Group B:			
CHEM 111	General Chemistry I (GT-SC2)	3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	3A	
CHEM 113	General Chemistry II		
Diversity, Equity, and Inclusion ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion</a> )			3

#### Total Credits

**30-33**

#### Sophomore

BMS 300	Principles of Human Physiology		4
BMS 302	Laboratory in Principles of Physiology		2
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
OT 215	Medical Terminology		1
SPCM 200	Public Speaking		3
Select one course from the following:			3
AGRI 116/IE 116	Plants and Civilizations (GT-SS3)	1C	
GES 101	Foundations of Environmental Sustainability		
SOC 324	Food Justice		

Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )	3B	3
Historical Perspectives ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives</a> )	3D	3
Elective		3
<b>Total Credits</b>		<b>32</b>
<b>Junior</b>		
BC 351	Principles of Biochemistry	4
FSHN 350	Human Nutrition	3
FTEC 400	Food Safety	3
LIFE 205	Microbial Biology	3
LIFE 206	Microbial Biology Laboratory	2
RRM 400	Food and Society	3
STAT 201 or 204	General Statistics (GT-MA1)	1B 3
	Statistics With Business Applications (GT-MA1)	
Select one course from the following:		3
CO 300	Writing Arguments (GT-CO3)	2
CO 301B	Writing in the Disciplines: Sciences (GT-CO3)	2
CO 301C	Writing in the Disciplines: Social Sciences (GT-CO3)	2
JTC 300	Strategic Writing and Communication (GT-CO3)	2
Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )	3B	3
Elective		0-3
<b>Total Credits</b>		<b>27-30</b>
<b>Senior</b>		
FSHN 360	Nutrition Assessment	2
FSHN 386A	Practicum: Food Service Management	2
FSHN 428	Nutrition Teaching and Counseling Techniques	3
FSHN 450	Medical Nutrition Therapy	5
FSHN 451	Community Nutrition	3
FSHN 455	Food Systems–Impact on Health/Food Security	4B 2
FSHN 459	Nutrition in the Life Cycle	4A 3
FSHN 470	Integrative Nutrition and Metabolism	3
FSHN 492	Seminar in Dietetics and Nutrition	4C 2
Elective <sup>1</sup>		3
<b>Total Credits</b>		<b>28</b>
<b>Program Total Credits:</b>		<b>120</b>

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