Nutrition & Food Sciences - Food Science & Management

Major Requirements

Lower Division Requirements	Pre-Req	Units	Note
ALH101 Intro to Allied Health Professions	-	1	
BIO153 Anatomy & Physiology I with Lab	-	4	
BIO163 Anatomy & Physiology II with Lab	-	4	
BIO173 Medical Terminology		3	
BIO205 Human Microbiology with Lab	-	4	
CHE112 Organic & Biochemistry with Lab	CHE102	4	
CHE115 General Chemistry I with Lab	CHE102 or HS Chem	4	-
CHE125 General Chemistry II with Lab	CHE115	4	Spring only
COM113 Oral Communications	- 1	3	
HSC210 Ethics in Health Care		3	As offered
STA144 Introduction to Statistics	MAT115	3	115 011111
PSY213 General Psychology		3	-
SOC213 Introduction to Sociology	+	-	
or ANT225 Cultural Anthropology	-	3	
or ANT225 Cultural Antaropology			
Lower Division Nutrition & Food Science Requirements	Pre-Req	Units	Note
NFS101 Intro to Nutrition & Food Sciences		3	Hote
NFS104 Intro to Foods & Preparation		3	
NFS200 Lifecycle Nutrition		3	As offered
NFS210 Experimental Foods	-	3	As offered
NFS220 Food, Culture & Society	ANT225 or SOC213	3	As offered
110220 1000, caller 21 2000, j		-	10 011112
Upper Division Requirements	Pre-Req	Units	Note
HSC410 Health Behavior Change		3	As offered
HSC480 Research Methods	STA144	3	As offered
Upper Division Nutrition & Food Science Requirements	Pre-Req	Units	Note
ALH495 Clinical Practicum	Senior Status	3	
NFS310 Community Nutrition	NFS101	4	As offered
NFS330 Food Service Organization, Purchasing & Management	NFS101	3	As offered
NFS350 Medical Nutrition Therapy I	BIO153, 163 & NFS101	4	As offered
NFS400 Special Topics in Nutrition & Dietetics	NFS101 & 200	3	As offered
NFS420 Quantity Food Management	NFS330	3	As offered
NFS480 Agriculture, Nutrition & International Development	NFS101	3	As offered
14 5466 Agriculture, Autoritien de International Development			ris olicica
Concentration Requirements	Pre-Req	Units	Note
BUS217 Microeconomics		3	
BUS334 International Business	-	3	
BUS358 Business Law	-	3	
MKT333 Principles of Marketing	-	3	
POL493 Principles of Public Administration		3	Spring only (odd years)

Upper Division Major/Minor Units: 44

Additional Elective Units Needed: 0

Upper Division Elective Units Needed: 0

About This Plan

• This plan is not a contract. Curriculum can be subject to change.

- · Highlighted courses and fields are major specific.
- · Descriptions for all courses can be found in the CBU catalog at insidecbu.calbaptist.edu.
- To graduate, all students need 124 total units, 39 of which must be upper division.

• Courses numbered in the 300's and 400's are upper division.

• GST100, ENG103, and MAT095 count as elective units.

General Education Requirements

Competency Requirements	Units	Note
English Competency	3	ENG113 required
Math Competency	3	STA144 will fulfill
Technology	3	CIS265 recommended
Foreign Language I	3	SPA115 or CHI115 recommended
Foreign Language II	3	SPA125 or CHI125 recommended

If you are exempt from a Competency Requirement, add those units to Additional Elective Units Needed.

Units	Note
6	PSY213 & SOC213 or ANT225 will fulfill
3	ENG123 required
3	
3	COM113 will fulfill
3	
3	
3	HIS311* or 478 recommended
3	
3	POL493* will fulfill
4	BIO205 will fulfill
4	HSC410 & 480 will fulfill
9	ICS305*, 375, 405* or 430 recommended
	6 3 3 3 3 3 3 3 3 3 4 4 4

Course is interdisciplinary

Upper Division Requirements Multicultural Requirements Interdisciplinary Requirements	12	HSC410 & POL493 will fulfill 6 units
Multicultural Requirements	9	ENG123 will fulfill 3 units
Interdisciplinary Requirements	9	POL493 will fulfill 3 units

Total Required GE units: 39

Upper Division Required GE Units: 3

Contact Information

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Chu Nutrition & Food Sciences - Food Science & Management

2013-2014

		Freshman Year	•				Sophomore Year	•		
Fall Semester		Spring Semester		Summer Semester	Fall Semester		Spring Semester		Summer Semester	r
ALH101 Intro to Allied Health Professions	1	BIO163 Anatomy & Physiology II with Lab	4	General Education Course 3	ANT225 or SOC213 (depending on choice) 3	Т	BIO173 Medical Ferminology	3	General Education Course	3
3IO153 Anatomy & Physiology I with Lab	4	NFS104 Intro to Foods & Preparation	3	General Education Course 3	CHE115 General Chemistry I with Lab	п	CHE125 General Chemistry I with Lab	4	General Education Course	3
NFS101 Intro to Nutrition & Food Sciences	3	PSY213 General Psychology	3		COM113 Oral Communications 3	F	WFS210 Experimental Foods	3		
CHE102 Fundamentals of Chemistry	3	STA144 Introduction to Statistics	3		HSC210 Ethics in Health Care 3	S	NFS220 Food, Culture & Society	3		
ENG113 Composition	3	ENG123 Intermediate Composition	3		NFS200 Lifecycle Nutrition 3		Jpper Division General Education Course	3		
GST100 FOCUS	1					1				
Caution: If additional Mat taken, an additional GE mus added to this plan. Total Units:	st be	Total Units:	16	Total Units: 6	Total Units: 16		Total Units:	16	Total Units:	
N		Iunior Year						_	_	
Fall Semester	1	Junior Year Spring Semester	1	Summer Semester	Fall Semester		Senior Year		1 -	
	4	Junior Year Spring Semester BUS358 Business Law	3	Summer Semester General Education Course 3	Fall Semester HSC410 Health Behavior Change				Summer Semester	
BIO205 Human Aicrobiology with Lab	4	Spring Semester	3 4		USC410 Health Daharrian	В	Senior Year Spring Semester ALH495 Clinical Practicum BUS334 or POL493		1 -	
HO205 Human Aicrobiology with Lab BUS217 Microeconomics IFS310 Community		Spring Semester BUS358 Business Law CHE112 Organic &	3 4 3		HSC410 Health Behavior Change3HSC480 Research Methods3MKT333 Principles of Marketing3	B (c N N	Senior Year Spring Semester LH495 Clinical Practicum 3US334 or POL493 depending on year) WFS400 Special Topics in Sutrition & Dietetics		1 -	
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Total Units: <u>145</u> (124 units required to graduate)