

**CURRICULUM FOR BACHELOR OF SCIENCE IN HUMAN SCIENCE  
NUTRITION AND FOOD SCIENCE OPTION**

<b>FALL SEMESTER</b>	<b>SPRING SEMESTER</b>
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**FRESHMAN YEAR**

English Composition I	ENGL	1311	3	English Composition II	ENGL	1321	3
Nutrition and Wellness	HUSC or HLPE	1311 or 1310	3	Applied Food Service Sanitation	HUSC	1200	2
General Chemistry I	CHEM	1330+1130	4	General Chemistry II	CHEM	1340+1140	4
College Algebra	MATH	1330	3	Principles of Biology I	BIOL	1455	4
Personal & Social Dev.	BAS	1210	2	Career and Life Planning	BAS	1120	1
				Orientation to Human Sci	HUSC	1102	1
		<b>Total</b>	<b>15</b>			<b>Total</b>	<b>15</b>

**SOPHMORE YEAR**

Principles of Econ. I	ECON	2310	3	Effective Thinking & Logic	HUMN	2340	3
Oral Communication	SPCH	2390	3	American Government	PSCI	2312	3
General Psychology	PSYC	2300	3	Literature Elective	ENGL	2300	3
Elementary Nutrition	HUSC	2321	3	Fund of Organic Chemistry or Organic Chemistry I	CHEM	2312+2112 or 3311+3111	4
Principles of Biology II	BIOL	1456	4	Microbiology	BIOL	3470	4
Physical Education	HLPE	1110-1123	1				
		<b>Total</b>	<b>17</b>			<b>Total</b>	<b>17</b>

**JUNIOR YEAR**

Food Law and Regulation	HUSC	3370	3	Advanced Nutrition	HUSC	3331	3
Biochemistry	CHEM	3313+3113	4	Family Development	HUSC	2300	3
Agriculture Marketing	AGRI	3325	3	Food Service Systems Mgmt	HUSC	3311	3
Experimental Food Science	HUSC	3420	4	Intro to Statistics or Biostatistics	MATH or AGRI	2370 or 3351	3
		<b>Total</b>	<b>14</b>			<b>Total</b>	<b>15</b>

**SENIOR YEAR**

Human Sciences Research	HUSC	4399	3	Senior Seminar	HUSC	4202	2
Sensory Evaluation of Foods	HUSC	4440	4	Food Microbiology	HUSC	4470	4
Quality Assurance of Meat and Grain Products	AGRI	4321	3	Food Safety (undergraduate)	AGRI	3370	3
Interpersonal Skills and Negotiation Techniques	AGRI	4361	3	Food Politics	HUSC	4240	2
				Nutrition and Food Science Internship	HUSC	4640	3
		<b>Total</b>	<b>13</b>			<b>Total</b>	<b>14</b>

**Total credits: 120 semester hours**