

**Required Courses for the Nutrition and Food Science Major – DIETETICS AND NUTRITION MANAGEMENT Concentration:
Gerontology Nutrition Option**

2017-2018

Freshman Year			Credits	Sophomore Year			Credits	
BUS 150 <u>or</u>	Business Computing Concepts & Applications	3	Fall Semester					
CS 110	Personal Computing	(4)	CHEM 245	Fundamentals of Organic Chemistry	4			
BZ 110, 111 <u>or</u>	Principles of Animal Biology w/Lab.	4	CHEM 246	Fundamentals of Organic Chem. Laboratory	1			
LIFE 102	Attributes of Living Systems	(4)	FSHN 300	Food Principles and Applications	3			
CHEM 107,108 <u>or</u>	Fundamentals of Chemistry w/Lab.	5	FSHN 301	Food Principles and Applications Laboratory	2			
CHEM 111,112,113	General Chemistry I w/Lab., General Chemistry II	(8)	OT 215	Medical Terminology	1			
CO 150	College Composition	3	AUCC	Foundations and Perspectives (Cat. 3-B,D,E) ^a	<u>6</u>			
FSHN 150	Survey of Human Nutrition	3			17			
MATH 117	College Algebra in Context I	1	Spring Semester					
MATH 118	College Algebra in Context II	1	BMS 300	Principles of Human Physiology	4			
MATH 124	Logarithmic & Exponential Function	1	BMS 302	Laboratory - Principles of Physiology	2			
PSY 100	General Psychology	3	SPCM 200	Public Speaking	3			
SOC 100	General Sociology	3	STAT 201 <u>or</u>	General Statistics	3			
AUCC	Foundations and Perspectives (Cat. 3-B,D,E) ^a	<u>3</u>	STAT 204	Statistics for Business Students	(3)			
		30-34	AUCC	Foundations and Perspectives (Cat. 3-B,D,E) ^a	<u>3</u>			
					15			
Junior Year			Credits	Senior Year			Credits	
Fall Semester				Fall Semester				
BC 351	Principles of Biochemistry	4	^b FSHN 450	Medical Nutrition Therapy	5			
CO 300 <u>or</u>	Writing Arguments	3	^b FSHN 451	Community Nutrition	3			
CO 301B <u>or</u>	Writing in the Disciplines – Sciences	(3)	^b FSHN 459	Nutrition in the Life Cycle	3			
CO 301C <u>or</u>	Writing in the Disciplines – Social Sciences	(3)	^b HDFS 312	Adult Development – Middle Age/Aging	3			
JTC 300	Professional and Technical Communication	(3)	^b HES 444	Successful Aging: Role of Physical Activity	<u>2</u>			
FSHN 350	Human Nutrition	3			16			
^b HDFS 201	Perspectives in Gerontology	3	Spring Semester					
RRM 310	Food Service Systems-Operations	<u>3</u>	^b FSHN 386B	Practicum - Gerontology	3			
		16	FSHN 428	Nutrition Teaching & Counseling Techniques	3			
Spring Semester			FSHN 470	Integrative Nutrition & Metabolism	3			
FSHN 360	Nutrition Assessment	2	FSHN 492	Seminar in Dietetics and Nutrition (final semester only)	<u>2</u>			
FSHN 386A	Practicum Food Service Management	2			11			
LIFE 205	Microbial Biology	3	Course Needed to Complete Gerontology Minor:					
LIFE 206	Microbial Biology Laboratory	2	<u>NOTE: Currently offered fall and summer</u>					
MGT 305	Fundamentals of Management	3	^b HES 334	Physical Activity Throughout the Life Span	3			
RRM 311	Food Service Systems-Production and Purchasing	<u>3</u>	<u>NOTE: Currently offered spring</u>					
		15	^b SOWK 371E	Social Work with Selected Pops.--Social Gerontology	3			

^aSix credits must be taken in Category 3B

^bThese classes meet the requirements for the Gerontology minor