

College of Human Sciences

JUNE M. HENTON, *Dean*
 ARTHUR W. AVERY, *Associate Dean*
 DOROTHY H. CAVENDER, *Associate Dean*

HUMAN SCIENCES is a professional program central to the land-grant mission that draws from the natural and social sciences, the arts and humanities. It integrates and interrelates knowledge from these disciplines to advance the well-being of individuals, families, and consumers. The course of study provides a broad liberal education, specialized career preparation, as well as a background for individual and family living. Areas of specialization focus on aspects of environment, health, consumer products and services, and human development. Human Sciences offers men and women professional and pre-professional preparation careers in education, business, industry, social agencies, and government.

The College of Human Sciences includes the departments of Consumer Affairs, Human Development and Family Studies, and Nutrition and Food Science. The College is fully accredited by the Council of Accreditation of the American Association of Family and Consumer Sciences (AAFCS). Programs of study leading to the Bachelor of Science degree can be planned within five curricula in the College of Human Sciences. These curricula are designed with flexibility to meet the needs of students with a variety of academic interests and goals. In addition to the College accreditation, program-specific accreditations/approvals/endorsements/certifications have been attained for several programs.

Graduation Requirements: To earn the bachelor's degree from the College of Human Sciences, students must complete the hours and subject matter requirements of their curricula and must have a minimum GPA of 2.0 on all course work attempted at Auburn University, and in addition, a 2.0 cumulative GPA on all work attempted in the major.

Minors

HUMAN DEVELOPMENT AND FAMILY STUDIES MINOR

18 semester hours in Minor (minimum 9 hours at 3000-level or above).

Courses required: Cr Hrs.

HDFS 2000 Marriage & Family in Global Context3

HDFS 2010 Lifespan Human Develop in Family3

Elective Courses: see adviser for approved course listing.

INTERNATIONAL MINOR IN HUMAN SCIENCES

17-19 semester hours in Minor (minimum 9 hours at 3000 level or above)

Courses required: see adviser for approved course listing.

Elective Courses: see adviser for approved course listing.

Options in Cooperative Extension: Students enrolled in any of the majors in the College may prepare for a career in the Cooperative Extension System through election of certain courses as electives. Majors may fulfill the requirements of the Alabama Cooperative Extension System through scheduling of the following courses: NUFS 2000, NUFS 2050; CAHS 1750, CAHS 2750, CAHS 2400, or CAHS 3600; HDFS 4670.

Graduate Work: The College offers work leading to the Master of Science degree and Ph.D. degree in Consumer Affairs, Human Development and Family Studies, and Nutrition and Food Science.

Department of Consumer Affairs

The Department of Consumer Affairs focuses on consumers' interactions with their near physical environment. Two majors are offered: 1) Apparel Merchandising, Design and Production Management and 2) Interior Environments. These curricula focus on principles of design, product development, management, marketing science and technology, and consumer behavior. Majors in these curricula may lead to careers in business, industry, and government which apply knowledge to developing, evaluating and merchandising consumer products, interpreting consumers' wants and needs, informing consumers and designing environmental spaces. A senior-level internship is required in both curricula. A minor in Business and an International Minor in Human Sciences are available.

Apparel Merchandising, Design and Production Management

Apparel Merchandising, Design and Production Management is a professional curriculum with two options: 1) Apparel Merchandising and 2) Product Design and Production Management. Diversity within the major allows students to select such varied fields as apparel design, apparel production management, retail sales, apparel merchandising, retail buying, fashion journalism and consumer-producer relations.

Curriculum in Apparel Merchandising

| FR | F | S | | F | S |
|------|---------|------|---|----|----|
| CAHS | 1600 | | Textile Industrial Complex | 3 | -- |
| CAHS | | 1750 | Fund. of Product Development | -- | 4 |
| | | | Core Social Science Group 1 | 3 | -- |
| CAHS | | 2000 | Global Consumer Culture | -- | 3 |
| HIST | | | Core History | 3 | 3 |
| ENGL | 1100 | 1120 | English Composition I & II | 3 | 3 |
| MATH | 1130 | | Pre-Calculus w/Trigonometry | 3 | -- |
| HDFS | | 2000 | Marriage & Family in Global Context | 3 | 3 |
| | | | | 15 | 16 |
| SO | | | | | |
| CAHS | 2740 or | | Aesthetics for Apparel Design | -- | -- |
| CAHS | 2760 | | Visual Merchandising | 4 | -- |
| CAHS | | 2800 | Apparel Prod Mgt I | -- | 4 |
| CHEM | 1010 | 1020 | Survey of Chemistry I & II | 3 | 3 |
| CHEM | 1011 | 1021 | Survey of Chemistry I & II Lab | 1 | 1 |
| ACCT | | 2910 | Fundamentals of Accounting | -- | 3 |
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| ECON | 2020 | | Principles of Microeconomics | 3 | -- |
| NUFS | 2000 | | Nutrition & Health | 3 | -- |
| | | | | 17 | 14 |
| JR | | | | | |
| CAHS | 3600 | | Textiles | 4 | -- |
| CAHS | | 3850 | Merchandise Planning & Control | -- | 3 |
| MKTG | 3310 | | Principles of Marketing | 3 | -- |
| MNGT | | 3140 | Management Information Systems | -- | 3 |
| CAHS | 3760 | | Fashion Analysis & Forecasting | 3 | -- |
| CAHS | | 4600 | World Prod & Trade of Text & App | -- | 3 |
| MNGT | 3100 | | Principles of Management | 3 | -- |
| | | | Professional Elective | 3 | -- |
| CAHS | | 4450 | History of Costume | -- | 3 |
| | | | Core Fine Arts | 3 | 3 |
| | | | | 16 | 15 |
| SR | | | | | |
| CAHS | 4850 | | App Merchand & Retail Mgt | 6 | -- |
| CAHS | 4940 | | AMDP Internship | 6 | -- |
| STAT | | 2010 | Statistics | -- | 4 |
| | | | Professional Electives | -- | 9 |
| | | | Core Philosophy | -- | 3 |
| | | | | 12 | 16 |
| | | | TOTAL HOURS — 121 | | |

Curriculum in Production Design and Production Management

| FR | F | S | | F | S |
|------|------|------|---|----|----|
| CAHS | 1600 | | Textile Industrial Complex | 3 | -- |
| CAHS | | 1750 | Fundamentals of Product Development | -- | 4 |
| | | | Core Social Science Group 1 | 3 | -- |
| CAHS | | 2000 | Global Consumer Culture | -- | 3 |
| HIST | | | Core History | 3 | 3 |
| ENGL | 1100 | 1120 | English Composition I & II | 3 | 3 |
| MATH | 1130 | | Pre-Calculus w/Trigonometry | 3 | -- |
| HDFS | | 2000 | Marriage & Family in Global Context | 3 | 3 |
| | | | | 15 | 16 |
| SO | | | | | |
| CAHS | 2740 | | Aesthetics for Apparel Design | 4 | -- |
| CAHS | | 2800 | Apparel Prod Mgt I | -- | 4 |
| ECON | 2020 | | Principles of Microeconomics | 3 | -- |
| | | | Core Fine Arts | -- | 3 |
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| CHEM | 1010 | 1020 | Survey of Chemistry I & II | 3 | 3 |

College of Human Sciences

| | | | | | | | | | |
|------|------|------|---------------------------------------|----|----|--|--|--|--|
| CHEM | 1011 | 1021 | Survey of Chemistry I & II Lab..... | 1 | 1 | | | | |
| NUFS | 2000 | | Nutrition & Health | 3 | -- | | | | |
| | | | | 17 | 14 | | | | |
| JR | | | | | | | | | |
| CAHS | 2750 | | Prod Develop: Technical Design..... | 4 | -- | | | | |
| CAHS | | 3750 | Prod Develop Apparel Design..... | -- | 4 | | | | |
| CAHS | 3600 | | Textiles..... | 4 | -- | | | | |
| CAHS | | 3850 | Merchand Planning & Control..... | -- | 3 | | | | |
| CAHS | 3760 | | Fashion Analysis & Forecasting..... | 3 | -- | | | | |
| CAHS | | 4450 | History of Costume..... | -- | 3 | | | | |
| CAHS | 4600 | | World Prod & Trade of Tex. & App..... | -- | 3 | | | | |
| | | | Professional Elective | 4 | 3 | | | | |
| | | | | 15 | 16 | | | | |
| SR | | | | | | | | | |
| CAHS | 4800 | | Apparel Engineering..... | 4 | -- | | | | |
| CAHS | | 4750 | Apparel Line Development..... | -- | 6 | | | | |
| | | | Professional Electives..... | 9 | -- | | | | |
| CAHS | | 4940 | AMDP Internship..... | -- | 6 | | | | |
| | | | Core Philosophy | 3 | -- | | | | |
| | | | | 16 | 12 | | | | |

TOTAL HOURS — 121

Select from approved professional elective list
 Production Management requires TXTN 2700 and ACCT 2910.
 Product Design focus requires six hours from list of approved art history, theatre or journalism courses.

Interior Environments

Interior Environments is a four-year Bachelor of Science program accredited by the Foundation for Interior Design Education Research (FIDER). The curriculum focuses on the design of the near environment, the aesthetic and functional aspects of space planning, furnishings and materials, mechanical equipment and the integration of these aspects of the built environment to fit the needs of the user. A professionally supervised internship is required. Student work from courses in the major may be retained by the program for accreditation and exhibit purposes.

The program maintains the right to limit enrollment. On and off campus transfer applicants must meet criteria listed in the "Academic Policies" section of the *Auburn University Bulletin* and must file applications with the INEN Coordinator no later than May 15. Screening of applications for Fall admission begins in July with applicants notified in August. Transfers admitted MUST begin the program the subsequent fall term. Course work in the major must be taken in sequence; transfer students should anticipate that additional semesters of study may be required to complete the program. Entering freshmen admitted to Auburn who declare the INEN major must begin their INEN program of study in the fall term after they are admitted, or they will be held to the same admission requirements as transfer students.

Curriculum in Interior Environments

| FR | F | S | | F | S |
|------|------|------|--|----|----|
| CAHS | 1000 | | Studio I: Introduction to INEN | 4 | -- |
| CAHS | | 1100 | Studio II: Tech. Design of INEN..... | -- | 4 |
| | | | Core Fine Arts (see adviser)..... | 3 | -- |
| CAHS | | 2000 | Global Consumer Culture..... | -- | 3 |
| HIST | | | Core History..... | 3 | 3 |
| ENGL | 1100 | 1120 | English Composition I & II | 3 | 3 |
| MATH | 1130 | | Pre-Calculus w/Trigonometry..... | 3 | -- |
| | | | Core Science (CHEM or PHYS)..... | -- | 4 |
| | | | | 16 | 17 |
| SO | | | | | |
| CAHS | 2100 | | Studio III: Visual Pres. of INEN I..... | 4 | -- |
| CAHS | | 2200 | Studio IV: Visual Pres. of INEN II/CAD | -- | 4 |
| CAHS | 2300 | | History of the Decorative Arts..... | 3 | -- |
| | | | Core Social Science Group 1 | 3 | -- |
| CAHS | 2400 | | Interior Materials & Components..... | 3 | -- |
| ENGL | | 2200 | Great Books I | -- | 3 |
| | | | Core Science (CHEM or PHYS)..... | 4 | -- |
| ECON | 2020 | | Principles of Microeconomics | 3 | -- |
| NUFS | | 2000 | Nutrition & Health..... | -- | 3 |
| HDFS | | 2000 | Marriage & Family in Global Context | 3 | -- |
| | | | | 17 | 16 |
| JR | | | | | |
| CAHS | 3100 | | Studio V: Lighting Design/Env. Sys. | 4 | -- |
| CAHS | 3400 | | Studio VIII: Non-Residential Interiors | 4 | -- |
| CAHS | | 3200 | Studio VI: Residential Interiors..... | -- | 4 |
| CAHS | | 3500 | Business Practices in INEN | -- | 3 |
| MKTG | | 3310 | Principles of Marketing..... | 3 | -- |
| | | | Core Philosophy | -- | 3 |

| | | | | | |
|------|------|------|--|----|----|
| ACCT | 2110 | | Principles of Fin Accounting OR | 3 | -- |
| ACCT | 2910 | | Fund. of Accounting..... | -- | |
| ENGL | 2210 | | Great Books II..... | 3 | -- |
| | | | Electives..... | 1 | 2 |
| | | | | 15 | 15 |
| SR | | | | | |
| CAHS | 4200 | | Studio VIII: Portfolio Development | 4 | -- |
| CAHS | | 4400 | Studio X: Design Thesis Project..... | -- | 6 |
| CAHS | 4300 | | Studio IX: Directed Research in INEN | 2 | -- |
| | | | Professional Electives..... | 9 | -- |
| CAHS | | 4920 | Internship Interior Environments..... | -- | 6 |
| | | | | 15 | 12 |

TOTAL HOURS - 123

Prior to beginning third semester, students must pass a qualification test on computer skills. Select from approved professional elective list.

Department of Human Development and Family Studies

The Department of Human Development and Family Studies is concerned with the integration of knowledge from various fields for the purpose of studying individuals and families across the lifespan. The department offers a course of study to prepare students for a variety of careers, including teaching and administering programs for young children, adolescents and adults; parent education; mental health or family financial counseling; and Cooperative Extension. One undergraduate curriculum, with three options, is offered by the department. The curriculum is approved by the National Council on Family Relations to offer the Provisional Certified Family Life Education (CFLE) designation and has three options: Infancy and Preschool, School-age and Adolescence and Adult and Aging. The Department operates the Auburn University Early Learning Center and the Birmingham Early Learning Center, both accredited by the National Academy of Early Childhood Programs, a division of the National Association for the Education of Young Children.

Dual Objective Program: The Dual Objective Program with Human Development and Family Studies and the Early Childhood Education program in the College of Education is open to students in Human Development and Family Studies. Students completing this dual objective program earn the Bachelor of Science in the declared major from the College of Human Sciences and are eligible for an Alabama Class B teachers certification. Fingerprint/criminal background check are required of all teacher certification students prior to the internship.

Curriculum in Human and Family Development

| FR | F | S | | F | S |
|------|------|------|--|----|----|
| ENGL | 1100 | 1120 | English Composition I & II | 3 | 3 |
| HDFS | 2000 | | Marriage & Family in Global Context..... | 3 | -- |
| HDFS | | 2010 | Lifespan Human Development..... | -- | 3 |
| | | | Core History..... | 3 | 3 |
| | | | Core Social Science | 3 | -- |
| MATH | | 1130 | Pre-Calculus with Trigonometry | -- | 3 |
| CAHS | 2000 | | Global Cons. Culture..... | 3 | -- |
| HDFS | | 2020 | Family Resource Management..... | -- | 3 |
| | | | | 15 | 15 |
| SO | | | | | |
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| BIOL | 1000 | 1010 | Biology | 4 | 4 |
| PHIL | | | Core Philosophy | -- | 3 |
| | | | Core Fine Arts..... | 3 | -- |
| HDFS | | 2030 | Prof Develop & Ethics..... | -- | 3 |
| NUFS | 2000 | | Nutrition & Health | 3 | -- |
| | | | Social Science Core | 3 | -- |
| PSYC | | 2010 | Introduction to Psychology OR | -- | |
| SOCY | | 1000 | Sociology | -- | 3 |
| | | | | 16 | 16 |
| JR | | | | | |
| HDFS | 3060 | | Family Interaction | 3 | -- |
| STAT | | 2010 | Statistics | -- | 4 |
| HDFS | 3010 | | Child Development OR..... | -- | |
| HDFS | 3030 | | Adol & Adult Development | 3 | -- |
| HDFS | | 3080 | Develop Inter. Skills | -- | 3 |
| HDFS | | 3081 | Develop Inter. Skills Lab..... | -- | 1 |
| | | | Professional Electives..... | 6 | 6 |
| | | | Elective | 3 | 2 |
| | | | | 15 | 16 |

| | | | | | |
|------------------|--|---|----|------|--|
| SR | | | | | |
| HDFS 4200 | | Program Develop & Evaluation | 3 | 0 | |
| HDFS 4920 | | Internship | -- | 8-12 | |
| | | Professional Elective | 9 | 0-4 | |
| | | Elective | 3 | 0 | |
| | | | 15 | 12 | |

TOTAL HOURS - 120

Child Lifespan Internship must select PHIL 1030

*Internship Handbook specifies professional electives for specific internship types.

*Applications for Internships should be completed 2 semesters in advance.

Department of Nutrition and Food Science

The Department offers two majors: Hotel and Restaurant Management (HRMT) and Nutrition and Food Science (NUFS). The HRMT program emphasizes food and lodging services for consumers in the tourism industry. The NUFS major offers three options: Nutrition/Dietetics, Food Science and Nutrition Science.

Hotel and Restaurant Management (HRMT)

The HRMT major prepares students for careers in hotels, motels, restaurant facilities and other positions in the tourism and hospitality industry and addresses the needs of the premium service segment of this industry. Its mission is to educate the students in the arts and sciences of hospitality management, and to prepare them with a thorough understanding of the premium service concept and high standards of excellent performance of professional responsibilities.

Curriculum in Hotel and Restaurant Management

| FR | F | S | | F | S |
|------------------|------|------|--|----|----|
| ENGL | 1100 | 1120 | English Compositon I & II | 3 | 3 |
| BIOL | 1000 | 1010 | Biology | 4 | 4 |
| MATH | | 1130 | Pre-Calculus with Trigonometry | -- | 3 |
| HIST | | | Core History | 3 | 3 |
| NUFS 1010 | | | Intro. to Hospitality Management | 1 | -- |
| PSYC | 1000 | | Psychology..... | 3 | -- |
| PHIL | | 1040 | Business Ethics | -- | 3 |
| | | | | 14 | 16 |
| SO | | | | | |
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| ACCT | 2910 | | Fundamentals of Acct. | -- | 3 |
| NUFS 2050 | | | Science of Food | -- | 4 |
| CAHS 2000 | | | Global Consumer Culture | 3 | -- |
| BIOL | | 2000 | Microbiology & Public Health | -- | 4 |
| ECON | 2020 | 2030 | Principles of Mirco. & Macroeconomics..... | 3 | 3 |
| NUFS 2300 | | | Hospitality Law | -- | 3 |
| NUFS 2000 | | | Nutrition & Health | 3 | -- |
| | | | | 15 | 17 |
| JR | | | | | |
| MNGT | 3100 | | Principles of Management | 3 | -- |
| MKTG | | 3310 | Principles of Marketing | -- | 3 |
| NUFS 3040 | | | Food Systems Operations | 2 | -- |
| NUFS 3041 | | | Food Systems Operations Lab | 1 | -- |
| ANSC | | 2700 | Commerical Meat Management | -- | 4 |
| | | | Core Fine Arts | -- | 3 |
| NUFS 3600 | | | Service Management | 2 | -- |
| NUFS 4500 | | | Hotel Management | 3 | -- |
| HDFS 2000 | | | Marriage & Family in Global Context | 3 | -- |
| NUFS 3200 | | | Hospitality Financial Management | -- | 3 |
| FINC | 3610 | | Principles of Finance | 3 | -- |
| | | | Elective | 2 | -- |
| | | | | 16 | 16 |
| SR | | | | | |
| MNGT | 3420 | | Human Resource Management..... | 3 | -- |
| NUFS 4920 | | | Internship | -- | 10 |
| NUFS 4940 | | | Prof. Dev. in Hospitality Management | -- | 2 |
| NUFS 3400 | | | Hospitality Marketing | 2 | -- |
| NUFS 4300 | | | Restaurant Management | 3 | -- |
| STAT | 2010 | | Statistics..... | 4 | -- |
| NUFS 4530 | | | Cont. Quality Improve Hospitlality | 2 | -- |
| NUFS | | | Professional Electives..... | 2 | -- |
| | | | | 16 | 12 |

TOTAL HOURS — 122

See adviser for approved professional elective listing.

Internship requires approval of application including verification of 400 hours of work experience in the hospitality industry and a 2.0 GPA.

Nutrition and Food Science (NUFS)

The field of nutrition is concerned with human physiology and bio-chemistry and their relationship to human health, diet and well-being. The NUFS curriculum has three options which permit specialization according to students' specific interests. The Nutrition Science option prepares students for health professional schools, such as medical, dental and physical therapy, as well as for graduate study in the nutrition discipline.

The Nutrition/Dietetics option prepares students for careers in dietetics, nutrition education and nutrition. The Didactic Program in Dietetics (DPD) is currently granted approval status by the Commission on Accreditation for Dietetic Education by the American Dietetic Association, 216 W. Jackson Blvd., Chicago, IL 60606-6995, 312/899-5400.

Graduates who successfully complete the Nutrition/Dietetics option (DPD) are qualified to apply for a post-baccalaureate dietetic internship which is a requirement prior to taking the national examination for registered dietitians.

Food Science utilizes the biological and physical sciences to study the nature of foods and the principles underlying food production and processing. The Food Science option prepares students for careers in the foods industry in the area of quality control, product development and food safety, as well as with government agencies. The Food Science option meets the educational requirements of the Institute of Food Technologists (IFT).

Curriculum in Nutrition/Dietetics Option

| FR | F | S | | F | S |
|------------------|------|------|--|----|----|
| ENGL | 1100 | 1120 | English Compositon I & II | 3 | 3 |
| CHEM | 1030 | 1040 | Fundamentals of Chemistry I & II | 3 | 3 |
| CHEM | 1031 | 1041 | Fundamentals of Chemistry I & II Lab..... | 1 | 1 |
| HIST | | | History Core..... | 3 | 3 |
| MATH | 1130 | | Pre-Calculus with Trigonometry | 3 | -- |
| BIOL 1020 | | | Principles of Biology | -- | 4 |
| | | | Core Fine Arts | -- | 3 |
| PSYC | 1000 | | Psychology & Culture | 3 | -- |
| | | | | 16 | 17 |
| SO | | | | | |
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| CHEM | 2030 | | Survey of Organic Chemistry..... | 4 | -- |
| BIOL | 2500 | 2510 | Human Anatomy & Phy I & II..... | 4 | 4 |
| ECON | 2020 | | Principles of Microeconomics..... | -- | 3 |
| NUFS 2000 | | | Nutrition & Health | 3 | -- |
| NUFS 2050 | | | Science of Food | -- | 4 |
| PHIL | 1030 | | Ethics & the Health Sciences | 3 | -- |
| NUFS 2070 | | | Introduction to Nutrition/Dietetics | -- | 1 |
| | | | | 17 | 15 |
| JR | | | | | |
| NUFS 3040 | | | Food Systems Operation | 2 | -- |
| NUFS 3041 | | | Food Systems Operations Lab | 1 | -- |
| | | | | -- | 1 |
| NUFS 4820 | | | Macronutrients | -- | 3 |
| BCHE 3180 | | | Nutritional Biochemistry | 3 | -- |
| NUFS 4830 | | | Vitamins and Minerals | -- | 3 |
| BIOL 3200 | | | General Microbiology | 4 | -- |
| | | 3040 | Technical Writing | -- | 3 |
| CAHS 2000 | | | Global Consumer Culture | 3 | -- |
| HDFS 2000 | | | Marriage & Family in Global Context | 3 | -- |
| NUFS 3620 | | | Community Nutrition | 1 | 3 |
| ACCT | | 2910 | Fundamentals of Acct. | -- | 3 |
| | | | | 14 | 16 |
| SR | | | | | |
| NUFS 4090 | | | Prof Issues Diet/Nutrition | 1 | -- |
| NUFS 6020 | | | Medical Nutrition I | 3 | -- |
| NUFS 6030 | | | Medical Nutrition II | -- | 3 |
| NUFS 6560 | | | Nutrition & Food Management | -- | 4 |
| ADED | 4050 | | Teaching in Specialization | 3 | -- |
| NUFS 4410 | | | Experimental Food Science | -- | 3 |
| NUFS 6820 | | | Nutrition in the Life Cycle | 3 | -- |
| STAT | 2510 | | Statistics..... | 3 | -- |
| | | | Elective | 3 | -- |
| COUN | | 6210 | Counseling & Human Service | -- | 3 |
| | | | | 16 | 13 |

TOTAL HOURS — 124

American Dietetic Association's academic requirements for Didactic Program in Dietetics will be met by the Nutrition/Dietetics option. Graduates choosing this option are required to complete an internship after graduation to be eligible to take the national exam to become a Registered Dietitian.

Food Science Option

| FR | F | S | | F | S |
|-------------|-------------|-------------|--|-----------|-----------|
| ENGL | 1100 | 1120 | English Composition I & II | 3 | 3 |
| CHEM | 1030 | 1040 | Fundamentals of Chemistry I & II | 3 | 3 |
| CHEM | 1031 | 1041 | Fundamentals of Chemistry I & II Lab | 1 | 1 |
| MATH | 1610 | 1620 | Calculus I & II | 4 | 4 |
| HIST | | | History Core | 3 | 3 |
| | | | Core Social Science Group 1 & 2 | 3 | 3 |
| | | | | 17 | 17 |
| SO | | | | | |
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| CHEM | 2070 | 2080 | Organic Chemistry I & II | 3 | 3 |
| BIOL | 1020 | | Principles of Biology | 4 | -- |
| COMM | | 1000 | Public Speaking | -- | 3 |
| NUFS | 2000 | | Nutrition & Health | 3 | -- |
| NUFS | | 2050 | Science of Food | -- | 4 |
| | | | Core Fine Arts | 3 | -- |
| | | | Core Philosophy | -- | 3 |
| | | | | 16 | 16 |
| JR | | | | | |
| BCHE | 3180 | | Nutritional Biochemistry | 3 | -- |
| NUFS | | 6430 | Food Chemistry | -- | 4 |
| STAT | 2510 | | Statistics | 3 | -- |
| BIOL | | 6660 | Food Microbiology | -- | 4 |
| PHYS | 1000 | | Foundations of Physics | 4 | -- |
| NUFS | | 4400 | Food Processing | -- | 4 |
| BIOL | 3200 | | General Microbiology | 4 | -- |
| HDFS | 2000 | | Marriage & Family in Global Context | 3 | -- |
| NUFS | | 4290 | Prof Develop in Food Science | -- | 1 |
| | | | | 14 | 16 |
| SR | | | | | |
| NUFS | 6450 | | Food Analysis & Quality Control | 4 | -- |
| NUFS | | 6640 | Food Product Development | -- | 4 |
| AGEN | 6550 | | Food Engineering | 4 | -- |
| NUFS | | 4910 | Food Science Practicum | -- | 3 |
| | | | Professional Elective | -- | 3 |
| CAHS | 2000 | | Global Consumer Culture | 3 | -- |
| | | | Elective | -- | 3 |
| NUFS | | 6770 | Food Plant Sanitation | 4 | -- |
| | | | | 15 | 13 |
| | | | TOTAL HOURS — 124 | | |

This option meets the Institute of Food Technologists educational requirements for scholarship eligibility.

Curriculum in Nutrition Science Option

| FR | F | S | | F | S |
|-------------|-------------|-------------|--|-----------|-----------|
| ENGL | 1100 | 1120 | English Composition I & II | 3 | 3 |
| CHEM | 1030 | 1040 | Fundamentals of Chemistry I & II | 3 | 3 |
| CHEM | 1031 | 1041 | Fundamentals of Chemistry I & II Lab | 1 | 1 |
| HIST | | | Core History | -- | 3 |
| BIOL | 1020 | | Principles of Biology | 4 | -- |
| MATH | 1610 | | Calculus I | 4 | -- |
| | | | Core Fine Arts | -- | 3 |
| BIOL | | 1030 | Organismal Biology | -- | 4 |
| SCMH | 1990 | | Orientation | 1 | -- |
| | | | | 16 | 17 |

| | | SO | | | |
|-------------|-------------|-------------|--|-----------|-----------|
| ENGL | 2200 | 2210 | Great Books I & II | 3 | 3 |
| CHEM | 2070 | 2080 | Organic Chemistry I & II | 3 | 3 |
| CHEM | 2071 | 2081 | Organic Chemistry I & II Lab | 1 | 1 |
| BIOL | 2500 | 2510 | Human Anatomy & Phy I & II | 4 | 4 |
| NUFS | 2000 | | Nutrition & Health | 3 | -- |
| PHIL | | 1030 | Ethics & the Health Sciences | -- | 3 |
| HIST | | | Core History | 3 | -- |
| NUFS | | 2070 | Introduction to Nutrition/Dietetics | -- | 1 |
| | | | | 17 | 15 |
| JR | | | | | |
| PHYS | 1500 | 1510 | General Physics I & II | 4 | 4 |
| BCHE | 3180 | | Nutritional Biochemistry | 3 | -- |
| NUFS | | 3721 | Nutritional Assessment Lab | -- | 1 |
| BIOL | 3000 | | General Microbiology | 4 | -- |
| NUFS | | 4820 | Macronutrients | -- | 3 |
| CAHS | 2000 | | Global Consumer Culture | 3 | -- |
| NUFS | | 4830 | Vitamins and Minerals | -- | 3 |
| BIOL | 3020 | | Vertebrate Development | 5 | -- |
| HDFS | 2000 | | Marriage & Family in Global Context | -- | 3 |
| | | | | 19 | 14 |
| SR | | | | | |
| BIOL | 4100 | | Cell Biology | 3 | -- |
| BIOL | 4101 | | Cell Biology Lab | 2 | -- |
| BIOL | | 3000 | Genetics | -- | 4 |
| NUFS | 6020 | | Medical Nutrition I | 3 | -- |
| NUFS | | 6030 | Medical Nutrition II | -- | 3 |
| PSYC | | 1000 | Psychology | -- | 3 |
| NUFS | 6820 | | Nutrition in the Life Cycle | 3 | -- |
| | | | Core Social Science Group 2 | -- | 3 |
| | | | Elective | -- | 2 |
| STAT | 2510 | | Statistics | 3 | -- |
| NUFS | 4090 | | Prof Issues Diet/Nutrition | 1 | -- |
| | | | | 15 | 15 |
| | | | TOTAL HOURS — 128 | | |

For Pre-Physical Therapy, substitute an additional psychology course for CHEM 2080 and 2081.

OPTIONAL FIFTH YEAR

| | | | | | |
|------|------|------|---|-----------|-----------|
| NUFS | 2050 | | Science of Food | 4 | -- |
| NUFS | | 6560 | Nutrition & Food Service Management | -- | 4 |
| NUFS | 3040 | | Food Systems Operation | 2 | -- |
| NUFS | 3041 | | Food Systems Operation Lab | 1 | -- |
| NUFS | | 4410 | Experimental Food Science | -- | 3 |
| NUFS | 3620 | | Community Nutrition | 1 | -- |
| COUN | | 6210 | Counseling & Human Service | -- | 3 |
| ADED | 4050 | | Teaching in Specialization | 3 | -- |
| ENGL | | 3040 | Technical Writing | -- | 3 |
| ACCT | 2910 | | Fundamentals of Acct | 3 | -- |
| | | | | 14 | 13 |

Allows fulfillment of American Dietetic Association's academic requirements for Didactic Programs in dietetics.

Graduates completing the fifth year are eligible to compete for internships.

Internships are required to be eligible to take national examination to become a registered dietitian.