

College of Human Sciences

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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.

Transfer Requirements. Admission to the College: Students may transfer into Apparel Merchandising, Design and Production Management, Human Development and Family Studies, Hotel and Restaurant Management, and Nutrition and Food Science from another college or school on campus if they have attained an overall unadjusted GPA of at least 2.00 on all courses attempted at Auburn University.

The Interior Design (INDS) program in the College maintains the right to limit freshman and transfer enrollment. On-and off-campus transfer students must meet criteria listed in the application with the Department of Consumer Affairs no later than the March 1 deadline.

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 & FAMILY STUDIES MINOR

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

Courses required:		Cr. Hr.
HDFS 2000	Marriage & Family in Global Context	3
HDFS 2010	Lifespan Human Develop in Family	3
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 Design. 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.

Academic Standards and Policies: Students in both AMDP options must earn a grade of a C or higher in all courses in the major before being allowed to proceed to the next course in the sequence. Major courses include the Human Sciences College core courses and all required Consumer Affairs courses which are indicated in bold print in the models.

Curriculum in Apparel Merchandising/Option				
FR	F	S	F	S
MATH	1150		Pre-Calculus Algebra & Trigonometry	4 **
HIST			Core History	3
			Core Social Science Group I	3 **
ENGL	1100	1120	English Composition I & II	3 3
CAHS	1600		Textile Industrial Complex	3 **
CAHS		1750	Fund of Product Development	** 4
CAHS		2000	Global Consumer Culture	** 3
HDFS		2000	Marriage & Family in Global Context	** 3
				16 16
SO				
CHEM	1010	1020	Survey of Chemistry I & II	3 3
CHEM	1011	1021	Survey of Chemistry I & II Lab	1 1
ECON	2020		Principles of Microeconomics	3 **
ENGL	2200	2210	Great Books I & II	3 3
ACCT		2910	Fundamentals of Accounting	** 3
NUFS	2000		Nutrition & Health	3 **
CAHS	2740		Aesthetics for Apparel Design OR	** **
CAHS	2760		Visual Merchandising	4 **
CAHS		2800	Apparel Production Management	** 4
				17 14
JR				
			Core Fine Arts	** 3
			Core Philosophy	** 3
MNGT	3100		Principles of Management	3 **
MNGT		3140	Operations, Infor Tech & Compet Adv.	** 4
MKTG	3310		Principles of Marketing	3 **
CAHS	3600		Textiles	4 **
CAHS	3760		Fashion Analysis & Forecasting	3 **
CAHS	3850		Merchandise Planning & Control	3 **
CAHS		4450	History of Costume	** 3
CAHS		4600	World Prod & Trade of Text & App	** 3
				16 16
SR				
STAT		2010	Statistics for Social & Behavioral Sciences**	4
			Professional Electives	** 9
CAHS		4850	Apparel Merchandising & Retail Mngt ..	** 4
CAHS	4940		AMDP Internship	8 **
				8 17
TOTAL HOURS - 123				

Select professional electives from the approved professional elective list.
 Students must pass the placement test on computer skills or take COMP 1000 to enroll in ACCT 2910.

Curriculum in Product Design and Production Management/Option

FR	F	S		F	S
ENGL	1100	1120	English Composition I & II	3	3
HIST			Core History	3	3
MATH	1150		Pre-Calculus Algebra & Trigonometry	4	**
			Core Social Science Group I	3	**
CAHS		2000	Global Consumer Culture	**	3
HDFS		2000	Marriage & Family in Global Context ...	**	3
CAHS	1600		Textile Industrial Complex	3	**
CAHS		1750	Fund of Product Development	**	4
				16	16
SO					
ENGL	2200	2210	Great Books I & II	3	3
CHEM	1010	1020	Survey of Chemistry I & II	3	3
CHEM	1011	1021	Survey of Chemistry I & II lab	1	1
			Core Fine Arts	**	3
ECON	2020		Principles of Microeconomics	3	**
CAHS	2740		Aesthetics for Apparel Design	4	**
CAHS		2800	Apparel Production Management	**	4
				14	14
JR					
CAHS	2750		Prod Develop: Technical Design	4	**
CAHS	3600		Textiles	4	**
CAHS		3750	Prod Develop: Apparel Design	**	4
CAHS	3760		Fashion Analysis & Forecasting	3	**
CAHS		4450	History of Costume	**	3
CAHS	4600		World Prod & Trade in Text & App	**	3
NUFS		2000	Nutrition & Health	**	3
			Professional Electives	**	4
				15	13
SUMMER					
CAHS		4940	AMDP Internship	**	8
SR					
			Core Philosophy	3	**
CAHS	3850		Merchand Planning & Control	3	**
CAHS		4750	Apparel Line Development	**	4
CAHS	4800		Apparel Engineering	4	**
			Professional Electives	4	9
				14	13

TOTAL HOURS - 123

Select professional electives 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.

Students must pass the placement test on computer skills or take COMP 1000 to enroll in ACCT 2910.

Interior Design

Interior Design 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.

Academic Standards and Policies: The program maintains the right to limit freshmen and transfer 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 INDS Coordinator no later than March 1. Screening of applications for Fall admission begins in March with applicants notified by May 1. 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 INDS major must begin their INDS program of study in the fall term after they are admitted, or they will be held to the same admission requirements as transfer students.

Students in INDS must earn a grade of a C or higher in all courses in the major before being allowed to proceed to the next course in the sequence. Major courses include the Human Sciences College core courses and all required Consumer Affairs courses which are indicated in bold print in the model. Students who earn two D grades or one F grade in the required Interior Design courses will be expelled from the INDS program and must transfer out of the program immediately.

Curriculum in Interior Design

FR	F	S		F	S
ENGL	1100	1120	English Composition I & II	3	3
MATH	1150		Pre-Calculus Algebra & Trigonometry	4	**
			Core Science (CHEM or PHYS)	**	4
			Core Social Science Group I	3	**
CAHS	1000		Studio I: Introduction to INDS	4	**
CAHS		1100	Studio II: Tech Design of INDS	**	4
CAHS		2000	Global Consumer Culture	**	3
				14	14
SO					
HIST			Core History	3	3
			Core Fine Arts (see adviser)	**	3
			Core Science (CHEM or PHYS)	4	**
ACCT		2910	Fundamentals of Accounting	**	3
HDFS		2000	Marriage & Family in Global Context ...	**	3
CAHS	2100		Studio III: Visual Pres of INDS I	4	**
CAHS		2200	Studio IV: Visual Pres of INDS II/CAD ...	**	4
CAHS	2300		History of the Decorative Arts	3	**
CAHS	2400		Interior Materials & Components	3	**
				17	16
JR					
ENGL		2200	Great Books I	**	3
ECON	2020		Principles of Microeconomics	3	**
			Core Philosophy	**	3
			Principles of Marketing	**	3
NUFS	2000		Nutrition & Health	3	**
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 INDS	**	3
				14	16
SR					
ENGL	2210		Great Books II	3	**
CAHS		4400	Studio X: Design Thesis Project	**	4
CAHS	4200		Studio VIII: Portfolio Development	4	**
CAHS	4300		Studio IX: Directed Research in INDS	2	**
			Professional Elective	3	9
				12	13
SUMMER					
CAHS	4920		Internship in INDS	**	8

TOTAL HOURS - 124

Prior to beginning third semester, students must pass the placement test on computer skills or take COMP 1000 to enroll in ACCT 2910.

Select professional electives 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 Development & Family Studies

FR	F	S		F	S
ENGL	1100	1120	English Composition I & II	3	3
MATH		1150	Pre-Calculus Algebra & Trigonometry	**	4
			Core History	3	3
			Core Social Science	3	**
CAHS	2000		Global Consumer Culture	3	**
HDFS	2000		Marriage & Family in Global Context	3	**
HDFS		2010	Lifespan Human Development	**	3
HDFS		2020	Family Resource Management	**	3
				15	16
SO					
BIOL	1000	1010	Biology	4	4
ENGL	2200	2210	Great Books I & II	3	3
PHIL			Core Philosophy	**	3
			Core Fine Arts	3	**
			Core Social Science	3	**
			Introduction to Sociology OR	**	3
SOCY		1000	Introduction to Psychology		
PSYC		2010			
NUFS	2000		Nutrition & Health	3	**
HDFS		2030	Professional Develop & Ethics	**	3
				16	16
JR					
STAT		2010	Statistics for Social & Behavioral Sciences**		4
			Professional Electives	6	6
HDFS	3010		Child Development OR		
HDFS	3030		Adol & Adult Development	3	**
HDFS	3060		Family Interaction	3	**
HDFS		3080	Develop Interpersonal Skills	**	3
HDFS		3081	Develop Interpersonal Skills Lab	**	1
			Elective	3	2
				15	16
SR					
			Professional Elective	9	0-4
HDFS	4200		Program Develop & Evaluation	3	**
HDFS		4920	Internship	**	8-12
			Elective	2	**
				14	12

TOTAL HOURS - 120

Child Life Internship must select PHIL 1030.
 Internship Handbook specifies professional electives for specific internship types.
 Applications for Internships must be completed 2 semesters in advance.

JR

			Core Fine Arts	**	3
ANSC	2710		Commerical Meat Management	**	4
FINC	3610		Principles of Finance	3	**
MKTG		3310	Principles of Marketing	**	3
MNGT	3100		Principles of Management	3	**
HDFS	2000		Marriage & Family in Global Context	3	**
NUFS	3040		Food Systems Operations	2	**
NUFS	3041		Food Systems Operations Lab	1	**
NUFS		3200	Hospitality Financial Management	**	3
NUFS	3600		Service Management	2	**
NUFS		4500	Hotel Management	**	3
			Elective	2	**
				16	16
SR					
MNGT	3420		Human Resource Management	3	**
STAT	2010		Statistics for Social & Behavioral Sciences	4	**
NUFS			Professional Elective	2	**
NUFS	3400		Hospitality Marketing	2	**
NUFS	4300		Restaurant Management	3	**
NUFS	4530		Cont Quality Improve Hospitality	2	**
NUFS		4920	Internship in Hospitality	**	10
NUFS		4940	Prof Develop in Hospitality Mngt	**	2
				16	12

TOTAL HOURS - 123

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 biochemistry 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 to become a Registered Dietitian.

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
CHEM	1030	1040	Fundamentals of Chemistry I & II	3	3
CHEM	1031	1041	Fundamentals of Chemistry I & II Lab	1	1
ENGL	1100	1120	English Composition I & II	3	3
HIST			Core History	3	3
MATH	1150		Pre-Calculus Algebra & Trigonometry	4	**
PSYC	2010		Introduction to Psychology	3	**
			Core Fine Arts	**	3
BIOL		1020	Principles of Biology	**	4
				17	17
SO					
ECON		2020	Principles of Microeconomics	**	3
ENGL	2200	2210	Great Books I & II	3	3
PHIL	1030		Ethics & the Health Sciences	3	**
BIOL	2500	2510	Human Anatomy & Phy I & II	4	4
CHEM	2030		Survey of Organic Chemistry	3	**
NUFS	2000		Nutrition & Health	3	**
NUFS		2050	Science of Food	**	4
NUFS		2070	Introduction to Nutrition/Dietetics	**	1
				16	15

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 & Restaurant Management

FR	F	S		F	S
BIOL	1000	1010	Biology	4	4
ENGL	1100	1120	English Composition I & II	3	3
HIST			Core History	3	3
MATH		1150	Pre-Calculus Algebra & Trigonometry	**	4
PHIL		1040	Business Ethics	**	3
PSYC	2010		Introduction to Psychology	3	**
NUFS	1010		Intro to Hospitality Management	1	**
				14	17
SO					
ECON	2020	2030	Principles of Mirco & Macroeconomics	3	3
ENGL	2200	2210	Great Books I & II	3	3
ACCT	2910		Fundamentals of Accounting	3	**
BIOL		2000	Microbiology & Public Health	**	4
CAHS	2000		Global Consumer Culture	3	**
NUFS	2000		Nutrition & Health	3	**
NUFS		2050	Science of Food	**	4
NUFS		2300	Hospitality Law	**	3
				15	17

JR				
ACCT	2910	Fundamentals of Accounting	**	3
ENGL	3040	Technical Writing	**	3
BIOL	3200	General Microbiology	4	**
BCHE	3180	Nutritional Biochemistry	3	**
CAHS	2000	Global Consumer Culture	3	**
HDFS	2000	Marriage & Family in Global Context	**	3
NUFS	3040	Food Systems Operation	2	**
NUFS	3041	Food Systems Operations Lab	1	**
NUFS	3620	Community Nutrition	1	**
NUFS	3721	Nutritional Assessment Lab	**	1
NUFS	4820	Macronutrients	**	3
NUFS	4830	Vitamins and Minerals	**	3
			14	16
SR				
COUN	3100	Counseling & Human Services	**	3
STAT	2510	Statistics for Biol & Health Sciences	3	**
ADED	4150	Teaching in Specialization	3	**
NUFS	4090	Prof Issues Diet/Nutrition	1	**
NUFS	4410	Experimental Food Science	**	3
NUFS	6020	Medical Nutrition I	3	**
NUFS	6030	Medical Nutrition II	**	3
NUFS	6560	Nutrition & Food Services Management**	**	4
NUFS	6820	Nutrition in the Life Cycle	3	**
		Elective	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 in order to be eligible to take the national exam to become a Registered Dietitian. Internships are highly competitive.

Curriculum in Food Science/Option

FR	F	S		F	S
CHEM	1030	1040	Fund of Chemistry I & II	3	3
CHEM	1031	1041	Fund of Chemistry I & II Lab	1	1
ENGL	1100	1120	English Compositon I & II	3	3
HIST			Core History	3	3
MATH	1610	1620	Calculus I & II	4	4
			Core Social Science Group I & II	3	3
				17	17
SO					
ENGL	2200	2210	Great Books I & II	3	3
			Core Fine Arts	3	**
			Core Philosophy	**	3
CHEM	2070	2080	Organic Chemistry I & II	3	3
COMM		1000	Public Speaking	**	3
NUFS	2000		Nutrition & Health	3	**
BIOL	1020		Principles of Biology	**	4
NUFS	2050		Science of Food	**	4
				16	16
JR					
PHYS	1000		Foundations of Physics	4	**
BIOL		6660	Food Microbiology	**	5
STAT	2510		Statistics for Biol & Health Sciences	3	**
BCHE	3180		Nutritional Biochemistry	3	**
BIOL	3200		General Microbiology	4	**
HDFS	2000		Marriage and Family	**	3
NUFS	4290		Prof Develop in Food Science	**	1
NUFS	4400		Food Processing	**	4
NUFS	6430		Food Chemistry	**	4
				14	17
SR					
BSEN	6550		Food Engineering	4	**
			Professional Elective	**	3
CAHS	2000		Global Consumer Culture	3	**
NUFS	4910		Food Science Practicum	**	3
NUFS	6450		Food Analysis & Quality Control	4	**
NUFS	6640		Food Product Development	**	4
NUFS	6770		Food Plant Sanitation	4	**
			Elective	**	2
				15	12
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
CHEM	1030	1040	Fund of Chemistry I & II	3	3
CHEM	1031	1041	Fund of Chemistry I & II Lab	1	1
ENGL	1100	1120	English Compositon I & II	3	3
HIST			Core History	**	3
MATH	1610		Calculus I	4	**
			Core Fine Arts	**	3
SCMH	1990		Orientation Prehealth Prof.	1	**
BIOL	1020		Principles of Biology	4	**
BIOL	1030		Organismal Biology	**	4
				16	17
SO					
ENGL	2200	2210	Great Books I & II	3	3
HIST			Core History	3	**
PHIL		1030	Ethics & the Health Sciences	**	3
BIOL	2500	2510	Human Anatomy & Phy I & II	4	4
CHEM	2070	2080	Organic Chemistry I & II	3	3
CHEM	2071	2081	Organic Chemistry I & II Lab	1	1
NUFS	2000		Nutrition & Health	3	**
NUFS	2070		Intro to Nutrition/Dietetics	**	1
				17	15
JR					
PHYS	1500	1510	General Physics I & II	4	4
BIOL	4410		Vertebrate Development	5	**
BCHE	3180		Nutritional Biochemistry	3	**
BIOL	3200		General Microbiology	4	**
CAHS	2000		Global Consumer Culture	3	**
HDFS	2000		Marriage and Family	**	3
NUFS	3721		Nutritional Assessment lab	**	1
NUFS	4820		Macronutrients	**	3
NUFS	4830		Vitamins and Minerals	**	3
				19	14
SR					
PSYC	2010		Introduction to Psychology	**	3
			Social Science Group II	**	3
BIOL		3000	Genetics	**	4
BIOL	4100		Cell Biology	3	**
BIOL	4101		Cell Biology Lab	2	**
STAT	2510		Statistics for Biol & Health Sci	3	**
NUFS	4090		Prof Issues Diet/Nutrition	1	**
NUFS	6020		Medical Nutrition I	3	**
NUFS	6030		Medical Nutrition II	**	3
NUFS	6820		Nutrition in the Life Cycle	3	**
			Elective	**	2
				15	15
TOTAL HOURS - 128					

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

OPTIONAL FIFTH YEAR

ACCT	2910	Fundamentals of Accounting	3	**
ADED	4050	Teaching in Specialization	3	**
COUN	3100	Counseling & Human Services	**	3
ENGL	3040	Technical Writing	**	3
NUFS	2050	Science of Food	4	**
NUFS	3040	Food Systems Operation	2	**
NUFS	3041	Food Systems Operation Lab	1	**
NUFS	3620	Community Nutrition	1	**
NUFS	4410	Experimental Food Science	**	3
NUFS	6560	Nutrition & Food Services Mngt	**	4
			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 in order to be eligible to take national exam to become a Registered Dietitian.