

# College of Human Sciences

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Human Sciences is a professional program central to the landgrant 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. 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. Program-specific accreditations/approvals/endorsements/certifications have been attained for several programs.

**Transfer Requirements.** Students may transfer into Nutrition and Food Science from another college or school on campus if they have attained an overall unadjusted grade-point average of at least 2.0 on all courses attempted at Auburn University. Transfer into all other majors in the college require a higher unadjusted grade-point average on all course work attempted at Auburn University: Human Development and Family Studies - 2.25, Apparel Merchandising, Design, and Production Management - 2.20, and Hotel and Restaurant Management - 2.50.

The Interior Design (INDS) program in the college maintains the right to limit freshman and transfer enrollment. On-and off-campus transfer students must file a separate application and meet criteria listed in the application with the Department of Consumer Affairs no later than the Feb. 28, 2009 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 grade-point average of 2.0 on all course work attempted at Auburn University, and in addition, a 2.0 cumulative grade-point average 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. Hr.
HDFS 2000	Marriage & Family in Global Context	3
HDFS 2010	Lifespan Human Develop in Family	3
Elective Courses: see advisor for approved course listing.		

### INTERNATIONAL MINOR IN HUMAN SCIENCES

16-19 semester hours in minor (minimum 9 hours at 3000 level or above)

Courses required: See advisor for approved course listing.

Elective Courses - See advisor 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 PhD 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 certificate of business foundations or a minor in business and an international minor in human sciences are available.

## Apparel Merchandising, Design and Production Management (AMDP)

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 and/or management, 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 prerequisite 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 indicate in bold print in the models. Students must earn a grade of C or higher on all required courses in the major to complete graduation requirements.

### Curriculum in Apparel Merchandising/Option

FR	F	S	F	S
MATH	1150		Pre-Calculus Algebra & Trigonometry.....	4 **
HIST			Core History .....	3 3
			Core Social Science Group I.....	3 **
ENGL	1100	1120	English Composition I & II.....	3 3
<b>CAHS</b>	<b>1600</b>		<b>Textile Industrial Complex.....</b>	<b>3 **</b>
<b>CAHS</b>		<b>1750</b>	<b>Fund of Product Development.....</b>	<b>** 4</b>
<b>CAHS</b>		<b>2000</b>	<b>Global Consumer Culture.....</b>	<b>** 3</b>
<b>HDFS</b>		<b>2000</b>	<b>Marriage &amp; Family in Global Context.....</b>	<b>** 3</b>
				<b>16 16</b>
<b>SO</b>				
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	World Literature I & II.....	3 3
ACCT		2910	Fundamentals of Accounting .....	** 3
<b>NUFS</b>	<b>2000</b>		<b>Nutrition &amp; Health.....</b>	<b>3 **</b>
<b>CAHS</b>	<b>2740</b>		<b>Aesthetics for Apparel Design OR.....</b>	<b>** **</b>
<b>CAHS</b>	<b>2760</b>		<b>Visual Merchandising.....</b>	<b>** **</b>
<b>CAHS</b>		<b>2800</b>	<b>Apparel Production Management I.....</b>	<b>** 4</b>
			Professional Electives .....	** 3
				<b>17 17</b>
<b>JR</b>				
			Core Fine Arts .....	** 3
			Core Philosophy.....	** 3
			Management Foundations .....	3 **
MNGT	3910		Foundations of Business Marketing .....	3 **
MKTG	3910		Textiles .....	4 **
<b>CAHS</b>	<b>3600</b>		<b>Merchandise Planning &amp; Control.....</b>	<b>3 **</b>
<b>CAHS</b>	<b>3850</b>		<b>History of Costume.....</b>	<b>** 3</b>
<b>CAHS</b>		<b>5450</b>	<b>World Prod &amp; Trade of Text &amp; App.....</b>	<b>** 3</b>
<b>CAHS</b>		<b>5600</b>	<b>Fashion Analysis &amp; Forecasting.....</b>	<b>3 **</b>
<b>CAHS</b>		<b>5760</b>	Professional Electives .....	** 4
				<b>16</b>
<b>SR</b>				
STAT		2010	Statistics for Social & Behavioral Sciences .....	** 4
			Professional Electives .....	** 9
<b>CAHS</b>		<b>5850</b>	<b>Apparel Merchandising &amp; Retail Mngt.....</b>	<b>** 4</b>
<b>CAHS</b>	<b>4920</b>		<b>AMDP Internship.....</b>	<b>8 **</b>
UNIV		4AA0	HSI Undergraduate Graduation .....	** 0
				<b>8 17</b>

### TOTAL HOURS - 123

Select professional electives from the approved professional elective list.

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

Students may select the Joseph S. Bruno Auburn Abroad in Italy program to fulfill all sixteen (16) hours of professional electives and earn an International Minor in Human Sciences (IMHS).

**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	World Literature 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	5760		Fashion Analysis & Forecasting.....	3	**
CAHS		5450	History of Costume.....	**	3
CAHS	5600		World Prod & Trade in Text & App.....	**	3
NUFS	2000		Nutrition & Health.....	**	3
			Professional Electives.....	4	**
				15	13
SUMMER					
CAHS		4920	AMDP Internship.....	**	8
SR					
			Core Philosophy.....	3	**
CAHS	3850		Merchand Planning & Control.....	3	**
CAHS		5750	Apparel Line Development.....	**	4
CAHS	4800		Apparel Engineering.....	4	**
UNIV		4AA0	HS1 Undergraduate Graduation.....	**	0
			Professional Electives.....	4	9
				14	13

**TOTAL HOURS - 123**

Select professional electives from approved professional elective list.

\* Production Management requires ACCT 2910 and STAT 2010.

\* Product Design focus requires six hours from list of approved art history, theatre, or journalism courses.

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

Total hours of professional electives required equals 17. At least three (3) hours must come from the list of approved CAHS courses.

Students may select the Joseph S. Bruno Auburn Abroad in Italy program to fulfill sixteen (16) hours of professional electives and earn an International Minor in Human Sciences (IMHS) and one (1) hour from the list of approved professional electives.

**Interior Design (INDS)**

Interior Design is a four-year bachelor of science program accredited by the Council for Interior Design Accreditation (CIDA). 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*. Incoming freshmen, on-campus transfers, and off-campus applicants must file applications with the INDS Coordinator no later than Feb. 28, 2009. The application packet includes an application form, statement of intent, resume, and official transcripts from all schools attended. A portfolio is highly desirable but not required. Screening of applications for fall admission begins in March with applicants notified by April 15. Students 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 are admitted to 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 prerequisite 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 Fine Arts (see advisor).....	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 Social Science Group I.....	**	3
			Core Science (CHEM or PHYS).....	4	**
HDFS		2000	Marriage & Family in Global Context.....	**	3
CAHS	2100		Studio III: Visual Pres of INDS I.....	4	**
CAHS		2200	Studio IV: CAD for INDS.....	**	4
CAHS	2300		History of the Decorative Arts.....	3	**
CAHS	2400		Interior Materials & Components.....	3	**
CAHS		2500	Studio V: Visual Presentation II.....	**	4
				17	17
JR					
ENGL		2200	World Literature I.....	**	3
ECON	2020		Principles of Microeconomics.....	3	**
ACCT		2910	Fundamentals of Accounting.....	**	3
NUFS	2000		Nutrition & Health.....	3	**
CAHS	3100		Studio VI: Lighting Design/Env Sys.....	4	**
CAHS		3400	Studio VIII: Non-Residential Interiors.....	**	4
CAHS	3200		Studio VII: Residential Interiors.....	4	**
CAHS		3500	Business Practices in INDS.....	**	3
				14	13
SR					
ENGL	2210		World Literature II.....	3	**
CAHS		4400	Studio XI: Interior Design - Institutional.....	**	4
MKTG	3910		Foundations of Business Marketing ++.....	3	**
CAHS	4300		Studio X: Interior Design - Commercial.....	2	**
			Philosophy Core.....	**	3
			Professional Electives.....	6	6
				14	13
SUMMER					
CAHS		4920	Internship in INDS.....	**	8
UNIV	4AA0		HS1 Undergraduate Graduation.....		0

**TOTAL HOURS - 124**

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

Select professional electives from approved professional elective list.

++ Business minor requirement may be substituted.

MATH 1680 is required for a business minor.

**Department of Human Development and Family Studies**

The Human Development and Family Studies (HDFS) undergraduate curriculum is designed to prepare students for a variety of careers that contribute to the success of individuals and families across the life span. Career directions include, but are not limited to, teaching and administering programs to young children in pre-school or hospital settings, counseling teens in residential treatment facilities or church programs, providing supportive services to adult and elderly populations, implementing family education in the broader community, or advocating for family policy within government settings. Students also gain excellent preparation for graduate school. Majors select one of seven concentration areas; Infancy/Preschool, Child Life, Middle Childhood/Adolescence, Adult Services, Gerontology, Legislative/Public Policy, or Family Programming/Research. The capstone course for students is the undergraduate internship where classroom learning and real life come together to enhance professional competence. The HDFS curriculum draws upon the knowledge of many academic disciplines to promote understanding of current issues for individuals and families in modern society, and it is approved by the National Council on Family Relations to offer the Provisional Certified Family Life Education (CFLE) designation. The Department also operates the Auburn University Early Learning Center as well as the Harris Early Learning Center in Birmingham, Alabama. Both programs are accredited by the National Academy of Early Childhood Programs.

**Fingerprint/Criminal Background Checks are required of all HDFS majors. Students who do not obtain the required background check clearing letters will not be allowed to enroll in practicum, service learning, research, or internship courses.**

College of Human Sciences

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.

Curriculum in Human Development and 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
			Professional Electives.....	**	3
				15	16
SO					
BIOL	1000	1010	Biology and Labs (1001, 1011).....	4	4
ENGL	2200	2210	World Literature I & II.....	3	3
PHIL			Core Philosophy.....	**	3
			Core Fine Arts.....	3	**
			Core Social Science II.....	3	**
NUFS	2000		Nutrition & Health.....	3	**
HDFS		2030	Professional Develop & Ethics.....	**	3
			Professional Electives.....	**	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 OR.....	3	**
HDFS	4680		Family in Cross Cultural Perspective		
HDFS		3080	Develop Interpersonal Skills.....	**	3
			Electives.....	3	2
				15	15
SR					
			Professional Electives.....	10	**
HDFS	4200		Program Develop & Evaluation OR.....	3	**
HDFS	4300		Family and Social Policy OR		
HDFS	4950		Advanced Seminar		
HDFS		4920	Internship in HDFS OR Study Abroad*.....	**	12
UNIV		4AA0	HS1 Undergraduate Graduation.....	**	0
			Elective.....	**	0
				15	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.  
 \* Joseph S. Bruno Auburn Abroad in Italy program

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, resorts, 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
BIOL	1000	1010	Biology and Labs (1001, 1011).....	4	4
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	**
PHIL		1040	Business Ethics.....	**	3
NUFS	1010		Intro to Hospitality Management.....	2	**
				15	17

SO					
ECON	2020	2030	Principles of Micro & Macroeconomics.....	3	3
ENGL	2200	2210	World Literature I & II.....	3	**
ACCT	2910		Fundamentals of Accounting.....	3	**
ENVI		1020	Fund. of Envir. Science.....	**	2
CAHS	2000		Global Consumer Culture.....	3	**
NUFS	2000		Nutrition and Health.....	3	**
NUFS		2300	Hospitality Law.....	**	3
NUFS		2400	Culinary Science and Prod.....	**	4
				15	15
JR					
FINC	3910		Foundations of Business Finance.....	3	**
MKTG		3910	Foundations of Business Marketing.....	**	3
MNGT	3910		Management Foundations.....	3	**
FLSP	1010		Elem. Spanish I.....	4	**
HDFS	2000		Marriage & Family in Global Context.....	3	**
NUFS		3200	Hospitality Financial Management.....	**	3
NUFS		3600	Service Management.....	3	**
NUFS		4500	Hotel Management.....	**	3
NUFS		5530	Science of Quality in Hospitality.....	**	3
NUFS			Prof. Elective*.....	**	3
				16	15
SR					
			Fine Arts Core.....	**	3
MNGT	3420		Human Resource Management.....	3	**
STAT	2010		Statistics for Social & Behavioral Sciences.....	4	**
NUFS			Prof. Elective*.....	**	3
NUFS	3400		Hospitality Marketing.....	3	**
NUFS	4300		Restaurant Management.....	3	**
NUFS	4600		Beverage Operations.....	3	**
NUFS	4800		Senior Lecture Series.....	**	1
NUFS	4960		Hospitality Practicum.....	**	3
NUFS	4940		Prof Develop in Hospitality Mngt.....	**	3
			Free Elective.....	**	2
UNIV	4AA0		HS1 Undergraduate Graduation.....	**	0
				16	15

TOTAL HOURS - 124

\* Students may select one of the following: NUFS 5460 Catering and Event Management (3), NUFS 5550 Club Management (3), NUFS 5590 Recreational Foodservice Management (3), NUFS 5570 Global Hospitality (3), NUFS 4380 Study/Travel in Nutrition and Food Science (variable), NUFS 5540 Conference Coordination (3), NUFS4350 Advanced Restaurant Management (3), NUFS 4920 Internship in Hospitality (10), NUFS 4900 Independent Study (variable), FLSP 1020 Elementary Spanish II (4), department head-approved course.  
 \* Business Minor: (Requires 20 hours of coursework including MATH 1680 and a 2.5 ungnapped GPA), ECON 2020, ECON 2030, ACCT 2910, FINC 3610, MNGT 3100, and MKTG 3310 may be substituted for Certificate of Business requirements.  
 Certificate of Business Foundations: ECON 2020,ECON 2030, ACCT 2910, MKTG 3910, MNGT 3910 and FINC 3910.

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 accredited by the Commission on Accreditation for Dietetic Education by the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040. 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	**
NUFS	2000		Nutrition & Health.....	**	3
BIOL	1020		Principles of Biology and Lab (1021).....	**	4
				17	17

College of Human Sciences

<b>SO</b>					
ECON	2020		Principles of Microeconomics.....	3	**
ENGL	2200	2210	World Literature I & II.....	3	3
PHIL	1030		Ethics & the Health Sciences.....	3	**
			Core Fine Arts.....	**	3
BIOL	2500	2510	Human Anatomy & Phy I & II.....	4	4
CHEM		2030	Survey of Organic Chemistry.....	**	3
<b>NUFS</b>	<b>2050</b>		<b>Science of Food.....</b>	<b>4</b>	<b>**</b>
<b>NUFS</b>	<b>2070</b>		<b>Introduction to Nutrition/Dietetics.....</b>	<b>**</b>	<b>1</b>
				<b>17</b>	<b>14</b>
<b>JR</b>					
ACCT		2910	Fundamentals of Accounting.....	**	3
ENGL		3040	Technical Writing.....	**	3
<b>BIOL</b>	<b>3200</b>		<b>General Microbiology.....</b>	<b>4</b>	<b>**</b>
<b>BCHE</b>	<b>3180</b>		<b>Nutritional Biochemistry.....</b>	<b>3</b>	<b>**</b>
<b>CAHS</b>	<b>2000</b>		<b>Global Consumer Culture.....</b>	<b>3</b>	<b>**</b>
<b>HDFS</b>	<b>2000</b>		<b>Marriage &amp; Family in Global Context.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>3040</b>		<b>Food Systems Operation.....</b>	<b>2</b>	<b>**</b>
<b>NUFS</b>	<b>3041</b>		<b>Food Systems Operations Lab.....</b>	<b>2</b>	<b>**</b>
<b>NUFS</b>	<b>3620</b>		<b>Community Nutrition.....</b>	<b>2</b>	<b>**</b>
<b>NUFS</b>	<b>3720</b>		<b>Nutritional Assessment.....</b>	<b>**</b>	<b>2</b>
<b>NUFS</b>	<b>4820</b>		<b>Macronutrients.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>4830</b>		<b>Vitamins and Minerals.....</b>	<b>**</b>	<b>3</b>
				<b>16</b>	<b>17</b>
<b>SR</b>					
COUN		3100	Counseling & Human Services.....	**	3
STAT	2510		Statistics for Biol & Health Sciences.....	3	**
ADED	4050		Methods of Teaching in Adult Ed.....	3	**
<b>NUFS</b>	<b>4090</b>		<b>Prof Issues Diet/Nutrition.....</b>	<b>1</b>	<b>**</b>
<b>NUFS</b>	<b>4410</b>		<b>Experimental Food Science.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>5020</b>		<b>Medical Nutrition I.....</b>	<b>3</b>	<b>**</b>
<b>NUFS</b>	<b>5030</b>		<b>Medical Nutrition II.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>5560</b>		<b>Nutrition &amp; Food Services Management.....</b>	<b>**</b>	<b>4</b>
<b>NUFS</b>	<b>5820</b>		<b>Nutrition in the Life Cycle.....</b>	<b>3</b>	<b>**</b>
UNIV		4AA0	HS1 Undergraduate Graduation.....	**	0
				<b>13</b>	<b>13</b>

**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**

<b>FR</b>	<b>F</b>	<b>S</b>		<b>F</b>	<b>S</b>
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 Composition I & II.....	3	3
MATH	1610	1620	Calculus I & II.....	4	4
			Core Social Science Group I.....	**	3
<b>BIOL</b>	<b>1020</b>		<b>Principles of Biology and Lab (1021).....</b>	<b>4</b>	<b>**</b>
<b>NUFS</b>	<b>2000</b>		<b>Nutrition &amp; Health.....</b>	<b>**</b>	<b>3</b>
				<b>15</b>	<b>17</b>
<b>SO</b>					
ENGL	2200	2210	World Literature I & II.....	3	3
			Core Fine Arts.....	**	3
			Core Philosophy.....	3	**
			Core History.....	3	3
HIST			Survey of Organic Chemistry.....	**	3
CHEM		2030	Public Speaking.....	3	**
COMM	1000		<b>Science of Food.....</b>	<b>4</b>	<b>**</b>
<b>NUFS</b>	<b>2050</b>		<b>Foundations of Physics.....</b>	<b>**</b>	<b>4</b>
				<b>16</b>	<b>16</b>
<b>JR</b>					
			Core Social Science Group II.....	3	**
AGRI	3800		Agricultural Leadership Development.....	2	**
BIOL		5660	Food Microbiology.....	**	5
STAT	2510		Statistics for Biol & Health Sciences.....	3	**
<b>BCHE</b>	<b>3180</b>		<b>Nutritional Biochemistry.....</b>	<b>3</b>	<b>**</b>
<b>BIOL</b>	<b>3200</b>		<b>General Microbiology.....</b>	<b>4</b>	<b>**</b>
<b>HDFS</b>	<b>2000</b>		<b>Marriage and Family.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>4290</b>		<b>Prof Develop in Food Science.....</b>	<b>**</b>	<b>1</b>
<b>NUFS</b>	<b>4400</b>		<b>Food Processing.....</b>	<b>**</b>	<b>4</b>
<b>NUFS</b>	<b>5430</b>		<b>Food Chemistry.....</b>	<b>**</b>	<b>4</b>
				<b>15</b>	<b>17</b>

<b>SR</b>					
BSEN	5550		Food Engineering.....	4	**
			Professional Elective.....	**	3
<b>CAHS</b>	<b>2000</b>		<b>Global Consumer Culture.....</b>	<b>3</b>	<b>**</b>
<b>NUFS</b>	<b>4910</b>		<b>Food Science Practicum.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>5450</b>		<b>Food Analysis &amp; Quality Control.....</b>	<b>4</b>	<b>**</b>
<b>NUFS</b>	<b>5640</b>		<b>Food Product Development.....</b>	<b>**</b>	<b>4</b>
<b>NUFS</b>	<b>5770</b>		<b>Food Plant Sanitation.....</b>	<b>4</b>	<b>**</b>
UNIV		4AA0	HS1 Undergraduate Graduation.....	**	0
			Elective.....	**	3
				<b>15</b>	<b>13</b>

**TOTAL HOURS - 124**

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

Consult advisor for professional elective courses.

An International Minor in Human Sciences (IMHS) is available to NUFS students.

**Curriculum in Nutrition Science/Option**

<b>FR</b>	<b>F</b>	<b>S</b>		<b>F</b>	<b>S</b>
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 Composition I & II.....	3	3
HIST			Core History.....	**	3
MATH	1610		Calculus I.....	4	**
			Core Fine Arts.....	**	3
			Orientation Prehealth Prof.....	1	**
SCMH	1990		<b>Principles of Biology and Lab (1021).....</b>	<b>4</b>	<b>**</b>
<b>BIOL</b>	<b>1020</b>		<b>Organismal Biology and Lab (1031).....</b>	<b>**</b>	<b>4</b>
				<b>16</b>	<b>17</b>
<b>SO</b>					
ENGL	2200	2210	World Literature I & II.....	3	3
HIST			Core History.....	3	**
BIOL	2500	2510	Human Anatomy & Phy I & II.....	4	4
BIOL		3000	Genetics.....	**	4
CHEM	2070	2080	Organic Chemistry I & II.....	3	3
CHEM	2071	2081	Organic Chemistry I & II Lab.....	1	1
<b>NUFS</b>	<b>2000</b>		<b>Nutrition &amp; Health.....</b>	<b>3</b>	<b>**</b>
<b>NUFS</b>	<b>2070</b>		<b>Intro to Nutrition/Dietetics.....</b>	<b>**</b>	<b>1</b>
				<b>17</b>	<b>16</b>
<b>JR</b>					
BIOL	4100		Cell Biology.....	3	**
BIOL	4101		Cell Biology Lab.....	2	**
PHYS	1500	1510	General Physics I & II.....	4	4
<b>BCHE</b>	<b>3180</b>		<b>Nutritional Biochemistry.....</b>	<b>3</b>	<b>**</b>
<b>BIOL</b>	<b>3200</b>		<b>General Microbiology.....</b>	<b>4</b>	<b>**</b>
<b>CAHS</b>	<b>2000</b>		<b>Global Consumer Culture.....</b>	<b>3</b>	<b>**</b>
<b>HDFS</b>	<b>2000</b>		<b>Marriage and Family.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>3720</b>		<b>Nutritional Assessment.....</b>	<b>**</b>	<b>2</b>
<b>NUFS</b>	<b>4820</b>		<b>Macronutrients.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>4830</b>		<b>Vitamins and Minerals.....</b>	<b>**</b>	<b>3</b>
				<b>19</b>	<b>15</b>
<b>SR</b>					
PHIL		1030	Ethics & the Health Sciences.....	**	3
PSYC		2010	Introduction to Psychology.....	**	3
			Social Science Group II.....	**	3
BIOL	4410		Vertebrate Development.....	5	**
STAT	2510		Statistics for Biol & Health Sci.....	3	**
<b>NUFS</b>	<b>4090</b>		<b>Prof Issues Diet/Nutrition.....</b>	<b>1</b>	<b>**</b>
<b>NUFS</b>	<b>5020</b>		<b>Medical Nutrition I.....</b>	<b>3</b>	<b>**</b>
<b>NUFS</b>	<b>5030</b>		<b>Medical Nutrition II.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>5820</b>		<b>Nutrition in the Life Cycle.....</b>	<b>3</b>	<b>**</b>
UNIV		4AA0	HS1 Undergraduate Graduation.....	**	0
			Elective.....	**	1
				<b>15</b>	<b>13</b>

**TOTAL HOURS - 128**

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

This option meets the requirements for the health and professional schools such as medical school, dental school and physical therapy school.

**OPTIONAL FIFTH YEAR**

ACCT	2910		Fundamentals of Accounting.....	3	**
ADED	4050		Methods of Teaching in Adult Ed.....	3	**
COUN		3100	Counseling & Human Services.....	**	3
ENGL		3040	Technical Writing.....	**	3
<b>NUFS</b>	<b>2050</b>		<b>Science of Food.....</b>	<b>4</b>	<b>**</b>
<b>NUFS</b>	<b>3040</b>		<b>Food Systems Operation.....</b>	<b>2</b>	<b>**</b>
<b>NUFS</b>	<b>3041</b>		<b>Food Systems Operation Lab.....</b>	<b>2</b>	<b>**</b>
<b>NUFS</b>	<b>3620</b>		<b>Community Nutrition.....</b>	<b>2</b>	<b>**</b>
<b>NUFS</b>	<b>4410</b>		<b>Experimental Food Science.....</b>	<b>**</b>	<b>3</b>
<b>NUFS</b>	<b>5560</b>		<b>Nutrition &amp; Food Services Mngt.....</b>	<b>**</b>	<b>4</b>
UNIV		4AA0	HS1 Undergraduate Graduation.....	**	0
				<b>16</b>	<b>13</b>

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 exam to become a registered dietitian.

Prerequisite for NUFS 3040 (NUFS 2050) must be taken prior to fifth year.