FOODS OPTION: Required Courses (prerequisites in parentheses)[1]

Year 1 (Normally taken in University I)			Credits
_____	HNSC 1200	Food: Facts and Fallacies	3
_____	HNSC 1210	Nutrition for Health & Changing Lifestyles	3
_____	CHEM 1300	University I: Structure & Modeling in Chemistry (Math 40S, Chemistry 40S)	3
_____	CHEM 1320	University I: Introduction to Organic Chemistry[2] ('C' in CHEM 1300)	3
_____	ZOOL 1320	Anatomy of the Human Body ***OR***	3-6
_____	BIOL 1020	Biology 1 and	
	BIOL 1030	Biology 2 [3]	
_____	ZOOL 1330	Physiology of the Human Body[4] ('C' in ZOOL 1320 ***OR*** Biology 1 and Biology 2)	3
_____	PSYC 1200	Introduction to Psychology or	6
or	SOC 1200	Introduction to Sociology	
_____	_____ _____	Elective[9] _____	3
_____	_____ _____	Elective[9] _____	3

Year 2			
_____	HNSC 2130	Nutrition Through the Lifecycle (HNSC 1210)	3
_____	HNSC 2140	Basic Principles of Human Nutrition ('C' in CHEM 2770, HNSC 1210, HNSC 1200)	3
_____	HNSC 2150	Composition, Functional & Nutritional Properties of Food (HNSC 1200, HNSC 1210, CHEM 1320)	3
_____	HNSC 2160	Food Preparation & Preservation (HNSC 1200, CHEM 1320)	3
_____	CHEM 2770	Elements of Biochemistry I[5] ('C' in CHEM 1320, BIOL 1020 and BIOL 1030 ***OR*** ZOOL 1320 and ZOOL 1330)	3
_____	CHEM 2780	Elements of Biochemistry II[5] ('C' in CHEM 2770)	3
_____	HMEC 2030W	Human Ecology: Perspectives and Communication	3
_____	STAT 1000	Basic Statistical Analysis I	3
_____	STAT 2000	Basic Statistical Analysis II ('C' in STAT 1000)	3
_____	MKT 2210	Fundamentals of Marketing[6]	3

Year 3			
_____	HNSC 3310	Macronutrients & Human Health ***OR*** Vitamins and Minerals in Human Health	3
or	HNSC 3300	(HNSC 2140, CHEM 2780, or CHEM 2370 and ZOOL 1330 or ZOOL 2540)	
_____	HNSC 3350	Culture and Food Patterns (PSYC 1200 *OR* SOC 1200, HNSC 1200 and HNSC 1210)	3
_____	HNSC 3330	Ingredient Technology for Designed Foods (CHEM 2780 or CHEM 2370 and HNSC 2150, or CHEM 2220 and FOOD 2500).	3
_____	HMEC 2050	Introduction to Research in Human Ecology (HMEC 2030W, STAT 1000)	3
_____	HMEC 3100	Communication for Professional Practice (HMEC 2030W, 54 credit hours)	3
_____	FOOD 4150	Food Microbiology	3
_____	_____ _____	Program Elective[7] _____	3
_____	_____ _____	Program Elective[7] _____	3
_____	_____ _____	Elective[9] _____	3
_____	_____ _____	Elective[9] _____	3

Year 4			
_____	HNSC 3260	Food Quality Evaluation (HNSC 2160 OR FOOD 3010, and STAT 2000)	3
_____	HNSC 4290	Food, Nutrition & Health Policies (HMEC 2050, HNSC 2130, HNSC 2150, STAT 2000)	3
_____	HNSC 4160	Seminar in Foods & Nutrition (4th year Department Majors) (84 credit hours & HMEC 3100)	3
_____	HNSC 4270	Sensory Evaluation of Food (HNSC 2160 or FOOD 3010 or MBIO 3240 and STAT 2000)	3
_____	HNSC 4280	Food Product Development (MKT 2210, STAT 2000, HNSC 3330 or consent from instructor)	3
_____	_____ _____	Program Elective[7] _____	3
_____	_____ _____	Elective[9] _____	3
_____	_____ _____	Elective[9] _____	3
_____	_____ _____	Elective[9] _____	3
_____	_____ _____	Elective[9] _____	3

see reverse…./2

***You must have the prerequisites for any course you take. We will not override prerequisites in order to allow you to progress more quickly.**

NOTES:

[1]For prerequisites, consult the University Calendar for former course number of other equivalent

[2]Students can take either CHEM 1320 (University 1: Introduction to Organic Chemistry) or CHEM 1310 (University 1: Introduction to Physical Chemistry).

[3]Students must take ZOOL 1320 Anatomy of the Human Body or BIOL 1020 and BIOL 1030 Biology 1 and Biology 2 ***AND*** require ZOOL 1330 Physiology of the Human Body (3 credits) in order to take HNSC 3310 Macronutrients and Human Health and HNSC 3300 Vitamins and Minerals in Human Health. Free electives must be used to meet this requirement for ZOOL 1330, if BIOL 1020 and BIOL 1030 are taken.

[4]Students can take either ZOOL 1330 (Physiology of the Human Body) or ZOOL 2530 (Human Physiology 1) and ZOOL 2540 (Human Physiology 2).

[5]Students can take either CHEM/MBIO 2770 (Elements of Biochemistry 2) or CHEM/MBIO 2360 (Biochemistry 1: Bio-molecules and an Introduction to Metabolic Energy. Also students can take either CHEM/MBIO 2780 (Elements of Biochemistry 2) or CHEM/MBIO 2370 (Biochemistry 2: Catabolism, Synthesis, and Information Pathways).

[6]A Minor in Management is offered by the Asper School of Business for Human Ecology students. Refer to the *General Calendar* for details. You may supplement MKTG 2210 (required) and the 9 credit hours of Management courses taken for program electives with 6 more credit hours of Management courses to complete the Management Minor. Also, students may choose to complete a voluntary minor. Refer to the University Calendar for details.

[7]Program Electives – choose 9 credit hours from either the Asper School of Business, or from the Department of Food Science, Faculty of Agricultural and Food Sciences 3rd and 4th year courses only.

[8]Students in Human Nutritional Sciences who are graduating after May 2005, will replace the requirement for 28.408 with 3 credit hours of free electives.

[9]Electives are the student's choice. Consider taking more courses from Human Nutritional Sciences (see below).

		Credit Hours
Human Nutrition Department Electives with a food emphasis (prerequisites in parentheses)		
HNSC 3342	Management for Food & Nutrition Professionals (requires HNSC 1200 *and* one of GMGT 2030, GMGT 2070, or GMGT 2080)	3
HNSC 4120	Senior Thesis (Instructor consent)	3
HNSC 4140	Food Production & Management (requires HNSC 2160 *and* HNSC 3342)	3
HNSC 4364	Food Industry Option Practicum (HNSC 3260, HNSC 3330, FOOD 4150 and GMGT 2030, 2070 or 2080; 84 credit hours & consent of instructor). ****Available to Food Option students admitted before July 2007. Applications due by April 30.**	6
HNSC 4540	Functional Foods & Nutraceuticals (CHEM 2770 or CHEM 2360) (Taught with FOOD 4540)	3
Additional Human Nutrition Department Electives (pre-requisites in parentheses)		
HNSC 3320	Nutrition Education & Dietary Change (PSYC 1200, HNSC 2130, HNSC 2140, HNSC 2160)	3
HNSC 4300	Community Nutrition Interventions (HNSC 3320)	3

HNSC 4310	Nutrition & the Elderly (HNSC 3310 and HNSC 3320; Pre or Corequisite: HNSC 3300) **[offered in alternate years, opposite HNSC 4340]**	3
HNSC 4340	Maternal & Child Nutrition (HNSC 3310 and HNSC 3320; Pre or Corequisite: HNSC 3300) **[offered in alternate years, opposite HNSC 4310]**	3
HMEC 4060	Developmental Health (PSYC 2250 or HMEC 2050)	3

***In the event of discrepancies with this document and the *General Calendar*, the *General Calendar* will prevail.**