

Student: _____ PUID: _____ Catalog Term: _____

Additional Majors: _____ Minors: _____

Foods & Nutrition in Business Core (University Foundational Learning Outcomes) (24-27 credits)

- ___ (4-3) ENGL 10600 First-Year Composition or ENGL 10800 Accelerated First-Year Composition [**Written Communication**]
- ___ (3) STAT 30100 Elementary Statistical Methods [**Information Literacy**]
- ___ (3) COM 11400 Fundamentals of Speech Communication [**Oral Communication**]
- ___ (3-4) CHM 11100 General Chemistry or CHM 11500 General Chemistry [**Fulfills 1 Science Core Course**]
- ___ (3-4) CHM 11200 General Chemistry or CHM 11600 General Chemistry [**Fulfills 1 Science Core Course**]
- ___ () _____ [**Humanities**] - *select from University list* (PHIL 11100 Ethics suggested)
- ___ (3) PSY 12000 Elementary Psychology or SOC 10000 Introductory Sociology [**Behavior/Social Science**]
- ___ () _____ [**Quantitative Reasoning**] ***fulfilled by MA 16100 or MA 16010
- ___ () _____ [**Science, Technology & Society**] - *select from University list*

Required Courses in Other Departments (71-81 credits)

- ___ (3) AGECE 33100 Principles of Selling in Agricultural Business
- ___ (4-3) AGECE 42400 Financial Management of Agricultural Business or MGMT 31000 Financial Management
- { ___ (3) BCHM 30700 Biochemistry or CHM 33300 Principles of Biochemistry AND
- ___ (1) BCHM 30900 Biochemistry Laboratory OR
 - ___ (3) BCHM 56100 General Biochemistry I AND
 - ___ (3) BCHM 56200 General Biochemistry II
- ___ (4) BIOL 11000 Fundamentals of Biology I
- ___ (4) BIOL 11100 Fundamentals of Biology II
- ___ (4-3) BIOL 20300 Human Anatomy & Physiology or BIOL 30100 Human Design: Anatomy & Physiology
- ___ (4-3) BIOL 20400 Human Anatomy & Physiology or BIOL 30200 Human Design: Anatomy & Physiology
- ___ (4) BIOL 22100 Introduction to Microbiology
- { ___ (3) CHM 25500 Organic Chemistry AND
- ___ (1) CHM 25501 Organic Chemistry Laboratory AND
- ___ (3) CHM 25600 Organic Chemistry AND
- ___ (1) CHM 25601 Organic Chemistry Laboratory OR
 - ___ (4) CHM 25700 Organic Chemistry AND
 - ___ (1) CHM 25701 Organic Chemistry Laboratory
- ___ (3) ECON 21000 Principles of Economics or AGECE 21700 Economics or ECON 25100 Microeconomics
- ___ (1) FS 34000 Introduction to Food Law and Regulations
- ___ (3) FS 34100 Food Processing I
- ___ (3) FS 36200 Food Microbiology
- ___ (2) FS 36300 Food Microbiology Lab
- ___ (3) FS 44200 Food Processing II
- ___ (3) FS 44300 Food Processing III
- ___ (3) HTM 19100 Sanitation and Health in Foodservice, Lodging and Tourism OR
 - ___ (1) FS 36100 Food Plant Sanitation AND
 - ___ (1) FS 44400 Statistical Process Control
- ___ (5) MA 16100 Plane Analytic Geometry and Calculus OR [**Fulfills Quantitative Reasoning Core**]
- ___ (3) MA 16010 Applied Calculus I AND [**Fulfills Quantitative Reasoning Core**]
- ___ (3) MA 16020 Applied Calculus II
- ___ (3) MGMT 20000 Introductory Accounting
- ___ (3) MGMT 20100 Management Accounting
- ___ (3) MGMT 32300 Introduction to Analysis or AGECE 42600 Marketing Management of Agricultural Business
- ___ (4) PHYS 22000 General Physics

Major Requirements (24 credits)

- ___ (1) NUTR 10500 Nutrition in the 21st Century
- ___ (3) NUTR 20500 Food Science I
- ___ (3) NUTR 31500 Fundamentals of Nutrition
- ___ (3) NUTR 33000 Diet Selection & Planning
- ___ (3) NUTR 37500 Foods and Nutrition Internship
- ___ (1) NUTR 40000 Executive In the Classroom
- ___ (3) NUTR 42400 Communication Techniques in Foods & Nutrition
- ___ (4) NUTR 45300 Food Chemistry
- ___ (3) NUTR 53400 Human Sensory Systems and Food Evaluation

Electives (0-1 credits)

120-132 semester credits required for Bachelor of Science degree

___ () _____ ___ () _____ ___ () _____ 5/2014

Name: _____

Department of Nutrition Science

Minor Code(s): _____

Foods & Nutrition in Business - FNBS

120 Semester hours

Freshman Year - First Semester			Sem/Yr	Grade	Second Semester			Sem/Yr	Grade
(3)	CHM 111-General Chemistry (or CHM 11500) (CHM 115 - MA 159 or calculus placement)				(3)	CHM 112 -General Chemistry (or CHM 11600) (Chm 115)			
(4)	BIOL 110 - Fundamentals of Biology I				(4)	BIOL 111 - Fundamentals of Biology II			
(3)	COM 114-Fundamentals Of Speech Communication				(4)	ENGL 106 or 108-First Year Composition			
(3-5)	MA 161 or MA 16010-Intro Analysis ALEKS placement				(3)	MA 16020-Calc for Life Science (If did not take MA 161, pre-req: MA16010)			
(1)	NUTR 105 - Nutrition for the 21st Century (8 weeks only)								
[14-16]					[14]				

Sophomore Year - Third Semester			Sem/Yr	Grade	Fourth Semester			Sem/Yr	Grade
(4)	BIOL 221 - Intro to Microbiology (1 year chemistry and 1 semester general biology)		Fall only		(4)	PHYS 220 - General Physics (Biol 301) or BIOL 204 - (Pre-Req BIOL 203)		Spring only	
(4)	CHM 257-Organic Chemistry (CHM 116 or 112 pre-req)				(3)	PSY 120/SOC 100 - Elem Psych or Intro Soc			
(1)	CHM 25701 - Organic lab				(3)	CHM 333 or BCHM 307-Principles of Biochemistry			
(3)	NUTR 205 - Food Science I (Two semesters of general chemistry)				(1)	BCHM 309 - Biochemistry Laboratory (1 semester or 1 year of Organic Chemistry)			
(3)	Humanities Selective				(3)	ECON 210/AGEC 217/ECON 251 - Economics			
(1)	NUTR 400 - Executive in the Classroom		Fall only		(1)	FS 340 - Intro to Food Law and Regulations			
[16]					[15]				

Notes: Responsibility for meeting graduation requirements is solely that of the student.

Notes: All students must complete 32 hours of 300 level courses or higher courses. at Purdue for graduation.

Junior Year - Fifth Semester			Sixth Semester		
	Sem/Yr	Grade		Sem/Yr	Grade
(3)	FS 341 - Food Processing I (PHYS 220 & microbiology)	Fall only	(3)	Science, Technology, and Society Selective	
(1)	NUTR 400 - Executive in the Classroom		-3	STAT 301 - Elementary Statistical Methods	
(3)	FS 362 - Food Microbiology (BIOL 221)	Fall only	(3)	NUTR 315 - Principles of Nutrition (One semester of anat/phys & organic chemistry)	
(2)	FS 363 - Food Microbiology Lab	Fall only	(3)	BIOL 302 (or BIOL 204-4 cr.)- Anatomy/Physiology (BIOL 301)	
(3)	MGMT 200 - Intro to Accounting		(3)	MGMT 201 - Management Accounting (MGMT 200)	
(3)	BIOL 301 (or BIOL 203-4 cr.) (General biology sequence)	Fall only			
[15]			[16]		

Notes:

Notes: NUTR 375 - FN Internship during summer if not all ready completed

Senior Year - Seventh Semester			Eighth Semester		
	Sem/Yr	Grade		Sem/Yr	Grade
(3)	NUTR 424 - Com Tech in Foods & Nutrition (NUTR 330)		(3)	NUTR 534 - Human Sensory Systems (Eligible Statistics course)	Spring only
(3)	NUTR 330 - Diet Selection and Planning (NUTR 205 & NUTR 315)		(3)	MGMT 310 - Financial Management (or AGEC 424) (MGMT 200)	
(4)	NUTR 453 - Food Chemistry (Organic chem)	Fall only	(3)	FS 443 - Food Processing III (FS 442)	Spring only
(3)	FS 442 - Food Processing II (FS 341)	Fall only	(3)	AGEC 331 - Principles of Selling in Ag Bus	
(2)	FS 361 - Food Plant Sanitation + FS 444 - Statistical Process Control (or HTM 191 - 3 cr.)	Fall only	(3)	MGMT 323 - Intro to Analysis or AGEC 426 Intro to Mkt Analysis	
[15]			[15]		

Notes: Course options and electives might be recommended that would result in more than 120 credit hours.

Notes:

Revision May, 2014