PURDUE UNIVERSITY

**FOODS & NUTRITION IN BUSINESS**
College of Health and Human Sciences

NUTR SCI-BS
FNBS
120-132 credits

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) AGEC 33100 Principles of Selling in Agricultural Business
____ (4-3) AGEC 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* AGEC 21700 Economics *or* ECON 25100 Microeconomics
____ (1) FS 34000 Introduction to Food Law and Regulations
____ (2) FS 34100 Food Processing I
____ (1) FS 34200 Food Processing I Laboratory
____ (3) FS 36200 Food Microbiology
____ (2) FS 36300 Food Microbiology Lab
____ (2) FS 44200 Food Processing II
____ (3) FS 44300 Food Product Design
____ (1) FS 44700 Food Processing II Laboratory
____ (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* AGEC 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

**Requirements continued on next page**

**Electives (0-1 credits)**

____ (  )_____ ____ (  ) _____ ____ (  ) _____

**120-132 semester credits required for Bachelor of Science degree**

University Foundational Learning Outcomes List: https://www.purdue.edu/provost/initiatives/curriculum/course.html

5/2015

Name: _____

# Department of Nutrition Science

Minor Code(s): _____

## Foods & Nutrition in Business - FNBS

120 Semester hours

| Freshman Year - First Semester | | Sem/Yr | Grade |
|---|---|---|---|
| (4) | BIOL 11000 - Fundamentals of Biology I | | |
| | | | |
| (3-4) | CHM 11100 - General Chemistry (or CHM 11500) | | |
| | (CHM 11500 - MA 15800 or calculus placement) | | |
| | | | |
| (3) | COM 11400-Fundamentals Of Speech Communication | | |
| | | | |
| (5-3) | MA 16100 or MA 16010 - Intro Analysis | | |
| | (ALEKS placement) | | |
| | | | |
| (1) | NUTR 10500 - Nutrition for the 21st Century | | |
| | (8 weeks only) | | |
| [14-17] | | | |

| Second Semester | | Sem/Yr | Grade |
|---|---|---|---|
| (4) | BIOL 11100 - Fundamentals of Biology II | | |
| | | | |
| (3-4) | CHM 11200 - General Chemistry (or CHM 11600) | | |
| | (Chm 11500) | | |
| | | | |
| (4) | ENGL 10600 or 10800 - First Year Composition | | |
| | | | |
| (3) | MA 16020 - Calc for Life Science | | |
| | (If did not take MA 16100, pre-req: MA16010) | | |
| | | | |
| | | | |
| | | | |
| [14-15] | | | |

| Sophomore Year - Third Semester | | Sem/Yr | Grade |
|---|---|---|---|
| (4) | BIOL 22100 - Intro to Microbiology | Fall only | |
| | (1 year chemsitry and 1 semester general biology) | | |
| | | | |
| (4) | CHM 25700 - Organic Chemistry | | |
| | (CHM 11600 or 11200 pre-req) | | |
| | | | |
| (1) | CHM 25701 - Organic lab | | |
| | | | |
| (3) | Humanities Selective | | |
| | | | |
| (3) | NUTR 20500 - Food Science I | Fall/Spring/Summer | |
| | (Two semesters of general chemistry) | | |
| | | | |
| (1) | NUTR 40000 - Executive in the Classroom | Fall only | |
| [16] | | | |

| Fourth Semester | | Sem/Yr | Grade |
|---|---|---|---|
| (1) | BCHM 30900 - Biochemistry Laboratory | | |
| | (1 semester or 1 year of Organic Chemistry) | | |
| | | | |
| (3) | CHM 33300 or BCHM 30700 - Principles of Biochemistry | | |
| | | | |
| (3) | ECON 21000/AGEC 21700/ECON 25100 - Economics | | |
| | | | |
| (1) | FS 34000 - Intro to Food Law and Regulations | Spring only | |
| | (Needs override) | | |
| | | | |
| (4) | PHYS 22000 - General Physics | Spring only | |
| | (Biol 30100) or BIOL 20400-(Pre-Req BIOL 20300) | | |
| | | | |
| (3) | PSY 12000/SOC 10000 - Elem Psych or Intro Soc | | |
| [15] | | | |

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

Notes: All students must complete 32 hours of 30000 level courses or higher courses. at Purdue for graduation.

## Junior Year - Fifth Semester

| | | Sem/Yr | Grade |
|---|---|---|---|
| (3-4) | BIOL 30100 (or BIOL 20300-4 cr.) | Fall only | |
| | (General biology sequence) | | |
| | | | |
| (2) | FS 34100 - Food Processing I | Fall only | |
| | (PHYS 22000 & microbiology) | | |
| | | | |
| (1) | FS 34200 - Food Processing I Lab | Fall only | |
| | | | |
| (3) | FS 36200 - Food Microbiology | Fall only | |
| | (BIOL 22100 & BCHM 30700 or CHM 33300) | | |
| | | | |
| (2) | FS 36300 - Food Microbiology Lab | Fall only | |
| | | | |
| (3) | MGMT 20000 - Intro to Accounting | | |
| | | | |
| (1) | NUTR 40000 - Executive in the Classroom | | |
| [15-16] | | | |

Notes:

## Sixth Semester

| | | Sem/Yr | Grade |
|---|---|---|---|
| (3-4) | BIOL 30200 (or BIOL 20400-4 cr.) - Anatomy/Physiology | Spring | |
| | (BIOL 30100) | | |
| | | | |
| (3) | MGMT 20100 - Management Accounting | | |
| | (MGMT 20000) | | |
| | | | |
| (3) | NUTR 31500 - Principles of Nutrition | | |
| | (One semester of anat/phys & organic chemistry) | | |
| | | | |
| (3) | Science, Technology, and Society Selective | | |
| | | | |
| (3) | STAT 30100 - Elementary Statistical Methods | | |
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| | | | |
| [15-16] | | | |

Notes: NUTR 37500 - FN Internship during summer if not all ready completed

## Senior Year - Seventh Semester

| | | Sem/Yr | Grade |
|---|---|---|---|
| (2-3) | FS 36100 - Food Plant Sanitation | Fall only | |
| | + FS 44400 - Statistical Process Control | Fall only | |
| | (or HTM 19100 - 3 cr.) | | |
| | | | |
| (2) | FS 44200 - Food Processing II | Fall only | |
| | (FS 34100) | | |
| | | | |
| (1) | FS 44700 - Food Processing II Lab | Fall only | |
| | | | |
| (3) | NUTR 33000 - Diet Selection and Planning | Fall/Summer | |
| | (NUTR 20500 & NUTR 31500) | | |
| | | | |
| (3) | NUTR 42400 - Com Tech in Foods & Nutrition | | |
| | (NUTR 33000 ) | | |
| | | | |
| (4) | NUTR 45300 - Food Chemistry | Fall only | |
| | (Organic chem) | | |
| [15-16] | | | |

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

## Eighth Semester

| | | Sem/Yr | Grade |
|---|---|---|---|
| (3) | AGEC 33100 - Principles of Selling in Ag Bus | Fall/Spring | |
| | | | |
| (3) | FS 44300 - Food Product Design | Spring only | |
| | (FS 44200) | | |
| | | | |
| (3) | MGMT 31000 - Financial Management (or AGEC 42400) | | |
| | (MGMT 20000) | | |
| | | | |
| (3) | MGMT 32300 - Intro to Analysis or AGEC 42600 Intro to Mkt Analysis | | |
| | | | |
| (3) | NUTR 53400 - Human Sensory Systems | Spring only | |
| | (Eligible Statistics course) | | |
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| [15] | | | |

Notes:

May, 2015