

CURRICULUM Table (24 classes: 79 credits)

Course	Pre- and Co-requisites	Credits
Professional Nutrition and Dietetics Requirements		
FNES 101 Science of Foods	Lab	(P) 3cr.
FNES 104 Social, Cultural and Economic Aspects of Foods		(P)3cr.
FNES 203 Meal Planning for Therapeutic Diets	Prerequisite: FNES 101 and: FNES 163 or FNES 263 & 264 Lab	3cr.
FNES 260 Research Methods in Nutrition	Prerequisite: PSYCH 107	3cr.
FNES 263 Nutrition I	Prerequisite: Chem. 1023 & 1021, PSYCH 107	3cr.
FNES 264 Nutrition II	Prerequisite: FNES 263	3cr.
FNES 275 Institutional Management	Prerequisite: FNES 101	3cr.
FNES 300 Seminar in Nutrition and Dietetics: Career Advancement	Prerequisite FNES 263	2cr.
FNES 307W Experimental Food Science	Prerequisite: FNES 101, FNES 263, FNES 260Lab	(P) 3cr.
FNES 337 Nutrition Counseling and Education	Prerequisite: FNES 263	3cr.
FNES 365 Nutrition Assessment	Prerequisite or co-requisite: FNES 264, Chem. 1033 & 1031, Bio 40 and 41 Lab	3cr.
FNES 366 Medical Nutrition Therapy	Prerequisite: FNES 264, FNES 365, Chem.1033 & 1031, Bio 40 and 41	3cr.
FNES 368 Life Cycle Nutrition	Prerequisite FNES 264, Prerequisite or co-requisite: FNES 365	3cr.
FNES 378 Quantity Food Purchasing, Production & Equipment	Prerequisite: FNES 275, minimum grade "C"	3cr.
FNES 382 Community Nutrition	Prereq. or Coreq.: FNES 365	3cr.

Psychology Requirements		
Psych 101 General Psychology		(P) 4cr.
Psych 1073 / 1071 Statistical Methods	Lab	(P) 4cr.

Science Requirements		
Chem 1013 / 1011 Basic Chemistry	Lab	* (P) 4cr.
Chem 1023 / 1021 Basic Organic Chemistry	Prerequisite: Chem. 1013 & 1011	* (P) 4cr.
Chem 1033 / 1031 Basic Biochemistry	Prerequisite: Chem. 1023 & 1021	(P) 4cr.
Bio 40. Anatomy & Physiology I	Lab	(P) 4cr.
Bio 41. Anatomy & Physiology II	Prereq Bio 40	4cr.
Bio 44. Food and Human Microbiology	Prerequisite: Bio 40 or Bio 11 & Chem 1023 & 1021	4cr.

Pathways-General Education Courses (P) * Alternative Courses: CHEM.113=CHEM.1013/1011; CHEM.251/252=CHEM.1023/1021

Options for Required 3 credit N&D Elective		
1	FNES 105. Food Sustainability: Understanding the Food System	Lab 3cr.
2	FNES 200. Principles of Food Safety & Sanitation for Servsafe Certificate AND FNES 372.1 Fieldwork in Nutrition	Prerequisite or co-requisite: FNES 101 2cr. 1cr.
3	FNES 204. International Cuisine	Prerequisite: FNES 101 3cr.
4	FNES 345.Theories of Lifespan Development	Prerequisite: FNES 147 3cr.
5	FNES 361 Sports Nutrition	Prerequisite: FNES 263 and 264 3cr.
6	URBST 132 Health Services and Policy	3cr.
7	FNES 342. Physiology of Muscular Activity	Prerequisite: Bio 40 3cr.