

**Recommended Academic Plan for Nutritional Sciences/Applied Science (NUTR/APLSC at Commonwealth Campuses)  
Effective Fall 2012**

Semester 1	Credits	Semester 2	Credits
<a href="#">ENGL 015</a> or <a href="#">030</a> (GWS) Composition/Honors Composition	3	<a href="#">CAS 100</a> (GWS) Effective Speech	3
<a href="#">MATH 021</a> or <a href="#">022</a> (GQ) College Algebra (if needed or other GQ)	3	<a href="#">NUTR 251</a> (GHA) Principles of Nutrition	3
Humanities (GH)	3	<a href="#">BIOL 141</a> (GN) Physiology	3
<a href="#">BI SC 004</a> or <a href="#">Natural Sciences</a> (GN) Human Body: Form & Function	3	<a href="#">Arts</a> (GA)	3
<a href="#">PSYCH 100</a> (GS) or <a href="#">HD FS 129</a> (GS) Gen. Psychology/Hum. Dev. & Family Studies	3	<a href="#">ECON 102</a> (GS) or <a href="#">ECON 104</a> (GS) or <a href="#">AG BM 101</a> (GS) Micro/Macroeconomics/Economic Principles	3
Total Credits:	15	Total Credits:	15
Semester 3	Credits	Semester 4	Credits
<a href="#">CHEM 110</a> Chemical Principles I	3	<a href="#">CHEM 202</a> Organic Chemistry	3
Humanities (GH)	3	<a href="#">STAT 200</a> or <a href="#">STAT 250</a> (GQ) Elementary Statistics/Biostatistics	3-4
<a href="#">MICRB 106</a> & <a href="#">107</a> (GN) Elem. Microbiology/Lab	4	<a href="#">ENGL 202C</a> (GWS) Effective Writing: Technical	3
Elective	3	<a href="#">Arts</a> (GA)	3
Select 3 credits of Supporting Courses in consultation with academic adviser	3	Select 2-3 credits of Supporting Courses in consultation with academic adviser	2-3
Total Credits:	16	Total Credits:	14-16
Semester 5	Credits	Semester 6	Credits
<a href="#">B MB 211</a> Elementary Biochemistry	3	<a href="#">NUTR 445</a> Nutrient Metabolism I	3
<a href="#">NUTR 120</a> Food Preparation	3	<a href="#">HRIM 329</a> Intro. to Food Production & Service Management	3
<a href="#">NUTR 358</a> Assessment of Nutritional Status	2	<a href="#">HRIM 228</a> Hospitality Food Safety	1
<a href="#">NUTR 456</a> Community Nutrition	3	<a href="#">NUTR 360</a> Disseminating Nutritional Information	3
Select 3 credits of Supporting Courses in consultation with academic adviser	3	<a href="#">NUTR 370</a> Profession of Dietetics	1
		Select 3 credits of Supporting Courses in consultation with academic adviser	3
		<a href="#">NUTR 170</a> Careers in Nutrition (suggested supporting course)	1
Total Credits:	14	Total Credits:	15
Semester 7	Credits	Semester 8	Credits
<a href="#">NUTR 446</a> Nutrient Metabolism II	3	<a href="#">NUTR 452</a> Nutritional Aspects of Disease	3
<a href="#">NUTR 451</a> Nutrition Through the Life Cycle	3	<a href="#">NUTR 453</a> Diet in Disease	3
Elective	3	<a href="#">NUTR 490W</a> Nutrition Seminar	3
		<a href="#">NUTR 400</a> Introduction to Nutrition Counseling	1
Select 3 credits from 400-level Supporting Courses in consultation with academic adviser	3	Select 3 credits from 400-level Supporting Courses in consultation with academic adviser	3
Select 2- 3 credits of Supporting Courses in consultation with academic adviser	2-3	<a href="#">HRIM 330</a> Food Production and Service Management	2
Total Credits:	14-15	Total Credits:	15

- **Bold** type indicates courses requiring a quality grade of C or better.

- *Italic* type indicates courses that satisfy both major and General Education requirements.
- ***Italic Bold*** type indicates courses requiring a quality grade of C or better and that satisfy both major and General Education requirements.
- GWS, GHA, GQ, GN, GA, GH, and GS are codes used to identify General Education requirements.
- US, IL, and US;IL are codes used to designate courses that satisfy University United States/International Cultures requirements.
- W is the code used to designate courses that satisfy University Writing Across the Curriculum requirement.

**Scheduling patterns for courses not taught each semester:** Courses taught spring semester only – NUTR 170 (suggested, not required).

**Program Notes:** BI SC 004 (GN) is suggested for students with less than two years of HS biology prior to taking BIOL 141. MATH 022 or placement into MATH 110 or MATH 140 is a prerequisite for CHEM 110.