NUTRITION AND FOODSCIENCE PROGRAM (NFSC)

The Department of Biological and Environmental Sciences offers Bachelor of Science degree in Nutrition and Food Science program. The program is designed to prepare students to maximize their qualifications for entrance into the dietetic and/or food processing and food technology industry. The program offers two areas of emphasis: **dietetics and food science.** Each program provides for competencies in several areas of work; however, each option is designed specifically for certain professional careers.

The baccalaureate degree in Nutrition and Food Science with dietetics option fulfills the requirements of the Didactic Program in Dietetics (DPD) and is accredited by the Commission on Accreditation/Approval for Dietetics Education (CAADE, **COMMISSION ON ACCREDITATION FOR DIETETIC EDUCATION, AMERICAN DIETETIC ASSOCIATION, 120 SOUTH RIVERSIDE PLAZA, SUITE 2000, CHICAGO, IL 60606-6995)** of the American Dietetic Association (ADA)

The Dietetics major develops an understanding and competency in food, nutrition, dietetics, management, clinical nutritional care, nutrition education, community nutrition and supportive courses in physical and biological sciences (biochemistry, anatomy & physiology, microbiology, statistics and chemistry). The curriculum is developed within the conceptual framework of the profession set and published by the American Dietetic Association. The completion of the bachelor's degree with dietetics option qualifies students to enter post-baccalaureate internship program , which leads to eligibility to take the nationally administered examination to become a Registered Dietitian (RD).

The Food Science option is concerned with the application of the fundamental principles of the physical, biological and behavioral sciences and engineering to understand the complex and heterogeneous materials recognized as food. The food science program is designed to meet the requirements within the conceptual framework of the profession set and published by the Institute of Food Technologists and prepares students for careers in food industry and food safety.

The Nutrition and Food Science graduates in both of these options frequently elect to go on to graduate studies in Nutrition or Food Science. Dietetics graduates are prepared for wide scope of rewarding careers such as dietitians, licensed nutritionists, educators, consultants, researchers, food columnists and entrepreneurs. The graduates with food science option are prepared to enter careers as food research specialists, food columnists, food technologists, health inspectors, food analysts, product developers, and quality control staff.

BACHELOR OF SCIENCE IN NUTRITION AND FOOD SCIENCE: DIETETICS OPTION

Total credit hours of college level courses required for graduation: 127

Required Departmental Courses (54 credits)

NFSC 103.105	Introduction to Food Science Lecture/Lab	4
NFSC 104,106	Introduction to Nutrition Lecture/Lab	4
NFSC 209/211	Food Processing Lec/Lab	4
NFSC 313	Nutrition in the Life Cycle	3
NFSC 315,319	Food Economics Lec/Lab	3
NFSC 316	Community Nutrition Lec/Lab	3
NFSC 317	Advanced Nutrition	3
NFSC 320,321	Nutrition Education Lec/Lab	3
NFSC 374,375	Geriatric Nutrition Lec/Lab	3
NFSC 421,423	Therapeutic Nutrition I Lec/lab	4
NFSC 422,424	Therapeutic Nutrition II Lec/Lab	4
NFSC 426,428	Food Systems Management I Lec/Lab	3
NFSC 427,429	Food Systems Management II Lec/Lab	3
NFSC 442,444	Food Chemistry Lec/Lab	4
NFSC 453,455	Food Analysis Lec/Lab	4
NFSC 490	Senior Seminar and Research	2

SUPPORTING COURSES (37 Credits)

1507-111,112	General Chemistry I,II Lecture	6
1507-113,114	General Chemistry I,II lab	2
1507-231,232	Organic Chemistry I,II lecture	6
1507-233,234	Organic Chemistry I,II Lab	4
1507-260,261	Biochemistry Lecture/Lab	4
1535-247	Statistics/ Biostatistics	3
1401-111,113	Fundamentals of Anatomy and Physiology-I Lecture/Lab	
1401-112,114	Fundamentals of Human anatomy and Physiology II, Lec/ Lab	4
1401-244,245	Clinical Microbiology Lecture/lab	4

UNIVERSITY-WIDE REQUIREMENTS (36 CREDITS)

Social Sciences		6
Fine Arts		3
Foreign Language		6
1167-105	Intro. to Logic	3
1133-111,112	English Composition I, II	6
1133-211,212	Literature and Advanced Writing I,II	6
1535-113,114	Precalculus with Trigonometry I,II	6

PS Recommended Social Science courses: introduction to Psychology and Introduction to Sociology.

B.S. NUTRITION AND FOOD SCIENCE - FOOD SCIENCE OPTION

Total credit hours of college level courses required for graduation: 125

Required Departmental Courses (56 credits)

NFSC 103.105	Introduction to Food Science Lecture/Lab	4
NFSC 104,106	Introduction to Nutrition,Lec/Lab	4
NFSC 209/211	Food Processing Lec/Lab	4

NFSC 313	Nutrition in the Life Cycle	3
NFSC 316	Community Nutrition Lec/Lab	3
NFSC 317	Advanced Nutrition	3
NFSC-320/321	Nutrition Education Lecture/lab	3
NFSC 324,325	Food Sanitation Lecture/lab	4
NFSC 326,328	Food Microbiology Lecture/Lab	4
NFSC 415,416	Food Engineering Lecture/Lab	4
NFSC 426,428	Food Systems Management I Lecture/lab	3
NFSC 427,429	Food Systems Management II Lecture/lab	3
NFSC 454	Food Quality control Lecture/Lab	4
NFSC 453,455	Food Analysis Lec/Lab	4
NFSC 490	Senior Seminar and Research	2

SUPPORTING COURSES (32 Credits)

1507-111,112	General Chemistry I,II Lecture	6
1507-113,114	General Chemistry I,II lab	2
1507-231,232	Organic Chemistry I,II lecture	6
1507-233,234	Organic Chemistry I,II Lab	4
1507-260,261	Biochemistry Lecture/Lab	4
1535-248	Statistics/Biostatistics	
1401-240,241	General Microbiology Lecture/Lab	4
1539-101,103	Intro. to College Physics I Lec/Lab	
1401-101,103	Biological Science I Lecture/lab	4

UNIVERSITY-WIDE REQUIREMENTS (37 CREDITS)

Social Sciences		6
Fine Arts		3
Foreign Language		6
1167-105	Intro. to Logic	3
1133-111,112	English Composition I, II	6
1133-211,212	Literature and Advanced Writing I,II	6
1535-113,114	Precalculus with Trigonometry I,	3
1535-215	Calculus for Business, Social and life Sciences	4

RECOMMENDED ELECTIVES:

NFSC 210.212	Food Processing II Lecture/Lab	4
NFSC 318	Child Health and Nutrition	3
NFSC 324,325	Food Sanitation and Waste Disposal Lecture/lab	4

Additional Comments and requirement

Majors who intend to apply for dietetic internship upon completion of bachelor of Science degree in Nutrition and Food Science with dietetic option will be eligible to receive a Verification Statement duly attested by the Director of the DPD program. The students are required to complete comprehensive examination and exit interview prior to the issuance of the Verification Statement. Only grades of “C” or better in major courses (2.00 G.P.A) are accepted towards a Bachelor of Science degree in Nutrition and Food Science.