**HUMAN NUTRITION CONCENTRATION**

This program of study provides the background for students who plan to pursue careers in nutrition and related health sciences. This concentration focuses on the field of human nutrition and reflects the growing need to prepare individuals for careers in health and nutrition. For students who expect to pursue advanced degrees in nutritional sciences or professional degrees in medicine, dentistry or law, the human nutrition concentration may be chosen. The concentration emphasizes a strong science background and allows students to obtain a strong human nutrition preparation that is not available elsewhere on campus. For those interested in practicing nutrition or nutrition counseling, please see Dietetics. The total number of hours required for graduation is 126.

### Other Natural Science and Technology Required

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 232</td>
<td>Elementary Organic Chemistry I</td>
<td>3 OR 4</td>
</tr>
<tr>
<td>CHEM 233</td>
<td>Elementary Organic Chem Lab I</td>
<td>2</td>
</tr>
<tr>
<td>MCB 244 &amp; MCB 245</td>
<td>Human Anatomy &amp; Physiology I and Human Anat &amp; Physiol Lab I</td>
<td>5</td>
</tr>
<tr>
<td>MCB 246 &amp; MCB 247</td>
<td>Human Anatomy &amp; Physiology II and Human Anat &amp; Physiol Lab II</td>
<td>5</td>
</tr>
<tr>
<td>MCB 450</td>
<td>Introductory Biochemistry</td>
<td>3</td>
</tr>
</tbody>
</table>

### Human Nutrition Required

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACE 161</td>
<td>Microcomputer Applications</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 101</td>
<td>Intro Food Science &amp; Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 220</td>
<td>Principles of Nutrition</td>
<td>4</td>
</tr>
<tr>
<td>FSHN 420</td>
<td>Nutritional Aspects of Disease</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 426</td>
<td>Biochemical Nutrition I</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 427</td>
<td>Biochemical Nutrition II</td>
<td>3</td>
</tr>
</tbody>
</table>

Select a minimum of two courses from the following list of Restricted Electives:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSHN 302</td>
<td>Sensory Evaluation of Foods</td>
</tr>
<tr>
<td>FSHN 322</td>
<td>Nutrition and the Life Cycle</td>
</tr>
<tr>
<td>FSHN 329</td>
<td>Communication in Nutrition</td>
</tr>
<tr>
<td>FSHN 332</td>
<td>Science of Food Systems</td>
</tr>
<tr>
<td>FSHN 344</td>
<td>Business Etiquette</td>
</tr>
<tr>
<td>FSHN 345</td>
<td>Hospitality Purchasing</td>
</tr>
<tr>
<td>FSHN 349</td>
<td>Food Service Sanitation</td>
</tr>
<tr>
<td>FSHN 398</td>
<td>Undergraduate Seminar</td>
</tr>
<tr>
<td>FSHN 414</td>
<td>Food Chemistry</td>
</tr>
<tr>
<td>FSHN 418</td>
<td>Food Analysis</td>
</tr>
<tr>
<td>FSHN 421</td>
<td>Pediatric Clinical Nutrition</td>
</tr>
<tr>
<td>FSHN 425</td>
<td>Food Marketing</td>
</tr>
<tr>
<td>FSHN 428</td>
<td>Community Nutrition</td>
</tr>
<tr>
<td>FSHN 429</td>
<td>Nutrition Assessment &amp; Therapy</td>
</tr>
<tr>
<td>FSHN 440</td>
<td>Applied Statistical Methods I</td>
</tr>
<tr>
<td>FSHN 460</td>
<td>Food Processing Engineering</td>
</tr>
<tr>
<td>FSHN 461</td>
<td>Food Processing I</td>
</tr>
<tr>
<td>FSHN 465</td>
<td>Principles of Food Technology</td>
</tr>
<tr>
<td>FSHN 471</td>
<td>Food &amp; Industrial Microbiology</td>
</tr>
<tr>
<td>FSHN 480</td>
<td>Basic Toxicology</td>
</tr>
</tbody>
</table>

Science electives: A minimum of two science courses, approved by the advisor. Courses cannot be used to fulfill other requirements.