

FOOD INDUSTRY OPTION, B.SC. - HUMAN NUTRITIONAL SCIENCES

Progression Plan

Suggested Progression of Program: Food Industry Option

Course	Title	Hours
Year 1		
HNSC 1200	Food: Facts and Fallacies	3
HNSC 1210	Nutrition for Health and Changing Lifestyles	3
AGRI 1600	Introduction to Agrifood Systems	3
One of the following		3
BIOL 1410	Anatomy of the Human Body (or)	
BIOL 1020 & BIOL 1030	Biology 1: Principles and Themes and Biology 2: Biological Diversity, Function and Interactions	
BIOL 1412	Physiology of the Human Body	3
CHEM 1100	Introductory Chemistry 1: Atomic and Molecular Structure and Energetics	3
CHEM 1110 or CHEM 1130	Introductory Chemistry 2: Interaction, Reactivity, and Chemical Properties or Introduction to Organic Chemistry	3
PSYC 1200 or SOC 1000	Introduction to Psychology or Introduction to Sociology	6
Free Elective(s) - credit hours (0-6) depend on selections above		3
Hours		30
Year 2		
HNSC 2000	Research Methods and Presentation	3
HNSC 2130	Nutrition Through the Life Cycle	3
HNSC 2140	Basic Principles of Human Nutrition	3
HNSC 2150	Composition, Functional and Nutritional Properties of Foods	3
HNSC 2160	Principles of Food Preparation and Preservation	3
ABIZ 1000 or GMG 1010	Introduction to Agribusiness Management or Business and Society	3
AGRI 2400	Experimental Methods in Agricultural and Food Sciences	3
CHEM/MBIO 2730	Elements of Biochemistry 1	3
CHEM 2740	Introduction to the Biochemistry Laboratory	3
CHEM/MBIO 2750	Elements of Biochemistry 2	3
Hours		30
Year 3		
HNSC 3330	Ingredient Technology for Food Design	3
FOOD 4150	Food Microbiology 1	3
FOOD 4200	Quality Control in Foods	3
HEAL 2600	Integration of Health Determinants of Individuals	3

HEAL 3000	Introduction to Social Epidemiology	3
MKT 2210	Fundamentals of Marketing	3
Concentration Electives		6
Free Electives		6
Hours		30
Year 4		
HNSC 3300 or HNSC 3310	Vitamins and Minerals in Human Health or Macronutrients and Human Health	3
HNSC 4100	Current Issues in Food and Human Nutrition	3
HNSC 4280	Food Product Development	3
HNSC 4364	Foods Industry Option Practicum	6
FOOD 4502	HACCP and Food Safety Regulations	3
Concentration Electives		9
Free Elective		3
Hours		30
Total Hours		120