

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

Progression Plan

Suggested Progression of Program: Food Industry Option

| Course | Title | Hours |
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| 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 3260 | Food Quality Evaluation | 3 |
| HNSC 3330 | Ingredient Technology for Designed Foods | 3 |
| FOOD 4150 | Food Microbiology 1 | 3 |
| HEAL 2600 | Integration of Health Determinants of Individuals | 3 |

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| 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 4310 | Introduction to HACCP | 3 |
| Concentration Electives | | 9 |
| Free Elective | | 3 |
| Hours | | 30 |
| Total Hours | | 120 |