

**CURRICULUM SUMMARY FOR THE BACHELOR OF SCIENCE IN
HUMAN SERVICES AND CONSUMER SCIENCES
FOODS AND NUTRITION CONCENTRATION
TOTAL CREDITS REQUIRED:120**

CORE CURRICULUM (STANDARD)*		MAJOR (FOODS AND NUTRITION)	OTHER REQUIREMENTS	MINOR REQUIREMENTS
TSU COURSES	TCCNS EQUIVALENT			
42 credits		50 credits	28 credits	0 credits
<u>Communication:</u>		NUTR 116 (1)	BIOL 131 or BIOL 135 (3)	
ENG 131 (3) **	ENGL 1301	NUTR 235 (3)	BIOL 246 (4)	
ENG 132 (3)	ENGL 1302	NUTR 240 (3)	ECON 131 (3)	
<u>Mathematics:</u>		NUTR 335 (3)	CHEM 111 (1)	
MATH 132, 133, 135, or 136 (3)	MATH 1314, 1316, 1325, or 2312	NUTR 336 (3)	CHEM 112 (1)	
<u>Life and physical sciences:</u>		NUTR 340 (3)	HSCS 233 (3)	
CHEM 131 (3)	CHEM 131	NUTR 350 (3)	HSCS 430 (3)	
CHEM 132 (3)	CHEM 132	NUTR 423 (3)	FCS 436 (3)	
<u>Language, philosophy, and culture:</u>		NUTR 440(2)	Elective (3)	
ENG 2xx (3) ***		NUTR 440L (2)	Elective (3)	
<u>Creative arts:</u>		NUTR 445 (3)	FS 102 (1)	
MUSI 239 (3) or THEA 130 (3)	HUMA 1315 or DRAM 1310	ACCT 231 (3)		
<u>American history:</u>		MGMT 300 (3)		
HIST 231 (3)	HIST 1301	FN 341 (4)		
HIST 232 (3)	HIST 1302	FN 333 (3)		
<u>Government/political science:</u>		ACCT 232 (3)		
POLS 235 (3)	GOVT 2305	MGMT 301 (3)		
POLS 236 (3)	GOVT 2306	HSCS 437 (2) or FN 427 (2)		
<u>Social and behavioral sciences:</u>				
SOC 157 (3) or PSY 131 (3)	SOCI 1301 or PSYC 2301			
<u>Institutional Options:</u>				
SC 135 (3) or SC 136 (3)	SPCH 13 21 or SPCH 1315			
CS 116 (3)	COSC 1301			

* Students should be advised by a major advisor prior to registering for any credit, particularly any core curriculum credit as listed.

** (N) represents the number of course credits.

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First Year	FIRST SEMESTER		SECOND SEMESTER	
	ENG 131 Freshman English I	3	ENG 132 Freshman English II	3
	MATH 132, 133, 135, or 136	3	SOC 157 Intro to Sociology or SOC 238 Intro to Anthro	3
	NUTR 116 Seminar in Nutrition	1	CHEM 131 General Chemistry I	3
	NUTR 235 Introduction to Nutrition	3	CHEM 111 General Chemistry I Lab	1
	SC 135 or SC 136	3	HIST 232 Social and Political History of the US since 1877	3
	HIST 231 Social and Political History of the US to 1877	3	MUSI 239 Fine Arts in Daily Living or THEA 130 Intro to Theatre	3
	FS 102	1		
	17 Hrs		16 Hrs	

Second Year	THIRD SEMESTER		FOURTH SEMESTER	
	POLS 235 American Government	3	POLS 236 Texas Government	3
	HSCS 233 Seminar In HSCS	3	ENG 2XX	3
	CS 116 Intro to Computer Science	3	NUTR 336 Nutrition through the Life Cycle	3
	NUTR 240 Intro to Food Preparation	3	BIOL 131 Biological Science or BIOL 135	3
	CHEM 132 General Chemistry II	3	BIOL 246 Microbiology Health Related Prof	4
	CHEM 112 General Chemistry II Lab	1		
	16 Hrs		16 Hrs	

Third Year	FIFTH SEMESTER		SIXTH SEMESTER	
	ACCT 231 Principles of Accounting	3	ACCT 232 Principles of Accounting II	3
	MGMT 300 Principles of Management	3	MGMT 301 Personnel and Human Resources Dev	3
	FN 341 Management Principles Food Services System	4	NUTR 350 Culture, Society, and Foods	3
	FN 333 Diet Therapy for Health Professional	3	NUTR 335 Nutrition and Aging	3
	ECON 131 Introductory Economics	3	NUTR 445 Food Systems Management	3
	16 Hrs		15 Hrs	

Fourth Year	SEVENTH SEMESTER		EIGHTH SEMESTER	
	NUTR 423 Community Nutrition	3	NUTR 340 Experimental Foods Lab	3
	HSCS 430 Research in HSCS	3	HSCS 437 or FN 427	2
	FCS 436 Family Resource Management	3	NUTR 440 Food Production Systems	2
	Elective	3	NUTR 440L Food Production Systems Lab	2
			Elective	3
	12 Hrs		12 Hrs	