

Student: _____ PUID: _____ Catalog Term: _____

Additional Majors: _____ Minors: _____

Foods & Nutrition in Business Core (University Foundational Learning Outcomes) (24-27 credits)

- ____ (4-3) ENGL 10600 First-Year Composition or ENGL 10800 Accelerated First-Year Composition **[Written Communication]**
- ____ (3) STAT 30100 Elementary Statistical Methods **[Information Literacy]**
- ____ (3) COM 11400 Fundamentals of Speech Communication **[Oral Communication]**
- ____ (3-4) CHM 11100 General Chemistry or CHM 11500 General Chemistry **[Fulfills 1 Science Core Course]**
- ____ (3-4) CHM 11200 General Chemistry or CHM 11600 General Chemistry **[Fulfills 1 Science Core Course]**
- ____ () _____ **[Humanities]** – *select from University list* (PHIL 11100 Ethics suggested)
- ____ (3) PSY 12000 Elementary Psychology or SOC 10000 Introductory Sociology **[Behavior/Social Science]**
- ____ ***** [Quantitative Reasoning] ***fulfilled by MA 16100 or MA 16010**
- ____ () _____ **[Science, Technology & Society]** – *select from University list*

Required Courses in Other Departments (71-81 credits)

- ____ (3) AGECE 33100 Principles of Selling in Agricultural Business
- ____ (4-3) AGECE 42400 Financial Management of Agricultural Business or MGMT 31000 Financial Management
- ____ (3) BCHM 30700 Biochemistry or CHM 33300 Principles of Biochemistry **AND**
- ____ (1) BCHM 30900 Biochemistry Laboratory **OR**
 - ____ (3) BCHM 56100 General Biochemistry I **AND**
 - ____ (3) BCHM 56200 General Biochemistry II
- ____ (4) BIOL 11000 Fundamentals of Biology I
- ____ (4) BIOL 11100 Fundamentals of Biology II
- ____ (4-3) BIOL 20300 Human Anatomy & Physiology or BIOL 30100 Human Design: Anatomy & Physiology
- ____ (4-3) BIOL 20400 Human Anatomy & Physiology or BIOL 30200 Human Design: Anatomy & Physiology
- ____ (4) BIOL 22100 Introduction to Microbiology
- ____ (3) CHM 25500 Organic Chemistry **AND**
- ____ (1) CHM 25501 Organic Chemistry Laboratory **AND**
- ____ (3) CHM 25600 Organic Chemistry **AND**
- ____ (1) CHM 25601 Organic Chemistry Laboratory **OR**
 - ____ (4) CHM 25700 Organic Chemistry **AND**
 - ____ (1) CHM 25701 Organic Chemistry Laboratory
- ____ (3) ECON 21000 Principles of Economics or AGECE 21700 Economics or ECON 25100 Microeconomics
- ____ (1) FS 34000 Introduction to Food Law and Regulations
- ____ (2) FS 34100 Food Processing I
- ____ (1) FS 34200 Food Processing I Laboratory
- ____ (3) FS 36200 Food Microbiology
- ____ (2) FS 36300 Food Microbiology Lab
- ____ (2) FS 44200 Food Processing II
- ____ (3) FS 44300 Food Product Design
- ____ (1) FS 44700 Food Processing II Laboratory
- ____ (3) HTM 19100 Sanitation and Health in Foodservice, Lodging and Tourism **OR**
 - ____ (1) FS 36100 Food Plant Sanitation **AND**
 - ____ (1) FS 44400 Statistical Process Control
- ____ (5) MA 16100 Plane Analytic Geometry and Calculus **OR [Fulfills Quantitative Reasoning Core]**
 - ____ (3) MA 16010 Applied Calculus I **AND [Fulfills Quantitative Reasoning Core]**
 - ____ (3) MA 16020 Applied Calculus II
- ____ (3) MGMT 20000 Introductory Accounting
- ____ (3) MGMT 20100 Management Accounting
- ____ (3) MGMT 32300 Introduction to Analysis or AGECE 42600 Marketing Management of Agricultural Business
- ____ (4) PHYS 22000 General Physics

Major Requirements (24 credits)

- ____ (1) NUTR 10500 Nutrition in the 21st Century
- ____ (3) NUTR 20500 Food Science I
- ____ (3) NUTR 31500 Fundamentals of Nutrition
- ____ (3) NUTR 33000 Diet Selection & Planning
- ____ (3) NUTR 37500 Foods and Nutrition Internship
- ____ (1) NUTR 40000 Executive In the Classroom
- ____ (3) NUTR 42400 Communication Techniques in Foods & Nutrition
- ____ (4) NUTR 45300 Food Chemistry
- ____ (3) NUTR 53400 Human Sensory Systems and Food Evaluation

Requirements continued on next page

Electives (0-1 credits)

____ () _____ ____ () _____ ____ () _____

120-132 semester credits required for Bachelor of Science degree

University Foundational Learning Outcomes List: <https://www.purdue.edu/provost/initiatives/curriculum/course.html>

5/2015

Name: _____

Department of Nutrition Science

Minor Code(s): _____

Foods & Nutrition in Business - FNBS

120 Semester hours

Freshman Year - First Semester

Sem/Yr

Grade

Second Semester

Sem/Yr

Grade

(4)	BIOL 11000 - Fundamentals of Biology I			(4)	BIOL 11100 - Fundamentals of Biology II		
(3-4)	CHM 11100 - General Chemistry (or CHM 11500)			(3-4)	CHM 11200 - General Chemistry (or CHM 11600)		
	(CHM 11500 - MA 15800 or calculus placement)				(Chm 11500)		
(3)	COM 11400-Fundamentals Of Speech Communication			(4)	ENGL 10600 or 10800 - First Year Composition		
(5-3)	MA 16100 or MA 16010 - Intro Analysis			(3)	MA 16020 - Calc for Life Science		
	(ALEKS placement)				(If did not take MA 16100, pre-req: MA16010)		
(1)	NUTR 10500 - Nutrition for the 21st Century						
	(8 weeks only)						
[14-17]				[14-15]			

Sophomore Year - Third Semester

Sem/Yr

Grade

Fourth Semester

Sem/Yr

Grade

(4)	BIOL 22100 - Intro to Microbiology	Fall only		(1)	BCHM 30900 - Biochemistry Laboratory		
	(1 year chemsitry and 1 semester general biology)				(1 semester or 1 year of Organic Chemistry)		
(4)	CHM 25700 - Organic Chemistry			(3)	CHM 33300 or BCHM 30700 - Principles of Biochemistry		
	(CHM 11600 or 11200 pre-req)						
				(3)	ECON 21000/AGEC 21700/ECON 25100 - Economics		
(1)	CHM 25701 - Organic lab						
				(1)	FS 34000 - Intro to Food Law and Regulations	Spring only	
(3)	Humanities Selective				(Needs override)		
(3)	NUTR 20500 - Food Science I	Fall/Spring/Summer		(4)	PHYS 22000 - General Physics	Spring only	
	(Two semesters of general chemistry)				(Biol 30100) or BIOL 20400-(Pre-Req BIOL 20300)		
(1)	NUTR 40000 - Executive in the Classroom	Fall only		(3)	PSY 12000/SOC 10000 - Elem Psych or Intro Soc		
[16]				[15]			

Notes: Responsibility for meeting graduation requirements
is solely that of the student.

Notes: All students must complete 32 hours of 30000 level courses or higher courses.
at Purdue for graduation.

Junior Year - Fifth Semester		Sem/Yr	Grade
(3-4)	BIOL 30100 (or BIOL 20300-4 cr.)	Fall only	
	(General biology sequence)		
(2)	FS 34100 - Food Processing I	Fall only	
	(PHYS 22000 & microbiology)		
(1)	FS 34200 - Food Processing I Lab	Fall only	
(3)	FS 36200 - Food Microbiology	Fall only	
	(BIOL 22100 & BCHM 30700 or CHM 33300)		
(2)	FS 36300 - Food Microbiology Lab	Fall only	
(3)	MGMT 20000 - Intro to Accounting		
(1)	NUTR 40000 - Executive in the Classroom		
[15-16]			

Notes:

Sixth Semester		Sem/Yr	Grade
(3-4)	BIOL 30200 (or BIOL 20400-4 cr.) - Anatomy/Physiology	Spring	
	(BIOL 30100)		
(3)	MGMT 20100 - Management Accounting		
	(MGMT 20000)		
(3)	NUTR 31500 - Principles of Nutrition		
	(One semester of anat/phys & organic chemistry)		
(3)	Science, Technology, and Society Selective		
(3)	STAT 30100 - Elementary Statistical Methods		
[15-16]			

Notes: NUTR 37500 - FN Internship during summer if not all ready completed

Senior Year - Seventh Semester		Sem/Yr	Grade
(2-3)	FS 36100 - Food Plant Sanitation	Fall only	
	+ FS 44400 - Statistical Process Control	Fall only	
	(or HTM 19100 - 3 cr.)		
(2)	FS 44200 - Food Processing II	Fall only	
	(FS 34100)		
(1)	FS 44700 - Food Processing II Lab	Fall only	
(3)	NUTR 33000 - Diet Selection and Planning	Fall/Summer	
	(NUTR 20500 & NUTR 31500)		
(3)	NUTR 42400 - Com Tech in Foods & Nutrition		
	(NUTR 33000)		
(4)	NUTR 45300 - Food Chemistry	Fall only	
	(Organic chem)		
[15-16]			

Notes: Course options and electives might be recommended that would result in more that 120 credit hours.

Eighth Semester		Sem/Yr	Grade
(3)	AGEC 33100 - Principles of Selling in Ag Bus	Fall/Spring	
(3)	FS 44300 - Food Product Design	Spring only	
	(FS 44200)		
(3)	MGMT 31000 - Financial Management (or AGECE 42400)		
	(MGMT 20000)		
(3)	MGMT 32300 - Intro to Analysis or AGECE 42600 Intro to Mkt Analysis		
(3)	NUTR 53400 - Human Sensory Systems	Spring only	
	(Eligible Statistics course)		
[15]			

Notes:

May, 2015