

HUMAN SERVICES AND CONSUMER SCIENCES (FOOD AND NUTRITION CONCENTRATION), BACHELOR OF SCIENCE

The University Core Curriculum is the same across all undergraduate bachelor's programs. Please consult the academic advisor for your designated major before selecting courses in this area.

Summary

Code	Title	Hours
Core Curriculum Requirements (https://catalog.tsu.edu/undergraduate/general-education-core-curriculum/)		42
Food and Nutrition Major Requirements (50)		
NUTR 116	Seminar In Nutrition and Dietetics	1
NUTR 235	Introduction to Nutrition	3
NUTR 240	Introduction to Food Preparation	3
NUTR 335	Nutrition and Aging	3
NUTR 336	Nutrition Thru Life Cycle	3
NUTR 340	Experimental Food lab	3
NUTR 350	Culture, Society and Foods	3
NUTR 423	Community Nutrition	3
NUTR 440	Food Production Systems	2
NUTR 440L	Food Production System Lab	2
NUTR 445	Food Systems Mgmt	3
ACCT 231	Principles Of Accounting I	3
MGMT 300	Principles of Management	3
FN 341	Mgmt Prins Food Serv Systems	4
FN 333	Diet Therapy For Helth Profs	3
ACCT 232	Principles of Accounting II	3
MGMT 301	Foundations of Human Res Mgmt	3
HSCS 437	Statistics	2
or FN 427	Independent Study in Dietetics	
Other Requirements (28 hours)		
BIOL 1306	Biological Science I	3
BIOL 246	Microbiol Hlth Rel Professions	4
or BIOL 2301	Human Anat & Phys I	
ECON 131	Introductory Economics	3
CHEM 111	Chemistry I Lab	1
CHEM 112	Chemistry II Lab	1
HSCS 233	Sem in Hum Serv & Con Sci	3
HSCS 430	Research Methods	3
FCS 436	Consumer Resource Mgt	3
Electives (6 hours)		
FS 102	Freshman Seminar/ first Year Experience	1
Total Hours		120

Course	Title	Hours
First Year		
First Semester		
ENGL 1301	Freshman English I	3
Select one of the following:		3
MATH 1332	Contemporary Mathematics I	
MATH 1314	College Algebra	
MATH 1324	Math and Business and Econ I	
MATH 2312	Precalculus Math	
NUTR 116	Seminar In Nutrition and Dietetics	1
NUTR 235	Introduction to Nutrition	3
COMM 1321	Business & Professional Comm	3
or COMM 1315	or Public Address	
HIST 1301	Soc & Pol Hist US to 1877	3
FS 102	Freshman Seminar/ first Year Experience	1
Hours		17
Second Semester		
ENGL 1302	Freshman English II	3
SOCI 1301	Introduction To Sociology	3
CHEM 1311	Chemistry I	3
CHEM 111	Chemistry I Lab	1
HIST 1302	Soc & Pol Hist US Since 1877	3
MUSI 1315	Fine Arts In Daily Living	3
Hours		16
Second Year		
Third Semester		
POLS 2305	American Government	3
HSCS 233	Sem in Hum Serv & Con Sci	3
COSC 1301	Intro To Compr Science I	3
NUTR 240	Introduction to Food Preparation	3
CHEM 1312	Chemistry II	3
CHEM 112	Chemistry II Lab	1
Hours		16
Fourth Semester		
POLS 2306	Texas Government	3
ENG 2XX		3
NUTR 336	Nutrition Thru Life Cycle	3
BIOL 1306	Biological Science I	3
BIOL 246	Microbiol Hlth Rel Professions	4
Hours		16
Third Year		
Fifth Semester		
ACCT 231	Principles Of Accounting I	3
MGMT 300	Principles of Management	3
FN 341	Mgmt Prins Food Serv Systems	4
FN 333	Diet Therapy For Helth Profs	3
ECON 131	Introductory Economics	3
Hours		16
Sixth Semester		
ACCT 232	Principles of Accounting II	3
MGMT 301	Foundations of Human Res Mgmt	3
NUTR 350	Culture, Society and Foods	3

NUTR 335	Nutrition and Aging	3
NUTR 445	Food Systems Mgmt	3
Hours		15
Fourth Year		
Seventh Semester		
NUTR 423	Community Nutrition	3
HSCS 430	Research Methods	3
FCS 436	Consumer Resource Mgt	3
Elective		3
Hours		12
Eighth Semester		
NUTR 340	Experimental Food lab	3
HSCS 437 or FN 427	Statistics or Independent Study in Dietetics	2
NUTR 440	Food Production Systems	2
NUTR 440L	Food Production System Lab	2
Elective		3
Hours		12
Total Hours		120