

Student _____
 SID _____
 E-mail _____@auburn.edu

Option _____
 Date of Entry _____
 Advisor _____

CURRICULUM IN NUTRITION AND FOOD SCIENCE (NUFS)

Nutrition and Food Science Department, College of Human Sciences, Auburn University, AL

Option: Nutrition/Dietetics¹

UNIVERSITY CORE CURRICULUM	42	SEM.	REQUIRED HUMAN SCIENCES CORE AND NUTRITION AND FOOD SCIENCE CORE	48	SEM.
ENGL 1100 English Composition I*	3		Human Sciences Core (9hrs)		
ENGL 1120 English Composition II*	3		CAHS 2000 Global Consumer Culture *	3	
ENGL 2200 World Literature I*	3		HDFS 2000 Marriage and Family in a Global Context	3	
ENGL 2210 World Literature II*	3		NUFS 2000 Nutrition and Health *	3	
MATH 1150 Pre-Calculus Algebra & Trigonometry	4		Required NUFs Major Core Nutrition/Dietetics (39hrs)		
Core History*: HIST 1010 and 1020, OR 1210 and 1220, OR UNIV 2710 and 2720	3		NUFS 2050 Science of Food	4	
	3		NUFS 2070 Intro. to Dietetics and Nutrition	1	
PHIL 1030 Ethics and the Health Sciences	3		NUFS 3040 Food Systems Operations	2	
			NUFS 3041 Food Systems Operations Lab	2	
CHEM 1030 & CHEM 1031 Fund of Chemistry I	4		BCHE 3180 Nutritional Biochemistry	3	
CHEM 1040 & CHEM 1041 Fund of Chemistry II	4		NUFS 3620 Community Nutrition	2	
			NUFS 3720 Nutritional Assessment	2	
Social Science Core Group I*: PSYC 2010 Introduction to Psychology	3		NUFS 4090 Professional Issues in Dietetics and Nutrition	1	
			NUFS 4410 Experimental Food Science	3	
Social Science Core Group II*: ECON 2020 Principles of Microeconomics	3		NUFS 4820 Macronutrients	3	
			NUFS 4830 Vitamins and Minerals	3	
Core Fine Arts: ARCH 2600, ARTS 1710, ARTS 1720, ARTS 1730, MUSI 2730, OR THEA 2010	3		NUFS 5020 Medical Nutrition I	3	
			NUFS 5030 Medical Nutrition II	3	
UNIV 4AA0 HS1 Undergraduate Graduation** ²	0		NUFS 5560 Nutrition and Food Services Mngt.	4	
			NUFS 5820 Nutrition in the Life Cycle	3	
* Students enrolled in the Honors Program may take equivalent honors courses.			** Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).		
REQUIRED SUPPORTING COURSES	34	SEM.			
BIOL 1020 Principles of Biology	4				
BIOL 3200 General Microbiology	4				
ACCT 2810 Fundamentals of Accounting	3				
ADED 4050 Methods of Teaching in Adult Educ.	3				
BIOL 2500 Human Anatomy and Physiology I	4				
BIOL 2510 Human Anatomy and Physiology II	4				
CHEM 2030 Survey of Organic Chemistry	3				
COUN 3100 Counseling and Human Services	3				
ENGL 3040 Technical Writing	3				
STAT 2510 Statistics for Biological and Health Sciences	3				
			<i>Refer to curriculum model for footnotes.</i>		
Total:			124 Semester Hours		

Appropriate course substitutions, made on a case by case basis, may be used for the ROTC accommodation (6 credit hours).

All Human Sciences majors are required to have a laptop. Please refer to the CHS website for specifications.

NUTRITION AND FOOD SCIENCE (NUFS) - NUTRITION/DIETETICS OPTION¹
PROPOSED SEMESTER CURRICULUM MODEL

FRESHMAN YEAR

Fall Semester			Spring Semester		
CHEM 1030	Fundamentals of Chemistry I	3	BIOL 1020	Principles of Biology	4
CHEM 1031	Fundamentals of Chemistry I Lab1	1	CHEM 1040	Fundamentals of Chemistry II	3
ENGL 1100	English Composition I	3	CHEM 1041	Fundamentals of Chemistry II Lab	1
HISTORY	History Core	3	ENGL 1120	English Composition II	3
MATH 1150	Pre-Calculus Algebra & Trigonometry	4	HISTORY	History Core	3
PSYC 2010	Introduction to Psychology	3	NUFS 2000	Nutrition and Health	3
		<u>17</u>			<u>17</u>

SOPHOMORE YEAR

Fall Semester			Spring Semester		
BIOL 2500	Human Anatomy and Physiology I	4	BIOL 2510	Human Anatomy and Physiology II	4
ECON 2020	Principles of Microeconomics	3	CHEM 2030	Survey of Organic Chemistry	3
ENGL 2200	World Literature I	3	ENGL 2210	World Literature II	3
NUFS 2050	Science of Food	4	FINE ARTS	Fine Arts Core	3
PHIL 1030	Ethics and the Health Sciences	3	NUFS 2070	Introduction to Dietetics and Nutrition	1
		<u>17</u>			<u>14</u>

JUNIOR YEAR

Fall Semester			Spring Semester		
BCHE 3180	Nutritional Biochemistry	3	ACCT 2810	Fundamentals of Accounting	3
BIOL 3200	General Microbiology	4	ENGL 3040	Technical Writing	3
CAHS 2000	Global Consumer Culture	3	HDFS 2000	Marriage & Family in a Global Context	3
NUFS 3040	Food Systems Operations	2	NUFS 3720	Nutritional Assessment	2
NUFS 3041	Food Systems Operations Lab	2	NUFS 4820	Macronutrients	3
NUFS 3620	Community Nutrition	2	NUFS 4830	Vitamins and Minerals	3
		<u>16</u>			<u>17</u>

SENIOR YEAR

Fall Semester			Spring Semester		
ADED 4050	Methods of Teaching in Adult Educ.	3	COUN 3100	Counseling and Human Services	3
NUFS 4090	Professional Issues in Dietetics and Nutrition	1	NUFS 4410	Experimental Food Science	3
NUFS 5020	Medical Nutrition I	3	NUFS 5030	Medical Nutrition II	3
NUFS 5820	Nutrition in the Life Cycle	3	NUFS 5560	Nutrition and Food Services Mngt.	4
STAT 2510	Statistics for Biological and Health Sciences	3	UNIV4AA0	HS1 Undergraduate Graduation ²	0
		<u>3</u>			<u>13</u>
		13			

Total: 124 Semester Hours

Note: Required major courses and College core courses are in **bold**. Grades in these courses are used to calculate the GPA in the major and to meet graduation standards.

¹American Dietetic Association's academic requirements for Didactic Programs in Dietetics will be met by the Nutrition/Dietetics option, which is accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association (120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312/889-0040). **GRADUATES CHOOSING THIS OPTION ARE REQUIRED TO COMPLETE AN INTERNSHIP AFTER GRADUATION IN ORDER TO BE ELIGIBLE TO TAKE THE NATIONAL EXAMINATION TO BECOME A REGISTERED DIETITIAN (R.D.). INTERNSHIPS ARE HIGHLY COMPETITIVE.**

²Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).

An International Minor in Human Sciences (IMHS) is available to NUFs students.

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CURRICULUM IN NUTRITION AND FOOD SCIENCE (NUFS)

Nutrition and Food Science Department, College of Human Sciences, Auburn University, AL

Option: Food Science¹

UNIVERSITY CORE CURRICULUM	42 SEM.	REQUIRED HUMAN SCIENCES CORE AND NUTRITION AND FOOD SCIENCE CORE	40 SEM.
ENGL 1100 English Composition I*	3	Human Sciences Core (9hrs)	
ENGL 1120 English Composition II*	3	CAHS 2000 Global Consumer Culture *	3
ENGL 2200 World Literature I*	3	HDFS 2000 Marriage and Family in a Global Context	3
ENGL 2210 World Literature II*	3	NUFS 2000 Nutrition and Health *	3
MATH 1610 Calculus I	4	Required NUFs Major Core ^{Food Science (31hrs)}	
Core History*: HIST 1010 and 1020, OR 1210 and 1220, OR UNIV 2710 and 2720	3	NUFS 2050 Science of Food	4
Philosophy Core*: PHIL 1010, PHIL 1020, PHIL 1030, OR PHIL 1040	3	BCHE 3180 Nutritional Biochemistry	3
CHEM 1030 & CHEM 1031 Fund of Chemistry I	4	NUFS 4290 Professional Development in Food Science	1
CHEM 1040 & CHEM 1041 Fund of Chemistry II	4	NUFS 4400 Food Processing	4
Social Science Core Group I*: GEOG 1010, SOCY 1000, ANTH 1000, OR PSYC 2010	3	NUFS 4910 Food Science Practicum	3
Social Science Core Group II*: OR POLI 1020, OR POLI 1090	3	NUFS 5430 Food Chemistry	4
Core Fine Arts: ARCH 2600, ARTS 1710, ARTS 1720, ARTS 1730, MUSI 2730, OR THEA 2010	3	NUFS 5450 Food Analysis and Quality Control	4
UNIV 4AA0 HS1 Undergraduate Graduation** ⁴	0	NUFS 5640 Food Product Development	4
		NUFS 5770 Food Plant Sanitation	4
		* Students enrolled in the Honors Program may take equivalent honors courses.	
		** Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).	
REQUIRED SUPPORTING COURSES	36 SEM.	PROFESSIONAL ELECTIVES^{2, 3}	3 SEM.
BIOL 1020 Principles of Biology	4		
BIOL 3200 General Microbiology	4		
BIOL 5660 Food Microbiology	5		
BSEN 5550 Principles of Food Engineering Technology	4		
CHEM 2030 Survey of Organic Chemistry	3	FREE ELECTIVES	3 SEM.
AGRI 3800 Agricultural Leadership Development	2		
COMM 1000 Public Speaking	3		
MATH 1620 Calculus II	4		
PHYS 1000 Foundations of Physics	4		
STAT 2510 Statistics for Biological and Health Sciences	3		
		<i>Refer to curriculum model for footnotes.</i>	
Total:	124 Semester Hours		

NUTRITION AND FOOD SCIENCE (NUFS) - FOOD SCIENCE OPTION¹
PROPOSED SEMESTER CURRICULUM MODEL

FRESHMAN YEAR

Fall Semester			Spring Semester		
BIOL 1020	Principles of Biology	4	CHEM 1040	Fundamentals of Chemistry II	3
CHEM 1030	Fundamentals of Chemistry I	3	CHEM 1041	Fundamentals of Chemistry II Lab	1
CHEM 1031	Fundamentals of Chemistry I Lab1	1	ENGL 1120	English Composition II	3
ENGL 1100	English Composition I	3	MATH 1620	Calculus II	4
MATH 1610	Calculus I	4	NUFS 2000	Nutrition and Health	3
		<u>15</u>	SOC SCI	Social Science Core Group I	<u>3</u>
					<u>17</u>

SOPHOMORE YEAR

Fall Semester			Spring Semester		
COMM 1000	Public Speaking	3	CHEM 2030	Survey of Organic Chemistry	3
ENGL 2200	World Literature I	3	FINE ARTS	Fine Arts Core	3
HISTORY	History Core	3	ENGL 2210	World Literature II	3
NUFS 2050	Science of Food	4	HISTORY	History Core	3
PHIL CORE	Philosophy Core	3	PHYS 1000	Foundations of Physics	4
		<u>16</u>			<u>16</u>

JUNIOR YEAR

Fall Semester			Spring Semester		
AGRI 3800	Agricultural Leadership Development	2	BIOL 5660	Food Microbiology	5
BCHE 3180	Nutritional Biochemistry	3	HDFS 2000	Marriage & Family in a Global Context	3
BIOL 3200	General Microbiology	4	NUFS 4290	Professional Development in	
SOC SCI	Social Science Core Group II	3		Food Science	1
STAT 2510	Statistics for Biological and Health Sciences	3	NUFS 4400	Food Processing	4
		<u>15</u>	NUFS 5430	Food Chemistry	4
					<u>17</u>

SENIOR YEAR

Fall Semester			Spring Semester		
BSEN 5550	Principles of Food Engineering Technology	4	ELECTIVES	Free Electives	3
CAHS 2000	Global Consumer Culture	3	ELECTIVES	Professional Electives ^{2,3}	3
NUFS 5450	Food Analysis and Quality Control	4	NUFS 4910	Food Science Practicum	3
NUFS 5770	Food Plant Sanitation	4	NUFS 5640	Food Product Development	4
		<u>15</u>	UNIV4AA0	HS1 Undergraduate Graduation ⁴	<u>0</u>
					<u>13</u>

Total: 124 Semester Hours

Note: Required major courses and College core courses are in **bold**. Grades in these courses are used to calculate the GPA in the major and to meet graduation standards.

¹This option meets the Institute of Food Technologists (IFT) educational requirements for scholarship eligibility.

²For professional elective courses, student should consult with their faculty advisor.

³Approved Professional Electives for Food Science: NUFS 3380 Study Abroad Opportunities in Human Sciences (1); NUFS 5380 Study/Travel in Nutrition and Food Science (1-6) Pr., departmental approval; NUFS 4930 Directed Studies (1-8) Pr., departmental approval; NUFS 4980 Undergraduate Research and Study (1-9) Pr., departmental approval; NUFS 4997 Honors Thesis (1-3) Pr., admission to University Honors Program, departmental approval; NUFS 7910 Practicum in Nutrition and Food Science (1-12) Pr., departmental approval; NUFS 4580 Food and Culture (2) Pr., NUFS 2000 or departmental approval; NUFS 5620 Sports Nutrition (3) Pr., BIOL 2510, BCHE 3180, or departmental approval. Any major class in one of the other two options is encouraged.

⁴Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).

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CURRICULUM IN NUTRITION AND FOOD SCIENCE (NUFS)

Nutrition and Food Science Department, College of Human Sciences, Auburn University, AL

Option: Nutrition Science¹

UNIVERSITY CORE CURRICULUM	42 SEM.	REQUIRED HUMAN SCIENCES CORE AND NUTRITION AND FOOD SCIENCE CORE	35 SEM.
ENGL 1100 English Composition I*	3	Human Sciences Core (9hrs)	
ENGL 1120 English Composition II*	3	CAHS 2000 Global Consumer Culture *	3
ENGL 2200 World Literature I*	3	HDFS 2000 Marriage and Family in a Global Context	3
ENGL 2210 World Literature II*	3	NUFS 2000 Nutrition and Health *	3
MATH 1610 Calculus I	4	Required NUFs Major Core Nutrition Science (26hrs)	
Core History*: HIST 1010 and 1020, OR 1210 and 1220, OR UNIV 2710 and 2720	3	BIOL 1030 Organismal Biology	4
	3	NUFS 2070 Intro. to Dietetics and Nutrition	1
PHIL 1030 Ethics and the Health Sciences	3	BCHE 3180 Nutritional Biochemistry	3
		NUFS 3720 Nutritional Assessment	2
CHEM 1030 & CHEM 1031 Fund of Chemistry I	4	NUFS 4090 Professional Issues in Dietetics and Nutrition	1
CHEM 1040 & CHEM 1041 Fund of Chemistry II	4	NUFS 4820 Macronutrients	3
		NUFS 4830 Vitamins and Minerals	3
Social Science Core Group I*: PSYC 2010 Introduction to Psychology	3	NUFS 5020 Medical Nutrition I	3
		NUFS 5030 Medical Nutrition II	3
Social Science Core Group II*: ECON 2020 OR POLI 1020 & 1021, OR POLI 1090	3	NUFS 5820 Nutrition in the Life Cycle	3
Core Fine Arts: ARCH 2600, ARTS 1710, ARTS 1720, ARTS 1730, MUSI 2730, OR THEA 2010	3	* Students enrolled in the Honors Program may take equivalent honors courses.	
UNIV 4AA0 HS1 Undergraduate Graduation** ³	0	** Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).	
REQUIRED SUPPORTING COURSES	50 SEM.	FREE ELECTIVES	1 SEM.
BIOL 1020 Principles of Biology	4		
BIOL 3200 General Microbiology	4		
BIOL 2500 Human Anatomy and Physiology I	4		
BIOL 2510 Human Anatomy and Physiology II	4		
BIOL 3000 Genetics	4		
BIOL 4100 Cell Biology	3		
BIOL 4101 Cell Biology Lab	2		
BIOL 4410 Vertebrate Development	5		
CHEM 2070 Organic Chemistry I	3		
CHEM 2071 Organic Chemistry I Lab	1		
CHEM 2080 Organic Chemistry II ²	3		
CHEM 2081 Organic Chemistry II Lab ²	1		
PHYS 1500 General Physics I	4		
PHYS 1510 General Physics II	4		
SCMH 1890 Pre-Health Professions Orientation	1		
STAT 2510 Statistics for Biological and Health Sciences	3		
		<i>Refer to curriculum model for footnotes.</i>	

Total: 128 Semester Hours

NUTRITION AND FOOD SCIENCE (NUFS) - NUTRITION SCIENCE OPTION¹
PROPOSED SEMESTER CURRICULUM MODEL

FRESHMAN YEAR

Fall Semester			Spring Semester		
BIOL 1020	Principles of Biology	4	BIOL 1030	Organismal Biology	4
CHEM 1030	Fundamentals of Chemistry I	3	CHEM 1040	Fundamentals of Chemistry II	3
CHEM 1031	Fundamentals of Chemistry I Lab1	1	CHEM 1041	Fundamentals of Chemistry II Lab	1
ENGL 1100	English Composition I	3	ENGL 1120	English Composition II	3
MATH 1610	Calculus I	4	FINE ARTS	Fine Arts Core	3
SCMH 1890	Pre-Health Professions Orientation	1	HISTORY	History Core	3
		<u>16</u>			<u>17</u>

SOPHOMORE YEAR

Fall Semester			Spring Semester		
BIOL 2500	Human Anatomy and Physiology I	4	BIOL 2510	Human Anatomy and Physiology II	4
CHEM 2070	Organic Chemistry I	3	BIOL 3000	Genetics	4
CHEM 2071	Organic Chemistry I Lab	1	CHEM 2080	Organic Chemistry II ²	3
ENGL 2200	World Literature I	3	CHEM 2081	Organic Chemistry II Lab ²	1
HISTORY	History Core	3	ENGL 2210	World Literature II	3
NUFS 2000	Nutrition and Health	3	NUFS 2070	Intro. to Dietetics and Nutrition	1
		<u>17</u>			<u>16</u>

JUNIOR YEAR

Fall Semester			Spring Semester		
BCHE 3180	Nutritional Biochemistry	3	HDFS 2000	Marriage & Family in a Global Context	3
BIOL 3200	General Microbiology	4	NUFS 3720	Nutritional Assessment	2
BIOL 4100	Cell Biology	3	NUFS 4820	Macronutrients	3
BIOL 4101	Cell Biology Lab	2	NUFS 4830	Vitamins and Minerals	3
CAHS 2000	Global Consumer Culture	3	PHYS 1510	General Physics II	4
PHYS 1500	General Physics I	4			<u>15</u>
		<u>19</u>			

SENIOR YEAR

Fall Semester			Spring Semester		
BIOL 4410	Vertebrate Development	5	ELECTIVES	Free Elective	1
NUFS 4090	Professional Issues in Dietetics and Nutrition	1	NUFS 5030	Medical Nutrition II	3
NUFS 5020	Medical Nutrition I	3	PHIL 1030	Ethics and the Health Science	3
NUFS 5820	Nutrition in the Life Cycle	3	PSYC 2010	Introduction to Psychology	3
STAT 2510	Statistics for Biological and Health Sciences	3	SOC SCI	Social Science Core Group II	3
		<u>3</u>	UNIV4AA0	HS1 Undergraduate Graduation ³	0
		<u>15</u>			<u>13</u>

Total: 128 Semester Hours

Note: Required major courses and College core courses are in **bold**. Grades in these courses are used to calculate the GPA in the major and to meet graduation standards.

¹This option meets the requirements for the health professional schools such as Medical School, Dental School, and

²For Pre-Physical Therapy, substitute an additional psychology course for CHEM 2080 and CHEM 2081.

³Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).

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CURRICULUM IN NUTRITION AND FOOD SCIENCE (NUFS)

Nutrition and Food Science Department, College of Human Sciences, Auburn University, AL

Option: Fifth Year Option¹

REQUIRED SUPPORTING COURSES	12	SEM.	REQUIRED HUMAN SCIENCES CORE AND NUTRITION AND FOOD SCIENCE CORE	17	SEM.
			Required NUFs Major Core ^{Fifth Year Option (15hrs)}		
ACCT 2810 Fundamentals of Accounting	3		NUFS 2050 Science of Food²	4	
ADED 4050 Methods of Teaching in Adult Educ.	3		NUFS 3040 Food Systems Operations	2	
COUN 3100 Counseling and Human Services	3		NUFS 3041 Food Systems Operations Lab	2	
ENGL 3040 Technical Writing	3		NUFS 3620 Community Nutrition	2	
UNIV 4AA0 HS1 Undergraduate Graduation ^{*3}	0		NUFS 4410 Experimental Food Science	3	
-			NUFS 5560 Nutrition and Food Services Mngt.	4	
they plan to graduate (non-credit class number for clearing graduation).					
Total:				29 Semester Hours	

Note: Required major courses and College core courses are in **bold**. Grades in these courses are used to calculate the GPA in the major and to meet graduation standards.

NUTRITION AND FOOD SCIENCE (NUFS) - FIFTH YEAR OPTION¹

PROPOSED SEMESTER CURRICULUM MODEL

Optional FIFTH YEAR

Fall Semester		Spring Semester	
ACCT 2810 Fundamentals of Accounting	3	COUN 3100 Counseling and Human Services	3
ADED 4050 Methods of Teaching in Adult Ed	3	ENGL 3040 Technical Writing	3
NUFS 2050 Science of Food²	4	NUFS 4410 Experimental Food Science	3
NUFS 3040 Food Systems Operations	2	NUFS 5560 Nutrition and Food Services	
NUFS 3041 Food Systems Operations Lab	2	Management	4
NUFS 3620 Community Nutrition	2	UNIV4AA HS1 Undergraduate Graduation ³	0
	<u>16</u>		<u>13</u>
Total:		29 Semester Hours	

¹Optional fifth year allows fulfillment of American Dietetic Association's academic requirements for Didactic Programs in Dietetics. Graduates completing the fifth year are eligible to compete for dietetic internships which are required in order to be eligible to take the national examination to become a Registered Dietitian (R.D.).

²Prerequisite for NUFs 3040; must be taken prior to fifth year.

³Seniors must register for UNIV4AA0HS1 the term they plan to graduate (non-credit class number for clearing graduation).