

Student Name: _____
Faculty Advisor: _____

Major: Foods & Nutrition
Department: Family & Consumer Sciences

Freshman Year - Fall Semester		
Course	Credit	Grade
LA 101SL Intro to Lib Arts	2	
BTS 101 Old Testament	3	
CHEM 103 Gen Chem I	4	
ENG 101 Writing & Lit	3	
FCS 121 Prof Orientation	1	
FN 114 Food & Culture	3	
Total	16	

Freshman Year - Spring Semester		
Course	Credit	Grade
BTS 102 New Testament	3	
CHEM 104 Gen Chem II	4	
CS 135 Pers & Fam Mgt	3	
ENG 201 Writing & Lit II	3	
FN 214 Sci of Nutrition	3	
Total	16	

Sophomore Year - Fall Semester		
Course	Credit	Grade
BIOL 207 Hum Anat. & Phys I	4	
CFS 206 Hum Dev Lifespan	3	
BAD 215 Bus Info Tools	3	
FN 310 Prin of Food Prep	4	
Total	14	

Sophomore Year - Spring Semester		
Course	Credit	Grade
BIOL 208 Hum Anat. & Phys II	4	
COMM 135 or 230	3	
ACCT 201 Prin of Fin Mgt	3	
Fine Arts	3	
FMD 141 Design, Cult, Env	3	
Total	16	

Junior Year - Fall Semester		
Course	Credit	Grade
FCSE 424 Methods of Teach	2	
CS 338 Personal Fam Fin	3	
MATH 201 Statistic Concepts	3	
MGT 301SL Ess of Leadership	3	
Elective	3	
Total	14	

Junior Year - Spring Semester		
Course	Credit	Grade
ENG 301 Writing & Lit	3	
BIOL 316 Gen Microbiology	4	
FN 311 Nutr Ed & Comm	3	
CS 432 Coop Mgt & Housing	4	
Total	14	

Senior Year - Fall Semester		
Course	Credit	Grade
HIST 133, 134, or 135	3	
FN 316 Exp. Food Science	4	
FCS 421SL Senior Seminar	1	
FN 421 Senior Seminar in FND	1	
Electives	7	
Total	16	

Senior Year - Spring Semester		
Course	Credit	Grade
FN 313 Quantity Food Sys	4	
FN 466 Field Exp FND	3	
PSY 101 or 102*	3	
Elective	4	
Total	14	

Notes:

Total number of hours required for degree must equal or exceed 120.
 Courses numbered 300 or 400 taken from a 4 year college must equal or exceed 36.
 Credits from a 4.0 college must equal or exceed 60. Minimum hours from C-N = 32 C-N GPA, Cum GPA and GPA required in major must equal or exceed 2.0.

2025-2026

A MAJOR in Foods & Nutrition

(a) General Education		+Family & Consumer Sciences Core		+Specialization		+Supporting Disciplines		+Unrestricted Electives
<u>Hours</u>		<u>Hours</u>		<u>Hours</u>		<u>Hours</u>		<u>Hours</u>
Liberal Arts		FCS 121 Prof Orient	1	FN 114 Food & Culture	3	<u>Natural Sciences</u>		
LIB ARTS 101	2	CS 135 Pers Fam Mgt	(b)	FN 310 Prin Food Prep & Mgt	4	BIOL 316 Gen Microbiol	4	
Biblical Traditions		FMD 141 Design, Culture, & Near Envir	3	FN 311 Nutr Ed & Comm	3	CHEM 103 Gen Chem I	4	
BTS 101	3	CFS 206 Human Develop	(b)	FN 313 Quant Food Sys	4	CHEM 104 Gen Chem II	<u>4</u>	
BTS 102	<u>3</u>	FN 214 Science of Nutr	3	FN 421 Seminar in FND	1		12	
Communications		FCS 421SL Senior Seminar	(b)	FN 466 Field Exp FND	3	<u>Social Science</u>		
COMM 135 OR 230	3			CS 338 Pers & Fam Fin	3	PSY 101 or 102	3	
ENG 101	<u>3</u>			CS 432 Cooperative Mgt	4	<u>Business</u>		
	6			FCSE 424 Meth Teach	2	ACCT 201 Princ Fin Acct		
Math and Science						BAD 215 Bus Inf. Tools	3	
BIOL 207, 208	8					MGT 301 Essentials of Leadership	<u>3</u>	
MATH 201	<u>3</u>						9	
	11							
Personal/Social Responsibility								
CFS 206	3							
CS 135	<u>3</u>							
	6							
Enhance World Perspective								
ENG 201								
ENG 301	3							
FILM 310, MUS 133, ART 210, TH 110 or Music Ensembles	3							
HIST 133, 134, or 135	<u>3</u>							
	12							
Senior Capstone								
FCS 421SL	1							
	1							
Totals	44		7		31		24	14

Notes

(a) Select from Liberal Arts Core Requirements unless specified

(b) Liberal Arts Credit

=120hrs.