

B.S. in Nutritional Sciences: Food Science Minor

Recommended Course Sequence (students are required to meet with their advisor)

Minimum 120 credits required for graduation by the University

Fall Semester	FRESHMAN	Credits	Spring Semester	FRESHMAN	Credits
+ CHEM 1124Q ♦ ENGL 1010 ♦ NUSC 1165 ♦ Content Area 1 UNIV 1810-62	Fundamentals of General Chemistry I Seminar in Academic Writing Fundamentals of Nutrition Learning Community Seminar: Nutritional Sciences (optional)	4 4 3 3	+ CHEM 1125Q NUSC 1167 ♦+ STAT 1100Q ♦ Content Area 1	Fund of General Chemistry II Food, Culture and Society Elementary Concepts of Statistics	3 3 4 3
Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits
+ CHEM 2241 NUSC 2200 ♦ Content Area 2 ♦ W Course	Organic Chemistry Nutrition and Human Development	3 3 3 3	BIOL 1107 NUSC 1645 ♦ Content Area 2 ♦ Content Area 4	Principles of Biology I The Science of Food	4 3 3 3
Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
+ PNB 2264 NUSC 3233 NUSC 3234 ANSC 3343	Human Anatomy & Physiology I Food Comp & Preparation Food Comp & Prep Lab Animal Food Products	4 3 1 3	+ PNB 2265 NUSC 3230 NUSC 3271 NUSC 3272 MCB 2000	Human Anatomy & Physiology II Community Nutrition Food Service Systems Lab Food Service Systems Mgmt. Intro to Biochemistry	4 3 2 2 4
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
NUSC 4250 NUSC 4272 Electives	Nutrition for Exercise and Sport Food Service Systems Mgmt. II	3 2 0-6	ANSC 4341 NUSC 2241 NUSC 4236 ♦ NUSC 4237W Electives	Food Microbiology & Safety Nutritional Assessment Metabolism and Functions of Nutrients Writing in Nutritional Sciences	3 1 4 1 0-6
Fall Semester	JUNIOR/SENIOR (Optional Courses)	Credits	Spring Semester	JUNIOR/SENIOR (Optional Courses)	Credits
<i>NUSC 3180</i>	<i>Exp in Community Nutrition</i>	0-6	<i>NUSC 3180</i>	<i>Exp in Community Nutrition</i>	0-6
<i>NUSC 3782</i>	<i>Exp in Food Service Systems</i>	0-6	<i>NUSC 3782</i>	<i>Exp in Food Service</i>	0-6
<i>NUSC 3823</i>	<i>Exp in Medical Nutritional Therapy</i>	0-6	<i>NUSC 3823</i>	<i>Exp in Medical Nutritional Therapy</i>	0-6
<i>NUSC 4299</i>	<i>Independent Study</i>	0-6	<i>NUSC 4299</i>	<i>Independent Study</i>	0-6
<i>NUSC 3291</i>	<i>Nutritional Sciences Internship</i>	0-3	<i>NUSC 3291</i>	<i>Nutritional Sciences Internship</i>	0-3
Fall Semester	Nutritional Sciences Electives	Credits	Spring Semester	Nutritional Sciences Electives	Credits
NUSC 1161 NUSC 3171 NUSC 3273 NUSC 4260	Husky Reads Husky Nutrition 1 Cooking Techniques for Specialized Diets Dietary Supplements and Functional Foods	1 3 3 3	NUSC 1161 NUSC 3171	Husky Reads Husky Nutrition 1	1 3

** This Plan of Study Assumes that the **foreign language** is completed before admission to the university. If needed, a student may take these as electives.

Bolded courses are required for a B.S. in Nutritional Sciences and to earn a Verification Statement from the Academy of Nutrition and Dietetics

♦ General Education Requirements of the University of Connecticut

+ See "Approved Course Substitutes"

Students pursuing other professional programs need to inform their advisor so their plan of study can be adjusted