

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 1007 ◆ NUSC 1165 ◆ Content Area 1 UNIV 1810	Fundamentals of General Chemistry I Seminar in Writing Fundamentals of Nutrition Learning Community Seminar: Nutritional Sciences	4 4 3 3 1	+ 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 ◆ Env Literacy*	Organic Chemistry Nutrition and Human Development	3 3 3 3 3	BIOL 1107 NUSC 1645 ◆ Content Area 2 ◆ Content Area 4 Electives	Principles of Biology I The Science of Food	4 3 3 3 0-3
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 4260 NUSC 4272 MCB 2610 ANSC 3318	Dietary Supplements and Functional Foods Food Service Systems Mgmt. II Fundamentals of Microbiology Probiotics and Prebiotics	3 2 4 3	ANSC 4341 NUSC 4236 ◆ NUSC 4237W Electives	Food Microbiology & Safety Metab. and Functions of Nutrients Writing in Nutritional Sciences	3 4 1 0-6
Fall Semester	Experiential Learning Electives	Credits	Spring Semester	Experiential Learning Electives	Credits
<i>NUSC 3180</i> <i>NUSC 3782</i> <i>NUSC 3823</i> <i>NUSC 4299</i> <i>NUSC 3291</i>	<i>Exp in Community Nutrition</i> <i>Exp in Food Service Systems</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3	<i>NUSC 3180</i> <i>NUSC 3782</i> <i>NUSC 3823</i> <i>NUSC 4299</i> <i>NUSC 3291</i>	<i>Exp in Community Nutrition</i> <i>Exp in Food Service</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3
Fall Semester	NUSC Electives	Credits	Spring Semester	NUSC Electives	Credits
NUSC 1161 NUSC 3171 NUSC 4250	Husky Reads Husky Nutrition Nutrition for Exercise and Sport	1 3 3	NUSC 1161 NUSC 3171	Husky Reads Husky Nutrition	1 3
Fall Semester	Food Science Electives	Credits	Spring Semester	Food Science Electives	Credits
<i>SPSS 2100</i> <i>ARE 3260</i>	<i>Environmental Sustainability of Food Production</i> <i>Food Policy</i>	3 3	<i>NUSC 5500</i> <i>ANSC 5641</i> <i>ANSC 3641</i>	<i>Food Colloids and Nanotechnology</i> <i>Food Chemistry</i> <i>Dairy Technology</i>	3 3 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 a minor in Food Science

◆ General Education Requirements of the University of Connecticut

* The University's new Environmental Literacy general education requirement took effect May 2019. All students with a catalog year of 2019-20 or later will be required to fulfill this requirement.

+ See "Approved Course Substitutes"

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