

BACHELOR OF SCIENCE IN FOOD AND NUTRITION IN BUSINESS AND INDUSTRY

Total Semester Credit Hours (sch): 120-123

Major: 39 sch Required Minor: 18 sch

FOODNUTRITIONBUSIND.BS CIP Code: 19.0501.00

Overview

The Bachelor of Science in Food and Nutrition in Business and Industry program provides students with a background in both nutrition and food. Graduates may seek employment in aspects of food or nutrition, particularly in quality control and quality assurance, food product development, foodservice management, food and nutrition management software, sales, marketing, or research. Government agencies focused on food safety are also potential employers.

Degree Requirements

Texas Core Curriculum

Code	Title	SCHs
ENG 1013	Composition I	3
ENG 1023	Composition II	3
Mathematics		3
Life & Physical Sciences		6
Language, Philosophy, & Culture		3
Creative Arts		3
HIST 1013	History of the United States, 1492-1865	3
HIST 1023	History of the United States, 1865 to the Present	3
GOV 2013	U.S. National Government	3
GOV 2023	Texas Government	3
Social & Behavioral Sciences		3
CAO: Women's Studies		3
CAO: First Year Seminar, Wellness or Mathematics		3
Total SCHs		42

Courses Required for Major

Code	Title	SCHs
NFS 1302 & NFS 1301	Food Preparation Principles and Food Preparation Principles Laboratory	3
NFS 2033 & NFS 2031	Food Microbiology and Food Microbiology Laboratory	4
NFS 2323	Introduction to Nutrition	3
NFS 2343	Nutritional Management for the Family and Child	3
NFS 3041	Food Protection Management	1
NFS 3043	Community Nutrition	3
NFS 3323 & NFS 3321	Food Science and Food Science Laboratory	4
NFS 3393	Principles of Culinary Science	3
NFS 3713 & NFS 3722	Quantity Food Production and Service and Quantity Food Production and Service Laboratory	5

NFS 4023	Food Product Development	3
NFS 4744	Principles of Foodservice Systems	4
NFS 4943	Trends and Controversies in Nutrition and Food Sciences	3
Total SCHs		39

Other Requirements

Code	Title	SCHs
BIOL 1113 & BIOL 1111	Principles of Biology I and Principles of Biology I Laboratory (may be applied from core)	4
BUS 3003	Principles of Management	3
CHEM 1013 & CHEM 1011	Introductory Chemistry and Introductory Chemistry Laboratory (may be applied from core)	4
CHEM 1023 & CHEM 1021	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory	4
SPCH 1013	Oral Communication	3
NFS 3173	Culture and Food (GP)	3
MATH 1703	Elementary Statistics I (may be applied from core)	3
Total SCHs		24

Electives

Code	Title	SCHs
Minor Courses		12
Advanced Minor Courses		6
Total SCHs		18

(GP) satisfies global perspectives graduation requirement.

Plan of Study

First Year		TCCN	SCHs
Fall			
NFS 1302 & NFS 1301 (Lab)	Food Preparation Principles and Food Preparation Principles Laboratory		3
ENG 1013	Composition I	ENGL 1301	3
HIST 1013	History of the United States, 1492-1865	HIST 1301	3
MATH 1703	Elementary Statistics I	MATH 1342	3
Select 3 semester credit hours from the following:			3

KINS 1902 & UNIV 1231 (required for first year students)	Fitness and Health: Enhancing Personal Wellness and Learning Frameworks: The First Year Experience	(PHED 1338) and (EDUC 1100, EDUC 1200, EDUC 1300)		GOV 2023	Texas Government	GOVT 2306	3
				Creative Arts Core Elective			3
					SCHs		3
							16
				Third Year			
				Fall			
						TCCN	
KINS 1902 & KINS 1901 (Lab)	Fitness and Health: Enhancing Personal Wellness and Fitness and Health Laboratory	(PHED 1338) and (PHED 1164)		NFS 2033 & NFS 2031 (Lab)	Food Microbiology and Food Microbiology Laboratory		4
				NFS 2343	Nutritional Management for the Family and Child		3
				NFS 3043	Community Nutrition		3
				NFS 3393	Principles of Culinary Science		3
				BUS 3003	Principles of Management		3
							16
				Spring			
						TCCN	
BIOL 1113 & BIOL 1111 (Lab)	Principles of Biology I and Principles of Biology I Laboratory	(BIOL 1306) and (BIOL 1106)	4	NFS 3041	Food Protection Management		1
				NFS 3323 & NFS 3321 (Lab)	Food Science and Food Science Laboratory		4
				NFS 3713 & NFS 3722 (Lab)	Quantity Food Production and Service and Quantity Food Production and Service Laboratory		5
							3
							3
							16
				Second Year			
				Fall			
						TCCN	
NFS 2323	Introduction to Nutrition	BIOL 1322	3				3
CHEM 1013 & CHEM 1011 (Lab)	Introductory Chemistry and Introductory Chemistry Laboratory	(CHEM 1305) and (CHEM 1106)	4				3
							3
							16
GOV 2013	U.S. National Government	GOVT 2305	3	Fourth Year			
				Fall			
						TCCN	
SPCH 1013	Oral Communication	SPCH 1311	3	NFS 4744	Principles of Foodservice Systems		4
				NFS 4943	Trends and Controversies in Nutrition and Food Sciences		3
							3
							3
							13
				Spring			
						TCCN	
NFS 3173 (GP)	Culture and Food		3	NFS 4023	Food Product Development		3
CHEM 1023 & CHEM 1021 (Lab)	Introduction to Organic and Physiological Chemistry and Introduction to Organic and Physiological Chemistry Laboratory	(CHEM 1307) and (CHEM 1107)	4				

NFS 4123	Sensory Evaluation of Food	3
Language, Philosophy, Culture Core		3
Course for Minor		3
Course for Minor		3
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	SCHs	15
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	Total SCHs:	120

(GP) courses satisfy global perspectives graduation requirement.