NUTRITIONAL SCIENCE (AGLS)

Nutritional science looks at the connection between diet and health. Students learn how diet can play a crucial role in the cause, treatment, and prevention of many diseases. There are degree program options within nutritional science. The pre-health professional and research option coursework prepares students for work in research laboratories, graduate study in nutrition or biological sciences, or entrance into health professional programs, such as medical, dental, physician assistant, and pharmacy schools. Students gain a strong science education along with human nutrition expertise. Additional options in family health, global health and policy, health coach, and nutrition and wellness prepare students for work positions in program planning and evaluation for community, public health, non-profit, and corporate wellness programs addressing the growing public interest in nutrition, wellness, and preventative health. Students learn about the role of nutrition and healthy eating for disease prevention and wellness. The food service option prepares students for school nutrition and food service management positions.

The department also offers a nutrition minor.

Administered by the Department of Food Science and Human Nutrition

- Pre-Health Professional and Research Option
- Family Health Option
- Food Service Option
- Global Health and Policy Option
- Health Coach Option
- Nutrition and Wellness Option

PRE-HEALTH PROFESSIONAL AND RESEARCH OPTION

Total Degree Requirement: 120 cr.
Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

International Perspectives: 3 cr.
U.S. Diversity: 3 cr.
Communications and Library: 13 cr.

ENGL 150	Critical Thinking and Communication	3
ENGL 250	Written, Oral, Visual, and Electronic Composition	3
ENGL 314	Technical Communication	3
LIB 160	Information Literacy	1
SP CM 212	Fundamentals of Public Speaking	3
Total Credits		13

Humanities and Social Sciences: 6-12 cr.

Select Humanities courses from approved list		3
Select Social Science course from approved list		3
If H Sci student, select:		6
Additional Humanities course		
Additional Humanities or Social Science course		

Ethics and Environmental: 3-6 cr.

FS HN 342	World Food Issues: Past and Present	3
If AgLS student, select from:		2-3
ENV S 120	Introduction to Renewable Resources	
ENV S 201	Introduction to Environmental Issues	

Mathematical Sciences: 6-12 cr.

Select at least 3 credits from:		3-8
MATH 140	College Algebra	
MATH 143	Preparation for Calculus	
MATH 160	Survey of Calculus	
MATH 165	Calculus I	
MATH 165 & MATH 166	Calculus I and Calculus II	
MATH 181	Calculus and Mathematical Modeling for the Life Sciences I	
Select at least 3 credits from:		3-4
STAT 101	Principles of Statistics	
STAT 104	Introduction to Statistics	
Total Credits		6-12

Physical Sciences: 17 cr.

CHEM 177	General Chemistry I	4
CHEM 177L	Laboratory in General Chemistry I	1
CHEM 178	General Chemistry II	3
CHEM 178L	Laboratory in College Chemistry II	1
CHEM 331	Organic Chemistry I	3
CHEM 331L	Laboratory in Organic Chemistry I	1
CHEM 332	Organic Chemistry II	3
CHEM 332L	Laboratory in Organic Chemistry II	1
Total Credits		17

Biological Sciences: 24-29 cr.

BIOL 211	Principles of Biology I	3
BIOL 211L	Principles of Biology Laboratory I	1
BIOL 212	Principles of Biology II	3
BIOL 212L	Principles of Biology Laboratory II	1

BIOL 255	Fundamentals of Human Anatomy	3
BIOL 255L	Fundamentals of Human Anatomy Laboratory	1
Select at least 3 credits from:		3-4
BIOL 256 & 256L	Fundamentals of Human Physiology and Fundamentals of Human Physiology Laboratory	
BIOL 335	Principles of Human and Other Animal Physiology	
BIOL 313	Principles of Genetics	3
Select at least 3 credits from:		3-6
BBMB 301	Survey of Biochemistry	
BBMB 316	Principles of Biochemistry	
BBMB 404 & BBMB 405	Biochemistry I and Biochemistry II	
MICRO 201	Introduction to Microbiology	2-3
or MICRO 302	Biology of Microorganisms	
MICRO 201L	Introductory Microbiology Laboratory	1
or MICRO 302L	Microbiology Laboratory	
Total Credits		24-29

Food Science and Human Nutrition: 37 cr.

FS HN 110	Professional and Educational Preparation	1
FS HN 167	Introduction to Human Nutrition	3
FS HN 203	Contemporary Issues in Food Science and Human Nutrition	1
FS HN 265	Nutrition for Active and Healthy Lifestyles	3
FS HN 360	Advanced Nutrition and Regulation of Metabolism	3
FS HN 361	Nutrition and Health Assessment	2
FS HN 362	Nutrition in Growth and Development	3
FS HN 467	Molecular Basis of Nutrition in Disease Prevention	3
FS HN 480	Professional Communication in Food Science and Human Nutrition	1
FS HN 492	Research Concepts in Human Nutrition	2
Select at least 15 additional credits from:		15
BIOL 314	Principles of Molecular Cell Biology	
FS HN 214 & FS HN 215	Scientific Study of Food and Advanced Food Preparation Laboratory (or FS HN 115 lab)	
FS HN 242	The US Food System	
FS HN 311	Food Chemistry	
FS HN 365	Obesity and Weight Management	
FS HN 367	Medical Terminology for Health Professionals	
FS HN 403	Food Laws and Regulations	
FS HN 419	Foodborne Hazards	
FS HN 420	Food Microbiology	
FS HN 461	Medical Nutrition and Disease I	
FS HN 463	Community Nutrition	
FS HN 464	Medical Nutrition and Disease II	
FS HN 466	Nutrition Counseling and Education Methods	
FS HN 490C	Independent Study: Nutrition	
FS HN 499	Undergraduate Research	
FS HN 575	Processed Foods	
NUTRS 501	Biochemical and Physiological Basis of Nutrition: Macronutrients and Micronutrients	
NUTRS 503	Biology of Adipose Tissue	
NUTRS 504	Nutrition and Epigenetic Regulation of Gene Expression	
NUTRS 562	Assessment of Nutritional Status	
PHYS 111	General Physics	
or PHYS 221	Introduction to Classical Physics I	
PHYS 112	General Physics	
or PHYS 222	Introduction to Classical Physics II	
Total Credits		37

Electives: 0-12 cr. Select from any university coursework to earn at least 120 total credits. Students planning to apply to health professional programs should review entrance requirements and select appropriate courses as electives.

Concurrent B.S. and M.S. Program: Well-qualified students in Nutritional Science, pre-health professional and research option, who are interested in graduate study may apply for concurrent enrollment in the Graduate College to simultaneously pursue both a Bachelor of Science (B.S.) degree in Nutritional Science and a Master of Science (M.S.) degree in Nutritional Sciences. For more information, refer to www.fshn.hs.iastate.edu (http://www.fshn.hs.iastate.edu)

COMMON CORE FOR FAMILY HEALTH, FOOD SERVICE, GLOBAL HEALTH AND POLICY, HEALTH COACH, AND NUTRITION AND WELLNESS OPTIONS

Total Degree Requirement: 120 cr.

Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

International Perspectives: 3 cr.
U.S. Diversity: 3 cr.
Communications/Library: 10 cr.

ENGL 150	Critical Thinking and Communication	3
ENGL 250	Written, Oral, Visual, and Electronic Composition	3
LIB 160	Information Literacy	1

SP CM 212	Fundamentals of Public Speaking	3
Total Credits		10

Humanities and Social Sciences: 16-18 cr.

Select Humanities course from approved list		3
PSYCH 101	Introduction to Psychology	3
or PSYCH 230	Developmental Psychology	
SOC 134	Introduction to Sociology	3
POL S 344	Public Policy	3
FS HN 342	World Food Issues: Past and Present (this course can also meet the IP requirement)	3
If AgLS student, select from:		2-3
ENV S 120	Introduction to Renewable Resources	
ENV S 201	Introduction to Environmental Issues	
If H Sci student, select additional Humanities course		3

Mathematical Sciences: 6-8 cr.

Select at least 3 credits from:		3-4
MATH 140	College Algebra	
MATH 143	Preparation for Calculus	
MATH 160	Survey of Calculus	
MATH 165	Calculus I	
MATH 181	Calculus and Mathematical Modeling for the Life Sciences I	
Select at least 3 credits from:		3-4
STAT 101	Principles of Statistics	
STAT 104	Introduction to Statistics	
Total Credits		6-8

Physical Sciences: 5 cr.

CHEM 163	College Chemistry	4
or CHEM 177	General Chemistry I	
CHEM 163L	Laboratory in College Chemistry	1
or CHEM 177L	Laboratory in General Chemistry I	
Total Credits		5

Biological Sciences: 19 cr.

BIOL 211	Principles of Biology I	3
BIOL 211L	Principles of Biology Laboratory I	1
BIOL 212	Principles of Biology II	3
BIOL 212L	Principles of Biology Laboratory II	1
BIOL 255	Fundamentals of Human Anatomy	3
BIOL 255L	Fundamentals of Human Anatomy Laboratory	1
BIOL 256	Fundamentals of Human Physiology	3
BIOL 256L	Fundamentals of Human Physiology Laboratory	1
MICRO 201	Introduction to Microbiology	2
MICRO 201L	Introductory Microbiology Laboratory	1
Total Credits		19

Food Systems: 5 cr.

FS HN 242	The US Food System	3
FS HN 342 World Food Issues (course shown above)		
FS HN 442	Issues in Food and Society	2
Total Credits		5

Food Science and Human Nutrition: 36 cr.

FS HN 101	Food and the Consumer	3
FS HN 110	Professional and Educational Preparation	1
FS HN 111	Fundamentals of Food Preparation	2
FS HN 115	Food Preparation Laboratory	1
FS HN 167	Introduction to Human Nutrition	3
FS HN 203	Contemporary Issues in Food Science and Human Nutrition	1
FS HN 264	Fundamentals of Nutritional Biochemistry and Metabolism	3
or BBMB 301	Survey of Biochemistry	
FS HN 265	Nutrition for Active and Healthy Lifestyles	3
FS HN 361	Nutrition and Health Assessment	2
FS HN 364	Nutrition and Prevention of Chronic Disease	3
FS HN 365	Obesity and Weight Management	3
FS HN 366	Communicating Nutrition Messages	3
FS HN 403	Food Laws and Regulations	2
FS HN 463	Community Nutrition	3
FS HN 480	Professional Communication in Food Science and Human Nutrition	1
FS HN 495	Practicum	2
Total Credits		36

FAMILY HEALTH OPTION: 18 credits

HD FS 102	Individual and Family Development, Health, and Well-being	3
Select two of the following:		6
HD FS 223	Child Development and Health	
HD FS 226	Development and Guidance in Middle Childhood	
HD FS 227	Adolescent and Emerging Adulthood	
HD FS 234	Adult Development	
HD FS 249	Parenting and Family Diversity Issues	
HD FS 270	Family Communications and Relationships	
Select three of the following:		9
HD FS 367	Abuse and Illness in Families	

HD FS 373	Death as a Part of Living	
HD FS 377	Aging and the Family	
HD FS 395	Children, Families, and Public Policy	
HD FS 449	Program Evaluation and Proposal Writing	
HD FS 463	Environments for the Aging	
HD FS 479	Family Interaction Dynamics	

FOOD SERVICE OPTION: 18 credits

HSP M 380	Quantity Food Production Management	3
HSP M 380L	Quantity Food Production and Service Management Experience	3
HSP M 391	Foodservice Systems Management I	3
HSP M 392	Foodservice Systems Management II	3
ECON 101	Principles of Microeconomics	3
ACCT 284	Financial Accounting	3

GLOBAL HEALTH AND POLICY OPTION: 18 credits

GLOBE 201	Global Resource Systems	3
GLOBE 303	Agricultural, Food and Natural Global Resource Systems	3
ECON 101	Principles of Microeconomics	3
MICRO 310	Medical Microbiology	3
POL S 340	Politics of Developing Areas	3
FS HN 460	Global Nutrition	3

HEALTH COACH OPTION: 18 credits

KIN 258	Physical Fitness and Conditioning	2
KIN 358	Physiology of Exercise	3
KIN 458	Principles of Fitness Assessment and Exercise Prescription	4
PSYCH 101	Introduction to Psychology	3
or PSYCH 230	Developmental Psychology	
PSYCH 422	Counseling Theories and Techniques	3
PSYCH 485	Health Psychology	3

NUTRITION AND WELLNESS OPTION: 10-18 credits of electives

At least 9 credits of electives must be 300-400 level courses. Select from any university coursework to earn at least 120 total credits.

Go to FS HN courses.

Nutritional Science, B.S.

Options: Family Health[1], Food Service[2], Global Health & Policy[3], Health Coach[4], Nutrition & Wellness[5]

First Year

Fall	Credits	Spring	Credits
FS HN 110	1	FS HN 101	3
FS HN 167	3	CHEM 163 or 177	4
MATH 140, 143, 160, 165, or 181	3-4	CHEM 163L or 177L	1
BIOL 211	3	BIOL 212	3
BIOL 211L	1	BIOL 212L	1
ENGL 150	3	Course based on option:	3
LIB 160	1	HD FS 102[1]	
		ECON 101[2,3]	
		PSYCH 101 or 230[4]	
		Elective[5]	
	15-16		15

Second Year

Fall	Credits	Spring	Credits
FS HN 111	2	FS HN 203	1
FS HN 115	1	FS HN 242	3
FS HN 264 (Or, BBMB 301, if organic chem. completed)	3	FS HN 265	3
BIOL 255	3	BIOL 256	3
BIOL 255L	1	BIOL 256L	1
ENGL 250	3	MICRO 201	2
Course based on option:	2-3	MICRO 201L	1
HD FS course from list[1]			
ACCT 284[2]			
GLOBE 201[3]			
KIN 258[4]			
Elective[5]			
	15-16		14

Third Year

Fall	Credits	Spring	Credits
FS HN 364	3	FS HN 342	3
PSYCH 101 or 230	3	FS HN 361	2
SP CM 212	3	FS HN 365	3
STAT 104 or 101	3-4	FS HN 366	3
Course based on option:	3-5	Humanities (H Sci) or ENV S (AgLS)	2-3
HD FS course from list[1]		Course based on option:	3
HSP M 380 and 380L[2]		HD FS course from list[1]	
GLOBE 303[3]		Elective[2]	
PSYCH 485[4]		POL S 340[3]	
Elective[5]		KIN 358[4]	

		300-400 level elective[5]	
	15-18		16-17

Fourth Year

Fall	Credits	Spring	Credits
FS HN 442	2	FS HN 403	2
FS HN 463	3	FS HN 495	2
Humanities[1,2,4,5]	3	POL S 344	3
Or, FS HN 460[3]		FS HN 480	1
SOC 134	3	Course based on option:	3
Course based on option:	3	HD FS course from list[1]	
HD FS course from list[1]		HSP M 392[2]	
HSP M 391[2]		Humanities[3]	
MICRO 310[3]		KIN 458[4]	
300-400 level elective[5]		300-400 level elective[5]	
PSYCH 422[4]		Electives (choose electives to total at least 120 credits)	2-4
300-400 level elective[5]			
	14		13-15

1-5 Courses for options: Family Health[1], Food Service[2], Global Health & Policy[3], Health Coach[4], Nutrition & Wellness[5]

Note This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.

Nutritional Science, B.S.

Option: Pre-health professional & research

Freshman

Fall	Credits	Spring	Credits
FS HN 110	1	FS HN 167	3
CHEM 177	4	CHEM 178	3
CHEM 177L	1	CHEM 178L	1
BIOL 211	3	BIOL 212	3
BIOL 211L	1	BIOL 212L	1
ENGL 150	3	MATH 140, 143, 160, 165, or 181	3-4
LIB 160	1		
Humanities	3		
	17		14-15

Sophomore

Fall	Credits	Spring	Credits
CHEM 331	3	CHEM 332	3
CHEM 331L	1	CHEM 332L	1
BIOL 313	3	BBMB 301 or 316, or BBMB 404 and 405 the next year	3
STAT 101 or 104	3-4	FS HN 265	3
ENGL 250	3	FS HN 203	1
SP CM 212	3	Social Science	3
	16-17		14

Junior

Fall	Credits	Spring	Credits
BIOL 255	3	BIOL 256 and 256L, or 335 Physiology	3-4
BIOL 255L	1	FS HN 361	2
FS HN 360	3	FS HN 362	3
MICRO 201 or 302	2-3	Humanities/Social Sci. (H Sci) or ENV S (AgLS)	3
MICRO 201L or 302L	1	Additional course from approved list**	3
Humanities course (H Sci) or elective*	3		
FS HN 342	3		
	16-17		14-15

Senior

Fall	Credits	Spring	Credits
FS HN 480	1	ENGL 314	3
FS HN 492	2	FS HN 467	3
Additional course from approved list**	3	Additional course from approved list**	3
Additional course from approved list**	3	US Diversity (if not already taken) or elective*	3
Additional course from approved list**	3	Elecitve*	2-3
Elective*	3		
	15		14-15

* Choose elective courses to total equal to or greater than 120 credits.

** Select at least 15 additional credits from: BIOL 314; FS HN 214 with lab (FS HN 115 or 215); FS HN 242, 311, 365, 367, 403, 419, 420, 461, 463, 464, 466, 490C, 499, 575; NUTRS 501, 503, 504, 562; PHYS 111 or 221; PHYS 112 or 222.

Note This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.