California State Polytechnic University, Pomona
Degree Curriculum Sheet

Plan (Major) **FOODS AND NUTRITION** Catalog Year **2011-2012** Name _____ Evaluator _____
Subplan/Option **Nutrition Science** Minimum Units Required **180** Student ID _____ GWT Satisfied _____Yes ____No

Required Core Courses

Course		Units
Orientation to College of Agriculture	AG 100	1
Introduction to Professions	FN 100	1
Nutrition	FN 235	4
Introduction to Research	FN 263	4
	Total Units	**10**

Required Subplan/Option Courses

Course		Units
Introduction to Food Science	FST 125	4
Nutrition through the Life Cycle	FN 335	4
Advanced Nutrient Metabolism I	FN 433	4
Advanced Nutrient Metabolism II	FN 434	4
Advanced Nutrient Metabolism III	FN 435	4
Nutritional Genomics	FN 437	4
Medical Nutrition Therapy I	FN 443/443L	4/1
Medical Nutrition Therapy II	FN 444/444L	4/1
Evaluating Complementary and Alternative Medicine	FN 446/446L	3/1
	Total Units	**38**

Elective Subplan/Option Courses

Course		Units
Select 18 units from the following:		
Foundations of Biology	BIO 122/122L	3/2
Foundations of Biology: Biodiversity	BIO 123/123L	3/2
Organic Chemistry	CHM 315	3
Organic Chemistry	CHM 316	3
Organic Chemistry Lab	CHM 318L	1
Organic Chemistry Lab	CHM 319L	1
Microbiology	MIC 201/201L	3/1
College Physics	PHY 121/121L	3/1
College Physics	PHY 122/122L	3/1
College Physics	PHY 123/123L	3/1
Select 16 units from one or more emphasis areas (reverse side):		16
Molecular and Cellular		
Analytical , Biochemical and Clinical		
Food Science & Technology		
Community Nutrition		
Animal Nutrition		
Kinesiology		
	Total Units	**34**

Required Support Courses

Course		Units
Agriculture in the Modern World (D2)	AG 101	4
Ethical Issues in Food, Agricultural and Apparel (C4)	AG 401	4
Foundations of Biology (B2, B3)	BIO 121/121L	3/2
General Chemistry (B1, B3)	CHM 121/121L	3/1
General Chemistry	CHM 122/122L	3/1
General Chemistry	CHM 123/123L	3/1
Elements of Organic Chemistry	CHM 201/250L	3/1
or Organic Chemistry	CHM 314/317L	(3/1)
Elements of Biochemistry	CHM 321/321L	4
or Biochemistry/ Laboratory	CHM 327/L	(3/1)
Freshman English I (A2)	ENG 104	4
Freshman English II (A3)	ENG 105	4
Calculus for Life Sciences	MAT 120	4
General Psychology (E)	PSY 201	4
Statistics with Applications (B4)	STA 120	4
Human Physiology	ZOO 235/235L	3/1
	Total Units	**62**

Unrestricted Electives

Course	Units
Unrestricted Electives Select a sufficient number of courses so that the total from "Required Support ", "GE", and "Unrestricted Elec tives" is at least 98 units.	0-5
Total Units	**0-5**

Medical, Veterinary, Pharmacy and Dental School Admission Requirements

This curriculum meets the requirements of many, but not all, schools. The requirements of individual schools may vary and should be determined by the student in consultation with the department advisor within two years of beginning the application process.

Graduation Requirement

Students must satisfactorily complete an assessment activity involving written and/or oral assignments and submission of a portfolio showing academic growth as a requirement for graduation.

General Education Requirements

Area	Units
Area A Communication & Critical Thinking	**12**
1 Oral Communication	
2 Written Communication	
3 Critical Thinking	
Area B Mathematics & Natural Sciences	**16**
Select at least one lab course from sub-area 1 or 2.	
1 Physical Science	
2 Biological Science	
3 Laboratory Activity	
4 Math/Quantitative Reasoning	
5 Science & Technology Synthesis	
Area C Humanities	**16**
1 Visual and Performing Arts	
2 Philosophy and Civilization	
3 Literature and Foreign Language	
4 Humanities Synthesis	
Area D Social Sciences	**20**
1 U.S. History, Constitution, American Ideals	
2 History, Economics and Political Science	
3 Sociology, Anthropology, Ethnic & Gender Studies	
4 Social Science Synthesis	
Area E Lifelong Understanding & Self Development	**4**
Total Units	**68**

American Institutions Courses that satisfy this requirement may also satisfy G.E. Area D1	8

American Cultural Perspectives Requirement Refer to catalog for list of courses that satisfy this requirements. Course may also satisfy major, minor, GE, or unrestricted elective requirements.	4

The following required support courses should be taken to satisfy the indicated GE Requirements to achieve the minimum units to degree listed at the top of this sheet.

Course		GE Area
Freshman English I	ENG 104	A2
Freshman English II	ENG 105	A3
General Chemistry	CHEM 121/121L	B1, B3
Foundations of Biology	BIO 121/121L	B2, B3
Statistics with Applications	STA 120	B4
Ethical Issues in Food, Agricultural & Apparel Industries	AG 401	C4
Agriculture in the Modern World	AG 101	D2
General Psychology	PSY 201	E

The remaining GE requirements may be satisfied by any course approved for that area.

No more than 105 community college quarter units or 36 extension credit quarter units may be applied toward a Bachelor's degree.
A minimum 2.0 cumulative GPA is required in core (including option) courses, Cal Poly Pomona courses, and overall work completed in order to receive a degree in this major.

FOODS AND NUTRITION MAJOR DIRECTED ELECTIVE SHEET

Emphases: select 16 units from one or more of the following areas:

Molecular and Cellular

Biology of Cancer	BIO 302	(4)
Genetics	BIO 303	(4)
Advanced Genetics	BIO 421	(3)
Cell, Molecular and Developmental Biology	BIO 310	(4)
Cellular Physiology	BIO 428/428L	(4)
Neuroscience	BIO 424	(3)

Analytical, Biochemical and Clinical

Quantitative Analysis	CHM 221/221L	(4)
Biochemistry	CHM 328/328L	(4)
Biochemistry	CHM 329/329L	(4)
Clinical Chemistry	CHM 331/331L	(2/2)
Spectroscopic Methods	CHM 342/342L	(2/2)
or Separation Methods	CHM 343/343L	(2/2)
or Electroanalytical Methods	CHM 344/344L	(2/2)
Bioanalytical Chemistry	CHM 450	(4)
Recombinant DNA Biochemistry	CHM 453	(3)

Food Science & Technology

Meat Science and Industry	AVS 327/327L	(3/1)
Seafood and Poultry Processing Technology	AVS 328/328L	(3/1)
Meat Processing and Technology	AVS 427/427L	(3/1)
Sensory Analysis of Foods	FST 318/318L	(2/2)
Food Laws & Regulation	FST 322	(4)
Food Safety & Current Issues	FST 325	(4)
Food Chemistry	FST 420/420L	(2/2)
Food Analysis	FST 422/422L	(2/2)
Food Microbiology	MIC 320/320L	(3/1)

Community Nutrition and Dietetics

Introduction to Foods	FN 121/121L	(2/2)
Experimental Food Science	FST 321/321L	(3/1)
Culture and Meal Patterns	FN 328/328L	(2/2)
Nutrition Education	FN 345/345L	(3/1)
Community Nutrition	FN 346/346L	(3/1)
Quantity Food Production	FN 357/357L	(3/1)
Food and Equipment Purchasing	FN 358/358L	(3/1)
Food and Nutrition Administration	FN 359/359L	(3/1)
Nutrition/International Development	FN/IA 445	(4)

Animal Nutrition

Introduction to Animal Nutrition	AVS 100	(3)
Fundamentals of Animal Nutrition	AVS 101	(4)
Equine Management Science	AVS 125/125L	(3/1)
and Equine Nutrition	AVS 355	(3)
Applied Animal Feeding	AVS 303/303L	(3/1)
Animal Nutrition	AVS 402	(3)
Ruminant Nutrition	AVS 403	(3)
Nutritive Analysis	AVS 424L	(2)

Kinesiology

Foundations of Exercise Science	KIN 301/301L	(3/1)
Physiology of Exercise	KIN 303/303L	(3/1)
Physiology of Exercise II	KIN 403/403L	(3/1)
Science of Physical Aging	KIN 365	(4)
Sports Medicine	KIN 455	(4)
Exercise Metabolism and Weight Control	KIN 465	(3)