California State Polytechnic University, Pomona
Degree Curriculum Sheet
$\qquad$ TGA
WWT Satisfied ___ Yes ___ No

| Required Core Courses |  | Units |
| :--- | :--- | :---: |
| Course | AG 100 | 1 |
| Orientation to College of Agriculture | FN 100 | 1 |
| Introduction to the Professions | FN 235 | 4 |
| Nutrition | FN 263 | 4 |
| Introduction to Research | Total Units | $\mathbf{1 0}$ |


| Required Subplan/Option Courses |  |  |
| :--- | ---: | :---: |
| Course |  | Units |
| Introduction to Foods | FN 121/121L | $2 / 2$ |
| Culture and Meal Patterns | FN 328/328L | $2 / 2$ |
| Nutrition through the Life Cycle | FN 335 | 4 |
| Nutrition Education | FN 345/345L | $3 / 1$ |
| Community Nutrition | FN 346/346L | $3 / 1$ |
| Nutrition Counseling | FN 355/355L | $2 / 1$ |
| Quantity Food Production/Lab | FN 357/357L | $2 / 2$ |
| Food and Equipment Purchasing/Lab | FN 358/358L | $2 / 2$ |
| Food and Nutrition Administration/Lab | FN 359/359L | $2 / 2$ |
| Advanced Nutrient Metabolism I | FN 433 | 4 |
| Advanced Nutrient Metabolism II | FN 434 | 4 |
| Advanced Nutrient Metabolism III | FN 435 | 4 |
| Medical Nutrition Therapy I/Lab | ${ }^{* *}$ FN 443/443L | $4 / 1$ |
| Medical Nutrition Therapy II/Lab | FST 444/444L | $4 / 1$ |
| Experimental Food Science | FST 325 | $3 / 1$ |
| Food Safety and Current Issues |  | 4 |
|  |  |  |
|  |  |  |
| **Denotes Capstone experience |  |  |
|  |  |  |



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.

