## California State Polytechnic University, Pomona <br> Degree Curriculum Sheet

Plan (Major) FOODS AND NUTRITION
Subplan/Option Nutrition Science $\qquad$

| Required Core Courses |  |
| :--- | :--- |
| Course | Units |
| Required of all students. A 2.0 cumulative | GPA is required in core |
| courses including subplan (option) courses for the major in order |  |
| to receive a degree in the major. |  |
| Orientation to College of Agriculture | AG 100 |
| Intro to the Profession | 1 |
| Nutrition \& Lab | FN 100 |
| Intro of Research Methods | 1 |
| There will be a requirement for graduation - as assessement |  |
| activity. | FN 263 |
|  | $4 / 1$ |
|  |  |


| Required Subplan/Option Courses |  |  |
| :--- | ---: | :---: |
| Course |  | Units |
| Intro to Foods \& Lab | FN 121/121L | $2 / 2$ |
| Nutrition of the Life Cycle | FN 335 | 4 |
| Nutrition Education \& Lab | FN 345/345L | $3 / 1$ |
| Intro to Food Science \& Technology | FST 125 | 4 |
| Experimental Food Science \& Lab | FST 321/321L | $3 / 1$ |
| Food Safety and Current Issues | FST 325 | 4 |
|  |  |  |
|  | Total Units | $\mathbf{2 4}$ |

## Electives Subplan/Option Courses

| Course |  | Units |
| :--- | :--- | :---: |
| Select 42 units from only one emphasis areas in <br> consultation with your advisor: |  | 42 |
| 1) Nutrition and Health <br> 2) Pre-Professional <br> 3) Animal Nutrition |  |  |
| See course list on back side. |  |  |
|  | Total Units | $\mathbf{4 2}$ |

Catalog Year 2014-2015

Minimum Units Required $\qquad$ 180

Name
Student ID

| 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 |

## Area B Mathematics \& Natural Sciences

Select at least one lab course from subarea 1 or 2.

1. Physical Science
2. Biological Science
3. Laboratory Activity
4. Math/Quantitative Reasoning
5. Science \& Technology Synthesis

Area C Humanities

1. Visual and Performing Arts
2. Philosophy and Civilization
3. Literature and Foreign Language
4. Humanities Synthesis

## Area D Social Sciences

1. U.S. History, Constitution, American Ideals
a. United States History
b. Introduction to American Government
2. History, Economics and Political Science
3. Sociology, Anthropology, Ethnic \& Gender Studies
4. Social Science Synthesis

Area E Lifelong Understanding \& Self Development

American Institutions
Courses that satisfy this requirement may also satisfy GE Area D1

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

## 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.

All persons who receive undergraduate degrees from Cal Poly Pomona must pass the Graduation Writing Test (GWT). The test must be taken by the quarter following completion of 120 units for undergraduates.

Select 42 units from only one emphasis area in consultation with your advisor:

| Nutrition and Health Emphasis |  |  |
| :---: | :---: | :---: |
| Drugs and Society | AVS 211 | (4) |
| Biology of Cancer | BIO 302 | (4) |
| Biology of the Brain | BIO 309 | (4) |
| Sexually Transmitted Diseases: Current Issues | BIO 311 | (4) |
| Biology of Human Aging | BIO 328 | (4) |
| Intercultural Communication | COM 327 | (4) |
| Health, Nutrition \& the Integrated Being | FN 203 | (4) |
| Food and Culture | FN 228 | (4) |
| Nutrition Activity | FN 235A | (1) |
| Special Study for Upper Division Students | FN 400 | (1-2) |
| Internship in Foods and Nutrition | FN 441 | (1-4) |
| Internship in Foods and Nutrition | FN 442 | (1-4) |
| Agriculture, Nutrition and International Dvipmt | FN 445 | (4) |
| Food Systems in Developing Nations I | FST 424 | (4) |
| Food Systems in Developing Nations II | FST 425 | (4) |
| Healthy American Cuisine | HRT 255 | (4) |
| Agriculture, Nutrition \& Intl Development | IA 445 | (4) |
| Foundations of Exercise Science | KIN 301 | (4) |
| Physiology of Exercise | KIN 303/303L | (3/1) |
| Science of Physical Aging | KIN 365 | (4) |
| Stress Management for Healthy Living | KIN 370 | (4) |
| Consumer Health | KIN 380 | (4) |
| Physiology of Exercise II | KIN 403/403L | (3/1) |
| Drug Education | KIN 408 | (4) |
| Sports Medicine | KIN 455 | (4) |
| Exercise Metabolism and Weight Control | KIN 456 | (3) |
| Multicultural Psychology | PSY 325 | (4) |
| Health Psychology | PSY 326 | (4) |
| Pre-Professional Emphasis |  |  |
| Foundations of Biology: Reproduction \& Dvipmt | BIO 122/122L | (3/2) |
| Foundations of Biology: Biodiversity | BIO 123/123L | (3/2) |
| Biology of Cancer | BIO 302 | (4) |
| Genetics | BIO 303 | (4) |
| Cell and Molecular Biology | BIO 310 | (4) |
| Advanced Genetics | BIO 421 | (3) |
| Neuroscience | BIO 424 | (3) |
| Cellular Physiology | BIO 428/428L | (4/1) |
| Quantitative Analysis | CHM 221/221L | (2/2) |
| Organic Chemistry \& Lab | CHM 315/318L | (3/1) |
| Organic Chemistry \& Lab | CHM 316/319L | (3/1) |
| Elements of Biochemistry \& Lab | CHM 321/321L | (3/2) |
| or Biochemistry \& Lab | CHM 327/327L | (3/1) |
| Biochemistry \& Lab | CHM 328/328L | (3/1) |
| Biochemistry \& Lab | CHM 329/329L | (2/2) |


|  |  | $(2 / 2)$ |
| :--- | :--- | :---: |
| Clinical Chemistry | CHM 331/331L | $(2 / 2)$ |
| Spectroscopic Methods | CHM 342/342L |  |
| or Separation Methods | CHM 343/343L | $(2 / 2)$ |
| or Electroanalytical Methods | CHM 450 | $(2 / 2)$ |
| Bioanalytical Chemistry | CHM 453 | $(4)$ |
| Recombinant DNA Biochemistry | FN 433 | $(3)$ |
| Advanced Nutrient Metabolism I | FN 434 | $(4)$ |
| Advanced Nutrient Metabolism II | FN 435 | $(4)$ |
| Advanced Nutrient Metabolism III | KIN 303/303L | $(4)$ |
| Physiology of Exercise | KIN 455 | $(3 / 1)$ |
| Sports Medicine | PHY 122/122L | $(3)$ |
| College Physics \& Lab | PHY 123/123L | $(3 / 1)$ |
| College Physics \& Lab |  | $(3 / 1)$ |
|  |  |  |
| Animal Nutrition Emphasis | AVS 101 | $(4)$ |
| Fundamentals of Animal Nutrition | AVS 125/125L | $(3 / 1)$ |
| Equine Management Science | AVS 303/303L | $(3 / 1)$ |
| Applied Animal Feeding | AVS 327/327L | $(3 / 1)$ |
| Meat Science and Industry | AVS 328/328L | $(3 / 1)$ |
| Seafood and Poultry Processing Technology | AVS 355 | $(3)$ |
| Equine Nutrition | AVS 402 | $(3)$ |
| Animal Nutrition | AVS 403 | $(3)$ |
| Ruminant Nutrition | AVS 424L | $(2)$ |
| Nutritive Analysis | AVS 427/427L | $(3 / 1)$ |
| Meat Processing and Technology | BIO 122/122L | $(3 / 2)$ |
| Foundations of Biology: Reproduction \& Dvipmt | BIO 123/123L | $(3 / 2)$ |
| Foundations of Biology: Biodiversity | CHM 315/318L | $(3 / 1)$ |
| Organic Chemistry \& Lab | CHM 316/319L | $(3 / 1)$ |
| Organic Chemistry \& Lab | CHM 321/321L | $(3 / 1)$ |
| Elements of Biochemistry \& Lab | CHM 327/327L | $(3 / 1)$ |
| or Biochemistry \& Lab | CHM 328/328L | $(3 / 1)$ |
| Biochemistry \& Lab | CHM 329/329L | $(3 / 1)$ |
| Biochemistry \& Lab | CHM 331/331L | $(2 / 2)$ |
| Clinical Chemistry | CHM 342/342L | $(2 / 2)$ |
| Spectroscopic Methods | CHM 343/343L | $(2 / 2)$ |
| or Separation Methods | CHM 344/344L | $(2 / 2)$ |
| or Electroanalytical Methods | CHM 450 | $(4)$ |
| Bioanalytical Chemistry | CHM 453 | $(3)$ |
| Recombinant DNA Biochemistry | FN 433 | $(4)$ |
| Advanced Nutrient Metabolism I | FN 434 | $(4)$ |
| Advanced Nutrient Metabolism II | FN 435 | $(4)$ |
| Advanced Nutrient Metabolism III |  |  |
|  |  | $(4)$ |

