

**ADVISING FORM FOR B.S. NUTRITIONAL SCIENCE
FOOD MANAGEMENT CONCENTRATION**

Name: _____ ID#: _____ Advisor: _____
Street Address: _____ Phone: _____
City, State, Zip: _____ Email: _____

CORE SUPPORT COURSE (21 UNITS)

Subject Area/Catalog #	Units	Course Title	GE Areas ¹	Semester Offered	Sem/Yr or Grade
Psyc 1	3	Intro to Psych	4	F,S	_____
Biol 66	5	Physiology	5B+ 5C	S	_____
Chem 30A	4	Intro to Chemistry	5A+5C	F,S	_____
Chem 30B	3	Organic Chemistry		S	_____
NuFS 100W	3	Writing Workshop	WID	F,S	_____
Stat 95 ⁴ or HS 67	3	Statistics	2	F,S	_____

CORE MAJOR COURSES (40 UNITS)

NuFS 8	3	Nutrition Health Prof		F,S	_____
NuFS 20	2	Sanitation & Envir Issues		F,S	_____
NuFS 21	3	Culinary Principles &Practice		F,S	_____
NuFS 31	1	Professionalism NuFS		F,S	_____
NuFS 101A	4	Food Science		F,S	_____
NuFS 103	2	Food Process & Pkg I		F,S	_____
NuFS 106A ⁵	3	Human Nutr Life Span		F,S	_____
NuFS 106B	3	Research Method Nutr		F,S	_____
NuFS 111	3	Foodservice Prod'n Mgmt		F,S	_____
NuFS 134	3	Comp Alt Health	GE UD 4	F,S	_____
NuFS 151	2	Food Microbiology		F,S	_____
NuFS 192	2	Field Experience		F,S	_____
Pkg 107	3	Principles of Pkg		F,S	_____
NuFS 139	3	Hunger & Environ Nutrition	GE UD 2/5	F,S	_____
NuFS 144	3	Food Culture: Consuming Passions	GE UD 3	F,S	_____

CONCENTRATION COURSES (23 UNITS)

NuFS 10	3	Basic Life Skills		F,S	_____
NuFS 22	3	Catering and Beverage Mgmt		F	_____
NuFS 25	2	Internship in Foodservice Mgmt		F,S	_____
NuFS 104A	3	Cultural Aspects of Food		S	_____
NuFS 113	3	Foodservice Sys: Mgmt & Proc		F,S	_____
NuFS 114A	3	Community Nutrition		F,S	_____
NuFS 190	3	Nutrition Education		F,S	_____
Bus 20N	3	Survey of Accounting		F,S	_____

**MAJOR ELECTIVES
(SELECT 10 UNITS)**

NuFS 103L	1	Food Proc & Pkg lab		F,S	_____
NuFS 105	3	Current Issues in Nutr		F,S	_____
NuFS 116	3	Aging and Nutr		F,S	_____
NuFS 194	1	Entrep Nutr		Alt F	_____
Pkg 169	3	Food Packaging		S	_____
Span 001A or 004A	4	Basic Spanish		F,S	_____
NuFS 117	3	Food Eval. Techniques		F	_____
NuFS 150	2	Food Toxicology		S	_____

Or by Advisement _____

¹Courses fulfill requirements for General Education (GE) Areas as specified.

²A minor in Business is recommended. Students may select courses from the following: BUS80, BUS130, BUS135A, BUS140, BUS166, BUS 197 or by advisement

³NuFS 106A requires passage of WST and co requisite or prerequisite NUFS 100W, NuFS 31.

⁴NuFS 134 meets GE UD 4; NuFS 139 meets GE UD 2/5 and NuFS 144 meets GE UD 3.

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The following road map is an advising tool that outlines a path of courses a student can take to complete requirements for graduation. This roadmap should be used in consultation with the catalog and your department to identify additional requirements for completing the major (for example course grade minimums).

Students must have 60+ units in order to take SJSU Studies courses.

Fall Semester – Year 1

<u>Course or Requirement</u>	<u>Units</u>
Chem 30A Intro to Chem (5A+5C)	4
Eng 1A First Year Writing (1A)	3
General Education (4 +US 1 or US 2-3)	3
NuFS 10 Basic Life Skills	3
NuFS 31 Profess in NuFS/Pkg	1
Physical Education	<u>1</u>
	15

Spring Semester – Year 1

<u>Course or Requirement</u>	<u>Units</u>
Chem 30B Intro Chem	3
NuFS 20 Sanitation & Envir Issues	2
NuFS 8 Nutr. For Hlth Profession	3
NuFS 40 Debunk Nutr Misinf (1B)	3
Stat 95 or PH 67 Statistic (2)	3
Physical Education	<u>1</u>
	15

Fall Semester – Year 2

<u>Course or Requirement</u>	<u>Units</u>
General Education (1C)	3
Psyc 1 Intro to Psych (4)	3
General Education Area (6)	3
General Education (3A)	3
General Education (3B + US 1 or US 2-3)	<u>3</u>
*** (Complete Directed Self Placement)***	15

Spring Semester – Year 2

<u>Course or Requirement</u>	<u>Units</u>
Biol 66 Physiology (5B+5C)	5
Bus 1 20N Survey of Acctg	3
NuFS 21 Culinary Principals & Practice	3
Concentration Course	<u>2</u>
	13

Fall Semester – Year 3

<u>Course or Requirement</u>	<u>Units</u>
NuFS 101A Food Science	4
NuFS 106A ¹ Human Nutr Life Span	3
NuFS 22 Catering & Beverage Management	3
NUFS 100W Writing Workshop (WID)	3
Pkg 107 Packaging	<u>3</u>
	16

Spring Semester – Year 3

<u>Course or Requirement</u>	<u>Units</u>
NuFS 103 Food Processing & Pkg I	2
NuFS 104A Cult. Aspects of Food	3
Concentration Course	3
NuFS 111 Foodserv Prod Mgmt	3
NuFS 106B Research Methodology	3
NuFS 151 Food Microbiology	<u>2</u>
*Apply to Graduate	16

Fall Semester – Year 4

<u>Course or Requirement</u>	<u>Units</u>
NuFS 25 Internship in Fdsvc Mgmt	2
Concentration Course	2
NuFS 114A Community Nutrition	3
NuFS 134 Comp Alt Health (GE UD 4)	3
NuFS 139 ² Hunger & Env. Nutr (GE UD 2/5) or	
NuFS 144 Food Culture (GE UD 3)	3
University Elective (Lower or Upper Division)	<u>3</u>
	16

Spring Semester – Year 4

<u>Course or Requirement</u>	<u>Units</u>
NuFS 113 Fdserv Sys: Mgmt & Proc	3
NuFS 192 Field Experience	2
NuFS 139 ² Hunger & Env. Nutr (GE UD 2/5) or	
NuFS 144 Food Culture (GE UD 3)	3
NuFS 190 Nutrition Education	3
Concentration Course	<u>3</u>
	14

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