

FOOD AND NUTRITION (B.S.)

Required course work includes the university requirements (see regulation J-3 (<https://catalog.uidaho.edu/general-requirements-academic-procedures/j-general-requirements-baccalaureate-degrees/>)) and:

Code	Title	Hours
BIOL 115	Cells and the Evolution of Life	3
BIOL 227	Anatomy and Physiology I	4
BIOL 228	Anatomy and Physiology II	4
BIOL 250	General Microbiology	3
or EPPN 154	Microbiology and the World Around Us	
BIOL 255	General Microbiology Lab	1-2
or EPPN 155	Microbiology and the World Around Us: Laboratory	
BIOL 300	Survey of Biochemistry	3-4
or BIOL 380	Biochemistry I	
BIOL 310	Genetics	3
BIOL 315	Genetics Lab	1
CHEM 101	Introduction to Chemistry	3
or CHEM 111	General Chemistry I	
CHEM 101L	Introduction to Chemistry Laboratory	1
or CHEM 111L	General Chemistry I Laboratory	
CHEM 275	Carbon Compounds	3
or CHEM 277	Organic Chemistry I	
FCS 346	Personal and Family Finance and Management	4
FN 205	Concepts in Human Nutrition	3
FN 270	Scientific Principles of Food Preparation	3
FN 271	Scientific Principles of Food Preparation Lab	2
FN 305	Nutrition in the Life Cycle	3
FN 370	Meal Management	3
FN 415	Advanced Nutrition	3
FN 450	Global Nutrition	3
FN 464	Nutrition Counseling	3
FN 465	Clinical Dietetics	3
FN 470	Quantity Food Production and Equipment	3
FN 491	Community Nutrition	3
FN 492	Nutrition Education	3
HDFS 105	Individual and Family Development	3
MATH 143	College Algebra	3-4
or MATH 170	Calculus I	
PSYC 101	Introduction to Psychology	3
SOC 101	Introduction to Sociology	3
STAT 251	Statistical Methods	3
Total Hours		83-86

Courses to total 120 credits for this degree

Fall Term 1	Hours
ENGL 101 Writing and Rhetoric I	3
FN 205 Concepts in Human Nutrition	3
COMM 101 Fundamentals of Oral Communication	3
MATH 143 OR MATH 170 Math 108 if not placed into 143 or 170	3
(CHEM 101 AND CHEM 101L) OR (CHEM 111 AND CHEM 111L)	4
Hours	16

Spring Term 1		
ENGL 102	Writing and Rhetoric II	3
PSYC 101	Introduction to Psychology	3
FN 270	Scientific Principles of Food Preparation	3
BIOL 115	Cells and the Evolution of Life	3
BIOL 115L	Cells and the Evolution of Life Laboratory	1
CHEM 275	Carbon Compounds	3
or CHEM 277	or Organic Chemistry I	
Hours		16
Fall Term 2		
BIOL 227	Anatomy and Physiology I	4
BIOL 310	Genetics	3
BIOL 315	Genetics Lab	1
HDFS 105	Individual and Family Development	3
SOC 101	Introduction to Sociology	3
Hours		14
Spring Term 2		
BIOL 228	Anatomy and Physiology II	4
FN 271	Scientific Principles of Food Preparation Lab	2
(BIOL 250 AND BIOL 255) OR (EPPN 154 AND EPPN 155)		4
Humanistic and Artistic Ways of Knowing Course		3
Elective		3
Hours		16
Fall Term 3		
BIOL 300	Survey of Biochemistry	3
or BIOL 380	or Biochemistry I	
FN 305	Nutrition in the Life Cycle	3
FN 370	Meal Management	3
STAT 251	Statistical Methods	3
American Diversity Course		3
Hours		15
Spring Term 3		
FCS 346	Personal and Family Finance and Management	4
FN 415	Advanced Nutrition	3
Humanistic and Artistic Ways of Knowing Course		3
Elective		3
Elective		2
Hours		15
Fall Term 4		
FN 470	Quantity Food Production and Equipment	3
FN 471	Quantity Food Production and Equipment Lab	2
FN 464	Nutrition Counseling	3
FN 491	Community Nutrition	3
Elective Course		3
Hours		14
Spring Term 4		
FN 492	Nutrition Education	3
FN 465	Clinical Dietetics	3
FN 450	Global Nutrition	3
Elective Course		3
Elective Course		2
Hours		14
Total Hours		120

The degree map is a guide for the timely completion of your curricular requirements. Your academic advisor or department may be contacted for assistance in interpreting this map. This map is not reflective of your academic history or transcript and it is not official notification of completion of degree or certificate requirements. Please contact the Registrar's Office regarding your official degree/certificate completion status.

2 Food and Nutrition (B.S.)

1. The student will be able to apply foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups, and organizations.
2. The student will be able to apply and integrate client/patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes when addressing real-world nutrition issues.
3. The student will be able to apply food systems principles and management skills to ensure safe and efficient delivery of food.
4. The student will be able to demonstrate professional behaviors and effective communication in all nutrition and dietetics interactions.
5. The student will be able to apply community and population nutrition health theories when providing support to community or population nutrition programs through diverse global perspectives.
6. The student will be able to integrate evidence-informed practice, critical thinking, respect for diversity, and principles of sustainability while working collaboratively to promote food and nutrition.
7. The student will be able to demonstrate leadership, business, and management principles to implement and evaluate delivery of food and nutrition services.