### NUTRITION FOODSERVICE SYSTEMS

**NAME:**

**NUTR & FOODSERVICE SYSTEMS CORE**

- NUTR 104 Orientation NUTR
- NUTR 240 Human Nutrition
- NUTR 241 Human Nutrition Lab
- NUTR 325 Nutr. Through the Life Cycle
- CA 101 Culinary Pract I (LBCC)
- CA 102 Culinary Pract II (LBCC)
- CA 103 Culinary Pract III (LBCC)
- CA 111 Foodservice Safety & Sanitation (LBCC)
- CA 112 Station Tools & Culinary Tech (LBCC)

**NFS SUPPORTING CORE**

- COMM 111, 114, or 218 (SPEECH)
- CH 121 General Chemistry
- ECON 201 Intro To Microecon (SPI)
- ECON 202 Intro to Macroecon (SPI)
- H 100 Intro to Public Health
- H 320 Intro to Human Disease
- H 344 Found. to Environmental Health
- MB 230 Intro to Microbio (BS)
- MB 302, 303 Gen. Microbio (3,2)
- PSY 202 General Psychology (SPI)
- ST 201 Principles of Statistics
- or Math 243 (4) (LBCC)

**BACCALAUREATE CORE**

**NUTRITION**

<table>
<thead>
<tr>
<th>ID:</th>
<th>NFS OPTION</th>
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<tbody>
<tr>
<td>1</td>
<td>BA 315 Fundamentals of Accounting 4 PreReq: So. Standing</td>
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<tr>
<td>2</td>
<td>NUTR 311 Quantity Production/Purchasin 4 PreReq: CA 101 or NUTR 235</td>
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<tr>
<td>3</td>
<td>NUTR 340 Fundamentals of Accounting 4 PreReq: CA 301 or NUTR 235</td>
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**NFS OPTION**

- BA 330 Business Law 4 PreReq: So. standing
- BA 351 Managing Organizations 4 PreReq: Jr. standing
- BA 360 Intro. to Financial Mgmt. 4 PreReq: ECON 201, BA 215, Jr. Standing
- BA 390 Marketing 4 PreReq: ECON 201, Jr. Standing
- MGMT 453 Human Resource Mgmt 4 PreReq: BA 351; Sr. Standing
- FST 360 Food Safety and Sanitation 3 PreReq: NUTR 240 & 241
- NUTR 407 Seminar 1 Spring term before final year
- NUTR 446 Managing Food & Nutr Service 4 PreReq: NUTR 311
- NUTR 447 Mgmt of Food Sys. Lab 3 PreReq: NUTR 446

**NUTR 240 Human Nutrition** 4
- PreReq: CH 121 or 221

**NUTR 241 Human Nutrition Lab** 1 Pre/CoReq: NUTR 240

**CA 101 Culinary Pract I (LBCC)** 7
- PreReq: NUTR 240/241; So Standing

**CA 103 Culinary Pract III (LBCC)** 8
- PreReq: MTH 111 or equivalent rec.

**CA 111 Foodservice Safety & Sanitation (LBCC)**

**CA 112 Station Tools & Culinary Tech (LBCC)**

**CA 111 Foodservice Safety & Sanitation (LBCC)**

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**COMM 111, 114, or 218 (SPEECH)**

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**PSY 202 General Psychology (SPI)**

**ST 201 Principles of Statistics**

**or Math 243 (4) (LBCC)**

**MAXIMUM S/U CREDITS** 36

Courses required by major may NOT be taken S/U

**MAXIMUM WITHDRAWALS** 12

**HOURS NEEDED TO GRADUATE** 180

Upper Division credits needed 60

All PHHS students must have C- or better in ALL MAJOR/OPTION REQUIRED courses and are allowed only TWO graded attempts to meet MAJOR/OPTION requirements.