

STUDENT _____

MANDATORY QUARTERLY ADVISING: A-M: see Dr. Chen N-Z Dr. Hughes

Required Courses for Nutrition and Food Sciences Majors		Unit	Grade	Qtr taken	Evaluation of Transfer Credit
Student ID Number _____					Entering Date: Previous School(s):
Required Lower Division courses (qtr offered) (50 units)					
HSCI 120	Health & Society: An Ecological Approach (F W Sp) +	5			
HSCI 225	The Dietetic Profession (F)	1			
HSCI 244	Introduction to Culinary Arts/Skills (F)	2			
HSCI 245	Introduction to Food Science (W)	5			
HSCI 273	Software Applications in the HSCI (F W Sp)	3			
CHEM205	Fund. of Chem. I: General Chemistry (F W Sp) +	5			
CHEM206	Fund. of Chem. II: Organic Chemistry (W)	5			
CHEM207	Fund. of Chem. III: Biochemistry (Sp)	5			
BIOL 100	Topics in Biology: not required, may be a prerequisite	5			
BIOL220	Principles of Microbiology (F W Sp Su)	5			
BIOL 223	Human Physiology and Anatomy I (W, Su)	5			
BIOL 224	Human Physiology and Anatomy II (Sp, Su)	5			
PSYC100	Introduction to Psychology + (F W Sp Su) OR	4			
SOC 100	The Study of Society + (F W Sp Su)	4			
Math 110	College Algebra (required after Fall 2009)	4			

Required Upper Division Courses (62 units)					
HSCI 315	Statistics for Health Sciences (F W S)	4			
HSCI 345	Advanced Food Science (Sp)	5			
HSCI 350	Principles of Nutrition (F) Prereq CHEM 205, 206, 207, BIOL 223, 224	4			
HSCI 365	Nutrition Throughout the Life Cycle (W)	4			
HSCI 384	Nutrition Assessment and Research Methodology (Sp)	2			
HSCI 441	Nutritional Biochemistry and Metabolism (F)	4			
HSCI 442	Advanced Nutrition (W)	2			
HSCI 443	Medical Nutrition Therapy 1(W)	4			
HSCI 444	Medical Nutrition Therapy 2 (Sp)	4			
HSCI 445	Community Nutrition (Sp)	4			
HSCI 446	Senior Seminar (F)	1			
HSCI 465	Foodservice Production and Procurement (F)	5			
HSCI 467	Foodservice Systems Management (W)	5			
MGMT302	Management and Organizational Behavior (FWSpSu)	4			
NSCI 306	Expository Writing for the NSCI + (FWSpSu)	4			
HSCI 399	Community Service Projects, max 6 units for credit (may not be used for upper division HSCI elective)				Portfolio Status: <input type="checkbox"/> personal statement <input type="checkbox"/> PowerPoint Presentation <input type="checkbox"/> abstract <input type="checkbox"/> research paper <input type="checkbox"/> Lay article <input type="checkbox"/> Resume <input type="checkbox"/> flier <input type="checkbox"/> Brochure <input type="checkbox"/> lay presentn <input type="checkbox"/> Web Page <input type="checkbox"/> diet analysis (manual) <input type="checkbox"/> diet analysis (data base/program) <input type="checkbox"/> organization chart <input type="checkbox"/> cycle menu <input type="checkbox"/> job description <input type="checkbox"/> RD practice exam <input type="checkbox"/>

8 Units of Electives			Other items as appropriate:
HSCI 344	International Nutrition ()	4	
HSCI 382	Nutrition for Health, Fitness, and Sports ()	4	
HSCI 385	Cultural Foods ()	4	
HSCI 595	Independent Study for Dept Honor		

Dept. honors? Yes ___ No ___ HSCI 595 with A grade participation in Nutrition Bowl ___

Calculate GPA: multiply course units by grade point multiplier for each course, add the points for all courses and divide the total by the number of units completed
Example: B in a 4 unit course: 4 X 3.0 = 12
 C+ in a 5 unit course 5 X 2.3 = 11.5 12 + 11.5 = 23.5
 23.5 / 9 units = 2.61 = GPA

Grade Point Multiplier: A = 4.0 A- = 3.7 B+ = 3.3 B = 3.0 B- = 2.7 C+ = 2.3 C- = 1.7 D+ = 1.3 D = 1.0 D- = 0.7 F = 0.0

SUGGESTED COURSE SEQUENCE for 2 years with completed CHEM and BIOL requirements version: 4/2012dcm		
FALL YEAR ONE	WINTER YEAR ONE	SPRING YEAR ONE
HSCI 225, 244, 350, 315 or NSCI 306	HSCI 245, 365, 273, 315 or NSCI 306, HSCI 120	HSCI 345, 384, MGMT302, capstone
FALL YEAR TWO	WINTER YEAR TWO	SPRING YEAR TWO
HSCI 441, 446, 465, HSCI elective, capstone	HSCI 442, 443, 467, HSCI elective	HSCI 444, 445, HSCI elective, capstone,