

schedule is one possible path to completing your degree within four years.

The sample

### Third Year

#### Fall

| Prefix + Number    | Course Title                                   | Prerequisites/Comments | Credits | Semeste | Grade |
|--------------------|------------------------------------------------|------------------------|---------|---------|-------|
| HMG 251            | Foodservice Sanitation                         |                        | 1       |         |       |
| HMG 380            | Foodservice Operations & Purchasing Management |                        | 3       |         |       |
| HSC 200            | Integrative Holistic Healthcare                | online                 | 3       |         |       |
| MGT 360            | Organization and Management                    |                        | 3       |         |       |
| NUTR 141           | Food Principles                                |                        | 3       |         |       |
| NUTR 141L          | Food Principles Lab                            |                        | 1       |         |       |
| NUTR 322           | Nutrition Assessment                           | p. NUTR 315            | 3       |         |       |
| NUTR 487           | Professionalism I                              |                        | 1       |         |       |
| Total Credit Hours |                                                |                        | 18      |         |       |

#### Spring

| Prefix + Number    | Course Title                           | Prerequisites/Comments                               | Credits | Semeste | Grade |
|--------------------|----------------------------------------|------------------------------------------------------|---------|---------|-------|
| HMG 381            | Quantity Food Production & Service     | p. NUTR 141/41L, HMG 251 (or concurrently) & HMG 380 | 1       |         |       |
| HMG 381L           | Quantity Food Production & Service Lab | p. NUTR 141/41L, HMG 251 (or concurrently) & HMG 380 | 3       |         |       |
| NURS 323           | Introduction to Pathophysiology        | p. BIOL 325                                          | 3       |         |       |
| NUTR 323           | Nutrition Across the Lifecycle         | p. NUTR 315                                          | 3       |         |       |
| NUTR 422           | Advanced Human Nutrition & Metabolism  | p. NUTR 315 & BIOL 325/325L                          | 4       |         |       |
| STAT 281           | Introduction to Statistics             | p. MATH 103 or higher                                | 3       |         |       |
| Total Credit Hours |                                        |                                                      | 17      |         |       |

### Fourth Year

#### Fall

| Prefix + Number | Course Title                              | Prerequisites/Comments | Credits | Semeste | Grade |
|-----------------|-------------------------------------------|------------------------|---------|---------|-------|
| HLTH 479        | Health Promotion Programming & Evaluation |                        | 2       |         |       |
| NUTR 341        | Food Science for Nutrition & Dietetics    | p.                     |         |         |       |