**ADVISING FORM FOR B.S. NUTRITIONAL SCIENCE**

**FOOD MANAGEMENT CONCENTRATION**

Name: ID#: Advisor:

Street Address: Phone:

City, State, Zip: Email:

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| **CORE SUPPORT COURSE (17 UNITS)** |
|  |  |  |  |  |  |
| **Subject Area/Catalog #** | **Units** |  **Course Title** | **GE Areas1** | **Semester Offered** | **Sem/Yr****or Grade** |
|  |  |  |  |  |  |
| Biol 66 | 5 | Physiology | B2 + B3 | S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Chem 30A | 3 | Intro to Chemistry | B1 + B3 | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Chem 30B | 3 | Organic Chemistry  |  | S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| NuFS 100W | 3 | Writing Workshop | WID | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Stat 954 or HS 67  | 3 | Statistics | B4 | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  |  |  |  |  |  |
| **CORE MAJOR COURSES (34 UNITS)** |
|  |  |  |  |  |  |
| NuFS 8 | 3 | Nutrition Health Prof |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| NuFS 20 | 2 | Sanitation & Envir Issues |  | 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 106A5 | 3 | Human Nutr Life Span |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| NuFS 106B | 3 | Research Method Nutr |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| NuFS 111  | 3 | Foodservice Prod’n Mgmt |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| PH 135 | 3 | Health Multicultural Soc | S | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| NuFS 151 | 2 | Food Microbiology |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| NuFS 192 | 2 | Field Experience |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Pkg 107 | 3 | Principles of Pkg |  | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| COMPLETE ONE COURSE FROM: |
| NuFS 139 | 3 | Hunger & Environ Nutrition | R | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Nufs 144 | 3 | Food Culture: Consuming Passions | V | F,S |  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  |  |  |  |  |  |
| **CONCENTRATION COURSES (23 UNITS)** |
|  |  |  |  |  |  |
| NuFS 21 | 3 | Culinary Principles &Practice |  | 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 190Bus 20N | 33 | Nutrition EducationSurvey of Accounting  |  | F,SF,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| **MAJOR ELECTIVES (SELECT 11 UNITS)** |  |  |  |  |  |
| NuFS 10 | 3 | Basic Life Skills | E | F,S | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| 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 | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| 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

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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 Spring Semester – Year 1**

 ***Course or Requirement Units Course or Requirement Units***

 **Chem 30A Intro to Chem (Area B1/B3) 3 Chem 30B Intro Chem 3**

 **Eng 1A First Year Writing (Area A2) 3 NuFS 20 Sanitation & Envir Issues 2**

 **Oral Comm (Area A1) 3 NuFS 8 Nutr. For Hlth Profession 3**

 **NuFS 10 Basic Life Skills (Area E) 3 Critical Thinking & Writing (Area A3) 3**

**NuFS 31 Profess in NuFS/Pkg 1 Stat 95 or HS 67 Statistic (Area B4) 3**

 **Physical Education 1 Physical Education 1**

 **14 15**

 **Fall Semester – Year 2 Spring Semester – Year 2**

 ***Course or Requirement Units Course or Requirement Units***

 **Major Elective 3 Biol 66 Physiology (Area B2+B3) 5**

 **General Education (Area C1) 3 Major Elective 2**

 **General Education Area (D2, US1-3) 3 General Education (Area D3, US1-3) 3**

 **General Education (Area F) 3 General Education (Area C2) 3**

 **General Education (Area C1 or C2) 3 NuFS 21 Culinary Prin & Practice 3**

 **\*\*\*(Register to take WST)\*\*\* 15 16**

 **Fall Semester – Year 3 Spring Semester – Year 3**

 ***Course or Requirement Units Course or Requirement Units***

 **NuFS 101A Food Science 4 NuFS 103 Food Processing & Pkg I 2**

 **NuFS 106A1‌ Human Nutr Life Span 3 NuFS 104A Cult. Aspects of Food 3**

 **NuFS 22 Catering &Beverage Management 3 Major Elective 3**

 **NUFS 100W Writing Workshop (WID) 3 NuFS 111 Foodserv Prod Mgmt 3**

**Pkg 107 Packaging 3 NuFS 106B Research Methodology 3**

 **16 NuFS 151 Food Microbiology 2**

 **16**

 **Fall Semester – Year 4 Spring Semester – Year 4**

 ***Course or Requirement Units Course or Requirement Units***

 **NuFS 25 Internship in Fdsvc Mgmt 2 NuFS 113 Fdserv Sys: Mgmt & Proc 3**

 **Bus 20N Survey of Acctg 3 NuFS 192 Field Experience 2**

 **NuFS 114A Community Nutrition 3 NuFS 1392 Hunger & Env. Nutr (Area R) or**

 **PH 135 Health Iss in Mltc Soc (S) 3 NuFS 144 Food Culture (Area V) 3**

 **GE. SJSU Studies (Area R or V) 3 NuFS 190 Nutrition Education 3**

 **Major Elective 3**

 **14 14**

Notes:

1NuFS 106A requires passage of WST and co requisite or prerequisite NUFS 100W, NuFS 31.

2NuFS 139 requires passage of WST; co-requisite NUFS 100W; meets Advanced GE Area R and NuFS 144 meets Advanced GE Area V.