

# BACHELOR OF SCIENCE, MAJOR IN FOOD SCIENCE AND NUTRITION

**Additional information:** Reference the Program Landing Page (<https://www.shsu.edu/programs/bachelor-of-science-in-food-science-and-nutrition/>) for additional information, such as cost, delivery format, contact information, or to schedule a visit.

Code	Title	Hours
<b>Bachelor of Science, Major in Food Science and Nutrition</b>		
<b>Core Curriculum</b> ( <a href="https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/">https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/</a> )		
Component Area I (Communications)		6
Component Area II (Mathematics) <sup>1</sup>		3
Component Area III (Life and Physical Science) <sup>2</sup>		8
Component Area IV (Language, Philosophy, and Culture)		3
Component Area V (Creative Arts)		3
Component Area VI (U.S. History)		6
Component Area VII (Political Science/Government)		6
Component Area VIII (Social and Behavioral Sciences) <sup>3</sup>		3
Component Area IX (Component Area Option) <sup>4</sup>		4
<b>Degree Specific Requirements</b>		
BIOL 2403	Human Anatomy & Physiology I <sup>2, 5</sup>	4
BIOL 2404	Human Anatomy & Physiology II <sup>5</sup>	4
CHEM 1411	General Chemistry I <sup>2</sup>	4
CHEM 1412	General Chemistry II	4
COMS 3385	Community Applied Communication	3
KINE 2115	Lifetime Health and Wellness <sup>4</sup>	1
MATH 1314	Pre Calculus Algebra <sup>1</sup>	3
MATH 1370	Introduction to Biomedical Statistics <sup>6</sup>	3
PSYC 3374	Development Psychology	3
<b>Major: Foundation</b>		
FSCN 1441	Food Preparation And Selection	4
FSCN 2362	Nutrition	3
FSCN 3329	Nutrition through the Lifespan	3
FSCN 3330	Professionalism in Dietetics	3
FSCN 3339	Community Nutrition	3
FSCN 3445	Quantity Food Purchasing, Preparation, & Service	4
FSCN 3367	Food Science	3
FSCN 3370	Nutritional Pathways	3
FSCN 3380	Advanced Nutrition	3
FSCN 4360	Clinical Dietetics I	3
FSCN 4361	Clinical Dietetics II	3
FSCN 4370	Advanced Food Service Organization and Management	3
FSCN 4371	Nutrition Assessment	3
FSCN 4372	Nutrition Counseling and Education	3
FSCN 4373	Cultural Food Practices	3
FSCN 4374	Research in Nutrition Science	3
<b>Major: Prescribed Electives</b>		
BIOL 2420	Introduction to Applied Microbiology	4
CHEM 2323 & CHEM 2123	Organic Chemistry I: Lecture and Organic Chemistry I: Lab	4
MGMT 3310	Principles Of Management	3
PSYC 1301	Introduction To Psychology <sup>3</sup>	3

**Minor: Not Required**<sup>7,8</sup>**Total Hours****120**

- <sup>1</sup> Satisfies the Core Curriculum requirement for Component Area II (Mathematics).
- <sup>2</sup> Satisfies 4 hours of the Core Curriculum requirement for Component Area III (Life and Physical Sciences).
- <sup>3</sup> Satisfies the Core Curriculum requirement for Component Area VIII (Social and Behavioral Sciences).
- <sup>4</sup> Satisfies the Core Curriculum requirement for one hour of Component Area IX (Component Area Option).
- <sup>5</sup> BIOL 2401 and BIOL 2402 may be used as transfer courses for this requirement; please see a SAM Center advisor for more details.
- <sup>6</sup> MATH 1342 will be accepted if transferred in from another institution or major.
- <sup>7</sup> A minor is **not required** for this degree program; however, a student has the option to add a minor, but to do so additional semester credits hours will be needed above the degree program's stated total semester credit hours.
- <sup>8</sup> All minors can be paired with this degree program.

**Notes**

Students must earn a 2.0 minimum overall GPA in all coursework.

Students must meet a 2.75 minimum overall major GPA in all major coursework.

Students must earn a 2.0 minimum SHSU GPA in all coursework.

Students must meet a 2.75 minimum SHSU major GPA in all major coursework.

A minimum grade of "C" is required for Food Science and Nutrition majors in all FSCN coursework.

100% completion of all Knowledge for Registered Dietetic Nutritionist (KRDNs) learning outcomes must be met from ACEND.

FSCN 2362 requires 3 hours of BIOL or CHEM and 3 hours of MATH.

FSCN 1441 OR FSMG 2441 is a prerequisite for FSCN 3445.

FSCN 3367 requires the completion of 4 hours of Chemistry, FSCN 1441 and FSCN 2362.

BIOL 2420 requires a "C" or higher in BIOL 2403, BIOL 2404 and in CHEM 1406 or CHEM 1411. This course will satisfy 4 hours of the Core Curriculum requirement for Component Area III (Life and Physical Science).

MGMT 3310 requires 50 hours of course work completed.

The estimated cost of completing the FSCN Program, including tuition and fees, books, lab coat, and SHSDA dues is \$37,139. (Cost of tuition, fees and textbooks is subject to change without notice).

**The program requires transfer and change of major students to have a minimum GPA of 2.75 prior to declaring FSCN as a major and submitting a degree plan.**

To be eligible to receive an *ACEND Verification Statement of DPD Program Completion*, students in the FSCN/DPD program at Sam Houston State University must have a minimum GPA of 2.0 overall, a FSCN GPA of 2.75 or better, and a "C" or better in all FSCN courses, and 100% achievement of Knowledge requirements for Registered Dietitians/Nutritionist (KRDNs) from ACEND. Upper-level courses must have been completed in the previous 5 years. The DPD Director will issue the *Verification Statement* once the FSCN degree has been conferred on the student's academic transcript (usually one month after the end of the semester). An official copy of the *Verification Statement* is required to begin an ACEND-accredited dietetic internship. Receipt of the *Verification Statement* does not guarantee an ACEND-accredited dietetic internship. Students who do not meet the requirements for a *Verification Statement* but satisfy graduation requirements will graduate with a Bachelor of Science in Food Science and Nutrition. Sam Houston State University does not guarantee dietetic internship placement or selection.

The Didactic Program in Dietetics (DPD) is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics.

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Suite 2000  
Chicago, IL 60606-6995  
1-800-877-1600, ext. 5400  
Website: Eat Right (<https://www.eatrightpro.org/acend/>)

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**First Year**

<b>Fall</b>	<b>Hours</b>	<b>Spring</b>	<b>Hours</b>
BIOL 2403 <sup>1,2</sup>		4 BIOL 2404 <sup>2</sup>	4
ENGL 1301 <sup>3</sup>		3 CHEM 1411 <sup>1</sup>	4
HSTY 1301 <sup>4</sup>		3 ENGL 1302 <sup>3</sup>	3
KINE 2115 <sup>5</sup>		1 HSTY 1302 <sup>4</sup>	3
MATH 1314 <sup>6</sup>		3 MATH 1370 <sup>7</sup>	3
		<b>14</b>	<b>17</b>

**Second Year**

<b>Fall</b>	<b>Hours</b>	<b>Spring</b>	<b>Hours</b>
Component Area IV ( <a href="https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaiv">https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaiv</a> )		3 BIOL 2420	4
CHEM 1412		4 CHEM 2123	1
FSCN 1441		4 CHEM 2323	3
POLS 2305 <sup>8</sup>		3 FSCN 2362	3
PSYC 1301 <sup>9</sup>		3 POLS 2306 <sup>8</sup>	3
		<b>17</b>	<b>14</b>

**Third Year**

<b>Fall</b>	<b>Hours</b>	<b>Spring</b>	<b>Hours</b>
Component Area IX ( <a href="https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaix">https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareaix</a> )		3 Component Area V ( <a href="https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareav">https://catalog.shsu.edu/undergraduate/academic-policies-procedures/degree-requirements-academic-guidelines/core-curriculum/#componentareav</a> )	3
FSCN 3329		3 FSCN 3339	3
FSCN 3330		3 FSCN 3367	3
FSCN 3445		4 FSCN 3380	3
FSCN 3370		3 FSCN 4371	3
		<b>16</b>	<b>15</b>

**Fourth Year**

<b>Fall</b>	<b>Hours</b>	<b>Spring</b>	<b>Hours</b>
FSCN 4360		3 COMS 3385	3
FSCN 4373		3 FSCN 4361	3
MGMT 3310		3 FSCN 4370	3
PSYC 3374		3 FSCN 4372	3
		FSCN 4374	3
		<b>12</b>	<b>15</b>

**Total Hours: 120**

- <sup>1</sup> Satisfies Core Curriculum requirement for Component Area III (Life and Physical Sciences).
- <sup>2</sup> BIOL 2401 and BIOL 2402 may be used as transfer courses for this requirement; please see a SAM Center advisor for more details.
- <sup>3</sup> Satisfies Core Curriculum requirement for Component Area I (Communications).
- <sup>4</sup> Satisfies Core Curriculum requirement for Component Area VI (U.S. History).
- <sup>5</sup> Satisfies one hour of the Core Curriculum requirement for Component Area IX (Component Area Option).
- <sup>6</sup> Satisfies Core Curriculum requirement for Component Area II (Mathematics).
- <sup>7</sup> MATH 1342 will be accepted if transferred in from another institution or major.
- <sup>8</sup> Satisfies Core Curriculum requirement for Component Area VII (Political Science/Government).
- <sup>9</sup> Satisfies Core Curriculum requirement for Component Area VIII (Social and Behavioral Sciences).

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The Texas Higher Education Coordinating Board (THECB) marketable skills initiative is part of the state's **60x30TX plan** and was designed to help students articulate their skills to employers. Marketable skills are those skills valued by employers and/or graduate programs that can be applied in a variety of work or education settings and may include interpersonal, cognitive, and applied skill areas.

The BS in Food Science and Nutrition is designed to provide graduates with the following marketable skills:

- Demonstrate skills in performing nutrition assessments (individual and group) and assessment for the life cycle.
- Ability to apply food science product manipulation and development.
- Knowledge in and ability to perform culinary medicine food demonstration.
- Demonstrate basic understanding of nutritional quality assessment of individuals and populations utilizing computer software.
- Awareness of food and inventory management.