

Department of Nutrition and Food Science
BS in Nutrition and Food Science: NUTRITIONAL SCIENCE OPTION
CORE Curriculum

Freshman

	Fall Semester
3	MATH 220/140 Elementary Calculus I (CORE FM/MS) <i>*Must be eligible for MATH220/140 or higher to register for CHEM131/132 and BSCI105</i>
3	NFSC 112 Food: Science and Technology (FALL ONLY)
4	CHEM 131/132 General Chemistry I (CORE PL)
3	ENGL 101 Introduction to Writing (CORE WRITING)
3	CORE Social or Political History (SH)
Spring Semester	
3	CORE Behavioral and Social Sciences (SB)
3	NFSC 100 Elements of Nutrition (CORE LS)
4	CHEM 231/232 Organic Chemistry I
4	BSCI 105 Principles of Biology I (CORE LL)

Junior

	Fall Semester
3	BCHM 461 Biochemistry I
4	BSCI 223 General Microbiology (CORE LL)
3	ENGL 393 Technical Writing (CORE PROF WRITING)
3	CORE History or Theory of Arts (HA)
3	CORE Literature, Humanities, or Art (HL, HO or HA)
Spring Semester	
3	BCHM 462 Biochemistry II
3	BCHM 465 Biochemistry III
4	BSCI 440 Mammalian Physiology
3	BIOM 301 Introduction to Biometrics
3	CORE Diversity (D)

Sophomore

	Fall Semester
4	CHEM 241/242 Organic Chemistry II
4	BSCI 330 Cell Biology and Physiology
3	CORE Behavioral and Social Sciences (SB)
3	CORE Literature (HL)
Spring Semester	
3	NFSC 315 Nutrition and the Lifecycle (SPRING ONLY)
4	CHEM 271/272 General Chemistry and Energetics (CHEM272 must be taken at UMCP)
4	BSCI 222 Principles of Genetics
4	PHYS 121 Fundamentals of Physics I (CORE PL)

Senior

	Fall Semester
3	CORE Advanced Studies (AS)
3	NFSC 421 Food Chemistry (FALL ONLY)
4	NFSC 440 Advanced Human Nutrition (FALL ONLY)
3	Elective
2	Elective
Spring Semester	
3	NFSC 450 Food and Nutrient Analysis(Spring)
2	BCHM 464 Biochemistry Laboratory
3	CORE Advanced Studies (AS)
3	Elective
3	Restricted Elective*

***Restricted Electives:** NFSC 380, NFSC498L, NFSC 460, NFSC 470, BSCI 447, BSCI 430, BSCI 410, BSCI 422, or alternative course by approval of advisor

NOTES ON THE NUTRITIONAL SCIENCE OPTION

1. Advising is mandatory each semester for all NFSC students. The student is responsible for arranging the necessary appointments and for making certain that all requirements have been met for graduation. Ask your advisor about career planning and opportunities.
2. Certain required courses are given only once a year. These should be noted as they may be prerequisites for other courses. Students should consult carefully with an advisor each semester.
3. In some cases the same course may count for two requirements. When a course is “double counted”, however, the student only earns credit for one course. An elective may be needed to make up the required credits.
4. Students must have Junior standing (at least 56 credits) to register for 300 or 400 level courses (with the exception of NFSC315 which can be taken sophomore year).
5. Students must receive a grade of “C-” or better in all listed courses in MATH, CHEM, PHYS, BCHM, BSCI, NFSC and Restricted Electives. A grade below a “C-” is not considered a passing grade in these classes and thus a student will not be allowed to move to the next course in a course sequence if they have a grade of lower than a “C-” in the prerequisite course(s).
6. Students in the Nutrition and Food Science major are required to take Junior English regardless of their grade in ENGL101.
7. PRE-MED/PRE-DENTAL: Students wishing to complete the requirements for the pre-medical school curriculum must also take MATH 221 (Calculus II) and PHYS 122 (Physics II). BSCI 441 (Mammalian Physiology Laboratory) and BSCI 445 (Neurophysiology) are suggested for optimizing MCAT or DCAT performance but are not required for admittance to medical or dental schools.
8. Opportunities for independent research study and practica exist at UMCP, federal research laboratories and industry, and the Joint Institute for Food Safety and Applied Nutrition. Students should consult their advisor.
9. Student organizations include the Food Science Club, the Student Association of Food Engineering, Science and Technology, and the Food and Nutrition (FAN) Club. Activities have included sponsoring speakers, community service events, field trips, faculty/student potluck dinners, and participating in Visit Maryland Day. For information about the Food Science Club, contact Dr. Abani Pradhan at akp@umd.edu. For information regarding the FAN Club contact Margaret Udahogora at mudahogo@umd.edu.