

FSHN Courses	Student Learning Outcomes							
	#1	#2	#3	#4	#5	#6	#7	#8
FSHN 101	IN	IN	IN					
FSHN 181	IN		IN	IN	IN	IN		
FSHN 181L	IN			IN	IN	IN		
FSHN 185	IN			IN		IN		
FSHN 244	IN/RE			IN/RE	IN/RE	IN/RE		
FSHN 311			IN		IN	IN		
FSHN 312			RE		RE	RE		
FSHN 322	RE	RE	RE		RE	RE		
FSHN 350	RE	RE	IN	RE		RE	IN	RE
FSHN 370	RE					RE		IN/RE
FSHN 381	RE	RE	RE		RE	RE	RE	RE
FSHN 389	IN/RE	RE		RE	RE	RE/MA		
FSHN 403	RE	RE	RE	RE		RE		
FSHN 411	IN	RE		MA	RE	MA		
FSHN 420		RE	RE	MA	RE	RE		
FSHN 430	RE	RE						
FSHN 430L			RE		RE	RE		
FSHN 440	RE	RE		RE		RE		IN/RE
FSHN 445	RE	RE						
FSHN 451		RE/MA	IN/RE	IN/RE			IN/RE	MA
FSHN 452	MA	RE/MA	RE	RE	RE	RE/MA	RE	RE
FSHN 460	IN			RE	MA	RE		
FSHN 467	RE	RE	RE	IN	RE	RE		
FSHN 468	RE	RE	RE	RE	MA	RE		
FSHN 469	RE	RE/MA	RE			RE		
FSHN 475	IN/RE			IN/RE	IN/RE	RE		
FSHN 476								
FSHN 477								
FSHN 477L								
FSHN 480	RE			RE		RE		
FSHN 485	RE			RE		RE		
FSHN 486	RE	RE	RE		RE	RE		
FSHN 491								
FSHN 492	RE	RE/MA	MA	RE	MA	RE	RE	RE
FSHN 494	MA	MA	MA	MA	MA	MA		RE

1. Know, apply and critically analyze and evaluate concepts related to the science of food and nutrition with a focus on humans.
2. Develop written & oral skills commensurate with the ability to summarize, evaluate, synthesize, and appropriately communicate scientific concepts to a variety of audiences.
3. Acquire personal characteristics and leadership, management, and human relations skills appropriate to professional practice in careers related to food science and human nutrition.
4. Recognizes and uses appropriate technologies, such as computer applications and/or food and nutrition laboratory methodologies.
5. Identifies and develops skills to gain successful admission into entry level careers or post-graduate education.
6. Develops problem-solving and critical thinking skills.
7. Demonstrates participation in community service.
8. Identifies community issues from local to global levels.