FSHN Courses			1							
		Focus	#1	#2	#3	#4	#5	#6	#7	#8
FSHN 181+ Lab	Introduction to Food Preparation		IN	IN		IN	IN	IN		
FSHN 185	The Science of Human Nutrition	H*	IN		IN		IN	IN		
FSHN 311	Institutional Food Service Management and Sanitation		DE	IN			DE	DE		
FSHN 312	Quantity Foods and Institutional Purchasing			DE	DE			DE		
FSHN 322	Marketing Nutrition and Food		DE	DE			DE			DE
FSHN 370	Lifespan Nutrition	W	DE	MA			DE	DE	DE	DE
FSHN 381+ Lab	Experimental Foods	O, W	DE	DE	DE	DE	DE	DE		DE
FSHN 389	Nutritional Assessment	W	DE	DE	DE	DE	DE	DE		DE
FSHN 403	Microbiology of Foods		MA	DE	MA		DE	MA		DE
FSHN 411	Food Engineering	W	MA	MA	DE	MA	MA	MA		
FSHN 430+Lab	Food Chemistry		MA	MA	MA	MA	MA	MA		
FSHN 440	Food Safety		MA	MA	MA		MA	MA		MA
FSHN 445	Food Quality Control		MA		MA			MA		MA
FSHN 451	Community Nutrition & Nutrition Education		DE	DE		MA		MA		DE
FSHN 460	Food Processing Operations		MA	MA	DE	MA	MA			
FSHN 467	Medical Nutrition Therapy 1		MA	MA		DE	DE	MA		
FSHN 468	Medical Nutrition Therapy 2				MA	DE	DE	MA	DE	DE
FSHN 469	Nutrition Counseling	0	MA	MA	MA			RE		
FSHN 480	Nutrition in Exercise and Sport		MA	DE			MA	DE		
FSHN 485	Nutritional Biochemistry		MA	MA	DE		MA	DE		
FSHN 486	Nutritional Biochemistry 2	W	MA	MA	DE		MA	DE		
FSHN 488	Obesity		MA	MA	MA			DE		MA
FSHN 491	Topics		MA					MA	DE	DE
FSHN 492	Field Experience	W		MA	MA	MA	MA	MA		
FSHN 494	Capstone	W	MA	MA		MA	MA	MA		

<sup>\*</sup> FSHN 185 online

## **FSHN Student Learning Outcomes**

- 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.