

Date Submitted: 10/18/24 8:52 am

# Viewing: **FNAHBS : Food, Nutrition and Health, Bachelor of Science in Human Environmental Science**

Last approved: 10/04/24 2:04 pm

Last edit: 01/15/25 3:27 pm

Changes proposed by: mcrob

Catalog Pages Using this Program

- [Food, Nutrition and Health B.S.H.E.S.](#)
- [Food, Nutrition and Health \(FNAH\)](#)

Submitter: mcrob gdaughter Phone: 575-4879 5454

Program Status: Active

Academic Level: Undergraduate

Type of proposal: Major/Field of Study

Select a reason for this modification

Making Minor Changes to an Existing Certificate, Degree or Program (including 15 or fewer hours, admission/graduation requirements, Focused Studies or Tracks)

Are you adding a concentration?  
No

Are you adding or modifying a track?  
No

Are you adding or modifying a focused study?  
No

Effective Catalog Year: Fall 2025

College/School Code: Bumpers College of Agricultural, Food, and Life Sciences (AFLS)

Department Code:

## In Workflow

1. AFLS Dean Initial
2. Director of Curriculum Review and Program Assessment
3. Registrar Initial
4. Institutional Research
5. HESC Chair
6. HESC Curriculum Committee
7. AFLS Faculty
8. AFLS Dean
9. Global Campus
10. Provost Review
11. Undergraduate Council
12. Faculty Senate
13. Provost Final
14. Registrar Final
15. Catalog Editor Final

## Approval Path

1. 12/06/24 11:24 am  
Lona Robertson (ljrobert): Approved for AFLS Dean Initial
2. 01/07/25 3:26 pm  
Lisa Kulczak (lkulcza): Approved for Director of Curriculum Review and Program Assessment
3. 01/07/25 4:07 pm  
Gina Daugherty (gdaughter):

## Department of Human Environmental Sciences (HESC)

Program Code           FNAHBS

Degree                   Bachelor of Science in Human Environmental Science

CIP Code

Approved for  
Registrar Initial

4. 01/07/25 4:24 pm  
Doug Miles  
(dmiles): Approved  
for Institutional  
Research

5. 01/07/25 4:58 pm  
Donna Graham  
(dgraham):  
Approved for HESC  
Chair

6. 01/07/25 4:58 pm  
Lance Cheramie  
(cheramie):  
Approved for HESC  
Curriculum  
Committee

7. 01/22/25 1:48 pm  
Casey Owens  
Hanning  
(cmowens):  
Approved for AFLS  
Faculty

8. 01/22/25 1:51 pm  
Lona Robertson  
(lrobert): Approved  
for AFLS Dean

9. 01/22/25 1:53 pm  
Suzanne Kenner  
(skenner): Approved  
for Global Campus

10. 01/22/25 2:04 pm  
Jim Gigantino  
(jgiganti): Approved  
for Provost Review

**History**

1. Aug 22, 2014 by  
Leepfrog

- Administrator  
(clhelp)
2. Aug 22, 2014 by  
Leepfrog  
Administrator  
(clhelp)
3. Aug 22, 2014 by  
Leepfrog  
Administrator  
(clhelp)
4. Mar 5, 2015 by  
Charlie Alison  
(calison)
5. Mar 10, 2015 by  
Charlie Alison  
(calison)
6. Mar 12, 2015 by  
Charlie Alison  
(calison)
7. May 11, 2018 by  
Nancy Simkins  
(nsimkin)
8. Jun 7, 2018 by  
Charlie Alison  
(calison)
9. Dec 20, 2019 by  
Charlie Alison  
(calison)
10. May 27, 2020 by  
Lisa Kulczak (lkulcza)
11. Dec 10, 2020 by  
Karen Turner  
(kjvestal)
12. May 14, 2024 by  
trudo
13. May 20, 2024 by  
Gina Daugherty  
(gdaugher)
14. Oct 4, 2024 by Jean  
Mitchell (jem03)

## Program Title

Food, Nutrition and Health, Bachelor of Science in Human Environmental Science

## Program Delivery

## Method

On Campus

Is this program interdisciplinary between two or more colleges or schools?

No

Do the proposed changes impact any specific course(s) from another college or school?

No

What are the total 120  
hours needed to  
complete the  
program?

## Program Requirements and Description

## Requirements

[State minimum core](#) and discipline specific [general education](#) requirements:

(Course work that meets state minimum core requirements is in bold.)

<b>University Requirements</b>	<b>1</b>
<a href="#">UNIV 10051</a> University Perspectives	
<b>Communications</b>	<b>12</b>
<a href="#">ENGL 10103</a> Composition I (ACTS Equivalency = ENGL 1013)	
<a href="#">ENGL 10203</a> Composition II (ACTS Equivalency = ENGL 1023)	
<a href="#">SPCH 10003</a> Public Speaking (ACTS Equivalency = SPCH 1003)	
<a href="#">ACOM 31403</a> Communicating Agriculture to the Public	
or <a href="#">ENGL 30503</a> Technical and Professional Writing (ACTS Equivalency = ENGL 2023)	
<b>U.S. History and Government</b>	<b>3</b>
<a href="#">HIST 20003</a> or <a href="#">HIST 20103</a> or <a href="#">PLSC 20003</a>	
<b>Mathematics</b>	<b>6</b>
<a href="#">MATH 11003</a> College Algebra (ACTS Equivalency = MATH 1103) (or higher level MATH)	
<a href="#">MATH 21003</a> Principles of Statistics (ACTS Equivalency = MATH 2103)	

<b>Physical and Biological Sciences</b>	<b>8</b>
<a href="#">CHEM 12103</a> Fundamentals of Chemistry (ACTS Equivalency = CHEM 1214 Lecture) & <a href="#">CHEM 12101</a> and Fundamentals of Chemistry Laboratory (ACTS Equivalency = CHEM 1214 Lab)	
<a href="#">Choose 4 hours from Physical and Biological Sciences Core</a>	
<b>Fine Arts and Humanities</b>	<b>6</b>
Choose 3 hours from Fine Arts and 3 hours from Humanities State Minimum Core	
<b>Social Sciences</b>	<b>9</b>
<a href="#">PSYC 20003</a> General Psychology (ACTS Equivalency = PSYC 1103)	
<a href="#">HDFS 24103</a> Family Relations	
or <a href="#">HDFS 14003</a> Life Span Development	
Select 3 hours from Social Science state minimum core list	
<b>FNAH Requirements</b>	<b>32</b>
<a href="#">NUTR 12103</a> Fundamentals of Nutrition	
<a href="#">HOSP 26101</a> Foodservice Sanitation	
<a href="#">NUTR 21103</a> Principles of Foods & <a href="#">NUTR 21101</a> and Principles of Foods Laboratory	
<a href="#">NUTR 31043</a> Culinary Nutrition & <a href="#">NUTR 31041</a> and Culinary Nutrition Lab	
<a href="#">NUTR 32103</a> <del>Nutrition Education and Counseling</del>	
<a href="#">NUTR 40001</a> Nutrition Seminar	
<a href="#">NUTR 41003</a> Research Methods in Nutrition	
<a href="#">NUTR 42203</a> <del>Life Cycle Nutrition</del>	
<a href="#">NUTR 42403</a> Community Nutrition	
<a href="#">NUTR 42503</a> <a href="#">Nutrition Through the Lifespan</a>	
<a href="#">NUTR 43003</a> Cultural Perspectives on Foods	
<a href="#">NUTR 44033</a> Recipe Modification & <a href="#">NUTR 44031</a> and Recipe Modification Lab	
<a href="#">NUTR 45003</a> <a href="#">Communicating Nutrition</a>	
<b>General Electives</b>	<b>43</b>

The following electives will provide an area of focused study for students. Students will discuss with advisor to select courses to complete degree requirements:

### **Food Service Management**

HOSP-26003 Purchasing and Cost Control

NUTR-36003 Quantity Foods

HOSP-36503 Hospitality, Dietetic Management and Human Resources

### **Nutrition Research**

BIOL-10103 Principles of Biology (ACTS Equivalency = BIOL-1014 Lecture)  
& BIOL-10101 and Principles of Biology Laboratory (ACTS Equivalency = BIOL-1014 Lab)

BIOL-23373 General Genetics  
& BIOL-23371 and General Genetics Laboratory

BIOL-25473 Cell Biology  
& BIOL-25471 and Cell Biology Laboratory

CHEM-26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM-1224 Lecture)  
& CHEM-26101 and Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM-1224 Lab)

CHEM-38103 Elements of Biochemistry

NUTR-42103 Advanced Nutrition I

BIOL-47073 Mechanisms of Pathogenesis

### **Health and Wellness**

NUTR-22003 Sports Nutrition

PBHL-11003 Personal Health and Safety

PBHL-26603 Terminology for the Health Professions

PBHL-32002 Health Care and Public Health Policy

PBHL-36403 Public Health Program Planning and Evaluation

EXSC-31503 Exercise Physiology

### **General Electives (may be taken to meet hours requirement for program)**

Must be taken to meet hours requirement for program. Students are encouraged to select a minor in an area of study that most interests them to fulfill required elective hours. Examples include Event Management, Hospitality Management, Agricultural Communications, General Business or Journalism. Students may also choose courses that support their future endeavors after graduation such as Medical

School and other health professions. Students should select courses that align with their professional goals to complete degree requirements:

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~~CHEM 14103      University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture)~~  
~~& CHEM 14101      and University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)~~  
~~& CHEM 14203      and University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture)~~  
~~& CHEM 14201      and University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)~~

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Total Hours

120





## 8-Semester Plan

## Food, Nutrition and Health B.S.H.E.S., Eight-Semester Degree Program

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Students wishing to follow the degree plan in Food, Nutrition and Health major should go to the [Eight-Semester Degree Policy](#) in the Academic Regulations chapter for university requirements of the program.

First Year	Units
	FallSpring
Satisfies General Education Outcome 3.4:	
<del>CHEM 14103 University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture)</del>	4 -
<del>&amp; CHEM 14101 University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)</del>	
<u>CHEM 12103 Fundamentals of Chemistry (ACTS Equivalency = CHEM 1214 Lecture)</u>	<u>4</u> =
<u>&amp; CHEM 12101 Fundamentals of Chemistry Laboratory (ACTS Equivalency = CHEM 1214 Lab)</u>	
<u>NUTR 12103</u> Fundamentals of Nutrition	3
<u>HOSP 26101</u> Foodservice Sanitation	1
<u>UNIV 10051</u> University Perspectives	1
<u>MATH 11003</u> College Algebra (ACTS Equivalency = MATH 1103) (or higher level math) (Satisfies General Education Outcome 2.1)	3
<u>ENGL 10103</u> Composition I (ACTS Equivalency = ENGL 1013) (unless exempt) (Satisfies General Education Outcome 1.1)	3
<u>Satisfies General Education Outcome 3.4:</u>	
Science State Minimum Core Elective and Lab	4
<del>CHEM 14203 University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture)</del>	- -
<del>&amp; CHEM 14201 University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)</del>	
<del>Science State Minimum Core Elective</del>	
<u>ENGL 10203</u> Composition II (ACTS Equivalency = ENGL 1023) (unless exempt) (Satisfies General Education Outcome 1.1)	3
<u>SPCH 10003</u> Public Speaking (ACTS Equivalency = SPCH 1003) (Satisfies General Education Outcomes 1.2 and 5.1)	3
Fine Arts State Minimum Core Elective (Satisfies General Education Outcome 3.1) <sup>1</sup>	3
Humanities State Minimum Core Elective (Satisfies General Education Outcome 3.2) <sup>2</sup>	3
Year Total:	15 16
 Second Year	 Units
	FallSpring
<u>NUTR 21103</u> Principles of Foods	4
& <u>NUTR 21101</u> Principles of Foods Laboratory	
Electives <sup>3</sup>	6
<u>PSYC 20003</u> General Psychology (ACTS Equivalency = PSYC 1103) (Satisfies General Education Outcome 3.3)	3
<u>MATH 21003</u> Principles of Statistics (ACTS Equivalency = MATH 2103)	3
Satisfies General Education Outcomes 3.2, 4.1, and 4.2:	

Satisfies General Education Outcomes 3.3, 4.1, and 4.2:

<a href="#">HDFS 24103</a> Family Relations	3
or <a href="#">HDFS 14003</a> Life Span Development	
<a href="#">ENGL 30503</a> Technical and Professional Writing (ACTS Equivalency = ENGL 2023)	3
or <a href="#">ACOM 31403</a> Communicating Agriculture to the Public	
Electives <sup>3</sup>	9
Year Total:	16 15
Third Year	Units
	FallSpring
<del><a href="#">NUTR 32103</a> Nutrition Education and Counseling</del>	<del>3</del> -
<a href="#">NUTR 31043</a> Culinary Nutrition	4
& <a href="#">NUTR 31041</a> Culinary Nutrition Lab	
Social Science State Minimum Core Elective (Satisfies General Education Outcome 3.3)	3
US History or Government State Minimum Core Elective	3
Electives <sup>3</sup>	6
<a href="#">NUTR 41003</a> <u>Research Methods in Nutrition</u>	= <u>3</u>
<a href="#">NUTR 42403</a> Community Nutrition	3
Electives <sup>3</sup>	9
Year Total:	16 15
Fourth Year	Units
	FallSpring
<del><a href="#">NUTR 42203</a> Life Cycle Nutrition</del>	<del>3</del> -
<a href="#">NUTR 42503</a> <u>Nutrition Through the Lifespan</u>	<u>3</u> =
<a href="#">NUTR 43003</a> Cultural Perspectives on Foods	3
<a href="#">NUTR 45003</a> <u>Communicating Nutrition</u>	<u>3</u> =
Electives <sup>3</sup>	6
<a href="#">NUTR 44033</a> Recipe Modification	4
& <a href="#">NUTR 44031</a> Recipe Modification Lab	
<a href="#">NUTR 40001</a> Nutrition Seminar (Satisfies General Education Outcome 6.1)	1
<del><a href="#">NUTR 41003</a> Research Methods in Nutrition</del>	- <del>3</del>
Electives <sup>3</sup>	7
Year Total:	15 12
Total Units in Sequence:	120
1	
The Fine Arts Elective courses that satisfy General Education Outcome 3.1 include: <a href="#">ARCH 10003</a> , <a href="#">ARHS 10003</a> , <a href="#">COMM 10003</a> , <a href="#">DANC 10003</a> , <a href="#">LARC 10003</a> , <a href="#">MUSC 10003</a> , <a href="#">MUSC 100H3</a> , <a href="#">MUSC 10103</a> , <a href="#">MUSC 101H3</a> , <a href="#">MUSC 13303</a> , <a href="#">THTR 10003</a> , <a href="#">THTR 10103</a> , or <a href="#">THTR 101H3</a> .	
2	
The Humanities Elective courses which satisfy General Education Outcome 3.2 include: <a href="#">AAST 20203</a> , <a href="#">ANTH 10303</a> , <a href="#">ARCH 10103</a> , <a href="#">CLST 10003</a> , <a href="#">CLST 100H3</a> , <a href="#">CLST 10103</a> , <a href="#">COMM 12303</a> , <a href="#">DANC 10003</a> , <a href="#">ENGL 11103</a> , <a href="#">ENGL 11203</a> , <a href="#">ENGL 12103</a> , <a href="#">GNST 20003</a> , <a href="#">HIST 11193</a> , <a href="#">HIST 111H3</a> , <a href="#">HIST 11293</a> , <a href="#">HIST 112H3</a> , <a href="#">HIST 20003</a> ,	

[HIST 20103](#), [HUMN 112H4](#), [HUMN 22103](#), [LALS 20103](#), [MRST 20103](#), [MUSY 20003](#), [MUSY 200H3](#), [PHIL 20003](#), [PHIL 200H3](#), [PHIL 21003](#), [PHIL 23003](#), [THTR 10003](#), [THTR 10103](#), [THTR 101H3](#), or Intermediate-level world language.

3

Students must complete 40 hours of upper division courses (3000-4000 level). It is recommended that students consult with their academic adviser when making course selections.

Are Similar Programs available in the area?

No

Estimated Student Demand for Program NA

Scheduled Program 2028-2029

Review Date

Program Goals and Objectives

**Program Goals and Objectives**

The Food, Nutrition, and Health degree is designed for students who have a strong interest in nutrition, but do not want to become registered dietitians. The goal is to equip students with a strong foundation of evidence-based nutrition knowledge of how to locate, interpret, and use evidence-based information to deliver effective and professional oral and written communication in the nutrition related profession of their choice.

Learning Outcomes

**Learning Outcomes**

Demonstrate the location, interpretation and usage of professional literature to deliver ethical, evidenced based nutrition information.  
 Demonstrate effective, professional oral and written communication regarding nutrition for a target population.  
 Demonstrate the principles of healthy meal planning incorporating consideration of special needs, culture and ethnic parameters through the development and implementation of a meal that reflects flavor profiles, food trends, sustainable food practices, and identifies nutrients, phytochemicals and functional foods while incorporating special needs, culture and ethnic parameters as assigned.

Description and justification of the request

Description of specific change	Justification for this change
Semester Plan: Updated to reflect changes to the degree plan.  Degree Plan: Added Courses: - NUTR 45003 Communicating Nutrition	Related to the ACEND Accrediation Standards  NUTR 42413 Nutrition Through the Lifespan – 3 hours ☑ Dietetic students are expected to know how to address different populations groups and their

Description of specific change	Justification for this change
<p>- NUTR 42413 Nutrition Through the Lifespan</p> <p>Removed Courses:</p> <p>- NUTR 32103 Nutrition Education and Counseling</p> <p>- NUTR 42203 Lifecycle Nutrition</p>	<p>nutritional needs throughout life stages. The material being covered in the current Life Cycle Nutrition course is geared towards future RDs including terminology used and appropriate documentation (assessments, diagnosis, intervention, monitoring, evaluation). This course content is not appropriate for students that have not taken NUTR 33003 Nutrition Assessment (which would include all FNAH majors)</p> <ul style="list-style-type: none"> <li>• 2022 Accreditation Standards for Nutrition and Dietetics Didactic Programs <ul style="list-style-type: none"> <li>o Standard 3: Curriculum and Learning Activities <ul style="list-style-type: none"> <li>☐ Under 3.1 The program’s curriculum must be designed to ensure the breadth and depth of requisite knowledge needed for entry to supervised practice to become a registered dietitian nutritionist.</li> <li>☐ 3.1A15 subsection states: Organic chemistry, biochemistry, anatomy, physiology, genetics, microbiology, pharmacology, statistics, logic, nutrient metabolism, integrative and functional nutrition and nutrition across the lifespan.</li> </ul> </li> </ul> </li> </ul> <p>- NUTR 45003 Communicating Nutrition - course was proposed in 2023-2024 and is already being taught but has not yet been added to degree plan</p>

Upload attachments

[25-26-fnahbs - proposed checksheet.docx](#)

Reviewer Comments

**Lisa Kulczak (lkulcza) (01/07/25 1:45 pm):** Updated submitter information; could not find phone #.

**Lisa Kulczak (lkulcza) (01/07/25 2:08 pm):** NUTR 42413 is saved but not submitted in CIM; emailed dean's office to inquire about this course.

**Lisa Kulczak (lkulcza) (01/07/25 2:33 pm):** Submitter provided phone number.

**Lisa Kulczak (lkulcza) (01/07/25 3:25 pm):** NUTR 42413, Nutrition Through the Lifespan, has now been submitted to workflow with a proposed effective date of fall 2025.

**Lisa Kulczak (lkulcza) (01/15/25 3:27 pm):** NUTR 42413 had to be changed to NUTR 42503, due to course numbering overlap. Updating program information to reflect that.

