

Study Plan for Students enrolled in the Minor in Food Safety and Majoring in Human Nutrition

Updated Study Plan									
VERSION NUMBER					For students enrolled in the Human Nutrition Major Only				
TOTAL CREDIT HOURS FOR THE PROGRAM					15 CH				
FIRST YEAR ([5] credit hours)					SECOND YEAR ([10] credit hours)				
Fall Semester					Fall Semester				
Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite	Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite
-					NUTR 372	Food Quality Assurance	3		
-					NUTR 473	Risk Assessment, Communication and Management	4		
Total Credit Hours in Semester: -					Total Credit Hours in Semester: 7 CH				
Spring Semester					Spring Semester				
Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite	Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite
NUTR 221	Principles of Food Science and Nutrition	2			NUTR 474	Food Surveillance and Monitoring	3		
NUTR 271	Principles of Food Processing	3							
Total Credit Hours in Semester: 5 CH					Total Credit Hours in Semester: 3 CH				

Minor in Food Safety for Students Majoring in Human Nutrition (15 CH)

- NUTR 221 Principles of Food Science and Nutrition
- NUTR 271 Principles of Food Processing
- NUTR 372 Food Quality Assurance
- NUTR 473 Risk Assessment, Communication and Management
- NUTR 474 Food Surveillance and Monitoring