# Department of Nutrition, Food Science & Packaging San Jose State University

#### ADVISING FORM FOR SAGE PROGRAM B.S./M.S. NUTRITIONAL SCIENCE AND APPLIED NUTRITION AND FOOD SCIENCES CONCENTRATION

Name:	ID#:		Advisor:
Street Address:		Phone:	
City, State, Zip:		Email:	

#### CORE SUPPORT COURSE (19 UNITS)

Subject Area/Catalog #	Units	Course Title	GE Areas <sup>1</sup>	Semester Offered	Sem/Yr or Grade
Biol 66	5	Physiology	B2 + B3	S	
Chem 1A	5	General Chemistry	B1 + B3	F,S	
Chem 30B	3	Organic Chemistry	51 55	S	
NuFS 100W	3	Writing Workshop	WID	F,S	
Stat 95 or HS 67	3	Statistics	B4	F,S	
CORE MAJOR COURSES (34	UNITS)				
NuFS 8	3	Nutrition Health Prof		F,S	
NuFS 20	2	Sanitation & Envir Issues		F,S	
NuFS 31	1	Professionalism NuFS		F,S	
NuFS 101A	4	Food Science		F,S	
NuFS 103	2	Food Process & Pkg I		F,S	
NuFS 106A	3	Human Nutr Life Span		F,S	
NuFS 106B	3	Research Method Nutr		F,S	
NuFS 111	3	Foodservice Prod'n Mgmt		F,S	
NuFS 134	3	Comp Alt Health	S	F,S	
NuFS 154	2	Food Microbiology	5	F,S	
NuFS 191	2	Field Experience		F,S	
	23	Principles of Pkg		г,5 F,S	
Pkg 107		rinciples of rkg		1,5	
COMPLETE ONE COURSE FRO			P	E.C.	
NuFS 139 Nufs 144	3	Hunger & Environ Nutrition Food Culture: Consuming Passions	R V	F,S F,S	
<u>CONCENTRATION COURSE</u> <u>Remaining courses can be bundle</u>		o career objective & advisement. (32 units)			
Remaining courses can be bund	led according t			F S	
<b>Remaining courses can be bund</b> NuFS 10	led according to 3	Basic Life Skills	Е	F,S F S	
<u>Remaining courses can be bundl</u> NuFS 10 NuFS 21	led according to 3 3	Basic Life Skills Culinary Principles &Practice		F,S	
<b>Remaining courses can be bundl</b> NuFS 10 NuFS 21 NuFS 22	led according to 3 3 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management		F,S F	
<b>Remaining courses can be bundl</b> NuFS 10 NuFS 21 NuFS 22 NuFS 103L	ded according to 3 3 3 1	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab		F,S F F,S	
Remaining courses can be bundle NuFS 10 NuFS 21 NuFS 22 NuFS 103L NuFS 104A	1 <u>ed according to</u> 3 3 1 3 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food		F,S F F,S S	
Remaining courses can be bundle NuFS 10 NuFS 21 NuFS 22 NuFS 103L NuFS 104A NuFS 105	1ed according to 3 3 3 1 3 3 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr		F,S F F,S S F,S	
Remaining courses can be bundle NuFS 10 NuFS 21 NuFS 22 NuFS 103L NuFS 104A NuFS 105 NuFS 108A	1ed according to 3 3 3 1 3 3 3 3 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism		F,S F F,S S F,S F,S F,S	
Remaining courses can be bundle NuFS 10 NuFS 21 NuFS 22 NuFS 103L NuFS 104A NuFS 105 NuFS 108A NuFS 114A	1 <u>ed according t</u> 3 3 1 3 1 3 3 3 3 3 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition		F,S F F,S S F,S F,S F,S F,S	
Remaining courses can be bundle NuFS 10 NuFS 21 NuFS 22 NuFS 103L NuFS 104A NuFS 105 NuFS 105 NuFS 108A NuFS 114A NuFS 116	3 3 3 1 3 1 3 3 1 3 3 1 3 3 3 1 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr		F,S F F,S S F,S F,S F,S F,S F,S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117	3 3 3 1 3 1 3 3 1 3 3 1 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques		F,S F F,S S F,S F,S F,S F,S F,S F	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118	3 3 3 1 3 1 3 3 1 3 3 1 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry		F,S F F,S F,S F,S F,S F,S F,S F F	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122	3 3 3 1 3 1 3 3 1 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food		F,S F F,S S F,S F,S F,S F,S F F S Alt S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123	3 3 3 1 3 3 1 3 3 1 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport		F,S F F,S S F,S F,S F,S F,S F Alt S F	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 124	according t   3   3   1   3   1   3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy		F,S F F,S S F,S F,S F,S F,S F S Alt S F S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 124   NuFS 150	3 3 3 1 3 3 1 3 3 1 3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology		F,S F F,S F,S F,S F,S F,S F Alt S F S S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 12   NuFS 123   NuFS 124   NuFS 150   NuFS 180	Ied according to   3   3   1   3   2   1-2	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study		F,S F F,S S F,S F,S F,S F Alt S F S S F,S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 150   NuFS 150   NuFS 180   NuFS 190	Ied according to   3   3   1   3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling		F,S F F,S S F,S F,S F,S F Alt S F S S F,S F,S F,S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 150   NuFS 180   NuFS 190   NuFS 194	Ied according to   3   3   1   3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling Entrep Nutr	Е	F,S F F,S S F,S F,S F,S F,S F Alt S F S S F,S F,S Alt F	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 150   NuFS 180   NuFS 190   NuFS 194   EnvS 0014	Ied according t   3   3   1   3   1   3   3   3   3   3   3   3   3   3   3   3   3   3   3   3   3   3   3   2   1-2   3   1   3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling Entrep Nutr Intro to Environmental Issues		F,S F F,S F,S F,S F,S F,S F S S F,S F,S	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 150   NuFS 190   NuFS 194   EnvS 0014   Chem 132	Ied according to   3   3   1   3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling Entrep Nutr Intro to Environmental Issues Biochemistry	Е	F,S F F,S F,S F,S F,S F,S F S F,S F,S F,	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 124   NuFS 150   NuFS 190   NuFS 194   EnvS 0014   Chem 132   Chem 132L	Ied according to   3   3   3   1   3   4	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling Entrep Nutr Intro to Environmental Issues Biochemistry Biochemistry Lab	Е	F,S F F,S F,S F,S F,S F,S F S F,S F,S F,	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 118   NuFS 122   NuFS 123   NuFS 150   NuFS 194   EnvS 0014   Chem 132   Chem 132L   Kin 155	Ied according to   3   3   3   1   3   4   1   3	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling Entrep Nutr Intro to Environmental Issues Biochemistry Biochemistry Lab Physiology of Human Performance	Е	F,S F F,S F,S F,S F,S F,S F S F,S F,S F,	
Remaining courses can be bundle   NuFS 10   NuFS 21   NuFS 22   NuFS 103L   NuFS 104A   NuFS 105   NuFS 108A   NuFS 114A   NuFS 116   NuFS 117   NuFS 122   NuFS 123   NuFS 124   NuFS 150   NuFS 190   NuFS 194   EnvS 0014   Chem 132   Chem 132L	Ied according to   3   3   3   1   3   4	Basic Life Skills Culinary Principles &Practice Catering and Beverage Management Food Proc & Pkg lab Cultural Aspects of Food Current Issues in Nutr Nutrition & Metabolism Community Nutrition Aging and Nutr Food Evaluation Techniques Food Chemistry Chemical Analysis of Food Nutr for Sport Disordered Eating & Nutr Therapy Food Toxicology Independent Study Nutrition Education & Counseling Entrep Nutr Intro to Environmental Issues Biochemistry Biochemistry Lab	Е	F,S F F,S F,S F,S F,S F,S F S F,S F,S F,	

<sup>1</sup>Courses fulfill requirements for General Education (GE) Areas as specified <sup>2</sup>NuFS 134 meets Advanced GE Area S; NuFS 139 meets Advanced GE Area R and NuFS 144 meets Advanced GE Area V.

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### SUGGESTED 5-YEAR PLAN FOR NUTRITIONAL SCIENCE SAGE PROGRAM APPLIED NUTRITION & FOOD SCIENCES CONCENTRATION

The following road map is an advising tool that outlines a path of courses a student can take to complete requirements for graduation. This roadmap should be used in consultation with the catalog and your department to identify additional requirements for completing the major (for example course grade minimums). Students must have 60+ units in order to take SJSU Studies courses.

Fall Semester – Year 1 Spring Semester – Year 1 **Course or Requirement** Units Course or Requirement Units NuFS 8 Nutr. For Hlth Profession 3 Chem 1A General Chem (Area B1/B3) 5 Eng 1A First Year Writing (Area A2) 3 3 **Chem 30B Intro Chem** 3 3 **Oral Comm (Area A1) General Education (Area C1)** NUFS 10 Basic Life Skills (Area E) 3 Critical Thinking & Writing (A3) 3 NuFS 31 Profession in NuFS/Pkg 1 **Physical Education** 1 15 Stat 95<sup>2</sup> or HS 67 Statistic (Area B4) 3 16 Fall Semester – Year 2 Spring Semester – Year 2 **Course or Requirement** Units **Course or Requirement** Units **Concentration Course** 3 NuFS 20 Sanitation & Envir Issues 2 3 5 **General Education (Area F)** Biol 66<sup>3</sup> Physiology (Area B2/B3) 3 General Education (Area C1 or C2) 3 **Concentration Course** General Education Area (D2, US1-3) 3 General Education (Area D3, US1-3) 3 **Physical Education** 13 1 **General Education (Area C1)** 3 15 \*\*\*(Register to take WST)\*\*\* Fall Semester – Year 3 **Spring Semester – Year 3 Course or Requirement** Units **Course or Requirement** Units NuFS 101A Food Science 4 NuFS 106B Research Methodology 3 3 3 NuFS 106A<sup>5</sup> Human Nutr Life Span NuFS 134 Comp Alt Health (S) 3 3 **Pkg 107 Principles of Pkg** NuFS 111 Foodserv Prod Mgmt 3 NUFS 100W Writing Workshop (WID) 6 **Concentration Courses** 2 <u>2</u> 17 NuFS 103 Food Processsing & Pkg I NuFS 151 Food Microbiology 15 Fall Semester – Year 4 Spring Semester – Year 4 **Course or Requirement Course or Requirement** Units Units NuFS 144 Food & Culture (Area V) or GE: SJSU Studies (Area R or V) 3 NuFS 139 Hunger & Env Nutr<sup>2</sup> (Area R) 3 **Concentration Courses** 9 **Concentration Courses** 11 NuFS 192 Field Experience 2 NuFS 201 Colloquium in NUFS&PKG NuFS 295 Research Methodology <u>3</u> 3 17 17 Fall Semester – Year 5 Spring Semester – Year 5 Units Units Course or Requirement **Course or Requirement** NuFS 217 Issues in Nutr, FS & Pkg 3 MS Electives 3 **MS Electives** 3 **NuFS 257 Biostatistics** 3 NuFS 298 Project <u>2</u> NuFS 298 Project <u>1</u> 7 8

Notes:

<sup>1</sup>NuFS 106A requires co requisite or pre-requisite NuFS 100W, NuFS 31.

<sup>2</sup>NuFS 134 meets Advanced GE Area S; NuFS 139 meets Advanced GE Area R and NuFS 144 meets Advanced GE Area V.

## SAGE PROGRAM NUTRITIONAL SCIENCE APPLIED NUTRITION AND FOOD SCIENCES CONCENTRATION

	Units
Nutrition Science SAGE Program with Applied Nutrition and Food Sciences	
Core	12
NuFS 201 Colloquium in Nutrition, Food Science, and Packaging	3
NuFS 217 Issues in Nutrition, Food Science and Packaging	3
NuFS 257 Biostatistics in Research	3
NuFS 295 Research Methodology	3
Required Electives	6
Choose Two Courses:	
NuFS 219A Advanced Nutrition and Metabolism	3
NUFS 219B Seminar in Advanced Topics in Human Nutrition and	3
Dietetics	3
NuFS 242 Advanced Foodservice Management	3
NuFS 243 Nutrition and Dietetics Leadership	3
NuFS 260 Multidisciplinary Health Promotion in Later Life	3
NuFS 290 Advanced Nutrition Education	3
NuFS 216 Seminar in Food Chemistry and Packaging	3
NuFS 220A Advance Medical Nutrition Therapy	3
PKG 270 - Package Design for End Use	3
Undergraduate Courses Double Count	9
Choose Three Courses:	
NuFS 117 Food Evaluation Techniques	3
NuFS 118 Food Chemistry	3
NuFS 122 Chemical Analysis of Food	3
NuFS 150 Food Toxicology	3
NUFS 123 Nutrition for Sport	3
NuFS 124 Disordered Eating & Nutrition Therapy	3
NuFS 114A Community Nutrition	3
NuFS 190 Nutrition Education	3
Project	3
NuFS 298 MS Project	3
Total	30