ADVISING FORM FOR SAGE B.S. AND M.S. NUTRITIONAL SCIENCE FOOD MANAGEMENT CONCENTRATION

Name:		ID#: Phone:		Advisor:	
CORE SUPPORT COURSE (17	<u>UNITS)</u>				
Subject Area/Catalog #	Units	Course Title	GE Areas ¹	Semester	Sem/Yr
~~~J				Offered	or Grade
Biol 66	5	Physiology	B2 + B3	S	
Chem 30A	3	Intro to Chemistry	B1 + B3	F,S	
Chem 30B	3	Organic Chemistry		S	
NuFS 100W	3	Writing Workshop	WID	F,S	
Stat 95 ⁴ 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	4	Food Process & Pkg I		F,S	
NuFS $106A^5$	3	Human Nutr Life Span		F,S	
NuFS 106A	3	Research Method Nutr		г,5 F,S	
NuFS 111	3			F,S	
NuFS 134	3	Foodservice Prod'n Mgmt Comp Alt Health	S	г,5 F,S	
NuFS 151	2	Food Microbiology	3	F,S	
NuFS 191	2	Field Experience		г,5 F,S	
Pkg 107	3	Principles of Pkg		г,5 F,S	<u> </u>
<u>COMPLETE ONE COURSE FROM:</u>	3	Finiciples of Fkg		1,5	
NuFS 139	3	Hunger & Environ Nutrition	R	F,S	
Nufs 144	3	Food Culture: Consuming Passions	V	F,S	
				,	
CONCENTRATION COURS	<u>ES (23 U</u>	<u>NITS)</u>			
NuFS 21	3	Culinary Principles & Practice		F,S	
NuFS 22	3	Catering and Beverage Mgmt		F	
NuFS 25	2	Internship in Foodservice Mgmt		F,S	
NuFS 104A	3	Cultural Aspects of Food		S	
NuFS 113	3	Foodservice Sys: Mgmt & Proc		F,S	
NuFS 114A	3	Community Nutrition		F,S	
NuFS 190	3	Nutrition Education		F,S	
Bus 20N	3	Survey of Accounting		F,S	
<u>MAJOR ELECTIVES</u> (SELECT 11 UNITS)					
NuFS 10	3	Basic Life Skills	Е	F,S	
NuFS 103L	1	Food Proc & Pkg lab	Ľ	F,S	
NuFS 105	3	Current Issues in Nutr		F,S	
NuFS 116	3	Aging and Nutr		F,S	
NuFS 194	1	Entrep Nutr		Alt F	
Pkg 169	3	Food Packaging		S	
Span 001A or 004A	4	Basic Spanish		F,S	
Or by Advisement					

¹Courses fulfill requirements for General Education (GE) Areas as specified.

²A minor in Business is recommended. Students may select courses from the following: BUS80, BUS130, BUS135A, BUS140, BUS166, BUS 197 or by advisement

## ADVISING FORM FOR SAGE B.S. AND M.S. NUTRITIONAL SCIENCE FOOD MANAGEMENT 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 <u>Course or Requirement</u> Chem 30A Intro to Chem (Area B1/B3) Eng 1A First Year Writing (Area A2) Oral Comm (Area A1) NuFS 10 Basic Life Skills (Area E) NuFS 31 Profess in NuFS/Pkg Physical Education	$ \underline{Units} \\ 3 \\ 3 \\ 3 \\ 1 \\ \underline{14} $	Spring Semester – Year 1 <u>Course or Requirement</u> Chem 30B Intro Chem NuFS 20 Sanitation & Envir Issues NuFS 8 Nutr. For H1th Profession Critical Thinking & Writing (Area A3) Stat 95 or HS 67 Statistic (Area B4) Physical Education	<u>Units</u> 3 2 3 3 3 <u>1</u> 15
Fall Semester – Year 2 <u>Course or Requirement</u> Major Elective General Education (Area C1) General Education (Area F) General Education (Area C1 or C2) General Education Area (D2, US1-3) ***(Register to take WST)***	<u>Units</u> 3 3 3 3 <u>3</u> 15	Spring Semester – Year 2 <u>Course or Requirement</u> Biol 66 Physiology (Area B2+B3) Major Elective NuFS 21 Culinary Prin & Practice General Education (Area C2) General Education (Area D3, US1-3)	<u>Units</u> 5 2 3 3 <u>3</u> 16
Fall Semester – Year 3 <u>Course or Requirement</u> NuFS 101A Food Science NuFS 106A ¹ Human Nutr Life Span NuFS 22 Catering &Beverage Management NUFS 100W Writing Workshop (WID) Pkg 107 Packaging	<u>Units</u> 4 3 3 3 <u>3</u> 16	Spring Semester – Year 3 <u>Course or Requirement</u> NuFS 103 Food Processing & Pkg I NuFS 104A Cult. Aspects of Food Major Elective NuFS 111 Foodserv Prod Mgmt NuFS 106B Research Methodology NuFS 151 Food Microbiology	<u>Units</u> 2 3 3 3 2 16
Fall Semester – Year 4 <u>Course or Requirement</u> NuFS 25 Internship in Fdsvc Mgmt Bus 20N Survey of Acctg NuFS 114A Community Nutrition NuFS 134 Comp Alt Health (S) GE. SJSU Studies (Area R or V) NuFS 201 Colloquium in NuFS&PKG	<u>Units</u> 2 3 3 3 3 3 <u>3</u> 17	Spring Semester – Year 4 <u>Course or Requirement</u> NuFS 113 Fdserv Sys: Mgmt & Proc NuFS 192 Field Experience NuFS 139 ² Hunger & Env. Nutr (Area R) or NuFS 144 Food Culture (Area V) NuFS 190 Nutrition Education Major Elective NuFS 295 Research Methodology	<u>Units</u> 3 2 3 3 3 3 <u>3</u> 17
Fall Semester – Year 5 <u>Course or Requirement</u> NuFS 217 Issues in Nutr, FS & Pkg MS Electives NuFS 298 MS Project	<u>Units</u> 3 2 8	Spring Semester – Year 5 <u>Course or Requirement</u> MS Electives NuFS 257 Biostatistics NuFS 298 MS Project	<u>Units</u> 3 3 <u>1</u> 7

Notes:

¹NuFS 106A requires passage of WST and co requisite or prerequisite NUFS 100W, NuFS 31.

²NuFS 134 meets Advanced GE Area S; NuFS 139 meets Advanced GE Area R and NuFS 144 meets Advanced GE Area V.

	Units
Nutrition Science SAGE Program with Food Management	
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 Electives 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 104A Food Culture	3
NuFS 111 Quantity Food Preparation	3
NuFS 113 Foodservice Systems Management & Procurement	3
NuFS 114A Community Nutrition	3
NuFS 190 Nutrition Education	3
Project	3
NuFS 298 MS Project	3
Total	30