

# BScN TWO-YEAR CURRICULUM

## first year

COURSE #	FIRST-YEAR FALL	LAB	LECTURE	TOTAL HOURS	CREDITS
NU 310	Fundamentals of Food Nutrition (for description, refer to GSN 507)		48	48	4
NU 312	American Food Systems		36	36	3
NU 313	Fundamentals of Nutrition Workshop (for description, refer to GSN 508)		12	12	1
NU 314	Culinary Skills (for description, refer to GSN 502)		24	24	2
NS 311	Anatomy and Physiology		48	48	4
NS 312	Anatomy and Physiology Lab	24		24	1
	<b>First-Year Fall Totals</b>	<b>24</b>	<b>168</b>	<b>192</b>	<b>15</b>

COURSE #	FIRST-YEAR WINTER	LAB	LECTURE	TOTAL HOURS	CREDITS
IM 321	Critical Thinking for Pre-Health Professionals		36	36	3
NU 422	Diet and Disease		36	36	3
NU 322	Nutritional Anthropology		36	36	3
NS 324	Organic Chemistry I with Lab	24	24	48	3
SS 321	Culture, Identity and Emotion		36	36	3
	<b>First-Year Winter Totals</b>	<b>24</b>	<b>168</b>	<b>192</b>	<b>15</b>

COURSE #	FIRST-YEAR SPRING	LAB	LECTURE	TOTAL HOURS	CREDITS
NU 331	Foundations of Community Nutrition		36	36	3
NU 332	Health Coaching (for description, refer to GSN 528)		24	24	2
NS 334	Organic Chemistry II with Lab	24	24	48	3
SS 331	Advanced Writing and Self-Reflective Skills		36	36	3
SS 332	Intercultural Communication Skills		36	36	3
	<b>First-Year Spring Totals</b>	<b>24</b>	<b>156</b>	<b>180</b>	<b>14</b>

<b>FIRST-YEAR TOTALS</b>	<b>72</b>	<b>492</b>	<b>564</b>	<b>44</b>
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