## SAMPLE ACADEMIC PLAN: FOOD SCIENCES CONCENTRATION

### First Year

<table>
<thead>
<tr>
<th>FALL</th>
<th>SPRING</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NFS 043:</strong> Fundamentals of Nutrition</td>
<td><strong>NFS 073:</strong> Farm to Table (D2/SU) 3 credits</td>
</tr>
<tr>
<td>3 credits</td>
<td></td>
</tr>
<tr>
<td><strong>NFS 044:</strong> Survey of the Field</td>
<td><strong>CALS 002:</strong> Foundations: Information Tech</td>
</tr>
<tr>
<td>1 credit</td>
<td>3 credits</td>
</tr>
<tr>
<td><strong>CALS 001:</strong> Foundations: Comm. Methods</td>
<td><strong>CHEM 042:</strong> Intro Organic Chem 4 credits</td>
</tr>
<tr>
<td>3 credits</td>
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</tr>
<tr>
<td><strong>Chem 023:</strong> Outline of General Chemistry</td>
<td><strong>PSYS 001:</strong> Intro to Psychological Science</td>
</tr>
<tr>
<td>4 credits</td>
<td>3 credits</td>
</tr>
<tr>
<td><strong>ENGS 001:</strong> Written Expression</td>
<td>Electives 1-3 credits</td>
</tr>
<tr>
<td>3 credits</td>
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</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td><strong>Total Credits</strong></td>
</tr>
<tr>
<td>14</td>
<td>14-17</td>
</tr>
</tbody>
</table>

### Second Year

<table>
<thead>
<tr>
<th>FALL</th>
<th>SPRING</th>
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</thead>
<tbody>
<tr>
<td><strong>NFS 113:</strong> US Food Policy &amp; Politics</td>
<td><strong>NFS 153:</strong> Principles of Food Technology</td>
</tr>
<tr>
<td>3 credits</td>
<td>3 credits</td>
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<tr>
<td><strong>ANPS 019:</strong> Anat &amp; Phys</td>
<td><strong>NFS 154:</strong> Principles of Food Tech Lab 1 credit</td>
</tr>
<tr>
<td>4 credits</td>
<td></td>
</tr>
<tr>
<td><strong>HUM:</strong> Choose Diversity Option</td>
<td><strong>ANPS 020:</strong> Anat &amp; Phys 4 credits</td>
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<tr>
<td>3 credits</td>
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</tr>
<tr>
<td><strong>SOC 1:</strong> Intro to Soc or Diversity Option</td>
<td><strong>MATH 9</strong> or higher or Accounting</td>
</tr>
<tr>
<td>3 credits</td>
<td>3 credits</td>
</tr>
<tr>
<td><strong>STAT 111:</strong> Elements of Statistics</td>
<td>Electives 1-3 credits</td>
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<tr>
<td>3 credits</td>
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</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td><strong>Total Credits</strong></td>
</tr>
<tr>
<td>16</td>
<td>12-14</td>
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</tbody>
</table>

### Third Year

<table>
<thead>
<tr>
<th>FALL</th>
<th>SPRING</th>
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</thead>
<tbody>
<tr>
<td><strong>NFS 183:</strong> Intro to Biochemistry</td>
<td><strong>NFS 072:</strong> Kitchen Science 3 credits</td>
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<tr>
<td>3 credits</td>
<td></td>
</tr>
<tr>
<td><strong>NFS 253:</strong> Food Safety &amp; Regulation</td>
<td><strong>NFS 156:</strong> Deadly Food: Outbreak Invest 3 credits</td>
</tr>
<tr>
<td>3 credits</td>
<td></td>
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<tr>
<td><strong>NFS 243:</strong> Advanced Nutrition</td>
<td>Electives 6 credits</td>
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<tr>
<td>3 credits</td>
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</tr>
<tr>
<td>Electives</td>
<td></td>
</tr>
<tr>
<td>9 credits</td>
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<tr>
<td><strong>Total Credits</strong></td>
<td><strong>Total Credits</strong></td>
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<td>15</td>
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</tbody>
</table>

### Fourth Year

<table>
<thead>
<tr>
<th>FALL</th>
<th>SPRING</th>
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<tbody>
<tr>
<td><strong>NFS 203:</strong> Food Microbiology</td>
<td><strong>NFS XXX:</strong> Third Party Audit 3 credits</td>
</tr>
<tr>
<td>3 credits</td>
<td></td>
</tr>
<tr>
<td><strong>NFS 213:</strong> Food Microbiology Lab</td>
<td><strong>NFS 283:</strong> HAACP: Theory &amp; Application 3 credits</td>
</tr>
<tr>
<td>1 credit</td>
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</tr>
<tr>
<td><strong>NFS 205:</strong> Functional Foods</td>
<td><strong>NFS 296:</strong> Food Industry Internship 3 credits</td>
</tr>
<tr>
<td>3 credits</td>
<td></td>
</tr>
<tr>
<td><strong>NFS 286:</strong> Senior Seminar</td>
<td>Electives 6 credits</td>
</tr>
<tr>
<td>1 credit</td>
<td></td>
</tr>
<tr>
<td>Electives</td>
<td></td>
</tr>
<tr>
<td>8 credits</td>
<td></td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td><strong>Total Credits</strong></td>
</tr>
<tr>
<td>16</td>
<td>15</td>
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</tbody>
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Prerequisite sequence:

- CHEM 23 → CHEM 42 → PBIO 185 → NFS 243; NFS 243 → NFS 260, 263.
- Suggested sequence: take NFS 244 prior to NFS 260.
- ENG 001 or ENG 0XX first year is recommended.
- Any two Humanities/Fine Arts Courses can be taken
  - suggest choosing University Approved Diversity course for at least one Humanities option to increase the number of electives the student has available.
- The Diversity courses Anthropology 021 and SWSS 47 will fulfill the Social Science requirement.

Diversity Requirement:

- All undergraduates must successfully complete one three-credit course from Category 1 (Race and Racism in the U.S.) and a second three-credit course from either Category 1 or Category 2 (Human and Societal Diversity).
  - These requirements will apply as well to undergraduate transfer students receiving bachelor's degrees from May 2012 onward.
- For approved courses refer to Web Page: http://catalogue.uvm.edu/undergraduate/courses/diversitycourses/
- Diversity courses in Art, Classics, History, Literature, Music, Philosophy, Religion, Language, and Theater will also fulfill the humanities requirement.

Sustainability Requirement:

All undergraduate students must successfully complete a course, curriculum, or co-curricular model prior to graduation that has been approved by the Faculty Senate’s Sustainability Curriculum Review Committee.

For more information and approved courses refer to this web page: https://www.uvm.edu/generaleducation/information-students-sustainability

NFS 073: D2: SU: Farm to Table meets this requirement