NFS MINORS

NFS Minor Advisor: Dr. Todd Pritchard, PhD <u>Todd.Pritchard@uvm.edu</u> 352 MLS Carrigan Wing

Minoring in NFS may help you:

- Prevent disease
- Promote healthy lifestyles
- Improve food environments
- Teach
- Consult
- Market
- Research
- Broaden your expertise



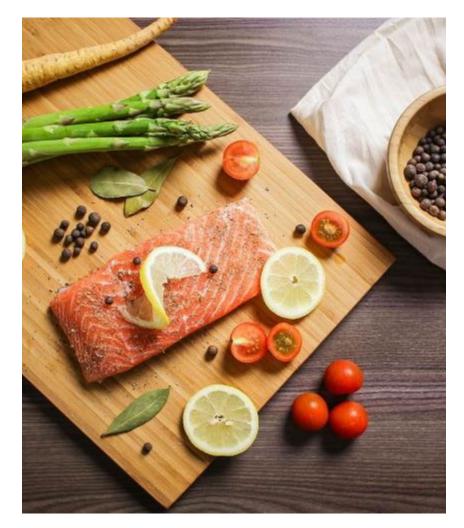
Requirements: 15 Credit Hours



- Total of 15 credit hours in Nutrition and Food Sciences
 - 9 credit hours of Core Courses
 - 6 credit hours of NFS courses numbered at/or above the 100 level
 - Exception: Independent study, field experience, and undergraduate research.

Core Courses:

- NFS 043: Fundamentals of Nutrition
- NFS 053: Basic Concepts
 of Food
 - OR: NFS 072: Kitchen Science
- NFS 143: Nutrition in the Life Cycle
 - OR: NFS 153: Principles of Food Technology



6 credits of NFS at 100 level of Higher – some examples:

- NFS 113: US Food
 Policy & Politics
- NFS 114: Human Health in the Food System
- NFS 156: Deadly Food: Outbreak Investigations
- NFS 203:Food Microbiology
- NFS 245: Nutrition for Global Health



NFS 100 and Higher that have additional Prerequisites, may Require Overrides and/or Instructor Permission



- NFS 223: Nutrition Education and Counseling
- NFS 205 Functional Foods
- NFS 253: Food Safety & Regulation
- NFS 260: Clinical Nutrition 1

Possible Areas of Interest Course Groupings, course options in addition to the core courses:

- Nutrition
 - NFS 246: Weight Inclusive Nutrition
 - NFS 262: Community Nutrition
- Global Perspective and Human Health
 - NFS 114: Human Health in the Food System
 - NFS 245: Nutrition for Global Health
- Food Science
 - NFS 203: Food Microbiology
 - NFS 205: Functional Foods: Principles & Technology
- Food Safety
 - NFS 156: Deadly Food: Outbreak
 Investigations
 - NFS 254: Global Food Safety



Declaration of : Minor

Forms are available on the Registrar's Page:

https://www.uvm.edu/registrar/forms -students

Contact: Dr. Todd Pritchard, <u>Todd.Pritchard@uvm.edu</u> if you have any additional questions.

