NFS MINORS

NFS Minor Advisor:  
Dr. Todd Pritchard, PhD
Todd.Pritchard@uvm.edu
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,
Todd.Pritchard@uvm.edu if you have any additional questions.