

FCS FOODS AND NUTRITION – 2005 Curriculum

From the General Education Requirements 16

MTH 111 Elementary Statistics.....	3
ECO 100 Introduction to Economics or ECO 221 Principles of Microeconomics	3
PSY 104 Principles of Psychology	3
BIO 121 Life Sciences I	3
CHM 100 Fundamentals of General Chemistry	3
CHM 101 Fundamentals of General Chemistry Lab	1

Family and Consumer Sciences Core 12

FCS 140 Introduction to Family and Consumer Sciences	2	(F/S)
FCS 246 Family Systems and Applications	3	(S)
FCS 300 Consumer Issues in America	3	(J/S/M/S2)
FCS 341 or FCS 342 or FCS 440	3	(F/S)
FCS 400 Senior Seminar in Family and Consumer Sciences	1	(S)

Required Professional Work Experience

FCS 461 Practicum in Foods and Nutrition	3	(F)
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Additional Required FCS Courses 23

I. Required

FCS 104 Introductory Food Principles.....	4	(F/S)
FCS 220 Consumer Issues in Healthcare.....	3	(S)
FCS 303 Nutrition	3	(F/S/M)
FCS 306 Community Nutrition	3	(F)

II. Select 10 hours from the following:

FCS 203 Health, Safety and Nutrition.....	3	(F/M)
FCS 304 Sports Nutrition	3	(Summer only)
FCS 307 Lifecycle Nutrition	3	(S)
FCS 309 Investigation of Food Topics.....	3	(F)
FCS 405 Food Service Systems.....	3	(S-even)
FCS 408 Management in Food Service.....	3	(S-odd)
FCS 410 * Advanced Nutrition	4	(F)
FCS 411 * Medical Nutrition Therapy	4	(S)

* Some courses require prerequisites which will add additional hours.

Required Supporting Course 3

BIO 200 Human Anatomy and Physiology	3
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Required Certificate

Certificate in Food Service Sanitation by State of Illinois; to be completed before enrolling in FCS 408

Required Minor 12-13

The student choosing a concentration in Foods and Nutrition is allowed sufficient curriculum flexibility to specialize in a particular area of interest including public and community nutrition, nutrition and wellness, or foodservice management. Guided by the interest of the student, a minor to support the student's career goals will be incorporated into the degree plan. Depending on the minor chosen, 12-23 hours of minor coursework will be required.

- All Foods, Nutrition and Dietetics students are required to be certified by the State of Illinois in food service sanitation before junior year. The courses fulfilling this requirement may be available through Bradley's Continuing Education Department and/or local public health departments.

*** New Curriculum 2005 ***
Foods and Nutrition

First Semester

FCS 104	4
PSY 104 (SF).....	3
CHM 100.....	3
CHM 101	1
FCS 140.....	2
ENG 101	3
Total Hours.....	16

Third Semester

CIV 100.....	3
*FCS Elective	3
ECO 100 or 221 (SF).....	3
BIO 200.....	3
Minor Elective.....	3
Total Hours.....	15

Fifth Semester

FCS 306	3
NW	3
FCS (340,342,0r 440).....	3
Minor Electives.....	6
ELH 301	1
Total Hours.....	16

Seventh Semester

FCS 400.....	1
Elective	3
FCS 461.....	3
Minor Elective.....	6
* FCS Elective.....	3
Total Hours.....	16

Second Semester

COM 103	3
FA	3
BIO 121.....	3
HL/HV	3
ECO 100	3
Total Hours.....	15

Fourth Semester

FCS 246.....	3
FCS 220	3
FCS 303.....	3
FCS 220	3
Math/Science (for BS)	3
BMA 172/ETE 100	1
Total Hours.....	16

Sixth Semester

FCS 300.....	3
FCS 307.....	2
C2	3
Minor Elective	3
*FCS Elective	3
CHM 311	1
Total Hours.....	15

Eighth Semester

FCS 309.....	3
*FCS Elective	3
Minor Electives.....	9
Total Hours.....	15

* FCS prescribed electives are listed on the previous page.