

**MONTCLAIR STATE UNIVERSITY
NUTRITION AND FOOD SCIENCE MINOR
HEALTH AND NUTRITION SCIENCES**

Effective Fall 2005

Student _____
 SS# _____
 Advisor _____
 Telephone _____
 E-mail Address _____

REQUIREMENTS	Semester Hours
<p>A. NUTR & FOOD SCIENCE REQUIRED COURSES</p> <p>____ NUFD-130: Introduction to Nutrition and Food Science Profession ____ NUFD-150: Food Composition and Scientific Preparation ____ NUFD-182: Nutrition</p> <p>B. NUTRITION & FOOD SCIENCE ELECTIVES Select 12 additional semester hours of NUFD courses</p> <p>➤ At least 3 semester hours must be 300-400 level coursework</p>	<p>(7) 1 3 3</p> <p>(12)</p>
<p><u>MINIMUM CREDIT REQUIREMENT 19 SH</u></p>	

Advisement

It is the student's responsibility to seek guidance in selecting electives and checking on prerequisites. Check department listings for your faculty advisor's name or see the Advisement Coordinator for the Department of Health and Nutrition Sciences

Prerequisites

It is the student's responsibility to check that prerequisite requirements for all courses have been met prior to registration. They are listed in the current university catalog.

NUFD-130: Introduction to Nutrition and Food Science Profession. Prerequisites: Nutrition and Food Science majors with concentration in Food Management, Dietetics, or General or Nutrition and Food Science minors.

NUFD-150: Food Composition and Scientific Preparation.

NUFD-153: Dynamics of Food and Society. Meets Gen Ed 2002 - Social Science, Social Science. Meets the 1983 General Education Requirement (GER) - Contemporary Issues. Meets the Multicultural Awareness Requirement (MAR).

NUFD-182: Nutrition. Meets the 1983 General Education Requirement (GER) - Natural/Physical Science, Non-Laboratory Science only.

NUFD-240: Sanitation Management and Food Microbiology Certification.

NUFD-252: Quantity Food Purchasing and Production Lab. Corequisites: NUFD 253.

NUFD-253: Quantity Food Purchasing and Production. Prerequisites: NUFD 182 or NUFD 192.

NUFD-254: Foodservice Equipment and Facilities Design. Prerequisites: NUFD 252.

NUFD-255: Meal Design and Management. Prerequisites: NUFD150 & either NUFD182 or NUFD192.

NUFD-257: Introductory Food Science. Prerequisites: CHEM 111 or 107 and 109.

NUFD-282: Applied Nutrition in the Life Cycle. Prerequisites: NUFD 182 or NUFD 192. Prerequisite or co-requisite: CHEM 130.

NUFD 304: Introduction to Research. Prerequisites: Sophomore standing.

NUFD 352: Organization and Management of Food Service Systems. Prerequisites: NUFD 252 and MGMT 231.

NUFD-353 Catering and Banquet Management.. Prerequisites: NUFD 252.

NUFD-357: Experimental Food Science. Prerequisites: NUFD 150 and CHEM 130.

NUFD-382: Advanced Nutrition. Prerequisites: CHEM 270, BIOL 243, and NUFD 182 or NUFD 192.

NUFD-412: Nutrition Education Techniques. Prerequisites: NUFD 282 and NUFD 182 or NUFD 192.

NUFD-450: International Hospitality Management. Prerequisites: HOSP 150, PERL 124.

NUFD-456: Research in Foods. Prerequisites: NUFD 357.

NUFD-482: Nutrition Counseling. Prerequisites: NUFD 412 or departmental approval.

NUFD-488: Medical Nutrition Therapy Prerequisites: NUFD 182 or 192 and NUFD 382 and BIOL 243 and CHEM 270.

NUFD-490: Nutrition and Food Science Professional Seminar. Prerequisites: Junior or senior standing. Nutrition and Food Science majors with concentration in Food Management, Dietetics, or General.

NUFD-499: Nutrition Assessment and Support. Co-requisite with NUFD 488