



**MISSISSIPPI STATE UNIVERSITY™**  
**COLLEGE OF AGRICULTURE  
 AND LIFE SCIENCES**

*Department of Food Science, Nutrition, and Health Promotion*

**Food Science, Nutrition, and Health Promotion (124 Hours) - 5 Concentrations Available**

**Freshman Year**

Fall Semester (16 hours)			Spring Semester (16 hours)		
EN 1103	English Composition I	3	EN 1113	English Composition II	3
MA _____	Math+	3	MA _____	Second Math+	3
CH 1213/1	Chemistry I and lab	4	CH 1223/1	Chemistry II and lab	4
_____	Humanities*	3	_____	CONCENTRATION	3
_____	Humanities*	3	_____	Social Science+/*	3

**Sophomore Year**

Fall Semester (16 hours)			Spring Semester (16 hours)		
BIO 1134	Biology I	4	CH _____	Organic Chemistry & Lab+	4
_____	Fine Arts*	3	CO 1003	Fund of Public Speak	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3

**Junior Year**

Fall Semester (15 hours)			Spring Semester (13 hours)		
_____	CONCENTRATION	3	<i>FNH 3111</i>	<i>FSNHP Seminar</i>	1
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3

**Senior Year**

Fall Semester (16 hours)			Spring Semester (16 hours)		
_____	CONCENTRATION	3	<i>FNH 4243</i>	<i>Composition &amp; Chem Rxn</i>	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3	_____	CONCENTRATION	3
_____	CONCENTRATION	3-4	_____	CONCENTRATION	3-4

\*Choose from General Education core  
 Differs by concentration+

CONCENTRATION Courses: See Listings on Back

Food and Nutrition <sup>^</sup>	Food Processing/Business	Food Science
MA 1313 College Algebra	MA 1313 College Algebra	MA 1713 Calculus I
ST 2113 Intro to Statistics	ST 2113 Intro to Statistics	ST 2113 Intro to Stats
PSY 1013 General Psychology	PH 1113 General Physics I	BIO 1144 Biology II
BIO 1134 Biology I	MKT 3013 Prin of Marketing	BCH 4013 Prin of Biochemistry
BIO 3014 Human Physiology	FNH 2293 Indiv Family Nutrition	MA 1723 Calculus II
BIO 3304 Gen Micorbiology	AEC 2713 Intro Food & Res Econ	PH 1113 General Physics I
BCH 4013 Princ Biochem	MGT 3513 Intro Human Resource Mgt	or PH 2213 Physics I
CH 2501 Elem Organic Chem Lab	AIS 3203 Professional Writing	PH 1123 General Physics II
CH 2503 Elem Organic Chem	AIS 4203 Applications of Computers	or PH 2223 Physics II
MGT 3114 Prin of Management & Prod	FNH 2011 Career Planning & Success	ACC 2013 Prin Financial Accounting
MGT 3513 Intro Human Resource Mgt	FNH 2112 Food Products Eval	MKT 3013 Prin of Marketing
KI 2603 Medical Terminology	FNH 4114 Analysis of Food Products	FNH 2293 Indiv Family Nutrition
<b>FNH 2203 Science of Food Prep</b>	FNH 4241 Applied Food Chemistry	AEC 2713 Intro Food & Res Econ
FNH 3003 Nutrition Field Experience	FNH 4333 Food Law	MGT 3513 Intro Human Resource Mgt
<b>FNH 3263 Research Methods in F&amp;N</b>	FNH 4414 Microbiology of Foods	AIS 3203 Professional Writing
<b>FNH 3283 The Food Service System</b>	FNH 4480 Food Science Internship	AIS 4203 Applications of Computers
<b>FNH 3701 Nutrition Professional Dev</b>	FNH 4573 Food Engineering Fund	FNH 2011 Career Planning & Success
<b>FNH 3723 Community Nutrition</b>	or FNH 4583 Food Preservation Tech	FNH 4114 Analysis of Food Products
<b>FNH 4013 Nutrition Assessment</b>	FNH 4593 New Food Product Dev	FNH 4164 Quality Assur Food Prod
FNH 4123 Nutrition & Chronic Disease	6-8 hours Food Processing Electives	FNH 4241 Applied Food Chemistry
<b>FNH 4233 Medical Nutrition Therapy</b>	9 hours FNH Electives	FNH 4333 Food Law
FNH 4253 Macronutrients: Human Metab	12 hours Business Electives	FNH 4414 Microbiology of Foods
FNH 4293 Micronutrients: Human Metab	0-2 hours Free Electives	FNH 4573 Food Engineering Fund
<b>FNH 4284 Quality Food Prod &amp; Service</b>		or FNH 4583 Food Preservation Tech
<b>FNH 4353 Nutrition throughout Life Cycle</b>		FNH 4593 New Food Product Dev
<b>FNH 4373 Nutrition Ed &amp; Counseling Skills</b>		FNH 4480 Food Science Internship
9 hours Electives		3 hours Food Processing Electives
		4-6 hours FNH Electives
		0-2 hours Free Electives

Food Safety (Pre-Vet Option)	Culinology
MA 1313 College Algebra	MA 1313 College Algebra
MA 1323 Trigonometry	ST 2113 Introduction to Statistics
or MA 1713 Calculus I	PH 1113 General Physics I
CH 4523/1 Organic Chemistry II and Lab	ACC 2013 Prin of Financial Accounting
BIO 1144 Biology II	MKT 3013 Prin of Marketing
BIO 3304 General Microbiology	FNH 2293 Indiv Family Nutrition
BCH 4013 Prin of Biochemistry	AEC 2713 Intro Food & Res Econ
PH 1113 General Physics I	MGT 3513 Intro Human Resource Mgt
or PH 2213 Physics I	AIS 3203 Professional Writing
PH 1123 General Physics II	AIS 4203 Applications of Computers
or PH 2223 Physics II	FNH 2011 Career Planning & Success
AEC 2713 Intro Food & Res Econ	FNH 2112 Food Products Eval
MGT 3513 Intro Human Resource Mgt	FNH 2203 Science of Food Preparation
AIS 3203 Professional Writing	FNH 4114 Analysis of Food Products
AIS 4203 Applications of Computers	FNH 4241 Applied Food Chemistry
FNH 2293 Indiv Family Nutrition	FNH 4333 Food Law
or ADS 4114 Animal Nutrition	FNH 4480 Food Science Internship
FNH 2011 Career Planning & Success Skill	FNH 4583 Food Preservation Tech
FNH 4241 Applied Food Chemistry	or FNH 4573 Food Engineering Fund
FNH 3314 Intro to Meat Science	FNH 4593 New Food Product Dev
FNH 4414 Microbiology of Foods	4-6 hours Food Processing Electives
FNH 4514 Poultry Processing	4-6 hours FNH Electives
FNH 4583 Food Preservation Technology	CA 1251 ServSafe
6-9 hours Restricted Electives	or FNH 4000 DIS in FSNHP
FNH 4114 Analysis of Food Products	CA 2003 Intro to Culinary Arts
FNH 4164 Quality Assurance of Food Prod	CA 3005 Food Prep I
FNH 4593 New Food Prod Dev	CA 3015 Food Prep II
6 hours Upper-level FNH classes	CA 3103 Dining Rooms Service
	CA 4013 World Cuisines
	0-2 hours Electives

*<sup>^</sup>Students who wish to receive a Letter of Intent and/or verification statement from the MSU Didactic Program in Nutrition and Dietetics (DP) must have a minimum grade of "C" or better in all of the required DP courses.*

(blue)- taught fall only

(green)- taught spring only