

# Family and Consumer Sciences, BSFC

## Human Nutrition & Food – Premedicine Track



### University of Wyoming, 2017-18

This plan will provide students earning the BSFC in human nutrition and food and who also wish to pursue a premedicine career track with the necessary coursework to apply to medical school or other appropriate professional schools. As such, this track requires specific course substitutions and additions to the general human nutrition and food curriculum. Students should carefully research professional school admission requirements so they can select appropriate electives to best meet the academic expectations of the professional program.

Freshman Fall Semester				Hrs	Min Grade	Notes
USP First-Year Seminar				3	C	FY
CHEM	1020	General Chemistry I *	4	C	PN	
FCSC	1141	Principles of Nutrition	3	C		
MATH	1450	Algebra and Trigonometry **	5	C	Q	
Credit hours subtotal:				15		

Freshman Spring Semester				Hrs	Min Grade	Notes
CHEM	1030	General Chemistry II	4			
ENGL	1010	College Composition and Rhetoric	3		C1	
FCSC	1150	Scientific Study of Food	3	C		
LIFE	1010	General Biology	4	C	PN	
SOC	1000	Sociological Principles	3		H	
Credit hours subtotal:				17		

Sophomore Fall Semester				Hrs	Min Grade	Notes
CHEM	2420	Organic Chemistry I	4	C		
MOLB	2021	General Microbiology	4			
STAT	2050	Fundamentals of Statistics	4			Can substitute STAT 2070 (Intro Statistics for the Social Sciences).
FCSC Core I ***				3	C	
Credit hours subtotal:				15		

Sophomore Spring Semester				Hrs	Min Grade	Notes
CHEM	2440	Organic Chemistry II	4			
FCSC	2200	Professionalism & Communication in FCSC	3	C	C2	
MATH	2200	Calculus I	4			
ZOO	3115	Human Systems Physiology	4			
Credit hours subtotal:				15		

This is a guide for course work in the major; actual course sequence may vary by student. Please refer to the online student degree evaluation, and consult with an academic advisor. • Not all courses are offered every semester and some electives may have prerequisites. Students should review the course descriptions in the *University Catalog* and consult with their academic advisor to plan accordingly.

#### University of Wyoming requirements:

Students must have a minimum cumulative GPA of 2.0 to graduate. • Students must complete 42 hours of upper division (3000-level or above) coursework, 30 of which must be from the University of Wyoming. • Courses must be taken for a letter grade unless offered only for S/U. • University Studies Program (USP) Human Culture (H) and Physical & Natural World (PN) courses must be taken outside of the major subject, but can be cross-listed with the major.

#### Family & Consumer Sciences Human Nutrition and Food - Premedicine Track Program Notes:

Students are required to pass all courses within the Department of Family and Consumer Sciences with a grade of C or better. • The Preprofessional Health Advising Office (located in the College of Health Sciences) is available to assist with questions related to the medical school application process. Contact information and an appointment link can be found at [uwyo.edu/preprof](http://uwyo.edu/preprof)

\* Requires MATH ACT  $\geq 23$ , MATH SAT  $\geq 600$ , Math Placement Exam  $\geq 3$ , or concurrent enrollment in MATH 1400, 1405, or 1450. (University standard)

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Junior Fall Semester			Hrs	Min Grade	Notes
ENGL	4010	Technical Writing in the Professions	3	C C3	
MOLB	3610	Principles of Biochemistry	4		
PHYS	1110	General Physics I	4		
ZOO	2040	Human Anatomy	3		
ZOO	2041	Human Anatomy Lab	1		
Credit hours subtotal:			15		

Junior Spring Semester			Hrs	Min Grade	Notes
FCSC	3142	Geriatric Nutrition	2	C	
FCSC	4044	Maternal, Infant and Adolescent Nutrition	3	C	
MOLB	4100	Clinical Biochemistry	3		
PHYS	1120	General Physics II	4		
POLS	1000	American and Wyoming Government	3		V
Credit hours subtotal:			15		

Senior Fall Semester			Hrs	Min Grade	Notes
FCSC	4145	Advanced Nutrition	4	C	
PSYC	1000	General Psychology	3		H
		Human Nutrition and Food Elective ****	3	C	
		Upper Division Electives *****	6		
Credit hours subtotal:			16		

Senior Spring Semester			Hrs	Min Grade	Notes
FCSC	4150	Experimental Foods	3	C	
		FCSC Core II *****	3		
		Upper Division Electives *****	7		
Credit hours subtotal:			13		

**TOTAL MINIMUM CREDIT HOURS: 121**

### Family & Consumer Sciences Human Nutrition and Food - Premedicine Track Program Notes con't:

\*\* Requires MATH ACT  $\geq$  23, MATH SAT  $\geq$  600, Math Placement Exam  $\geq$  3, or  $\geq$  C in MATH 0925. (University standard)

\*\*\* **FCSC Core I:** Choose one of the following:

- FCSC 2100 Fundamentals of Aging & Human Development (3 hrs)
- FCSC 2121 Child Development (4 hrs)
- FCSC 2131 Family Relations (3 hrs)
- FCSC 2133 Intimate Relationships (3 hrs)
- FCSC 3110 Personal Finance (3 hrs)
- FCSC 3220 Multicultural Influences on Children & Families (3 hrs)

\*\*\*\* **Human Nutrition and Food Elective:** Choose one of the following:

- FCSC 3145 Sports Nutrition and Metabolism (3 hrs)
- FCSC 3147 Community Nutrition (3 hrs)
- FCSC 3150 Intermediate Foods (2 hrs)
- FCSC 3152 Food Systems Production (3 hrs)

\*\*\*\*\* **Electives:** This program requires 13 credit hours of electives. To strengthen the academic preprofessional program, students should carefully research professional school admission requirements before selecting electives. Courses selections should be made in consultation with an academic advisor.

\*\*\*\*\* **FCSC Core II:** Choose one of the following:

- FCSC 1165 Introduction to Fashion and Dress (3 hrs)
- FCSC 1180 Applied Design (3 hrs)
- FCSC 2180 Housing (3 hrs)
- FCSC 3171 Introductory Textile Science (3 hrs)
- FCSC 4181 Global Textiles Marketplace (3 hrs)