



UNIVERSITY OF WYOMING

College of Agriculture and Natural Resources

Family & Consumer Sciences

Undergraduate Advising Check Sheet

2014-2015

Human Nutrition and Food

Student Name: _____ W#: _____ Advisor: _____

All students pursuing a bachelor's of science degree in Family and Consumer Sciences are required to complete: a) University Studies Program (USP) requirements; b) departmental core curriculum; and c) courses within the selected option.

The **University Studies Program** (USP) ensures that each student's program includes the elements essential to a lifetime of personal and professional growth: habits of mind, practices of active citizenship, and development of intellectual skills. The USP program requires students to develop skills that include the ability to express oneself in speech and writing; to locate, evaluate and effectively use information; and to examine problems from quantitative, qualitative, and scientific perspectives. The USP requirements will be approximately 36 credit hours of your overall degree program.

All courses within Family and Consumer Sciences must be completed with a grade of C or better. The **department core curriculum** is required of all majors. This requirement is based on a common body of knowledge in family and consumer sciences which contains concepts relevant to all program options. The department core will be 10-11 credit hours of your overall degree program. FCSC 1010 must be taken in your first year. If you withdraw or do not pass the course with a grade of C or better, you will be prevented from re-enrolling for one semester of the course offering. The university allows students only three enrollment attempts per course. Withdrawals and failed attempts count. If you do not pass the course with a grade of C or better after three attempts you will be dismissed from your family and consumer sciences major.

The **requirements for your selected option** are listed in this check sheet. It is important to understand course sequencing (when courses are offered) and prerequisites (other courses that must be taken first). Each student has a faculty advisor. You will be advised each semester. It is important that you work closely with your advisor to plan your course schedule. For a complete list of all course descriptions, visit http://www.uwyo.edu/registrar/university_catalog.

University Requirement – All degrees at the University of Wyoming require 48 upper-division credit hours (3000+).

Residency Requirement – All degrees must include a minimum of 30 credit hours from UW.

Didactic Program in Nutrition and Dietetics

Entrance into the Didactic Program in Nutrition and Dietetics (DPND) at the University of Wyoming is made only through an application process. Each prospective DPND student will initially enter the Human Nutrition and Food option. Students will be eligible to apply to the DPND only after completing required courses and meeting the established overall and individual category grade point averages. Students who complete the dietetics option meet academic requirements as approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. Completion of this curriculum allows students to pursue a post-graduate competitive internship to become eligible to take the examination for Registered Dietitians. The DPND at UW is currently fully accredited.

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Required Courses – Human Nutrition and Food

USP	Course#	Title	Cr/Hrs	Grade	Sem/Yr
Freshman Year: Fall					
	FCSC 1141	Principles of Nutrition	3		
QA	MATH 1400	College Algebra**	3		
SB	LIFE 1010	General Biology I	4		
O	COJO 1010	Public Speaking	3		
WA	ENGL 1010	College Composition/Rhetoric	3		
Total:			16		
Freshman Year: Spring					
I, L	FCSC 1010	Perspectives in FCSC	2		
	FCSC 1150	Scientific Study of Food	3		
P	PEAC 1001	Physical Activity & Your Health	1		
SP	CHEM 1020	General Chemistry I**	4		
CS	SOC 1000	Sociological Principles	3		
CH		(CH) Elective***	3		
Total:			16		
Sophomore Year: Fall					
SP	CHEM 1030	General Chemistry II**	4		
CS	ECON 1010	Principles of Macroeconomics	3		
	MOLB 2021	General Microbiology**	4		
WB		(WB) Elective***	3		
	FCSC	(FCSC Core) Human Development and Family Sciences ¹	3-4		
Total:			17-18		
Sophomore Year: Spring					
	CHEM 2300	Intro to Organic Chemistry**	4		
CS	PSYC 1000	General Psychology	3		
QB	STAT 2050	Fundamentals of Statistics**	4		
V	POLS 1000	American & WY Government	3		
	ZOO 3115	Human Systems Physiology**	4		
Total:			18		

** Course has prerequisite.

*** Choose appropriate course from USP list

***** Restricted Electives can be selected from MOLB 3610, 4100, 4600, 4610; FDSC 1410, 1490, 2040, 2100, 3060, 4060, 4090, 4100, 4720, 4760, 4900; MGT 3210 and higher level management classes; MKT 4210 and higher level marketing classes; MATH 1405, and higher level math classes; PHCY 4450; or other relevant electives as approved by your advisor.

¹ Choose one of the following: FCSC 2110 Fundamentals of Aging and Human Development, 2121 Child Development, FCSC 2131 Family Relations, FCSC 2133 Intimate Relationships, 3110 Personal Finance or FCSC 3220 Multicultural Influences on Children and Families

Required Courses – Human Nutrition and Food

USP	Course#	Title	Cr/Hrs	Grade	Sem/Yr
Junior Year: Fall					
	FCSC 3140	Maternal, Infant & Adolescent Nutrition**	3		
	FCSC 4142	Nutrition & The Elderly**	1		
	ZOO 2040	Human Anatomy**	3		
	ZOO 2041	Human Anatomy Lab	1		
		Food and Nutrition Elective ²	3		
		Restricted Elective*****	3-4		
		Restricted Elective*****	3		
Total:			18-19		
Junior Year: Spring					
WC	ENGL 4010	Technical Writing in the Professions**	3		
	FCSC 4147	Nutrition and Weight Control**	3		
G		(G) Elective***	3		
		Restricted Elective*****	3		
		Restricted Elective*****	3		
Total:			15		
Senior Year: Fall					
	FCSC 4145	Advanced Nutrition**	4		
	FCSC 4010	(FCSC Core) Philosophical & Research Perspectives in FCSC**	2		
CA		(CA) Elective***	3		
		Restricted Elective*****	3		
		Restricted Elective*****	3		
Total:			15		
Senior Year: Spring					
	FCSC 4150	Experimental Foods**	3		
	FCSC	(FCSC Core) Textiles & Merchandising ³	3		
D		(D) Elective***	3		
		Restricted Elective*****	3		
		Restricted Elective*****	3		
Total:			15		
DEGREE MINIMUM TOTAL			128 credit hours		

** Course has prerequisite.

*** Choose appropriate course from USP list

***** Restricted Electives can be selected from MOLB 3610, 4100, 4600, 4610; FDSC 1410, 1490, 2040, 2100, 3060, 4060, 4090, 4100, 4720, 4760, 4900; MGT 3210 and higher level management classes; MKT 4210 and higher level marketing classes; MATH 1405, and higher level math classes; PHCY 4450; or other relevant electives as approved by your advisor.

² Choose one of the following: FCSC 3145 Sports Nutrition and Metabolism, FCSC 3147 Community Nutrition, FCSC 3150 Intermediate Foods, or FCSC 3152 Food Systems Production

³ Choose one of the following: FCSC 1180 Applied Design, 2170 Clothing in Modern Society, FCSC 2180 Housing, FCSC 3171 Introductory Textile Science, or FCSC 4181 Global Textiles

University Studies Checklist

	USP	Prefix	Course#	Cr/Hrs
CORE COMPONENTS				
Intellectual Community (I): 1-3 credit hours				
Complete one approved Intellectual Community course for 1-3 credit hours.	I			
Writing 1(WA): 3 credit hours				
Complete one approved Writing 1 course for 3 credit hours.	WA			
Oral Communication (O): 3 credit hours				
Complete one approved Oral Communications course.	O			
Quantitative Reasoning 1 and 2 (QA and QB): 3 credit hours each				
All students must fulfill the QA requirement – either by placing into a QB course or through successfully completing a QA course.	QA			
Students are required to satisfy both QA and QB requirements. All QB courses have a QA prerequisite.	QB			
Science (S, SB, SP, SE): 4-8 credit hours				
Complete any two approved courses from biological sciences (SB), physical sciences (SP), or earth sciences (SE). One of these courses must have a lab component. An approved integrated science course (S) which has a lab component can be substituted.	S			
	SB			
	SP			
	SE			
Cultural Content (C, CH, CS, CA): 9 credit hours (3 credit hours each from CH, CS and CA – can substitute C course for one)				
Complete nine credit hours, three from each of the following categories: humanities (CH), social and behavioral sciences (CS), and fine arts (CA). One approved three credit hour integrated cultural context course (C) can be substituted for one of the three categories.	C			
	CH			
	CS			
	CA			
U.S. and Wyoming Constitutions (V): 3 credit hours				
Complete one V course for 3 credit hours.	V			
Physical Activity and Health(P): 1 credit hour				
Complete one approved Physical Activity and Health course for 1 credit hour.	P			
EMBEDDABLE COMPONENTS				
Information Literacy				
	L			
Writing 2 and 3				
Successful completion of a WA course is required prior to taking a WB course.	WB			
Successful completion if a WB course is required prior to taking a WC course.	WC			
Global Awareness				
	G			
Diversity in the United States				
	D			

Family & Consumer Sciences Courses with USP Designation

FCSC 1010	Perspectives in Family and Consumer Sciences	I, L
FCSC 1180	Applied Design	CA
FCSC 2121	Child Development*	CS
FCSC 2170	Clothing in Modern Society	WB
FCSC 3220	Multicultural Influences on Children and Families*	CS, D
FCSC 4117	Understanding Community Leadership*	CS
FCSC 4127	Directing Preschool and Daycare Programs*	WC
FCSC 4181	Global Textiles Marketplace*	G
FCSC 4182	Textiles Industry and the Environment*	WC
FCSC 4546	Agriculture: Rooted in Diversity*	C, D

*Course has prerequisites.