FOOD & ENVIRONMENTAL NUTRITION, BST

Bachelor of Science in Food and Environmental Nutrition (H40112BST)


Program Description

Students obtaining a Bachelor of Science degree in Food and Environmental Nutrition will qualify for the food industry in food marketing, entrepreneurship, and food product design. This major creates professionals to provide the expertise to meet the challenges of the food industry. Employment is generally with food manufacturers and related businesses with an emphasis on marketing and the consumer. Students must meet the requirements to be admitted to the College of Health Professions, the School of Nutrition & Dietetics, and the Food and Environmental Nutrition program.

Academic Advising

Once the student meets the first year requirements with a 3.0 GPA and a C or better, then the student will be assigned a faculty adviser.

Food and Environmental Nutrition Association (FENA)

The University of Akron Food and Environmental Nutrition Association is open to all interested undergraduate and graduate students at the University. The purpose of this organization is to introduce students to career opportunities in the food industry through plant tours, professional panels, and lively discussion about new technologies in the food industry. Contact the faculty advisor (330-972-5594), watch the FENA bulletin board for meeting notices, and/or talk to one of the student officers for more information. New officers are elected yearly, and names are posted on the FENA bulletin board.

Important:

• If courses are taken out of the recommended sequence, graduation may be delayed.
• If General Organic Biochemistry classes were completed more than 5 years ago, please see contact the School of Nutrition and Dietetics for additional evaluation.
• To progress in FEN, the student must have a minimum GPA of 3.0 and have a “C” (2.00) or better in all of the prerequisite courses, which includes all of the courses listed in the first year on the curriculum guide.
• Once dropped, students will not be permitted to re-enter the FEN program.

Scholarships

Scholarships are available from various sources (including the School of Nutrition/Dietetics and The Institute of Food Technologists) throughout the school year. Information regarding scholarships is posted on the Nutrition Center bulletin board in Schrank Hall South. Deadlines for applications will vary; it is the student’s responsibility to:

1. request application forms,
2. request letters of recommendation from the faculty if required, forms are generally available at the front desk, and
3. mail all materials to be received before the posted deadline dates.

Employment Opportunities

The objective of the major is to provide for a degree to qualify students for the food industry including food marketing, entrepreneurship, food product design and development, food regulation, food promotion, brand development, community agriculture, and quality assurance/quality control.

Career Center

Seniors should register with the Career Center (www.uakron.edu/career), keeping their addresses updated after graduation (no fee). Job opportunities and employer literature are also available in the Nutrition Center.

The following information has official approval of The School of Nutrition and Dietetics and The College of Health Professions, but is intended only as a supplemental guide. Official degree requirements are established at the time of transfer and admission to the degree-granting college. Students should refer to the Degree Progress Report (DPR) which is definitive for graduation requirements. Completion of this degree within the identified time frame below is contingent upon many factors, including but not limited to: class availability, total number of required credits, work schedule, finances, family, course drops/withdrawals, successfully passing courses, prerequisites, among others. The transfer process is completed through an appointment with your academic advisor.

1st Year

<table>
<thead>
<tr>
<th>Semester</th>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fall Semester</td>
<td>3150:110 Introduction to General, Organic &amp; Biochemistry I (Lecture) 1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>3150:111 Introduction to General, Organic &amp; Biochemistry I (Laboratory)</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>3000:111 English Composition I 1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>3470:260 Basic Statistics 1 or 3470:250 or Statistics for Everyday Life</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>3850:100 Introduction to Sociology 1</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>7760:120 Career Decisions in Nutrition 1</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td><strong>Hours</strong></td>
<td>14-15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spring Semester</th>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>3100:130</td>
<td>Principles of Microbiology 1</td>
<td>3</td>
</tr>
<tr>
<td>3150:112</td>
<td>Introduction to General, Organic &amp; Biochemistry II (Lecture) 1</td>
<td>3</td>
</tr>
<tr>
<td>3150:113</td>
<td>Introduction to General, Organic &amp; Biochemistry II (Laboratory) 1</td>
<td>1</td>
</tr>
<tr>
<td>3300:112</td>
<td>English Composition II 1</td>
<td>3</td>
</tr>
<tr>
<td>7600:105</td>
<td>Introduction to Public Speaking 1 or Effective Oral Communication</td>
<td>3</td>
</tr>
<tr>
<td>7760:133</td>
<td>Nutrition Fundamentals 1</td>
<td>3</td>
</tr>
<tr>
<td><strong>Hours</strong></td>
<td></td>
<td>16</td>
</tr>
</tbody>
</table>
### 2nd Year

#### Fall Semester
- **3100:200** Human Anatomy & Physiology I  
- **3100:201** Human Anatomy & Physiology Laboratory I  
- **3750:100** Introduction to Psychology  
- **7760:228** Introduction to Medical Nutrition Therapy  
- **7760:250** Food Science Lecture  
- **7760:251** Food Science Lab  
- **Hours**  14

#### Spring Semester
- **3100:202** Human Anatomy & Physiology II  
- **3100:203** Human Anatomy & Physiology Laboratory II  
- **3600:120** Introduction to Ethics  
- **6200:201** Accounting Principles I  
- **6300:201** Introduction to Entrepreneurship  
- **Arts Requirement**  3  
- **Hours**  16

### 3rd Year

#### Fall Semester
- **3250:200** Principles of Microeconomics  
- **6500:301** Management: Principles & Concepts  
- **7760:400** Nutrition Communication & Education Skills  
- **7760:426** Human Nutrition  
- **Global Diversity Requirement**  3  
- **Hours**  16

#### Spring Semester
- **6600:205** Marketing Principles  
- **7760:310** Food Systems Management I  
- **7760:314** Food Systems I Field Experience  
- **7760:321** Experimental Foods  
- **7760:470** Food Industry: Analysis & Field Study  
- **Hours**  15

#### Summer Semester
- **7760:340** Meal Management  
- **Hours**  3

### 4th Year

#### Fall Semester
- **6600:355** Consumer Behavior  
- **7760:412** Introduction to Regulatory Affairs  
- **7760:474** Cultural Dimensions of Food  
- **7760:476** Developments in Food Science  
- **Elective**  3  
- **Hours**  15

#### Spring Semester
- **7760:447** Senior Seminar  
- **6600:440** Brand Management  
- **Critical Thinking Requirement**  3  
- **Complex Systems Requirement**  3  
- **Hours**  3

---

1. Preadmission courses: A grade of “C” or higher is required. A minimum combined 3.0 GPA is required.
2. 2420:211 Basic Accounting I and 2420:212 Basic Accounting II may be substituted for 6200:201 Accounting Principles I.
3. A $35.00 fee for Liability Insurance is collected as part of course fees and provides you with required malpractice coverage.
4. A student in the FEN program will complete 3 credit hours of electives. Recommended Electives:
   - 2020:222 Technical Report Writing
   - 6200:250 Spreadsheet Modeling & Decision Analysis
   - 6400:220 Legal & Social Environment of Business
   - 3230:420 The Anthropology of Food
   - 7600:325 Intercultural Communication
   - 5550:211 First Aid & Cardiopulmonary Resuscitation

A Business Minor for Non-Business Majors can be completed with 3-4 additional courses. See website for curriculum information. A pre-MBA minor is another recommended option if a Master’s in Business Administration is desired after obtaining a bachelor’s degree.

**Alert:** By the end of your first 48 credit hours attempted, you should have completed your General Education English, Math, and Oral Communication (Speech) requirements.