

FOOD & ENVIRONMENTAL NUTRITION, BS

Bachelor of Science in Food and Environmental Nutrition (H40112BST)

More on the Food and Environmental Nutrition major (<https://www.uakron.edu/nutritiondietetics/undergraduate-degrees/food-and-environmental-science.dot>)

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 and Human Sciences, the School of Exercise and Nutrition Sciences, and the Food and Environmental Nutrition program.

Requirements for Admission

Students need to meet the first year requirements with a 3.0 GPA and a C or better for all courses.

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 (330-972-8842), 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 contact the School of Exercise and Nutrition Sciences 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 Exercise and Nutrition Sciences 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:

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

Employment Opportunities

The objective of the major is to provide a degree where graduates qualify 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 (<http://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 Exercise and Nutrition Sciences** and **The College of Health and Human Sciences**, 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.

Requirements Summary

Code	Title	Hours
	General Education Requirements (https://bulletin.uakron.edu/undergraduate/general-education/) *	21
	Core Courses	39
	Other Required Courses	61
Total Hours		121

* Several courses required for the major also satisfy General Education requirements. The University minimum of 36 credits are required for General Education and credit for these courses will apply to multiple requirements.

General Education Courses

Code	Title	Hours
Students pursuing a bachelor's degree must complete the following General Education coursework. Diversity courses may also fulfill major or Breadth of Knowledge requirements. Integrated and Applied Learning courses may also fulfill requirements in the major.		
Academic Foundations		12
	<i>Mathematics, Statistics and Logic: 3 credit hours</i>	
	<i>Speaking: 3 credit hours</i>	

Writing: 6 credit hours

Breadth of Knowledge 22

Arts/Humanities: 9 credit hours

Natural Sciences: 7 credit hours

Social Sciences: 6 credit hours

Diversity

Domestic Diversity

Global Diversity

Integrated and Applied Learning 2

Select one class from one of the following subcategories:

Complex Issues Facing Society

Capstone

Review the General Education Requirements page for detailed course listings.

Total Hours 36

Core Courses

Code	Title	Hours
NUTR:120	Career Decisions in Nutrition	1
NUTR:133	Nutrition Fundamentals	3
NUTR:250	Food Science Lecture	3
NUTR:251	Food Science Lab	1
NUTR:310	Food Systems Management I	4
NUTR:314	Food Systems I Field Experience	2
NUTR:321	Experimental Foods	3
NUTR:400	Nutrition Education Skills with the General Public	3
NUTR:412	Introduction to Regulatory Affairs	3
NUTR:340	Meal Management	3
NUTR:426	Human Nutrition	3
NUTR:447	Senior Seminar	1
NUTR:470	Food Industry: Analysis & Field Study	3
NUTR:474	Cultural Dimensions of Food	3
NUTR:476	Developments in Food Science	3
Total Hours		39

Other Required Courses

Code	Title	Hours
BIOL:130	Principles of Microbiology	3
ANAT:206	Applied Human Anatomy & Physiology I	3
ANAT:210	Applied Human Anatomy & Physiology Lab I	1
ANAT:207	Applied Human Anatomy & Physiology II	3
ANAT:211	Applied Human Anatomy & Physiology Lab II	1
ECON:200	Principles of Microeconomics	3
CHEM:114	Introduction to General, Organic & Biochemistry (Lecture)	4
CHEM:115	Introduction to General, Organic & Biochemistry (Laboratory)	1
ENGL:111	English Composition I	3
ENGL:222	Technical Report Writing	3
STAT:260	Basic Statistics	3
PHIL:120	Introduction to Ethics	3
PSYC:100	Introduction to Psychology	3

SOCIO:100	Introduction to Sociology	3
ACCT:201	Accounting Principles I	3
ENTRE:201	Introduction to Entrepreneurship	3
MGMT:201	Management: Principles & Concepts	3
MKTG:205	Marketing Principles	3
MKTG:355	Consumer Behavior	3
MKTG:440	Brand Management	3
FPL:200	Foundations of Personal Finance	3
COMM:105	Introduction to Public Speaking	3
or COMM:106	Effective Oral Communication	

Total Hours 61

Recommended Sequence

1st Year

Fall Semester	Hours	
CHEM:114	Introduction to General, Organic & Biochemistry (Lecture) ¹	4
CHEM:115	Introduction to General, Organic & Biochemistry (Laboratory) ¹	1
ENGL:111	English Composition I ¹	3
STAT:260	Basic Statistics ¹	3
SOCIO:100	Introduction to Sociology ¹	3
NUTR:120	Career Decisions in Nutrition ¹	1

Hours 15

Spring Semester

BIOL:130	Principles of Microbiology ¹	3
FPL:200	Foundations of Personal Finance	3
ENGL:222	Technical Report Writing ¹	3
COMM:105	Introduction to Public Speaking ¹	3
or COMM:106	or Effective Oral Communication	
NUTR:133	Nutrition Fundamentals ¹	3

Hours 15

2nd Year

Fall Semester

ANAT:206	Applied Human Anatomy & Physiology I	3
ANAT:210	Applied Human Anatomy & Physiology Lab I	1
PSYC:100	Introduction to Psychology	3
NUTR:250	Food Science Lecture	3
NUTR:251	Food Science Lab	1
	Arts/Humanities Requirement	3

Hours 14

Spring Semester

ANAT:207	Applied Human Anatomy & Physiology II	3
ANAT:211	Applied Human Anatomy & Physiology Lab II	1
PHIL:120	Introduction to Ethics	3
ACCT:201	Accounting Principles I ²	3
ACCT:201	Accounting Principles I	3
	Arts Requirement	3

Hours 16

3rd Year**Fall Semester**

NUTR:310	Food Systems Management I	4
NUTR:314	Food Systems I Field Experience	2
NUTR:400	Nutrition Education Skills with the General Public	3
NUTR:426	Human Nutrition	3
ECON:200	Principles of Microeconomics	3
Hours		15

Spring Semester

MGMT:201	Management: Principles & Concepts	3
MKTG:205	Marketing Principles	3
NUTR:321	Experimental Foods	3
NUTR:340	Meal Management	3
NUTR:470	Food Industry: Analysis & Field Study	3
Hours		15

4th Year**Fall Semester**

MKTG:355	Consumer Behavior	3
NUTR:412	Introduction to Regulatory Affairs	3
NUTR:474	Cultural Dimensions of Food	3
NUTR:476	Developments in Food Science	3
	Elective ⁴	3
Hours		15

Spring Semester

NUTR:447	Senior Seminar	1
MKTG:440	Brand Management	3
	Complex Issues Requirement	3
	Global Diversity Requirement	3
	Elective ⁴	3
	Elective ⁴	3
Hours		16
Total Hours		121

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.

¹ Preadmission courses: A grade of C or higher is *required*. A minimum combined 3.0 GPA is required.

² COMM:211 Essentials of Financial Accounting *and* COMM:212 Basic Accounting II may be substituted for ACCT:201.

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 9 credit hours of electives.

Recommended Electives:

- MATH:221 Analytic Geometry-Calculus I
- BIOL:106 Exploring Biology
- BLAW:220 Legal & Social Environment of Business
- ANTH:320 The Anthropology of Food
- CHEM:263 Organic Chemistry Lecture I
- PHED:211 First Aid & Cardiopulmonary Resuscitation

A Business Administration Minor for Non-Business Majors is incorporated in this program. Student will need to contact a Business advisor to include the minor in their DPR.