<table>
<thead>
<tr>
<th></th>
<th>First Year</th>
<th>Spring Semester</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fall Semester</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FS HN 110, Professional/Education Preparation</td>
<td>1</td>
<td>FS HN 101, Food and the Consumer</td>
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<tr>
<td>CHEM 163 or 177, College Chemistry</td>
<td>4</td>
<td>FS HN 104, Intro. to Skills in Culinary Science**</td>
</tr>
<tr>
<td>CHEM 163L or 177, College Chemistry Lab.</td>
<td>1</td>
<td>FS HN 167, Introduction to Human Nutrition</td>
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<tr>
<td>BIOL 211, Principles of Biology I</td>
<td>3</td>
<td>BIOL 212, Principles of Biology II</td>
</tr>
<tr>
<td>MATH 140, 142, 160, 165, or 181, Math course</td>
<td>3-4</td>
<td>ECON 101, Principles of Microeconomics</td>
</tr>
<tr>
<td>ENGL 150, Critical Thinking &amp; Communication</td>
<td>3</td>
<td>STAT 104 (3cr) or 101 (4cr), Statistics course</td>
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<tr>
<td>LIB 160, Library</td>
<td>1</td>
<td>Total credits:</td>
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<tr>
<td><strong>Total credits:</strong></td>
<td>16-17</td>
<td></td>
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<tr>
<td><strong>Spring Semester</strong></td>
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| **Fall Semester**            |                                                                           |                                                                                 |
| CHEM 231, Elementary Organic Chemistry | 3 | FS HN 265, Nutr. for Active, Healthy Lifestyles** | 3 |
| CHEM 231L, Elementary Organic Chem. Lab. | 1 | BBMB 301, Survey of Biochemistry | 3 |
| ENGL 250, WOVE Communication | 3 | MICRO 201 or 302, Microbiology | 2-3 |
| FS HN 203, Contemporary Issues in FSHN | 1 | MICRO 201L or 302L, Microbiology Lab. | 1 |
| HRI 233, Hospitality Sanitation and Safety | 3 | FS HN 214, Scientific Study of Food | 3 |
| AESHM 340 or MKT 340, Marketing Strategies | 3 | FS HN 215, Advanced Food Preparation Lab. | 2 |
| **Total credits:**           | 14                                                                        |                                                                                 |

| **Second Year**              |                                                                           |                                                                                 |
| **Fall Semester**            |                                                                           |                                                                                 |
| AN S 270, Foods of Animal Origin | 2 | FS HN 314, Fundamentals in Culinary Science** | 1 |
| AN S 270L, Foods of Animal Origin Laboratory | 1 | FS HN 403, Food Laws, Regulations | 2 |
| FS HN 311, Food Chemistry* | 3 | FS HN 405, Food Quality Assurance** | 3 |
| FS HN 311L, Food Chemistry Laboratory* | 1 | FS HN 491B or 491D, Internship (FS or CS) | 2 |
| FS HN 411, Food Ingredient Interactions and Formulations | 2 | HRI 380, Quantity Food Production | 3 |
| FS HN 420, Food Microbiology* | 3 | HRI 380L, Quantity Food Production and Service | 2 |
| Humanities (H Sci) or ENV S course (AgLS) | 2-3 | Management Experience | 3 |
| **Total credits:**           | 14-15                                                                     |                                                                                 |
| **Spring Semester**          |                                                                           |                                                                                 |
| **Total credits:**           | 16                                                                        |                                                                                 |

| **Third Year**               |                                                                           |                                                                                 |
| **Fall Semester**            |                                                                           |                                                                                 |
| FS HN 342, World Food Issues | 3 | AESHM 474, Entrepreneurship in Human Sci. | 3 |
| FS HN 406, Sensory Evaluation of Food* | 3 | AN S 460, Processed Meats** | 3 |
| FS HN 491B or 491D, Internship (FS or CS) | 2 | FS HN 412, Food Product Development** | 3 |
| HRI 383, Introduction to Beverages | 2 | FS HN 480, Professional Communication in FSHN | 1 |
| HRI 487, Fine Dining Management* | 3 | Humanities or soc. sci. (H Sci) or elective (AgLS) | 3 |
| Humanities dual listed with U.S. Diversity | 3 | Electives | 1 |
| **Total credits:**           | 16                                                                        |                                                                                 |

| **Fourth Year**              |                                                                           |                                                                                 |

Choose elective courses to total ≥ 120 credits. Choose two, 2-credit internship experiences, one with a restaurant chef and one in the food processing industry (FS HN 491B and 491D). Experience could be obtained during the academic year or during summers.

* Fall-only course offering, ** Spring-only course offering. Planned course offerings may change, and students need to check the online Schedule of Classes each term to confirm course offerings: [http://classes.iastate.edu/](http://classes.iastate.edu/).

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student’s situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point considerations. Updated May 2013