Minimum of 120 total semester credits required for the degree. Course credits shown in parentheses below.

<table>
<thead>
<tr>
<th>Course Category</th>
<th>Course Descriptions</th>
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</table>
| **(6) INT’L PERSPECTIVES/U.S. DIVERSITY*** | Select from International Perspectives (IP) approved list:  
http://www.registrar.iastate.edu/students/div-ip-guide  
Select from U.S. Diversity approved list:  
http://www.registrar.iastate.edu/students/div-ip-guide |
| **(10) COMMUNICATIONS AND LIBRARY**      | ENGL 150 Critical Thinking and Communication  
ENGL 250 Written, Oral, Visual, Electronic Comp.  
LIB 160 Library Instruction  
SP CM 212 Fundamentals of Public Speaking |
| **(11-15) HUMANITIES AND SOCIAL SCIENCES** | Humanities and social science requirements:  
Humanities courses  
ECON 101 Principles of Microeconomics  
FS HN 342 World Food Issues  
ENV S 120 or 201 Environmental course  
OR, College of Human Sciences students, 15 credits  
Humanities courses  
ECON 101 Principles of Microeconomics  
FS HN 342 World Food Issues  
(3) Humanities or Social Science course |
| **(6-8) MATHEMATICAL SCIENCES**          | MATH 140, 142, 160, 165, or 181 Math course  
STAT 101 or 104 Statistics course |
| **(9) PHYSICAL SCIENCES**                | CHEM 163 or 177 College Chemistry  
CHEM 163L or 177L Laboratory in College Chemistry  
CHEM 231 Elementary Organic Chemistry  
CHEM 231L Lab in Elementary Organic Chemistry |
| **(12-13) BIOLOGICAL SCIENCES**          | BBMB 301 Survey of Biochemistry  
Biol 211 Principles of Biology I  
Biol 212 Principles of Biology II  
MICRO 201 or 302 Microbiology course  
MICRO 201L or 302L Microbiology laboratory |
| **(6) ANIMAL SCIENCE COURSEWORK**        | AN S 270 Foods of Animal Origin  
AN S 270L Foods of Animal Origin Laboratory  
AN S 460 Processed Meats |
| **(43) FOOD SCIENCE AND HUMAN NUTRITION** | FS HN 101 Food and the Consumer  
FS HN 104 Introduction to Professional Skills in Culinary Science  
FS HN 110 Professional and Educational Preparation  
FS HN 167 Introduction to Human Nutrition  
FS HN 203 Contemporary Issues in FSHN  
FS HN 214 Scientific Study of Food  
FS HN 215 Advanced Food Preparation Laboratory  
FS HN 265 Nutrition for Active & Healthy Lifestyles  
FS HN 311 Food Chemistry  
FS HN 311L Food Chemistry Laboratory  
FS HN 314 Fundamentals in Culinary Science  
FS HN 403 Food Laws, Regulations, & Reg. Process  
FS HN 405 Food Quality Assurance  
FS HN 406 Sensory Evaluation of Food  
FS HN 411 Food Ingredient Interactions and Formulations  
FS HN 412 Food Product Development  
FS HN 420 Food Microbiology  
FS HN 480 Professional Communication in FSHN  
FS HN 491B Supervised Work Experience-Food Science  
FS HN 491D Supervised Work Experience-Culinary Science |
| **(19) HOTEL, RESTAURANT, INSTITUTIONAL MGMT** | HRI 233 Hospitality Sanitation and Safety  
AESHM 340 Hospitality and Apparel Marketing  
Or, MKT 340 Principles of Marketing Strategies  
HRI 380 Quantity Food Production Management  
HRI 380L Quantity Food Prod. Mgmt. Experience  
HRI 383 Introduction to Beverages  
HRI 487 Fine Dining Management  
AESHM 474 Entrepreneurship in Human Sciences |
| **(0-3) ELECTIVES** – Select from any university coursework to earn ≥ 120 total credits prior to graduation. |

**NOTES:**  
* Students must fulfill the International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. Students may dual list these courses with other degree requirements.  
** Link to approved humanities and social sciences courses:  
http://www.fshn.hs.iastate.edu/undergraduate/advising/approved-courses/