### COURSES TO COMPLETE FOR APPLICATION TO THE MASTER’S PROGRAM COMPONENT:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 150</td>
<td>Critical Thinking and Communication</td>
</tr>
<tr>
<td>ENGL 250</td>
<td>Written, Oral, Visual, Electronic Comp.</td>
</tr>
<tr>
<td>LIB 160</td>
<td>Library Instruction</td>
</tr>
<tr>
<td>SP CM 212</td>
<td>Fundamentals of Public Speaking</td>
</tr>
<tr>
<td>PSYCH 101</td>
<td>Introduction to Psychology</td>
</tr>
<tr>
<td>PSYCH 230</td>
<td>Developmental Psychology</td>
</tr>
<tr>
<td>CHEM 231</td>
<td>Elementary Organic Chemistry</td>
</tr>
<tr>
<td>CHEM 231L</td>
<td>Elementary Organic Chemistry Lab</td>
</tr>
<tr>
<td>PHYS 106, 111, or 115</td>
<td>Physics course</td>
</tr>
<tr>
<td>BBMB 301</td>
<td>Survey of Biochemistry</td>
</tr>
<tr>
<td>BIOL 211</td>
<td>Principles of Biology I</td>
</tr>
<tr>
<td>BIOL 212</td>
<td>Principles of Biology II</td>
</tr>
<tr>
<td>BIOL 255</td>
<td>Fundamentals of Human Anatomy</td>
</tr>
<tr>
<td>BIOL 255L</td>
<td>Fundamentals of Human Anatomy Lab</td>
</tr>
<tr>
<td>BIOL 256</td>
<td>Fundamentals of Human Physiology and Pathology</td>
</tr>
<tr>
<td>MICRO 201</td>
<td>General Microbiology</td>
</tr>
</tbody>
</table>

### DIET AND EXERCISE COURSEWORK

- [H S 380](#) Worksite Health Promotion
- [A TR 220](#) Basic Athletic Training
- [Or, H S 305](#) Instructor’s First Aid
- [KIN 259](#) Leadership Techniques for Fit. Programs
- [KIN 345](#) Management of Health-Fitness Programs
- [KIN 358](#) Physiology of Exercise

Choose one of the following courses:

- [KIN 355](#) Biomechanics
- [KIN 360](#) Sociology of Sport and Exercise
- [KIN 366](#) Exercise Psychology
- [KIN 372](#) Motor Control and Learning Across the Lifespan
- [FS HN 462](#) Medical Aspects of Exercise
- [FS HN 361](#) Nutrition and Health Assessment
- [FS HN 367](#) Medical Terminology for Health Prof.
- [FS HN 403](#) Food Laws, Regulations, & Reg. Process
- [FS HN 411](#) Food Ingredient Interactions and Formulations
- [FS HN 466](#) Nutrition Counseling & Educ. Methods
- [HRI 380](#) Quantity Food Production Management
- [HRI 380L](#) Quantity Food Production and Service Management Experience
- [HRI 392](#) Foodservice Systems Management II
- [NUTRS 563](#) Community Nutrition*
- [NUTRS 564](#) Medical Nutrition and Disease II*

### REMAINING COURSES TO COMPLETE FOR MASTER’S DEGREE REQUIREMENTS:

- [FS HN 581](#) Seminar**
- [FS HN 590C](#) Teaching Assistant experience**
- [FS HN 681](#) Seminar**
- [FS HN 682](#) Seminar Reflection**
- [NUTRS 501](#) Biochemical & Phys. Basis of Nutrition
- [NUTRS 561](#) Medical Nutrition and Disease I
- [NUTRS 563](#) Community Nutrition*
- [NUTRS 564](#) Medical Nutrition and Disease II*
- [KIN 501](#) Research Methods
- [KIN 505](#) Research Lab Techniques
- [KIN 550](#) Advanced Exercise Physiology I
- [KIN 570](#) Physical Activity Assessment for Health Related Research
- [KIN 551](#) Advanced Exercise Physiology II
- [KIN 558](#) Physical Fitness-Principles, Programs, and Evaluations
- [KIN or NUTRS 699](#) Thesis research credits (6 credits)
- [Or, KIN or FS HN 599](#) Creative Component (2-3 credits)
- [STAT 401](#) Statistical Methods for Research Workers

### NOTES:

- *Course counts toward both Bachelor’s and Master’s degrees.
- **Requirement for students in the FS HN Department.
- Updated August 2013