

## NUTRITION MAJOR (new students after Sept 2017)

120 credits: 30 Freshman + 60 credits required + 15 credits complementary + 15 credits electives

NAME:	I.D. NUMBER:
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Entered Program From:	_____ credits given on entrance
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YEAR	GRADE	FRESHMAN 1 FALL	14.5 CREDITS REQUIRED	EQUIVALENCIES	COMMENTS
		AEBI 120	General Biology (3)	BIOL 111 or 101-NYA/OOUK with lab	
		AECH 110	General Chemistry 1 (4)	CHEM 110 or 202-NYA/OOUL with lab	
		AEMA 101	Calculus 1 (3)	MATH 139 or MATH 140 or 201-NYA/OOUN	
		AEPH 112	Introductory Physics 1 (4)	PHYS 101 or 203-NYA/OOUR with lab	
		AGRI 195	Freshman Seminar 1 (0.5)		
<b>FRESHMAN 2 WINTER 15.5 CREDITS REQUIRED</b>					
		AEBI 122	Cell Biology (3)	BIOL 112 or OOXU	
		AEMA 102	Calculus 2 (4)	MATH 141 or 201-NYB/OOUP	
		AEPH 114	Introductory Physics 2 (4)	PHYS 102 or 203-NYB + 203-NYC/OOUS + OOUT	
		FDSC 230	Organic Chemistry (4)	CHEM 212 or OOXV	
		AGRI 196	Freshman Seminar 2 (0.5)		
<b>U1 FALL (TERM 1) 13 CREDITS REQUIRED</b>					
		FDSC 200	Introduction to Food Science (3)		
		LSCI 211	Biochemistry 1 (3)	FDSC 230 (coreq.) (note: offered F & W)	
		NUTR 207	Nutrition and Health (3)	FDSC 230 (coreq.) (note: offered F & W)	
		NUTR 214	Food Fundamentals (4)	FDSC 230 (prereq or co- w permission), LSCI 211 (coreq.)	
<b>U1 WINTER (TERM 2) 12 CREDITS REQUIRED</b>					
		ANSC 234	Biochemistry 2 (3)	LSCI 211	
		FDSC 251	Food Chemistry 1 (3)	LSCI 211	
		LSCI 230	Introductory Microbiology (3)	-	
		NUTR 322	Appl. Sc. Communication (3)	Completion of 15 credits in a B.Sc. prog.	
<b>U2 FALL (TERM 3) 12 CREDITS REQUIRED</b>					
		ANSC 323	Mammalian Physiology (3)	LSCI 202 or LSCI 204 or ANSC 234 or permission by instructor	
		FDSC 305	Food Chemistry 2 (3)	FDSC 251	
		LSCI 204	Genetics (3)	LSCI 211	
		NUTR 307	Metabolism and Human Nutrition (3)	ANSC 234 and ANSC 323 or NUTR 207 (coreq.)	
<b>U2 WINTER (TERM 4) 13 CREDITS REQUIRED</b>					
		AEMA 310	Statistical Methods 1 (3)	- (note: offered F & W)	
		ANSC 424	Metabolic Endocrinology (3)	ANSC 323	
		NUTR 337	Nutrition Through Life (3)	ANSC 234 or BIOC 311, and NUTR 307	
		NUTR 344	Clinical Nutrition 1 (4)	ANSC 234 or BIOC 311, and ANSC 323 and NUTR 307 Coreq: NUTR 337 and ANSC 424	
<b>U3 FALL (TERM 5) 7 CREDITS REQUIRED</b>					
		NUTR 401	Emerging Issues in Nutrition (1)	NUTR 450 (coreq)	
		NUTR 450	Research Methods Hum. Nutrition (3)	AEMA 310 or BIOL 373, and NUTR 307	
		NUTR 512	Herbs, Foods and Phytochemicals (3)	LSCI 211 or BIOL 201 or BIOC 212	
<b>COMMON COMPLEMENTARY COURSES: ALL CONCENTRATIONS</b>				<b>(At least 6 credits from the following courses)</b>	
		ANSC 433	Animal Nutrition & Metabolism (3)	ANSC 234 or ANSC 330 or permission from instructor	Winter
		ANSC 551	Carbohydrate & Lipid Metabolism (3)	ANSC 234 or permission from instructor	
		ANSC 552	Protein Metabolism & Nutrition (3)	ANSC 234 or permission from instructor	
		ANSC 560	Biology of Lactation (3)	Not open to students who have taken ANSC 460	
		FDSC 537	Nutraceutical Chemistry (3)	FDSC 211 or LSCI 211, FDSC 230 and FDSC 233 or permission	Fall
		FDSC 545	Advances in Food Microbiology (3)	MICR 230 or LSCI 230, or permission from instructor	Winter
		NUTR 501	Nutrition in Developing Countries (3)	Permission from instructor	Fall
		NUTR 503	Bioenergetics Through the Lifespan (3)	Undergraduate Biochem, EDKP331or PHGY210 or ANSC323, and EDKP392 or NUTR 207 or NUTR 307	Winter
		NUTR 511	Nutrition and Behaviour (3)	NUTR 445 or consent of instructor	
		NUTR 545	Clinical Nutrition 2 (4)	NUTR 337, NUTR 344 and ANSC 424	Fall
		NUTR 546	Clinical Nutrition 3 (4)	NUTR 337, NUTR 344 and ANSC 424	Fall
		NUTR 551	Analysis of Nutrition Data (3)	NUTR 337, NUTR 450	Winter
		PARA 438	Immunology (3)	AEBI 202 or LSCI 202 or permission from instructor	Fall

Choose one Concentration; All concentrations have 3 required credits and 9 complementary credits unique to the concentration.  
No course may be counted more than once.

YEAR	GRADE	SPORTS NUTRITION	*	YEAR	GRADE	NUTRITIONAL BIOCHEMISTRY	*
		<b>NUTR 503 Bioenergetics thru the Lifespan (3) W</b>				<b>BTEC 306 Experiments in Biotechnology (3) W</b>	
		At least 9 credits from the following courses:				At least 9 credits from the following courses:	
		ANAT 214 Systemic Human Anatomy (3)				ANAT 262 Molecular and Cell Biology (3)	
		EDKP 261 Motor Development (3)				ANSC 324 Developmental Biology & Reprod. (3)	
		EDKP 330 Physical Activity and Health (3)				ANSC 400 Eukaryotic Cells and Viruses (3)	
		EDKP 395 Exercise Physiology (3)				ANSC 420 Animal Biotechnology (3)	
		EDKP 444 Ergonomics (3)				ANSC 506 Advanced Animal Biotechnology (3)	
		EDKP 445 Exercise Metabolism (3)				ANSC 551 Carbohydrate & Lipid Metabolism (3)	
		EDKP 446 Physical Activity and Ageing (3)				ANSC 552 Protein Metabolism & Nutrition (3)	
		EDKP 448 Exercise and Health Psychology (3)				BINF 301 Introduction to Bioinformatics (3)	
		EDKP 449 Exercise Pathophysiology II (3)				BIOC 312 Biochemistry of Macromolecules (3)	
		EDKP 485 Exercise Pathophysiology I (3)				BIOL 300 Molecular Biology of the Gene (3)	
		EDKP 495 Scientific Principles of Training (3)				BTEC 535 Funct. Genomics in Model Organ. (3)	
		EDKP 542 Environmental Exercise Physiology (3)				EXMD 401 Physiol. & Biochem. Endo. Syst. (3)	
		NUTR 430 Directed Studies: Diet. & Nutrition 1 (3)				EXMD 502 Advanced Endocrinology 01 (3)	
		NUTR 551 Analysis of Nutrition Data (3)				EXMD 503 Advanced Endocrinology 02 (3)	
YEAR	GRADE	FOOD FUNCTION AND SAFETY	*	YEAR	GRADE	GLOBAL NUTRITION	*
		<b>FDSC 300 Principles of Food Analysis 1 (3) F</b>				<b>NUTR 501 Nutrition in Develop Countries (3) F</b>	
		At least 9 credits from the following courses:				At least 9 credits from the following courses:	
		AGRI 510 Professional Practice (3)				AGEC 330 Agriculture and Food Markets (3)	
		ANSC 350 Food Borne Pathogens (3)				AGEC 442 Economics of Intern. Agri. Develop. (3)	
		FDSC 315 Sep. Techn. in Food Analysis (3)				AGRI 340 Principles of Ecological Agriculture (3)	
		FDSC 319 Food Commodities (3)				AGRI 411 Glob. Issues Devel., Food & Agri. (3)	
		FDSC 330 Food Processing (3)				ANSC 433 Animal Nutrition and Metabolism (3)	
		FDSC 334 Analysis Food Toxins & Toxicants (3)				ANSC 560 Biology of Lactation (3)	
		FDSC 405 Product Development (3)				ANTH 227 Medical Anthropology (3)	
		FDSC 442 Food Microbiology (3)				ANTH 302 New Horizons in Medical Anthro. (3)	
		FDSC 516 Flavour Chemistry (3)				ENVR 203 Knowledge, Ethics and Envir. (3)	
		FDSC 520 Biophysical Chemistry of Food (3)				GEOG 303 Health Geography (3)	
		FDSC 525 Principles of Quality Assurance (3)				GEOG 403 Global Health and Envir. Change (3)	
		FDSC 535 Food Biotechnology (3)				NRSC 221 Environment and Health (3)	
		FDSC 537 Nutraceutical Chemistry (3)				NRSC 340 Global Perspectives on Food (3)	
		FDSC 540 Sensory Evaluation (3)				NUTR 341 Global Food Security (3)	
		NUTR 430 Directed Studies: Diet. & Nutrition 1 (3)				NUTR 403 Nutrition and Society (3)	
		NUTR 551 Analysis of Nutrition Data (3)				NUTR 551 Analysis of Nutrition Data (3)	
YEAR	GRADE	HEALTH AND DISEASE	*	YEAR	GRADE	ELECTIVES	*
		<b>PARA 438 Immunology (3) F</b>					
		At least 9 credits from the following courses:					
		ANAT 214 Systemic Human Anatomy (3)					
		ANAT 261 Introduction to Dynamic Histology (4)					
		ANSC 312 Animal Health and Disease (3)					
		ANSC 560 Biology of Lactation (3)					
		MICR 341 Mechanisms of Pathogenicity (3)					
		MIMM 414 Advanced Immunology (3)					
		NUTR 430 Directed Studies: Diet. & Nutrition 1 (3)					
		NUTR 545 Clinical Nutrition 2 (5)					
		NUTR 551 Analysis of Nutrition Data (3)					
		PATH 300 Human Disease (3)					
		PHAR 300 Drug Action (3)					
		PHAR 301 Drugs and Disease (3)					1
		PHAR 303 Principles of Toxicology (3)					2
		PHGY 311 Channels, Synapses and Hormones (3)					3
		PHGY 312 Resp., Renal & Cardio. Phys. (3)					4
		PHGY 313 Blood, GI & Immune Syst. Phys. (3)					5
		WILD 424 Parasitology (3)					6
*Indicate if using as an elective or overlap with a Minor program							