

# Food and Environmental Nutrition (FEN) H40112BST

The following information has official approval of the **School of Nutrition and Dietetics**, but is intended only as a supplemental guide.

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

*Italicized* courses fulfill General Education requirements. Unless a course is specified, refer to the General Education guide at <http://www.uakron.edu/general-education/>

1 <sup>st</sup> Year	Fall Semester	Credit Hours	Prerequisites
*3300:111	<i>English Composition I</i>	3	Appropriate placement by advisor
*3470:260 or *3470:250	<i>Basic Statistics (Quantitative Reasoning)</i> <b>-OR-</b> <i>Statistics for Everyday Life (Quantitative Reasoning)</i>	3  4	3450:100 or appropriate placement  Appropriate placement by advisor
*3150:110	<i>Intro to General, Organic &amp; Biochemistry I Lecture (Natural Science)</i>	3	corequisite: 3150:111
*3150:111	<i>Intro to General, Organic &amp; Biochemistry I Lab (Natural Science)</i>	1	corequisite: 3150:110
*3850:100	<i>Introduction to Sociology (Social Science and also meets Domestic Diversity requirement)</i>	3	
*7760:120	Career Decisions in Nutrition	1	
<b>Total</b>		<b>14-15</b>	

1 <sup>st</sup> Year	Spring Semester	Credit Hours	Prerequisites
*3300:112	<i>English Composition II</i>	3	<b>3300:111 or equivalent</b>
*3150:112	<i>Intro to General, Organic &amp; Biochemistry II Lecture (Natural Science)</i>	3	<b>3150:110/111</b> <b>corequisite: 3150:113</b>
*3150:113	<i>Intro to General, Organic &amp; Biochemistry II Lab</i>	1	<b>corequisite: 3150:112</b>
*7600:105 or *7600:106	<i>Introduction to Public Speaking</i> <b>-OR-</b> <i>Effective Oral Communication</i>	3	
*7760:133	<i>Nutrition Fundamentals</i>	3	
*3100:130	<i>Principles of Microbiology (Lecture/Lab)</i>	3	
<b>Total</b>		<b>16</b>	

2 <sup>nd</sup> Year	Fall Semester	Credit Hours	Prerequisites
3100:200	Human Anatomy & Physiology I	3	corequisite: 3100:201
3100:201	Human Anatomy & Physiology I Lab	1	corequisite: 3100:200
7760:250	Food Science Lecture (Fall or Spring)	3	7760:133, 7760:120, 150:110, 3150:111, 3150:112, 3150:113; corequisite: 7760:251
7760:251	Food Science Lab (Fall or Spring)	1	7760:133, 7760:120, 3150:110, 3150:111, 3150:112, 3150:113; corequisite: 7760:250
7760:228	Introduction to Medical Nutrition Therapy (Fall only)	3	7760:133, 3150:110, 3150:111, 3150:112, 3150:113
3750:100	<i>Introduction to Psychology (Social Science)</i>	3	
<b>Total</b>		<b>14</b>	

**ALERT:** 1) By the end of your first 48 credit hours attempted, you should have completed your General Education English, Math, and Oral Communication (Speech) requirements; 2) By the end of your first 48 credit hours attempted, you should have declared a major and transferred to (been accepted by) a degree granting college at The University of Akron.

2 <sup>nd</sup> Year		Spring Semester	
3100:202	Human Anatomy & Physiology II	3	3100:200 corequisite: 3100:203
3100:203	Human Anatomy & Physiology II Lab	1	corequisite: 3100:202
6200:201	Accounting Principles I (Note b)	3	24 credits completed
	Arts requirement	3	See General Education guide
3600:120	<i>Introduction to Ethics (recommended Humanities requirement)</i>	3	32 credits & 3300:112 or equivalent
6300:201	Introduction to Entrepreneurship	3	
<b>Total</b>		<b>16</b>	

3 <sup>rd</sup> Year		Fall Semester	
7760:400	Nutrition Communication and Education Skills	4	7760:133 or 7760: 316
7760:426	Human Nutrition	3	7760:133, 7760:228, 3100:202, 3100:203, 3150:112, 3150:113
6500:301	Management Principles and Concepts	3	48 credit hours
	<i>Global Diversity</i> requirement	3	See General Education guide
3250:200	Principles of Microeconomics	3	
<b>Total</b>		<b>16</b>	

3 <sup>rd</sup> Year		Spring Semester	
6600:205	Marketing Principles	3	24 hours college credit
7760:310	Food Systems Management I (Spring only) (Note c)	4	7760:250, 6200:201 or 2420:211 and 2420:212; 7760:314 corequisite
7760:314	Food Systems Management I Field Experience (Spring only)	2	7760:310 corequisite
7760:470	The Food Industry (Spring only)	3	7760:250
7760:321	Experimental Foods (Spring only)	3	7760: 250, 3150:110, 3150:111, 3150:112, 3150:113
<b>Total</b>		<b>15</b>	

3 <sup>rd</sup> Year		Summer Semester	
7760:340	Meal Management	3	
<b>Total</b>		<b>3</b>	

4 <sup>th</sup> Year		Fall Semester	
7760:412	Introduction to Food Regulation (Fall only)	3	
7760:474	Cultural Dimensions of Food (Fall only)	3	
7760:476	Developments in Food Science (Fall only)	3	7760:250
6600:355	Buyer Behavior	3	6600:205
<b>Total</b>		<b>12</b>	

4 <sup>th</sup> Year		Spring Semester	
7760:447	Senior Seminar: Critical Issues in Nutrition	1	Senior standing
6600:440	Product and Brand Management	3	6600:205 and 6600:355
	<i>Critical Thinking</i> requirement	3	See General Education guide
	<i>Complex Systems Affecting Individuals in Society</i> requirement	3	See General Education guide
	Additional <i>Art</i> <u>or</u> <i>Humanities</i> requirement	3	See General Education guide
<b>Total</b>		<b>13</b>	
	<b>Minimum Credits for Degree</b>	<b>120</b>	

**NOTES:**

- a. A student in the FEN program will complete 3 credit hours of electives.  
**Recommended Electives:** Technical Report Writing (2020:222), Spreadsheet Modeling & Design Analysis (6200:250); Legal and Social Environment of Business (6400:220); Anthropology of Food (3230:420); Intercultural Communication (7600:325); First Aid and CPR (5550:211). A Business Minor for Non-Business Majors can be completed with 3-4 additional courses. See website for curriculum information. A pre-MBA minor is another recommended option if a Master's in Business Administration is desired after obtaining a bachelor's degree.
- b. 2420:211, Basic Accounting I AND 2420:212, Basic Accounting II may be substituted for 6200:201, Accounting Principles I.
- c. A \$35.00 fee for Liability Insurance is collected as part of course fees and provides you with required malpractice coverage.

**ACADEMIC ADVISING:** Once the student meets the first year requirements with a 3.0 GPA and a C or better, then the student will be assigned a faculty adviser.

**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 (330-972-5594), 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 see contact the School of Nutrition and Dietetics 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 Nutrition/Dietetics 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: 1) request application forms, 2) request letters of recommendation from the faculty if required, forms are generally available at the front desk, and 3) mail all materials to be received before the posted deadline dates.

**EMPLOYMENT OPPORTUNITIES:** The objective of the major is to provide for a degree to qualify students 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.