

# NUTRITION AND FOOD SCIENCE MAJOR, DIETETICS CONCENTRATION (B.S.) (COMBINED B.S./M.S. NUTRITION AND FOOD SCIENCE)

A Combined Degree program enables undergraduate students to enroll in graduate courses in their senior year, which can be counted towards the completion of both their Bachelor's and Master's degree requirements.

The ability to take these "swing courses" allows students to earn both their Bachelor's and Master's degrees in a shortened period of time, typically within five years of intensive study. Undergraduate students interested in this option can find more information regarding program requirements on the University's Combined Programs website (<https://www.montclair.edu/combined-programs/programs-of-study/>).

## Program Requirements

Code	Title	Credits
	General Education Requirements	29
	World Languages and Cultures Requirements	3-6
	Major Requirements	72
	Graduate Swing Courses	12
	Free Electives	4-1
	<b>Total Credits</b>	<b>120</b>

## Major Requirements

Requirements for the graduate portion of this combined program can be found here (<http://catalog.montclair.edu/programs/nutrition-food-science-ms/>).

Code	Title	Credits
<b>Nutrition and Food Science Core</b>		
NUFD 130	Introduction to Nutrition and Food Science Profession	1
NUFD 150	Food Composition and Scientific Preparation	3
NUFD 153	Dynamics of Food and Society	3
NUFD 192	Nutrition with Laboratory	4
NUFD 240	Sanitation Management and Food Microbiology: Certification	1
NUFD 258	Experimental Food Science	3
NUFD 381	Applied Nutrition in the Lifecycle	3
<b>Dietetics Concentration Requirements</b>		
NUFD 253	Quantity Food Purchasing and Production	3
NUFD 255	Meal Design and Management	4
NUFD 382	Advanced Nutrition	4
NUFD 383	Applied Community Nutrition	3
NUFD 482	Nutrition Counseling	3
NUFD 488	Medical Nutrition Therapy	4
NUFD 490	Nutrition and Food Science Professional Seminar	1
NUFD 499	Medical Nutrition Applications	3

<b>Dietetics Collateral Courses</b>		
BIOL 243	Human Anatomy and Physiology	4
BIOL 254	Applied Microbiology	3
CHEM 113	Fundamentals of Chemistry	4
CHEM 130	Fundamentals of Organic Chemistry	4
CHEM 270	Fundamentals of Biochemistry	5
ECON 101	Applied Macroeconomics	3
or ECON 102	Applied Microeconomics	
STAT 109	Statistics	3
PSYC 101	Introduction to Psychology	3
<b>Total Credits</b>		<b>72</b>

## Graduate Swing Courses

A combined degree program allows students to complete 6-12 graduate credits ("graduate swing courses") while enrolled as an undergraduate. These courses count for both their bachelor and master's degrees. Graduate swing courses will count toward undergraduate free electives, unless noted otherwise.

The Graduate Swing Courses for this program:

Code	Title	Credits
NUFD 505	Research in Nutrition and Food Science	3
NUFD 580	Current Applications in Nutrition	3
NUFD 587	Practicum	3
	Complete one 500-level elective with advisor approval.	3
<b>Total Credits</b>		<b>12</b>

## General Education Requirements

Click here for a list of courses that fulfill General Education categories. (<http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/general-ed-ba-bs/>)

Code	Title	Credits
<b>A. New Student Seminar</b>		
	Complete a 1 credit New Student Seminar course.	1
<b>C. Communication</b>		
	1. Writing	3
	2. Literature	3
	3. Communication	3
<b>D. Fine and Performing Arts</b>		
	Complete a 3 credit Fine and Performing Arts course.	3
<b>F. Humanities</b>		
	1. Great Works and Their Influences	3
	2. Philosophical and Religious Perspectives	3
<b>G. Computer Science</b>		
	Complete a 3 credit Computer Science course.	3
<b>H. Mathematics</b>		
	STAT 109 Statistics (Fulfilled in the major.)	
<b>I. Natural Science Laboratory</b>		
	NUFD 192 Nutrition with Laboratory (Fulfilled in the major.)	
<b>J. Physical Education</b>		
	Complete a 1 credit Physical Education course.	1
<b>K. Social Science</b>		

1. American and European History	3
2. Global Cultural Perspectives	3
3. Social Science Perspectives	
NUFD 153 Dynamics of Food and Society (Fulfilled in the major.)	
<b>L. Interdisciplinary Studies</b>	
NUFD 150 Food Composition and Scientific Preparation (Fulfilled in the major.)	
<b>Total Credits</b>	<b>29</b>

## World Languages and Cultures Requirements

Click here for a list of courses that fulfill World Languages and Cultures categories. (<http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/world-languages-cultures-requirement/>)

Code	Title	Credits
<b>A. World Languages</b>		
Based on placement exam complete one or two sequential courses in 3-6 one language.		
<b>B. World Cultures</b>		
NUFD 153	Dynamics of Food and Society (Fulfilled in the major.)	
<b>Total Credits</b>		<b>3-6</b>

## Recommended Roadmap to Degree(s)

This recommended five-year plan is provided as an outline for students to follow in order to complete their degree requirements within five years. This plan is a recommendation and students should only use it in consultation with their academic advisor.

Fifth year courses are taken at the graduate level, after matriculation into the graduate portion of this combined degree program.

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
GENERAL EDUCATION: (A) New Student Seminar		1
GENERAL EDUCATION: (C1) Writing		3
NUFD 130	Introduction to Nutrition and Food Science Profession	1
NUFD 150	Food Composition and Scientific Preparation	3
NUFD 153	Dynamics of Food and Society	3
PSYC 101	Introduction to Psychology	3
<b>Credits</b>		<b>14</b>
<b>Spring</b>		
GENERAL EDUCATION: (C2) Literature		3
World Language I		3

CHEM 113	Fundamentals of Chemistry	4
NUFD 192	Nutrition with Laboratory	4
STAT 109	Statistics	3
<b>Credits</b>		<b>17</b>

<b>Second Year</b>		
<b>Fall</b>		
CHEM 130	Fundamentals of Organic Chemistry	4
NUFD 240	Sanitation Management and Food Microbiology: Certification	1
NUFD 253	Quantity Food Purchasing and Production	3
NUFD 255	Meal Design and Management	4
NUFD 258	Experimental Food Science	3
<b>Credits</b>		<b>15</b>

<b>Spring</b>		
GENERAL EDUCATION: (C3) Communication		3
BIOL 243	Human Anatomy and Physiology	4
CHEM 270	Fundamentals of Biochemistry	5
ECON 101	Applied Macroeconomics	3
<b>Credits</b>		<b>15</b>

<b>Third Year</b>		
<b>Fall</b>		
GENERAL EDUCATION: (F2) Humanities – Philosophical and Religious Perspectives		3
World Cultures		3
NUFD 381	Applied Nutrition in the Lifecycle	3
NUFD 382	Advanced Nutrition	4
NUFD 383	Applied Community Nutrition	3
<b>Credits</b>		<b>16</b>

<b>Spring</b>		
GENERAL EDUCATION: (F1) Humanities – Great Works and Their Influences		3
GENERAL EDUCATION: (G) Computer Science		3
GENERAL EDUCATION: (K1) Social Science – American and European History		3
GENERAL EDUCATION: (K2) Social Science – Global Cultural Perspectives		3
BIOL 254	Applied Microbiology	3
<b>Credits</b>		<b>15</b>

<b>Fourth Year</b>		
<b>Fall</b>		
GENERAL EDUCATION: (D) Fine and Performing Arts		3

GENERAL EDUCATION: (J) Physical Education		1
NUFD 482	Nutrition Counseling	3
NUFD 490	Nutrition and Food Science Professional Seminar	1
NUFD 580	Current Applications in Nutrition	3
500-Level Elective swing course		3
<b>Credits</b>		<b>14</b>

<b>Spring</b>		
NUFD 488	Medical Nutrition Therapy	4
NUFD 499	Medical Nutrition Applications	3
NUFD 505	Research in Nutrition and Food Science	3
NUFD 587	Practicum	3
Free Elective		1
<b>Credits</b>		<b>14</b>
<b>Total Credits</b>		<b>120</b>

Course	Title	Credits
<b>Fifth Year</b>		
<b>Fall</b>		
NUFD 501	Principles of Nutrition	3
NUFD 506	Research and Evaluation in Nutrition and Food Science	3
NUFD 595	Principles of Food Science	3
Elective		3
<b>Credits</b>		<b>12</b>

<b>Spring</b>		
NUFD 509 or NUF 698	Research Seminar (and Comprehensive Exam) or Master's Thesis	3-4
Elective		3
Elective		3
<b>Credits</b>		<b>9-10</b>
<b>Total Credits</b>		<b>21-22</b>