NUTRITION AND FOOD SCIENCE MAJOR, FOOD SYSTEMS CONCENTRATION (B.S.)

Issues of sustainability and the environment, adequate food supply for the future, growing rates of hunger, malnutrition, and food insecurity, all set against the backdrop of increasingly knowledgeable and demanding consumers in both international and local markets are among the many challenges that are confronting the globalizing food system in the 21st century. This program is designed to provide tomorrow's leaders with the skills and knowledge they will need to manage these challenges and to foster the creation of a sustainable food system locally and globally. Students will gain a holistic knowledge base, enriched with practical training and experiences, to prepare them for careers in the food systems field, including:

- Food service and management
- Supply chain management and alternative distribution, such as farm-to-school/institution networks
- Food policy
- Food education and outreach
- Food production and processing
- Retail and wholesale
- International development
- Community and non-profit organizations

Program Requirements
Students must complete 42 credits of General Education requirements (http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/general-ed-ba-bs) and 3-9 credits of World Languages and Cultures Requirements (http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/world-languages-cultures-requirement).

Nutrition and Food Science Core
NUFD 130 Introduction to Nutrition and Food Science 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 282 Applied Nutrition in the Lifecycle 3
NUFD 304 Introduction to Research 3
NUFD 352 Organization and Management of Foodservice Systems 3
NUFD 357 Experimental Food Science 3

Food Systems Concentration Requirements
Required Courses
NUFD 253 Quantity Food Purchasing and Production 3
NUFD 254 Foodservice Equipment and Facilities Design 3
NUFD 299 Professional Development for Careers in Nutrition and Food 2
NUFD 350 Quantity Food Applications 3
NUFD 353 Catering and Banquet Management 3
NUFD 360 Urban Agriculture and Sustainable Food Systems 4
NUFD 392 Food Systems and Agribusinesses Issues 3
NUFD 409 Internship in Nutrition and Food Science or COED 401 Cooperative Education Experience I 4

Electives
Select two of the following: 6
NUFD 284 Global Perspectives in Food and Nutrition
NUFD 286 Gender in Food and Nutrition Issues
NUFD 310 International Cultures and Cuisines
NUFD 387 Molecular Cuisine
NUFD 394 Non Profit Management in Nutrition and Food
NUFD 405 Concepts of the Sommelier

Food Systems Collaterals
ACCT 204 Fundamentals of Accounting 3
BIOL 110 The Biology of Human Life 4
BSLW 235 Legal, Ethical, and Global Environment of Business 3
CHEM 113 Fundamentals of Chemistry 4
CSIT 100 Introduction to Computer Concepts 3
EAES 160 The Human Environment 3
ECON 101 Applied Macroeconomics 3
MATH 109 Statistics 3

Total Credits 81