

SCHOOL OF HEALTH SCIENCES			
Degree: BACHELOR OF SCIENCES Credits: 120		CURRICULUM	
Program: FOOD AND NUTRITION MANAGEMENT			
<p>Description: Upon completion of this innovative program, graduates will have acquired knowledge of nutrition concepts and leadership, managerial and entrepreneurship skills to compete in the work force in the food service sector or other nutrition related programs. Graduates will have a wide range of career opportunities such as food service managers or directors at hospitals, long term care facilities, schools, and corporate food service operations. Other opportunities include catering manager, food marketing, distribution, and nutrition related programs in the private or public sector.</p>			
Course Code	Course Title	Credits	Requisites
General Education Courses			
BIOL 103	Survey of Biological Sciences	3	
ENGL 152	Fundamentals of Reading and Writing	3	
ENGL 153	Advanced Communicative English	3	ENGL 152
ENGL 231	Research and Writing	3	ENGL 153
FSHS 105	Freshman Seminar in Health Sciences	3	
HIST 253	History of Puerto Rico (Compendium)	3	
HUMA 111	Civilizations and Universal Culture I	3	
HUMA 112	Civilizations and Universal Culture II	3	HUMA 111
MATH 120	Elementary Algebra	3	
PSYC 123	Survey Course in Psychology	3	SOSC 111
SOSC 111	Individual, Community, Government and Social Responsibility I	3	
SOSC 112	Individual, Community, Government and Social Responsibility II	3	SOSC 111
SPAN 152	Fundamentals of Reading and Writing	3	
SPAN 250	Writing Techniques	3	SPAN 152
SPAN 255	Research and Writing	3	SPAN 250
		45	
Core Courses			
BIOL 303	Human Biology I	3	BIOL 103, Co-req. BIOL 303L
BIOL 303L	Human Biology I Laboratory	1	BIOL 103, Co-req. BIOL 303
BIOL 304	Human Biology II	3	BIOL 303, BIOL 303L, Co-req. BIOL 304L
BIOL 304L	Human Biology II Laboratory	1	BIOL 303, BIOL 303L, Co-req. BIOL 304
BIOL 301	Food Microbiology	3	CHEM 225, CHEM 225L
BIOL 350	Biochemistry	3	CHEM 225, CHEM 225L
CHEM 224	Fundamentals of General Chemistry	3	BIOL 103, Co-req. CHEM 224L
CHEM 224L	Fundamentals of General Chemistry Laboratory	1	BIOL 103, Co-req. CHEM 224
CHEM 225	Fundamentals of Organic Chemistry	3	CHEM 224, CHEM 224L, Co-req. CHEM 225L
CHEM 225L	Fundamentals of Organic Chemistry Laboratory	1	CHEM 224, CHEM 224L, Co-req. CHEM 225

Course Code	Course Title	Credits	Requisites
HESC 360	Statistics Applied to Health Sciences	3	MATH 120
		25	
Concentration Courses			
NUTR 201	Introduction to Nutrition	4	BIOL 103, BIOL 303, CHEM 224, CHEM224L, CHEM 225, CHEM 225L
NUTR 202	Food Science	3	NUTR 201, BIOL 301 Co-req. NUTR 202L
NUTR 202L	Food Science Laboratory	1	NUTR 201, BIOL 301 Co-req. NUTR 202
NUTR 305	Sociocultural Aspects in Nutrition	2	NUTR 201
NUTR 310	Foodservice System Management	4	NUTR 201
NUTR 320	Foodservice Facility Design and Equipment	3	NUTR 310
NUTR 420	Nutritional Assessment	3	NUTR 201, BIOL 304, BIOL 304L
NUTR 430	Senior Professional Development Seminar	2	NUTR 320
NUTR 460	Purchasing and Preparation of Quantity Foodservice	3	NUTR 202, NUTR 202 L, NUTR 320 Co-req. NUTR 460L
NUTR 460L	Purchasing and Preparation of Quantity Foodservice Laboratory	1	NUTR 202, NUTR 202 L, NUTR 320 Co-req. NUTR 460
ACCO 109	Basic Accounting for Non-Accountants I	3	
ACCO 110	Basic Accounting for Non-Accountants II	3	ACCO 109
MARK 133	Essentials of Marketing	3	
ECON 123	Economic Principles and Problems Compendium	3	
MANA 213	Human Resources Management	3	
MANA 230	Organizational Behavior	3	
		44	
Electives Courses			
ELEC _____	Elective	6	

Minimum GPA of 2.0 in all concentration courses / Minimum graduation GPA of 2.0

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Program: FOOD AND NUTRITION MANAGEMENT			
Course Code	Course Title	Credits	Requisites
FIRST YEAR – FIRST SEMESTER			
BIOL 103	Biology for Health Science	3	
ENGL 152	Fundamental of Reading and Writing	3	
FSHS 105	Freshman Seminar in Health Sciences (Curso existente. Antes HESC 105)	3	
HUMA 111	Civilizations and Universal Culture I	3	
SPAN 152	Fundamentals of Reading and Writing	3	
		15	
FIRST YEAR –SECOND SEMESTER			
CHEM 224	Fundamentals of General Chemistry	3	BIOL 103, Co-req. CHEM 224L
CHEM 224L	Fundamentals of General Chemistry Laboratory	1	BIOL 103, Co-req. CHEM 224
ENGL 153	Advanced Communicative English	3	ENGL 152
MATH 120	Elementary Algebra	3	
SOSC 111	Individual, Community, Government and Social Responsibility I	3	
SPAN 250	Writing Techniques	3	SPAN 152
		16	
SECOND YEAR FIRST SEMESTER			
BIOL 303	Human Biology I	3	BIOL 103, Co-req. BIOL 303L
BIOL 303L	Human Biology I Laboratory	1	BIOL 103, Co-req. BIOL 303
CHEM 225	Fundamentals of Organic and Biological Chemistry	3	CHEM 224, CHEM 224L, Co-req. CHEM 225 L
CHEM 225L	Fundamentals of Organic and Biological Chemistry Laboratory	1	CHEM 224, CHEM 224L, Co-req. CHEM 225
ENGL 231	Research and Writing	3	ENGL 153
HESC 360	Statistics Applied to Health Sciences	3	MATH 120
		14	
SECOND YEAR- SECOND SEMESTER			
BIOL 301	Food Microbiology	3	CHEM 225, CHEM 225L
BIOL 304	Human Biology II	3	BIOL 303, BIOL 303L, Co-req. BIOL 304L
BIOL 304L	Human Biology II Laboratory	1	BIOL 303, BIOL 303L, Co-req. BIOL 304
NUTR 201	Introduction to Nutrition	4	BIOL 103, BIOL 303, CHEM 224, CHEM 224L, CHEM 225, CHEM 225L
BIOL 350	Biochemistry	3	CHEM 225, CHEM 225L

Course Code	Course Title	Credits	Requisites
		14	
THIRD YEAR- FIRST SEMESTER			
HIST 253	History of Puerto Rico (Compendium)	3	HUMA 111
NUTR 310	Foodservice System Management	4	NUTR 201
Course Code	Course Title	Credits	Requisites
NUTR 420	Nutritional Assessment	3	NUTR 201, BIOL 304, BIOL 304 L
PSYC 123	Survey Course in Psychology	3	SOSC 111
ELEC_____	Elective	3	
		16	
THIRD YEAR- SECOND SEMESTER			
NUTR 202	Food Science	3	NUTR 201, BIOL 301, Co-req. NUTR 202 L
NUTR 202 L	Food Science Laboratory	1	NUTR 201, BIOL 301, Co-req. NUTR 202
ACCO 109	Basic Accounting for Non-Accountants I	3	
ECON 123	Economic Principles and Problems Compendium	3	
NUTR 305	Sociocultural Aspects of Food	2	NUTR 201
HUMA 112	Civilizations and Universal Culture II	3	HUMA 111
		16	
FOURTH YEAR- FIRST SEMESTER			
MARK 133	Essentials of Marketing	3	
NUTR 320	Food Service Facility Design and Equipment	3	NUTR 310
MANA 213	Human Resources Management	3	
ACCO 110	Basic Accounting for Non-Accountants	3	ACCO 109
SOSC 112	Individual, Community, Government and Social Responsibility II	3	SOSC 111
		15	
FOURTH YEAR- SECOND SEMESTER			
SPAN 255	Research and Writing	3	SPAN 250
NUTR 460	Purchasing and Preparation of Quantity Foodservice	3	NUTR 202, NUTR 202 L, NUTR 320 Co-req. NUTR 460L
NUTR 460 L	Purchasing and Preparation of Quantity Foodservice Laboratory	1	NUTR 202, NUTR 202 L, NUTR 320 Co-req. NUTR 460
MANA 230	Organizational Behavior	3	
NUTR 430	Senior Professional Development Seminar	2	NUTR 320
ELEC_____	Elective	3	
		15	