

**COURSE LIST FOR THE NUTRITION, FOOD AND BUSINESS OPTION
NUTRITIONAL SCIENCES (709)**

_____ 11:709:201, 202	Introduction to Foods and Nutrition, Lab (3, 1, F/S)
_____ 11:709:255	Nutrition and Health (3, F/S/Su)
_____ 11:709:363	World Food Customs (3)
_____ 11:709:344	Quantity Food Production (4, F/S)
_____ 11:709:349	Management of Food Service Systems (3, F/S)
_____ 11:709:441	Life Span Community Nutrition (4, F)
_____ 11:709:443	Methods in Sensory Analysis (3, F)
_____ 11:709:489	Experimental Foods (3, F)
_____ 01:640:115 *	Precalculus (4, F/S) or equivalent
_____ 01:119:115-116	General Biology (4, 4, F/S)
_____ 01:119:117	General Biology Lab (2)
_____ 01:119:131, 132	Microbiology Health Science, Lab (3, 1, F/S)
_____ 01:160:161, 101	General Chemistry I & Recitation (3, 1, F/S/Su)
_____ 01:160:162, 102	General Chemistry II & Recitation (3, 1, F/S/Su)
_____ 01:160:171	General Chemistry Lab (1, F/S/Su)
_____ 01:160:209	Elementary Organic Chemistry (3, F) or
_____ 01:160:307-308	Organic Chemistry I & 2 (4, 4, F/S)
_____ 01:355:203	Business Writing Essentials (3)
_____ 01:640:115	Precalculus (4, F/S)
_____ 01:830:101	General Psychology (3, F/S)
_____ 01:960:401	Basic Statistics for Research (3) (F/S)
_____ 11:020:442	Entrepreneurial Agriculture Colloquium (3, S)
_____ 11:373:121	Principles and Application Microeconomics (3, F/S)
_____ 11:373:231	Introduction to Marketing (3, F/S)
_____ 11:373:323	Public Policy Toward the Food Industry (3, S)
_____ 11:373:341	Management: Human Systems Development (3) (F/S) or
_____ 01:830:373	Organizational & Personnel Psychology (F/S)
_____ 11:373:371	Food, Health, and Safety Policy (3, F/S)
_____ 11:400:301	Food Processing Technologies (4)
_____ 11:373:210+	Business Decision Computer Tools (4)
_____ 11:373:241+	Introduction to Management (3, F/S)
_____ 11:373:331+	Economics of Food Marketing Systems (3, S; prereq.: 11:373:210)
_____ 11:373:402+	Global Marketing (4)
_____ 11:373:405+	Marketing Research (4)

Many courses have prerequisites. Please see catalogue descriptions.

F = Fall Semester; S = Spring Semester; Su = Summer; check schedule of courses to confirm.

* Precalculus is a prerequisite or corequisite for Biology and Chemistry.

+ Recommended but not required

For links to syllabi for 709 courses, please visit: <http://nutrition.rutgers.edu/undergraduate/courses>

NUTRITIONAL SCIENCES MAJOR
NUTRITION, FOOD & BUSINESS OPTION Sample Program

FALL	SPRING
01:160:161,101 General Chemistry & Recitation (3,1) 01:355:101 Expository Writing I (3) 01:640:115 Precalculus (4) 11:709:201 Intro to Foods & Nutrition (3)	01:160:162,102 General Chemistry & Recitation (3,1) 01:160:171 Intro to Experimentation (1) 01:355:203 Business Writing Essentials (3) 01:830:101 General Psychology (3) 11:709:202 Intro Foods Lab (1) 11:709:255 Nutrition & Health (3)
01:119:115 General Biology (4) 01:160:209 Elementary Organic Chemistry (3) or 01:160:307 Organic Chemistry (4) 11:373:121 Principles & Applications of Microeconomics (3)	01:119:116 General Biology (4) 01:160:308 Organic Chemistry II (4) 11:373:341 Management: Human Systems Development (3) or 01:830:373 Organizational & Personnel Psychology (3)
01:960:401 * Basic Statistics for Research (3) 11:373:231 Introduction to Marketing (3) 11:709:344 Quantity Food Production (4) 11:709:441 Life Span Community Nutrition (4)	01:119:131 Microbiology for the Health Sciences (3) 01:119:132 Micro. Health Sci. Lab (3) 11:373:331 # Economics of Food Markets (3) 11:709:349 Management of Food Service Systems (3) 11:373:323 Public Policy Toward the Food Industry (3)
11:400:301 Food Processing Technology (4) 11:709:363 World Food Customs & Nutrition (3) 11:709:489 Experimental Foods (3)	11:020:442 Entrepreneurial Agriculture Colloquium (3) 11:373:371 ** Food Health & Safety Policy (3)

* Offered Fall & Spring

** Prerequisites are Principles and Applications of Microeconomics (11:373:121) and Introduction to Marketing (11:373:231).

Prerequisite is Principles and Applications of Microeconomics (11:373:121).

For more information, please visit: <http://nutrition.rutgers.edu/undergraduate/courses>.