

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

_____ 11:709:201, 202	Culinary Nutrition, Lab (3, 1, F/S)
_____ 11:709:255	Nutrition and Health (3, F/S/Su)
_____ 11:709:301	Food Safety & Sanitation (2, F)
_____ 11:709:443	Methods in Sensory Analysis (3, F)
_____ 11:709:448	Food Production & Management (3, S)
_____ 11:709:449	Food Service Laboratory (1, S)
_____ 11:709:489	Experimental Foods (4, 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)
_____ 11:680:201, 202	Introduction to Microbiology, Lab (3, 1, F/S) or
_____ 01:119:131, 132	Microbiology Health Science, Lab (3, 1, F/S)
_____ 01:160:161, 101	General Chemistry I & Recitation (4, 1, F/S/Su)
_____ 01:160:162, 102	General Chemistry II & Recitation (4, 1, F/S/Su)
_____ 01:160:171	General Chemistry Lab (1, F/S/Su)
_____ 01:160:209	Elementary Organic Chemistry (3, F)
_____ 01:355:303	Writing for Business and the Professions (3, S)
_____ 01:830:101	General Psychology (3, F/S)
_____ 01:960:401	Basic Statistics for Research (3) (F/S)
_____ 11:020:442	Entrepreneurial Agriculture (3, S)
_____ 11:373:121	Principles and Applications of Microeconomics (3, F/S)
_____ 11:373:205	Small Business Essentials (3, F)
_____ 11:373:231	Introduction to Marketing (3, F/S)
_____ 11:373:323	Public Policy Toward the Food Industry (3, S)
_____ 11:373:341	Organizational Dynamics (3) (F/S) or
_____ 01:830:373	Organizational & Personnel Psychology (3) (F/S)
_____ 11:400:201	Principles of Food Science (3, F)
_____ 11:400:422	Food Safety; Fads, Facts, and Policies (3, S)
_____ 11:400:423	Food Microbiology (3, S)
_____ 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

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**NUTRITIONAL SCIENCES MAJOR
NUTRITION, FOOD & BUSINESS OPTION
Sample Program**

FALL	SPRING
01:160:161,101 General Chemistry I & Recitation (4,1) 01:350:101 Expository Writing I (3) 01:640:115 Precalculus (4) 11:709:201 Culinary Nutrition (3) 11:709:202 Culinary Nutrition Lab (1)	01:160:162,102 General Chemistry II & Recitation (4,1) 01:160:171 Intro to Experimentation (1) 01:355:303 Writing for Business & Professions (3) 01:830:101 General Psychology (3) 11:709:255 Nutrition & Health (3)
01:119:115 General Biology I (4) 01:160:209 Elementary Organic Chemistry (3) 11:373:121 Principles & Applications of Microeconomics (3) 11:400:201 Principles of Food Science (3) 11:373:341 Organizational Dynamics (3) or 01:830:373 Organizational & Personnel Psychology (3) 11:373:205 Small Business Essentials (3)	01:119:116 General Biology II (4) 01:119:117 General Biology Lab (2)
01:960:401 Basic Statistics for Research (3) 11:373:231 Introduction to Marketing (3) 11:709:301 Food Safety & Sanitation (2) 11:680:201 Intro to Microbiology (3) 11:680:202 Intro to Microbiology Lab (1)	11:373:331 * Economics of Food Marketing Systems (3) 11:373:323 Public Policy Toward the Food Industry (3) 11:400:422 Food Safety; Fads, Facts, and Policies (3)
11:709:489 Experimental Foods (4)	11:020:442 Entrepreneurial Agriculture (3) 11:400:423 Food Microbiology (3) 11:709:448 Food Production & Management (3) 11:709:449 Food Service Laboratory (1)

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

For more information on undergraduate courses for the major, please visit:

<https://nutrition.rutgers.edu/undergraduate/courses/>