**NUTRITION AND FOOD SCIENCE MAJOR**

The department offers three areas of concentration: dietics, food science, and nutritional science. Each concentration provides for competencies in several areas of work; however, each concentration is designed specifically for certain professional careers.

The **Dietetics concentration** develops an understanding and competency in food, nutrition, dietics management, clinical nutritional care, community nutrition, counseling and education. The dietics concentration is approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Dietetics Program graduates must apply and complete a post-baccalaureate internship prior to taking a national exam to become a registered dietician. The course work in the Diets concentration provides a strong foundation in science. Students share classes with undergraduate students majoring in biology, chemistry, biochemistry, food science; graduate students in nutrition; and those on pre-med or pre-health track.

The **Food Science concentration** is concerned with the application of the fundamental principles of the physical, biological, and behavioral sciences and engineering to understand the complex and heterogeneous materials recognized as food. The food science concentration is approved by the Institute of Food Technologists and prepares students for careers in food industry and food safety.

The **Nutritional Science concentration** emphasizes the physical and biological sciences in relation to nutrition and the development of laboratory skills in these areas. Students in this concentration frequently elect to go on to graduate or medical school.

**Admission to the Major**

The major in Nutrition and Food Science is not a Limited Enrollment Program (LEP). Students may either declare the major at the time of application or transfer into the major at any time thereafter. If interested in transferring into the NFSC major, please contact the departmental office and ask to speak with an advisor.

**Requirements**

All students are required to earn a grade of "C-" or better in courses applied toward satisfaction of the major. This includes all required courses with a prefix of NFSC, as well as certain required courses in supporting fields. A list of these courses for each program may be obtained from the department office.

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<td>Principles of Molecular &amp; Cellular Biology</td>
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<td>&amp; BSCI171</td>
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<td>General Microbiology</td>
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<td>CHEM231</td>
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<td>ENGL391</td>
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**Concentration Requirements (select one of the following): 50-66**

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**Concentrations:**

**Dietetics**

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<td>Methods of Nutritional Assessment</td>
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<td>Medical Nutrition Therapy II</td>
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<td>Community Nutrition</td>
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<td>NFSC491</td>
<td>Issues and Problems in Dietetics</td>
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**Dietetics Restricted Elective (Choose from list below) 12**

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<td>ENST333</td>
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<td>Physiology of Exercise</td>
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<tr>
<td>NFSC421</td>
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<tr>
<td>NFSC425</td>
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<td>NFSC430</td>
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<td>NFSC498</td>
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## Food Science

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<td>NFSC412</td>
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<td>NFSC421</td>
<td>Food Chemistry</td>
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<tr>
<td>NFSC422</td>
<td>Food Product Research and Development</td>
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<tr>
<td>NFSC423</td>
<td>Food Chemistry Laboratory</td>
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<tr>
<td>NFSC430</td>
<td>Food Microbiology</td>
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<td>NFSC431</td>
<td>Food Quality Control</td>
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<td>NFSC434</td>
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Alternate course by approval of advisor

**Total Credits**: 53

## Nutritional Science

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<td>Biochemistry I</td>
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<td>BCHM464</td>
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Alternate course by approval of advisor

**Total Credits**: 50

## Nutritional Science restricted elective list

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Alternate course by approval of advisor

**Total Credits**: 50

## Four Year Plan

Click here (http://www.gened.umd.edu/for-students/forstudents-4yearplans-agnr.html) for roadmaps for four-year plans in the College of Agricultural and Natural Resources.

Additional information on developing a four-year academic plan can be found on the following pages:

- 4yearplans.umd.edu (http://4yearplans.umd.edu)
- the Student Academic Success-Degree Completion Policy (https://academiccatalog.umd.edu/undergraduate/registration-academic-requirements-regulations/academic-advising/) section of this catalog