College of Family and Consumer Sciences  
B.S.F.C.S. in Culinary Science and Nutrition

### University Requirements
- Cultural Diversity
- Environmental Literacy
- Federal & Georgia Constitution
- U.S. & Georgia History
- Experiential Learning
- Physical Education
- First-Year Odyssey Seminar

### College Requirements
- FACS 2000
- FHCE 2100 or HDFS 2100

### General Education Core (60 hours)

#### Area I. Foundation Courses (9 hours)
- 3 ENGL 1101 English Composition I
- 3 ENGL 1102 English Composition II
- 3 MATH 1113 Precalculus

#### Area II. Sciences (7-8 hours)
1 physical science and 1 life science (at least one must include a laboratory)
- 4 Physical Science Preferred: CHEM 1211-1211L Freshman Chemistry I & Lab
- 4 Life Science Preferred: BIOL 1107-1107L Principles of Biology I & Lab

#### Area III. Quantitative Reasoning (4 hours)
- 4 Preferred: STAT 2000 or BIOS 2010-2010L

#### Area IV. World Languages and Culture, Humanities and the Arts (12 hours)
**World Languages and Culture (9 hours), Humanities and the Arts (3 hours)**
- 3 World Languages and Culture Preferred: ANTH 1102
- 3 World Languages and Culture
- 3 World Languages and Culture
- 3 Humanities and the Arts Preferred: COMM 1110 or COMM 1500

#### Area V. Social Sciences (9 hours)
- 3 Preferred: POLS 1101 (Satisfies Federal & GA Constitution requirements)
- 3 Preferred: HIST 2111 or HIST 2112 (Satisfies U.S. & GA History requirement)
- 3 Social Science Preferred: PSYC 1101

#### Area VI. Major Related Courses (18-19 hours)
- 4 CBIO 2200-2200L
- 4 CHEM 1212-1212L or CHEM 1312H-1312L
- 4 CHEM 2211-2211L or CHEM 2311H-2311L
- 3 Choose one from the following: FHCE 2100 or 2100H or 2100E; HDFS 2100 or 2100H or 2100E; HDFS 2200 or 2200H or 2200E
- 3-4 Choose one course from the following: AGCM 1200; COMM 1110 or COMM 2150H; COMM 1500 or COMM 2550H; PSYC 1101 or PSYC 1030H; STAT 2000 or STAT 2100H
Major Requirements (60 hours)
Grade of "C" (2.0) or higher is required for each course, including major electives

Required Courses (49-52 hours)

___ 3-4 AAEC 3100 or ADPR 3100 or Food & Fiber Marketing or Principles of Advertising or
     FHCE 3100 Introductory Consumer Economics
___ 1 FACS 2000 Introduction to Family & Consumer Sciences
___ 3 FDNS 2100 or 2100H Human Nutrition & Food
___ 3 FDNS 3100 Macronutrients & Energy Balance
___ 4 FDNS 3600-3600L Food Principles
___ 3 FDNS 4050 or Optimal Nutrition for the Life Span or
     FDNS 4510 Nutrition Related to the Human Life Cycle
___ 3 FDNS 4600 Food & Nutrition Policy
___ 3 FDNS 4630 Cultural Aspects of Foods & Nutrition
___ 3 FDNS 4640 Food Sanitation & Safety
___ 2 FDNS 4645 Functional and Nutritional Properties of Foods
___ 3 FDNS(FDST) 4647 Sensory Evaluation of Food
___ 3 FDNS 4650 Experimental Study of Food
___ 1 FDNS 5900 Professional Development in Foods & Nutrition
___ 3 FDST 3000 Introduction to Food Science & Technology
___ 3-4 MIBO 2500 Microbiology & Health Care or
     MIBO 3000-3000L Introductory Applied Microbiology or
     MIBO 3500 Introductory Microbiology

Equipment Courses (2-4 hours)
Choose one from the following:
___ FDNS 3610-3610L or FDST 4090-4090L

Problem-Solving Courses (3 hours)
Choose one from the following:
___ FDNS 4540 or FDNS 4610 and FDNS 4620 or FDST(EHSC)(MIBO) 4320-4320L

Communication Courses (3 hours)
Choose one from the following:
___ COMM 1800, COMM 3200, COMM 4350 (Preferred), COMM(HPRB) 4610, FDNS 4660 or 4660S (Preferred)

Major Electives (8-11 hours)
Choose any course from the following or any course not taken to fulfill an option above:
AAEC 3200, AAEC 3980, ACCT 1160, ACCT 2101, ACCT 2102, ADPR 3110, ADPR 3120, ADPR 3130, ADPR 3850,
BCMB 3100, BIOL 1107-1107L, CHEM 1211-1211L, CHEM 2212-2212L, FDNS (any except FDNS 3000), FDST (any),
FHCE 1110, FHCE 3150, FHCE 5100, HDFS 2950-2950L, HORT(ANTH)(PBIO) 3440, HPRB 1850, HPRB 3210,
MIST 2090, PSYC(AFAM) 2150, STAT 4210, VPHY 3100

P.E. (1 hour) ___ 1 PEDB Physical Education

Total Hours Required for Graduation: 120 (Not including the Physical Education Requirement)

Academic Advisor: Bev Hull
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