# Bachelor of Science in Nutritional Science with Secondary Teacher Certification in Hospitality, Nutrition, & Food Science (8th - 12th Grade)

**Office:** HS 159  
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**Web:** http://www.depts.ttu.edu/hs/advising/

## Guidelines for Registration: NTRI- SHNF

The above are suggested guidelines for registration. Courses in **BOLD** are scheduling priorities and must be taken in sequence. Students who prefer a lighter load each semester may take courses offered during the summer sessions. However, not all courses are offered in the summer. Refer to the website www.raiderlink.ttu.edu student for updates on course offerings. This plan assumes that the student is exempt from any additional foreign language requirement for the University Core. **The last 30 hours of the degree plan MUST be completed at TTU.**

### LEGEND

- * Refer to Univ. Core Curriculum Req. for course selection
- ^ Pre-requisites or restrictions apply
- # Admission to Teacher Education Program & min 2.75 GPA is required
- ~ Concurrent enrollment is required
- [S] Offered Spring semester only
- [F] Offered Fall semester only
- ** Block Courses
- OR
- Gray box indicates grade of "C" or better

## 2022-2023 Guidelines for Registration: NTRI- SHNF

### FIRST YEAR

#### FALL SEMESTER = 15 HOURS
- **HUSC** 1100 Intro to Human Sciences
- **ENGL** 1301 Essentials of College Rhetoric
- * **MATH** 1320 College Algebra
- **POL** 1301 American Government Org.
- # **CHEM** 1305/1105 Chemical Basics and Lab
- **FCSE** 2102 Intro to Family & Consumer Science

#### SPRING SEMESTER = 17 HOURS
- ^ **ENGL** 1302 Advanced College Rhetoric
- ^ **MATH** 2300 Statistical Methods
- **NS** 1410 Science of Nutrition
- # **CHEM** 1306/1106 Chemistry That Matters and Lab
- **POL** 2306 Texas Politics & Topics

### SECOND YEAR

#### FALL SEMESTER = 16 HOURS
- **NS** 2310 Science of Food
- **ZOOL** 2404 Human Anatomy & Physiology II
- **HIST** 2300 US History to 1877
- **ENGL** 2311 Intro Technical Writing
- * Creative Arts

#### SPRING SEMESTER = 15 HOURS
- **HIST** 2301 US History from 1877
- **CARS** 2300 Community, Civility, & Ethics
- **FDSC** 3303 Food Sanitation
- ^ English Literature (ENGL 2310, 2351, 2381, 2382, 2383, 2388, or 2391)
- HS Core: ADRS 2310, HDFS 2322, or PFI 3301 OR 2301

### THIRD YEAR

#### FALL SEMESTER = 15 HOURS
- ^** FCSE** 3301 [F] Foundations in FCSE
- ^ **NS** 3340 Nutrition in the Life Cycle
- ^ **NS** 3325 Sports Nutrition
- ^ **RHIM** 3370 Restaurant Operations & Management
- **NS** 2380 Cultural Aspects of Food

#### SPRING SEMESTER = 15 HOURS
- ^** FCSE** 4302 [S] Professional Applications in FCS
- **EDLL** 4382 [S] Adolescent, Multiliteracies, & Content...
- ^ **NS** 4330 Community Nutrition
- ^ **NS** 4350 Emerging Issues in Food & Nutrition
- **NS** 3332 [S] Fundamentals of Human Health Behaviour Change

### FOURTH YEAR

#### FALL SEMESTER = 15 HOURS
- **FCSE** 4308 [F] Research & Evaluation in FCS
- **FCSE** 4306 [F] Career Preparation in FCS
- #** FCSE** 4304 Instructional Mgmt in FCS
- **HUSC** 3325 Comprehensive Wellness for Adolescents
- **OR**
- **HDFS** 3306 Understanding Child & Adolescent Behavior
- ^ **HRM** 4332 Leadership in the Services Industries

#### SPRING SEMESTER = 12 HOURS
- ^** FCSE** 4012 Student Teaching in FCS

To be recommended for certification, graduates must achieve a satisfactory level of performance on the TExES exam by the State Board of Education.