(6) INT’L PERSPECTIVES/U.S. DIVERSITY*
(3) Select from International Perspectives (IP) approved list: 
http://www.registrar.iastate.edu/students/div-ip-guide
(3) Select from U.S. Diversity approved list: 
http://www.registrar.iastate.edu/students/div-ip-guide

(10) COMMUNICATIONS AND LIBRARY
(3) ENGL 150  Critical Thinking and Communication
(3) ENGL 250  Written, Oral, Visual, Electronic Comp.
(1) LIB 160  Information Literacy
(3) SP CM 212  Fundamentals of Public Speaking

(11-15) HUMANITIES AND SOCIAL SCIENCES**
College of Agriculture & Life Sciences students, 11-12 credits
Humans and social science requirements:
(3) Humanities course
(3) ECON 101  Principles of Microeconomics
Ethics and environmental requirements:
(3) FS HN 342  World Food Issues
(This course can also meet the IP requirement)
(2-3) ENV S 120 or 201  Environmental course

OR, College of Human Sciences students, 15 credits
Humans and social science requirements:
(6) Humanities courses
(3) ECON 101  Principles of Microeconomics
(3) FS HN 342  World Food Issues
(This course can also meet the IP requirement)
(3) Humanities or Social Science course

(6-8) MATHEMATICAL SCIENCES
(3-4) MATH 140, 143, 160, 165, or 181  Math course
(3-4) STAT 101 or 104  Statistics course

(9) PHYSICAL SCIENCES
(4) CHEM 163 or 177  College Chemistry
(1) CHEM 163L or 177L  Laboratory in College Chemistry
(3) CHEM 231  Elementary Organic Chemistry
(1) CHEM 231L  Lab in Elementary Organic Chemistry

(12-13) BIOLOGICAL SCIENCES
(3) BBMB 301  Survey of Biochemistry
(3) BIOL 211  Principles of Biology I
(3) BIOL 212  Principles of Biology II
(2-3) MICRO 201 or 302  Microbiology course
(1) MICRO 201L or 302L  Microbiology laboratory

(6) ANIMAL SCIENCE COURSEWORK
(2) AN S 270  Foods of Animal Origin
(1) AN S 270L  Foods of Animal Origin Laboratory
(3) AN S 460  Processed Meats

(43) FOOD SCIENCE AND HUMAN NUTRITION
(3) FS HN 101  Food and the Consumer
(1) FS HN 104  Introduction to Professional Skills in 
  Culinary Science
(1) FS HN 110  Professional and Educational Preparation
(1) FS HN 167  Introduction to Human Nutrition
(1) FS HN 203  Contemporary Issues in FSHN
(2) FS HN 215  Advanced Food Preparation Laboratory
(3) FS HN 265  Nutrition for Active & Healthy Lifestyles
(3) FS HN 311  Food Chemistry
(1) FS HN 311L  Food Chemistry Laboratory
(1) FS HN 314  Foundations of Culinary Food Science
(2) FS HN 403  Food Laws and Regulations
(2) FS HN 405  Food Quality Assurance
(3) FS HN 406  Sensory Evaluation of Food
(3) FS HN 407  Microbiological Safety of Foods of 
  Animal Origins
(2) FS HN 411  Food Ingredient Interactions and 
  Formulations
(3) FS HN 412  Food Product Development
(3) FS HN 420  Food Microbiology
(1) FS HN 480  Professional Communication in FSHN
(2) FS HN 491B or 491D  Supervised Work Experience

(14) HOSPITALITY MANAGEMENT
(3) HSP M 233  Hospitality Sanitation and Safety
(3) HSP M 380  Quantity Food Production Management
(3) HSP M 380L  Quantity Food Prod. Mgmt. Experience
(2) HSP M 383  Introduction to Wine, Beer and Spirits
(3) HSP M 487  Fine Dining Event Management

(0-8) ELECTIVES – Select from any university coursework to 
earn ≥ 120 total credits prior to graduation.

NOTES:
* Students must fulfill the International Perspectives and U.S. 
Diversity requirements by selecting coursework from approved 
lsts. Students may dual list these courses with other degree 
requirements.
** Link to approved humanities and social sciences courses: 
http://fshn.hs.iastate.edu/advising-and-resources/

Updated November 2017