

**KEENE STATE COLLEGE  
BACHELOR OF SCIENCE IN HEALTH SCIENCE  
NUTRITION OPTION**

It is the student's responsibility to follow the official requirements of the degree, found in the Keene State College catalog. This planning sheet is for advising purposes.

Name: \_\_\_\_\_ Student I.D.#: \_\_\_\_\_

Institution(s)  
Attended: \_\_\_\_\_ Credits: \_\_\_\_\_

Update: \_\_\_\_\_

I. **GENERAL EDUCATION** 46 credits

A. **English Language Competence**: ENG 101 is required of all students.

ENG 101: \_\_\_\_\_

B. **Arts & Humanities**: A minimum of five courses totaling at least 15 credits as follows:

One course in Literature \_\_\_\_\_  
Any English course other than Eng 101, 202, 203, 204, 205, 301, 302, 303, 310, 311, 382.  
FR 340 or FR, GER or SP 498 are appropriate when topics focus on French, German  
or Spanish literature.

HIST \_\_\_\_\_ #COMM 175: \_\_\_\_\_

Two courses from Arts & Humanities disciplines: AMST, ART, COMM, ENG, FILM, FR, GER,  
HIST, JRN, ML, MU, PHIL, SP, TAD or an approved interdisciplinary course (designated IDAH).

C. **Social Sciences**: A minimum of four courses totaling at least 12 credits in **three** or more of  
Social Science disciplines: ECON, GEOG, POSC, PSYC, SOC or an approved interdisciplinary  
Course (designated IDSS).

# PSYC 101: Intro to Psychology \_\_\_\_\_

D. **Sciences/Math**: A minimum of four courses totaling at least 16 credits as follows:

#BIO 230/231: Human Anatomy & Physiol. I /lab \_\_\_\_\_ #CHEM 111/115: General Chem I/lab \_\_\_\_\_

#BIO 232/233: Human Anatomy & Physiol. II/lab \_\_\_\_\_ #CHEM 112/116: General Chem II/lab \_\_\_\_\_

# Required by the American Dietetic Association.

ii. **MAJOR REQUIREMENTS 75 credits**

The application process takes place in the spring semester for freshmen and transfers. Courses marked with an asterisk should be taken the first two semesters and the **overall GPA** of these courses must be **2.7** or higher. **Major GPA** of **2.7** and "C" or higher in those courses.

A. **HEALTH SCIENCE CORE 29 CREDITS**

*HLSC 100: Drugs, Personal Health & Risk Assessment	___	1
*HLSC 101/PE 101: Health and Wellness Trends and Issues	___	3
*HLSC 102; Introduction to Health Science	___	1
HLSC 201/PE 201:Physiology of Exercise	___	3
HLSC 215: Nutrition Science and Application	___	3
HLSC 301: Behavior Change Facilitation	___	3
HLSC 318: Health and Wellness in the Life Cycle	___	3
HLSC 380: Alcohol Model of Chemical Dependency	___	3
HLSC 401: Health Promotion Methods	___	3
HLSC 402: Health Promotion Management	___	3
HLSC 495: Seminar: Health Science	___	3

B. **NUTRITION COURSES 28 CREDITS**

HLSC 150: Introduction to the Nutrition Profession	___	1
HLSC 216: Food & People Interaction	___	3
HLSC 217: Applied Nutrition Science Lab	___	1
HLSC 310: Food Science	___	4
HLSC 313: Foodservice Management	___	4
HLSC 315: Foodservice Management/lab	___	1
HLSC 319: Life Cycle Nutrition Lab	___	1
HLSC 410: Experimental Foods	___	4
HLSC 415: Nutritional Biochemistry	___	3
HLSC 416: Medical Nutrition Therapy	___	4
HLSC 417: Medical Nutrition Therapy Lab	___	1
HLSC 419: Nutrition Research Lab	___	1
HLSC 473: Practicum; Nutrition	___	3

B. **ALLIED DISCIPLINES**

BIO 153/154: Life: Processes/lab	___	<u>4</u>
BIO 315: General Microbiology	___	<u>4</u>
CHEM 220/CHEM 224: Organic Chemistry		
Organic Chem Lab	___	<u>4</u>
MGT 101: Intro to Management	___	<u>3</u>

iii. **ELECTIVES:** minimum 5 crs.

Pick additional courses of your choice to bring your total number of credits earned to 126.

If you wish to use transferred courses toward major/minor requirements you must use the course substitution process. Contact the Academic and Career Advising Center for more information.

2. 2/00

