

**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, 208, 301, 302, 303, 304, 308, 312.
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 (WS 201* or an IDAH course).

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 (WS 201* or an IDSS course).

PSYC 101: General Psychology _____

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

BIO 230/231: Human Anatomy & Physiol. I/lab ___ _4_ CHEM 111/115: General Chem I/lab ___ _4_

BIO 232/233: Human Anatomy & Physiol. II/lab ___ _4_ CHEM 112/116: General Chem II/lab ___ _4_

*WS 201 may be used only once, to fulfill either an Arts & Humanities or Social Sciences General Education requirement.

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. Admission Criteria: **overall GPA of 2.7** or higher, **Major GPA of 2.7** or higher, and C or better in those courses marked.

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: (Required for ADA certification)

BIO 153/154: Life: Processes/lab	___	<u>4</u>
BIO 315: General Microbiology	___	<u>4</u>
CHEM 220/224: Organic Chemistry/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.

6/04/01