

Department of Family and Consumer Sciences		LO 1.1	LO 1.2	LO 1.3	LO 2.1	LO 2.2	LO 3.1	LO 4.1	LO 4.2	LO 5.1
Program Curriculum Map Nutrition and Food: Nutrition and Health		Demonstrate content knowledge of nutrient needs on growth and development during the lifecycle stages of prenatal through elderly.	Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	Apply content knowledge and develop skills in teaching/counseling nutrition knowledge to individuals or group.	Understand the food and food systems foundation and apply to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.	Utilize principles of health literacy, including critical thinking skills, literature searches, data collection and interpretation, necessary for the implementation of food and nutrition services in professional settings.	current evidence-based research related to nutrition topics.	Examine cultural differences in food choices and ethics when working with peoples of diverse ethnic, religious and financial backgrounds.	Evaluate the effects of society and culture upon diet trends, dietary choices and food preparation methods among families, and societies.	Identify career paths and assess appropriate career plan for identifying professional area of service in nutrition/health fields.
Course	Course Title									
LOWER-DIVISION REQUIREMENTS										
FCS101	Introduction to Family & Consumer Sciences									I
FCS110	Fundamentals of Food		I		I					
FCS150	Human Development	I								
FCS225	Fundamentals of Nutrition	I		I		I	I	I		
FCS230	Personal & Consumer Financial Management							I	I	
UPPER-DIVISION REQUIREMENTS										
FCS300	Food Economics and Management		D		D					
FCS303	Cultural Foods		D		D			D	D	
FCS305	Life Cycle Nutrition	M		D		D				

FCS315	Personal, Family, & Community Health	I				I				
FCS330	Community Nutrition	D		D		D	D	D	M	D
FCS331	Community Nutrition Practicum	D		D		D	D	D	M	D
FCS414	Practices in Nutrition Education and Dietary Counseling			M		D	D			
FCS435	Food Service Production and Management		M		M			M	M	
FCS480	Family and Consumer Sciences Internship									D
FCS497	Senior Seminar					M	M			M