

**ADVISING FORM FOR SAGE B.S. AND M.S. NUTRITIONAL SCIENCE  
FOOD MANAGEMENT CONCENTRATION**

Name: \_\_\_\_\_ ID#: \_\_\_\_\_ Advisor: \_\_\_\_\_  
Street Address: \_\_\_\_\_ Phone: \_\_\_\_\_  
City, State, Zip: \_\_\_\_\_ Email: \_\_\_\_\_

**CORE SUPPORT COURSE (17 UNITS)**

Subject Area/Catalog #	Units	Course Title	GE Areas <sup>1</sup>	Semester Offered	Sem/Yr or Grade
Biol 66	5	Physiology	B2 + B3	S	_____
Chem 30A	3	Intro to Chemistry	B1 + B3	F,S	_____
Chem 30B	3	Organic Chemistry		S	_____
NuFS 100W	3	Writing Workshop	Z	F,S	_____
Stat 95 <sup>4</sup> or HS 67	3	Statistics	B4	F,S	_____

**CORE MAJOR COURSES (34 UNITS)**

NuFS 8	3	Nutrition Health Prof		F,S	_____
NuFS 20	2	Sanitation & Envir Issues		F,S	_____
NuFS 31	1	Professionalism NuFS		F,S	_____
NuFS 101A	4	Food Science		F,S	_____
NuFS 103	2	Food Process & Pkg I		F,S	_____
NuFS 106A <sup>5</sup>	3	Human Nutr Life Span		F,S	_____
NuFS 106B	3	Research Method Nutr		F,S	_____
NuFS 111	3	Foodservice Prod'n Mgmt		F,S	_____
NuFS 135	3	Health Multicultural Soc	S	F,S	_____
NuFS 151	2	Food Microbiology		F,S	_____
NuFS 192	2	Field Experience		F,S	_____
Pkg 107	3	Principles of Pkg		F,S	_____
<b><u>COMPLETE ONE COURSE FROM:</u></b>					
NuFS 139	3	Hunger & Environ Nutrition	R	F,S	_____
Nufs 144	3	Food Culture: Consuming Passions	V	F,S	_____

**CONCENTRATION COURSES (23 UNITS)**

NuFS 21	3	Culinary Principles & Practice		F,S	_____
NuFS 22	3	Catering and Beverage Mgmt		F	_____
NuFS 25	2	Internship in Foodservice Mgmt		F,S	_____
NuFS 104A	3	Cultural Aspects of Food		S	_____
NuFS 113	3	Foodservice Sys: Mgmt & Proc		F,S	_____
NuFS 114A	3	Community Nutrition		F,S	_____
NuFS 190	3	Nutrition Education		F,S	_____
Bus 20N	3	Survey of Accounting		F,S	_____

**MAJOR ELECTIVES**

**(SELECT 11 UNITS)**

NuFS 10	3	Basic Life Skills	E	F,S	_____
NuFS 103L	1	Food Proc & Pkg lab		F,S	_____
NuFS 105	3	Current Issues in Nutr		F,S	_____
NuFS 116	3	Aging and Nutr		F,S	_____
NuFS 194	1	Entrep Nutr		Alt F	_____
Pkg 169	3	Food Packaging		S	_____
Span 001A or 004A	4	Basic Spanish		F,S	_____
Or by Advisement	_____	_____		_____	_____

<sup>1</sup>Courses fulfill requirements for General Education (GE) Areas as specified.

<sup>2</sup>A minor in Business is recommended. Students may select courses from the following: BUS80, BUS130, BUS135A, BUS140, BUS166, BUS 197 or by advisement

**ADVISING FORM FOR SAGE B.S. AND M.S. NUTRITIONAL SCIENCE  
FOOD MANAGEMENT CONCENTRATION**

**The following road map is an advising tool that outlines a path of courses a student can take to complete requirements for graduation. This roadmap should be used in consultation with the catalog and your department to identify additional requirements for completing the major (for example course grade minimums).**

**Students must have 60+ units in order to take SJSU Studies courses.**

**Fall Semester – Year 1**

<u>Course or Requirement</u>	<u>Units</u>
Chem 30A Intro to Chem (Area B1/B3)	3
Eng 1A First Year Writing (Area A2)	3
Oral Comm (Area A1)	3
NuFS 10 Basic Life Skills (Area E)	3
NuFS 31 Profess in NuFS/Pkg	1
Physical Education	1
	<u>14</u>

**Spring Semester – Year 1**

<u>Course or Requirement</u>	<u>Units</u>
Chem 30B Intro Chem	3
NuFS 20 Sanitation & Envir Issues	2
NuFS 8 Nutr. For Hlth Profession	3
Critical Thinking & Writing (Area A3)	3
Stat 95 or HS 67 Statistic (Area B4)	3
Physical Education	1
	<u>15</u>

**Fall Semester – Year 2**

<u>Course or Requirement</u>	<u>Units</u>
Major Elective	3
General Education (Area C1)	3
General Education (Area F)	3
General Education (Area C1 or C2)	3
General Education Area (D2, US1-3)	3
*** (Register to take WST) ***	15

**Spring Semester – Year 2**

<u>Course or Requirement</u>	<u>Units</u>
Biol 66 Physiology (Area B2+B3)	5
Major Elective	2
NuFS 21 Culinary Prin & Practice	3
General Education (Area C2)	3
General Education (Area D3, US1-3)	3
	<u>16</u>

**Fall Semester – Year 3**

<u>Course or Requirement</u>	<u>Units</u>
NuFS 101A Food Science	4
NuFS 106A <sup>1</sup> Human Nutr Life Span	3
NuFS 22 Catering & Beverage Management	3
NUFS 100W Writing Workshop (Z)	3
Pkg 107 Packaging	3
	<u>16</u>

**Spring Semester – Year 3**

<u>Course or Requirement</u>	<u>Units</u>
NuFS 103 Food Processing & Pkg I	2
NuFS 104A Cult. Aspects of Food	3
Major Elective	3
NuFS 111 Foodserv Prod Mgmt	3
NuFS 106B Research Methodology	3
NuFS 151 Food Microbiology	2
	<u>16</u>

**Fall Semester – Year 4**

<u>Course or Requirement</u>	<u>Units</u>
NuFS 25 Internship in Fdsvc Mgmt	2
Bus 20N Survey of Acctg	3
NuFS 114A Community Nutrition	3
NuFS 135 Health Iss in Mltc Soc (S)	3
GE. SJSU Studies (Area R or V)	3
	<u>14</u>

**Spring Semester – Year 4**

<u>Course or Requirement</u>	<u>Units</u>
NuFS 113 Fdsvr Sys: Mgmt & Proc	3
NuFS 192 Field Experience	2
NuFS 139 <sup>2</sup> Hunger & Env. Nutr (Area R) or	
NuFS 144 Food Culture (Area V)	3
NuFS 190 Nutrition Education	3
Major Elective	3
NuFS 295 Research Methodology	3
	<u>17</u>

**Fall Semester – Year 5**

<u>Course or Requirement</u>	<u>Units</u>
NuFS 217 Issues in Nutr, FS & Pkg	3
MS Electives	3
NuFS 201 Colloquium in NuFS&PKG	3
	<u>9</u>

**Spring Semester – Year 5**

<u>Course or Requirement</u>	<u>Units</u>
MS Electives	3
NuFS 257 Biostatistics	3
NuFS 298 MS Project	3
	<u>9</u>

Notes:

<sup>1</sup>NuFS 106A requires passage of WST and co requisite or prerequisite NUFS 100W, NuFS 31.

<sup>2</sup>NuFS 139 requires passage of WST; co-requisite NUFS 100W; meets Advanced GE Area R, Earth and Environment and NuFS 144 meets Advanced GE Area V, Culture, Civilization, and Global Understanding.

**SAGE FOOD MANAGEMENT**

	<b>Units</b>
<b>Nutrition Science SAGE Program with Food Management</b>	
<b>Core</b>	<b>12</b>
NuFS 201 Colloquium in Nutrition, Food Science, and Packaging	3
NUFS 217 Issues in Nutrition, Food Science and Packaging	3
NuFS 257 Biostatistics in Research	3
NuFS 295 Research Methodology	3
<b>Required Electives</b>	<b>6</b>
<b>Choose Two Electives Courses:</b>	
NuFS 219A Advanced Nutrition and Metabolism	3
NuFS 219B Seminar in Advanced Topics in Human Nutrition and Dietetics	3
NuFS 242 Advanced Foodservice Management	3
NuFS 243 Nutrition and Dietetics Leadership	3
NuFS 260 Multidisciplinary Health Promotion in Later Life	3
NuFS 290 Advanced Nutrition Education	3
NuFS 216 Seminar in Food Chemistry and Packaging	3
NuFS 220A Advance Medical Nutrition Therapy	3
PKG 270 - Package Design for End Use	3
<b>Undergraduate Courses Double Count</b>	<b>9</b>
<b>Choose Three Courses:</b>	
NuFS 104A Food Culture	3
NuFS 111 Quantity Food Preparation	3
NuFS 113 Foodservice Systems Management & Procurement	3
NuFS 114A Community Nutrition	3
NuFS 190 Nutrition Education	3
<b>Project</b>	<b>3</b>
NuFS 298 MS Project	3
<b>Total</b>	<b>30</b>