FOOD SCIENCE AND NUTRITION DEPARTMENT TENTATIVE COURSE OFFERINGS FOR 2023-24 ACADEMIC YEAR Not all courses listed below are required for both majors

Course #	Course Title	Units	SU23	F23	W24	SP24	Prerequisites
FSN 101	Orientation to the Nutrition Major	1		Х			·
FSN 102	Orientation to the Food Science Major	1		Х			
FSN 121	Fundamentals of Food	4		Х	Х	Х	
FSN 125 FSN 200	Introduction to Food Science	4 1-4		X	Х	Х	Instructor and Department consent
FSN 202	Special Problems for Undergraduates Introduction to Human Nutrition (formerly FSN 210)	4		X	X	x	instructor and Department Consent
FSN 204	Food Processing Operations	4		^	X	^	FSN 125 or FSN 230; MATH 141 or MATH 161; PHYS 121.
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FSN 230	Elements of Food Processing	4			Х		For non-FDSC majors only
FSN 250	Food and Nutrition: Customs and Culture (Fulfills GE Area E and UCSP; or for students on the 17-19 or earlier catalogs: GE Area D4 and USCP)	4	х	x	x	х	
FSN 275	Elements of Food Safety	4		Х			For non-FDSC majors only
FSN 281	Writing in Nutrition Science	2		x	х		Completion of GE Area A2 with a grade of C- or better (GE Area A1 for students on the 2019-20 or earlier catalogs); completion of GE Area A3 with a grade of C- or better; and FSN 202
FSN 304	Advanced Culinary Principles and Practice	4				Х	CHEM 127 and FSN 121
FSN 305	Nutrition & Exercise for Health & Disease Prevention (Fulfills Upper-Div GE Area B or for students on 19-20 or earlier catalog: GE Area B5, B6, or B7)	4	х	х	х	х	Junior standing; completion of GE Area A with grades of C- or better; one course in GE Area B4 with grade of C- or better (GE Area B1 for students on the 2019-20 or earlier catalogs).
FSN 310	Maternal and Child Nutrition	4		Х	X	Х	FSN 202 (formerly FSN 210); Junior standing
FSN 311	Sensory Evaluation of Food	4		V	X	v	FSN 125 or FSN 230; and STAT 314
FSN 315	Nutrition in Aging	4		Х	Х	Х	FSN 202 (formerly FSN 210); Sophomore standing
FSN 319	Science of Food for the Consumer (Fulfills Upp-Div GE Area B or for students on 19-20 or earlier catalog: GE Area B5, B6, or B7)	4	х	х	х	х	Junior standing; completion of GE Area A with grades of C- or better; completion of GE Area B1 with a grade of C- or better in at least one of the courses; and completion of GE Areas B2, B3, and B4
FSN 321	Contemporary Issues in Food Choice & Preparation	4		Х	Х		FSN 121 and FSN 202 (formerly FSN 210); Sophomore standing
FSN 323	Culinary Internship (Contact Dr. Samir Amin regarding enrollment steps)	1		х			FSN 121 and FSN 321
FSN 330	Principles of Food Engineering (offered Winter 23-24 AY)	4			Х		FSN 204
FSN 331	Macronutrient Metabolism	4		х	х	х	Junior standing; BIO 161; FSN 202 (formerly FSN 210); and CHEM 314 (formerly CHEM 313) or CHEM 369
FSN 332	Micronutrient Metabolism	4		X	X	X	FSN 331
FSN 333 FSN 334	Nutrient Metabolism Lab	1		Х	Х	X	FSN 328 or FSN 331. Corequisite: FSN 332
FSN 334 FSN 335	Food Packaging Food Quality Assurance	3 4		Х		Х	FSN 204 (term offering subject to change) Junior standing; FSN 125 or FSN 230; and STAT 218 . Recommended: STAT 314
FSN 340	Fermented Foods (Fulfills Upper-Div GE Area B; or for students on 2019-20 or earlier catalog: Fulfills GE Area B5, B6, or B7)	4	x	х	х	х	Junior standing; completion of GE Area A with grades of C- or better; completion of GE Areas B1 through B4, with a grade of C- or better in GE Area B4 (GE Area B1 for the 2019-20 or earlier catalogs).
FSN 342	Brewing Science - will not be offered in 23-24 AY	4					MCRO 221 and CHEM 314
FSN 343	Foodservice Operations I	3		Х	Х		FSN 121; Junior standing
FSN 344	Foodservice Operations II	4			Х	Х	FSN 321; FSN 343
FSN 346	Brewing Methods - will not be offered in 23-24 AY	3					FSN 342
FSN 354	Packaging Function in Food Processing	3				Х	Junior standing (non-FDSC majors)
FSN 364	Food Chemistry	4		Х			FSN 125 or FSN 230; CHEM 314 (formerly CHEM 313)
FSN 368	Food Analysis	4			Х		FSN 364
FSN 370	Food Plant Sanitation & Prerequisite Programs	4			Х		FSN 204; MCRO 221
FSN 374	Food Laws and Regulations	4		Х			FSN 125 or FSN 230 or WVIT 102.
FSN 375	Food Safety	4				Х	FSN 370
FSN 381	Critical Evaluation of Nutrition Research	4		х	x	х	FSN 281 and STAT 218. Corequisite: FSN 329 or FSN 332 (Students be aware FSN 331 is a prerequisite to FSN 332, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 400	Special Problems for Advanced Undergraduates	1-4		Х	Х	Х	Instructor and Department consent
FSN 405	Advanced Sports Nutrition & Exercise Metabolism**	4			Х		FSN 328 or FSN 331
FSN 407	Food Ingredient Functionality - will not be offered in 23-24 AY	3					Corequisite: FSN 364
FSN 408	Food Composition Science and Product Development	4		х		х	FSN 311; FSN 330; and senior standing. Recommended: FSN 407.
FSN 410	Nutritional Implications of Food Industry Practices - will not be offered in 23-24 AY	4					FSN 202 (formerly FSN 210), FSN 125 or 230; Junior standing
FSN 415	Nutrition Education and Communications	4		х	х		FSN 328 or FSN 331; & Senior standing; Corequisite: FSN 329; or FSN 332 and FSN 333
FSN 416	Community Nutrition	4			х	х	FSN 310; FSN 315; FSN 328 or FSN 331; and Senior standing. Recommended: FSN 415
FSN 417	Nutrition Counseling	4			Х	х	Senior standing, PSY 201/202; Corequisite: FSN 415
FSN 426	Food Systems Management	4		х		Х	FSN 344
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FOOD SCIENCE AND NUTRITION DEPARTMENT TENTATIVE COURSE OFFERINGS FOR 2023-24 ACADEMIC YEAR

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Course #	Course Title	Unito	SU23	E22	14/24	eps/	Droroguisitos
FSN 431	Medical Nutrition Therapy I	Units 2	5023	Х	X X	X	BIO 231. Corequisite: FSN 329; or FSN 332 and FSN 333 (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded
FSN 432	Medical Nutrition Therapy II	4		х	Х	Х	prerequisite for this class as well) BIO 232; FSN 310; FSN 315; and FSN 431
FSN 433	Medical Nutrition Therapy III	4		X	X	X	FSN 432
FSN 444	Food Engineering (offered Spring 23-24 AY)	4				Х	FSN 204 and FSN 330
FSN 457	Food Science Senior Project - Scientific & Technical Writing	3			х		FSN 364; STAT 218 or STAT 314; and senior standing
FSN 458	Food Science Senior Project - Research (Contact Dr. Jung regarding enrollment steps)	3		х	х	х	FSN 364; STAT 218 or STAT 314; and senior standing
FSN 459	Food Science Senior Project - Internship (Required paperwork on Canvas Internship portal will need to be completed in order to enroll)	3	х	х		х	FSN 311; one of the following: FSN 330, FSN 335, FSN 364, FSN 370, or FSN 375; and senior standing.
FSN 461-01	(Nutrition) Senior Project I	3		х	х	х	FSN 329 or FSN 332 and FSN 333; FSN 381 (Nutrition majors only) (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 461-70	(Food Science) Senior Project I - will not be offered in 23-24 AY, replaced for Advanced Food Science concentration students with FSN 457 or 458 or 459 and for Culinology concentration students with FSN 459	3					Prerequisite: For FDSC majors: Senior standing; completion of GE Area A3 with a grade of C- or better; FSN 364; and STAT 218
FSN 463	Professional Practice in Nutrition & Dietetics	2		х			Senior standing. Recommended: FSN 329 or FSN 332 (Students be aware FSN 331 is a prerequisite to FSN 332, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 469	Food Science Exit Exam	0		Х		Х	Credit/No Credit; Concurrent enrollment with FSN 408.
FSN 474	Advanced Food Processing	4				х	Co-Requisite for 23-24 AY; FSN 444 and Senior standing
FSN 478	Senior Project Experiential Learning in Nutrition - will not be offered in 23-24 AY (students are encouraged to talk to faculty if they are interested in research or experiential learning opportunities)	2					FSN 381; Senior standing; and consent of instructor
FSN 479	Senior Project Advanced Topics - will not be offered in 23-24 AY	2					FSN 381; Senior standing; and consent of instructor
FSN 481	Advanced Nutrition Senior Project Scientific Writing - will not be offered in 23-24 AY	1					FSN 478 or FSN 479; and Senior standing
FSN 490	Food Safety Modernization Act: Human Food Safety - will not be offered in 23-24 AY	2					Prerequisite: FSN 375
FSN 491	Food Safety Modernization Act: Produce Safety	2				х	Prerequisite: FSN 375
							COURSES**
Course #	Course Title	Units	SU23			SP24	•
FSN 500	Individual Study Orientation to Food Science and Nutrition Graduate	1-6		X	Х	Х	Graduate standing, consent of supervising faculty member and graduate advisor.
FSN 505	Studies	1		Х			Graduate standing
FSN 508	Food Product Innovation - will not be offered in 23-24 AY	4					FSN 408
FSN 516	Population Health and Epidemiology	3				х	FSN 416 and Graduate standing
FSN 528	Biochemical and Molecular Aspects of Human Macronutrient Metabolism**	4		х			FSN 328 or FSN 331; and Graduate standing
FSN 529	Metabolic and Molecular Aspects of Vitamins**	2			х		FSN 329, or FSN 332 and FSN 333; and Graduate standing (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 530	Metabolic and Molecular Aspects of Minerals** - will not be offered in 23-24 AY	2				х	FSN 329, or FSN 332 and FSN 333; and Graduate standing (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 531	Lipid Metabolism and Nutrition	3				х	Prerequisite: Graduate standing or consent of instructor. Recommended FSN 331
FSN 541	Dietetic Internship	2					Prerequisite: Acceptance into the Cal Poly, San Luis Obispo Dietetic Internship
FSN 550	Professional Seminar	1					Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship
FSN 551	Practicum MNT I	1					Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship
FSN 552	Practicum MNT II	1					Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship
FSN 553	Practicum MNT III	1					Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship
FSN 554	Practicum Food Service Management	1					Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship
FSN 555	Practicum Community Nutrition						
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FSN 556	Food & Nutrition Service Management Practicum	1				Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship
FSN 564	Chemistry of Food Systems	4			х	FSN 364 or Graduate standing
FSN 570	Selected Topics- will not be offered during the 23-24 AY	1-4				Prerequisite: Graduate standing or consent of instructor
FSN 575	Advanced Food Safety	4		х		FSN 375 or Graduate standing; and MCRO 421
FSN 581	Graduate Seminar in Food Science and Nutrition	1-3			TBD	Graduate standing or instructor consent
FSN 582	Current Nutrition Research**	1		Х	TBD	Graduate standing or instructor consent
FSN 598	Capstone Project	1				Prerequisite: Admission into Cal Poly, San Luis Obispo Dietetic internship; and STAT 511
FSN 599	Thesis	1-6	Х	Х	Х	Graduate standing and consent of instructor

^{** =} Offerings may vary next academic year