**Nutrition Science** (AHNSBS)

B.S. in Applied Health Science degree (120 minimum credits)
- 2.5 GPA req. for admission, 2.0 cumulative GPA req. for graduation
- 2.0 cumulative GPA in all major courses req. for graduation
- 2.0 GPA req. for graduation
- No Pass/Fail except for free electives
- Effective for students matriculating summer 2017

**General Education (20 – 39 credits)**
(General Education Bulletin at: www.indiana.edu/~bulletin/iub)

**English Composition** (0 to 3 credits, C minimum required)
Complete one of the following options:
- ___ 3 CMLT-C 110 Writing the World
- ___ 3 ENG-W 131 Elementary Composition
- ___ 3 ENG-W 170 Projects in Reading and Writing
- ___ 0 ENG-W 131 EX Elementary Composition Exemption

**Mathematical Modeling** (3 to 4 credits)
Complete one of the following options:
- ___ 4 MATH-D 116 AND MATH-D 117 Intro to Finite Mathematics I-II
- ___ 3 MATH-J 113 Introduction to Calculus with Applications
- ___ 3 MATH-M 106 The Mathematics of Decision & Beauty
- ___ 3 MATH-M or V 118 Finite Mathematics
- ___ 3 MATH-M or V 119 Brief Survey of Calculus I
- ___ 4 MATH-M 211 Calculus I
- ___ 4 MATH-M 213 Accelerated Calculus

**Natural and Mathematical Sciences** (5 credits)
Complete 5 credits from the list of approved N&M courses in the IUB General Education Bulletin. At least one course must be a natural science (as indicated by an asterisk in the GENED bulletin).

**Arts and Humanities** (6 credits)
Complete 6 credits from the list of approved A&H courses in the IUB General Education Bulletin.

**Social and Historical Studies** (6 credits)
Complete 6 credits from the list of approved S&H courses in the IUB General Education Bulletin.

**World Languages and Cultures** (0 to 14 credits)
Choose one of the following three options:
Complete 6 credits of world culture courses from the list of approved WC courses in the IUB General Education Bulletin.

OR
Achieve competency in a single foreign language equal to successful completion of the four semester sequence in a world language.

OR
Complete a 6-credit International experience in an approved study abroad. A list of approved course choices may be found in the IUB General Education Bulletin.

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**Major (92 credits)**

**Nutrition Science Core:** (57 cr., C- min req each course)
Complete each of the following courses:
- ___ 3 SPH-B 150 Introduction to Public Health S&H (or equivalent)
- ___ 3 SPH-N 120 Introduction to Foods *
- ___ 3 SPH-N 231 Human Nutrition (P: CHEM C101 & bio) N&M
- ___ 3 SPH-N 320 Food Chem **(P: SPH-N 120, CHEM-C 117/127 or equivalent)
- ___ 3 SPH-N 430 Adv Nutrition I * (P: SPH-N 231; CHEM-C 341 or R340)
- ___ 3 SPH-N 432 Adv Nutrition II ** (P: SPH-N 430)
- ___ 3 SPH-N 492 Research in Nutrition/Diabetes
  or SPH-H 494 Research and Eval. Methods in Hlth & Safety
- ___ 4 BIOL-L 112 Intro to Bio; Biol Mchnsms # (P: high schl or coll chem) N&M
- ___ 3 BIOT-T 312 Societal Issues in Biotechnology (P: BIOL-L 112)
- ___ 3 CHEM-C 117 Prin of Chem & Biochem I (P: maybe C 103) N&M
- ___ 2 CHEM-C 127 Chem & Biochem Lab I (P: maybe C 103) N&M
- ___ 3 CHEM-C 341 Organic Chemistry Lectures 1 (P:CHEM-C 117)
- ___ 3 CHEM-C 342 Organic Chemistry Lectures 2 (P:CHEM-C 341)
- 2 CHEM-C 343 Org Chem Lab 1 (P:CHEM-C 341; concurrent w/C 342)
- 5 CHEM-N 330 Intermediate Inorganic Chem (P: C 341)
  or CHEM-C 118 Prin of Chem & Biochem II (P:CHEM-C 117)
- ___ 2 CLAS-C 209 Medical Terms from Greek and Latin
- ___ 3 MATH-M 119 Brief Survey of Calculus I N&M OR
  MATH-M 211 Calculus I (4cr.) N&M
- ___ 3 MATH/PSY/SPEA-K 300, K 310 Statistical Techniques
  OR STAT-S 300 Intro to Applied Statistical Methods

**Specialization Courses** (16 cr., C- min req each course)
Complete 16 credits from the following courses:
- ___ 4 BIOL-L 111 Intro to Biology: Evolution & Diversity # N&M
- ___ 3 BIOL-L 113 Biology Lab *(P: or C: BIOL-L 112 R: BIOL-L 111)
- ___ 3 BIOL-M 250 Microbiology * (P: 2 sem of collg chem R: BIOL-L 211)
  or BIOL-M 200 Microorg in Nature & Disease **
- ___ 2 BIOL-M 255 Microbiology Laboratory (P: corequisite BIOL-M 250)
  or ___ 1 BIOL-M 215 Microorg Lab * (R:HS chem & bio; C:BIOL-M 200)
- ___ 3 MSCI-M 216 Medical Science of Psychoactive Drugs
- ___ 3 MSCI-M 470 Mech of Human Disease (P: BIOL-L 211)
- ___ 4 MSCI-M 485 Phsl of Human Disease (P: PHSL-P 215)
- ___ 5 PHYS-P 201 Gen Physics I #(P:Coltg alg & trig or HS eq)N&M
  or PHYS-P 221 Physics I (P or C: MATH-M 211)
- ___ 5 PHYS-P 202 General Physics II #(P:PHYS-P 201) N&M
  or PHYS-P 222 Physics II (P:PHYS-P 221; C: MATH-M 212)
- ___ 3 SPH-N 325 Food Chemistry Lab ** (concurrent w/ N 320)
- ___ 3 SPH-N 331 Life Cycle Nutrition ** (R:SPH-N 220 or N 231)
- ___ 3 SPH-N 336 Public Health Nutrition ** (P: SPH-N 231)
- ___ 3 SPH-N 480 Mechanisms of Nutrient Action *

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Requirements continue on the next page.
SUGGESTED COURSE SEQUENCE FOR NUTRITION SCIENCE

(NOTE: N & M COURSES COVERED BY COURSE REQUIREMENTS)

FRESHMAN YEAR-Fall Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tr>
<td>CHEM-C 117 &amp; 127/MATH-M 119 or MATH-M 211</td>
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<td>ENG-W 131/ENG-W 170/CMLT-C 110</td>
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<td>SPH-N 120 “Intro to Foods” or Social &amp; Historical elec</td>
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FRESHMAN YEAR-Spring Semester

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<td>COLL-P 155 “Public Oral Communication”</td>
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<td>or ANTH-A 122 “Interpersonal Communication” S&amp;H</td>
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<td>SPH-B 150 “Introduction to Public Health”</td>
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SOPHOMORE YEAR-Fall Semester

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<td>CHEM-C 341 “Organic Chemistry Lectures I”</td>
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<td>CLAS-C 209 “Medical Terms from Greek and Latin”</td>
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<td>SPH-N 120 “Intro to Foods” or Social &amp; Historical elec</td>
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SOPHOMORE YEAR-Spring Semester

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<td>BIOL-L 211 &quot;Molecular Biology“</td>
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<td>CHEM-C 342 “Organic Chemistry Lectures 2”</td>
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<td>PHSL-P 215 “Human Physiology”</td>
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<td>SPH-N 231 &quot;Human Nutrition&quot;</td>
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JUNIOR YEAR-Fall Semester

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<td>PSY-K 300/MATH-K 310 “Statistical Techniques”</td>
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JUNIOR YEAR-Spring Semester

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<td>SPH-N 320 “Food Chemistry”</td>
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SENIOR YEAR-Fall Semester

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<tr>
<td>SPH-N 492/SPH-H 494 “Research in Nutrition/Dietetics”</td>
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SENIOR YEAR-Spring Semester

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<tr>
<td>BIOT-T 312 “Societal Issues in Biotechnology”</td>
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<tr>
<td>CHEM-C 483 Biological Chemistry (Life Science option)</td>
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<tr>
<td>SPH-N 431 &quot; Medical Nutrition Therapy”</td>
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<td>SPH-N 432 “Advanced Nutrition II”</td>
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Nutrition Science

About the Major: Nutrition Science as a Stepping Stone to Health Care or Research

Nutrition science integrates nutrition with the physical and life sciences, such as chemistry, biology, anatomy, and physiology, to promote detailed understanding of the role of nutrients in metabolism. Students often choose this major for:

- Pre-medical
- Pre-dental
- Pre-physician’s assistant
- Pre-optometry
- Pre-chiropractic
- Pre-pharmacy
- Preparation for graduate school

Also, this major can lead to a career in the food industry or public health.

Opportunities in the Program

Students can minor in chemistry, biology, medical science, or public health. Students can join a number of student organizations available on campus such as:

- Bloomington Hospital Emergency Room Volunteer Program: http://www.hpplc.indiana.edu/a-club-bhsvol.shtml
- Hoosier Dentist Club: http://www.hpplc.indiana.edu/a-club-hd.shtml
- Pre-Optometry Club: http://www.indiana.edu/~optclub/Home.html
- Pre-Physician’s Assistant Club: Contact- paclub@indiana.edu
- Student Pre-Medical Association: http://premed.originalname.net/
- Be the Match https://beinvolved.indiana.edu/organization/BeTheMatch/about
- Eta Sigma Gamma-Nu Chapter: http://www.indiana.edu/~aphealth/st_life/esg_nu.html

What You Can Do

Nutrition science majors

- work in medical science laboratories
- study for advanced degrees in related sciences, medicine or public health
- plan nutrition initiatives for communities, states, or federal agencies
- conduct food research and communicate about food and science

Where You Can Go

- agribusiness
- food industry
- insurance
- hospital labs
- government and non-profit agencies
- pharmaceutical sales

What You Will Earn

Since most students with this major go on to advanced health care fields, it is not possible to provide a specific salary figure. Here are some sample salaries: physician assistant $75k, dentist $129k, general practice physician $137k, pharmaceutical sales $55k.