**BACHELOR OF SCIENCE IN NUTRITION AND DIETETICS: CONCENTRATION IN DIETETICS AND NUTRITION SCIENCE ROADMAP – QUANTITATIVE REASONING CATEGORY I/II AND STRETCH ENGLISH**

120 Total Units Required  
Minimum Number of Units in the Major: 71

This roadmap is a suggested plan of study and does not replace meeting with an advisor. Please note that students may need to adjust the actual sequence of courses based on course availability. Please consult an advisor in your major program for further guidance.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>First Semester</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ENG 104</td>
<td>Writing the First Year: Finding Your Voice Stretch I (^1)</td>
<td>3</td>
</tr>
<tr>
<td>MATH 124</td>
<td>Elementary Statistics (Major Core, B4) (^2)</td>
<td>3</td>
</tr>
<tr>
<td>GE Area A (^3)</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>GE Area C</td>
<td></td>
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</tr>
<tr>
<td>GE Area D: U.S. History (D2)</td>
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<tr>
<td><strong>Units</strong></td>
<td></td>
<td>15</td>
</tr>
<tr>
<td><strong>Second Semester</strong></td>
<td></td>
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<tr>
<td>BIOL 210 &amp; BIOL 211</td>
<td>General Microbiology and Public Health 4 and General Microbiology and Public Health Laboratory (Major Professional Requirement)</td>
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<tr>
<td>CHEM 115</td>
<td>General Chemistry I: Essential Concepts of Chemistry (Major Core)</td>
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<tr>
<td>ENG 105</td>
<td>Writing the First Year: Finding Your Voice Stretch II (A2) (^3)</td>
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<tr>
<td>PSY 200</td>
<td>General Psychology (Major Core, D1)</td>
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<tr>
<td><strong>Units</strong></td>
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<tr>
<td><strong>Third Semester</strong></td>
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<td></td>
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<tr>
<td>BIOL 212 &amp; BIOL 213</td>
<td>Principles of Human Physiology and Principles of Human Physiology Laboratory (Major Professional Requirement)</td>
<td>4</td>
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<tr>
<td>CHEM 130</td>
<td>General Organic Chemistry (Major Professional Requirement)</td>
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<tr>
<td>NUTR 253</td>
<td>Nutrition, Health, and Disease (Major Core)</td>
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<tr>
<td>GE Area E</td>
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<tr>
<td>SF State Studies or University Elective</td>
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<td><strong>Units</strong></td>
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<td>16</td>
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<tr>
<td><strong>Fourth Semester</strong></td>
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<tr>
<td>BIOL 220</td>
<td>Principles of Human Anatomy (Major Professional Requirement)</td>
<td>4</td>
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<tr>
<td>GE Area A</td>
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<td>3</td>
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<tr>
<td>GE Area C - Take Two</td>
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<td>SF State Studies or University Elective</td>
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<tr>
<td><strong>Units</strong></td>
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<tr>
<td><strong>Fifth Semester</strong></td>
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<tr>
<td>CHEM 349</td>
<td>General Biochemistry (Major Professional Requirement)</td>
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<tr>
<td>NUTR 353GW</td>
<td>Foodservice Systems Management - GWAR (Major Core)</td>
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<tr>
<td>NUTR 357</td>
<td>Principles of Food Preparation (Major Core, UD-B)</td>
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<tr>
<td>GE Area UD-C: Upper-Division Arts and/or Humanities (Consider SF State Studies Course)</td>
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<tr>
<td>SF State Studies or University Elective</td>
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<tr>
<td><strong>Units</strong></td>
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<tr>
<td><strong>Sixth Semester</strong></td>
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<tr>
<td>NUTR 453</td>
<td>Nutrition in the Life Cycle (Major Core)</td>
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<tr>
<td>NUTR 457</td>
<td>Management of Quantity Food Purchasing and Production (Major Core)</td>
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<tr>
<td>GE Area F (^2)</td>
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</tr>
<tr>
<td>GE Area UD-D: Upper-Division Social Sciences (Consider SF State Studies Course)</td>
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<tr>
<td>U.S. and California Government (<a href="http://bulletin.sfsu.edu/undergraduate-education/american-institutions/#usg">http://bulletin.sfsu.edu/undergraduate-education/american-institutions/#usg</a>)</td>
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### Seventh Semester

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<tbody>
<tr>
<td>NUTR 450</td>
<td>Advanced Nutrition I (Major Professional Requirement)</td>
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<tr>
<td>NUTR 484</td>
<td>Medical Nutrition Therapy I (Major Professional Requirement)</td>
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<tr>
<td>NUTR 551</td>
<td>Nutrition Education and Communication (Major Core)</td>
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<tr>
<td>NUTR 557</td>
<td>Experimental Food Study (Major Core)</td>
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<tr>
<td>Major Elective - Take One 4</td>
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<tr>
<td><strong>Units</strong></td>
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<td>15-16</td>
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### Eighth Semester

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<tbody>
<tr>
<td>NUTR 550</td>
<td>Advanced Nutrition II</td>
<td>3</td>
</tr>
<tr>
<td>HTM 560</td>
<td>Hospitality Human Resource Management (Major Core)</td>
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<tr>
<td>NUTR 584</td>
<td>Medical Nutrition Therapy II (Major Professional Requirement)</td>
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<td>NUTR 651</td>
<td>Community Nutrition and Assessment (Major Core)</td>
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<tr>
<td><strong>Units</strong></td>
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<td>12</td>
</tr>
</tbody>
</table>

**Total Units**: 120-121

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1. ENG 114 can only be taken if you complete Directed Self-Placement (DSP) and select ENG 114; if you choose ENG 104/ENG 105 through DSP you will satisfy A2 upon successful completion of ENG 105 in the second semester; multilingual students may be advised into alternative English courses.

2. To determine the best B4 course option, students should complete the online advising activity at mathadvising.sfsu.edu (https://mathadvising.sfsu.edu/). Questions? Contact Gator Smart Start. (https://gatorsmartstart.sfsu.edu/)

3. To avoid taking additional units, it is recommended that you meet the SF State Studies (AERM, GP, ES, SJ) requirements within your GE or major.

4. **Major Electives - Select One**
   - BIOL 326 Disease! (3 units) (UD-B, GP, SJ)
   - FCS 426 Family Stress, Coping, and Resilience (3 units)
   - FCS 543 Sustainability in the Textile, Housing, and Food Industries (3 units) (UD-D, ES)
   - GEOG 427 Agriculture and Food Supply (4 units) (ES, GP)
   - HH 380 Holistic Health: Western Perspectives (3 units) (UD-B, GP)
   - HH 381 Holistic Health: Eastern Perspectives (3 units) (UD-D, GP)
   - HH 382 Holistic Health: Human Nature and Global Perspectives (3 units) (UD-C, GP)
   - HH 383 Chinese Perspectives in Holistic Health (3 units) (UD-D)
   - HTM 557 Restaurant and Catering Management (3 units)
   - KIN 331 Peak Performance (3 units) (UD-D, GP, SJ)
   - KIN 355 Science, Sport, and Fitness (3 units) (UD-B)
   - NUTR 356 Foods and World Culture (3 units)
   - PH 200 Global Health (3 units) (D1, GP, SJ)
   - PH 210 Personal and Social Determinants of Health (3 units) (D1, SJ)
   - PH 221/ETHS 221 Health and Social Justice - Burning Issues, Taking Action (3 units) (D1, AERM, SJ)
   - PH 241/ETHS 241 Health and Social Movements in the United States in the 20th Century (3 units) (D2, USH, AERM, SJ)
   - PH 290 Promoting Positive Health (3 units) (C1, GP)
   - PH 410 Public Health Systems (3 units)
   - PH 455 Community Organizing and Community Building for Health (3 units) (UD-C, AERM, ES, GP, SJ)

± Given catalog rights, fall 2022 transfer students do not need to complete an Area F course.