

CSUSB Palm Desert Campus
Nutrition and Food Sciences: Proposed Three-Year Roadmap
for Transfer Students

Year One		
FALL	WINTER	SPRING
HSCI 273 (4) Software Applications for HSCI	CHEM 206 (5) Organic Chemistry	CHEM 207 (5) Biochemistry
CHEM 205 (5) Fundamentals of Chemistry I <i>or</i> MGMT 302 (4) Organizational Behavior	HSCI 225 (1) Intro to Dietetic Profession	HSCI 120 (5) Health & Society
BIOL 100 (5) Topics in Biology <i>or</i> ENGL 306/ NSCI 306 (4) Expository Writing (NSCI 306 preferred)	BIOL 223 (5) Human Physiology and Anatomy I <i>or</i> HSCI 315 (4) Statistics for HSCI Majors	BIOL 224 (5) Human Physiology and Anatomy II
	GE Capstone (4)	

Year Two		
FALL	WINTER	SPRING
HSCI 350 (4) SBC Principles of Nutrition	HSCI 365 (4) SBC Nutrition Through the Life Cycle	HSCI 384 (4) Lecture: DL ; Lab: PDC Nutrition Assessment & Research Methodology
HSCI 244 (2) LQHS Introduction to Culinary Arts	HSCI 245 (5) Lecture: SBC ; Lab: LQHS Intro to Food Science	HSCI 345 (5) Lecture: SBC ; Lab: LQHS Advance Food Science
MGMT 302 (4) Organizational Behavior <i>or</i> GE Capstone (4)	HSCI 315 (4) Statistics for HSCI Majors <i>or</i> HSCI elective (4)	BIOL 220 (5) Principles of Microbiology <i>or</i> GE Capstone (4)
GE Capstone (4)		

Year Three		
FALL	WINTER	SPRING
HSCI 441 (4) DL Nutritional Biochemistry	HSCI 442 (4) SBC Advanced Human Nutrition	HSCI 444 (4) DL Medical Nutrition Therapy II
HSCI 446 (1) SBC Senior Seminar	HSCI 443 (4) SBC Hybrid Medical Nutrition Therapy I	HSCI 445 (4) DL Community Nutrition
HSCI 465 (5) Lecture: SBC ; Lab: PDC Foodservice Production	HSCI 467 (4) SBC Food Service Systems Management	GE Capstone (4)

DL = distance learning SBC = San Bernardino Campus LQHS = La Quinta High School

This three year schedule is subject to change without notice. Follow your Program Advising Worksheet for Students (PAWS), which lists coursework for graduation. See your academic advisor to make sure all course requirements are complete.