

Course Allocation Plan for Two Years' Diploma Degree, and Four Years' Bachelor Degree in Food Science and Human Nutrition, College of Applied and Health Sciences

Year 1		Year 2		Year 3		Year 4	
Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring
Semester 1/17	Semester 2/17	Semester 3/16	Semester 4/16	Semester 5/16	Semester 6/15	Semester 7/14	Semester 8/12
(SOCI 101) Sociology (UR) P: Nil C: Nil CH: 3	(ENGL102) English Communication Skills II (UR) P: ENGL101 C: Nil CH: 3	(PHIL 101) Introduction to Logic (Philosophy) (UR) P: Nil C: Nil, CH: 3	(ISLM 101) Islamic Civilization (UR) P: Nil C: Nil CH: 3	(STAT 201) Statistics (CR) P: Nil C: Nil CH: 3	(FSHN N370) Assessment of Nutritional Status (CR) P: FSHN N162, FSHN N262, FSHN N 362 C: Nil, CH: 3(2+1)	(FSHN F482) Emerging Issues in FSHN (MR) P: FSHN N162, FSHN F111, C: Nil, CH: 2	(FSHN N472) Dietetics Counseling for Chronic Diseases (MR), P: FSHN N481 CH: 3(2+1)
(ENGL101) English Comm. Skills I (UR) P: Nil C: Nil CH: 3	(APSC 310) Human Anatomy and Physiology (MR) P: BIOL101 C: BIOL101, APSC381 CH: 3	(FSHN F311) Food Analysis (MR) P: FSHN F111, CHEM201, CHEM281 C: Nil, CH: 2	(FSHN F211) Food Sanitation (MR) P: FSHN F111 C: BIOL201 CH: 3	(CHEM 102) Chemistry II (MR) P: CHEM101 C: CHEM182 CH: 3	(FSHN N371) Institutional Food Systems Management (MR) P: FSHN N162, FSHN N261, C: Nil, CH: 3	(FSHN 470) Internship (MR) P: After 80 credits, FSHN F311, FSHN F414 + FSHN N371 + all CR, C: Nil, CH: 3	FSHN **** Elective 2 (ME) CH: 3
(CHEM101) Chemistry I (CR) P: Nil C: CHEM181 CH: 3	(APSC 381) Human Anatomy and Physiology Lab (MR) P: Nil C: APSC310 CH: 1	(FSHN F381) Food Analysis Lab P: Nil C: FSHN F311 CH: 1	(BIOL 201) Microbiology (MR) P: BIOL101 C: BIOL281 CH: 3	(CHEM 182) Chemistry II Lab (MR) P: Nil C: CHEM102 CH: 1	(FSHN F411) Food Chemistry (MR) P: FSHN F111, CHEM201, CHEM281 C: Nil, CH: 3(2+1)	(FSHN N471) Community Nutrition (MR) P: FSHN N162, FSHN N362	(FSHN F480) New Product Development(CR) P: APSC 301, FSHN F414, FSHN F211
(CHEM181) Chemistry I Lab (CR) P: Nil C: CHEM101 CH: 1	(CHEM 201) Organic Chemistry I (MR) P: CHEM101 C: CHEM281 CH: 3	(PHYS101) Physics I (CR) P: Nil C: PHYS181 CH: 3	(BIOL 281) Microbiology Lab (MR) P: Nil C: BIOL201 CH: 1	(FSHN F313) Food Microbiology (MR) P: FSHN F111, BIOL201, BIOL281 C: Nil, CH: 3(2+1)	APSC201 Management and Business Skills (CR) CH: 3	(FSHN N481) Medical Nutrition Therapy (MR) P: FSHN 370 : Nil, CH: 3(2+1)	FSHN**** Elective 3 (ME) CH: 3
(MATH 101) Calculus I (CR) P: Nil C: Nil CH: 3	(CHEM 281) Organic Chemistry I Lab (MR) P: Nil C: CHEM201 CH: 1	(PHYS181) Physics I Lab (CR) P: Nil C: PHYS101 CH: 1	(FSHN N362) Nutrition in Life cycle (MR) P: FSHN N162 C: Nil, CH: 3	(FSHN N261) Principles of Food Preparation (MR) P: FSHN N162, FSHN F111 C: Nil, CH: 3	(APSC 301) Research Skills (CR)\ FSHN FSHNN362 CH: 3(2+1)	FSHN **** Elective 1 (ME) CH: 3	<i>ME- Major Elective P: Pre-requisite C: Co-requisite, CH: Credit Hours</i>
(BIOL 101) Biology I (CR) P: Nil C: BIOL181 CH: 3	(FSHN N 162) Introduction to Human Nutrition (CR) P: BIOL101, CHEM101 C: Nil CH: 3	(FSHN N262) Nutritional Biochemistry (MR) P: FSHN N162, CHEM201, CHEM281, C: Nil, CH: 3(2+1)	(ARAB101) Arabic 1 (UR) P: Nil C: Nil CH: 3	(FSHN F414) Food Engineering (MR) P: MATH101, FSHN F111, PHYS101, STAT201, C: Nil, CH: 3			
(BIOL181) Biology I Lab (CR) P: Nil C: BIOL101, CH: 1	(FSHNF111) Introduction to Food Science (CR) P: CHEM101, CHEM101 C: Nil, CH: 3	(MNGT313) Entrepreneurship (UR) P: Nil, C: Nil, CH: 3					NOTE: Courses in first Four Semesters fulfil Diploma Students' Requirement of 66 Credit Hours.