

## Food, nutrition & dietetics

### Transfer Student Sample Plan of Study

Fall Semester	Spring Semester
FCS 101 Human & Family Development	FCS 200 Practical Problem Solving in FCS
FCS 102 Nutrition in the Life Span	FCS 213 Food Planning, Marketing, and Cost Controls
FCS 103 Management for Consumers	KNR 182 Human Anatomy and Physiology
FCS 113 Principles of Food Preparation	CHE 220 Organic Chemistry
CHE 110 & 112 Fundamentals of Chemistry (it is recommended that this course be completed prior to transferring)	MQM 220 Business Organization and Management
17 hours	17 hours
Fall Semester	Spring Semester
FCS 311 Community Nutrition (Fall only)	FCS 300 Leadership Development for FCS Professionals
FCS 316 Food Science (Fall only)	FCS 312 Medical Nutrition Therapy (Spring only)
FCS 317 Nutrition and Metabolism (Fall only)	FCS 319 Quantity Foods (Spring only)
FCS 318 Foodservice Management (Fall only)	PSY 215 Educational Psychology
CHE 242 Biochemistry	FCS 398* Professional Practice
17 hours	15 hours

SUMMER COURSE: BSC 160 Microbiology

\*Many students choose to complete this experience the summer following their final semester in order to have more flexibility with location and their schedule.

It is strongly recommended that COM 110, PSY 110 or 111 and ECO 103 or 105, and CHEM 110 and 112 be completed prior to transferring to Illinois State University in this major (this plan of study reflects these courses being completed prior to the start of your first semester).