The research, teaching, extension, and regulatory functions of the College of Agriculture are combined into a coordinated, mutually supporting program of undergraduate and graduate education. Teaching in this college is closely related to the other functions thus providing the student with a unique opportunity to broaden his or her background in the areas of research and application of scientific findings to stakeholders.

Degree and study programs in the college run the entire range of the food, fiber, and agricultural system from farm production and marketing, manufacturing, processing and fabrication through nutrition, hospitality management, and consumer, community, and family studies.

On July 1, 2003, the School of Human Environmental Sciences joined the College of Agriculture. Degree requirements and information pertaining to these programs are listed beginning on page 92.

**Admission**

All students planning to study any phase of agriculture or human environmental sciences, including pre-veterinary medicine, are admitted directly into the College of Agriculture. Application for admission is made through the Undergraduate Admissions Office.

Students interested in the Landscape Architecture program must meet all requirements for admission to the University. In addition, enrollment in the landscape architecture program is determined by a selective admission procedure. Applicants are selected on a competitive basis as determined by potential success in the program.

**Accreditation**

The undergraduate Forestry program at the University of Kentucky is accredited by the American Society of Foresters. The Landscape Architecture program is accredited by the American Society of Landscape Architects and meets all the requirements for licensing of landscape architects in Kentucky and other states. The Food Science program is accredited by the Institute of Food Technologists.

Accreditations for the School of Human Environmental Sciences are listed on page 92 of this Bulletin.

**Undergraduate Programs in Agriculture**

The University of Kentucky grants the following degrees in the College of Agriculture:

- Bachelor of Science in Agriculture
- Bachelor of Science in Agricultural Biotechnology
- Bachelor of Science in Agricultural Economics
- Bachelor of Science in Animal Sciences
- Bachelor of Science in Career and Technical Education
- Bachelor of Science in Community Communications and Leadership Development
- Bachelor of Science in Food Science
- Bachelor of Science in Forestry
- Bachelor of Science in Horticulture, Plant and Soil Sciences
- Bachelor of Science in Landscape Architecture

“'The College of Agriculture is one of the best colleges in the nation.' That is a comment that can be heard all over the UK campus. The College of Agriculture is not just an outstanding college that offers a first-class education, but it is a family. Talented students, dedicated professors, and hardworking supportive staff create the wonderful family atmosphere. It doesn’t matter if you come from an agriculture or non-agriculture background the College of Agriculture is a family for everyone. The education students receive involves more than academics, it is strengthened by the numerous extracurricular opportunities. There is an activity or organization for each student in all aspects of agriculture. A student doesn’t just gain experience in education, they gain a social life and memories that are never forgotten. The College of Agriculture prepares students for the future; a future of success.”

– Beth Quinn
Agricultural Education
Class of 2006

“The College of Agriculture and School of Human and Environmental Sciences has helped me by laying the foundation for my future. The college has nationally ranked professors and wonderful staff members. The awards and recognition is a positive aspect about the college but, my favorite aspect of the college is the family atmosphere. The professors and staff are always willing to assist students in any way possible, because they truly care about the welfare of the students. This family atmosphere is what drew me to the College of Agriculture and School of Human and Environmental Sciences and is what makes my college experience so wonderful.”

– Deeana G. Cotterill
Ag Ambassador
Sophomore
Merchandising, Apparel, and Textiles

**SPECIAL APPLICATION DEADLINE FOR SCHOOL OF HUMAN ENVIRONMENTAL SCIENCES**

Coordinated Program in Dietetics Upper division program applicants (students who have 71 semester hours of lower division courses
- special application, transcript(s), and recommendations are due by:

<table>
<thead>
<tr>
<th>Fall</th>
<th>Feb. 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Bachelor of Science in Food Science</td>
<td></td>
</tr>
<tr>
<td>- Bachelor of Science in Forestry</td>
<td></td>
</tr>
<tr>
<td>- Bachelor of Science in Horticulture, Plant and Soil Sciences</td>
<td></td>
</tr>
<tr>
<td>- Bachelor of Science in Landscape Architecture</td>
<td></td>
</tr>
</tbody>
</table>
• Bachelor of Science in Natural Resource Conservation and Management

Information on each major program (premajor, major, and specialty support course requirements) follows. Students may obtain additional information on programs and recommended plans of study from the Associate Dean for Academic Programs.

Also available to students are minors in agriculture, agricultural community communications and leadership development, economics, animal sciences, entomology, food science, pest management, plant and soil science, and rural sociology.

Students majoring in biosystems and agricultural engineering are enrolled in the College of Engineering. Degree requirements and curriculum are listed in the College of Engineering section of this Bulletin.

See page 92 of this Bulletin for the list of degrees offered through the School of Human Environmental Sciences.

Undeclared Majors

Students who are interested in agricultural study or the human environmental sciences but uncertain about a major should work closely with advisors in the College of Agriculture. With careful course selection, students can work toward fulfilling general requirements while exploring the various areas of study in agriculture, natural resources, and human environmental sciences.

Scholarships and Financial Aid

The College of Agriculture offers scholarship awards to students on the basis of academic accomplishment and involvement in extracurricular activities. Many of the departments in the college employ students in laboratories, greenhouses, barns, and field work in connection with the research program in agriculture. Information about scholarships and work opportunities is available in the Office of the Associate Dean for Academic Programs.

Academic Advising

Students in the College of Agriculture are advised by selected faculty in the department of the student’s major. Each student’s academic plan and records is maintained in the Associate Dean for Academic Programs office, N-6 Ag. Science Center, and in the Student Services Office, School of Human Environmental Sciences, 102 Erikson Hall. Students needing assistance selecting an advisor or general information about academies may come to the Associate Dean’s office or to the School of Human Environmental Sciences.

Inquiries about programs or majors within the College of Agriculture may be directed to:

Office of the Associate Dean
for Academic Programs
N6 Ag. Science Building
University of Kentucky
Lexington, KY 40546-0091
(859) 257-3469 or (859) 257-3468

Graduate Work

The College of Agriculture offers the Master of Science degree in all college departments.

Doctor of Philosophy degrees are offered in the following areas: agricultural economics, animal sciences, biosystems and agricultural engineering, crop science, entomology, family studies, plant pathology, plant physiology, sociology, soil science, and veterinary science.

For more information, students should see The Graduate School Bulletin.

MINIMUM REQUIREMENTS FOR GRADUATION

NOTE: The following graduation requirements do not apply to degree programs in the School of Human Environmental Sciences; those requirements are described in the corresponding section of this Bulletin. Except where noted in specific degree programs, all students pursuing a Bachelor of Science degree in the College of Agriculture must complete:

1. the University Studies Program and University graduation requirements;
2. GEN 100: Issues in Agriculture;
3. a minimum of 120 credit hours with at least a 2.0 grade-point average. Some programs require more than the minimum 120 credit hours and have other grade-point average requirements. Remedial courses may not be counted toward the total hours required for the degree;
4. an Agriculture Major with a minimum of 24 hours including 3 hours in a 400-level capstone course;
5. a core of specialty or professional support courses outside the major department totaling at least 18 hours at the 200 level or above; and
6. a minimum of 45 credit hours from upper division courses (300 and above).

B.S. in Agriculture with a major in INDIVIDUALIZED PROGRAMS

Individualized program opportunities have been developed to assist students with academic goals that cross several disciplines. Students pursuing the Bachelor of Science in Agriculture may pursue an individualized program in agriculture such as Entomology. The procedure for entering an individualized program is as follows:

1. Each student must apply to the Associate Dean for Academic Programs. The student will receive an explanation of the program and its objectives, and the possible risks involved, including prospective employment and acceptance for advanced graduate degree work.

2. Students who continue their interest in the individualized program develop, with the assistance of an advisor, the plan which they propose to follow.

3. This plan must be submitted to the Associate Dean for consideration and possible approval.

4. Approval of the student’s program by the Associate Dean will admit the student to the individual program option.

For more information, contact:

Office of the Associate Dean
for Academic Programs
N6 Ag. Science Building
University of Kentucky
Lexington, KY 40546-0091
(859) 257-3469 or (859) 257-3468

BACHELOR OF SCIENCE IN AGRICULTURAL BIOTECHNOLOGY

Agricultural biotechnology encompasses cellular and molecular approaches to the manipulation and improvement of agricultural plants, animals and microorganisms, and the control of agricultural pests and diseases. The primary purpose of the baccalaureate degree program in Agricultural Biotechnology is to train students in modern cellular and molecular biology and genetic engineering. Students will be provided with a firm foundation in the principles of genetics and molecular biology of both prokaryotic and eukaryotic organisms. Each student will then specialize in an area appropriate to his or her interest and career objectives, including: microbial, fungal, plant, insect and mammalian biotechnology.

Graduates will be prepared to assume government, university, and industry positions with research and technology applications to agriculture and food production. Employment opportunities include research scientists, laboratory technicians or managers in university, government, industrial, or clinical laboratories using biotechnological tools for research and production. Examples of research areas include: gene cloning, construction of novel pest and disease resistance genes, development of new immunological and nucleic acid types of diagnostic probes for plant and animal disease, genetic engineering of microorganisms for the production of important pharmaceutical agents, and development of new bioengineered strains of microorganisms for fermentation and food production services. Students will also be prepared to enter graduate programs in agriculture, molecular biology, and the biological sciences.
### Graduation Requirements
To earn a Bachelor of Science in Agricultural Biotechnology the student must complete 132 semester hours with at least a 2.0 grade-point standing. A minimum of 45 credit hours must be from upper division courses (300 and above). Remedial courses may not be counted toward the total hours required for the degree.

In addition to the University Studies requirements, students must complete college, pre-major, major, and specialty support requirements, including an independent research project relevant to the student’s interest in biotechnology.

### Plan of Study
As an agricultural biotechnology major you are required to develop an acceptable Plan of Study during your sophomore year for your junior and senior years. The plan must be signed by your advisor and returned to the Office of the Associate Dean for Academic Programs.

If you are an upper division transfer student (from another university or from another UK college or department) then you will submit your plan during the first semester you are enrolled in the program.

Consult your academic advisor in developing your Plan of Study.

### College Required Hours

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHE 232</td>
<td>Organic Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td>CHE 233</td>
<td>Organic Chemistry Laboratory II</td>
<td>2</td>
</tr>
<tr>
<td>MA 123</td>
<td>Elementary Calculus and Its Applications</td>
<td>2</td>
</tr>
<tr>
<td>MA 132</td>
<td>Calculus for the Life Sciences</td>
<td>6</td>
</tr>
<tr>
<td>MA 113</td>
<td>Calculus I</td>
<td>4</td>
</tr>
<tr>
<td>PHY 211</td>
<td>General Physics</td>
<td>5</td>
</tr>
<tr>
<td>PHY 213</td>
<td>General Physics</td>
<td>5</td>
</tr>
<tr>
<td>(or equivalent with laboratory)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Subtotal: Premajor Hours** 45-46

### Major Requirements

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABT 101</td>
<td>Introduction to Biotechnology</td>
<td>1</td>
</tr>
<tr>
<td>ABT 201</td>
<td>Scientific Method in Biotechnology</td>
<td>1</td>
</tr>
<tr>
<td>ABT 301</td>
<td>Writing and Presentations</td>
<td>2</td>
</tr>
<tr>
<td>BIO 208</td>
<td>Principles of Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>BIO 209</td>
<td>Principles of Microbiology Laboratory</td>
<td>2</td>
</tr>
<tr>
<td>BCH 410</td>
<td>Fundamentals of Biochemistry</td>
<td>3</td>
</tr>
<tr>
<td>BCH 501</td>
<td>General Biochemistry</td>
<td>6</td>
</tr>
<tr>
<td>BCH 502</td>
<td>General Biochemistry</td>
<td>6</td>
</tr>
<tr>
<td>BIO 460</td>
<td>Introduction to Molecular Genetics</td>
<td>3</td>
</tr>
<tr>
<td>BIO 461</td>
<td>Introduction to Population Genetics</td>
<td>3</td>
</tr>
<tr>
<td>STA 291</td>
<td>Statistical Method</td>
<td>3</td>
</tr>
<tr>
<td>ABT 495</td>
<td>Experimental Methods in Biotechnology</td>
<td>4</td>
</tr>
<tr>
<td>BIO 510</td>
<td>Recombinant DNA Techniques Laboratory</td>
<td>4</td>
</tr>
<tr>
<td>ABT 395</td>
<td>Independent Study in Biotechnology</td>
<td>3</td>
</tr>
<tr>
<td>ABT 399</td>
<td>Experiential Learning in Biotechnology</td>
<td>3</td>
</tr>
</tbody>
</table>

**Subtotal: Major Hours** 31-35

### Electives

Electives should be selected to complete the 132 hours required for graduation.

**Subtotal: Electives minimum of 15**

**TOTAL HOURS: 132**

### BACHELOR OF SCIENCE IN AGRICULTURAL ECONOMICS

The Agricultural Economics program enables graduates to pursue careers in agribusiness and food industries, international marketing and trade, or farm management and production. Opportunities are also available in public policy for agriculture and rural America and environmental economics. These career opportunities may be found in both the private and public sectors.

Economic theory is applied to problems concerning the production, marketing, and distribution of agricultural and food products and also to public policy and natural resource and environmental issues facing rural communities.

Agricultural Economics students choose one of two options – Option A: Agricultural Economics, and Option B: Agribusiness Management and Food Marketing.

### Graduation Requirements

To earn the Bachelor of Science in Agricultural Economics, the student must have a minimum of 120 credit hours with at least a 2.0 grade-point average in one of the two program options. A student must earn a minimum grade of C in each of the four agricultural economics courses required in the major. A minimum of 45 credit hours must be from upper division courses (300 and above).

Remedial courses may not be counted toward the total hours required for the degree. In addition to University Studies requirements, students must complete college, departmental and support requirements.

### Plan of Study

As an agricultural economics major you are required to develop an acceptable Plan of Study in your chosen area of emphasis for your junior and senior years. Submit the plan for approval to the department’s Undergraduate Program Committee and the Director of Undergraduate Studies during the second semester of your sophomore year.

If you are an upper division transfer student (from another university or from another UK college or department) then you will submit your plan for approval during the first semester you are enrolled in the department.

Consult your academic advisor in developing your Plan of Study.

### College Required Hours

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEN 100</td>
<td>Issues in Agriculture</td>
<td>3</td>
</tr>
<tr>
<td>BIO 209</td>
<td>Principles of Microbiology Laboratory</td>
<td>2</td>
</tr>
<tr>
<td>BCH 401</td>
<td>General Biochemistry</td>
<td>3</td>
</tr>
<tr>
<td>BCH 501</td>
<td>General Biochemistry</td>
<td>6</td>
</tr>
<tr>
<td>BCH 502</td>
<td>General Biochemistry</td>
<td>6</td>
</tr>
<tr>
<td>BIO 460</td>
<td>Introduction to Molecular Genetics</td>
<td>3</td>
</tr>
<tr>
<td>BIO 461</td>
<td>Introduction to Population Genetics</td>
<td>3</td>
</tr>
<tr>
<td>STA 291</td>
<td>Statistical Method</td>
<td>3</td>
</tr>
<tr>
<td>ABT 495</td>
<td>Experimental Methods in Biotechnology</td>
<td>4</td>
</tr>
<tr>
<td>BIO 510</td>
<td>Recombinant DNA Techniques Laboratory</td>
<td>4</td>
</tr>
<tr>
<td>ABT 395</td>
<td>Independent Study in Biotechnology</td>
<td>3</td>
</tr>
<tr>
<td>ABT 399</td>
<td>Experiential Learning in Biotechnology</td>
<td>3</td>
</tr>
</tbody>
</table>

**Subtotal: College Required Hours** 3
College of Agriculture and School of Human Environmental Sciences

Electives should be selected by the student to lead to the minimum total of 120 hours required for graduation.

Subtotal: Electives minimum of 13

TOTAL HOURS: 120

BACHELOR OF SCIENCE IN ANIMAL SCIENCES

NOTE: At the time of publication, the B.S. in Animal Sciences was undergoing revision. Consult your advisor for more information.

Animals have many important roles in human societies including the provision of food and fiber, draft power, recreational and athletic activities, and companionship. In addition, animals and their interactions with humans have environmental consequences. The processing, preservation, and quality of animal-derived foods are of significant economic and safety importance. Animal Sciences involves studying and applying the basic principles of nutrition, reproduction, and genetics to the production and management of animals including horses, dairy and beef cattle, sheep, swine, poultry, and other domesticated species. Additional course work provides information on the production and handling of animal-derived foods.

No one program fits all Animal Sciences students. Students come from varied backgrounds and their interests range from livestock and poultry production and management to marketing and public relations; from public education and extension to graduate training in research and teaching and veterinary medicine. No matter what species you have an interest in, the Animal Sciences major will allow you to combine your interest with your desire for an exciting and rewarding career.

As an Animal Sciences major, students have the opportunity to pursue specific interests by selecting one of three study options: Animal Industry, Food Industry or Pre-Professional. The Animal Industry option is for those students interested in animal production and management and can specialize in one of three areas: livestock, equine, or dairy. The Food Industry option is designed to provide an emphasis on aspects of food processing, chemistry, safety. The Pre-Professional option is a rigorous study program for students with interests in veterinary sciences, human medicine, and graduate research. Students must consult the pre-professional advisor or graduate school advisor of the university to which they intend on applying for additional or specific requirements.

Career Opportunities

To keep pace with the food, fiber, and recreation requirements of a growing world population, Animal Sciences graduates are needed in the livestock industry and closely related fields. The Animal Sciences major offers considerable flexibility in fulfilling specific career objectives, whether you are interested in working directly with livestock or indirectly in closely related areas such as agribusiness, research, government, or education.

Graduation Requirements

To earn the Bachelor of Science in Animal Sciences, the student must have a minimum of 128 credit hours with at least a 2.0 grade-point standing. A minimum of 48 credit hours must be from upper division courses (300 and above). Remedial courses may not be counted toward the total hours required for the degree. In addition to University Studies requirements, students must complete college, departmental and specialty support requirements.

Plan of Study

As an animal sciences major you are required to develop an acceptable Plan of Study during your sophomore year for your junior and senior years. The plan must be signed by your advisor and returned to the Office of the
In addition to the Major Requirements, students choose one of three options:

**Option A: Animal Industry**

Students fulfilling the Major Requirements are eligible for the Animal Industry Option by taking certain required Specialty Support Courses (see below). In addition, students with more specific interests may, but are not required to, choose from three specializations available within this Option.

**No Specialization**

(required Specialty Support only; see below) 0  

**Livestock Specialization**

ASC 306 Meat Science 4  
and at least two from:  
ASC 340 Poultry Production 2  
ASC 404G Sheep Science 4  
ASC 406 Beef Cattle Science 4  
ASC 408G Swine Production 2

**Equine Specialization**

ASC 310 Equine Anatomy and Conformation 2  
ASC 320 Equine Management 3  
ASC 410G Equine Science 3

**Dairy Specialization**

ASC 420G Dairy Cattle Science 3  
ASC 564 Milk Secretion 3

Subtotal: **Option A Hours** 0-12

**Option B: Food Industry**

Students fulfilling the Major Requirements are eligible for the Food Industry Option by taking certain required Specialty Support Courses (see below) and:

ASC 306 Meat Science 4

Subtotal: **Option B Hours** 4

**Option C: Pre-Professional**

Students fulfilling the Major Requirements are eligible for the Pre-Professional Option by taking certain Specialty Support Courses (see below). Students must consult the pre-professional advisor or graduate school advisor of the university to which they intend on applying for additional or specific requirements.

**Specialty Support**

**Animal Industry Option**
CHE 230/231 Organic Chemistry I or
CHE 236 Survey of Organic Chemistry 3  
Depending on the student’s area of interest and subject to the advisor’s approval, additional courses at the 200-  
level or above may be selected from biochemistry, biology, chemistry, physics, statistics, or any agricultural related area other than Animal Sciences 18

**Food Industry Option**
CHE 230/231 Organic Chemistry I or
CHE 236 Survey of Organic Chemistry 3  
FSC 107 Introduction to Food Science 3  
FSC 304 Animal Derived Foods 5  
Depending on the student’s area of interest and subject to the advisor’s approval, additional courses at the 200-  
level or above may be selected from biochemistry, biology, chemistry, physics, statistics, or any agricultural related area other than Animal Sciences 18

**Pre-Professional Option**

ABT/ENT 360 Genetics  
BIO 304 Principles of Genetics  
CHE 230/231 Organic Chemistry and Laboratory I 5  

Subtotal: **Major Hours** 32-36

### Electives

Electives should be selected to complete the 128 hours required for graduation.

**Subtotal: Electives** minimum of 21

**TOTAL HOURS:** 128

---

**BACHELOR OF SCIENCE IN BIOSYSTEMS AND AGRICULTURAL ENGINEERING**

The Agricultural Engineering curriculum is administered jointly by the College of Agriculture and the College of Engineering. Agricultural Engineering provides an essential link between the biological sciences and the engineering profession. This linkage is necessary for the development of food and fiber production and processing systems which preserve our natural resource base. Students in the agricultural engineering program can pursue one of four areas of specialization: Bioenvironmental Engineering, Food and Bioprocess Engineering, Machine Systems Automation Engineering and Thermal Environmental Engineering.

The degree requirements and curriculum are listed in the *College of Engineering* section of this Bulletin.

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**BACHELOR OF SCIENCE IN CAREER AND TECHNICAL EDUCATION**

**NOTE:** At the time of publication, the B.S. in Career and Technical Education was pending final approval by the Kentucky Council on Postsecondary Education. Consult your advisor for more information.

The Career and Technical Education degree involves Agricultural Education and Family and Consumer Sciences Education. Students take courses in technical, education, and professional content.

Graduates of this degree pursue careers in both formal and informal education of agricultural or family and consumer sciences. Formal education opportunities include teaching in the middle school or high school classroom. Informal education opportunities include working in Extension and the public or private sectors of industry.

Students choose one of two options – Option A: Agricultural Education; or Option B: Family and Consumer Sciences Education. In addition to a receiving the degree, graduates also attain Rank III teaching certification in Agricultural Education (Option A) and a Rank...
In addition to the Major Requirements, students choose one of two options.

### OPTIONS

#### Option A: Agricultural Education

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEC 302 Agricultural Management Principles</td>
<td>4</td>
</tr>
<tr>
<td>AEN 252 Farm Shop</td>
<td></td>
</tr>
<tr>
<td>ASC 101 Domestic Animal Biology</td>
<td>3</td>
</tr>
<tr>
<td>ASC 102 Applications of Animal Science</td>
<td>3</td>
</tr>
<tr>
<td>CLD 102 The Dynamics of Rural Social Life (or other Social Science elective)</td>
<td>3</td>
</tr>
<tr>
<td>ECO 201 Principles of Economics I</td>
<td>3</td>
</tr>
<tr>
<td>PLS 210 The Life Processes of Plants or PLS 386 Plant Production Systems</td>
<td></td>
</tr>
<tr>
<td>PLS 366 Fundamentals of Soil Science</td>
<td>4</td>
</tr>
</tbody>
</table>

**Subtotal: Option A Hours** | 26-27 |

#### Option B: Family and Consumer Sciences Education

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FAM 251 Personal and Family Finance</td>
<td>3</td>
</tr>
<tr>
<td>*FAM 252 Introduction to Family Science</td>
<td></td>
</tr>
<tr>
<td>FAM 253 Human Sexuality: Development, Behavior and Attitudes</td>
<td>3</td>
</tr>
<tr>
<td>FAM 255 Child Development</td>
<td>3</td>
</tr>
<tr>
<td>FAM 256 Guidance Strategies for Working with Young Children</td>
<td>3</td>
</tr>
<tr>
<td>FCS 350 Design Issues for Family and Consumer Sciences Educators</td>
<td></td>
</tr>
<tr>
<td>MAT 120 Textiles for Consumers</td>
<td>3</td>
</tr>
<tr>
<td>NFS 101 Human Nutrition and Wellness</td>
<td>3</td>
</tr>
<tr>
<td>NFS 204 Principles of Food Preparation</td>
<td>3</td>
</tr>
<tr>
<td>NFS 241 Food Service Sanitation</td>
<td>1</td>
</tr>
<tr>
<td>*PSY 100 Introduction to Psychology</td>
<td>4</td>
</tr>
</tbody>
</table>

**Subtotal: Option B Hours** | 32    |

*Course can also be used to satisfy University Studies Program requirements.*

### Specialty Support Requirements

In consultation with their advisor, select five courses from the following list:

- CLD 401 Principles of Cooperative Extension
- FAM 360 Introduction to Family Intervention:
  - Working with Families and Individuals
  - FAM 383 Concepts of Personal and Family Management
  - FAM 473 Family Life Education
  - FAM 544 Cultural Diversity in American Children and Families
  - FAM 553 Parent-Child Relationships
  - Across the Lifecycle
  - FAM 554 Working with Parents
  - FAM 563 Families, Legislation and Public Policy

**Subtotal: Option B Specialty Support** | 15    |

### Electives

Electives should be selected by the student to lead to the minimum total of 120 hours required for graduation.

**Total Minimum Hours for Program** | 120    |
should work closely with their advisor to complete the University Studies Program requirements.

**Major Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>*CLD 102 The Dynamics of Rural Social Life</td>
<td>3</td>
</tr>
<tr>
<td>**CLD 250 Reading Critically and Writing Well:</td>
<td></td>
</tr>
<tr>
<td>Community Communications and Leadership Development</td>
<td>3</td>
</tr>
<tr>
<td>CLD 302 Leadership Studies</td>
<td>3</td>
</tr>
<tr>
<td>CLD 320 Survey of Agriculture and Consumer Media</td>
<td>3</td>
</tr>
<tr>
<td>CLD 340 Community Interaction</td>
<td>3</td>
</tr>
<tr>
<td>CLD 362 Field Experience in Community Communications and Leadership Development</td>
<td>3</td>
</tr>
<tr>
<td>CLD 405 Analytic Methods for Community</td>
<td>3</td>
</tr>
<tr>
<td>Communications and Leadership Development</td>
<td>3</td>
</tr>
<tr>
<td>CLD 420 Sociology of Communities</td>
<td>3</td>
</tr>
<tr>
<td>CLD 490 Seminar in Community Communications and Leadership Development</td>
<td>3</td>
</tr>
</tbody>
</table>

Subtotal: Major Requirements .......................... 27

*Course can also be used to satisfy University Studies Program requirements.

**May be used to satisfy Graduation Writing Requirement.

In addition to the Major Requirements, students choose one of two options:

**OPTIONS**

**Option A: Agricultural Communications**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>JOU 101 Introduction to Journalism</td>
<td>3</td>
</tr>
<tr>
<td>CLD 204 Writing for the Mass Media</td>
<td>3</td>
</tr>
<tr>
<td>CLD 301 News Reporting</td>
<td>3</td>
</tr>
<tr>
<td>CLD 400 Agricultural Communications Campaigns</td>
<td>3</td>
</tr>
<tr>
<td>CLD 440 Community Processes</td>
<td>3</td>
</tr>
<tr>
<td>CLD 485 Community Journalism</td>
<td>3</td>
</tr>
<tr>
<td>*AEC 101 The Economics of Food and Agriculture</td>
<td>3</td>
</tr>
</tbody>
</table>

Subtotal: Option A Hours ................................................................ 21

*Course can also be used to satisfy University Studies Program requirements.

**Specialty Support Requirements**

Depending on the student’s area of interest and subject to his/her academic advisor’s approval, he/she will complete an additional 6 hours of courses in the College of Agriculture and 12 hours in communications, journalism and related areas; students may take CLD 401 as one of these courses. The majority of these courses must be at the 300+ level.

Subtotal: Option A Specialty Support .... 18

**Option B: Public Service and Leadership**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>*PS 101 American Government</td>
<td>3</td>
</tr>
<tr>
<td>AEC 305 Food and Agricultural Marketing Principles</td>
<td>3</td>
</tr>
<tr>
<td>AEC 332 Agricultural and Food Policy</td>
<td>3</td>
</tr>
<tr>
<td>*ECO 201 Principles of Economics I</td>
<td>3</td>
</tr>
<tr>
<td>Choose one of the following:</td>
<td></td>
</tr>
<tr>
<td>CLD 400 Agricultural Communications Campaigns</td>
<td>3</td>
</tr>
<tr>
<td>CLD 440 Community Processes and Communication</td>
<td>3</td>
</tr>
<tr>
<td>CLD 485 Community Journalism</td>
<td>3</td>
</tr>
</tbody>
</table>

Plus 6 additional hours of courses at the 200 level or higher to fulfill the student’s area of interest and selected with advisor’s approval from the following departments: PS, ANT, COM or SOC.

Subtotal: Option B Hours ............................................ 21

*Course can also be used to satisfy University Studies Program requirements.

**Student Support Requirements**

Depending on the student’s area of interest and subject to his/her academic advisor’s approval, he/she will complete an additional 6 hours of courses in the College of Agriculture and 12 hours in communications, journalism and related areas; students may take CLD 401 as one of these courses. The majority of these courses must be at the 300+ level.

Subtotal: Option B Specialty Support .... 18

**Electives**

Electives should be selected by the student to lead to the minimum total of 120 hours required for graduation

Subtotal: Mininum Hours for Program ........ 120

**BACHELOR OF SCIENCE IN FOOD SCIENCE**

Food science is the study of the transformation of biological materials into food products acceptable for human consumption. This requires studying diverse scientific disciplines related to food, including chemistry, engineering, microbiology, biochemistry, toxicology, and management; and effectively applying the industrial and practical aspects to product development, food processing, preservation, and marketing. The program is administered by the Department of Animal and Food Sciences and offers training in the basic sciences and in the fundamentals of food science.

Career opportunities in food industries include: management, research and development of new food products and ingredients, process supervision, quality control, procurement, distribution, sales, and merchandising. Positions include sales and services in allied industries; consulting and trade association activities; and promotional and educational services. Government agencies employ food scientists whose work is directed towards research, regulatory control, and the development of food standards.

**Graduation Requirements**

To earn the Bachelor of Science in Food Science, the student must complete a minimum of 128 semester hours with at least 45 hours from courses at the 300 level and above. A 2.0 grade-point standard on a 4.0 scale is necessary and remedial courses may not be counted toward the total hours required for the degree.

The Food Science program meets the requirements for accreditation by the Institute of Food Technologists and the National Organization of Food Science Professionals.

**Plan of Study**

As a food science major you are required to develop an acceptable Plan of Study during your sophomore year for your junior and senior years. The plan must be signed by your advisor and returned to the Office of the Associate Dean for Academic Programs.

If you are an upper division transfer student (from another university or from another UK college or department) then you will submit your plan during the first semester you are enrolled in the program.

Consult your academic advisor in developing your Plan of Study.

Each student must complete the following:

**College Required Hours**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEN 100 Issues in Agriculture</td>
<td>3</td>
</tr>
</tbody>
</table>

Subtotal: College Required Hours ................................ 3

**University Studies Requirements**

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Courses marked with an asterisk (*) may also be used to satisfy University Studies requirements.

**Inference Logic**

<table>
<thead>
<tr>
<th>MA 123 Elementary Calculus and Its Applications</th>
<th>3</th>
</tr>
</thead>
</table>

**Natural Sciences**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHE 105 General College Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td>CHE 107 General College Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td>CHE 115 General Chemistry Laboratory</td>
<td>3</td>
</tr>
</tbody>
</table>

**Social Sciences**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEC 101 The Economics of Food and Agriculture</td>
<td>3</td>
</tr>
<tr>
<td>Plus one additional course</td>
<td>3</td>
</tr>
</tbody>
</table>

**USP Electives**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BJO 150 Principles of Biology I</td>
<td>3</td>
</tr>
<tr>
<td>BJO 152 Principles of Biology II</td>
<td>3</td>
</tr>
</tbody>
</table>

**Premajor Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>MA 132 Calculus for the Life Sciences</td>
<td>3</td>
</tr>
<tr>
<td>BJO 208 Principles of Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>BJO 209 Introductory Microbiology Laboratory</td>
<td>2</td>
</tr>
<tr>
<td>CHE 236 Survey of Organic Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>NFS 212 Introductory Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>PHY 211 General Physics</td>
<td>5</td>
</tr>
<tr>
<td>STA 291 Statistical Method</td>
<td>3</td>
</tr>
</tbody>
</table>

Subtotal: Premajor Hours ............................................ 22

**Major Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSC 107 Introduction to Food Science</td>
<td>3</td>
</tr>
<tr>
<td>AEN 340 Principles of Food Engineering</td>
<td>4</td>
</tr>
<tr>
<td>NFS 311 Nutritional Biochemistry or BCH 401 Fundamentals of Biochemistry</td>
<td>3</td>
</tr>
<tr>
<td>FSC 306 Introduction to Food Processing</td>
<td>4</td>
</tr>
<tr>
<td>FSC 434G Food Chemistry</td>
<td>4</td>
</tr>
<tr>
<td>FSC 530 Food Microbiology</td>
<td>5</td>
</tr>
<tr>
<td>FSC 535 Food Analysis</td>
<td>4</td>
</tr>
<tr>
<td>FSC 535 Advanced Food Technology</td>
<td>4</td>
</tr>
</tbody>
</table>

Subtotal: Major Hours ............................................ 31

**Specialty Support**

Students must select 22 credits from the following suggested list of support courses:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEC 201 Introduction to Farm and Natural Resource Finance</td>
<td>3</td>
</tr>
<tr>
<td>AEC 305 Food and Agricultural Marketing Principles</td>
<td>3</td>
</tr>
<tr>
<td>ASC/ABT/ENT 360 Genetics</td>
<td>3</td>
</tr>
<tr>
<td>CS 101 Introduction to Computing I</td>
<td>3</td>
</tr>
<tr>
<td>ECO 201 Principles of Economics I</td>
<td>3</td>
</tr>
<tr>
<td>FSC 304 Animal Derived Foods</td>
<td>5</td>
</tr>
<tr>
<td>FSC 395 Special Problem in Animal Science/Food Science</td>
<td>2</td>
</tr>
<tr>
<td>FSC 399 Experiential Learning in Animal Sciences/Food Science</td>
<td>1-6</td>
</tr>
<tr>
<td>FSC 430G Sensory Evaluation of Foods</td>
<td>3</td>
</tr>
<tr>
<td>FSC 538 Food Fermentation and Thermal Processing</td>
<td>4</td>
</tr>
</tbody>
</table>
BACHELOR OF SCIENCE IN FORESTRY

Kentucky boasts many forested areas with famous reputations, such as Natural Bridge, Red River Gorge, Daniel Boone National Forest, and Robinson Forest. Robinson Forest is one of the largest research and educational forests in the eastern United States. It is managed by the Department of Forestry, and as a forestry student at the University of Kentucky all of its resources will be available to you as a unique outdoor laboratory.

The missions of the Department of Forestry are to identify and address the challenges and opportunities facing sustained management of our renewable natural resources, including forests, soils, water, and wildlife. These missions involve three interrelated functions: research, extension, and education. The research goal of the department is to obtain basic and applied information leading to wise and effective management of our natural resources. Forestry extension seeks to inform land owners and the general public about forest stewardship. Forestry education prepares students for careers as forestry and natural resource professionals. The objectives of the required courses in the forestry curriculum are to educate and train students in the communication, managerial, scientific, processing, and administrative skills and principles related to the stewardship and utilization of renewable natural resources. Accomplishment of these objectives will ensure a continuing supply of entry-level professionals for Kentucky and the nation.

The undergraduate (B.S.) program leading to the professional degree in forestry is accredited by the Society of American Foresters (SAF). SAF is the specialized accrediting body recognized by the Commission on Recognition of Postsecondary Accreditation as the accrediting agency for forestry in the United States. Additionally, you may become certified by The Wildlife Society if you choose appropriate elective courses.

Career Opportunities

Forestry graduates are employed as professional foresters in private forest industries and organizations, consulting companies, and public agencies, including the U.S. Forest Service, Soil Conservation Service, and state, county, or urban forestry programs. Graduates are also qualified to be research technicians in government, university, and private laboratories, or may continue their studies in specialized graduate programs.

Graduation Requirements

The curriculum of University Studies program, professional, and specialty support components. For 100, Introduction to Forestry, is required of all undergraduates during their first semester. This course provides a broad overview of forestry. Preprofessional, professional, and specialty support courses provide the skills and understanding to manage forest resources. Electives, chosen with the assistance of your advisor, strengthen your knowledge of basic principles in areas of special interest to you.

University Studies Requirements

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Inference-Logic
MA 123 Elementary Calculus and Its Applications 3

Natural Sciences
CHE 105 General College Chemistry I 3
CHE 107 General College Chemistry II 3
CHE 115 General Chemistry Laboratory 3

Social Sciences
AEC 101 The Economics of Food and Agriculture or ECO 201 Principles of Economics I 3

Other course other than economics from USP list 3

USP/Electives
BIO 150 Principles of Biology I 3
BIO 152 Principles of Biology II 3

Premajor Requirements

High school trigonometry or MA 112 Trigonometry or equivalent 2-2

*MA 123 Elementary Calculus and Its Applications 3
MA 162 Finite Mathematics and Its Applications 3
*BIO 150 Principles of Biology I 3

Electives

Elective courses should be selected by the student to lead to the minimum total of 133 hours required for graduation.

Total Hours: minimum of 128

Subtotal: Electives 128

BACHELOR OF SCIENCE IN HORTICULTURE, PLANT AND SOIL SCIENCES

The Horticulture, Plant and Soil Sciences degree program is designed to provide students with the knowledge and skills needed for a career in the production and management of plants and soils for food, fiber, forage, oil, recreation, landscaping and the enhancement of the human environment. Graduates have the technical and scientific skills as well as the communication, computational, lead-
ership, and interpersonal capabilities necessary to function effectively as professionals. Ca-
reers are as diverse as they are challenging. Each Area of Emphasis prepares graduates for specific professional opportunities.

**Areas of Emphasis**

Students pursuing a Horticulture, Plant and Soil Sciences degree may choose from the following areas:

- Crops and Livestock
- Crops and Soils
- Horticulture Enterprise Management
- Horticultural Science
- Plant Pest Management
- Soil and Water Environmental Science
- Turfgrass Science

**Graduation Requirements**

Students must complete a minimum of 128 semester credit hours with at least 45 credit hours from courses at the 300 level or above. In addition to the University Studies and college requirements, students must select an Area of Emphasis with the assistance of an advisor and fulfill the area’s program require-
ments.

**Plan of Study**

As a horticulture, plant and soil sciences major you are required to develop an accept-
able **Plan of Study** during your sophomore year for your junior and senior years. The plan must be signed by your advisor and returned to the Office of the Associate Dean for Aca-
demic Programs.

If you are an upper division transfer student (from another university or from another UK college or department) then you will submit your plan during the first semester you are enrolled in the program.

Consult your academic advisor in develop-
your Plan of Study.

**College Required Hours**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEN 100 Issues in Agriculture</td>
<td>3</td>
</tr>
</tbody>
</table>

**University Studies Requirements Hours**

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Courses marked with an asterisk (*) may also be used to satisfy University Studies requirements.

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>MA 123 Elementary Calculus and Its Applications</td>
<td>3</td>
</tr>
</tbody>
</table>

**Natural Sciences**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHE 105 General College Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td>CHE 107 General College Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td>CHE 115 General Chemistry Laboratory</td>
<td>3</td>
</tr>
</tbody>
</table>

In addition, the student must submit a proposed plan of study for the junior and senior years.

**Premajor Requirements**

*MA 123 Elementary Calculus and Its Applications... 3

**Major Requirements**

*CHE 105 General College Chemistry I .......... 3
*CHE 107 General College Chemistry II ........... 3
*CHE 115 General Chemistry Laboratory ............ 3

**Subtotal: Premajor Hours .................... 12**

**Major Requirements**

*AEC 101 The Economics of Food and Agriculture .................................. 3
*CLD 102 The Dynamics of Rural Social Life .......... 3
*PLS 104 Plants, Soils, and People: A Global Perspective .................................. 3
PLS 210 The Life Processes of Plants ................ 3
PLS 220 Introduction to Plant Identification .......... 3
PLS 356 Fundamentals of Soil Science ................. 4
PLS 386 Plant Production Systems ................. 3
PLS 490 Topics in Plant and Soil Science ............ 3

*Required in Horticulture, Plant and Soil Sciences curriculum and also satisfies University Studies or College of Agriculture requirements.

**Subtotal: Major Hours ....................... 26**

**Area of Emphasis (15-31 hours)**

In addition to the 31 PLS and GEN credit hours listed above in Major Requirements, students will select an additional 15-31 credit hours from Plant and Soil Science (PLS) or Plant Pathology (PPA) courses. The total credit hours in the major depends upon the student’s Area of Interest.

During the sophomore year each student will identify an Area of Emphasis and develop a Plan of Study that details the course work to be taken during the junior and senior years. Examples of Areas of Emphasis include Horticulture Enterprise Management, Crops and Livestock, Crops and Soils, Turfgrass Science, Soil and Water Environmental Science, Horticultural Science, and Plant Pest Management. The Plan of Study must be approved by the undergraduate curriculum committee in the Area of Emphasis.

**Subtotal: Area of Emphasis ................. 15-31**

**Specialty Support Requirements (21-39 hours)**

To be selected from courses (other than PLS or PPA) offered by animal science, entomology, veterinary science, natural resource conservation, landscape architecture, agricultural engineering, chemistry, geology, geography, physics, biology, mathematics, statistics, agricultural economics, accounting, management, marketing, and economics. Selection of courses and total credit hours depends upon the student’s Area of Emphasis.

**Subtotal: Specialty Support .................. 21-39**

**Electives**

Elective courses should be selected by the student to lead to the minimum total of 128 hours required for graduation.

**Subtotal: Electives ......... minimum of 17**

**TOTAL HOURS: ......................... 128**

**BACHELOR OF SCIENCE IN LANDSCAPE ARCHITECTURE**

The profession of landscape architecture has grown out of the tradition of the great garden designers of Italy, France, England, and China to encompass the art and science of design, planning, and management of the land. The **science** of landscape architecture is concerned with the conservation and management of natural resources. The **art** of landscape architecture is concerned with the creation of more enjoyable, comfortable, and safe outdoor areas where human use requires adaptation of the natural environment.

This five-year professional program is ac-
credited by the American Society of Land-
scape Architects and meets all the require-
ments for licensing of landscape architects in Kentucky and other states. Landscape archi-
tecture employment opportunities may be found in the designing of urban communities, plazas, university campuses, institutional grounds, parks and recreational areas, commercial and industrial sites, and residential communities, as well as in the areas of historic preservation, regional planning, and mine recla-
mation.

**Admission Requirements**

Admission to the University of Kentucky and to the College of Agriculture does not guarantee admission to the Landscape Archi-
tecture program. All applicants must be re-
viewed by the Landscape Architecture Pro-
gram Chairperson. The number of applicants ultimately admitted is determined by the re-
sources available to provide high quality in-
struction. Applicants will be reviewed on a com-
parative basis. Determination of accept-
ability into the program is based on the fol-
lowing.

**Entering freshmen and transfer stu-
dents from degree programs other than Landscape Architecture must:**

1. submit a formal application to the Under-
graduate Admissions Office indicating Land-
scape Architecture as your major;

2. meet the minimum criteria for admission or readmission to the University as specified in this Bulletin (The Landscape Architecture program requires a minimum of a 2.0 grade-
point average on a 4.0 scale for eligibility to transfer into the program.); and

3. successfully complete the aptitude test-
ing designated by the Landscape Architecture program.

If a student transferring from another de-
gree program has a background in related design fields, he or she may submit available work, such as a portfolio or other work ex-
amples, as an indication of potential success.

**Transfer students from degree programs in Landscape Architecture at other accredit-
ed institutions must:**

1. submit a formal application to the Under-
graduate Admissions Office indicating Land-
scape Architecture as your major;

2. meet the minimum criteria for admission to the University as specified in this Bulletin (The Landscape Architecture program requires a minimum of a 2.0 grade-point average on a 4.0 scale for eligibility to transfer into the program.); and

3. submit a portfolio for review which, combined with an evaluation of courses com-
pleted, will determine acceptance into the program as well as the level to which the student will be accepted.
Graduation Requirements

To earn a Bachelor of Science degree in Landscape Architecture, the student must have 145 semester hours with at least a 2.0 grade-point standing (on a 4.0 scale). Remedial courses may not be counted toward the total hours required for graduation. In addition to satisfying the University Studies Program requirements, each student must complete premajor, professional, and specialty support requirements. The Landscape Architecture program policy requires a student to achieve a C grade or better in major design studios in order to advance to the next level.

University Studies Requirements  
See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Courses marked with an asterisk (*) may also be used to satisfy University Studies requirements.

Math
MA 109 College Algebra ........................................... 3

Natural Sciences
GLY 110 Endangered Planet: An Introduction to Environmental Geology ........................................... 3
GLY 220 Principles of Physical Geology .................... 4
or
GLY 101 Physical Geology and
GLY 111 Laboratory for Physical Geology ............. 4

Social Sciences
ECO 101 Contemporary Economic Issues or
ECO 201 Principles of Economics I ......................... 3
One course other than economics from University Studies Program list .............................................. 3

Premajor Requirements  
AEN 103 Basic Principles of Surveying ...................... 2
ARC 828 Computers and Architecture ....................... 3

*ECO 101 Contemporary Economic Issues or
*ECO 201 Principles of Economics I ....................... 3

*GLY 101 Physical Geology and
GLY 111 Laboratory for Physical Geology ............. 4
or
*GLY 220 Principles of Physical Geology .............. 4

*GLY 110 Endangered Planet: An Introduction to Environmental Geology ................................. 3

Subtotal: Premajor Hours .................................... 15

Departmental Professional Requirements
LA 205 History of Landscape Architecture ............. 3
LA 206 Contemporary Landscape Architecture ......... 3
LA 821 Landscape Architecture Design Studio I ....... 6
LA 822 Landscape Architecture Design Studio II ....... 6
LA 833 Landscape Architecture Design Studio III ....... 6
LA 834 Landscape Architecture Design Studio IV ....... 6
LA 841 Landscape Architecture Design Studio V ....... 6
LA 842 Landscape Architecture Design Studio VI ....... 6
LA 871 Design Implementation I .................................. 4
LA 872 Design Implementation II ................................ 4
LA 973 Advanced Design Implementation ............... 6
LA 979 Advanced Landscape Architecture Studio .... 6

Students must complete four courses at the 800 level and two courses at the 900 level from the following:

LA 850 Landscape Architecture Graphics ...................... 3
LA 851 Design with Plants ........................................ 3
LA 853 History and Theory of Urban Form ................ 3
LA 854 Historic Landscape Preservation ................... 3
LA 855 Geographic Information Systems and
Landscape Analysis ............................................. 3
LA 857 Design Theories in Landscape Architecture .......... 3
LA 858 Regional Land Use Planning Systems ........... 3
LA 895 Independent Work in Landscape Architecture .... 1.6
LA 952 Advanced Landscape Architectural
Graphic Communication ...................................... 3
LA 956 Advanced Geographic Information Systems (GIS) and Landscape Analysis .................. 3
LA 959 Advanced Regional Land Use Planning Applications ............................................. 3
LA 971 Senior Project .................................................. 3

Subtotal: Major Hours ....................................... 80

Specialty Support Requirements
ARC 850 Professional Practice .................................. 3
PLS 220 Introduction to Plant Identification .............. 3
PLS 320 Woody Horticultural Plants ....................... 4
BIO 325 Introductory Ecology .................................. 4
or
FOR 340 Forest Ecology ............................................ 3
PLS 366 Fundamentals of Soil Science ..................... 4
or
FOR 205 Forest and Wildland Soils and Landscapes .......... 4

Select one additional 400-500 level course from an area of study related to landscape architecture, such as GEO, HIS, SOC, PST, PS, etc., with the approval of the student’s advisor.

Subtotal: Specialty Support ..................................... minimum of 20

Electives
Electives should be selected by the student to lead to the minimum total of 145 hours required for graduation.

Subtotal: Electives .............................................. minimum of 3
TOTAL HOURS: .................................................. 145

The program in Natural Resource Conservation and Management is designed to provide students with the knowledge and skills needed for a career in the rapidly growing fields of environmental science and policy. As the world population grows, and as nations are drawn closer together through technology and trade, the conservation and management of natural resources will become increasingly important to the sustained well-being of all societies. The curriculum provides students with exposure to a broad array of key disciplines involved with natural resources. As a result, graduates have the capacity to integrate different perspectives and diverse bodies of knowledge in dealing with real resource management problems.

All students in the program share a common core of major requirements. This core is designed to provide the student with broad exposure to the technical and socioeconomic dimensions of natural resources and their management. Important components of this core of courses are a required three-week summer camp after the sophomore or junior year and a required internship or research experience. In addition to this core, all students must develop a Concentration Area consisting of at least 18 hours of course work. This Concentration Area allows the student to focus the degree on an area of interest in the technical or policy oriented aspects of natural resource management. These courses must be chosen in consultation with the academic advisor and must be approved by the advisor and the NRCM Steering Committee as part of the plan of study for the student.

Graduates of the Natural Resource Conservation and Management degree program are employed as professionals in both the public and private sectors. Industries which have an impact upon the environment maintain a staff of environmental scientists and technicians to ensure compliance with the standards of our society. Government agencies employ broadly trained natural resource scientists to serve in regulatory or management functions for the resources in their jurisdiction. Additional employment opportunities exist in environmental journalism and education, and with the many nonprofit organizations which have environmental concerns. In addition, students in either option are well prepared for graduate programs dealing with resource and environmental issues and in traditional academic disciplines.

Graduation Requirements

To earn a Bachelor of Science in Natural Resource Conservation and Management, the student must complete at least 120 semester hours with at least a 2.0 grade-point standing. A minimum of 45 credit hours must be from upper division courses (300 and above). Remedial courses may not be counted toward the total hours required for the degree. In addition to the University Studies Program requirements, the student must complete college, premajor, major and concentration requirements, including an internship or research experience. The student will construct their concentration area with the approval of a faculty advisor in the area of interest.

Plan of Study

As a Natural Resource Conservation and Management major, you are required to work with your advisor to develop a complete Plan of Study during your sophomore year for your junior and senior years. The plan will be signed by your advisor, approved by the NRNC Steering Committee, and placed in your file in the Office of the Associate Dean for Academic Programs. If you are an upper division transfer student (from another university or from another UK college or depart-
College of Agriculture and School of Human Environmental Sciences

University Studies Requirements
See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Courses marked with an asterisk (*) may also be used to satisfy University Studies requirements.

Inference-Logic
MA 123 Elementary Calculus and Its Applications .......................... 3
or
MA 113 Calculus I ............................................................ 4

Natural Sciences
CHE 105 General College Chemistry I........................................ 3
CHE 107 General College Chemistry II ................................... 3
CHE 115 General Chemistry Laboratory .................................. 3

Social Sciences
ECO 201 Principles of Economics I ........................................ 3
One course other than economics from University Studies Program list .......................... 3

USP/Electives
BIO 150 Principles of Biology I ........................................... 3
BIO 152 Principles of Biology II ........................................... 3

College Required Hours
GEN 100 Issues in Agriculture ........................................... 3

Subtotal: College Required Hours ................. 3

Premajor Requirements
*BIO 150 Principles of Biology I ........................................... 3
*BIO 152 Principles of Biology II ........................................... 3
PLS 210 The Life Processes of Plants .................................... 3
*CHE 105 General College Chemistry I ................................... 3
*CHE 107 General College Chemistry II .................................. 3
CHE 115 General Chemistry Laboratory .................................. 3
*ECO 201 Principles of Economics I ....................................... 3
GLY 220 Principles of Physical Geology .................................. 4
*MA 113 Calculus I ............................................................ 4
or
*MA 123 Elementary Calculus and Its Applications ....................... 3-4
STA 291 Statistical Method ............................................... 3

*These courses satisfy USP requirements.

Subtotal: Premajor Hours ................................. 31-32

Major Requirements
AEC 424 Principles of Environmental Law ................................ 2
AEC 445G Introduction to Resource and Environmental Economics 3
FOR 315 Conservation Biology ............................................ 3
FOR 340 Forest Ecology ................................................... 3
NRC 301 Natural Resource Conservation and Management ............... 3
NRC 380 Data Collection Technique** .................................. 3
NRC 380 Analysis of Natural Resource Systems ......................... 3
NRC 381 Natural Resource Policy Analysis ................................ 3
NRC 395 Independent Study in Natural Resources** ...................... 3
or
NRC 399 Experiential Education in Natural Resources** ....................... 3
NRC 471 Senior Problem in Natural Resources ............................ 3
NRC 555 Geographic Information Systems and Landscape Analysis ........ 3
PLS 366 Fundamentals of Soil Science .................................. 4

plus one of the following:
NRC 420G Taxonomy of Vascular Plants .................................. 4
NRC 450G Biogeochemistry ............................................... 3
NRC 455G Wetland Delineation ............................................ 3
NRC 455G Constructed Wetlands ........................................... 3
NRC 477G Land Treatment of Waste ...................................... 3
NRC 545 Resource and Environmental Economics ...................... 3

**NRC 320 is a three-week summer camp field data collection experience. The student will attend this camp after the sophomore or junior year. This camp exposes the student to a wide range of natural resource techniques and concepts, including aquatic ecology, soil and plant sciences, wildlife and forestry, and waste management.

***All students must complete either an internship (NRC 399) or a supervised research project (NRC 395). This requirement is designed to give the student real world exposure to natural resource work in their area of interest.

Subtotal: Major Hours .............................................. 39-40

Concentration Area
In addition to the major requirements, each student, in consultation with his or her academic advisor, will select a minimum of 18 hours in course work that will constitute the student’s Concentration Area. At least 9 of these hours must be at the 300 level or above. This Concentration Area consists of a unique set of courses that allow specialization in a particular area. For example, a student might choose to develop a concentration in Natural Resource Policy, Wildlife Ecology, or Soil and Water Science. Alternatively, the student may wish to minor in another natural resources related program, for example Geology or Economics. If a minor is chosen, those hours will count towards the Concentration Area hours. In either case, the Concentration Area should represent a coherent theme.

The Concentration Area will be developed in the sophomore year as part of the required Plan of Study. This Plan of Study must be approved by the student’s advisor, the NRCM Steering Committee, and then put on file in the Office of the Associate Dean for Academic Programs in the College of Agriculture.

Subtotal: Concentration Area ........................................... 18

Electives
Free elective courses should be selected by the student to lead to the minimum total of 120 hours required for graduation.

Subtotal: Electives ............................................. minimum of 6

TOTAL HOURS: .............................................. 120

MINORS IN AGRICULTURE

Minor in Agriculture
(NOTE: At the time of publication, the minor in agriculture was undergoing revision. Interested students should contact the College of Agriculture for more information.)

Students in this minor must complete 21 credit hours, selected from the following list. Courses must be selected from a minimum of three areas to assure diversity.

General Agriculture
(A maximum of two courses) ................. Hours
ASC 106 Animal Agriculture in the Modern World ....................... 3
AEC 101 The Economics of Food and Agriculture ...................... 3
CLD 212 The Dynamics of Rural Social Life ................................ 3
PLS 104 Plants, Soils, and People: A Global Perspective .................. 3
GEN 105 Engineering Applications in Agriculture ..................... 3
FSC 107 Introduction to Food Science ................................... 3

Agricultural Economics
AEC 302 Agricultural Management Principles ........................... 4
AEC 303 Microeconomic Concepts in

Agricultural Economics
AEC 305 Food and Agricultural Marketing Principles .................... 3
AEC 309 International Agriculture, World Food Needs and U.S. Trade in Agricultural Products .................. 3
AEC 321 Agricultural Futures Markets ................................... 3
AEC 422 Agribusiness Management .................................... 3

Agricultural Engineering
AEN 320 Agricultural Structures ...................................... 3
AEN 340 Principles of Food Engineering ................................ 4
AEN 345 Crop Drying and Processing ................................... 3

Animal Sciences
ASC 300 Meat Science .................................................... 3
ASC 382 Animal Production Principles .................................. 3
FSC 306 Introduction to Food Processing ................................ 3

Entomology
ENT 310 Insect Pests of Field Crops .................................... 3
ENT 320 Horticultural Entomology ....................................... 3
ENT 340 Livestock Entomology ........................................... 2
ENT 402 Forest Entomology* ............................................ 3

Forestry
FOR 402 Forest Entomology* ............................................ 3
FOR 410 Forest Pathology* .............................................. 3
FOR 430 Forest Wildlife Management .................................... 3
FOR 440 Forest Resources for Recreation ............................. 3
FOR 460 Forest Watershed Management ............................... 3

Plant and Soil Science
PLS 352 Nursery Production ............................................ 3
PLS 366 Fundamentals of Soil Science .................................. 4
PLS 367 Soil and Water Analysis Laboratory ............................ 3
PLS 386 Plant Production Systems ..................................... 4
PLS 402 Fruit Crop Production ........................................... 3
PLS 440 Plant Propagation ................................................ 3
PLS 465 Greenhouses and Controlled Environments ................. 3
PLS 520 Fruit and Vegetable Production ................................ 4

Plant Pathology
PPA 409G Principles of Plant Pathology ................................ 3
PPA 410 Forest Pathology* .............................................. 3

*Cross-listed courses. May satisfy only one departmental requirement.

Minor in Agricultural Economics
Preprofessional Requirement
ECO 201 Principles of Economics I ....................................... 3

Minor Requirements
Two courses selected from:
AEC 302 Agricultural Management Principles ...................... 4
AEC 303 Microeconomic Concepts in Agricultural Economics ........ 4
AEC 305 Food and Agricultural Marketing Principles .................. 3

In addition, students should select nine hours from other agricultural economics courses. A maximum of three credit hours from AEC 311, 312, 313, 314, 315, or 341 may be credited to the minor. AEC 399 may not be included.

Minor in Animal Sciences

Minor Requirements
ASC 106 Animal Agriculture in the Modern World ....................... 3
ASC 364 Reproductive Physiology of Farm Animals ..................... 4
ASC 378 Animal Nutrition and Feeding .................................. 4

or
ASC 382 Animal Production Principles ............................... 3
Minor in Community Communications and Leadership Development

The minor in Community Communications and Leadership Development requires 18 hours as follows:

**Minor Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLD 302 Leadership Studies</td>
<td>3</td>
</tr>
<tr>
<td>CLD 330 Survey of Agriculture and Consumer Media</td>
<td>3</td>
</tr>
</tbody>
</table>

Choose two of the following:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLD 340 Community Interaction</td>
<td>3</td>
</tr>
<tr>
<td>CLD 405 Analytic Methods for Community Communications and Leadership Development</td>
<td>3</td>
</tr>
<tr>
<td>CLD 420 Sociology of Communities</td>
<td>3</td>
</tr>
<tr>
<td>CLD 440 Community Processes and Communication</td>
<td>3</td>
</tr>
</tbody>
</table>

Select six additional hours in CLD at the 300 level or above in consultation with your advisor.

Minor in Entomology

**Preminor Requirement**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two semesters of introductory biology</td>
<td>6</td>
</tr>
</tbody>
</table>

**Minor Requirements**

Required:

- ENT 300 General Entomology: 3 hours
- Select the remaining credits (12 hours) from:
  - ENT 310 Insect Pests of Field Crops: 3 hours
  - ENT 320 Horticultural Entomology: 3 hours
  - ENT 340 Livestock Entomology: 3 hours
  - ENT 360 Genetics: 3 hours
  - ENT 395 Independent Work: 1-3 hours
  - ENT 402 Forest Entomology: 3 hours
  - ENT 530 Integrated Pest Management: 3 hours
  - ENT 561 Insects Affecting Human and Animal Health: 3 hours
  - ENT 563 Parasitology: 4 hours
  - ENT 564 Insect Taxonomy: 4 hours
  - ENT 568 Insect Behavior: 3 hours
  - ENT 574 Advanced Applied Entomology: 4 hours

**Minor in Pest Management**

**Prerequisites**

One course from the following:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASC 320, 404G, 406, 408G, 409G</td>
<td></td>
</tr>
<tr>
<td>PLS 352, 386, 402, 408, 412, 515, 520, 525, 556</td>
<td>2-4</td>
</tr>
</tbody>
</table>

**Minor Requirements**

- ENT 300 General Entomology: 3 hours
- PLS 404 Integrated Weed Management: 4 hours
- PPA 400G Principles of Plant Pathology: 3 hours
- Select at least nine hours from the following:
  - ENT 310 Insect Pests of Field Crops: 3 hours
  - ENT 320 Horticultural Entomology: 3 hours
  - ENT 340 Livestock Entomology: 2 hours
  - ENT 402 Forest Entomology: 3 hours
  - ENT 530 Integrated Pest Management: 3 hours
  - ENT 574 Advanced Applied Entomology: 4 hours
  - PPA 410 Forest Pathology: 3 hours
  - PPA 595 Epidemiology and Control of Plant Diseases: 4 hours
  - VS 351 Principles of Animal Hygiene and Disease Control: 3 hours
  - PLS 470G Soil Nutrient Management: 3 hours
  - ASC 378 Animal Nutrition and Feeding: 4 hours

Minor in Plant and Soil Science

**Preminor Requirement**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHE 105 General College Chemistry I</td>
<td>3</td>
</tr>
</tbody>
</table>

**Minor Requirements**

Required:

- Required courses: 18 hours
- PLS 104 Plants, Soils, and People: A Global Perspective: 3 hours
- PLS/BIO 210 The Life Processes of Plants or BIO 152 Principles of Biology II: 3 hours
- PLS 366 Fundamentals of Soil Science: 4 hours
- Plus nine more hours of plant and soil science courses chosen from the following prefixes: PLS, PPA.

**Minor in Rural Sociology**

**Prerequisites**

Students must complete SOC 101 or CLD 102 and one other sociology course at the 100 or 200 level. Any student wishing to minor in rural sociology should file an application with and be interviewed by the Director of Undergraduate Studies in sociology prior to entering the program.

**Minor Requirements**

Students must complete 15 hours in sociology, at least 12 of which must be at the 300 level or above, including one of the following six-hour blocks:

- SOC 302 and SOC 303 or SOC 304 and SOC 305
- SOC 302 and SOC 304

Minor in Food Science

**Required Courses**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSC 535 Food Analysis or</td>
<td>4</td>
</tr>
<tr>
<td>FSC 434G Food Chemistry</td>
<td>4</td>
</tr>
<tr>
<td>FSC 530 Food Microbiology</td>
<td>5</td>
</tr>
<tr>
<td>FSC 536 Advanced Food Technology or</td>
<td>4</td>
</tr>
<tr>
<td>FSC 538 Food Fermentation and Thermal Processing</td>
<td>4</td>
</tr>
</tbody>
</table>

**Elective Courses**

Two of the following:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSC 306 Introduction to Food Processing</td>
<td>4</td>
</tr>
<tr>
<td>AEN 340 Principles of Food Engineering</td>
<td>4</td>
</tr>
<tr>
<td>FSC 535 Food Analysis* or</td>
<td>4</td>
</tr>
<tr>
<td>FSC 434G Food Chemistry*</td>
<td>4</td>
</tr>
<tr>
<td>FSC 536 Advanced Food Technology* or</td>
<td>4</td>
</tr>
<tr>
<td>FSC 538 Food Fermentation and Thermal Processing*</td>
<td>4</td>
</tr>
</tbody>
</table>

*If not taken as one of the required courses.

There is also a plan whereby two legal Kentucky residents may be accepted by the Tuskegee University School of Veterinary Medicine each year.

Under both of the above programs the students selected are exempt from the out-of-state tuition that would normally apply to a Kentucky resident. Admission is on a competitive basis with the final selection being made by a committee from each of the veterinary schools.

Pre-veterinary studies is not a degree program, but a pre-professional curriculum. It is strongly recommended that all pre-veterinary students choose a degree goal early in their college career. Although it is possible to complete pre-vet requirements in three years, the majority of students accepted to Auburn have a B.S. or B.A. degree.

A minimum of 72 semester hours with an overall grade-point average of 2.50 (on a 4.0 basis) is required prior to consideration for admission. Due to the high level of competition for admission to any veterinary school, a student should maintain at least a 3.0 academic standing on all college work. The average overall GPA for students accepted to veterinary schools is approximately 3.45. The student must have completed all of the required courses or acceptable substitutes by June 15 of the year of possible acceptance. Courses in certain advanced sciences must be taken within six years of entry to Auburn. All required courses must have a grade of “C” or greater.

Auburn applicants can use the Veterinary Medical College Application Service (VMCAS) application, available at: [www.vmcas.org](www.vmcas.org). The deadline for Auburn applications is October 1. Auburn requires the General Aptitude portion of the Graduate Record Examination (GRE). Tuskegee requires a separate application form and the GRE, taken within three years of application. Additional forms are required for both schools; forms are available from Dr. Dwyer after June 1.

The following curriculum is designed to meet the requirements for both Auburn and Tuskegee. However, some changes in the pre-veterinary curriculum may go into effect during the school year. The student has the responsibility to work closely with his or her pre-veterinary advisor in making certain that all requirements are met for consideration for acceptance.

All CLEP and advanced placement credit for required courses must have prior approval by Dr. Dwyer. Auburn does not accept correspondence credit for required courses.
The above courses are waived for students with a B.S. or B.A. degree.

BIO 150/152 Principles of Biology I and II 6
CHE 105 General Chemistry Laboratory I 3
CHE 107 General Chemistry I 3
CHE 115 General Chemistry Laboratory 3
CHE 230 Organic Chemistry I 3
CHE 231 Organic Chemistry Laboratory I 2
CHE 232 Organic Chemistry II 3
CHE 233 Organic Chemistry Laboratory II 2
PHY 211 General Physics 5
PHY 213 General Physics 5
BCH 401G Biochemistry 3

Tuskegee requires ASC 378, BCH 401G (Biochemistry), 6 hours of math, and ASC 106 (Introduction to Animal Sciences).

*HON 101/102 can be used.

**Students should contact a UK pre-veterinary advisor regarding alternative courses.

***Science electives can include BIO 308, BIO 315, BIO 340, BIO 350 or other upper level science courses which are approved by a pre-veterinary advisor.

Auburn strongly urges students to take organic chemistry and physics courses at a four-year college or university.

Tuskegee and all other north American veterinary schools require biochemistry.

All pre-veterinary students that enter veterinary school without obtaining an Animal Science degree and petition UK for one later must fulfill the departmental requirements for an Animal Science degree. In order to be eligible for the B.S. in Animal Sciences, students must have completed all University Studies courses, all college requirements and all of the required core courses and production courses required in the Animal Sciences degree program.

Direct further inquiries to:

Roberta M. Dwyer, DVM, MS
Department of Veterinary Science
Gluck Equine Research Center
College of Agriculture
University of Kentucky
Lexington, KY 40546-0099
(859) 257-4757 ext. 81122
e-mail: rmdwyer@uky.edu
www.ca.uky.edu/gluck/index.htm

The Lemon Tree Restaurant; and nutrition research laboratories.

Scholarships

Over fifty scholarships are awarded each year to undergraduate and graduate students enrolled in the School of Human Environmental Sciences. Information about scholarships is available from the Student Services Office, 102 Erikson Hall.

Advising

All students are assigned a faculty advisor during their first semester in a program in the School of Human Environmental Sciences. For more information about programs or advising, contact:

School of Human Environmental Sciences
College of Agriculture
102 Erikson Hall
University of Kentucky
Lexington, KY 40506-0050
(859) 257-2855

DEPARTMENT OF FAMILY STUDIES

The Department of Family Studies is committed to offering quality programs for students preparing to work with individuals and families in various settings including schools, private and public social agencies, and business. The focus is on enhancing the quality of life for families. Undergraduate programming is at an applied level using an interdisciplinary approach from the perspectives of individual and family development, family resource management, and family systems.

The department offers a major in family and consumer sciences. (The College also offers a Bachelor of Science in Career and Technical Education with an option in Family and Consumer Sciences Education.) Students in the family and consumer sciences major earn the degree Bachelor of Science in Family and Consumer Sciences. A minor in family studies is available.

Family and consumer sciences prepares students to work with individuals and families in unique ways. Positions include coordinators of community education and outreach, crisis management, residential care, family financial management, research and planning, and social service workers. Students completing the program are eligible to apply to become certified family life educators through the National Council on Family Relations. Contact the Department of Family Studies, 315 Funkhouser Building, (859) 257-7750, for more information about this optional credential.
BACHELOR OF SCIENCE IN FAMILY AND CONSUMER SCIENCES

Each student must complete the following:

1. Complete University Studies requirements.
2. Complete the School requirements listed below.
3. Complete 120 credit hours with a minimum grade-point average of 2.0.
4. Complete the required curriculum in the major program.

School Requirements

HES 100 An Introduction to Professions in Human Environmental Sciences ........................................... 1
HES 400 Concepts in Human Environmental Sciences: Integration and Application .................................. 2
One course in Human Environmental Sciences, outside the student’s major prefix ..................................... 3

Subtotal: School Required Hours ...................... 6

University Studies Requirements Hours

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Inference-Logic

STA 200 Statistics: A Force in Human Judgment .......... 3
PHI 120 Introductory Logic ...................................... 3

Oral Communication

COM 181 Basic Public Speaking
or
COM 252 Introduction to Interpersonal Communication ................................................................. 3

Premajor Requirements Hours

COM 252 Introduction to Interpersonal Communication ................................................................. 3

*PHI 120 Introductory Logic
or
PHI 332 Professional Ethics ...................................... 3

*STA 200 Statistics: A Force in Human Judgment ....... 3
*PSY 100 Introduction to Psychology ......................... 4
*Two courses in PHY, BIO, or CHE .............................. 6
*SOC 101 Introduction to Sociology
or
ANT 220 Introduction to Cultural Anthropology .......... 3

ECO 201 Principles of Economics I ............................... 3
**ENG 203 Business Writing ...................................... 3
*These courses may also be used to fulfill University Studies requirements.
**Meets Graduation Writing Requirement.

Subtotal: Premajor Hours ......................... 28

Major Requirements

FAM 250 Consumer Issues ........................................ 3
FAM 251 Personal and Family Finance ........................ 3
FAM 252 Introduction to Family Science ...................... 3
FAM 253 Human Sexuality: Development, Behavior and Attitudes ................................................ 3
FAM 254 Developmental Psychology .......................... 3
FAM 255 Child Development ....................................... 3

FAM 354 The Family in Cross-Cultural Perspective
or
FAM 544 Cultural Diversity in American Children and Families ............................................. 3

FAM 360 Introduction to Family Intervention: Working With Families and Individuals ....................... 3
FAM 383 Concepts of Personal and Family Management ................................................................. 3
FAM 390 Introduction to Research in Family Studies ................................................................. 3
FAM 399 Practicum in Family Studies ......................... 3
FAM 401 Normal Family Development and Process .......... 3
FAM 402 Family Economics and Management Issues ................................................................. 3
FAM 473 Family Life Education .................................... 3
FAM 486 Field Experiences in Family Resource Management
or
FAM 499 Internship in Family Life Education ............ 3
FAM 502 Families and Children Under Stress .............. 3
FAM 563 Families, Legislation, and Public Policy .......... 3
Additional FAM courses chosen with advisor approval ................................................................. 6
*These courses may also be used to fulfill University Studies requirements.

Subtotal: Major Hours ................................. 57

Electives

Electives should be selected by the student to lead to the minimum total of 120 hours required for graduation.

Minimum Elective Hours .................................... 13

TOTAL HOURS: ........................................ 120

Minor in Family Studies

Any student interested in a minor in family studies should file an application with the department prior to entering the program.

Minor Requirements

FAM 251 Personal and Family Finance ........................................ 3
FAM 252 Introduction to Family Science ........................ 3
FAM 255 Child Development ....................................... 3

Minor Electives

Twelve additional hours in Family Studies from the following with six hours at the 300-, 400- or 500-level: FAM 250, 253, 254, 256, 354, 357, 383, 509, 553, 554, 563.

DEPARTMENT OF MERCHANDISING, APPAREL, AND TEXTILES

The Department of Merchandising, Apparel, and Textiles is committed to excellence as it prepares students for merchandising, apparel, and textile careers in an increasingly diverse and technological world. Teaching, research, and service programs support student development and contribute to the economic and social well-being of the Commonwealth, the nation, and the world. The department offers the Bachelor of Science in Merchandising, Apparel, and Textiles. A minor is also available.

BACHELOR OF SCIENCE IN MERCHANDISING, APPAREL, AND TEXTILES

The Merchandising, Apparel, and Textiles program develops graduates who are consumer and technology focused with a global orientation. Students study concepts and develop skills necessary for understanding consumer and market trends, strategies, and industry structures that facilitate the development, sourcing, marketing, and merchandising of consumer goods and services in the domestic and international marketplace.

The curriculum challenges students to think creatively, to learn research and problem-solving techniques, and to interact in team efforts, while gaining knowledge of the merchandising process. Students gain awareness of the interrelationships of people, technology, and materials in the dynamic social, economic, and global environment of the merchandising, apparel, and textile industry. Course work includes a strong business component, interaction with professionals and field experience. Internships are a required component of the program, which can lead to permanent professional placement. Faculty encourage student participation in industry-sponsored projects related to merchandising and product development.

Each student must complete the following:

1. Complete University Studies requirements.*
2. Complete the School requirements listed below.
3. Complete 120 credit hours with a minimum grade-point average of 2.0.
4. Complete the required curriculum in the major program.

*For the Inference section under Inference and Communicative Skills, majors select Philosophy (PHI 120 or PHI 320) and Statistics (STA 200).

School Requirements

HES 100 An Introduction to Professions in Human Environmental Sciences ........................................... 1
HES 400 Concepts in Human Environmental Sciences: Integration and Application ......................... 2
One course in Human Environmental Sciences, outside the student’s major prefix .............................. 3

Subtotal: School Required Hours ...................... 6

University Studies Requirements

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.

Program Entrance Requirements

The minimum grade-point average for entrance of all students into the Merchandising, Apparel and Textiles program is 2.0.
Progression Requirements
Students must attain a C or better in all premajor courses required for progression into course work designated as major requirements. This includes: Writing course (200 level), COM 181, FAM 250, PSY 100, SOC 101, ECO 201, ECO 202, STA 200 or STA 291.

Graduation Requirements
Students must fulfill all prerequisites and achieve a grade of C or better in all MAT courses which are major requirements.

Premajor Requirements Hours
Writing course (200 level or above) ......................... 3
*COM 181 Basic Public Speaking .......................... 3
FAM 250 Consumer Issues .................................. 3
*PSY 100 Introduction to Psychology...................... 4
*SOC 101 Introduction to Sociology ....................... 3
*ECO 201 Principles of Economics I ........................ 3
ECO 202 Principles of Economics II ........................ 3
*STA 200 Statistics: A Force in Human Judgment ....... 3
or
**STA 291 Statistical Method ................................ 3
*These courses may also be used to fulfill University Studies requirements.

**MA 123 is a prerequisite to STA 291.

Subtotal: Premajor Hours .................................. 25

Major Requirements
MAT 114 Introduction to Merchandising ................. 3
MAT 120 Textiles for Consumers ............................ 3
MAT 237 Aesthetic Experience in Retail ................. 3
MAT 247 Dress and Culture ................................ 3
MAT 315 Merchandise Planning and Control ............ 3
MAT 340 Professional Practice ......................... 1
MAT 350 Problem Solving in Merchandising .......... 3
MAT 414 Merchandising Strategy Analysis ............ 3
MAT 425 Economics of Merchandise Sourcing ........ 3
MAT 470 International Merchandising .................... 3
MAT 490 Internship ........................................... 6
MAT 515 Specification and Evaluation of Textiles and Apparel .......................... 3

Choose 3 credits from:
MAT 480 Merchandising, Apparel and Textiles Study Tour ........................................ 3
DMT 520 Textiles for Interiors .............................. 3
MAT 522 History of Textiles .................................. 3
MAT 533 History of Costume ................................ 3
MAT 547 Social and Psychological Aspects of Apparel ................................................. 3
MAT 570 Electronic Retailing (E-Tailing) ................ 3
MAT 559 Special Topic in Merchandising, Apparel and Textiles (Subtitle required) .... 3
MAT 395 Independent Study in Merchandising, Apparel and Textiles ......................... 3
MAT 595 Independent Study in Merchandising, Apparel and Textiles ......................... 3
MAT 399 Special Topics in Merchandising, Apparel and Textiles (Subtitle required) .... 3

Subtotal: Major Hours ..................................... 40

Professional Support (21 hours)
ACC 201 Financial Accounting I .......................... 3
ACC 202 Managerial Uses of Accounting Information ................................................. 3
MKT 300 Marketing Management .......................... 3
MKT 320 Retail and Distribution Management .......... 3
MGT 301 Business Management ............................ 3

plus six hours at the 200 level or above to be chosen with approval of the academic advisor from such areas as business, communication and social sciences or additional MAT courses.

Subtotal: Professional Support ......................... 21

Electives
Electives should be selected to complete the minimum total of 120 hours required for graduation.

Subtotal: Minimum Elective Hours ..................... 6
TOTAL HOURS ............................................... 120

Minor in Merchandising, Apparel, and Textiles
Students interested in this minor should file an application with the department in 318 Erikson Hall.

Minor Requirements
MAT 114 Introduction to Merchandising ................. 3
MAT 120 Textiles for Consumers ............................ 3
MAT 237 Aesthetic Experience in Retail ................. 3
MAT 315 Merchandise Planning and Control ............ 3
MAT 350 Problem Solving in Merchandising .......... 3
MAT 470 International Merchandising .................... 3
plu plus three hours from one of the following:
MAT 425 Economics of Merchandise Sourcing ........ 3
MAT 515 Specification and Evaluation of Textiles and Apparel .......................... 3

DEPARTMENT OF NUTRITION AND FOOD SCIENCE

The Department of Nutrition and Food Science provides sound undergraduate and graduate programs in foods and nutrition, and is concerned with research and extension services.

The department offers the Bachelor of Science in Dietetics, the Bachelor of Science in Hospitality Management, and the Bachelor of Science in Human Nutrition. A post-baccalaureate dietetic internship is also offered. A minor in nutrition is also available.

BACHELOR OF SCIENCE IN DIETETICS

NOTE: At the time of publication, the B.S. in Dietetics was undergoing revision. Consult your advisor for more information.

Dietetics prepares professionals who are recognized for expertise in food and nutrition. Graduates of the Dietetics program function as entry level professionals with opportunities for practice in medical nutrition therapy and community dietetics, food systems management, and business.

Students in dietetics choose either Program Option A or B. Both options lead to the Bachelor of Science in Dietetics and fulfill the foundation knowledge and skills requirements established by the Commission on Dietetics Education (CADE) of the American Dietetic Association (ADA) which accredits the programs. Both programs are accredited by CADE.

Option A, designated as the Didactic Program in Dietetics (DPD), provides the Foundation Knowledge and Skills for dietetics education. Completion of the didactic curriculum provides “eligibility” to apply for a DPD registered dietitian internship. Students must consider the highly competitive scenario in acquiring acceptance to a Dietetics Internship. Successful completion of the Dietetics Internship provides “eligibility” to sit for the national registry examination of the Commission of Dietetic Registration which grants use of the nationally recognized credential “R.D.,” registered dietitian. Option A is accredited. Graduates of Option A may compete for placement in the Dietetic Internship program offered by the Department of Nutrition and Food Science or any other dietetic internship programs outside the department. A student completing the DPD must be a declared dietetics major in the Department of Nutrition and Food Science.

Option B, the Coordinated Program in Dietetics (CP) provides the academic curriculum and the supervised practice experience. Students who have completed the premajor requirements and are interested in the “coordinated” approach to attaining the didactic and supervised practice at UK may apply for admission to the CP in dietetics which requires two years of study combined with supervised practice. Option B, CP, is an accredited program for which admission is selective. Graduates of Option B are “eligible” to write the CDR registry examination at the first available examination date.

Admission to the University of Kentucky does not guarantee admission to the Coordinated Program (CP). A limited number of students who have completed the required preprofessional courses will be admitted on the basis of cumulative grade-point average and other criteria indicating potential for becoming a successful dietitian. Application to CP should be made by February 1 prior to potential fall admission. Program application materials should include an application form, a letter of professional goals and qualifications, three letters of reference, and a personal interview. The CP Admissions Committee considers grade-point average, letters of recommendation, letter of application, work experience, honors and extracurricular activities. The personal interview evaluates communication skills, knowledge of the profession, goals, organizational and leadership skills.

Applicants will be notified of provisional acceptance before UK’s priority registration dates for the ensuing fall semester. Final acceptance depends on acceptable completion of the work in progress at the time of the application. Transfer students are urged to contact the Student Services Office, 102 Erikson Hall, for a preliminary evaluation of credits well in advance of the application date.

Dietetics Internship Program (DI), an internship, is offered for students who have completed a Didactic Program in Dietetics at UK or other accredited institutions. Qualified graduates compete for a limited number of positions in the DI. For information regarding the Dietetics Internship Program, the application and screening procedures, contact:
Major Requirements

Prior to beginning the major requirements, students should register a choice of Option A or Option B with the Office of Student Services, 103 Erikson Hall.

- NFS 301 Dietetics Practice ........................................ 2
- NFS 304 Experimental Foods ........................................... 3
- NFS 311 Nutritional Biochemistry ...................................... 3
- NFS 312 Nutrition and Wellness in the Life Cycle ...................... 3
- NFS 314 Dietetics: Counseling and Communication .................. 3
- NFS 340 Institutional Purchasing ...................................... 3
- NFS 342 Quantity Food Production ................................... 4
- ACU 201 Financial Accounting ....................................... 3
- NFS 346 Human Resources Management for the Food and Hospitality Industries or MGT 301 Business Management ........................................ 3
- NFS 403 Community Nutrition and Wellness ......................... 3
- NFS 408G Seminar in Food and Nutrition ............................. 1
- NFS 510 Advanced Nutrition .......................................... 3
- NFS 511 Therapeutic Nutrition ......................................... 4
- NFS 513 Advanced Therapeutic Nutrition ............................ 2

Option A – Didactic Program in Dietetics (DPD)

NFS 480 Dietetics Pre-Professional Practice .................. 1-6

Subtotal: Option A .......................................................... 1-6

Option B – Coordinated Program in Dietetics (CP)

Option B is a selective admission program. See statement above regarding admission procedures and criteria.

NFS 800 Nutrition in the Life Cycle: Practicum* .................. 1
(co-req: NFS 312)
- NFS 808 Community Nutrition: Practicum* .................. 2
(co-req: NFS 403)
- NFS 810 Therapeutic Nutrition: Practicum* .................. 5
- NFS 812 Food Service Systems: Practicum* .................. 5
- NFS 814 Advanced Food Systems Practicum* .................. 3
- NFS 816 Advanced Therapeutic Nutrition* .................. 3
- NFS 818 Evaluation of Dietetic Practices* .................. 2

*800-level course requires admission to CP.

Subtotal: Option B .......................................................... 21

Electives

Electives should be selected by the student to lead to the minimum total of 128 hours required for graduation.

Subtotal: Minimum Elective Hours .................. 1-15

TOTAL HOURS ......................................................... 128

Requests for applications or further information may be directed to:

Director, Coordinated Program
Department of Nutrition
and Food Science
204 Funkhouser Building
University of Kentucky
Lexington, KY 40506-0054

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

NOTE: At the time of publication, the B.S. in Hospitality Management was undergoing revision. Consult your advisor for more information.

In the Hospitality Management and Tourism program option in Nutrition and Food Science, which leads to the B.S. in Hospitality Management, students acquire the specialized knowledge needed for careers in the hospitality industry. They also receive training in the basic functions, objectives, and techniques of management. The student is prepared for managerial positions in hotels, restaurants, non-commercial food service and tourism areas, as well as positions as purchasing agents, food service equipment specialists, food service planning specialists, and other careers.

Entrance Requirement

The minimum grade-point average for entrance of all students into the Hospitality Management and Tourism program is 2.30.

Progression Requirement

In addition, students must have completed the following premajor courses with a grade of C or better in order to progress to courses which are major requirements: CS 101, ACC 201, ACC 202, ECO 201, ECO 202, HMT 120, HMT 210, NFS 241, HMT 208 or NFS 204, and HMT 270.

Graduation Requirement

Students must fulfill all prerequisites and achieve a grade of C or better in all NFS and HMT courses which are major requirements.

Each student must complete the following:

1. Complete University Studies requirements.
2. Complete the School requirements listed below.
3. Complete 128 credit hours with a minimum grade-point average of 2.0.
4. Complete the required curriculum in the major program.

School Requirements

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. The courses listed below are (a) recommended by the college, or (b) required courses that also fulfill University Studies areas. Students should work closely with their advisor to complete the University Studies Program requirements.
**Math**
MA 123 Elementary Calculus and Its Applications .......................... 3

**Social Sciences**
ECO 201 Principles of Economics I ............................................. 3
plus one other course from University Studies
Program social sciences list ................................................. 3

**Premajor Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two semesters of a single foreign language</td>
<td>6-8</td>
</tr>
</tbody>
</table>

**Diversity Requirements**
These courses will NOT satisfy the USP Cross-Cultural requirement for HMT majors:
ANT 160 Cultural Diversity in the Modern World
plus one of the following courses:
ANT 220 Introduction to Cultural Anthropology
ANT 324 Contemporary Latin American Cultures
ANT 327 Culture and Societies of India
AAS 200 Introduction to African-American Studies
GWS 200 Introduction to Gender and
Women’s Studies in the Social Sciences ....................... 6

CS 101 Introduction to Computing I ....................... 3
ACC 201 Financial Accounting I ................................. 3
ACC 202 Managerial Uses of Accounting Information ......... 3
ECO 201 Principles of Economics I ......................... 3
ECO 202 Principles of Economics II .......................... 3
HMT 120 Introduction to Hospitality Management and Tourism 3
HMT 210 Hotel Rooms Division Management .................... 3
HMT 270 Principles of Travel and Tourism .................... 3
HMT 208 Introduction to Food and Beverage .......................... 3
NFS 204 Principles of Food Preparation ....................... 3
MA 123 Elementary Calculus and Its Applications (prerequisite for STA 291) 3
STA 291 Statistical Method ........................................ 3
Advanced writing course (200 level or above) .................. 3
NFS 241 Food Service Sanitation .................................... 3

**Subtotal: Premajor Hours** .................................. 49-51

**Major Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 342 Quantity Food Production</td>
<td>4</td>
</tr>
<tr>
<td>HMT 345 Information Technology in the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>HMT 350 Hospitality Managerial Accounting ..........</td>
<td>3</td>
</tr>
<tr>
<td>HMT 499 Hospitality and Tourism Senior Field Experience</td>
<td>3</td>
</tr>
<tr>
<td>FIN 300 Corporation Finance ..............................</td>
<td>3</td>
</tr>
<tr>
<td>MGT 301 Business Management ..............................</td>
<td>3</td>
</tr>
<tr>
<td>Mkt 300 Marketing Management ............................</td>
<td>3</td>
</tr>
</tbody>
</table>

**Subtotal: Major Hours** ................................ 22

**Plus** at least 15 hours selected from the following courses.

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nfs 340 Institutional Purchasing .....................</td>
<td>3</td>
</tr>
<tr>
<td>Nfs 346 Human Resources Management for the Food and Hospitality Industries</td>
<td>3</td>
</tr>
</tbody>
</table>
| HMT 320 Hospitality and Tourism Marketing .......... 3
| HMT 330 Meetings and Convention Management ........ 3
| HMT 460 Advanced Seminar in Lodging and Tourism .... 3
| HMT 470 Hospitality and Tourism Law and Ethics ...... 3
| HMT 480 Trends Analysis for the Hospitality Industry | 3   |
| HMT 488 Advanced Food Service Management Seminar ... | 3   |
| HMT 359 Hospitality and Tourism Special Topics: (substitute required) | 1-3 |
| HMT 395 Hospitality and Tourism Independent Study ... | 1-3 |

**Subtotal: Major Selection** ............................... 15

**Electives**
Electives should be selected by the student to lead to the minimum total of 128 hours required for graduation.

**Subtotal: Minimum Elective Hours** .................. 4

**TOTAL HOURS:** ........................................ 128

**BACHELOR OF SCIENCE IN HUMAN NUTRITION**

**with a major in Human Nutrition**

**NOTE:** At the time of publication, the B.S. in Human Nutrition was undergoing revision. Consult your advisor for more information.

The Bachelor of Science in Human Nutrition offers appropriate preparation for further study in nutritional sciences and health-related sciences, particularly public health, preventive medicine, and nutrition research.

Each student must complete the following:
1. Complete University Studies requirements.
2. Complete the School requirements listed below.
3. Complete 128 credit hours with a minimum grade-point average of 2.0.
4. Complete the required curriculum in the major program.

**School Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>HES 100 An Introduction to Professions in Human Environmental Sciences</td>
<td>1</td>
</tr>
<tr>
<td>HES 400 Concepts in Human Environmental Sciences: Integration and Application</td>
<td>2</td>
</tr>
<tr>
<td>One course in Human Environmental Sciences, outside the student’s major prefix</td>
<td>3</td>
</tr>
</tbody>
</table>

**Subtotal: School Required Hours** ..................... 6

**University Studies Requirements**

See “University Studies Program” on pages 75-79 for the complete University Studies requirements. Students should work closely with their advisor to complete the University Studies Program requirements.

**PreMajor Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>PSY 100 Introduction to Psychology</em> ...............</td>
<td>4</td>
</tr>
<tr>
<td><em>MA 113 Calculus I or MA 123 Elementary Calculus and Its Applications</em></td>
<td>3-4</td>
</tr>
<tr>
<td>*CHE 105 General College Chemistry I ................</td>
<td>3</td>
</tr>
<tr>
<td>*CHE 107 General College Chemistry II ...............</td>
<td>3</td>
</tr>
<tr>
<td>*CHE 115 General Chemistry Laboratory ...............</td>
<td>3</td>
</tr>
</tbody>
</table>
| CHE 230 Organic Chemistry Laboratory ................ 3
| CHE 231 Organic Chemistry Laboratory I ............... 3
| CHE 232 Organic Chemistry II ............................ 3
| CHE 233 Organic Chemistry Laboratory II ............... 3
| STA 291 Statistical Method .................................. 3
| *BIO 150 Principles of Biology I ........................ | 3     |
| *BIO 151 Principles of Biology Laboratory I .......... | 3     |
| *BIO 152 Principles of Biology II ........................ | 3     |
| *BIO 153 Principles of Biology Laboratory II ........... | 3     |
| *COM 181 Basic Public Speaking or COM 287 Persuasive Speaking | 3   |
| PGY 206 Elementary Physiology .......................... 3
| ANA 209 Principles of Human Anatomy .................. 3

*These courses may also be used to fulfill University Studies requirements.

**Subtotal: Premajor Hours** ................................ 48

**Major Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 204 Principles of Food Preparation...............</td>
<td>3</td>
</tr>
<tr>
<td>NFS 212 Introductory Nutrition .......................</td>
<td>3</td>
</tr>
<tr>
<td>NFS 240 Nutrition and Physical Fitness ...............</td>
<td>3</td>
</tr>
<tr>
<td>NFS 241 Food Service Sanitation .......................</td>
<td>1</td>
</tr>
<tr>
<td>NFS 311 Nutritional Biochemistry ......................</td>
<td>3</td>
</tr>
<tr>
<td>NFS 312 Nutrition and Wellness in the Life Cycle ....</td>
<td>3</td>
</tr>
<tr>
<td>NFS 304 Experimental Foods or FSC 434G Food Chemistry</td>
<td>3-4</td>
</tr>
<tr>
<td>NFS 403 Community Nutrition and Wellness ..............</td>
<td>3</td>
</tr>
<tr>
<td>NFS 408G Seminar in Food and Nutrition ...............</td>
<td>1</td>
</tr>
<tr>
<td>NFS 510 Advanced Nutrition ..................................</td>
<td>3</td>
</tr>
<tr>
<td>NFS 516 Maternal and Child Nutrition ...................</td>
<td>3</td>
</tr>
<tr>
<td>NFS 591 Special Problems in Food and Nutrition* ...</td>
<td>6</td>
</tr>
</tbody>
</table>

*Human Nutrition majors must complete six hours in NFS 591. Minimum credit hours per enrollment is three per academic session. Students must attain junior classification to qualify for enrollment.

**Subtotal: Major Hours** ................................ 35

**Electives**
Electives should be selected by the student to complete the minimum total of 128 hours required for graduation.

**Subtotal: Minimum Elective Hours** ................ 14-15

**TOTAL HOURS:** ........................................ 128

**Minor in Nutrition**

**NOTE:** At the time of publication, the minor in nutrition was undergoing revision. Interested students should contact the Department of Nutrition and Food Science for more information.

Any student wishing to minor in nutrition should file an application with and be interviewed by the chairperson of the Department of Nutrition and Food Science prior to entering the program. After the interview, the student should provide his or her college dean with a copy of the minor program requirement sheet.

**Preminor Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIO 152 Principles of Biology II .....................</td>
<td>3</td>
</tr>
<tr>
<td>CHE 105 General College Chemistry I ..................</td>
<td>3</td>
</tr>
<tr>
<td>CHE 107 General College Chemistry II ...............</td>
<td>3</td>
</tr>
<tr>
<td>CHE 236 Survey of Organic Chemistry .................</td>
<td>3</td>
</tr>
<tr>
<td>PGY 206 Elementary Physiology (or equivalent) ........</td>
<td>3</td>
</tr>
</tbody>
</table>

**Minor Requirements**

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 212 Introductory Nutrition .......................</td>
<td>3</td>
</tr>
<tr>
<td>NFS 311 Nutritional Biochemistry .....................</td>
<td>3</td>
</tr>
<tr>
<td>NFS 312 Nutrition and Wellness in the Life Cycle ....</td>
<td>3</td>
</tr>
<tr>
<td>NFS 510 Advanced Nutrition ..................................</td>
<td>3</td>
</tr>
</tbody>
</table>

**Minor Electives**
A minimum of three hours to be chosen from:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 511 Therapeutic Nutrition .......................</td>
<td>4</td>
</tr>
<tr>
<td>NFS 516 Maternal and Child Nutrition ...............</td>
<td>3</td>
</tr>
<tr>
<td>NFS 403 Community Nutrition and Wellness ..........</td>
<td>3</td>
</tr>
<tr>
<td>NFS 408G Seminar in Food and Nutrition* ............</td>
<td>1</td>
</tr>
</tbody>
</table>

*May be repeated to a maximum of 3 hours.