

Applied Food and Nutrition

2021-2022Catalog Year

Secondary Admission Application Required

1 st Year ~ Fall	Credits	1 st Year ~ Winter	Credits
¹ AHS 110: Introduction to Health Care	3	BIO 120 : General Biology I GE Life Science	4
² CHM 109: Introductory Chemistry ^{GE Physical Science}	4	CHM 231: Introductory Organic Chemistry	4
MTH 110: Algebra prerequisite to STA 215	4	WRT 150: Strategies in Writing GE Writing	4
General Education ^{Art}	3	*General Education Philosophy & Literature	3
Total Credit Hours	14	Total Credit Hours	15
2 nd Year ~ Fall	Credits	2 nd Year ~ Winter Priority Application Deadline: February 15th	Credits
¹ AHS 100: Medical Terminology	3	CHM 232: Biological Chemistry	4
³ BMS 250: Anatomy & Physiology I	4	³ BMS 251: Anatomy & Physiology II	4
BMS 105 : Basic Nutrition	3	AFN 281: Advocacy in Food & Nutrition	1
General Education Historical Perspectives	3	*General Education Global Perspectives	3
*General Education Social & Behavioral Sciences	3	*General Education Social & Behavioral Sciences	3
Total Credit Hours	16	Total Credit Hours	15
3rd Year ~ Fall (AFN Program)	Credits	3 rd Year ~ Winter (AFN Program)	Credits
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AHS 340: Health Care Management Issues	3	AFN 300: Food Protection Management	3
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AHS 340: Health Care Management Issues BMS 212/213 : Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition		AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum	
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems	4	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only	3
AHS 340: Health Care Management Issues BMS 212/213 : Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition	4 3	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum	3 2
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems	4 3 3	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only	3 2 3
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems *General Education US Diversity	4 3 3 3	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only STA 215: Introductory Applied Statistics GE Math	3 2 3 3
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems *General Education US Diversity Total Credit Hours	4 3 3 3 16	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only STA 215: Introductory Applied Statistics GE Math Total Credit Hours	3 2 3 3
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems *General Education US Diversity Total Credit Hours 4th Year ~ Fall (AFN Program)	4 3 3 3 16 Credits	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only STA 215: Introductory Applied Statistics GE Math Total Credit Hours 4th Year ~ Winter (AFN Program)	3 2 3 3 14 Credits
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems *General Education US Diversity Total Credit Hours 4th Year ~ Fall (AFN Program) AFN 416: Applied Food & Culinary Science	4 3 3 3 16 Credits 3	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only STA 215: Introductory Applied Statistics GE Math Total Credit Hours 4 th Year ~ Winter (AFN Program) AFN 401: Emerging Issues in Food/Nutrition	3 2 3 3 14 Credits 2
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems *General Education US Diversity Total Credit Hours 4th Year ~ Fall (AFN Program) AFN 416: Applied Food & Culinary Science AFN 418: Community Nutrition Practicum	4 3 3 3 16 Credits 3 3	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only STA 215: Introductory Applied Statistics GE Math Total Credit Hours 4 th Year ~ Winter (AFN Program) AFN 401: Emerging Issues in Food/Nutrition AFN 410: Nutrition Care Delivery AFN 419: Clinical Nutrition Practicum	3 2 3 3 14 Credits 2 4
AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab AFN 381: Design Thinking in Applied Food & Nutrition COM 209: Health Communication Systems *General Education US Diversity Total Credit Hours 4th Year ~ Fall (AFN Program) AFN 416: Applied Food & Culinary Science AFN 418: Community Nutrition Practicum AFN 460: Nutrition Education w/ Vulnerable Populations	4 3 3 3 16 Credits 3 3 3	AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy AFN 417: Food Service Practicum BMS 304: Community Nutrition winter only STA 215: Introductory Applied Statistics GE Math Total Credit Hours 4 th Year ~ Winter (AFN Program) AFN 401: Emerging Issues in Food/Nutrition AFN 410: Nutrition Care Delivery	3 2 3 3 14 Credits 2 4 3

Curriculum Notes:

- ¹ AHS 100 and AHS 110 are not required, however they are recommended
- ²CHM 109 is not required by the major, however it is a prerequisite to CHM 231
- ³ BMS 208, 290 and 391 may be used in place of BMS 250/251
- ⁴ BMS 301 or PSY 300 may be used in place of AHS 301
- Courses in ITALICS must be completed prior to the start of the AFN program.
- Courses in **BOLD** fulfill the Clinical Dietetic graduate program prerequisites.
- Students completing the AFN major will meet all of the course prerequisites needed to apply to the Clinical Dietetics Master of Science program.

*General Education Courses that complement AFN

- Philosophy & Literature: PHI 102 or PLS/HRT 105
- Social and Behavioral: CJ 101, SOC 105, SW 150
- Global Perspective: ANT 204
- U.S. Diversity: ITC 100, SOC 315, 322, or 381
- Issues course: ANT 340, INT 342, REC 302

University Requirement Notes:

- This is a suggested curriculum guide and might not be applicable to every student
- Courses that include 'GE' are required in the major AND fulfill a General Education requirement.
- Two (2) Supplemental Writing Skills (SWS) courses are required.
- Students must have a minimum of 120 credits to graduate with 58 of the 120 credits being from a senior level institution and the final 30 of the 120 credits completed at GVSU.

Applied Food & Nutrition (AFN)

Application/Admission Information

Phase I ~ Prerequisites

Students may apply to the program if they can demonstrate that the prerequisites below will be completed prior to the start of the AFN program in late August.

- Overall GPA of 2.7 or above
- BIO 120
- BMS 105
- BMS 250 & 251
- CHM 231
- Completion of 45 credit hours
- CHM 232 must be completed with a "C+" or better prior to the start of the 400-level AFN courses.

Phase II ~ Application Requirements

The following materials are required as part of the application process.

- AFN Priority Application Deadline: February 15th
 - Late applications will be considered assuming requirements are met & space is available
- Completed AFN secondary application (available on the AFN website)
- Admitted to GVSU for the intended fall start of the program (apply at: GVSU admissions)
- Send GVSU official transcripts from all colleges/universities attended
- Resume
- Course Completion Verification form (available on the AFN website)
- 1-2-page statement of professional philosophy to include addressing the following questions:
 - Why have you chosen AFN?
 - What are your career goals?
- Two completed recommendations forms (available on the AFN website)

Phase III ~ Official Admission Notification

After the priority deadline, applications will be processed and reviewed. All applicants will receive notification of their admission decision. Applicants admitted to the program will be invited to set up an advising appointment with an AFN faculty member to review next steps.

Accreditation Information:

Grand Valley State University has been granted candidacy accreditation status as a Future Education Model Bachelor's degree program*. Rolling admissions for first applicants will be accepted beginning in February 2021 for Fall 2021 start in the accredited part (final two years) of the AFN program. Graduates of the program will be eligible to sit for the Credentialing Examination for Nutrition and Dietetic Technicians, Registered.

*The Accreditation Council for Education in Nutrition and Dietetics (ACEND) released the Future Education Model Accreditation Standards for programs in nutrition and dietetics (see www.eatrightpro.org/FutureModel). These accreditation standards integrate didactic coursework with supervised experiential learning in a competency -based curriculum designed to prepare nutrition and dietetics practitioners for future practice.

For more detailed AFN admission/application information visit: https://www.gvsu.edu/chpss/applied-food-and-nutrition-162.htm