Bachelor of Science (B.S.)

**2021-2022**

**6/11/2020**



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| --- | --- | --- | --- |
| **2nd Year ~ Fall** | Credits | **2nd Year ~ Winter**  **Priority Application Deadline: Feb 1st** | Credits |
| AHS 100: Medical Terminology  *2 BMS 250: Anatomy & Physiology I*  *BMS 105: Basic Nutrition*  General Education Historical Perspectives  3 General Education Social & Behavioral Sciences | 3  3  4  3  3 | *CHM 232: Biological Chemistry**2BMS 251: Anatomy & Physiology II*  *AFN 281: Advocacy in Food & Nutrition* 4General Education Global Perspectives  3 General Education Social & Behavioral Sciences | 4  4  1  3  3 |
| Total Credit Hours | 16 | Total Credit Hours | 15 |

Applied Food & Nutrition

This is a suggested curriculum guide that might not be applicable to every student.

**Curriculum Notes**

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| --- | --- | --- | --- |
| Courses that complement AFN major | | Courses that complement AFN major | |
| 1 Philosophy & Literature | PHI 102 or PLS/HRT 105 | 5 U.S. Diversity | ITC 100, SOC 315, 322, or 381 |
| 2 BMS 208, 290 & 291 alternative | BMS 250 and 251 | 6 AHS 301 alternative | BMS 301 or PSY 300 /SWS |
| 3Social and Behavioral | CJ 101, SOC 105, SW 150 | 7 Issues course | ANT 340, LIB 342, REC 302 |
| 4 Global Perspective | ANT 204 |  |  |
| Course descriptions available in the [General Education Handbook](https://www.gvsu.edu/gened/general-education-handbook-266.htm) or [GVSU Catalog](https://www.gvsu.edu/catalog/) | | | |
| \*Courses that integrate experiential learning are indicated with an asterisk\* | | | |
| Courses in *italics* must be done prior to starting in the AFN program | | | |

**University Requirement Notes:**

* 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.

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| **3rd Year ~ Fall: AFN Program** | Credits | **3rd Year ~ Winter: AFN Program** | Credits |
| AHS 340: Health Care Management Issues BMS 212/213: Introductory Microbiology w/ Lab  AFN 381: Design Thinking in Food & Nutrition  COM 209: Health Communication Systems 5 General Education US Diversity | 3  4  3  3  3 | BMS 404: Community Nutrition AFN 300: Food Protection Management AFN 400: Applied Medical Nutrition Therapy I  \*AFN 417**:** Food Service Practicum  STA 215: Introductory Applied Statistics GE Math | 3  3  3  2  3 |
| Total Credit Hours | 16 | Total Credit Hours | 14 |

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| **1st Year ~ Fall** | Credits | **1st Year ~ Winter** | Credits |
| AHS 110: Introduction to Health Care CHM 109: Introductory Chemistry GE Physical Science  MTH 110: Algebra *prerequisite to STA 215*  General Education Art | 3  4  4  3 | *BIO 120: General Biology I GE Life Science*  *CHM 231: Introductory Organic Chemistry* WRT 150: Strategies in Writing GE WRT  1 General Education Philosophy & Literature | 4  4  4  3 |
| Total Credit Hours | 14 | Total Credit Hours | 15 |

**Curriculum Notes**

**\*** A minor is required for the “General” emphasis of the Allied Health Sciences major.

1 BMS 208, 290 & 291 may be taken in place of BMS 250 and 251.

2 Students may substitute PSY 300 that can also be used to fulfill one of two required Supplemental Writing Skills (SWS) courses.

3Students must choose elective course(s) to fulfill the minimum 120 credits required to graduate from GVSU.

4 Students are encouraged to complete a healthcare related internship. Go to [www.gvsu.edu/ahs](http://www.gvsu.edu/ahs) for more information.

**Special Notes:**

* This is a suggested curriculum guide that might not be applicable to every student.
* Courses that include ‘GE’ are required classes that are 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.

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| --- | --- | --- | --- |
| **4th Year ~ Fall: AFN Program** | Credits | **4th Year ~ Winter: AFN Program** | Credits |
| 6 AHS 301: Introduction to Health Care Research \*AFN 416: Applied Food & Culinary Science \*AFN 418: Community Nutrition Practicum  \*AFN 460: Nutrition Education w/ Vulnerable Populations 7 General Education GE Issues / SWS | 3  3  3  3  3 | \*BMS 407: Nutrition in the Life Cycle \*AFN 401: Emerging Issues in Food/Nutrition \*AFN 410: Nutrition Care Delivery \*AFN 419: Clinical Nutrition Practicum  \*AFN 495: Applied Food & Nutrition Capstone/ SWS | 3  2  4  3  3 |
| Total Credit Hours | 15 | Total Credit Hours | 15 |

**GVSU Occupational Therapy prerequisite courses are listed in BOLD.**

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**Note: Future Education Model Program in Nutrition and Dietetics**

Grand Valley State University has applied to the Accreditation Council for Education in Nutrition and Dietetics (ACEND) to open a new and innovative program to prepare Nutrition and Dietetics Technicians, Registered (NDTRs) in Fall 2021.   
Our eligibility application was accepted by ACEND\* and we are in the candidacy process for our proposed Future Education Model Bachelor’s Degree program.  **The program is not accepting applications at this time** but will do so upon successful completion of the eligibility application process if the program receives candidacy for accreditation status from ACEND. It is expected that rolling admissions for first applicants will be accepted beginning in February 2021, pending accreditation approvals, for Fall 2021 start in the accredited part (final two years) of the AFN program.  
Contact Libby MacQuillan, PhD, RDN, CHSE at [macquile@gvsu.edu](mailto:macquile@gvsu.edu) or 616-331-5549 for more information.

\*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](http://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.

**Application Process for Applied Food & Nutrition**

**Phase I ~ Prerequisites**

Phase I consists of having the following prerequisites complete or currently enrolled at the time of application. The prerequisites are:

* Overall and science GPA of 2.7 or above
* BMS 250 & 251
* BMS 105
* BIO 120
* CHM 231
* CHM 232 must be completed with a “C+“or better prior to the start of the 400-level AFN courses.
* Completion of 45 accumulated semester credit hours total, including the above-named prerequisites.

**Phase II ~ Application Requirements**

Applicants must submit all materials to the Director of the Applied Food and Nutrition program.   
**Priority Deadline February 1**The application consists of the following components which must be completed and submitted prior to the intended fall (August) entry**.** Late applications will be considered assuming requirements are met and space is available in the program.   
All forms are available on the program website:

* Completed AFN application
* Resume
* Unofficial transcripts from all colleges/universities attended
* 1 – 2-page statement of professional goals: Why have you chosen Applied Food and Nutrition as a major? What are your career goals?
* Three completed recommendations using program specific forms

Completed applications will be evaluated on a continuous basis beginning Feb. 1 each year until the program’s space is filled. After evaluation of the above application documents, offers of interviews with program faculty will be made. Completion of an interview is required for program admission.

**Phase III ~ Official Admission Notification**

Upon successful completion of Phase I and II, applicants will be notified of admission into the program and will be asked to set up an advising appointment with a faculty member.

**Department of Allied Health Sciences - Applied Food and Nutrition Program**

**500 Lafayette NE - Suite 106 RFH**

**Grand Rapids, MI 49503**