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Fullerton College
Nutrition Club

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FACULTY

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NUTRITION AND FOODS CERTIFICATE AND DEGREES
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<td>The Nutrition and Foods Skills Certificate is designed to provide students with fundamental knowledge and skills in nutritional science, food science, food preparation, and food safety and sanitation.</td>
<td>The Nutrition and Foods Associate in Arts Degree includes coursework that is applicable to a transfer program at selected universities and colleges in the field of Dietetics, Food and Nutrition. Within the field of Nutrition and Foods, professionals work in healthcare, education and research, business and industry. Careers are also available in government, food service management, fitness, food companies and in private practice. This degree requires completion of 19 units. Starting salaries range from $11-$22 per hour.</td>
<td>The Nutrition and Dietetics Associate in Science Degree for Transfer prepares students to transfer to CSU campuses that offer bachelor’s degrees in nutrition and dietetics. Students earning the AS-T degree will be granted priority for admission as a Nutrition and Dietetics major to a local CSU. The Nutrition and Dietetics AS-T degree requires a total of 27-29 units.</td>
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<td><strong>Required Courses</strong>&lt;br&gt;NUTR 100 Careers in Nutrition and Foods&lt;br&gt;NUTR 210 Human Nutrition&lt;br&gt;FOOD 102 Introduction to Foods&lt;br&gt;FOOD 110 Food Safety and Sanitation</td>
<td><strong>Required Courses</strong>&lt;br&gt;FOOD 102 Introduction to Foods&lt;br&gt;FOOD 130 Cultural Aspects of Food&lt;br&gt;NUTR 210 Human Nutrition</td>
<td><strong>Required Courses</strong>&lt;br&gt;CHEM 111A General Chemistry I&lt;br&gt;MICR 262 General Microbiology&lt;br&gt;NUTR 210 Human Nutrition&lt;br&gt;PSY 101 General Psychology&lt;br&gt;FOOD 102 Introduction to Foods</td>
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<td><strong>Select one course from below:</strong>&lt;br&gt;FOOD 060 Foods for Fitness&lt;br&gt;FOOD 070 Nutrition Concepts and Food Preparation for Vegetarians&lt;br&gt;FOOD 130 Cultural Aspects of Food</td>
<td><strong>Select two courses from below:</strong>&lt;br&gt;ANAT 231 General Human Anatomy&lt;br&gt;ANAT 240 Human Physiology&lt;br&gt;CHEM 111A General Chemistry I&lt;br&gt;CHEM 111B General Chemistry II&lt;br&gt;CIS 100 Introduction to Personal Computers&lt;br&gt;MATH 142 Trigonometry&lt;br&gt;MICR 262 General Microbiology&lt;br&gt;PHYS 130 Elementary Physics</td>
<td><strong>Select two courses from below:</strong>&lt;br&gt;ANAT 231 General Human Anatomy or ANAT 240 Human Physiology&lt;br&gt;CHEM 111B General Chemistry II&lt;br&gt;CHEM 211A Organic Chemistry I&lt;br&gt;MATH/SOSC 120 Introductory Probability and Statistics or PSY 161 Elementary Statistics for Behavioral Science</td>
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