

Bachelor of Science in Nutrition Animal Sciences

This specialization is an interdisciplinary program between the Departments of Animal Sciences and Human Nutrition. Students in this major are awarded the degree B.S. in Nutrition and will complete a minimum of 121 credit hours outlined as follows.

General Education Requirements		
Requirement	Course Options	Hours
GE Launch Seminar	GENED 1201	1
Writing and Information Literacy	Major requirement: ENGLISH 1110 * (or <i>Student Choice – see below</i>)	3
Mathematical & Quantitative Reasoning/Data Analysis	Major requirement: MATH 1150 * (or <i>Student Choice – see below</i>)	5
Literary, Visual and Performing Arts	Student Choice	3
Historical & Cultural Studies	Student Choice	3
Natural Science	Major Requirement: BIOLOGY 1113 * (or <i>Student Choice – see below</i>)	4
Social & Behavioral Sciences	Major requirement: AEDECON 2001 or ECON 2001.01 * (or <i>Student Choice – see below</i>)	3
Race, Ethnic and Gender Diversity	Student Choice	3
Theme: Citizenship for a Diverse & Just World^a	Student Choice	4-6
Theme: Student Choice^a	Student Choice	4-6
GE Reflection	GENED 4001	1
Credit Hours:		34-38*

* Indicates a pre/corequisite course for this major that also satisfies this GE category. If a student makes an alternative selection in this GE category, **they must also complete this course.**

Degree Requirements		
Requirement	Course Options	Hours
College & Department Survey	FAES 1100 (0.5) & ANIMSCI 1100 (0.5)	1
Oral Expression	AGRCOMM 3130 or COMM 2110	3
Additional Science	CHEM 1210	5
Experiential Engagement	FAES 3191 & ANIMSCI 3191 or ANIMSCI 4999	2
Credit Hours:		11

General Education	34-38
Degree Requirements	11
Major Supporting Courses	30-34
Major	36-37
Open Electives	1-10
Total Credit Hours	121

^a Students complete either a 4-credit course or two 3-credit courses in each of two General Education Theme areas: Citizenship for a Diverse & Just World (required), and the student's choice of available GE Themes. If any major-required courses are identified as a GE Theme course, one course in each GE Theme area may double count in the GE and major hours. Theme courses are identified with a ♠ symbol.

^b May be a lecture course or lecture and lab; minimum of 3 hours.

Major Supporting Coursework		
Course	Title	Hours
CHEM 1220	General Chemistry II	5
CHEM 2510	Organic Chemistry	4
BIOCHEM 4511	Introduction to Biological Chemistry	4
MICROBIO 4000.01 or .02	Basic and Practical Microbiology	4
MOLGEN 4500	General Genetics	3
PHYSICS 1200	Mechanics, Kinematics, Fluids, and Waves	5
<i>Select a minimum of 5 credit hours from:</i>		
CHEM 2520	Organic Chemistry II	4
CHEM 2540	Organic Chemistry Laboratory	2
ANATOMY 2300.04	Human Anatomy	4
or EEOB 2510	Human Anatomy	3
PHYSICS 1201	E&M, Optics, Modern Physics	5
Credit Hours:		30-34

Major Core Coursework		
Course	Title	Hours
ANIMSCI 2260	Data Analysis and Interpretation for Decision Making (or an equivalent course in data analysis)	3
ANIMSCI 2367	Animals in Society (or an equivalent course in writing)	3
ANIMSCI 3130	Principles of Animal Nutrition	3
ANIMSCI 3140	Principles of Animal Systems Physiology	3
ANIMSCI 3420	Animal Laboratory Research Methods	0.5
ANIMSCI 3430	Animal Nutrition Laboratory	0.5
ANIMSCI 5031	Ruminant Nutrition	3
ANIMSCI 5032	Non-Ruminant Nutrition	3
ANIMSCI 5070	Nutritional Immunology in Animal Systems	3
ANIMSCI 5530	Comparative Animal Nutrient Metabolism	3

Human or Animal Nutrition Option (9 credit hours)		
<i>Select a minimum of 2 courses</i>		
HUMNUTR 3313	Food in Different Cultures	2
HUMNUTR 3415	Global Nutrition Issues	2
HUMNUTR 3506	Nutrition Across the Life Span	3
HUMNUTR 4609	Macronutrients	3
HUMNUTR 4610	Micronutrients & Phytochemicals	3
HUMNUTR 5705	Nutrition and Physical Performance	2

<i>Additional course(s) from above OR</i>		
ANIMSCI 3131	Equine Feeds and Feeding	3
ANIMSCI 3133	Principles of Feeds and Feeding	2
ANIMSCI 3400	Management Intensive Grazing	2
ANIMSCI 400x	Production Course Option (choose species) ^b	3-4
ANIMSCI 4035	Pet Food Production	3
ANIMSCI 5033	Feeding Management and Records Analysis for Dairy Cattle	3
ANIMSCI 5100	Advanced Growth & Development	3
ANIMSCI 5090	Gut Microbiology	2
Major Elective: Select an additional ANIMSCI course from the elective options above		2-3
Credit Hours:		36-37

Policies and General Requirements for Degree

- A minimum of **121** total credit hours. Remedial coursework (English 1109; EDUTL 1001, 1002, 1003, 1004, 1005, 1006, 1007, 1010; Mathematics 1040, 1050, 1073, 1074, 1075) do not count toward the 121-hour minimum requirement for the BS degree.
- A minimum of 30 semester hours of credit earned through regular course enrollment at this University, and regular course enrollment in the last semester in the College of Food, Agricultural, and Environmental Sciences.
- A cumulative point-hour ratio of at least 2.00 on all coursework completed at The Ohio State University as well as at least a 2.00 in the major.
- If a major-required course or major elective is a GE Theme course, two 3-4 cr courses (no more than one per theme area) is permitted to double count in the GE and major hours. GE Theme courses are indicated with a ♠ symbol.
- Students are encouraged to participate in education abroad opportunities. Consult with your advisor for how education abroad credit applies to your degree or consider the CFAES Global Option.
- Students must complete a minimum of 40 hours in major/major supporting coursework with at least 12 hours taken from the academic unit(s) offering the major at OSU in the baccalaureate program.
- Courses required in the major (including major supporting courses and major electives) may **not** be taken pass/non-pass.
- Coursework taken as open electives may include a maximum of 4 credit hours of physical activity courses (all 1139-1197 courses), and a maximum of 4 credit hours of campus music organizations.
- A college maximum of six hours of individual studies courses (x193) can be applied toward graduation; some majors may have a lower maximum.
- Students pursuing this program must complete an internship of 1-2 hours as a requirement for degree. Any additional internship credit hours may count towards major hours (consult with your advisor). A college maximum of six hours of internship credit can be applied toward graduation; some majors may have a lower maximum.
- A maximum of three credits of 3488 can be applied toward graduation although some majors may have a lower maximum. A cumulative point-hour ratio of 2.0 is required to register for 3488 credit.
- Credit hours for 4999 ("with Research Distinction") and 4999H ("with Honors Research Distinction") are repeatable to maximum of six hours.
- **An application for degree must be submitted online at least two semesters prior to the intended graduation term. Application found at:**
<https://students.cfaes.ohio-state.edu/academics/undergraduate/graduation>

4-Year Course Plan B.S. in Nutrition

This model plan of study is presented as a suggested path to graduate in four years. It is intended to be a useful guide; however, each student is unique and should review the Degree Requirements for their catalog year and work with their advisor to develop an individualized course plan that best fits their personal academic background and goals.

NOTE: This sheet should not be used in isolation. To graduate in a timely manner, students must consult their academic advisor on a regular basis.

Freshman Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Complete Math requirement -Complete at least one science -Complete English 1110.01	FAES 1100	College Survey	5	GE: R.E. & G. Diversity		3
	ANIMSCI 1100	Dept Survey	5	CHEM 1220	General Chemistry II	5
	GE Math: MATH 1150 ^a	Precalculus	5	GE: WIL ENGLISH 1110 ^a	First-Year English Comp.	3
	BIOLOGY 1113 ^a	Energy Transfer and Dev.	4	ANIMSCI 2260	Data Analysis & Int.	3
	CHEM 1210	General Chemistry I	5	GENED 1201	GE Launch Seminar	1
			Total:			15
Hours: 30						Total: 15
Sophomore Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Complete three science courses by the end of this year -Begin to consider an internship location	CHEM 2510	Organic Chemistry	4	GE: Theme Choice #1 ^a		3
	PHYSICS 1200	Mech., Kinem. Fl. & Waves	5	Major Supporting Science #1		2-4
	GE: Hist. & Cultural		3	AGRCOMM 3130	Oral Communication	3
	ANIMSCI 3130	Prin. of Animal Nutrition	3	ANIMSCI 2367	Animals in Society	3
	ANIMSCI 3430	Animal Nutrition Lab	0.5	ANIMSCI 3140	Animal Physiology	3
				Open Elective		0-2
			Total:			16
Hours: 61						Total: 16
Junior Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Apply to graduate -Complete internship by end of the summer -Half of major hours to be completed by the end of the year	MICROBIO 4000.01	Basic Microbiology	4	ANIMSCI 3420	Research Methods Lab	0.5
	AEDECON 2001	Principles of Micro.	3	Open Elective		2
	GE: Citizenship #1 ^a		3	BIOCHEM 4511	Intro to Biological Chemistry	4
	ANIMSCI 5031	Ruminant Nutrition	3	ANIMSCI 5032	Non-Ruminant Nutrition	3
	GE: Lit, Vis and Perf Arts		3	GE Citizenship #2 ^a		3
				Major Elective		3
			Total:			16
Hours: 92.5						Total: 15.5
Senior Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement	Course Name	Hours	Course/Requirement	Course Name	Hours
-Meet graduation requirements -Meet with a Career Services Advisor	GE: Theme Choice #2 ^a		3	Nutrition Elective Option		3
	MOLGEN 4500	General Genetics	3	ANIMSCI 5530	Nutrient Metabolism	3
	ANIMSCI 5070	Nutritional Immunology	3	Major Supporting Science #2		2-4
	Nutrition Elective Option		3	Nutrition Elective Option		3
	ANIMSCI 3191 or 4999	Experiential Engagement	2	GENED 4001	GE Reflection	1
	FAES 3191	Internship	0	Open Elective		0-2
	ANIMSCI 3430	Animal Nutrition Lab	0.5			
			Total:			14
Hours: 92.5						Total: 14
Minimum total credit hours for Bachelor of Science in Nutrition Degree:						121

^a Students complete either a 4-credit course or two 3-credit courses in each of two General Education Theme areas: Citizenship for a Diverse & Just World (required), and the student's choice of available GE Themes. If any major-required courses are identified as a GE Theme course, one course in each GE Theme area may double count in the GE and major hours. Theme courses are identified with a ❖ symbol.

4-Year Completion Checklist

Freshman Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement		✓	Course/Requirement		✓
<input type="checkbox"/> Complete Math requirement	FAES 1100					
	ANIMSCI 1100					
<input type="checkbox"/> Complete at least one science						
<input type="checkbox"/> Complete English 1110.01						
Hours: _____	Notes:			Notes:		
Sophomore Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement		✓	Course/Requirement		✓
<input type="checkbox"/> Complete three science courses by the end of this year						
<input type="checkbox"/> Begin to consider an internship location						
Hours: _____	Notes:			Notes:		
Junior Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement		✓	Course/Requirement		✓
<input type="checkbox"/> Apply to graduate						
<input type="checkbox"/> Complete internship by end of the summer						
<input type="checkbox"/> Half of major hours to be completed by the end of the year						
Hours: _____	Notes:			Notes:		
Senior Year	Autumn Semester			Spring Semester		
Benchmarks	Course/Requirement		✓	Course/Requirement		✓
<input type="checkbox"/> Meet graduation requirements						
<input type="checkbox"/> Meet with a Career Services Advisor						
Hours: _____	Notes:			Notes:		
Total credit hours for Bachelor of Science in Nutrition Degree:						121