

NUTRITION CONCENTRATION

Associate of Science

The Associate of Science Degree in Nutrition prepares students for transfer to a four-year college or university to pursue a Bachelor's degree in Nutrition and Dietetics, Food-service Management, Food Science or Public Health fields. Students should tailor their Owens program as closely as possible to the requirements at their four-year school of choice. Meet with an advisor for more information.

TRANSFER OPTIONS

Bowling Green State University, University of Toledo

JOB OPPORTUNITIES

The emphasis of this degree is to transfer on to a four-year program for completion of a Bachelor degree or higher. However, earning experience in the field is valuable in building resumes for internships and program acceptance.

Completion of the Associate Degree in Nutrition provides graduates eligibility to sit for the Certified Dietary Managers Certificate. This credential provides employment opportunities in nutrition and foodservice management in healthcare facilities.

Graduates may work as a Food Science Technician in food manufacturing facilities, non-credentialed Dietetic Technician, Nutrition Assistants, and Community Nutrition Workers in Food Pantries and Mobile Meals or in School Foodservice.

SALARY

Salary varies depending on job title. A Food Science Technician median wage in Northwest Ohio is approximately \$36,377 while a Certified Dietary Manager may earn \$43,247. Bachelor and Master prepared professionals earn higher wages based on job titles.

LOCATION

Toledo-area Campus Findlay Campus for General Education Courses

OWENS.EDU



Toledo-area Campus - (567) 661-7777 Findlay-area Campus - (567) 429-3509





PROGRAM CURRICULUM

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1ST SEMESTER				
ENG 111	Composition I *	Credits: 3(Lec: 3)		
or				
ENG 111P	Composition I Plus *	Credits: 4(Lec: 4)		
MTH 213	Introductory Statistics *	Credits: 3(Lec: 3)		
PSY 101	General Psychology *	Credits: 3(Lec: 3)		
BIO 211	Anatomy and Physiology I *	Credits: 4(Lec: 3 Lab: 3)		
PHL 102	Principles of Ethics *	Credits: 3(Lec: 3)		

2ND SEMESTER

ENG 112	Composition II *	Credits: 3(Lec: 3)
or		
HON 201	Interpretations Seminar *	Credits: 3(Lec: 3)
BIO 212	Anatomy and Physiology II *	Credits: 4(Lec: 3 Lab: 3)
BIO 231	Microbiology & Immunology	Credits: 4(Lec: 3 Lab: 3)
FNH 126	Human Nutrition	Credits: 3(Lec: 3)
FNH 135	ServSafe	Credits: 2(Lec: 2)

3RD SEMESTER

CHM 121	General Chemistry I *	Credits: 5(Lec: 4 Lab: 3)
SOC 220	Multicultural Diversity in US *	Credits: 3(Lec: 3)
FNH 112	Fundamental of Food Production	Credits: 3(Lec: 2 Lab: 4)
FNH 216	Foodservice Management	Credits: 4(Lec: 3 Other: 5)

4TH SEMESTER

	Art and Humanities Elective	Credits: 3(Lec: 3)
CHM 122	General Chemistry II *	Credits: 5(Lec: 4 Lab: 3)
FNH 102	Applied Nutrition	Credits: 4(Lec: 3 Other: 5)
FNH 270	Techniques of Healthy Cooking	Credits: 3(Lec: 2 Lab: 3)

^{*}Ohio Transfer Module Course

More information about the Ohio Transfer Module Course can be found at www.ohiohighered.org/transfer/transfermodule

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Office of Admissions

Toledo-area Campus - (567) 661-7777 Findlay-area Campus - (567) 429-3509 **School of Business, Hospitality Management and Public Safety** (567) 661-7280 business@owens.edu



