

Curriculum Map – Nutrition BS

		PUB 101	BIO 200	NTR 108	CHE 101/113	BIO 201	CHE 102/114	STA 119	ES 206	ES 207	CHE 201	SOC 201	PSY 101	NTR 109/110	NTR2XX (Food Sci)	NTR2XX (Culinary)	NTR 401	NTR 3XX (quant food sci)	BIO 305	NTR 402	ES 428	MIC 301	NTR 301	
Nutrition Science BS Student Learning Outcomes (SLO)	University at Buffalo Institutional Learning Outcomes																							
SLO1a: Demonstrate competency in basic nutrition knowledge and principles.	1			I										R	R	M	M	M		M				M
SLO1b: Communicate nutrition principles effectively.	2, 3													I										R
SLO2a: Discuss the role of nutrition in human health and disease risk and prevention.	1			I										R		R	M			M	M			
SLO2b: Integrate principles of physiology and biochemistry with decisions about	1		I		I	I	R		I	R	R				R	R			M					M

nutrition prescriptions and recommendations.																					
SLO2c: Apply principles of microbiology to food safety.	1		I			I							I	R	R		M				I
SLO2d: Discuss the global nutrition infrastructure and disparities in food access and nutrient sufficiency in communities within the US.	2	I		I								I	R		R	M					M
SLO3a: Apply effective written and oral communication skills in translating and disseminating their nutrition science knowledge	2, 3, 6, 7												R								
SLO3b: Identify and evaluate various sources of nutrition information to determine credibility and use	1			I				I					R				M				

evidence-based guidelines to make nutrition recommendations to prevent disease and to improve health and human performance.																							
SLO4a: Demonstrate proficiency of knowledge in nutrition, physiology, biochemistry, and public health that can be applied to specialized areas of study, such as sport and exercise nutrition or public health nutrition.	1		I	I	I		R		I	R	R								M		M	M	
SLO4b: Describe how a background in nutrition science prepares them for a variety of future professional possibilities.	3, 6												I		R		R						
SLO5a: Demonstrate active participation and	4, 5, 6, 7											I	I										

collaboration with their peers and with individuals and organizations throughout the UB and Buffalo communities.																							
SLO6a: Demonstrate cultural competence and respect for working with individuals from diverse backgrounds and show appreciation for individual perspectives that are different from their own.	4, 6, 7	I									I	I	R									M	
SLO6b: Describe how the fundamental scientific concepts and principles of nutrition apply to improving the health of individuals and how these principles are influenced by biological,	1		I	I							I	I	R									M	

environmental and sociocultural factors.																										
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Enter the numbers of program courses across the top. In each cell, indicate whether a learning outcome is introduced in this course (I), reinforced or practiced in this course (R), or mastered in this course. If a course is not related to a learning outcome, leave the cell blank.