

# Westmoreland County Community College & West Virginia University

Associate of Science in Biology A.S. leading to  
Bachelor of Science in Human Nutrition & Food B.S.  
Suggested Plan of Study



| Westmoreland County Community College                                         | Hours | WVU Equivalents                                                                              | Hours |
|-------------------------------------------------------------------------------|-------|----------------------------------------------------------------------------------------------|-------|
| Year One, 1 <sup>st</sup> Semester                                            |       |                                                                                              |       |
| PDV 171: Career Pathway Exploration                                           | 3     | WVUE 191: First Year Seminar                                                                 | 3     |
| ENG 161: College Writing                                                      | 3     | ENGL 101: Composition and Rhetoric                                                           | 3     |
| MTH 158: Pre-Cal Math                                                         | 3     | MATH 128: Plane Trigonometry                                                                 | 3     |
| BIO 155: General Biology I                                                    | 4     | BIOL 101: General Biology I &<br>BIOL 101L: General Biology Lab                              | 4     |
| CHM 155: General Chemistry I                                                  | 4     | CHEM 115 & CHEM 115L:<br>Fundamentals of Chemistry I & Lab I                                 | 4     |
| <b>TOTAL</b>                                                                  | 17    |                                                                                              | 17    |
| Year One, 2 <sup>nd</sup> Semester                                            |       |                                                                                              |       |
| MTH 172: Calculus I                                                           | 4     | MATH 155: Calculus I                                                                         | 4     |
| BIO 156: General Biology II                                                   | 4     | BIO 102 General Biology II &<br>BIOL 102L: General Biology Lab II                            | 4     |
| CHM 156: General Chemistry II                                                 | 4     | CHEM 116 & CHEM 116L:<br>Fundamentals of Chemistry II & Lab II                               | 4     |
| ENG 164: Advanced Composition                                                 | 3     | ENGL 102: Composition and Rhetoric                                                           | 3     |
| <b>TOTAL</b>                                                                  | 15    |                                                                                              | 15    |
| Year Two, 1 <sup>st</sup> Semester                                            |       |                                                                                              |       |
| CHM 250: Organic Chemistry I                                                  | 4     | CHEM 233 & CHEM 233L:<br>Organic Chemistry I & Lab I                                         | 4     |
| BIO 265: Microbiology                                                         | 4     | MICB 200: Medical Microbiology + MICB 2TC<br>(Required)                                      | 4     |
| SPC 155: Effective Speech                                                     | 3     | COMM 270 & COMM 270S: Effective Public<br>Speaking and Studio                                | 3     |
| *PSY 160: Introduction to Psychology or<br>SOC 155: Introduction to Sociology | 3     | *PSYC 101: Introduction to Psychology (Recommended)<br>or SOC 101: Introduction to Sociology | 3     |
| <b>TOTAL</b>                                                                  | 14    |                                                                                              | 14    |
| Year Two, 2 <sup>nd</sup> Semester                                            |       |                                                                                              |       |
| CHM 251: Organic Chemistry II                                                 | 4     | CHEM 234 & CHEM 234L:<br>Organic Chemistry II & Lab II                                       | 4     |
| FSM 159: Nutrition                                                            | 3     | HN&F 171: Intro to Nutrition                                                                 | 3     |
| STM 296: STEM Seminar                                                         | 1     | PHYS 1TC                                                                                     | 1     |
| Humanities Elective                                                           | 3     | Elective                                                                                     | 3     |
| ECN 255: Macroeconomics<br>or ECN 256: Microeconomics                         | 3     | ECON 202: Principles of Macroeconomics or<br>ECON 201 Principles of Microeconomics           | 3     |
| <b>TOTAL</b>                                                                  | 14    |                                                                                              | 14    |

| West Virginia University                                                                                   |    |                                                                                                                               |    |
|------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------------------|----|
| Generalist Area of Emphasis                                                                                |    |                                                                                                                               |    |
| Year Three, 1 <sup>st</sup> Semester                                                                       |    | Year Three, 2 <sup>nd</sup> Semester                                                                                          |    |
| HN&F 201: Professional Development in Dietetics                                                            | 3  | HN&F 250: Cross-Cultural Cuisine &<br>HN&F 250L: Cross-Cultural Cuisine Lab                                                   | 3  |
| HN&F 271: Fundamentals of Nutrition                                                                        | 3  | PSYC 241: Introduction to Human Development<br>or PSYC 251: Introduction to Social Psychology                                 | 3  |
| HN&F 348: Science of Food Preparation &<br>HN&F 348L: Science of Food Preparation Lab                      | 3  | BCOR 370: Principles of Management or<br>ARE 204: Agribusiness Management or<br>AGEE 220: Group Organization and Leadership   | 3  |
| STAT 211: Elementary Statistical Inference or<br>ECON 225: Elementary Business and Economics<br>Statistics | 3  | ANPH 301: Introduction to Animal Physiology or<br>PSIO 241: Elementary Physiology or<br>PSIO 441: Mechanisms of Body Function | 3  |
| FDST 200: Food Science and Technology                                                                      | 3  | HN&F Elective (1)                                                                                                             | 3  |
| <b>TOTAL</b>                                                                                               | 15 | <b>TOTAL</b>                                                                                                                  | 15 |
| Year Four, 1 <sup>st</sup> Semester                                                                        |    | Year Four, 2 <sup>nd</sup> Semester                                                                                           |    |
| AGBI 410: Introductory Biochemistry or<br>BMM 339: Introduction to Human Biochemistry                      | 3  | HN&F 401: Senior Seminar in Nutrition (Capstone)                                                                              | 2  |
| HN&F 364: Nutrition Education & Counseling                                                                 | 3  | HN&F 355: Nutritional Assessment                                                                                              | 3  |
| HN&F Elective (2)                                                                                          | 3  | HN&F Elective (5)                                                                                                             | 3  |
| HN&F Elective (3)                                                                                          | 3  | HN&F Elective (6)                                                                                                             | 3  |
| HN&F Elective (4)                                                                                          | 3  | HN&F Elective (7)                                                                                                             | 4  |
| <b>TOTAL</b>                                                                                               | 15 | <b>TOTAL</b>                                                                                                                  | 15 |
| *Dietetics Area of Emphasis                                                                                |    |                                                                                                                               |    |
| Year Three, 1 <sup>st</sup> Semester                                                                       |    | Year Three, 2 <sup>nd</sup> Semester                                                                                          |    |
| FDST 200: Food Science and Technology                                                                      | 3  | HN&F 250: Cross-Cultural Cuisine &<br>HN&F 250L: Cross-Cultural Cuisine Lab                                                   | 3  |
| HN&F 271: Fundamentals of Nutrition                                                                        | 3  | PSYC 241: Introduction to Human Development<br>or PSYC 251: Introduction to Social Psychology                                 | 3  |
| HN&F 348: Science of Food Preparation &<br>HN&F 348L: Science of Food Preparation Lab                      | 3  | BCOR 370: Principles of Management or<br>ARE 204: Agribusiness Management or<br>AGEE 220: Group Organization and Leadership   | 3  |
| HN&F 201: Professional Development in Dietetics                                                            | 3  | HN&F 355: Nutritional Assessment                                                                                              | 3  |
| STAT 211: Elementary Statistical Inference or<br>ECON 225: Elementary Business and Economics<br>Statistics | 3  | ANPH 301: Introduction to Animal Physiology or<br>PSIO 241: Elementary Physiology or<br>PSIO 441: Mechanisms of Body Function | 3  |
| <b>TOTAL</b>                                                                                               | 15 | <b>TOTAL</b>                                                                                                                  | 15 |
| Year Four, 1 <sup>st</sup> Semester                                                                        |    | Year Four, 2 <sup>nd</sup> Semester                                                                                           |    |
| HN&F 472 Community Nutrition (AoE)                                                                         | 3  | HN&F 353: Food Service Systems Management &<br>HN&F 353L: Food Service Systems Management<br>Lab (AoE)                        | 3  |
| HN&F 473: Medical Nutrition Therapy 1 (AoE)                                                                | 3  | HN&F 401: Senior Seminar in Nutrition (Capstone)                                                                              | 2  |
| HN&F 364: Nutrition Education & Counseling                                                                 | 3  | HN&F 460: Advanced Nutrition (AoE)                                                                                            | 3  |
| AGBI 410: Introductory Biochemistry or<br>BMM 339: Introduction to Human Biochemistry                      | 3  | HN&F 474: Medical Nutrition Therapy 2 (AoE)                                                                                   | 3  |
| HN&F Elective (1)                                                                                          | 3  | HN&F Elective (2)                                                                                                             | 4  |
| <b>TOTAL</b>                                                                                               | 15 | <b>TOTAL</b>                                                                                                                  | 15 |

\*Students are recommended to complete BIO 265 (MICB 200) and PSY 160 (PSYC 101) at WCCC.

Students with a GPA of 2.0 or higher will be eligible for admission into the Human Nutrition and Food program and follow the first plan of study listed for West Virginia University.

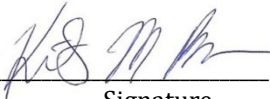
Students must have a minimum GPA of 2.5 and have completed HN&F 201, HN&F 271 and CHEM 115 & CHEM 115L to be eligible for the Area of Emphasis in Dietetics. Students must declare the Area of Emphasis no later than September 1 of the academic year in which they will be requesting a verification statement. To receive a Didactic Program in Dietetics Verification Statement to sit for the Nutrition and Dietetics Technician Registered (NDTR) exam or to apply for dietetic internships students must graduate from the Human Nutrition & Foods major with a minimum GPA of 2.5, complete the Area of Emphasis in Dietetics, and earn a minimum grade of C- in all HN&F courses.

Students transferring to West Virginia University with an Associate of Arts or Associate of Science degree will have satisfied the General Education Foundation requirements at WVU.

Students who have questions regarding this articulation agreement or the transferability of coursework may contact the WVU Office of the University Registrar. All other questions should be directed to the WVU Office of Admissions.

The above transfer articulation of credit between West Virginia University and Westmoreland County Community College, is approved by the Dean, or the Dean's designee, and effective the date of the signature.

\_\_\_\_Kimberly Barnes\_\_\_\_\_  
Print Name

\_\_\_\_\_\_\_\_\_  
Signature

\_\_\_\_10/31/2025\_\_\_\_\_  
Date

Kimberly Barnes Ph.D. Associate Dean for WVU's Davis College of Agriculture and Natural Resources