

Applications for Graduation

All candidates for the bachelor's degree must fill out an application for graduation in room 1002 of the Agricultural Sciences Building at the beginning of the semester in which they expect to receive their degrees.

Academic Warning/Suspension/Probation

A student with a grade point average less than 2.0 at the end of a period of enrollment may be placed on academic warning. Students on academic warning shall be limited to a maximum of 15 credit hours per semester. Students shall be notified in writing of their academic status by the associate dean.

A student whose GPA is below that allowed by WVU at the end of a period of enrollment shall be suspended by the Davis College of Agriculture, Forestry, and Consumer Sciences and notified in writing by the associate dean. Students may be reinstated:

1. By enrollment for the summer session to eliminate the grade point deficiency, or
2. After a minimum of one suspension semester, petition the Academic Standards Committee for reinstatement, or
3. After one calendar year, a student may enroll in the college, school, or program of his or her choice but under conditions of probation as set forth by the college, school, or program where the student is enrolled.

Students reinstated will be placed on academic probation. They may enroll for a maximum of 15 credit hours and must maintain a minimum 2.25 GPA for each semester enrolled. The Academic Standards Committee has the option of imposing special conditions for students on academic probation.

Division of Animal and Nutritional Sciences

Paul E. Lewis, Ph.D., Director

Programs of Study

As a student in this division, you may pursue a degree which enables you to do graduate work, go into commercial agriculture, or work for federal or state agencies, the food processing industry, or other areas of food and agriculture. The pre-professional program meets requirements for entry into professional colleges. Many pre-professional students obtain their bachelor's degrees after three years of pre-professional study and one year of professional study.

Courses that you will take in the division include animal production, biochemistry, breeding and genetics, food science, nutrition, pathology, and physiology. To assist in equipping yourself for one of the many varied careers in animal agriculture, you will take supporting courses in other divisions of the Davis College of Agriculture, Forestry, and Consumer Sciences and in other colleges. The programs are flexible enough to permit you to obtain a broad background and take sufficient courses in one area during the last two years to prepare you for your first job.

Degrees Offered

Bachelor of Science in Agriculture

Major: Animal and Nutritional Sciences

Bachelor of Science

Majors: Animal and Nutritional Sciences, Agricultural Biochemistry, and Human Nutrition and Foods

Bachelor of Science in Agriculture: Animal and Nutritional Sciences Major

This curriculum will provide you with the opportunity to acquire the necessary background in agricultural economics, agronomy, breeding, nutrition, and physiology to prepare for a career in livestock, dairy, or poultry production and management, human nutrition and food processing, and technology.

Curriculum Requirements	Hrs.
English Composition and Rhetoric (GEC objective #1) (or conformity with University English requirements).....	6
GEC Requirements (objectives 3–9).....	22
Natural Sciences (GEC objective #2) (must elect a minimum of eight credits in biology; eight credits in chemistry; three credits in college algebra or equivalent).....	24
Courses in Agriculture	45
Elect a minimum of a three-credit course, excluding <i>Assigned Topics</i> , in each of the following categories:	
1. Animal science	
2. Plant science	
3. Soil science	
4. Agricultural economics	
Elect additional courses to obtain a total of 45 hours in the college.	
Free Electives.....	31
Total	128

Bachelor of Science: Animal and Nutritional Sciences Major

The curriculum in science, with its flexible design, provides you with the opportunity to acquire the necessary background in agricultural biochemistry, chemistry, mathematics, physics, and modern concepts of biology in preparation for professional schools of veterinary medicine, human medicine, dentistry, optometry, pharmacy, or graduate study in such fields as agricultural biochemistry, animal breeding, animal physiology, and nutrition. Selection of individual courses will be your responsibility in consultation with an advisor.

Curriculum Requirements	Hrs.
English Composition and Rhetoric	6
(or conformity with University English requirements)	
GEC Requirements (objectives 3–9).....	22
Natural Sciences (GEC objective #2).....	40
(A minimum of two courses in each of biology, chemistry, physics, and calculus are required. You may substitute advanced chemistry courses for calculus to meet degree requirements. This ordinarily means organic chemistry and/or biochemistry.)	
Courses in Agriculture	24
Free Electives.....	36
Total	128

Bachelor of Science: Agricultural Biochemistry Major

The curriculum in biochemistry prepares you for careers requiring a strong background in basic principles of the physical and life sciences. Students completing a biochemistry major are prepared for professional employment in the expanding fields of agricultural and environmental sciences, the chemical industry, health-related industries, and biotechnology-based industries. The curriculum provides you with the interdisciplinary background in biochemistry, biology, chemistry, mathematics, physics, and molecular biology necessary as preparation for professional schools of human and veterinary medicine, dentistry, optometry, and pharmacy. It also provides strong preparation for graduate study in fields such as animal and plant agriculture, biochemistry, biology, biotechnology, chemistry, food science, nutrition, and physiology.

Curriculum Requirements	Hrs.
English Composition and Rhetoric (GEC objective #1) (ENGL 101 and 102 or conformity with University requirements).....	6
GEC Requirements (objectives 3–9).....	22
Biochemistry Core Curriculum.....	59
Orientation to Biochemistry.....	1
Math 155 and 156.....	8

Physics 101 and 102, or Physics 111 and 112.....	8
Biology 115, 117, 219, and 310.....	18
Chemistry 115, 116, 233, 234, 235, and 236.....	24
Concentration Area.....	30
30 hours of coursework beyond the biochemistry core selected from courses in Agriculture, Forestry, and Consumer Sciences or Biochemistry (Med. School)	
Electives.....	11
Total	128

Bachelor of Science: Human Nutrition and Foods Major

This is a nationally accredited four-year curriculum that meets the academic requirements for membership in the American Dietetic Association and leads to a bachelor of science degree. After completion of the curriculum in dietetics, seniors are eligible to apply for a highly competitive dietetic internship. Acceptance into an internship is not guaranteed. The dietetic internship involves an additional one to two years, depending on the site and whether graduate study is included. Upon completion of the internship, the graduate is eligible to take the examination to become a registered dietitian (RD). This program of study is a good pre-professional option for students who wish to pursue the professional school programs of human medicine and the allied health professions.

Students are required to complete core courses as well as courses in food science, nutrition, food service management, sociology, psychology, economics, chemistry, biology, physiology, and microbiology. Students are encouraged to select electives in areas that support anticipated career preferences, e.g., business, food science, nutritional biochemistry, advertising, writing, and exercise physiology.

Curriculum Requirements	Hrs.
English 101 & 102—GEC Objective 1.....	6
Math 126, 128 or 150 GEC Objective 2A.....	3–44
ENVM 341 GEC Objective 4.....	4
A&VS 105 or AGBI 199 GEC Objective 6 Orientation.....	1–2
CDFS 110 GEC Objective 6.....	3
ECON 201 GEC Objective 8.....	3
SOCA 105 GEC Objective 9.....	3
A&VS 402 “W” requirement.....	3
Seminar (Capstone).....	2
GEC Requirements Objectives 3, 5 & 7.....	9–10
Total	37
Human Nutrition & Foods Core Curriculum GEC Objective 2 B & C.....	86
AGBI 410/411	
ANPH 301	
ARE 110 or ACCT 201	
BIOL 101/103; 102/104	
BUSA 320	
CHEM 115, 116, 233, 234, 235, 236	
F&CS 265, 460 or AGEE 421	
FDST 200	
HN&F 171, 271, 348, 350, 353, 460, 461, 472, 474, 494	
PHYS 101, 102	
PSYC 101, 251	
Elective.....	5
Total	128

Pre-Professional Programs (Veterinary Medicine, Human Medicine, and Allied Health professions)

The bachelor of science programs in animal and nutritional sciences and biochemistry are designed to provide students with the academic requirements for entry into professional schools or colleges of veterinary medicine. WVU has agreements with Ohio State

University and the Southern Regional Education Board. To qualify for these positions, you must have been a West Virginia resident for at least the past five years at the time of application. Applicants for admission to these colleges of veterinary medicine must present at least 78 semester hours of acceptable credit. Since a maximum of 13 eligible students are accepted each year, alternate goals in either of the other degree programs are urged for all pre-professional students.

Applicants with a grade point average of 3.0 or above will be given first consideration for admission to these institutions.

If you have completed 90 hours of coursework at WVU or at institutions within the West Virginia state system of higher education, including at least 36 at WVU, and have completed all required courses for the degree, you may transfer credit from a professional school program to WVU to receive a bachelor's degree.

Honors Program

The option of graduating with program honors is available to students with a 3.5 overall grade point average and the approval of departmental faculty. Graduation with program honors includes a senior thesis based upon an approved research project conducted under the supervision of a faculty mentor. For further information and to apply for admission, qualified students should consult their advisors and or the University catalog.

Division of Family and Consumer Sciences

Barbara McFall, Ph.D., Director

Programs of Study

The Division of Family and Consumer Sciences is evolving to further enhance the quality of living by our creative efforts. For over a century, our disciplines have been dedicated to improving the interaction between people and their environments. Specifics have varied from era to era, but the goal of improved interaction has remained unchanged. Currently, our programs at WVU employ two primary processes toward this end—design and merchandising.

To better understand the importance and positioning of design as a unique form of inquiry, consider that formal investigation normally begins with science, which objectively explores “what is.” The arts and humanities evaluate the human experience by asking “what does that mean to me.” Design completes the cycle by envisioning “what might be better.” This ability to ask, answer, and consistently act on the question of “what might be better” often is cited as the defining trait of modern humans.

Design also may refer to the product or products of the creative process. The diversity of products arising from design inquiry gives rise to merchandising. Merchandising is defined as the process of selection, offering, and trade of products that assures interested and qualified people access to appropriate resources at the right place, time, and price. Qualified clients perceive a need and are willing and able to trade. Merchandisers facilitate a match.

If you have an interest in creating and sharing extraordinary products and experiences, we invite you to join us as we grow. You will be learning in lectures and studios as well as through internships and site visits. You will be invited, and in some programs required, to study abroad. At the time of this writing, our programs include interior design, fashion design, and fashion merchandising. There may be additional opportunities by the time you read this. Please come see us when considering your options.

Accreditation

The interior design program is accredited by the Council for Interior Design Accreditation.

Honorary Society

Phi Upsilon Omicron, a national honor society in family and consumer sciences, is open for membership by invitation to outstanding students.