**Graduate Program @ CSULB Prerequisite Course Checklist (v. 08/25/25)**

**Note: This document is for informational purposes only and will not be submitted with your application.**

Check each course below to ensure that you meet all the requirements to apply. You may take any classes at CSULB through [Open University](https://www.cpace.csulb.edu/open-university) and search the CSULB Catalog for a [detailed catalog description](http://catalog.csulb.edu/) for more information.

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| **Course Requirement** | **Name of**  **Course I Took** | **CSULB Course Reference** | **Notes** |
| College-Level Algebra or Higher |  | MATH 113 | An equivalent high school AP course counts |
| Statistics (Introductory Course) |  | PSY 110 or STAT 118 | An equivalent high school AP course counts |
| General Chemistry + Lab |  | CHEM 111A | Standard community college course |
| Organic Chemistry |  | CHEM 227 | Standard community college course |
| Microbiology + Lab |  | BIOL 201 | Standard community college course |
| Human Anatomy + Lab |  | BIOL 208 | *May take a combined anatomy + physiology combination series if it is 2 courses worth, not just 1, and also includes laboratory activities* |
| Human Physiology + Lab |  | BIOL 207 |
| General Psychology |  | PSY 100 | Standard community college course  Note: Former CSULB DPD students may use SOC 335 to meet this requirement |
| Nutrition  (Introductory Course) |  | NUTR 132  *(online and in-person)* | Standard community college course |
| Food Science  (Introductory Course) |  | FSCI 232 | Course covers: Physical, biological, and chemical makeup of food; the causes of food deterioration; and the concepts underlying food processing  Examples at other colleges:  [Orange Coast College:](https://catalog.cccd.edu/orange-coast/programs/) FN A195  Kansas State (fully online): FDSCI 202 |
| Food Preparation (Introductory Course)  *Other titles: Intro to Culinary Arts* |  | HM 176 | Course covers: Skills and techniques used for handling and preparing foods, including food safety. This is distinct from nutrition in that it focuses on food handling.  Examples at other colleges:  [Long Beach City College](https://lbcc-public.courseleaf.com/catalogcontents/): CULAR 90 |
| Nutrition Through the Life Cycle  *Other titles:* *Life Course Nutrition,*  *Life Span Nutrition* |  | NUTR 331  *(in-person)* | Course covers: Nutritional needs for life cycle, including pregnancy and lactation, infancy, childhood, adolescence, adulthood, and aging.  *Offered at any university with a nutrition/dietetics degree program*  Examples at other colleges:  UC San Diego (online): BIOL-40275 |
| Advanced Nutrition  *Other titles: Nutrient Metabolism, Nutritional Biochemistry* |  | NUTR 436A/B –  *(2-course series offered in 1 semester online)* | Course covers: Metabolism of both macronutrients and micronutrients. This differs from just biochemistry in that the course must specifically address nutrient metabolism.  *Offered at any university with a nutrition/dietetics degree program*  Examples at other colleges:  [University of North Dakota](https://und.edu/academics/online/enroll-anytime/nd441.html) (fully online): Nutrition & Dietetics 441: Nutritional Biochemistry |

*Note: If you have not taken coursework in the past 5 years, you are encouraged to repeat one nutrition course (of your choosing). This is not a requirement, just a recommendation.*

Still unsure if a course you took will count? Email GP Assistant Director James Childers at [James.Childers@csulb.edu](mailto:James.Childers@csulb.edu) with the original syllabus (not just the course description) for the course(s) in question – you can request these from your university, as they are always kept on file. Please give 2-3 weeks for him to review your request.