DIETETICS (AGLS)

Dietitians are nutrition experts who strive for optimal health and nutrition of individuals and the population. The curriculum for the dietetics program as well as the diet and exercise program meet the academic requirements of the Didactic Program in Dietetics and prepares students for a career in the field of dietetics. The program is accredited by the Accreditation Council for Education in Nutrition and Dietetics, the accrediting agency for the Academy of Nutrition and Dietetics.

Administered by the Department of Food Science and Human Nutrition

The dietetics undergraduate curriculum meets the academic requirements as the Didactic Program in Dietetics and is accredited by the Accreditation Council for Education in Nutrition and Dietetics, the accrediting agency of the Academy of Nutrition and Dietetics. Graduates of the program are eligible to apply for admission to accredited supervised practice programs/dietetics internships. There is a \$30 fee for the verification statement of completion of the accredited dietetics program.

Total Degree Requirement: 120 cr.

Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

International Perspectives: 3 cr. U.S. Diversity: 3 cr.

Communications and Library: 10 cr.				
ENGL 150	Critical Thinking and Communication	3		
ENGL 250	Written, Oral, Visual, and Electronic Composition	3		
LIB 160	Information Literacy	1		
SP CM 212	Fundamentals of Public Speaking	3		
Total Credits		10		
Humanities and S	Social Sciences: 6-12 cr.			
Select Humanitie	es course from approved list	3		
PSYCH 101	Introduction to Psychology	3		
If H Sci student, select:				
Additional Humanities course				
Additional Humanities or Social Science course				
Ethics and Environmental: 3-6 cr.				
FS HN 342	World Food Issues: Past and Present	3		
If AgLS student, select from:				
ENV S 120	Introduction to Renewable Resources			
ENV S 201	Introduction to Environmental Issues			
Mathematical Sci	iences: 6-8 cr			
Select at least 3 credits from:		3-4		
MATH 140	College Algebra			
MATH 143	Preparation for Calculus			
MATH 160	Survey of Calculus			
MATH 165	Calculus I			
MATH 181	Calculus and Mathematical Modeling for the Life Sciences I			
Select at least 3 credits from:				

STAT 101	Principles of Statistics	
STAT 104	Introduction to Statistics	
Total Credits		6-8
Physical Sciences	s [.] 9-12 cr	
Select from:		5-8
CHEM 163	College Chemistry	
&163L	and Laboratory in College Chemistry	
CHEM 177	General Chemistry I	
& 177L & CHEM 178	and Laboratory in General Chemistry I and General Chemistry II	
CHEM 231	Elementary Organic Chemistry	3
CHEM 231L	Laboratory in Elementary Organic Chemistry	1
Total Credits		9-1
Biological Science	no: 20-21 or	
BBMB 301	Survey of Biochemistry	3
BIOL 211	Principles of Biology I	3
BIOL 212	Principles of Biology II	3
BIOL 212L	Principles of Biology Laboratory II	1
BIOL 255	Fundamentals of Human Anatomy	3
BIOL 255L	Fundamentals of Human Anatomy Laboratory	1
Select from:		3-4
BIOL 256	Fundamentals of Human Physiology	
& 256L	and Fundamentals of Human Physiology	
	Laboratory	
BIOL 334	Metabolic Physiology of Mammals	
BIOL 335	Principles of Human and Other Animal Physiology	
MICRO 201	Introduction to Microbiology	2
MICRO 201L	Introductory Microbiology Laboratory	1
Total Credits		20-
Food Science and	Human Nutrition: 40-41 cr.	
FS HN 110	Professional and Educational Preparation	1
FS HN 167	Introduction to Human Nutrition	3
FS HN 203	Contemporary Issues in Food Science and Human Nutrition	1
FS HN 214	Scientific Study of Food	3
FS HN 215		
or FS HN 115	Advanced Food Preparation Laboratory	2
	Advanced Food Preparation Laboratory Food Preparation Laboratory	2
FS HN 265		
FS HN 265 FS HN 340	Food Preparation Laboratory	3
	Food Preparation Laboratory Nutrition for Active and Healthy Lifestyles Foundations of Dietetic Practice Advanced Human Nutrition and Metabolism	3 1
FS HN 340	Food Preparation Laboratory Nutrition for Active and Healthy Lifestyles Foundations of Dietetic Practice	3 1 3
FS HN 340 FS HN 360	Food Preparation Laboratory Nutrition for Active and Healthy Lifestyles Foundations of Dietetic Practice Advanced Human Nutrition and Metabolism Nutrition and Health Assessment Nutrition in Growth and Development	3 1 3 2
FS HN 340 FS HN 360 FS HN 361	Food Preparation LaboratoryNutrition for Active and Healthy LifestylesFoundations of Dietetic PracticeAdvanced Human Nutrition and MetabolismNutrition and Health AssessmentNutrition in Growth and DevelopmentMedical Terminology for Health Professionals	3 1 3 2 3 1
FS HN 340 FS HN 360 FS HN 361 FS HN 362	Food Preparation Laboratory Nutrition for Active and Healthy Lifestyles Foundations of Dietetic Practice Advanced Human Nutrition and Metabolism Nutrition and Health Assessment Nutrition in Growth and Development	3 1 3 2 3 1
FS HN 340 FS HN 360 FS HN 361 FS HN 362 FS HN 367	Food Preparation LaboratoryNutrition for Active and Healthy LifestylesFoundations of Dietetic PracticeAdvanced Human Nutrition and MetabolismNutrition and Health AssessmentNutrition in Growth and DevelopmentMedical Terminology for Health ProfessionalsFood Laws, Regulations, and the Regulatory	3 1 3 2 3 1 2
FS HN 340 FS HN 360 FS HN 361 FS HN 362 FS HN 367 FS HN 403	Food Preparation Laboratory Nutrition for Active and Healthy Lifestyles Foundations of Dietetic Practice Advanced Human Nutrition and Metabolism Nutrition and Health Assessment Nutrition in Growth and Development Medical Terminology for Health Professionals Food Laws, Regulations, and the Regulatory Process	3 1 3 2 3 1 2 2
FS HN 340 FS HN 360 FS HN 361 FS HN 362 FS HN 367 FS HN 403 FS HN 411	Food Preparation LaboratoryNutrition for Active and Healthy LifestylesFoundations of Dietetic PracticeAdvanced Human Nutrition and MetabolismNutrition and Health AssessmentNutrition in Growth and DevelopmentMedical Terminology for Health ProfessionalsFood Laws, Regulations, and the Regulatory ProcessFood Ingredient Interactions and Formulationss	3 2 3
FS HN 340 FS HN 360 FS HN 361 FS HN 362 FS HN 367 FS HN 403 FS HN 411 FS HN 461	Food Preparation LaboratoryNutrition for Active and Healthy LifestylesFoundations of Dietetic PracticeAdvanced Human Nutrition and MetabolismNutrition and Health AssessmentNutrition in Growth and DevelopmentMedical Terminology for Health ProfessionalsFood Laws, Regulations, and the Regulatory ProcessFood Ingredient Interactions and FormulationsMedical Nutrition and Disease I	3 1 3 2 3 1 2 2 2 4

Select at least 3 credits from:

FS HN 480	Professional Communication in Food Science and Human Nutrition	1	
Total Credits		41	
Management: 11 cr.			
HSP M 380	Quantity Food Production Management	3	
HSP M 380L	Quantity Food Production and Service Management Experience	2	
HSP M 391	Foodservice Systems Management I	3	
HSP M 392	Foodservice Systems Management II	3	
Total Credits		11	

Electives: 0-13 cr. Select from any university coursework to earn at least 120 total credits.

Admission to the dietetics program: Students enter the university designated as pre-dietetics. During spring semester of the second year, interested students apply to the Didactic Program in Dietetics. Admission to the program is based on overall GPA (3.0 or above required), completion of required coursework, and completion of the application with interest in becoming a registered dietitian. Students then progress toward earning a Bachelor of Science degree in Dietetics and receive a Verification Statement upon graduation, which is needed to enter an accredited dietetics internship.

Go to FS HN courses. (http://catalog.iastate.edu/ previouscatalogs/2016-2017/azcourses/fs_hn)

Dietetics, B.S.

First Year

Fall	Credits Spring	Credits	
FS HN 110	1 FS HN 167	3	
CHEM 163 or 177	4 CHEM 178 (if CHEM 177 taken) or elective [*]	3	
CHEM 163L or 177L	1 BIOL 212	3	
BIOL 211	3 BIOL 212L	1	
MATH 140, 143, 160, 165 or 181	3 PSYCH 101	3	
ENGL 150	3 Humanities Course	3	
LIB 160	1		
	16	16	
Second Year			
Fall	Credits Spring	Credits	
CHEM 231	3 FS HN 265	3	
		3	
CHEM 231L	1 BBMB 301	3	
CHEM 231L BIOL 255	1 BBMB 301 3 BIOL 256 and 256, or 334 or 335	3 3-4	
	3 BIOL 256 and 256, or 334 or	-	
BIOL 255	3 BIOL 256 and 256, or 334 or 335	3-4	
BIOL 255	3 BIOL 256 and 256, or 334 or 335 1 MICRO 201	3-4 2	
BIOL 255L ENGL 250	3 BIOL 256 and 256, or 334 or 335 1 MICRO 201 3 MICRO 201L 1 Humanities course (H Sci) or	3-4 2 1	
BIOL 255L ENGL 250 FS HN 203	3 BIOL 256 and 256, or 334 or 335 1 MICRO 201 3 MICRO 201L 1 Humanities course (H Sci) or Elective* (AgLS) 3-4 Apply for admission to the	3-4 2 1	

Third Year		
Fall	Credits Spring	Credits
Acceptance into the Didaction Program in Dietetics is required before the third year	5 FS HN 361	2
, FS HN 340	1 FS HN 362	3
FS HN 360	3 FS HN 367	1
FS HN 214	3 HSP M 380	3
FS HN 215 or 115	1-2 HSP M 380L	2
SP CM 212	3 FS HN 342	3
Humanities/social sci. (H Sci) or ENV S (AgLS)	3 Elective*	1
14-15		15
Fourth Year		
Fall	Credits Spring	Credits
FS HN 461	4 FS HN 464	3
FS HN 463	3 HSP M 392	3
HSP M 391	3 FS HN 403	2
FS HN 411	2 FS HN 480	1
FS HN 466	3 Electives [*]	5-6
	15	14-15
Total Cradita: 100, 104		

Total Credits: 120-124

* Choose elective courses to total equal to or greater than 120 credits.

NoteThis sequence is only an example, and the number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.