**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.

**Student Learning Outcomes**

Upon graduation, students should be able to:

- Communicate effectively in their field of study using written, oral, visual and/or electronic forms.
- Demonstrate proficiency in ethical data collection and interpretation, literature review and citation, critical thinking and problem solving.
- Participate effectively in a group or team.
- Integrate creativity, innovation, or entrepreneurship in ways that produce value.
- Describe sociocultural competence relative to diversity, equity and/or inclusion.
- Explain how human activities impact the natural environment and how societies are affected.
- Meet program specific learning outcomes for the Dietetics major.

**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 1500 Critical Thinking and Communication 3
- ENGL 2500 Written, Oral, Visual, and Electronic Composition 3
- LIB 1600 Introduction to College Level Research 1

**Humanities and Social Sciences: 6-12 cr.**

Select Humanities course from approved list 3

**Psychology: 3 cr.**

- PSYCH 1010 Introduction to Psychology 3

If H Sci student, select:

- Additional Humanities course 6

**Ethics: 3 cr.**

- FSHN 3420 World Food Issues: Past and Present 3

**Mathematical Sciences: 6-8 cr.**

Select at least 3 credits from:

- MATH 1400 College Algebra 3
- MATH 1430 Preparation for Calculus 3
- MATH 1600 Survey of Calculus 3
- MATH 1650 Calculus I 3

Select at least 3 credits from:

- STAT 1010 Principles of Statistics 3
- STAT 1040 Introduction to Statistics 3

**Total Credits 6-8**

**Physical Sciences: 9 cr.**

Select from:

- CHEM 1630 College Chemistry 3
- CHEM 1630L and Laboratory in College Chemistry 3
- CHEM 1770 & 1770L General Chemistry I and Laboratory in General Chemistry I 3
- CHEM 2310 Elementary Organic Chemistry 3
- CHEM 2310L Laboratory in Elementary Organic Chemistry 1

**Total Credits 9**

**Biological Sciences: 17-18 cr.**

- BBMB 3010 Survey of Biochemistry 3
- BIOL 2120 Principles of Biology II 3
- BIOL 2120L Principles of Biology Laboratory II 1
- BIOL 2550 Fundamentals of Human Anatomy 3
- BIOL 2550L Fundamentals of Human Anatomy Laboratory 1

Select at least 3 credits from:

- BIOL 2560 & 2560L Fundamentals of Human Physiology and Laboratory 3
- BIOL 3350 Principles of Human and Other Animal Physiology 3
- MICRO 2010 Introduction to Microbiology 2
Dietetics (AGLS)  
Microbiology Laboratory  
Introductory Microbiology Laboratory  

Total Credits  
17-18  

Food Science and Human Nutrition: 44-45 cr.  
FSHN 1100  Professional and Educational Preparation  1  
FSHN 1670  Introductory Human Nutrition and Health  3  
FSHN 2140  Scientific Study of Food  3  
FSHN 2150  Advanced Food Preparation Laboratory  1-2  
or FSHN 1150  Food Preparation Laboratory  
FSHN 2650  Nutrition for Active and Healthy Lifestyles  3  
FSHN 3400  Foundations of Dietetic Practice  2  
FSHN 3600  Advanced Nutrition and the Regulation of  
Metabolism in Health and Disease  3  
FSHN 3610  Nutrition and Health Assessment  2  
FSHN 3620  Nutrition and Health Throughout the Lifecycle  3  
FSHN 3670  Medical Terminology for Health Professionals  1  
FSHN 4110  Food Ingredient Interactions and Formulations  2  
FSHN 4300  U.S. Health Systems and Policy  2  
FSHN 4450  Strategies for Personal Food Waste Reduction  1  
FSHN 4610  Medical Nutrition and Disease I  4  
FSHN 4630  Community Nutrition and Health  3  
FSHN 4640  Medical Nutrition and Disease II  4  
FSHN 4660  Nutrition Counseling and Education Methods  3  
COMST 4500B  Special Topics in Communication Studies: Health  
Communication  3  

Total Credits  
44-45  

Management: 10 cr.  
HSPM 1330  Food Safety Certification  1  
HSPM 3800  Food Production Management  3  
HSPM 3800L  Food Production Management Experience  3  
FSHN 3920  Food and Nutrition Services Management  3  

Total Credits  
10  

Electives: 0-15 cr. Select from any university coursework to earn at least  
120 total credits.  
Go to FSHN courses. (http://catalog.iastate.edu/azcourses/fs_hn/)  

Dietetics, B.S. (http://catalog.iastate.edu/collegeofhumansciences/dietetics/)  

First Year  
Fall  

Credits  
Spring  
Credits  
FSHN 1100  1  FSHN 1670  3  
CHEM 1630 or 1770  4  BIOL 2120  3  
CHEM 1630L or 1770L  1  BIOL 2120L  1  
MATH 1400, 1430, 1600, or 1650  3-4  HSPM 1330  1  
ENGL 1500  3  PSYCH 1010  3  
LIB 1600  1  Humanities/Social Sci. (HSCI) or Elective (AGLS)  

Humanities  3  

Second Year  
Fall  

Credits  
Spring  
Credits  
CHEM 2310  3  FSHN 2650  3  
CHEM 2310L  1  BBMB 3010  3  
BIOL 2550  3  BIOL 2560 and 2560L, or BIOL 3350  3-4  
BIOL 2550L  1  MICRO 2010  2  
ENGL 2500  3  MICRO 2010L  1  
STAT 1010 or 1040  3-4  Humanities course (HSCI) or Elective* (AGLS)  3  

14-15  
15-16  

Third Year  
Fall  

Credits  
Spring  
Credits  
FSHN 3400  2  FSHN 3610  2  
FSHN 3600  3  FSHN 3620  3  
FSHN 2140  3  FSHN 3670  1  
FSHN 2150 or 1150  1-2  HSPM 3800  3  
SPCM 2120  3  HSPM 3800L  3  
FSHN 3420  3  COMST 4500B  3  

15-16  
15  

Fourth Year  
Fall  

Credits  
Spring  
Credits  
FSHN 4610  4  FSHN 4640  4  
FSHN 4630  3  FSHN 4450  1  
FSHN 4110  2  FSHN 4300  2  
FSHN 4660  3  FSHN 3920  3  
U.S. Diversity  3  Electives*  6  

15  
16  

Footnotes  

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

Note: This 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.
More information on minors offered through Food Science and Human Nutrition can be found here: http://catalog.iastate.edu/collegeofagricultureandlifesciences/foodscienceandhumannutrition/#undergraduateminortext.

The Department of Food Science and Human Nutrition offers a Master of Professional Practice in Dietetics (M.P.P.). More information on the program can be found here: http://catalog.iastate.edu/collegeofhumansciences/professionalpracticeindietetics/.