

# DIETETICS (HSCI)

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

SPCM 2120	Fundamentals of Public Speaking	3
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**Total Credits 10**

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

Select Humanities course from approved list 3

PSYCH 1010	Introduction to Psychology	3
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If H Sci student, select: 6

Additional Humanities course

Additional Humanities or Social Science course

## **Ethics: 3 cr.**

FSHN 3420	World Food Issues: Past and Present	3
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## **Mathematical Sciences: 6-8 cr.**

Select at least 3 credits from: 3-4

MATH 1400	College Algebra
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MATH 1430	Preparation for Calculus
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MATH 1600	Survey of Calculus
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MATH 1650	Calculus I
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Select at least 3 credits from: 3-4

STAT 1010	Principles of Statistics
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STAT 1040	Introduction to Statistics
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**Total Credits 6-8**

## **Physical Sciences: 9 cr.**

Select from: 5

CHEM 1630	College Chemistry
& 1630L	and Laboratory in College Chemistry
or CHEM 1770	General Chemistry I
& 1770L	and Laboratory in General Chemistry I

CHEM 2310	Elementary Organic Chemistry	3
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CHEM 2310L	Laboratory in Elementary Organic Chemistry	1
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**Total Credits 9**

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

BBMB 3010	Survey of Biochemistry	3
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BIOL 2120	Principles of Biology II	3
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BIOL 2120L	Principles of Biology Laboratory II	1
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BIOL 2550	Fundamentals of Human Anatomy	3
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BIOL 2550L	Fundamentals of Human Anatomy Laboratory	1
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Select at least 3 credits from: 3-4

BIOL 2560	Fundamentals of Human Physiology
& 2560L	and Fundamentals of Human Physiology Laboratory

BIOL 3350	Principles of Human and Other Animal Physiology
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MICRO 2010	Introduction to Microbiology	2
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MICRO 2010L	Introductory Microbiology Laboratory	1
<b>Total Credits</b>		<b>17-18</b>

**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
<b>Total Credits</b>		<b>44-45</b>

**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
<b>Total Credits</b>		<b>10</b>

**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/](http://catalog.iastate.edu/azcourses/fs_hn/))**Dietetics, B.S.****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) course	3
Humanities	3		

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**16-17** **14**

**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

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**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

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**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

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**15** **16**

## Footnotes

\* Choose elective courses to total equal to or greater than 120 credits. 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> (<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/> (<http://catalog.iastate.edu/collegeofhumansciences/professionalpracticeindietetics/>).