Dietetics (H SCI)

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.
• Facilitate and participate effectively in a group, team, or organization.
• Plan life-long learning activities with the aim of improving professional skills.
• 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.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 150</td>
<td>Critical Thinking and Communication</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 250</td>
<td>Written, Oral, Visual, and Electronic Composition</td>
<td>3</td>
</tr>
<tr>
<td>LIB 160</td>
<td>Introduction to College Level Research</td>
<td>1</td>
</tr>
<tr>
<td>SP CM 212</td>
<td>Fundamentals of Public Speaking</td>
<td>3</td>
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<td><strong>Total Credits</strong></td>
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Humanities and Social Sciences: 6-12 cr.

Select Humanities course from approved list 3
PSYCH 101 Introduction to Psychology 3
If H Sci student, select:
Additional Humanities course 6
Additional Humanities or Social Science course

Ethics: 3 cr.
FS HN 342 World Food Issues: Past and Present 3

Mathematical Sciences: 6-8 cr.

Select at least 3 credits from: 3-4

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tr>
<td>MATH 140</td>
<td>College Algebra</td>
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<tr>
<td>MATH 143</td>
<td>Preparation for Calculus</td>
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<tr>
<td>MATH 160</td>
<td>Survey of Calculus</td>
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<tr>
<td>MATH 165</td>
<td>Calculus I</td>
<td></td>
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<tr>
<td><strong>Select at least 3 credits from:</strong></td>
<td></td>
<td><strong>3-4</strong></td>
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<tr>
<td>STAT 101</td>
<td>Principles of Statistics</td>
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<tr>
<td>STAT 104</td>
<td>Introduction to Statistics</td>
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<td><strong>Total Credits</strong></td>
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<td><strong>6-8</strong></td>
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Physical Sciences: 9 cr.

Select from: 5

<table>
<thead>
<tr>
<th>Course</th>
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<tr>
<td>CHEM 163 &amp; 163L</td>
<td>College Chemistry and Laboratory in College Chemistry</td>
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<tr>
<td>or CHEM 177L</td>
<td>General Chemistry I and Laboratory in General Chemistry I</td>
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<tr>
<td>CHEM 231</td>
<td>Elementary Organic Chemistry</td>
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<tr>
<td>CHEM 231L</td>
<td>Laboratory in Elementary Organic Chemistry</td>
<td>1</td>
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<tr>
<td><strong>Total Credits</strong></td>
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Biological Sciences: 17-18 cr.

<table>
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<tr>
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<th>Title</th>
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<tbody>
<tr>
<td>BBMB 301</td>
<td>Survey of Biochemistry</td>
<td>3</td>
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<tr>
<td>BIOL 212</td>
<td>Principles of Biology II</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 212L</td>
<td>Principles of Biology Laboratory II</td>
<td>1</td>
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<tr>
<td>BIOL 255</td>
<td>Fundamentals of Human Anatomy</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 255L</td>
<td>Fundamentals of Human Anatomy Laboratory</td>
<td>1</td>
</tr>
<tr>
<td><strong>Select at least 3 credits from:</strong></td>
<td></td>
<td><strong>3-4</strong></td>
</tr>
</tbody>
</table>
Dietetics, B.S.

First Year

Fall Credits Spring Credits
FS HN 110 1 FS HN 167 3
CHEM 163 or 177 4 BIOL 212 3
CHEM 163L or 177L 1 BIOL 212L 1
MATH 140, 143, 160, or 165 3-4 PSYCH 101 3
ENGL 150 3 Humanities/Social Sci. (H Sci) or Elective (AgLS) course
LIB 160 1 Elective 3
Humanities 3

16-17

Second Year

Fall Credits Spring Credits
CHEM 231 3 FS HN 265 3
CHEM 231L 1 BBMB 301 3
BIOL 255 3 BIOL 256L and 256L, or BIOL 335 3-4
BIOL 255L 1 MICRO 201 2
ENGL 250 3 MICRO 210L 1
STAT 101 or 104 3-4 Humanities course (H Sci) or Elective* (AgLS)

14-15 15-16

Third Year

Fall Credits Spring Credits
FS HN 340 1 FS HN 361 2
FS HN 360 3 FS HN 362 3
FS HN 214 3 FS HN 367 1
FS HN 215 or 115 1-2 HSP M 380 3
SP CM 212 3 HSP M 380L 3
FS HN 342 3 COMST 450B 3

14-15

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 430 2
FS HN 411 2 Electives 6
FS HN 466 3 FS HN 445X 1

15

Footnotes

Food Science and Human Nutrition: 42-43 cr.
FS HN 110 Professional and Educational Preparation 1
FS HN 167 Introductory Human Nutrition and Health 3
FS HN 215 Advanced Food Preparation Laboratory 1-2
or FS HN 115 Food Preparation Laboratory 1
FS HN 265 Nutrition for Active and Healthy Lifestyles 3
FS HN 340 Foundations of Dietetic Practice 1
FS HN 360 Advanced Nutrition and the Regulation of Metabolism in Health and Disease 3
FS HN 361 Nutrition and Health Assessment 2
FS HN 362 Nutrition and Health Throughout the Lifecycle 3
FS HN 367 Medical Terminology for Health Professionals 1
FS HN 411 Food Ingredient Interactions and Formulations 2
FS HN 430 U.S. Health Systems and Policy 2
FS HN 445X Strategies for Personal Food Waste Reduction 1
FS HN 461 Medical Nutrition and Disease I 4
FS HN 463 Community Nutrition and Health 3
FS HN 464 Medical Nutrition and Disease II 3
FS HN 466 Nutrition Counseling and Education Methods 3
COMST 450B Special Topics in Communication Studies: Health Communication 3

Total Credits 42-43

Management: 12 cr.
HSP M 380 Food Production Management 3
HSP M 380L Food Production Management Experience 3
HSP M 391 Foodservice Systems Management I 3
HSP M 392 Foodservice Systems Management II 3

Total Credits 12

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