## 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.

## 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 Social Sciences: 6-12 cr.

| Select Humanities course from approved list | 3 |  |
| :--- | :--- | :--- |
| PSYCH 101 | Introduction to Psychology | 3 |

If H Sci student, select: 6

Additional Humanities course
Additional Humanities or Social Science course

## Ethics: 3 cr .

FS HN $342 \quad$ World Food Issues: Past and Present
Mathematical Sciences: 6-8 cr.
Select at least 3 credits from:

| 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 <br> Sciences |

Select at least 3 credits from: 3-4

| STAT 101 | Principles of Statistics |  |
| ---: | :--- | :--- |
| STAT 104 | Introduction to Statistics |  |
| Total Credits |  | $6-8$ |

## Physical Sciences: 9-12 cr.

| Select from: |  | $5-8$ |
| :--- | :--- | ---: |
| CHEM 163 | College Chemistry |  |
| \& 163L | and Laboratory in College Chemistry |  |
| CHEM 177 | General Chemistry I |  |
| \& 177L | and Laboratory in General Chemistry I |  |
| \& CHEM 178 | and General Chemistry II |  |
| CHEM 231 | Elementary Organic Chemistry | 3 |
| CHEM 231L | Laboratory in Elementary Organic Chemistry | 1 |
| Total Credits |  | $9-12$ |

Biological Sciences: 20-21 cr.

| 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 at least 3 credits from:
$\left.\begin{array}{|lll}\text { BIOL 256 } & \text { Fundamentals of Human Physiology } \\ \& 256 \mathrm{~L} & \text { and Fundamentals of Human Physiology } \\ & \text { Laboratory }\end{array}\right]$

| Food Science and Human Nutrition: $\mathbf{4 0 - 4 1}$ 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 | 1 |
|  | Nutrition |  |
| FS HN 214 | Scientific Study of Food | 3 |
| FS HN 215 | Advanced Food Preparation Laboratory | 2 |

or FS HN 115 Food Preparation Laboratory
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 <br>  <br>  <br> Metabolism | 3 |
| FS HN 361 | Nutrition and Health Assessment | 2 |
| FS HN 362 | Nutrition in Growth and Development | 3 |
| FS HN 367 | Medical Terminology for Health Professionals | 1 |
| FS HN 403 | Food Laws and Regulations | 2 |
| FS HN 411 | Food Ingredient Interactions and Formulations | 2 |
| FS HN 461 | Medical Nutrition and Disease I | 4 |
| FS HN 463 | Community Nutrition | 3 |
| FS HN 464 | Medical Nutrition and Disease II | 3 |
| FS HN 466 | Nutrition Counseling and Education Methods | 3 |
| FS HN 480 | Professional Communication in Food Science and | 1 |


| Total Credits |  | 41 |
| :--- | :--- | ---: |
| Management: $\mathbf{1 2} \mathbf{c r}$. |  |  |
| 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: 0-12 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.

## Dietetics, B.S.

First Year
Fall Credits Spring Credits
FS HN 110
CHEM 163 or 177

CHEM 163L or 177L
BIOL 211
MATH 140, 143, 160, 165, or
1 FS HN 167
4 CHEM 178 (if CHEM 177 taken) or elective *

1 BIOL 212

3 PSYCH 101

| ENGL 150 | 3 Humanities course | 3 |
| :--- | :---: | ---: |
| LIB 160 | 1 |  |
|  | 16 | 16 |
| Second Year | Credits Spring | Credits |
| Fall | 3 FS HN 265 | 3 |
| CHEM 231 | 1 BBMB 301 | 3 |
| CHEM 231L | 3 BIOL 256 and 256L, or BIOL | $3-4$ |
| BIOL 255 | 335 | 2 |
| BIOL 255L | 1 MICRO 201 | 1 |
| ENGL 250 | 3 MICRO 201L | 3 |
| FS HN 203 | 1 Humanities course (H Sci) or | 3 |
| STAT 101 or 104 | Elective* (AgLS) |  |

Third Year
Fall Credits Spring Credits
Acceptance into the Didactic FS HN $361 \quad 2$

Program in Dietetics is required before the third year

| 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 | 3 |
| SP CM 212 | 3 FS HN 342 | 3 |
| Humanities/social sci. (H | 3 |  |
| Sci) or ENV S (AgLS) | $14-15$ | 15 |

Fourth Year
Fal
FS HN 461
FS HN 463
HSP M 391
FS HN 411
FS HN 466
Credits Spring
Credits
4 FS HN 464
3 HSP M 392
3 FS HN 403
2 FS HN 480
5-6

Footnotes

* 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.

