

# Dietetics and Nutrition, BS

## Freshman Year

Fall Semester		
Course		Credits
FSHN 101	Intro Food Science & Nutrition	3
FSHN 150	Intro to Dietetics	1
CHEM 101	Intro Chemistry	3
CMN 101	Public Speaking <b>OR ▼</b>	3-4
RHET 105	Rhetoric and Composition <sup>1&amp;2</sup>	
MATH 112	Algebra <b>OR ▼</b>	3
STAT 100	Statistics	
<b>Total</b>		<b>12-15</b>

Spring Semester		
Course		Credits
MATH 234	Calculus for Business I <sup>2</sup>	4
FSHN 232	Science of Food Preparation	3
CHEM 102	General Chemistry I <sup>2</sup>	3
CHEM 103	General Chemistry I lab	1
HDFS 105	Intro to Human Development <sup>2</sup>	3
RHET 105	Writing and Research <b>OR ▼</b>	3-4
CMN 101	Public Speaking <sup>1</sup>	
<b>Total</b>		<b>17-18</b>

## Sophomore Year

Fall Semester		
Course		Credits
FSHN 250	Nutritional Physiology I	3
CHEM 104	General Chemistry II <sup>2</sup>	3
CHEM 105	General Chemistry II lab	1
FSHN 220	Principles of Nutrition	4
STAT 100	Statistics <b>OR ▼</b>	3
	Humanities/Cultural Studies <sup>2</sup>	
	Humanities/Cultural Studies/US Minorities <sup>2&amp;3</sup>	3
<b>Total</b>		<b>17</b>

Spring Semester		
Course		Credits
FSHN 251	Nutritional Physiology II	3
CHEM 232	Elementary Organic Chemistry <sup>2</sup>	4
CHEM 233	Elementary Organic Chemistry Lab <sup>2</sup>	2
HK 206	Health Care Systems <b>OR ▼</b>	3
CHLH 250	Health Care Systems	
ACE 100	Intro to Applied Micro <b>OR ▼</b>	3-4
ECON 102 or 103	Microeconomic Principles or Macroeconomic Principles <sup>2</sup>	
<b>Total</b>		<b>15-16</b>

## Junior Year

Fall Semester		
Course		Credits
	Advanced Composition <sup>2</sup>	3
FSHN 249	Food Service Sanitation	1
FSHN 340	Food Production and Service <sup>2&amp;6</sup>	4
FSHN 345	Strategic Operations Management	3
	Social & Behavioral Sciences <sup>2&amp;5</sup>	3-4
<b>Total</b>		<b>14-15</b>

Spring Semester		
Course		Credits
FSHN 322	Nutrition and the Lifecycle	3
FSHN 329	Communication in Nutrition	3
MCB 100	Intro Microbiology <sup>2</sup>	3
MCB 101	Intro Microbiology Lab <sup>2</sup>	2
	Humanities/Cultural Studies/US Minorities <sup>2&amp;3</sup>	3
	Dietetics Concentration Elective <sup>3</sup>	3
<b>Total</b>		<b>17</b>

## Senior Year

Fall Semester		
Course		Credits
FSHN 450	Dietetics: Professional Issues	2
FSHN 420	Nutritional Aspects of Disease	3
FSHN 426	Biochemical Nutrition I	3
FSHN 428	Community Nutrition	3
	Humanities/Cultural Studies/US Minorities <sup>2&amp;3</sup>	3
<b>Total</b>		<b>14</b>

Spring Semester		
Course		Credits
FSHN 427	Biochemical Nutrition II	3
FSHN 429	Nutrition Assessment & Therapy	3
FSHN 459	Nutrition-Focused Physical Assessment	2
	Electives	3-6
<b>Total</b>		

<sup>1</sup> CMN 111 & 112 can be substituted for RHET 105 and CMN 101.

<sup>2</sup> Courses that can be taken during the summer.

<sup>3</sup> Any course in CHLH numbered 300-499; any course in FSHN numbered 300-4992 ; HDFS 301, Infancy/Early Childhood; HDFS 305, Middle Childhood; HDFS 310, Adult Development; HDFS 322, US Latina/o Families; ETMA 311: Humanity in the Food Web any course in KIN numbered 300-4992 (Cannot be used to fulfill more than one requirement).

<sup>4</sup> For full GenEd requirements, please visit the campus course catalog. Nine total hours of humanities/Cultural Studies are required; this requirement consists of one course in Non-Western, one course in U.S. Minority Culture, and one course in Western/Comparative Cultures.

<sup>5</sup> Choose one of the following courses for a social and behavioral sciences: ANTH 101, ANTH 102, ANTH 103, ANTH 209, HDFS 220, PSYC 100, SOC 100.

<sup>6</sup> Prerequisite: FSHN 232 and credit or concurrent registration in FSHN 249 and FSHN 345.