

Dietetics

Dietetics is a challenging profession that applies the science of food and nutrition to the health and well-being of individuals and groups in a variety of settings. The dietetics curriculum provides courses in biological and physical sciences, math, communications, economics and business combined with in-depth courses in lifecycle nutrition, medical nutrition therapy, metabolism, community nutrition and counseling. The Didactic Program in Dietetics (DPD) is accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 216 W. Jackson Blvd, Chicago, IL 60606-6995, 312/899-5400. Successful program completion enables students to compete for placement in dietetic internships, a required step in becoming a Registered Dietitian. Students may also pursue graduate school following completion of the Bachelor of Science degree. Graduation requires 120 credits, and ALL courses listed below are required. Students are responsible for completing necessary prerequisites before enrolling in required courses; prerequisite information can be found in Undergraduate Catalog course descriptions, online.

CURRICULUM

FSHN COURSES

HUN2201 – Fundamentals of Human Nutrition (3) F/S/SS-B
HUN3403 – Nutrition through the Life Cycle (2) F/S
HUN4221 – Nutrition and Metabolism (3) F/S
HUN4445 – Nutrition and Disease I (2) F/S
HUN4446 – Nutrition and Disease II (3) F/S
DIE3310 – Community Nutrition (2) S
DIE4125 – Food Systems Management (3) F
DIE4125L – Food Systems Management Lab (2) F
DIE4245C – Medical Nutrition Therapy Applications I (3) F
DIE4246C – Medical Nutrition Therapy Applications II (3) S
DIE4436 – Nutritional Counseling/Communication (2) S
DIE4505 – Dietetics Seminar (1) F
FOS3042 – Introductory Food Science (3) F/S
FOS4311 – Food Chemistry (3) S
FOS4310L – Experimental Foods Lab (1) S

BIOLOGY COURSES

BSC2010 – Principles of Biology I (3) F/S/SS-C
BSC2010L – Principles of Biology I Lab (1) F/S/SS-C
BSC2011 – Principles of Biology II (3) F/S/SS-C
BSC2011L – Principles of Biology II Lab (1) F/S/SS-C

CHEMISTRY COURSES

***CHM2045 – General Chemistry (3) F/S/SS-C**
***CHM2045L – General Chemistry Lab (1) F/S**
CHM2046 – Qualitative Analysis (3) F/S/SS-C
CHM2046L – Qualitative Analysis Lab (1) F/S/SS-C
CHM2210 – Organic Chemistry I (3) F/S/SS-A/C[^]
CHM2211 – Organic Chemistry II (3) F/S/SS-B/C
CHM2211L – Organic Chemistry II Lab (2) F/S/SS-C
BCH3025 – Fund of Biochemistry (4) F/SS-C
or BCH 4024 – Intro Biochem/Molec Biol (4) F/S/SS-C

* *The following course sequence at a community college or other university is equivalent: CHM2040 & L, CHM2041 & L.*

MATH AND STATISTICS

STA2023 – Intro to Statistics (3) F/S/SS-A/B
MAC1147 Precalculus (4) F/S/SS-B/C
or a combination of both MAC1140/1104/1105
College Algebra (4) F/S/SS-B & MAC1114 –
Trigonometry (2) F/S/SS-B

ADVANCED COMMUNICATIONS

AEE3030C – Oral Communications (3) F/S/SS-C
or SPC2600 – Intro Public Speaking (3) F/S/SS-A/B
AEE3033C – Research/Business Writing (3) F/S/SS-C
or ENC2210 – Tech Writing (3) F/S

OTHER SCIENCE COURSES

MCB2000 – Microbiology (3) F/S/SS-A
MCB2000L – Microbiology Lab (1) F/S/SS-A
APK2105C – Applied Human Physiology (4) F/S/SS-A

ECONOMICS

AEB2014 – Economic Issues Food & You (3) F/S
or ECO2013 – Prin Macroeconomics (4) F/S/SS-A or B
or ECO2023 – Prin Microeconomics (4) F/S/SS-C

BUSINESS COURSES & SOCIAL SCIENCES

AEB3122 Financial Planning for Agribusiness (3) F/S
AEB3133 –Prin.of Agribusiness Management (3) F/S/SS-A
PSY2012 – General Psychology (3) F/S/SS-A/B

Key to when courses are offered:

*F = Fall, S = Spring, SS-A = Summer A, SS-B = Summer B,
SS-C = Summer C, SS-A/B = Summer A and B, etc.*

These are subject to change; please see your advisor.

[^] Must complete in two attempts with C or better including withdrawals.

ENTRANCE REQUIREMENTS

Transfer admission requires a GPA of 2.50 in science and math courses (courses in **boldface**), and an overall GPA of 2.00.

CAREER OPPORTUNITIES

Registered Dietitians (RDs) are employed in health care facilities, government and public health agencies, food companies, schools and universities, private practice, and a variety of other settings. Opportunities are also increasing for RDs in wellness and fitness programs and in sales and marketing for business and industry. Students interested in dietetic internships should obtain volunteer or work experience with an RD, and participate in leadership opportunities with the FSHN Club or other clubs on campus. **To be competitive for the dietetic internships, students should maintain a GPA \geq 3.0. (03.19.09)**

Dietetics Sample Course Schedule

FRESHMEN YEAR

FALL

CHM2045 General Chemistry (3)
CHM2045L General Chemistry Lab (1)
MAC1147 Pre-calculus (4)
Humanities/Social Behavior (3)
COMPOSITION (3)
ELECTIVE (1)

CREDITS: 15

SOPHOMORE YEAR

FALL

BSC2010 Principles Biology I (3)
BSC2010L Principles Biology I Lab (1)
STA2023 Intro to Statistics (3)
AEE3030C or SPC2600 Speech (3)
Humanities/International (3)
ELECTIVE (3)

CREDITS: 16

JUNIOR YEAR

FALL

CHM2210 Organic Chemistry (3) ^
FOS3042 Intro to Food Science (3)
AEB3133 Prin. of Agribusiness Management (3)
AEE3033C or ENC2210 Tech. Writing (3)
ELECTIVE

CREDITS: 15

SENIOR YEAR

FALL

HUN4445 Nutrition & Disease I (2)
DIE4245C Medical Nutrition Therapy I (3)
DIE4125 Food Systems Mgt (3)
DIE4125L Food Systems Mgt Lab (2)
DIE4505 Dietetics Seminar (1)
BCH3025 or BCH4024 Biochemistry (4)!

CREDITS: 16

SPRING

CHM2046 Qualitative Analysis (3)
CHM2046L Qualitative Analysis Lab (1)
AEB2014 ECON ISSUES (4)/ECO2023-
MICRO OR MACROECONOMICS (4)
PSY2012 GENERAL PSYCHOLOGY (3)
ELECTIVE (3)

CREDITS: 13

SPRING

BSC2011 Principles Biology II (3)
BSC2011L Principles Biology II Lab (1)
MCB2000 Microbiology (3)
MCB2000L Microbiology Lab (1)
HUN2201 Fund. of Human Nutrition (3)
Humanities/Diversity (3)

CREDITS: 14

SPRING

APK2105C Applied Human Physiology (4)
HUN3403 Nutrition Thru Life Cycle (2)
DIE3310 Community Nutrition (2)
CHM2211 Organic Chemistry II (3)
CHM2211L Organic Chemistry II Lab (2)
AEB3122 Fin. Planning for Agribusiness (3)

CREDITS: 16

SPRING

HUN4446 Nutrition & Disease II (3)
HUN4221 Nutrition & Metabolism (3)
DIE4246C Medical Nutrition Therapy II (3)
DIE4436 Nutrition Counseling/Comm. (2)
FOS4311 Food Chemistry (3)
FOS4310L Experimental Foods Lab (1)

CREDITS: 15

^ MUST PASS ORGANIC WITH A C OR BETTER IN TWO ATTEMPTS INCLUDING WITHDRAWLS, TO REMAIN IN GOOD STANDING IN THE MAJOR
!- COURSE IS ONLY OFFERED IN FALL AND SUMMER