Dietetics

University of Florida - College of Agricultural and Life Sciences

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 life cycle nutrition, medical nutrition therapy, metabolism, community nutrition, counseling, and foodservice management. The Didactic Program in Dietetics (DPD) is accredited by the Academy of Nutrition and Dietetics’ Accreditation Council for Education in Nutrition and Dietetics (ACEND), 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040, 800-877-1600. 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.

(Please Note: Most program courses including every DIE, FOS, and HUN must be completed with a minimum C+ grade)

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
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<tbody>
<tr>
<td>Economics: ECO 2013, ECO 2023, AEB 2014 or AEB 3103 (GE-S)</td>
<td>3-4</td>
<td>CHM 2045 &amp; 2045L General Chemistry I (3) and Laboratory (1) (GE-P)</td>
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<td>MAC1147 Pre calculus: Algebra &amp; Trigonometry (GE-M)</td>
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<td>PSY 2012 General Psychology (GE-S)</td>
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<td>IUF1000 What Is The Good Life (GE-H)</td>
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<tr>
<td>BSC 2010 &amp; 2010L Integrated Principles of Biology I (3) and Laboratory (1) (GE-B)</td>
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<td>BSC 2011 &amp; 2011L Integrated Principles of Biology II (3) and Laboratory (1) (GE-B)</td>
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<td>STA 2023 Introduction to Statistics (GE-M)</td>
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<td>HUN2201 Fundamentals of Human Nutrition</td>
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<td>Social &amp; Behavioral Science w/ Diversity Designation (GE-S/D)</td>
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<th>Fall</th>
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<tbody>
<tr>
<td>+ CHM2210 Organic Chemistry</td>
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<td>CHM2211(3) &amp; CHM2211L (2) Organic Chemistry II and Organic Chemistry Lab</td>
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<td>FOS3042 Intro to Food Science</td>
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<td>APK2105C Applied Human Physiology</td>
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<td>MAN3025 Principles of Management</td>
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<td>HUN3403 Nutrition Through the Life Cycle</td>
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<td>AEC3030C Effective Oral Communication or SPC2608 Intro to Public Speaking</td>
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<td>DIE3310 Community Nutrition</td>
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<td>Advanced Communication Writing: AEC303JC, ENC2210 or ENC3254 (WR)</td>
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<td>AEB3122 Financial Planning for Agribusiness</td>
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<th>Fall</th>
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<tr>
<td>HUN4445 Nutrition and Disease I</td>
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<td>DIF4245C Medical Nutrition Therapy I</td>
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<td>DIF4246C Medical Nutrition Therapy II</td>
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<td>DIF4125 &amp; DIF 4125L Food Systems Management (3) and Food Systems Management Lab (2)</td>
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<td>HUN 4221 Nutrition and Metabolism</td>
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<td>DIE4436 Nutritional Counseling/ Communication</td>
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<td>FOS4310L Experimental Food Lab</td>
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Minimum credits required for graduation: 120 credits

+ A grade of C or better must be attained within two attempts (including withdrawals) in CHM2210.
Dietetics

CURRICULUM

FSHN Courses

<table>
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<tr>
<th>Course</th>
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<td>HUN2201</td>
<td>Fundamentals of Human Nutrition (3)</td>
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<td>HUN3403</td>
<td>Nutrition thru the Life Cycle (2)</td>
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<td>HUN4221</td>
<td>Nutrition and Metabolism (3)</td>
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<td>Nutrition and Disease I (2)</td>
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<td>HUN4446</td>
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<td>DIE4125</td>
<td>Food Systems Management (3)</td>
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<td>DIE4243</td>
<td>Medical Nutrition Therapy Applications I (3)</td>
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<td>DIE4505</td>
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Biology Courses

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<td>BSC2011L</td>
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Chemistry Courses

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<td>CHM2045</td>
<td>General Chemistry (3)</td>
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<td>CHM2045L</td>
<td>General Chemistry Lab (1)</td>
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<td>CHM2046</td>
<td>Qualitative Analysis (3)</td>
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<td>CHM2046L</td>
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<td>BCH4024</td>
<td>Biochem./Molecular Bio (4)</td>
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<td>or BCH3025</td>
<td>Fund. Biochemistry-web (4)</td>
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Advanced Communication (CALS Requirement)

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<td>Oral Communications (3)</td>
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<td>SPC2608</td>
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<td>AEC3033C</td>
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<td>ENC2210</td>
<td>Technical Writing (3)</td>
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<td>ENC3254</td>
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Economics (choose one)

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<td>AEB2014</td>
<td>Economic Issues Food &amp; You (3)</td>
<td>F/S/SS-C</td>
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<td>ECO2013</td>
<td>Macroeconomics (3)</td>
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<td>ECO2023</td>
<td>Microeconomics (3)</td>
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Math and Statistics

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<tr>
<td>STA2023</td>
<td>Intro to Statistics (3)</td>
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<td>Precalculus: Algebra and Trig (4)</td>
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<tr>
<td>MAC1144</td>
<td>and Precalculus Algebra</td>
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Other Science Courses

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<tr>
<td>MCB2000</td>
<td>Microbiology (3)</td>
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<td>APK2105C</td>
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Business Courses and Social Sciences

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<td>Financial Planning for Agribusiness (3)</td>
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<td>MAN3025</td>
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<td>PSY2012</td>
<td>General Psychology (3)</td>
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Key to when classes are offered: F=fall, S=spring, SS= summer A, B, C
Subject to change, please contact advisor

ENTRANCE REQUIREMENTS

Transfer admissions from a community college or other university requires a GPA of 3.0 in science and math courses (tracking courses in boldface) and grades of C+ or better. In addition, community college students must have their Associate of Arts degree before being considered. Admission decisions are made in the College of Agricultural and Life Sciences administrative offices. Students who want to transfer from another major within UF must have a GPA of 3.0 in the tracking courses, C+ or better grades in most program courses including all DIE, FOS, HUN courses and permission from the DPD program director or a dietetics faculty member.

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 dietetic internships, students should maintain a GPA > 3.0. (8.10.12)