

**Food Science and Human Nutrition Major**  
**Nutrition Concentration Curriculum**  
**Dietetics Emphasis<sup>1,2</sup>**  
2021-2022

**Freshman Year**

Fall Semester		Spring Semester			
BIOL 1030	General Biol I <b>and</b>	3	BIOL 1040	General Biology II <b>and</b>	3
BIOL 1050	General Biol Lab I <b>or</b>	1	BIOL 1060	General Biology II Lab or	1
BIOL 1100	Principles of Biology I	4	BIOL 1110	Principles of Biology II	4
BIOL 1101	Principles of Biology 1 Lab	0	BIOL 1111	Principles of Biology II Lab	0
CH 1010	General Chemistry <b>and</b>	4	CH 1020	General Chemistry <b>and</b>	4
CH 1011	General Chemistry Lab	0	CH 1021	General Chemistry Lab	0
ENGL 1030	Composition & Rhetoric <b>and</b>	3	PSYC 2010	Intro to Psychology	3
ENGL 1031	Composition & Rhetoric Lab	0	Oral Communication Requirement <sup>2</sup>		3
FDSC 1010	Intro to FDSC & NUTR	1	Elective		1
MATH 1020	Business Calculus I <b>or</b>	3			<b>15</b>
MATH 1060	Calculus of One Var I	4			
		<b>15-16</b>			

**Sophomore Year**

Fall Semester		Spring Semester			
BIOL 2220	Human Anatomy & Phys I	4	BCHM 3050	Essen Elem of Biochemistry	3
BIOL 2221	Human Anatomy & Phys I Lab	0	BIOL 2230	Human Anatomy & Phys II	4
CH 2230	Organic Chemistry <b>and</b>	3	BIOL 2231	Human Anatomy & Phys II Lab	4
CH 2270	Organic Chemistry Lab	1	MGT 2010	Principles of Management	3
ECON 2000	Economic Concepts <b>or</b>	3	NUTR 2040	Nutrition Across the Life Cycle	3
ECON 2120	Princip of Macroeconomics	3	STAT 2300	Statistical Methods I	3
NUTR 2030	Intro to Princip of Human Nutr	3	STAT 2301	Statistical Methods I Lab	0
NUTR 2160	Evidence-Based Nutrition	2			<b>16</b>
		<b>16</b>			

**Junior Year**

Fall Semester		Spring Semester			
ACCT 2020	Managerial Acct Concepts	3	FDSC 2010	Introduction to Food	3
FDSC 4500	Creative Inquiry	1	FDSC 4500	Creative Inquiry	1
MICR 3050	General Microbiology <b>and</b>	4	MICR 4070	Food and Dairy Micro <b>and</b>	4
MICR 3051	General Microbiology Lab	0	MICR 4071	Food and Dairy Micro Lab	0
NUTR 3020	Nutrition Assessment	4	NUTR 3010	Food and Culture	3
NUTR 3021	Nutrition Assessment Lab	0	NUTR 4550	Human Nutr & Metabolism II	3
NUTR 4510	Human Nutr & Metabolism I	3	Emphasis Area Professional Develop <sup>1</sup>		1
		<b>15</b>			<b>15</b>

**Senior Year**

Fall Semester		Spring Semester			
ENGL 3040	Business Writing <b>or</b>	3	NUTR 4260	Community Nutrition	3
ENGL 3140	Technical Writing	3	NUTR 4250	Medical Nutr Therapy II	4
FDSC 3060	Inst Food Service Mgt	3	NUTR 4251	Medical Nutr Therapy II Lab	0
NUTR 4240	Medical Nutr Therapy I	4	NUTR 4070	Quantity Food Production	3
NUTR 4241	Medical Nutr Therapy I Lab	4	NUTR 4071	Quantity Food Prod Lab	0
Arts & Humanities (Lit) Requirement <sup>3</sup>		3	NUTR 4270	Nutrition Counseling	2
Elective		2	Arts & Humanities (Non-Lit) Requirement <sup>2</sup>		3
		<b>15</b>	Elective		1
					<b>16</b>

123-124 TOTAL SEMESTER HOURS

<sup>1</sup>The Dietetics Emphasis is the only emphasis area within the B.S. in Food Science and Human Nutrition degree program to be accredited as a Didactic Program in Dietetics (DPD) by the Accreditation Council for Education in Nutrition and Dietetics (ACEND®). Only students who complete the Dietetics Emphasis in accordance with the Dietetics Program Declaration of Intent and Verification Statement Policy (refer to department undergraduate student handbook for details) are eligible to receive a Verification Statement. A Verification Statement is required for acceptance into an ACEND®-accredited Dietetic Internship (DI). Completion of a DPD + DI are required for eligibility to sit for the Registration Examination for Dietitians to become a Registered Dietitian (RD) or Registered Dietitian Nutritionist (RDN).

<sup>2</sup>To be accepted into the Dietetics Emphasis, students must meet a minimum GPA of 3.20, complete 60 credit hours, achieve a C or better in science and social science coursework and B or better in food science and nutrition coursework. Refer to the Dietetics Program Admission Policy in the department undergraduate student handbook for details.

<sup>3</sup>See General Education requirements. Three of these credit hours must also satisfy the Cross-Cultural Awareness requirement.

**IMPORTANT:** Make note of all pre-requisites and co-requisites associated with specific courses as indicated in the course catalog. If the curriculum is not followed as outlined, it may impair one's ability to progress through the curriculum or pass with a specified grade. Most courses within the major are offered one time per year as outlined above. If required courses are not taken at the appropriate time as outlined in the curriculum map, the student will assume the potential risk of not graduating on time.