

Student: _____ PUID: _____ Minor: _____

CFS COMPETENCY REQUIREMENTS

See Title Sheet for a description of CFS Competency Requirements and a complete listing of courses which address Competency Requirements.

___ (5) MA 15900 or (3) MA 22300 or	___ (3) COM 11400
___ (3) MA 15300 and	___ (4-3) ENGL 10600 or ENGL 10800
___ (3) MA 15400	___ (3) PSY 12000
___ (3) STAT 30100 or STAT 50300	___ (3) SOC 10000

(18-22 hrs)

MAJOR REQUIREMENTS

___ (3) BCHM 30700 or CHM 33300	___ (3) FN 31500	___ (2) FN 58000
___ (1) BCHM 30900	___ (3) FN 33000	___ (3) HK 21500
___ (4-3) BIOL 20300 or BIOL 30100	___ (2) FN 41500	___ (3) HK 26600
___ (4-3) BIOL 20400 or BIOL 30200	___ (3) FN 42400	___ (3) HK 36800
___ (4) BIOL 22100	___ (2) FN 43600	___ (3) HK 38500
___ (3) CDFS 21000	___ (3) FN 43700	___ (3) HK 42100
___ (4-3) CHM 11500 or 11100	___ (3) FN 43800	___ (3) HK 42200
___ (4-3) CHM 11600 or 11200	___ (2) FN 44200	___ (3) HK 46800
___ (4) CHM 25700 or ___ (3) CHM 25500 and	___ (4) FN 45300 or	___ (3) HTM 21200 or OLS 27400
___ (3) CHM 25600	FS 45300	___ (2) HTM 29101
___ (3) ECON 21000 or AGECE 21700	___ (3) FN 48800	___ (3) HTM 31100
___ (1) FN 10500	___ (4) FN 52000	___ (3) HTM 31200 or OLS 25200
___ (1) FN 10600	___ (3) FN 52500	
___ (3) FN 20500	___ (2) FN 53000	

(106-112 hrs)

ELECTIVES

___ () _____ ___ () _____ ___ () _____ ___ () _____

(0-6 hrs)

130-134 semester credit hours required for Bachelor of Science degree with this double major

DIDACTIC PROGRAM IN DIETETICS/NUTRITION, FITNESS AND HEALTH**REVISED 5/2009 cr****FOODNUTR-BS 337.DNFH**

COLLEGE OF CONSUMER AND FAMILY SCIENCES

Department of Foods and Nutrition

FOODNUTR-BS**Double Major*****Didactic Program in Dietetics/Nutrition, Fitness and Health Majors (337/DNFH)*****It is imperative that students monitor pre / co-requisites and course restrictions.****Contact your advisor for information regarding overrides.****CFS COMPETENCY REQUIREMENTS (18-22 credit hours)**

Aesthetics : CFS graduates are knowledgeable about aesthetics and make appropriate aesthetic judgments in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 42400, Communication Techniques in F&N.

Conceptual and Critical Thinking: CFS graduates are knowledgeable about and apply and/or demonstrate critical thinking, using the required analytical and decision-making tools for producing solutions in a variety of settings. Students achieve this competency by successfully completing the following major requirements: FN 20500, Food Science I and FN 31500, Fundamentals of Nutrition.

Culture and Diversity: CFS graduates are knowledgeable about race, ethnicity, gender issues, cultures, and other diversities, and apply and/or demonstrate what it means to have a global perspective in a variety of settings. Students achieve this competency by successfully completing the following major requirements: FN 20500, Food Science I and FN 53000, Public Health Nutrition.

Mathematics and Statistics: CFS graduates are knowledgeable about and apply and/or demonstrate appropriate mathematical and statistical skills in a variety of settings.

(5) MA 15900 Precalculus or

- (3) MA 22300 Introductory Analysis I or
- (3) MA 15300 Algebra and Trigonometry I and
- (3) MA 15400 Algebra and Trigonometry II
- (3) STAT 30100 Elementary Statistical Methods or
- (3) STAT 50300 Statistical Methods for Biology

Natural Sciences: CFS graduates are knowledgeable about the natural sciences and apply the scientific process in a variety of settings. Students achieve this competency by successfully completing the following major requirements: BIOL 20300, Human Anatomy & Physiology or BIOL 30100, Human Design - Anatomy & Physiology; and BIOL 22100, Introduction to Microbiology.

Oral and Written Communication: CFS graduates are knowledgeable about and effectively apply oral and written communication skills in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 42400, Communication Techniques in F&N.

- (3) COM 11400 Fundamentals of Speech Communication
- (4) ENGL 10600 First-Year Composition or
- (3) ENGL 10800 Accelerated First-Year Composition

Social and Behavioral Science: CFS graduates are knowledgeable about and apply and/or demonstrate an understanding of scientifically-based information about human development, relationships, and consumer behavior in a variety of settings.

- (3) PSY 12000 Elementary Psychology
- (3) SOC 10000 Introductory Sociology

Social Ethics: CFS graduates are knowledgeable about and apply principles and concepts of ethical behavior in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 31500, Fundamentals of Nutrition.

Technology: CFS graduates are knowledgeable about, integrate, and apply technology in a variety of settings. Students achieve this competency by successfully completing the following major requirement: FN 31500, Fundamentals of Nutrition.

MAJOR REQUIREMENTS (106-112 credit hours)

- (3) BCHM 30700 Biochemistry or
- (3) CHM 33300 Principles of Biochemistry
- (1) BCHM 30900 Biochemistry Laboratory
- (4) BIOL 20300 Human Anatomy and Physiology or
- (3) BIOL 30100 Human Design: Anatomy and Physiology
- (4) BIOL 20400 Human Anatomy and Physiology or
- (3) BIOL 30200 Human Design: Anatomy and Physiology
- (4) BIOL 22100 Introduction to Microbiology
- (3) CDFS 21000 Introduction to Human Development
- (4) CHM 11500 General Chemistry or
- (3) CHM 11100 General Chemistry
- (4) CHM 11600 General Chemistry or
- (3) CHM 11200 General Chemistry
- (4) CHM 25700 Organic Chemistry or
- (3) CHM 25500 Organic Chemistry and
- (3) CHM 25600 Organic Chemistry
- (3) ECON 21000 Principles of Economics or
- (3) AGE 21700 Economics
- (1) FN 10500 Nutrition in the 21st Century (Prerequisites: FN majors only.)
- (1) FN 10600 Profession of Dietetics (Prerequisites: FN majors only.)
- (3) FN 20500 Food Science I (Prerequisite: CHM 11200. Credit not given for both FN 20200 and 20500)
- (3) FN 31500 Fundamentals of Nutrition (Prerequisite: BIOL 11100 or 20300 or 30100 and CHM 11200 or 11600; Credit not given for both FN 30300 and 31500.)
- (3) FN 33000 Diet Selection and Planning (Prerequisite: FN 20500 and 31500)
- (2) FN 41500 Practicum in Nutrition, Fitness and Health (Prerequisite: FN 33000 with minimum C grade; HK 42100 with minimum C grade; Pre or concurrent requisite: FN 43600 and FN 43800)
- (3) FN 42400 Communication Techniques in Foods and Nutrition (Prerequisite: FN 33000)
- (2) FN 43600 Nutritional Assessment (Prerequisite: FN 43700; Pre or concurrent requisite: FN 43800)
- (3) FN 43700 Macronutrient Metabolism In Human Health and Disease (Prerequisite: BCHM 30700 or BCHM 56100 or CHM 33300 or MCMP 30400; and BIOL 20400 or BIOL 30200; and FN 31500)
- (3) FN 43800 Micronutrient and Phytochemical Metabolism in Human Health and Disease (Prerequisite: FN 43700)
- (2) FN 44200 Foodservice Systems Management (Pre or concurrent requisite: HTM 21200 or OLS 27400; HTM 31100; HTM 31200 or OLS 25200)
- (4) FN or FS 45300 Food Chemistry (Prerequisite: CHM 25600 or CHM 25700)
- (3) FN 48800 Topics in Nutrition, Fitness, and Health (Prerequisite: FN 33000 and HK 36800)
- (4) FN 52000 Medical Nutrition Therapy (Prerequisite: FN 33000, 43600, and 43800)
- (3) FN 52500 Maternal, Infant, and Child Nutrition (Prerequisite: FN 33000)

- (2) FN 53000 Public Health Nutrition (Prerequisite: FN 33000)
- (2) FN 58000 Geriatric Nutrition (Prerequisite: FN 43800)
- (3) HK 21500 Basic Health Studies
- (3) HK 26600 Health and Fitness in Clinical and Worksite Settings
- (3) HK 36800 Exercise Physiology I (Prerequisite: BIOL 20400)
- (3) HK 38500 Methods of Health Promotion and Education
- (3) HK 42100 Health Screening and Fitness Evaluation and Prescription
- (3) HK 42200 Clinical Experiences in Health and Fitness
- (3) HK 46800 Advanced Exercise Physiology II
- (3) HTM 21200 Organization and Management in the Hospitality and Tourism Industry (Prerequisite: First semester sophomore standing or higher; Hospitality and Tourism Management major) or
- (3) OLS 27400 Applied Leadership
- (2) HTM 29101 Quantity Food Production and Service Labs (Prerequisite: CFS student; HTM 19100 or FN 12500 or FN 44200 **and** FN 20200 or FN 20500; Must hold a current National Food Safety Certification; Co-requisite: HTM 29100)
- (3) HTM 31100 Procurement Management for Foodservice (Prerequisite: CFS student; Pre or concurrent: HTM 29101)
- (3) HTM 31200 Human Resources Management for the Service Industries (Prerequisite: First semester sophomore standing or higher; Hospitality and Tourism Management major) or
- (3) OLS 25200 Human Relations in Organizations

ELECTIVES (0-6 credit hours)

SUGGESTED PLAN OF STUDY (*, **)

Didactic Program in Dietetics/Nutrition, Fitness & Health DOUBLE MAJOR

Semester

1	COM 11400	MA 15300	FN 10500	FN 10600	CHM 11100/ CHM 11500	PSY 12000	
2	ENGL 10600	MA 15400	HK 21500	CHM 11200/ CHM 11600	Elective		
3	BIOL 20300	CHM 25700	FN 20500	SOC 10000	HK 26600		
4	BIOL 20400	STAT 30100	BIOL 22100	HTM 29101	FN 31500	HTM 31100	
5	HK 36800	CDFS 21000	FN 33000	HTM 21200/ OLS 27400	ECON 21000	BCHM 30700/ CHM 33300	BCHM 30900
6	FN 43700	HK 38500	FN 44200	HTM 31200/ OLS 25200	HK 46800	HK 42100	
7	FN 43800	FN 43600	FN 48800	HK 42200	FN 45300		
8	FN 41500	FN 52000	FN 53000	FN 58000	FN 42400		

Note: This is only a suggested plan of study. Student's actual schedule may vary depending on course availability, sequencing, previous coursework, etc.

*Students may choose to take some courses in the summer. **If you wish CPD/NFH double major, complete this sequence before experience year in CPD. Application to the CPD is during the last year of course work.