CFS COMPETENCY REQUIREMENTS

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

Student: __________________________________________________________________________
PUID: ____________________________________________________________________________
Minor: ____________________________________________________________________________

CFS COMPETENCY REQUIREMENTS

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.

MAJOR REQUIREMENTS

- (5) MA 15900 or (3) MA 22300 or (3) MA 15300 and (3) MA 15400
- (3) STAT 30100 or STAT 50300

Required analysis and decision-making tools for producing solutions in a variety of settings.

- (3) COM 11400
- (4-3) ENGL 10600 or ENGL 10800
- (3) PSY 12000
- (3) SOC 10000

Electives

- (4) CHM 11600 or 11200
- (2) FN 43600 or HTM 21200 or OLS 25200
- (2) FN 43700 or HTM 31100
- (3) HTM 31200 or OLS 25200
- (2) FN 44200

ELECTIVES

- (9) FN 44300
- (4) MA 22300 or 15900
- (3) ENGL 10600 or 10800
- (3) PSY 12000
- (3) SOC 10000

It is imperative that students monitor pre / co-requisites and course restrictions.
Contact your advisor for information regarding overrides.

MAJOR REQUIREMENTS (18-22 credit hours)

130 semester credit hours required for Bachelor of Science degree

*The Coordinated Dietetic Program in Dietetics meets academic and professional requirements of The American Dietetic Association. Graduates are eligible to take registration examination. Students are admitted at the beginning of the junior year; and must complete prerequisite courses before senior year.
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 and 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. In addition to the courses listed below, students also 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 (103-109 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
(3) CHM 11100 General Chemistry or
(4) CHM 11500 General Chemistry
(3) CHM 11200 General Chemistry or
(4) CHM 11600 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) AGEC 21700 Economics
(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)
(3) FN 33000 Diet Selection and Planning (Prerequisite: FN 20500 and 31500)
(3) FN 42400 Communication Techniques in F&N (Prerequisite: FN 33000)
(3) FN 42600 Experience in Community Nutrition (Prerequisites: FN 33000 with minimum grade of C; FN 43700 with minimum grade of C; FN 43800 with minimum grade of C; and FN 52000 with minimum grade of C)
(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 MCM 3040; 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)
(9) FN 44300 Foodservice Systems Management Experience (Prerequisite: FN 33000 with minimum grade of C; FN 43700 with minimum grade of C; FN 43800 with minimum grade of C; and FN 52000 with minimum grade of C.)
(4) FN or FS 45300 Food Chemistry (Prerequisite: CHM 25600 or CHM 25700)
(12)  FN 46100  Clinical Dietetic Experience (Prerequisite: FN 42600 with minimum grade of C and FN 44300 with minimum grade of C.)
(6)   FN 46500  Management and Specialty Experience in Dietetics (Prerequisite: FN 46100 with minimum grade of C.)
(4)   FN 52000  Medical Nutrition Therapy (Prerequisite: FN 33000, 43600 and 43800)
(2)   FN 53000  Public Health Nutrition (Prerequisite: FN 33000)
(2)   FN 58000  Geriatric Nutrition (Prerequisite: FN 43800)
(3)   HTM 21200  Organization and Management in the Hospitality and Tourism Industry (Prerequisite: Second semester freshman standing or higher; Hospitality and Tourism Management major) or
(3)   OLS 27400  Applied Leadership
(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: Second semester freshman standing or higher; Hospitality and Tourism Management major) or
(3)   OLS 25200  Human Relations in Organization.

ELECTIVES (0-9 credit hours)

SUGGESTED PLAN OF STUDY
Coordinated Dietetics Major

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

**COORDINATED PROGRAM IN DIETETICS**

**FOODNUTR-BS / CRDT TITLE**

**REVISED 5/2010** cr