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

MAJOR REQUIREMENTS

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>MA 15900</td>
<td>or</td>
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<tr>
<td>MA 22300</td>
<td>or</td>
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<tr>
<td>MA 15300</td>
<td>and</td>
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<td>MA 15400</td>
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<tr>
<td>STAT 30100</td>
<td>or STAT 50300</td>
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(18-22 hrs)

ELECTIVES

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<th>Course Code</th>
<th>Course Name</th>
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(0-6 hrs)

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

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 Pre-calculus 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.

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.

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) AGEC 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 MOMP 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)
(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 (Prerequisite: HK 21500)
(3) HK 36800 Exercise Physiology I (Prerequisite: BIOL 20400)
(3) HK 38500 Methods of Health Promotion and Education (Prerequisite: HK 26600)
### Didactic Program in Dietetics/Nutrition, Fitness & Health

#### DOUBLE MAJOR

<table>
<thead>
<tr>
<th>Semester</th>
<th>Course (Credit Hours)</th>
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<tr>
<td>1</td>
<td>COM 11400 MA 15300 FN 10500 FN 10600 CHM 11100/CHM 11500 PSY 12000</td>
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<tr>
<td>2</td>
<td>ENGL 10600 MA 15400 HK 21500 CHM 11200/CHM 11600 CDFS 21000</td>
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<tr>
<td>3</td>
<td>BIOL 20300 CHM 25700 FN 20500 SOC 10000 HK 26600</td>
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<td>4</td>
<td>BIOL 20400 STAT 30100 BIOL 22100 HTM 29101 FN 31500 HTM 31100</td>
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<tr>
<td>5</td>
<td>HK 36800 FN 33000 HTM 21200/OLS 27400 ECON 21000 BCHM 30700/CHM 33300 BCHM 30900</td>
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<tr>
<td>6</td>
<td>FN 43700 HK 38500 FN 44200 HTM 31200/OLS 25200 HK 46800 HK 42100</td>
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<td>7</td>
<td>FN 43800 FN 43600 FN 48800 HK 42200 FN 45300</td>
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<tr>
<td>8</td>
<td>FN 41500 FN 52000 FN 53000 FN 58000 FN 42400 HK 56900</td>
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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.

*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.*