SCHOOL OF CONSUMER AND FAMILY SCIENCES
Foods and Nutrition

Coordinated Program in Dietetics Option *(335)

Student: ___________________________ SID: ___________________ Minor: _______________________
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I. GENERAL EDUCATION (47-54 hrs)

___ (3) COM 114
___ (4) ENGL 106

OR < ___ (3) ENGL 108

(3) ENGL 108 and

(3) _________

Humanities elective

___ (3) BIOL 203 or 301
___ (3) BIOL 204 or 302

___ (4-3) CHM 115 or 111

___ (4-3) CHM 116 or 112

___ (3) ANTH 100 or SOC 100
___ (3) ECON 210
___ (3) PSY 120
___ (3) BCHM 307 or CHM 333
___ (1) BCHM 309

___ (3) CHM 257 or ___ (3) CHM 255 and

___ (3) CHM 256

___ (5) MA 159 or ___ (3) MA 153 and

___ (3) MA 154

___ (3) STAT 301
___ (3) C S ___

II. OPTION REQUIREMENTS (81 hrs)

___ (4) BIOL 221
___ (3) CDFS 210
___ (3) F&N 205
___ (3) F&N 315
___ (3) F&N 330
___ (3) F&N 424
___ (3) F&N 426

___ (4) F&N 435
___ (2) F&N 436
___ (2) F&N 442
___ (9) F&N 443
___ (4) F&N/FS 453
___ (12) F&N 461
___ (6) F&N 465

___ (4) F&N 520
___ (3) F&N 525
___ (2) F&N 530
___ (2) F&N 580
___ (3) HTM 212/OLS 274
___ (3) HTM 311
___ (3) HTM 312/OLS 252

III. ELECTIVES (2 hrs)

___ ( ) _________
___ ( ) _________
___ ( ) _________
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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.
GENERAL EDUCATION (47-54 credit hours)

Area I - Humanities

(3) COM 114 Fundamentals of Speech Communication
(4) ENGL 106 First-Year Composition OR (3) ENGL 108 Accelerated First-Year Composition

Area II - Social or Behavioral Sciences

(3) ECON 210 Principles of Economics
(3) PSY 120 Elementary Psychology
(3) SOC 100 Introductory Sociology OR ANTH 100 Introduction to Anthropology

Area III - Life and Physical Sciences

(3) BCHM 307 Biochemistry (Prerequisite: CHM 257 or equivalent) or BCHM 309 Biochemistry Laboratory (Prerequisite or corequisite: BCHM 307)
(3) BIOL 203 Human Anatomy and Physiology or (3) BIOL 301 Human Design: Anatomy and Physiology (Prerequisite: one year of Biology and one year of General Chemistry or consent of instructor)
(3) BIOL 204 Human Anatomy and Physiology (Prerequisite: BIOL 203) or (3) BIOL 302 Human Design: Anatomy and Physiology
(3) CHM 111 General Chemistry (Prerequisite: 2 yrs of high school Algebra) or (4) CHM 115 General Chemistry (Prerequisite: MA 151 or placement into a calculus sequence (MA 161 or 223) and 1 yr. high school Chemistry or one semester of college Chemistry required)
(3) CHM 112 General Chemistry (Prerequisite: CHM 111) or (4) CHM 116 General Chemistry (Prerequisite: CHM 115)
(4) CHM 257 Organic Chemistry (Prerequisite: CHM 122 or 116) or (3) CHM 255 Organic Chemistry (Prerequisite: CHM 112 or 116) and (3) CHM 256 Organic Chemistry (Prerequisite: CHM 255 or equivalent).
(5) MA 159 Precalculus or (3) MA 153 Algebra and Trigonometry I and (3) MA 154 Algebra and Trigonometry II
(3) STAT 301 Introductory Statistical Methods (Prerequisite: college algebra)

Area IV - Computer Science

(3) C S ___ Computer Science Elective

OPTION REQUIREMENTS (81 credit hours)

(4) BIOL 221 Introduction to Microbiology (Prerequisite: one year of General Chemistry and one semester of a life science)
(3) CDFS 210 Introduction to Human Development (Prerequisite: 3 hours in psychology)
(3) F&N 205 Food Science I (Prerequisite: CHM 111 or equivalent; pre or corequisite: CHM 112 or equivalent. Credit not given for both F&N 202 and 205.)
(3) F&N 315 Fundamentals of Nutrition (Prerequisite: Organic Chemistry and Physiology. Credit not given for both F&N 303 and F&N 315).
(3) F&N 330 Diet Selection and Planning (Prerequisite: F&N 202 or 205 and 303 or 315)
(3) F&N 424 Communication Techniques in F&N (Prerequisite or corequisites: F&N 330 and F&N 435 or consent of instructor)
(3) F&N 426 Experience in Community Nutrition (Prerequisites: admission to Coordinated Program in Dietetics)
(4) F&N 435 Nutrition-Metabolism (Prerequisite: F&N 315, BCHM 307 or equivalent)
(2) F&N 436 Nutritional Assessment (Pre or corequisite: F&N 435)
(2) F&N 442 Foodservice Systems Management (Prerequisite or corequisite: HTM 212 or OLS 274, HTM 311, HTM 312 or OLS 252, and F&N 424)
(9) F&N 443 Foodservice Systems Management Experience (Prerequisite: admission to Coordinated Program in Dietetics)
(4) F&N/FS 453 Food Chemistry (Prerequisite: Organic Chemistry, Biochemistry, or consent of instructor)
Clinical Dietetic Experience (Prerequisite: admission to Coordinated Program in Dietetics)
Management and Specialty Experience in Dietetics
Medical Nutrition Therapy (Prerequisite: F&N 330, 435 and 436 or equivalent)
Maternal, Infant, and Child Nutrition (Prerequisite: F&N 435 or equivalent)
Public Health Nutrition (Prerequisite: F&N 435 or equivalent)
Geriatric Nutrition (Prerequisite: F&N 435 or equivalent)
Organization and Management in the Hospitality and Tourism Industry (Prerequisite: Classification 3 or higher) or
Applied Leadership
Procurement Management for Foodservice (Pre or corequisite: HTM 291L or F&N 442 or consent of instructor)
Human Resources Management for the Service Industries (Pre or corequisite: HTM 291 and 291L) or
Human Behavior in Organization.

ELECTIVES (2 credit hours)

SUGGESTED PLAN OF STUDY

Coordinated Dietetics Option

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