

Dietetics

Introduction

The Dietetics program prepares graduates for careers in clinical and administrative dietetics, community and public health nutrition, corporate wellness, and nutrition education as well as for opportunities in the food services, business and industry.

The Dietetics program is currently granted approval status by the Commission on Accreditation for Dietetics Education, of the American Dietetic Association. Completion of the Didactic Program in dietetics and the baccalaureate degree meet minimum academic requirements for ADA membership, registration eligibility and application to a dietetic internship or preprofessional practice program. The B.S. degree in dietetics is the first of three steps toward becoming a registered dietitian (RD).

The dietetic student receives an education with an emphasis on the following sciences: physical and biological; behavioral and social; communication and professional. With this background, the student can move toward the community and business management of nutritional health, food service and dietetic practices that include nutrition counseling and medical nutritional therapy.

General Requirements

Bachelor of Science Degree

Total for graduation.....	124-125 credits
General Education	45-46 credits
Major Studies	76 credits
Professional Emphasis Area.....	3-4 credits

Supervised work experience must be obtained through participation in the Field Experience program.

Students must attain a grade point of 2.0 or better in each of the General Education and Major Studies courses. (*All transferred credits will meet this program requirement.*) A 2.75 or greater grade point average is required for graduation. A minimum grade of B (3.0) is required in FN-212 Nutrition. Courses marked with an asterisk (*) are repeatable only once, and require a cumulative grade point average of 2.50, except for FN-212, which requires a 3.0, or "B."

Program Requirements

General Education

45-46 credits required

A. Communication Skills

8 credits

ENGL-101	Freshman English – Composition or	
ENGL-111	Freshman English – Honors I.....	3
ENGL-102	Freshman English – Reading and Related Writing or	
ENGL-112	Freshman English – Honors II.....	3
SPCOM-100	Fundamentals of Speech.....	2

B. Analytic Reasoning

6-7 credits

STAT-130	Elementary Statistics or	
STAT-320	Statistical Methods	2-3
MATH-120	Introductory College Mathematics I (or more advanced).....	4

C. Health and Physical Education

2 credits

Courses must be from areas of health, physical education or nutrition.

D. Humanities and the Arts

9 credits

Courses must be from three or more areas including art history, creative arts, foreign language and culture, history, literature, music appreciation, performing arts and philosophy.

E. Social and Behavioral Sciences

9 credits

PSYC-110	General Psychology.....	3
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Choose two additional Social and Behavioral Sciences courses to meet the Ethnic Studies requirements.

F. Natural Sciences (with Lab)

9 credits

BIO-234	Physiology and Anatomy	4
CHEM-135	College Chemistry I*	5

G. Technology

2 credits

Major Studies

76 credits required**Physical and Biological Sciences 15 Credits**

BIO-306	General Microbiology	4
BIO-362	Advanced Physiology.....	3
CHEM-201	Organic Chemistry.....	4
CHEM-311	Biochemistry.....	4

Nutrition and Medical Nutrition Therapy 22 credits

FN-212	Nutrition*.....	3
FN-207	Medical Terminology.....	1
FN-320	Advanced Nutrition.....	3
FN-312	Nutrition Assessment.....	2
FN-413	Maternal and Child Nutrition	3
FN-415	Nutritional Issues in Gerontology	3
FN-417	Medical Nutrition Therapy I	3
FN-418	Medical Nutrition Therapy II	4

**Nutrition Education/Counseling,
Communication and Community Nutrition 9 credits**

FN-406	Nutrition Education	3
FN-360	Nutrition Counseling	3
FN-380	Community Nutrition.....	3

Food and Food Science 7 credits

FN-240	Food Science.....	4
FN-461	Multicultural Aspects of Food and Nutrition Patterns	3

Food Service Administration/Management 19 credits

BUMGT-304	Principles of Management	3
FN-105	Food Service Sanitation.....	1
FN-330	Institutional Menu Planning	3
HT-324	Quantity Food Production	4
HT-450	Food Service Administration	3
HT-150	Institutional Food Purchasing.....	2
HT-362	Food, Beverage, and Labor Cost Controls	3

Career Awareness 4 credits

FN-101	Dietetics as a Profession	1
FN-397	Field Experience.....	2
FN-408	Preprofessional Development.....	1