

Required Courses for the Nutrition and Food Science Major – DIETETICS AND NUTRITION MANAGEMENT Concentration:

Childhood Nutrition Option

2017-2018

Freshman Year			Credits	Sophomore Year			Credits
BUS 150	or	Business Computing Concepts & Applications	3	<u>Fall Semester</u>			
CS 110		Personal Computing	(4)	CHEM 245	Fundamentals of Organic Chemistry	4	
BZ 110, 111	or	Principles of Animal Biology w/Lab.	4	CHEM 246	Fundamentals of Organic Chem. Laboratory	1	
LIFE 102		Attributes of Living Systems	(4)	FSHN 300	Food Principles and Applications	3	
CHEM 107,108	or	Fundamentals of Chemistry w/Lab.	5	FSHN 301	Food Principles and Applications Laboratory	2	
CHEM 111,112,113		General Chemistry I w/Lab., General Chemistry II	(8)	OT 215	Medical Terminology	1	
CO 150		College Composition	3	AUCC	Foundations and Perspectives (Cat. 3-B,D,E) ^a	<u>6</u>	
FSHN 150		Survey of Human Nutrition	3			17	
MATH 117		College Algebra in Context I	1	<u>Spring Semester</u>			
MATH 118		College Algebra in Context II	1	BMS 300	Principles of Human Physiology	4	
MATH 124		Logarithmic & Exponential Function	1	BMS 302	Laboratory - Principles of Physiology	2	
PSY 100		General Psychology	3	SPCM 200	Public Speaking	3	
SOC 100		General Sociology	3	STAT 201	or	General Statistics	3
AUCC		Foundations and Perspectives (Cat. 3-B,D,E) ^a	<u>3</u>	STAT 204	Statistics for Business Students	(3)	
			30-34	AUCC	Foundations and Perspectives (Cat. 3-B,D,E) ^a	<u>3</u>	
						15	
Junior Year			Credits	Senior Year			Credits
<u>Fall Semester</u>				<u>Fall Semester</u>			
BC 351		Principles of Biochemistry	4	FSHN 450	Medical Nutrition Therapy	5	
CO 300	or	Writing Arguments	3	FSHN 451	Community Nutrition	3	
CO 301B	or	Writing in the Disciplines – Sciences	(3)	FSHN 459	Nutrition in the Life Cycle	3	
CO 301C	or	Writing in the Disciplines – Social Sciences	(3)	HDFS 311	Adolescent/Early Adult Development in Context	<u>3</u>	
JTC 300		Professional and Technical Communication	(3)			14	
FSHN 350		Human Nutrition	3	<u>Spring Semester</u>			
FSHN 386A		Practicum-Food Service Management	2	FSHN 386C	Practicum – School Nutrition	3	
RRM 310		Food Service Systems-Operations	<u>3</u>	FSHN 428	Nutrition Teaching & Counseling Techniques	3	
			15	FSHN 470	Integrative Nutrition & Metabolism	3	
<u>Spring Semester</u>				FSHN 492	Seminar in Dietetics and Nutrition (final semester only)	2	
FSHN 360		Nutrition Assessment	2		Electives	<u>0-2</u>	
HDFS 310		Infant and Child Development in Context	3			11-13	
LIFE 205		Microbial Biology	3				
LIFE 206		Microbial Biology Laboratory	2				
MGT 305		Fundamentals of Management	3				
RRM 311		Food Service Systems-Production and Purchasing	<u>3</u>				
			16				

^aSix credits must be taken in Category 3B