

**Required Courses for the Nutrition and Food Science Major – DIETETICS AND NUTRITION MANAGEMENT Concentration:
Accredited Didactic Program (DP) Option
2017-2018**

Freshman Year			Credits	Sophomore Year			Credits
BUS 150	or	Business Computing Concepts & Applications	3	Fall Semester			
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	Spring Semester			
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
Fall Semester				Fall Semester			
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 455	Food Systems: Impact on Health/Food Security		2
CO 301C	or	Writing in the Disciplines – Social Sciences	(3)	FSHN 459	Nutrition in the Life Cycle		3
JTC 300		Professional and Technical Communication	(3)		Electives		<u>0-2</u>
FSHN 350		Human Nutrition	3				13-15
FSHN 386A		Practicum-Food Service Management	2	Spring Semester			
FSHN 392		Dietetic Practice Seminar	1	FSHN 428	Nutrition Teaching & Counseling Techniques		3
RRM 310		Food Service Systems-Operations	<u>3</u>	FSHN 470	Integrative Nutrition & Metabolism		3
			16	FSHN 492**	Seminar in Dietetics and Nutrition (final semester only)		2
Spring Semester					Electives		<u>1-3</u>
FSHN 360		Nutrition Assessment	2				9-11
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	3				
		Electives	<u>3</u>				
			16				

^aSix credits must be taken in Category 3B

Category 4 courses **MUST be taken at Colorado State University.