

DIETETICS

Example 4-Year Plan to Graduation

SEMESTER 1 - Fall		
ENGL-101	Freshmen English	3
FN-101	Dietetics as a Profession	1
MATH-120	College Math I	4
POLS-210	American Government	3
PSYC-110	General Psychology	3
xxx-xxx	Health Enhancement	
	Physical Well Being from IC	<u>2</u>
		16

SEMESTER 2 - Spring		
ENGL-102	Freshmen English	3
CHEM-125	Chem Health Science	5
SPCOM-100	Fundamentals of Speech	2
SOC-110	Sociology <b>-OR-</b>	3
ANTH-220	Cultural Anthropology <b>-OR-</b>	
ANTH-300	Native American	
FN-222	Food Technology <b>-OR-</b>	
	Choose Technology Elective	<u>2</u>
		15
<p><i>NOTE: FN-222 Food Technology and PKG-100 Packaging and Society meet Global Perspective as well as Technology requirements.</i></p>		

SUMMER OPTIONS		
Check schedule for availability		
ANTH-220	Cultural Anthropology	2
BUMGT-304	Principles of Management	3
BUMKG-330	Principles of Marketing	3
CHEM-125	General Chemistry	5
CHEM-135	College Chemistry (can be substituted for CHEM-125) (pre-req MATH-120)	5
ENGL-101	Freshmen English	3
ENGL-102	Freshmen English	3
ENGL-320	Business Writing	3
ENGL-415	Technical Writing	3
FN-207	Medical Terminology	1
FN-222	Food Technology	2
FN-397C	Field Experience: Presentation and Portfolio	
FN-397E	Field Experience: 320 hours	
FN-413	Maternal & Child Nutrition	3
FN-461	Multicultural Foods	3
HIST-210	Modern World	3
HT-150	Institutional Food Purchasing	2
HT-324	Quantity Food Production	4
HT-362	Food, Beverage & Labor Cost Ctrl	3
INMG-400	Organizational Leadership	3
MATH-120	College Math I	4
PE-xxx	Assortment	
PSYC-110	General Psychology	3
PSYC-382	Human Resource Management	3
SPCOM-100	Fundamentals of Speech	2
STAT-130	Elem Stats	2
TECH-230	Exploring Technology	2

SEMESTER 3 - Fall		
FN-240	Food Science (organic or need signature)	4
BIO-234	Physiology & Anatomy	4
xxx-xxx	Choose Humanities	3
STAT-130(320)	Elem Stat/Stat Methods	2/3
HT-362	Food, Beverage & Labor Cost Ctrl	<u>3</u>
		16/17
<p><i>NOTE: Statistics is offered WinTerM. It is recommended that a foreign language be one of your humanities that also meets Global requirements.</i></p>		

SEMESTER 4 - Spring		
FN-212	Nutrition	3
HT-150	Institutional Food Purchasing	2
BIO-306	General Microbiology	4
xxx-xxx	Choose Humanities and/or	3
xxx-xxx	Professional Emphasis Elective	<u>2/3</u>
		13/15

FN-397E	Field Experience (during summer or school year) <i>Sophomore</i>	
---------	--	--

SEMESTER 5 - Fall		
CHEM-201	Organic Chemistry & Lab (Fall only)	4
BUMGT-304	Principles of Management	3
FN-360	Nutrition Counseling	3
FN-413	Maternal & Child Nutrition (Fall and Summer only) <b>-OR-</b>	3
FN-415	Nutr Issues Gerontology	3
HT-324	Quantity Food Production (Fall, Spring)	<u>4</u>
		16/17

SEMESTER 6 - Spring		
CHEM-311	Biochemistry (Spring only)	4
FN-406	Nutrition Education	3
FN-207	Medical Terminology	1
FN-461	Multicultural Foods	3
FN-312	Nutritional Assessment	2
xxx-xxx	Professional Emphasis Elective	<u>3</u>
		16

FN-397E	Field Experience (during summer or school year) <i>Junior</i>	
---------	---	--

SEMESTER 7 - Fall		
BIO-362	Advanced Physiology (Fall only)	3
FN-320	Advanced Nutrition (Fall only)	3
FN-397C	Field Experience	1
FN-417	Medical Nutritional Therapy I	3
<b>Choose From:</b>		
ENGL-415	Technical Writing <b>-OR-</b>	
ENGL-346	Research Reporting <b>-OR-</b>	
ENGL-320	Business Writing	<u>3</u>
		13
BUMGT-116	Fundamentals of Business; BUACT-206 Intro to Financial Accounting; BUMKG-330 Principles of Marketing make very good professional electives.	

SEMESTER 8 - Spring		
HT-450	Food Service Admin (Spring only)	3
FN-418	Medical Nutritional Therapy II (Spring only, conflicts with Multicultural Foods in Spring)	4
FN-438	Experimental Foods	3
FN-380	Community Nutrition	<u>3</u>
		13

<b>If Dual Level Graduate Program credits are desired, choices could be but are not limited to:</b>		
FN-542	Advanced Foods	
FN-620	Food Styling	

<b>If Dual Level Graduate Program credits are desired, choices could be but are not limited to:</b>		
FN-742	Sensory Evaluation of Food	
FN-610	Food & Nutr Policy, Reg & Food Law	
FN-710	Clinical Nutrition	

**Total credits required for graduation...125**