

**DIETETICS**

**Example 4-Year Plan to Graduation**

<b>SEMESTER 1 - Fall</b>		
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	2
		<u>16</u>

<b>SEMESTER 2 - Spring</b>		
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	2
		<u>15</u>
<p><i>NOTE: FN-222 Food Technology and PKG-100 Packaging and Society meet Global Perspective as well as Technology requirements.</i></p>		

<b>SUMMER OPTIONS</b>		
<b>Check schedule for availability</b>		
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-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
INMGT-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

<b>SEMESTER 3 - Fall</b>		
BIO-234	Physiology & Anatomy	4
BIO-306	General Microbiology	4
xxx-xxx	Choose Humanities	3
STAT-130(320)	Elem Stat/Stat Methods	2/3
HT-362	Food, Finance & Cost Control	3
		<u>16-17</u>
<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>		

<b>SEMESTER 4 - Spring</b>		
BIO-206	Food Serv & Eng Sanitation	1
CHEM-201	Organic Chemistry & Lab	4
FN-207	Medical Terminology	1
FN-212	Nutrition	3
HT-150	Institutional Food Purchasing	2
xxx-xxx	Choose Humanities	3
		<u>14-16</u>
<p><i>NOTE: Suggested Professional Emphasis elective ENGL-247 Critical Writing OR ENGL-415 Technical Writing OR ENGL-320 Business Writing</i></p>		

FN-397E Field Experience (during summer or school year) *Sophomore*

<b>SEMESTER 5 - Fall</b>		
BUMGT-304	Principles of Management	3
FN-240	Food Science (Organic or sign. req)	4
FN-312	Nutritional Assessment	2
FN-413	Maternal & Child Nutrition (Fall and Summer only) <b>-OR-</b>	3
FN-415	Nutr Issues Gerontology	3
FN-330	Institutional Menu Planning	3
xxx-xxx	Professional Emphasis Elective	2/3
xxx-xxx	Choose Humanities	(3)
		<u>17-18</u>

<b>SEMESTER 6 - Spring</b>		
CHEM-311	Biochemistry	4
FN-360	Nutrition Counseling	3
FN-461	Multicultural Foods	3
HT-324	Quantity Food Production	4
		<u>14</u>

FN-397E Field Experience (during summer or school year) *Junior*

<b>SEMESTER 7 - Fall</b>		
BIO-362	Advanced Physiology (Fall only)	3
FN-320	Advanced Nutrition (Fall only)	3
FN-397C	Field Experience	1
FN-408	Preprofessional Development (Fall only)	1
FN-417	Medical Nutritional Therapy I (Fall only)	3
		<u>14</u>

<b>SEMESTER 8 - Spring</b>		
HT-450	Food Service Admin (WinTerM only)	3
FN-418	Medical Nutritional Therapy II (Spring only)	4
FN-442	Sensory Evaluation	3
FN-406	Nutrition Education	3
FN-380	Community Nutrition	3
		<u>16</u>

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

**If Dual Level Graduate Program credits are desired, choices could be but are not limited to:**  
 FN-610 Food & Nutr Policy, Reg & Food Law  
 FN-710 Clinical Nutrition

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