

**DEPARTMENT OF HUMAN ECOLOGY  
DIETETICS CURRICULUM**

Student Name: \_\_\_\_\_

Student Number: \_\_\_\_\_

**(Recommended Course Sequence - 2020-2022)**

FRESHMAN YEAR											
First Semester						Second Semester					
Course	Course Title / Area	Credits	Sem	Act Gr.	Cr. Earned	Course	Course Title / Area	Credits	Sem	Act Gr.	Cr. Earned
CHEM 111	Principles of Chemistry I	3				BIOL 118	Intro to Bio: Allied Health	3			
CHEM 113	Principles of Chemistry I Lab	1				BIOL 120	Intro to Bio: Allied Health Lab	1			
ENGL 101	Basic Composition I	3				CHEM 112	Principles of Chemistry II	3			
HUEC 100	First Year Experience Seminar	1				CHEM 114	Principles of Chemistry II Lab	1			
PSYC 100	Introduction to Psychology	3				ENGL 001	English Proficiency Exam	0			
MATH 109	College Algebra or Higher	3				ENGL 102	Basic Composition II	3			
						EXSC 111	Personalized Health & Fitness	3			
						NUDT 210	Elements of Nutrition	3			
<b>Total:</b>		14			0	<b>Total:</b>		17			0

SOPHOMORE YEAR											
First Semester						Second Semester					
Course	Course Title / Area	Credits	Sem	Act Gr.	Cr. Earned	Course	Course Title / Area	Credits	Sem	Act Gr.	Cr. Earned
BIOL 231	Human Anatomy & Physiology I	3				BIOL 232	Human Anatomy & Physiology II	3			
BIOL 233	Human Anatomy & Physiology I Lab	1				BIOL 234	Human Anatomy & Physiology II Lab	1			
CHEM 211	Fundamentals of Organic Chemistry I	3				CHEM 212	Fundamentals of Organic Chemistry II	3			
CHEM 213	Fundamentals of Organic Chemistry I Lab	1				CHEM 214	Fundamentals of Organic Chemistry II Lab	1			
ENGL 203	Fundamentals of Contemp Speech	3				NUDT 212	Scientific Principles of Food II	3			
	AREA I	3					AREA I	3			
NUDT 211	Scientific Principles of Food I	3				SOCI 101	Introduction to Sociology	3			
<b>Total:</b>		17			0	<b>Total:</b>		17			0

JUNIOR YEAR											
First Semester						Second Semester					
Course	Course Title	Credits	Sem	Act Gr.	Cr. Earned	Course	Course Title / Area	Credits	Sem	Act Gr.	Cr. Earned
CHEM 341	Biochemistry	3				ENGL 305	Technical Writing	3			
CHEM 343	Biochemistry Lab	1				MATH 210	Elementary Statistics	3			
FMGT 101	Applied Food Service Sanitation	2				NUDT 310	Nutrition Ed & Counseling	3			
HUEC 370	Professional Development	2				NUDT 392	Adv. Human Nutrition Sciences II	3			
NUDT 300	Essentials of Nutrition Practice	1				NUDT 401	Medical Nutrition Therapy I	3			
NUDT 305	Nutrition in the Life Cycle	3									
NUDT 391	Adv. Human Nutrition Sciences I	3									
<b>Total:</b>		15			0	<b>Total:</b>		15			0

SENIOR YEAR											
First Semester						Second Semester					
Course	Course Title	Credits	Sem	Act Gr.	Cr. Earned	Course	Course Title	Credits	Sem	Act Gr.	Cr. Earned
BIOL 301	Microbiology ***	3					Elective	2			
BIOL 303	Microbiology Lab ***	1				HUEC 463	Food, Clothing & Culture	3			
HUEC 474	Research Methodology	2				HUEC 495	Senior Seminar in Human Ecology	1			
NUDT 402	Medical Nutrition Therapy II	3				NUDT 473	Community Nutrition	3			
NUDT 471	Foodservice Systems Management	3				NUDT 475	Senior Practicum	3			
NUDT 472	foodservice Systems Management Lab	2									
<b>Total:</b>		14			0	<b>Total:</b>		12			0

<b>Req. Credits</b>	<b>TOTAL CREDITS</b>	<b>Earned Credits</b>
121		0

Area I = Arts & Humanities  
 Area II = Social & Behavioral Sciences  
 Area III = Sciences  
 Area IV = Mathematics  
 Area V = English Composition

\*\* The list of approved courses will vary by semester. SEE YOUR ADVISOR.  
 \*\*\* AMIC 324 - Agricultural Microbiology may be substituted for BIOL 301+303



**CURRICULUM LAYOUT FOR DEGREE AUDIT  
DIETETICS 2017-2020**

Student Name:

Student Number:

Course	AREA I: ARTS & HUMANITIES	Credits	Sem	Act Gr.	Cr. Earned
	Choose One	3			
	Choose One	3			
ENGL 203	Fund of Contemporary Speech	3			
	<b>Total Area I Credits:</b>	<b>9</b>			<b>0</b>

Course	SUPPORTING COURSE	Credits	Sem	Act Gr.	Cr. Earned
BIOL 232	Human Anatomy & Physiology II	3			
BIOL 234	Human Anatomy & Physiology II Lab	1			
BIOL 301	Microbiology	3			
BIOL 303	Microbiology Lab	1			
FMGT 101	Applied Food Service Sanitation	2			
	<b>Total Supporting Course Credits:</b>	<b>10</b>			<b>0</b>

Course	AREA II: SOCIAL & BEHAVIORAL SCIENCES	Credits	Sem	Act Gr.	Cr. Earned
PSYC 100	Introduction to Psychology	3			
SOCI 101	Introduction to Sociology	3			
	<b>Total Area II Credits:</b>	<b>6</b>			<b>0</b>

Course	AREA III: SCIENCE	Credits	Sem	Act Gr.	Cr. Earned
BIOL 118	Intro to Biology: Allied Health	3			
BIOL 120	Intro to Biology: Allied Health Lab	1			
BIOL 231	Human Anatomy & Physiology I	3			
BIOL 233	human Anatomy & Physiology I Lab	1			
	<b>Total Area III Credits:</b>	<b>8</b>			<b>0</b>

Course	FOUNDATION KNOWLEDGE (FK)	Credits	Sem	Act Gr.	Cr. Earned
NUDT 210	Elements of Nutrition	3			
NUDT 211	Scientific Principles of Food I	3			
NUDT 212	Scientific Principles of Food II	3			
NUDT 300	Essentials of Nutrition Practice	1			
NUDT 305	Nutrition in the Life Cycle	3			
NUDT 310	Nutrition Education and Counseling	3			
NUDT 391	Adv. Human Nutrition Sciences I	3			
NUDT 392	Adv. Human Nutrition Sciences II	3			
NUDT 401	Clinical Nutrition I	3			
NUDT 402	Clinical Nutrition II	3			
NUDT 471	Foodservice Management	3			
NUDT 472	Foodservice Management Lab	2			
NUDT 473	Community Nutrition	3			
NUDT 475	Senior Practicum	3			
	<b>Total Foundation Knowledge Credits:</b>	<b>39</b>			<b>0</b>

Course	AREA IV: MATHEMATICS	Credits	Sem	Act Gr.	Cr. Earned
MATH 109	College Algebra or Higher	3			
	<b>Total Area IV Credits:</b>	<b>3</b>			<b>0</b>

Course	AREA V: COMPOSITION	Credits	Sem	Act Gr.	Cr. Earned
ENGL 101	Basic Composition I	3			
ENGL 001	English Proficiency Exam	0			
ENGL 102	Basic Composition II	3			
ENGL 305	Technical Writing	3			
	<b>Total Area V Credits:</b>	<b>9</b>			<b>0</b>

Course	AREA VI: EMERGING ISSUES	Credits	Sem	Act Gr.	Cr. Earned
EXSC 111	Personalized Health & Fitness	3			
HUEC 100	First Year Experience Seminar	1			
MATH 210	Elementary Statistics	3			
	<b>Total Area VI Credits:</b>	<b>7</b>			<b>0</b>

Course	ELECTIVES	Credits	Sem	Act Gr.	Cr. Earned
	Choose One	2			
	<b>Total Electives Credits:</b>	<b>2</b>			<b>0</b>

Course	MAJOR REQUIREMENTS (MR)	Credits	Sem	Act Gr.	Cr. Earned
HUEC 370	Professional Development	2			
HUEC 463	Food, Clothing & Culture	3			
HUEC 474	Research Methodology	2			
HUEC 495	Senior Seminar in Human Ecology	1			
	<b>Total Area V Credits:</b>	<b>8</b>			<b>0</b>

Course	CHEMISTRY MINOR	Credits	Sem	Act Gr.	Cr. Earned
CHEM 111	Principles of Chemistry I	3			
CHEM 113	Principles of Chemistry I Lab	1			
CHEM 112	Principles of Chemistry II	3			
CHEM 114	Principles of Chemistry II Lab	1			
CHEM 211	Fund of Organic Chemistry I	3			
CHEM 213	Fund of Organic Chemistry I Lab	1			
CHEM 212	Fund of Organic Chemistry II	3			
CHEM 214	Fund of Organic Chemistry II Lab	1			
CHEM 341	Biochemistry I	3			
CHEM 343	Biochemistry I Lab	1			
	<b>Total Misc. Credits:</b>	<b>20</b>			<b>0</b>

Req. Credits	TOTAL CREDITS	Earned Credits
<b>121</b>		<b>0</b>

**NOTE: Students choosing to do a minor should consult with the relevant minor department & their advisor.**