

**DEPARTMENT OF HUMAN ECOLOGY
DIETETICS CURRICULUM**

Student Name: _____

Student Number: _____

(Recommended Course Sequence - 2023-2024)

FRESHMAN YEAR											
First Semester						Second Semester					
Course	Course Title / Area	Credits	Sem	Act Gr.	Cr.	Course	Course Title / Area	Credits	Sem	Act Gr.	Cr.
CHEM 111	Principles of Chemistry I	3				BIOL118/111	Intro to Bio: Allied Health	3			
CHEM 113	Principles of Chemistry I Lab	1				BIOL120/113	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 102	Basic Composition II	3			
MATH 109	College Algebra or Higher	3				NUDT 210	Elements of Nutrition	3			
(Math 099)	Intermediate Algebra (3)					AREA VI	Computer Literacy	3			
Total:		14			0	Total:		17			0
SOPHOMORE YEAR											
First Semester						Second Semester					
Course	Course Title / Area	Credits	Sem	Act Gr.	Earn	Course	Course Title / Area	Credits	Sem	Act Gr.	Earn
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				SOCI 101	Introduction to Sociology	3			
NUDT 211	Scientific Principles of Food I	3									
Total:		17			0	Total:		14			0
JUNIOR YEAR											
First Semester						Second Semester					
Course	Course Title	Credits	Sem	Act Gr.	Earn	Course	Course Title / Area	Credits	Sem	Act Gr.	Earn
CHEM 341	Biochemistry	3				ENGL 305	Technical Writing	3			
CHEM 343	Biochemistry Lab	1				MATH 210	Elementary Statistics	3			
HUEC 230	Multicultural Persp. on Families	3				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 350	Nutrition Assessment	3			
NUDT 305	Nutrition in the Life Cycle	3				FMGT 101	Applied Food Service Sanitation	2			
NUDT 391	Adv. Human Nutrition Sciences I	3									
Total:		16			0	Total:		17			0
SENIOR YEAR											
First Semester						Second Semester					
Course	Course Title	Credits	Sem	Act Gr.	Earn	Course	Course Title	Credits	Sem	Act Gr.	Cr. Earned
BIOL 301	Microbiology	3				HUEC 463	Food, Clothing & Culture	3			
BIOL 303	Microbiology Lab ***	1				HUEC 495	Senior Seminar in Human Ecology	1			
HUEC 474	Research Methodology	2				NUDT 402	Medical Nutrition Therapy II	3			
NUDT 401	Medical Nutrition Therapy I	3				NUDT 473	Community Nutrition	3			
NUDT 471	Foodservice Systems Management	3				NUDT 475	Senior Practicum	3			
NUDT 472	Foodservice Systems Management La	2									
Total:		14			0	Total:		13			0

Req. Credits	TOTAL CREDITS	Credits
122		0

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

- Area VI = Emerging Issues

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

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

Advisor Note - Transfere credits were taken at CSM

Advisor: _____

Student: _____

Date: _____