

Didactic Program in Dietetics CURRICULUM

Freshman Year

FIRST SEMESTER

Course			Credit
Fresh Seminar	FRMN	110	1
Fresh English	ENGL	110	3
Hist of Civil	HIST	114	3
Predcalculus I	MATH	135	3
Gen Chem	CHEM	132/112	4
Health or PE Elective or	FS		<u>2</u>
Essentials of Nutrition and Wellness			16

SECOND SEMESTER

Course			Credit
Fresh Seminar	FRMN	111	1
Fresh English	ENGL	111	3
Hist of Civil	HIST	115	3
Precalculus II	MATH	140	3
Gen Chem	CHEM	133/113	4
Orien to Family & Con Sciences	FCSC	140	<u>2</u>
			16
Total Credit Hours:			32

Sophmore Year

FIRST SEMESTER

Course			Credit
Hum Anat & Physiology	BIOL	238	4
Prof Issues in Food, Nut, & Diet	FCSC	200	1
Fundamentals of Food	FCSC	220	3
Black Lit	ENGL	203	3
Org Chem	CHEM	250/210	4
Microcomp.	CMPS	290	<u>3</u>
Appli. In Bus.			18

SECOND SEMESTER

Course			Credit
Hum Anat & Physiology	BIOL	239	4
Tech. of Speech	SPTH	210	3
Biochemistry	CHEM	234/212	4
Statistics	MATH	274	3
Nut & Hum Growth & Dev	FCSC	336	<u>3</u>
			17
Total Credit Hours:			35

Junior Year

FIRST SEMESTER

Course			Credit
Princ of Econ	ECON	205	3
Gen. Micro	BIOL	230	4
Food Science	FCSC	320	3
Human Nutrition	FCSC	332	3
Food Serv Sys I	FCSC	345	3
Mgmt & Beh in Org.	MGMT	300	<u>3</u>
			19

SECOND SEMESTER

Course			Credit
Adv. Human Nutrition	FCSC	320	3
Gen Psychology	PSYC	300	3
Sociology	SOCI	322	3
Quan Food Prod Mgmt	FCSC	346	3
Food Serv Systmes II	FCSC	200	3
Enjoy of Music or Understand Arts	ARTS	200	<u>3</u>
			18
Total Credit Hours:			37

Senior Year

FIRST SEMESTER

Course			Credit
Philosophy or Logic	PHIL	200	3
Medical Nutrition Therapy	FCSC	435	3
Community Nutrition	FCSC	495	3
Food & Nutrition Communications	FCSC	439	3
Fam Relationship	FCSC	490	<u>3</u>
			15

SECOND SEMESTER

Course			Credit
Semi in Food & Nut	FCSC	429	1
Medical Nutrition II Therapy	FCSC	436	3
Exp Foods	FCSC	422	3
Persp in Family & Consumer Sciences	FCSC	481	2
Field Exp	FCSC	450	3
Com Volunteerism	VOLU	400	<u>3</u>
			15
Total Credit Hours:			30