

NUTRITION
Dietetics Option - 4 Year Plan

2018-19

	FALL	WINTER	SPRING			
YEAR 1	CH 121 (CH 231/261) Gen Chem*	5	CH 122 (CH 232/242) Gen Chem*	5	CH 123 (CH 233/263)*	5
	NUTR 104 Orientation to NUTR	1	MTH 111 College Algebra*	4	NUTR 240 Human NUTR	3
	WR 121/COMM*	3	PSY 201 General Psychology*	3	NUTR 241 Human NUTR Lab	1
	Bacc Core*	6	WR 121/COMM*	3	WR II*	3
	<u>15</u>		<u>15</u>	HHS 231 & PAC/Lab*	3	
					<u>15</u>	
YEAR 2	CH 331 Organic Chem I	4	CH 332 Organic Chem II	4	BB 350 Biochemistry	4
	H 100 Intro to Public Health	4	BI 212 Principles of Biology*	4	ST 351 Intro to Statistical Methods	4
	MB 230 Intro to Microbiology*	4	PSY 202 General Psy II*	2	Bacc Core*	6
	NUTR 325 Nutr through the Lifecycle	3	Bacc Core*	3		<u>14</u>
	<u>15</u>	Elective	3			
			<u>16</u>			
YEAR 3	BI 231 Intro Human Anat & Phys I (lec)	3	BI 232 Intro Human Anat & Phys II (lec)	3	BI 233 Intro Human Anat & Phys III (lec)	3
	BI 241 Intro Human Anat & Phys I (lab)	2	BI 242 Intro Human Anat & Phys II (lab)	2	BI 243 Intro Human Anat & Phys III (lab)	2
	NUTR 235 Science of Foods	5	NUTR 319 Promoting Food & Nutrition	3	NUTR 311 Foodservice Prod & Servicing	4
	NUTR 307 Seminar: Pre-Internship (fall)	1	NUTR 423 Community Nutrition	4	BA 351 Managing Organizations	4
	Bacc Core*	3	NUTR 439 Prof. Comm. in Dietetics	3	H 320 Intro to Human Disease	3
	<u>14</u>		<u>15</u>		<u>16</u>	
YEAR 4	NUTR 417 Human Nutrion Science I	4	NUTR 418 Human Nutrion Science II	4	NUTR 432 Medical Nutrition Therapy III	4
	NUTR 430 Medical Nutrition Therapy I	4	NUTR 431 Medical Nutrition Therapy II	4	NUTR 447 Mgmt. of Food Systems Lab	3
	KIN 324 Exercise Physiology	4	NUTR 446 Mnging Food & Nutr Services	4	NUTR 407 Seminar: Pre Internship (spring)	1
	Bacc Core*	3	Elective	3	Elective	7
	<u>15</u>		<u>15</u>		<u>15</u>	

*Counts as Bacc Core

NUTRITION
Nutrition Health Science

20106-17

	FALL		WINTER		SPRING	
YEAR 1	CH 121 (CH 231/261)	5	CH 122 (CH 232/262)*	5	CH 123 (CH 233/263)*	5
	NUTR 104 Orientation to NUTR	1	MTH 111 College Algebra*	4	MTH 112 Elementary Functions*	4
	WR 121/COMM*	3	PSY 201 General Psychology*	3	Bacc Core*	3
	Bacc Core*	<u>6</u>	WR 121/COMM*	<u>3</u>	WR II*	<u>3</u>
	15		15		15	
YEAR 2	CH 331 Organic Chem I	4	CH 332 Organic Chem II	4	CH 337 Organic Chemistry lab	4
	BI 211 Principles of Biology I*	4	BI 212 Principles of Biology II*	4	BI 213 Principles of Biology III	4
	H 100 Intro to Public Health	4	PSY 202 General Psy II*	3	ST 351 Intro to Statistical Methods	4
	NUTR 240 Human NUTR	3	NUTR 325 Nutr through the Lifecycle	3	Bacc Core*	<u>3</u>
	NUTR 241 Human NUTR Lab	<u>1</u>	HHS 231 Lifetime Fitness & Health*	<u>2</u>		15
	16		16			
YEAR 3	BI 231 Intro Human Anat & Phys Lec	3	BI 232 Intro Human Anat & Phys Lec	3	BI 233 Intro Human Anat & Phys Lec	3
	BI 241 Intro Human Anat & Phys Lab	2	BI 242 Intro Human Anat & Phys Lab	2	BI 243 Intro Human Anat & Phys Lab	2
	BB 450 Biochemistry I	4	BB 451 Biochemistry II	3	NUTR 311 Foodservice Prod & Servicing	4
	H 320 Intro. to Human Disease	3	NUTR 423 Community Nutrition	4	Bacc Core*	3
	(KIN 343)	1	NUTR 439 Prof. Comm in Dietetics	<u>3</u>	(BI 109 or KIN 132) or [NUTR 401]	<u>1</u>
	PAC or HHS Lab*	<u>1</u>		15		15
	14					
YEAR 4	NUTR 417 Human Nutrntion Science I	4	NUTR 418 Human Nutrntion Science II	4	NUTR Guided Elective	4
	NUTR 430 Medical Nutrition Therapy I	4	NUTR Guided Elective	4	BB 314 Cell & Molecular Biology	4
	KIN 324 Exercise Physiology	4	MB 303 Microbiology Lab	2	Bacc Core*	3
	MB 302 Microbiology	<u>3</u>	[CH 324] or (KIN 325)	4	(PH 203)	<u>5</u>
	15	(PHAR 210)	<u>2</u>		16	
			16			

*Counts as Bacc Core

NUTRITION
Nutrition FoodService Systems

2016-17

	FALL		WINTER		SPRING	
YEAR 1	NUTR 104 Orientation to NUTR	1	CH 121 General Chemistry I	5	ECON 201 Into Microeconomics*	5
	MTH 111 College Algebra*	4	COMM/WR 121*	3	NUTR 240 Human Nutrition	3
	WR 121/COMM*	3	PSY 202 General Psychology II*	3	NUTR 241 Human Nutrition lab	1
	MB 230 Intro Microbiology*	4	Bacc Core	3	H 100 Intro to Public Health	4
	Bacc Core*	3	PAC or HHS lab*	1	HHS 231 Lifetime Fitness for Health*	2
	15		15		15	
YEAR 2	CA 101 (LBCC) Culinary Practicum I	7	CA 102 (LBCC) Culinary Practicum II	8	CA 103 (LBCC) Culinary Practicum III	8
	CA 111 (LBCC)	1	ECON 202 Intro to Macroeconomics*	4	NUTR 311 Foodservice Prod & Service	4
	CA 112 (LBCC)	3	Bacc Core*	3	WR II*	3
	BA 315 Money & Invst. Mgmt.	4		15		15
	15					
YEAR 3	BA 230/330 Business Law	4	BI 212 Principles of Bio*	4	BA 351 Managing Organizations	4
	FST 251 intro to Wines, Beers & Spirits	3	NUTR 319 Promoting Food & Nutr	3	FST 360 Food Safety & Sanitation	3
	H 320 Intro to Human Disease	3	ST 201 Principles of Statistics	4	NUTR 407 Seminar NFS	1
	NUTR 325 (or 416#) Nutr thru Lifespan	3	H 344/385 Found to Env Health/ Safety & Health Standards	3	Bacc Core	3
	Elective	3			Elective	4
	16		14		15	
YEAR 4	NUTR 416 Cultural Aspects of Food#	3	BA 390 Marketing	4	MGMT 453 Human Resource Mgmt	4
	BA 360 Intro to Financial Mgmt	4	FST 421 Food Law*	3	NUTR 447 Mgmt of Food Systems - Lab	3
	UD Elective	3	NUTR 446 Managing Food & Nutr Servicing	4	NUTR 410 Field Experience	5
	Bacc Core*	4	UD Elective	3	Bacc Core	3
	14		14		15	

*Counts as BACC Core

NUTR 416 taught every other year (most recently offered Win 2019)