

Bachelor of Science Degree in Family and Consumer Sciences
Concentration in Food and Nutritional Sciences – Dietetics

FRESHMAN YEAR

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|------|------|------------------------|----|--|------|------|----------------------|----|--|
| ENGL | 1010 | Freshman English | 3 | | ENGL | 1020 | Freshman English | 3 | |
| MATH | 1110 | College Algebra | 3 | | ECON | 2010 | Economics I | 3 | |
| UNIV | 1000 | Service to Leadership* | 1 | | FACS | 1010 | FCS as a Profession | 1 | |
| | | Humanities Elective** | 3 | | | | Humanities Elective | 3 | |
| BIOL | 2210 | Human Anatomy I | 4 | | BIOL | 2220 | Human Anatomy II | 4 | |
| BIOL | 2211 | Human Anatomy I lab | 0 | | BIOL | 2221 | Human Anatomy II lab | 0 | |
| | | | 14 | | | | | 14 | |

* Some students may not have to take this course

** Students must take a 3 credit hour course from the following list of approved general education Humanities courses: AREN 2310, ART, 1010, HIST 1000, THTR 1020, MUSC 1010, PHIL 1030, or RELS 2010.

SOPHOMORE YEAR

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|------|-----------|----------------------|----|--|------|------|--------------------------|----|--|
| CHEM | 1110 | General Chemistry I | 3 | | CHEM | 1120 | Gen Chemistry II | 3 | |
| CHEM | 1111 | General Chem I Lab | 1 | | CHEM | 1121 | Gen Chemistry II lab | 1 | |
| HIST | 2010 | American History I | 3 | | HIST | 2020 | American History II | 3 | |
| NUFS | 1110 | Food Prep & Meal Mgt | 4 | | NUFS | 2110 | Elementary Nutrition | 3 | |
| COMM | 2200 | Public Speaking | 3 | | BIOL | 2400 | Prin of Microbiology | 4 | |
| ENGL | 2010-2018 | English Literature | 3 | | BIOL | 2401 | Prin of Microbiology lab | 0 | |
| | | | 17 | | | | | 14 | |

** The Department recommends HIST 2010; however, HIST 2030, HIST 2050, HIST 2060 or HIST 2700 satisfy this requirement.

JUNIOR YEAR

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| CHEM | 2010 | Organic Chemistry I | 3 | | CHEM | 3410 | Biochemistry I | 3 | |
| CHEM | 2011 | Organic Chemistry I lab | 1 | | CHEM | 3411 | Biochemistry I lab | 1 | |
| NUFS | 3120 | Nutrition in the Global Community | 3 | | NUFS | 3830 | Assess, Behavior Change & Counseling | 3 | |
| NUFS | 3130 | Food Service Equip/Cost Control | 3 | | NUFS | 3110 | Experimental Foods | 3 | |
| NUFS | 3350 | Life Span Nutrition | 3 | | NUFS | 4110 | Advanced Nutrition | 3 | |
| PSYC | 2010 | General Psychology | 3 | | FACS | 3500 | Prof Ethics & Conduct | 2 | |
| | | | 16 | | | | | 15 | |

SENIOR YEAR

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|-------------|-----------|-------------------------------|----|--|------|------|------------------------------|----|--|
| FERM | 3210 | Family Resource Management | 3 | | ECFS | 4630 | Family Relationships | 3 | |
| NUFS | 4530 | Medical Nutrition Therapy I | 4 | | NUFS | 4540 | Medical Nutrition Therapy II | 3 | |
| NUFS | 4120/4121 | Quantity Food Procurement/Lab | 4 | | FACS | 4500 | Senior Project | 3 | |
| MGMT | 3010 | Mgmt and Organizations | 3 | | NUFS | 4520 | Food Service Systems Mgmt | 3 | |
| FACS Summer | 4600 | Field Experience in Nutrition | 2 | | | | Elective | 2 | |
| | | | 16 | | | | | 14 | |