



Nutrition/Dietetics Track, BS

Department: [Food and Nutrition](#)
College: [Health and Human Services](#)
Website: <https://www.iup.edu/foodnutrition/undergrad/nutrition-dietetics-bs/>
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Accreditation: [Accreditation Council for Education in Nutrition and Dietetics \(ACEND\) of the Academy of Nutrition and Dietetics](#)

Program Description: The dietetics track prepares students to translate food and nutrition science information for diverse members of society. The undergraduate dietetic curriculum results in a Bachelor of Science in Nutrition and prepares students for a variety of career opportunities in healthcare, food service administration, the food industry, nutrition education, public health, community nutrition, and food and nutrition research.

Career Opportunities:

- Among all Registered Dietitian Nutritionists (RDNs) in all positions of the field, the median full-time salary is \$68,600 annually.
- An RDN working in acute care/in-patient earns a median salary of \$61,000, ambulatory care: \$65,000; and long-term care: \$62,000.
- An RDN working in food and nutrition management earns a median salary of \$80,100.
- An RDN working in education and research earns a median salary of \$79,100.
- An RDN working in consultation and business earns a median salary of \$80,000.

Student Organizations: All students are encouraged to become members of the [IUUP Student Association of Nutrition and Dietetics \(SAND\)](#). Student members participate in fundraising and volunteer activities that provide them nutrition education experiences. SAND promotes National Nutrition Month on campus, and throughout the year there are many professional opportunities for leadership and networking. Students may also attend the regional dietetic conference and the national Food and Nutrition Conference and Expo (FNCE). Upper level students also serve as Department Ambassadors who assist prospective students and represent the department at university events.

Experiential Learning: Experiential learning is integrated in many courses. Students engage in interdisciplinary simulation experiences with students from the departments of: Theatre and Dance, Nursing, and Speech Language and Pathology. As part of the nutrition counseling and education class, dietetics students provide peer nutrition counseling in the Nutrition Connection office. Students have opportunities to become involved in community-nutrition projects (e.g., Health Huts to Go), as well as with the department's Sports Performance Nutrition Services office and fueling station. Opportunities to engage with faculty through research and service project are also available.



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Four-year Sequencing:

Four-year Course Sequencing

The below four-year plan outlines the courses required in each semester of your baccalaureate degree. The goal is for you to visualize the years to come and understand what courses or other requirements are needed in order to graduate in four years. This also allows you to plan with your advisor for important engagement activities that support your higher education goals, such as, planning for a supervised practice, research, and/or study abroad. The summer and winter terms are also an opportunity to take courses or accomplish other goals.

Freshman Year: Fall			Freshman Year: Spring		
Course	Course Description	Credits	Course	Course Description	Credits
CHEM 101	College Chemistry I	4	CHEM 102	College Chemistry II	4
Fine Arts (LS)	LS Requirement	3	SOC 151	Principles of Sociology	3
FDNT 110	Careers in Food and Nutrition	1	FDNT 150	Foods Lecture	3
HIST (LS)	LS Requirement 196, 197, 198	3	FDNT 151	Foods Lab	1
ENGL 101	Composition I	3	XXXX 143	Health & Wellness Requirement	3
PSYC 101	General Psychology	3			
	Total Fall	17		Total Spring	14

Sophomore Year: Fall			Sophomore Year: Spring		
Course	Course Description	Credits	Course	Course Description	Credits
BIOL 150	Human Anatomy	4	MATH 217	Probability & Statistics	3
ENGL 202	Composition II	3	FDNT 213	Lifecycle Nutrition	3
FDNT 212	Nutrition	3	ENGL 121	Humanities Literature	3
PHIL/RLST	Philosophy or Relig. Studies	3	BIOL 240	Human Physiology	4
HOSP 259	Hospitality Purchasing	3	ECON 101	Basic Economics	3
	Total Fall	16		Total Spring	16

Junior Year: Fall			Junior Year: Spring		
Course	Course Description	Credits	Course	Course Description	Credits
FDNT 355	Medical Nutrition Therapy I	3	HOSP 330	Appl. of Food Prod/Service	4
FDNT 36	Methods of Teaching	3	Free Elective	Elective/Minor	3
BIOL 241	Medical Microbiology	4	FDNT 455	Medical Nutrition Therapy II	3
LBST Elective	Elective	3	FDNT 463	Nutrition Counseling	3
HOSP 256	HR Mgmt. in Hosp Industry	3	MGMT 310	Principles of Management	3
	Total Fall	16		Total Spring	16

Senior Year: Fall			Senior Year: Spring*		
Course	Course Description	Credits	Course	Course Description	Credits
FDNT 430	Professional Topics in F&N	3	FDNT 402	Community Nutrition	3
FDNT 362	Experimental Foods	3	FDNT 458	Advanced Human Nutrition	4
CHEM 255	Biochemistry & Nutrition	4	FDNT 470	Human Food Consump. Patterns	3
Global (LS)	LS Requirement	3	FDNT 484	Senior Seminar	1
			Free Elective	Elective/Minor	1
	Total Fall	13		Total Spring	12

Total Credits for Degree: 120



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Summary of Requirements

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Summary of Requirements: Courses within the nutrition/dietetics track meet the academic requirements of the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the accreditation agency of the Academy of Nutrition and Dietetics. Graduates qualify to apply to ACEND-accredited dietetic supervised practice in pursuit of becoming a Registered Dietitian. Coursework provides students with an in-depth knowledge of food, nutrition, behavioral sciences, and natural sciences, including chemistry, physiology, and biochemistry. Students utilize problem-solving and critical-thinking skills to apply scientific principles to the practice of nutrition and dietetics and to translate the roles of nutrients and healthy food preparation for health and well-being.

Liberal Studies (44 credits)

Course	Credits	Grade
Learning Skills: English Composition (6 credits)		
ENG 101 Composition	3	
ENGL 202 Composition II	3	

Learning Skills: Mathematics (3 credits)		
MATH 217 Probability and Statistics	3	

Humanities (9 credits)		
HIST 196 or 197 or 198	3	
ENGL 121 Humanities Literature	3	
PHIL/RLST Select one from the course list	3	

Fine Arts (3 credits)		
Select one from the list	3	

Natural Sciences (Choose one option - 8 credits)		
CHEM 101 College I & CHEM 102 College II or	8	
CHEM 111 General I & CHEM 112 General II	8	

Social Sciences (9 credits)		
SOC 151 Principles of Sociology or SOC 161	3	
PSYC 101 General Psychology	3	
ECON 101 Basic Economics or ECON 121 Macro	3	

Health and Wellness (3 credits)		
Select from the list of 143 courses	3	

Liberal Studies Electives (3 credits) - no courses with FDNT prefix		
Global and Multicultural Awareness course	3	

Total Credit Hours: 120

Nutrition/Dietetics Track Core Requirements

Core Course (25 Credits)	Credits	Grade
FDNT 110 Careers in Food and Nutrition	1	
FDNT 150 Foods Lecture	3	
FDNT 151 Foods Lab	1	
FDNT 212 Nutrition	3	
FDNT 213 Lifecycle Nutrition	3	
FDNT 355 Medical Nutrition Therapy I	3	
FDNT 362 Experimental Foods	3	
FDNT 458 Advanced Human Nutrition	4	
FDNT 470 Human Food Consumption Patterns	3	
FDNT 484 Senior Seminar	1	

Controlled Dietetics Track Electives (27 credits)		
FDNT 364 Methods of Teaching F&N	3	
FDNT 402 Community Nutrition	3	
FDNT 430 Professional Topics in F&N	3	
FDNT 455 Medical Nutrition Therapy II	3	
FDNT 463 Nutrition Counseling	3	
HOSP 256 HR in Hospitality Industry	3	
HOSP 259 Hospitality Purchasing	3	
HOSP 220 Food Service Operations	3	
MGMT 310 Principles of Management	3	

Natural Science Sequence (14 Credits)		
BIOL 105 Cell Biology	3	
BIOL 155 Human Physiology and Anatomy	4	
BIOL 241 Intro Medical Microbiology	4	
CHEM 255 Biochemistry for Health Sciences	3	

Free Electives (10 credits)		
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Additional Information: Most students choose Option I for the Natural Sciences requirements. Electives can be complement courses such as THTR 361 Performance of Caring, ANTH 430 Anthropology of Food, PUBH 122 Foundations for Public Health, or PHIL 130 Introduction to Biomedical Ethics.