

## CULINARY DIETETICS TRACK CURRICULUM

<b>NAME:</b>				<b>ADVISOR:</b>			
<b>BANNER ID:</b>				<b>MINOR:</b>			
<b>EMAIL:</b>				<b>GRADUATION DATE:</b>			
<b>LIBERAL STUDIES</b>				<b>Option II</b>			
<b>21 cr</b>				<b>28 cr</b>			
	CR	Grade	Sem		CR	Grade	Sem
ENGL 101 Composition I	3			CHEM 111 General Chemistry I	4		
ENGL 202 Composition II	3			CHEM 112 General Chemistry II	4		
ENGL 121 Humanities Literature	3			CHEM 231 Organic Chemistry I	4		
MATH 217 Probability & Statistics	3			CHEM 351 Biochemistry	4		
HIST 196, 197 or 198	3			BIOL 150 Human Anatomy	4		
PHIL/ RLST	3			BIOL 240 Human Physiology	4		
FINE ARTS	3			BIOL 241 Medical Microbiology	4		
<b>Social Sciences</b>				<b>MAJOR COURSES</b>			
<b>9 cr</b>				<b>30 - 33 cr</b>			
	CR	Grade	Sem		CR	Grade	Sem
PLSC 101 World Politics *	3			FDNT 110 Careers in Food & Nutrition	1		
PSYC 101 General Psychology	3			FDNT 212 Nutrition*	3		
SOC 151 Principles of Sociology	3			FDNT 213 Life Cycle Nutrition	3		
<b>Liberal Studies Requirement</b>				FDNT 355 Medical Nutrition Therapy I	3		(F)
<b>6cr</b>				FDNT 362 Experimental Foods	3		
<i>*PLSC 101 counts as BOTH Social Science and GMA</i>				FDNT 402 Community Nutrition	3		(S)
	CR	Grade	Sem	FDNT 430 Professional Topics in F&N	3		(F)
LBST Elective COCS 101	T			FDNT 455 Medical Nutrition Therapy II	3		(S)
GMA	3			FDNT 458 Advanced Human Nutrition	4		(S)
<b>Dimensions of Wellness</b>				FDNT 465 Nutr Education & Counseling	3		
<b>3 cr</b>				FDNT 484 Senior Seminar	1		
<i>See "143" Courses</i>				<i>*Students who complete their culinary certificate prior to completing Chemistry 101 and 102 are also required to take FDNT 212.</i>			
	CR	Grade	Sem	<b>ELECTIVES</b>			
	3			<b>4 cr</b>			
(or) MLSC 101/102 Military Science	4				CR	Grade	Sem
<b>NATURAL SCIENCES (ONE OPTION REQUIRED)</b>							
<b>Option I</b>							
<b>23 cr</b>							
	CR	Grade	Sem				
CHEM 101 College Chemistry I	4						
CHEM 102 College Chemistry II	4						
CHEM 255 Biochemistry & Nutrition	4		(F)				
BIOL 150 Human Anatomy	4			<b>CULINARY CERTIFICATE</b>			
BIOL 240 Human Physiology	4			<b>32 CREDITS</b>			
BIOL 241 Medical Microbiology	4						
<i>(F) = Fall Only      (S) = Spring Only</i>				<b>TOTAL CREDITS FOR GRADUATION: 120</b>			

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## DIDACTIC PROGRAM IN DIETETICS SAMPLE COURSE SEQUENCE

### SPRING

#### FALL

##### Freshman

CHEM 101 College Chemistry I	4
FDNT 110 Careers in FDNT	1
ENGL 101 Composition I	3
PSYC 101 General Psychology	3
Phil/ Religious Studies	3
<b>Total Credit Hours</b>	<b>14</b>

##### Freshman

CHEM 102 College Chemistry II	4
HIST 196, 197, or 198	3
Fine Arts	3
PLSC 101 World Politics	3
Dimensions of Wellness	3
<b>Total Credit Hours</b>	<b>16</b>

Sophomore – IUP Academy of Culinary Arts (12 months beginning fall semester)

##### Junior

BIOL 150 Human Anatomy	3
FDNT 212 Nutrition	3
ENGL 202 Composition II	3
BIOL 241 Med. Microbiology	4
MATH 217 Prob/ Statistics	3
<b>Total Credit Hours</b>	<b>16</b>

##### Junior

BIOL 240 Human Physiology	4
FDNT 213 Life Cycle Nutrition	3
ENGL 121 Intro to Literature	3
FDNT 362 Experimental Foods	3
SOC 151 Principles of Sociology	3
<b>Total Credit Hours</b>	<b>16</b>

Summer – culinary externship (450 hours)

##### Senior

FDNT 430 Pro Topics in F&N	3
FDNT 355 MNT I	3
CHEM 255 Biochem & Nutrition	3
Free Elective	3
<b>Total Credit Hours</b>	<b>13</b>

##### Senior

FDNT 402 Community Nutrition	3
FDNT 458 Adv. Human Nutrition	4
FDNT 455 Medical Nutr Therapy II	3
FDNT 465 Nutr Educ/ Counseling	3
FDNT 484 Senior Seminar	1
<b>Total Credit Hours</b>	<b>14</b>