

DIETETICS TRACK CURRICULUM

NAME:				EMAIL:			
BANNER ID:				MINOR:			
ADVISOR:				GRADUATION DATE:			
Liberal Studies Credits				43 Total			
	CR	Grade	Sem	Major Courses			
					CR	Grade	Sem
ENGL 101 Composition I	3			FDNT 212 Nutrition	3		
ENGL 202 Composition II	3			FDNT 213 Life Cycle Nutrition	3		(S)
ENGL 121 Humanities Literature	3			FDNT 255 Nutn Assess/ Med Terminology	3		(S)
MATH 217 Probability & Statistics	3			FDNT 355 Medical Nutrition Therapy I	3		(F)
HIST 196, 197 or 198	3			FDNT 362 Experimental Foods	2		(F)
PHIL/ RLST	3			FDNT 363 Ex Foods Lab	1		(F)
FINE ARTS	3			FDNT 402 Community Nutrition	3		(S)
Social Sciences				9 cr			
PSYC 101 General Psychology	3			FDNT 430 Professional Topics in F&N	3		(F)
SOC 151 Principles of Sociology Or SOC 161 (1)	3			FDNT 455 Medical Nutrition Therapy II	3		(S)
LBST Social Science (2)	3			FDNT 459 Adv Hum Metab: Macronutrients	3		(F)
Liberal Studies Elective –no course with FDNT prefix; Refer to UG handbook; one course can count for both requirements.				3-6 cr			
LBST Elective	3			FDNT 460 Adv Hum Metab: Micronutrients	3		(S)
LBST GMA	3			FDNT 465 Nutrition Counseling/ Education	3		(S)
Dimensions of Wellness See "143" Courses				3 cr			
				Select One Of Two Concentrations			
				17 cr			
Natural Sciences: Option I				19 - 23 cr			
	CR	Grade	Sem	Culinary Nutrition: Certificate in Culinary Arts, 17 cr (5, 6)			
				2. Food and Health Promotion: Required Courses, 17cr			
CHEM 101 College Chemistry I	4			FDNT 150 Foods	3		(S)
CHEM 102 College Chemistry II	4			FDNT 151 Foods Laboratory	1		(S)
(OR) CHEM 103 (3)	4			FDNT 370 Hum Food Consump Patterns	3		
BIOL 150 Human Anatomy	4			FDNT 415 Sustainable Nutrition	3		(F)
BIOL 240 Human Physiology	4			HOSP 259 Hospitality Purchasing	3		
BIOL 241 Medical Microbiology	4			HOSP 330 App of Food Prod & Service	4		
CHEM 255 Biochem/ Hlth Sciences	3		(S)	Controlled Electives			
Natural Sciences: Option II				8-11 cr			
				Certificate in Culinary Arts	15		
CHEM 111 General Chemistry I	4		(S)	FDNT 110 Careers in Food & Nutrition	1		(F)
CHEM 112 General Chemistry II	4			FDNT 245 Sports Nutrition	3		
CHEM 231 Organic Chemistry I (4)	3			FDNT 410 Food, Nutrition & Aging	3		
CHEM 351 Biochemistry	3			FDNT 422 Public Hlth Nutn & Epidemolgy	3		(F)
BIOL 150 Human Anatomy	4			FDNT 431 Career Adv in Dietetics	1		(F)
BIOL 240 Human Physiology	4			FDNT 484 Senior Seminar (7)	2		
BIOL 241 Medical Microbiology	4			FDNT 493 Internship	1-12		
Free Electives				0 – 3 cr			
				HOSP 130 Food Service Sanitation	1		
				HOSP 256 HR in Hospitality Industry (7)	3		(F)
				THTR 361 Performance of Caring	3		
				FDNT 445 Advanced Sports Nutrition	3		
TOTAL CREDITS FOR GRADUATION: 120				ANTH 430 Anthropology of Food			
				3			

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1. *For students pursuing a Teamwork minor, SOC 161 should be selected instead of SOC 151.*
2. *An additional 3-credit course is needed to fulfill social science requirements.*
3. *CHEM 103 may substitute for CHEM 101/102. For students who wish to pursue a Dietetic Internship or DNP, selection of CHEM 101 and 102 is highly recommended.*
4. *Students who elect to pursue a more advanced Chemistry sequence, CHEM 231 is required.*
5. *Completion of an IUP culinary certificate is required to select this concentration. To transfer a culinary certificate from an outside institution, it must be earned from an accredited (ACF), post-secondary program to be considered for this concentration.*
6. *Because the culinary certificate includes considerable additional preparation in foods, the 32cr include hours of work can be considered in fulfillment of concentration requirements and controlled/free electives.*
7. *Required for all students to earn a Verification Statement, which is required if a student desires a Dietetic Internship.*