

NAME _____ ID# _____

CORE CURRICULUM – 43-45 Semester Hours (SH)

UNIVERSITY CORE

A. Core Foundations (12SH)

CORE 101	_____	3
CORE 102	_____	3
CORE 103*	_____	3
CORE 201	_____	3
CORE 202	_____	3

NOTE: Courses listed in multiple areas can only be used to fulfill a single area requirement.

Students can use only one course with their major prefix to fulfill core requirements.

* Honors course – will replace CORE 101 & 102 for those students in the RU honors program

** Program requirements met through Core Curriculum

B. Core Skills & Knowledge (16SH)

Courses must be from different disciplines:

MATHEMATICAL SCIENCES (3SH)

MATH 137 _____ 3**

NATURAL SCIENCES (4 SH)

CHEM 101 _____ 4**

HUMANITIES (3 SH)

_____ 3

One of the following: ENGL 200 HIST 101, 102 PHIL 111, 112, 114 RELN 111, 112, 203, 206

SOCIAL/BEHAV. SCIENCES(3SH)

PSYC 121 _____ 3**

VISUAL & PERFORMING ARTS (3 SH)

_____ 3

One of the following: ART 111, 215, 216 CVPA 266 DNCE 111 MUSC 100, 121, 123 THEA 100, 180

COLLEGE CORE

A. National & International Perspectives (6SH)

Courses must be from different disciplines:

U. S. PERSPECTIVES (3 SH)

_____ 3

One of the following: APST 200 ECON 101, 105, 106, ENGL 203 GEOG 201, 202, 203 HIST 111, 112 POSC 120, SOCY 110

GLOBAL PERSPECTIVES (3SH)

_____ 3

One of the following: ENGL 201 CVPA 266 GEOG 101, 102, 140, 280 HIST 101, 102 INST 101 ITEC 112 PEAC 200 RELN 112, 205, SOCY 121 THEA 180 WMST 101

B. Supporting Skills & Knowledge (9-11SH)

NATURAL SCI. OR MATHEMATICAL SCIENCES (3-4 SH)

STAT 200 _____ 3**

HUMANITIES, VISUAL & PERFORMING ARTS, OR FOREIGN LANGUAGES (3-4 SH)

_____ 3-4

One of the following: ENGL 200 HIST 101, 102 PHIL 111, 112, 114 RELN 111, 112, 203, 206 Or ART 111, 215, 216 DNCE 111 MUSC 100, 121, 123 THEA 100, 180 Or CHNS 101: 102, 201: 202 FORL 100, 109, 209, 309, 409, 200: 210 FREN 100, 200:210, 300, 320 GRMN 100, 200: 210, 300 LATN 101: 102, 201, 350 SPAN 101: 102, 201: 202

SOCIAL/ BEHAV. SCI. OR HEALTH & WELLNESS (3SH)

NUTR 214 _____ 3**

NUTRITION AND DIETETICS MAJOR REQUIREMENTS

Required courses (59 Hours)

Major Courses:

NUTR 100	Intro in Prof. in Nutrition & Dietetics	_____	2 (F)
NUTR 204	Food Science and Preparation	_____	4 (F)
NUTR 214	MET BY CORE REQUIREMENT		
NUTR 218	Food Service Studies I	_____	3 (F)
NUTR 219	Food Service Studies II	_____	4 (S)
NUTR 300	Medical Terminology	_____	1 (S)
NUTR 303	Nutrition Assessment	_____	4 (F)
NUTR 304	Rsrch Methods in Nutr. & Dietetics	_____	3 (S)
NUTR 314	Comm. & Cult. Nutrition	_____	3 (F)
NUTR 316	Nutr. Life Cycle I: Maternal & Child	_____	3 (F)
NUTR 317	Nutr. Life Cycle II: Adult & Elderly	_____	3 (S)
NUTR 414	Adv. Nutr. & Biochemistry I	_____	4 (F)
NUTR 415	Adv. Nutr. & Biochemistry II	_____	4 (S)
NUTR 420	Diet Planning & Preparation	_____	4 (S)
NUTR 425	Medical Nutrition Therapy I	_____	4 (F)
NUTR 426	Medical Nutrition Therapy II	_____	4 (S)
NUTR 435	Nutr. Counseling & Educ. I	_____	3 (F)
NUTR 436	Nutr. Counseling & Educ. II	_____	3 (S)

Pre-requisites

NUTR 204 & 218

BIOL 322 & Junior Level

BIOL 322, NUTR 316, CHEM 101, 103 or CHEM 120

NUTR 214 & 48 hrs

NUTR 214, BIOL 322, Junior Level

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NUTR 304, 316, 317, CHEM 103, 120, BIOL 322, 334, SR level

NUTR 304, 316, 317, CHEM 103, 120, BIOL 322, 334, SR level

NUTR 204, 316, 317

BIOL 322, NUTR 316, 317, 303, 300, CHEM 101, 103 or 120, SR level

NUTR 425

PSYC 121, BIOL 322, NUTR 316,303, CHEM 103 or 120, SR level

NUTR 435

General Elective (3SH)

_____ 3

Recommended electives include Spanish courses that indicate fluency in conversational Spanish

ADDITIONAL REQUIREMENTS (18SH)

CHEM 103	General Chemistry	_____	4	
BIOL 105	Biology for Health Sciences	_____	4	
BIOL 334	Microbiology	_____	4	BIOL 105
BIOL 322	Human Anatomy & Physiology	_____	6	BIOL 105

B.S. Degree option : BIOL 322 fulfills the additional requirements for the B.S. Degree

Nutrition and Dietetics Program 4 Year Plan

*Must be taken in designated semester. Courses in **Bold** are required in Core Curriculum.

Fall Semester		Spring Semester	
Freshman Year	Cr.	Freshman Year	Cr.
*University Core A: Core 101	3	*University Core A: Core 102	3
University Core B: CHEM 101 General Chemistry	4	CHEM 103 General Chemistry	4
College Core A: Global Perspectives	3	University Core B: Psychology 121	3
* NUTR 100 Introduction to Professions in Nutrition and Dietetics	2	College Core A: US Perspectives	3
College Core B: NUTR 214 Introduction to Nutrition	3	University Core B: Visual/Performing Arts	3
	Total 15		Total 16
Sophomore Year	Cr.	Sophomore Year	Cr.
*University Core A: Core 201	3	*University Core A: Core 202	3
* NUTR 204 Food Science and Preparation	4	BIOL 322 Anatomy and Physiology	6
BIOL 105 Biology for Health Science	4	* NUTR 219 Food Service Studies II: Operations Management	4
* NUTR 218 Food Service Studies I: Introduction to Food Service Systems	3	University Core B: MATH 137 College Algebra	3
	Total 14		Total 16
Junior Year	Cr.	Junior Year	Cr.
College Core B: STAT 200 Intro to Statistics	3	* NUTR 300 Medical Terminology	1
University Core B: Humanities	3	* NUTR 304 Research Methods in Nutrition and Dietetics	3
* NUTR 303 Nutrition Assessment	4	* NUTR 317 Nutrition through the Life Cycle II: Adult and Elderly	3
* NUTR 314 Community and Cultural Nutrition	3	BIOL 334 Microbiology	4
* NUTR 316 Nutrition through the Life Cycle I. Maternal and Child	3	College Core B: Humanities, Visual & Performing Arts or Foreign Languages	3
	Total 16		Total 14
Senior Year	Cr.	Senior Year	Cr.
* NUTR 414 Advanced Nutrition and Biochemistry	4	* NUTR 420 Diet Planning and Preparation	4
* NUTR 425 Medical Nutrition Therapy I	4	* NUTR 415 Advanced Nutrition and Biochemistry II	4
* NUTR 435 Nutrition Counseling and Education I	3	* NUTR 426 Medical Nutrition Therapy II	4
Elective	3	* NUTR 436 Nutrition Counseling and Education II	3
	Total 14		Total 15