



**COORDINATED PROGRAM IN DIETETICS
DEPARTMENT OF NUTRITION AND DIETETICS
2017-2018**



Pre-professional Component

Year 1 – First Semester		Year 1 - Second Semester	
N&D 240 Fundamentals of Nutrition	3	N&D 100 Introduction to Nutrition & Dietetics	1
PSYC 111 Introduction to Psychology	3	CHEM 122/L General Chemistry II/Lab	4
CHEM 121/L General Chemistry I/Lab	4	ENGL 130 Composition II: Writing for Public Audiences	3
MATH 103 College Algebra	3	ANAT 204/L Anatomy for Paramedical Personnel/Lab	5
ENGL 110 College Composition I	3	Essential Studies **	3
Total:	16	Total:	16

Year 2 – First Semester		Year 2 – Second Semester	
N&D 245 Nutrition Through the Life Cycle	3	N&D 220 Foodservice Safety and Sanitation	1
N&D 250 Consumer Food Issues	3	N&D 260 Principles of Food Science	3
N&D 335 World Food Patterns	3	CHEM 340/L Survey of Organic Chemistry/Lab	5
COMM 110 Fundamentals of Public Speaking	3	Essential Studies **	3
PPT 301 – Human Physiology	4	Elective	3
Total:	16	Total:	15

*Remaining Essential Studies requirements:

9 cr. Arts & Humanities (minimum of 3 cr. Fine Arts and 3 cr. Humanities); 3 credits Social Sciences; 1 United States Diversity (U) course
The Coordinated Program is limited to accepting a maximum of 12 students per year. Criteria for application:

- Application in February for fall semester admission to professional component:
- < minimum GPA of 2.6 at the end of fall semester in academic year of application in order to apply
 - < "C" or better in all nutrition, foods and science courses; must be maintained throughout program
 - < At least 60 hours documented service learning prior to entering the program
 - < Submission of portfolio highlighting scholastic and service accomplishments
 - < Interview and selection process

Professional Component - Coordinated Program in Dietetics

Year 3 – First Semester		Year 3 – Second Semester	
N&D 340 Foodservice Systems Production	2	N&D 345 - Community Nutrition	3
N&D 350 Medical Nutrition Therapy I	2	N&D 440 Foodservice Systems Management	2
N&D 498 – FSP Supervised Practice in Foodservice Systems Production – 90 clock hours	2	N&D 441 Advanced Nutrition	4
N&D 498-MNTI Supervised Practice in Medical Nutrition Therapy I – 90 clock hours	2	N&D 498-CN Supervised Practice in Community Nutrition – 180 clock hours	4
SOC 326 (3 cr) or PSYC 241 (4 cr) Statistics (3 or 4 cred)	3	Total:	13
MGMT 300 Principles of Management	3		
Total:	14		
		Summer Session – N&D taken online **	
		N&D 498 – FSM Supervised Practice Experience in Foodservice Systems Management – 225 clock hours	5
		Essential Studies	6
		Total:	11

Year 4 – First Semester		Year 4 – Second Semester	
N&D 450 Medical Nutrition Therapy II	3	N&D 498 – Senior Practicum – 480 clock hours	12
N&D 480 Inter-professional Health Care	1		
N&D 494 Research in Nutrition & Dietetics	2		
N&D 498 –MNT II Supervised Practice Experience Medical Nutrition Therapy – 270 clock hours	6		
Total:	12	Total:	12