

MAJOR IN NUTRITION AND FOOD SCIENCE, DIETETICS AND NUTRITION MANAGEMENT CONCENTRATION, ACCREDITED DIDACTIC PROGRAM OPTION

Requirements

Effective Fall 2015

Admission to the Accredited Didactic Program requires a minimum 3.0 GPA and grades of B or better in LIFE 102, CHEM 107 and CHEM 108, or CHEM 111, CHEM 112, and CHEM 113; CHEM 245, CHEM 246, BMS 300, BMS 302, FSHN 150, FSHN 300, and FSHN 301.¹

Freshman

	AUCC	Credits
Select one group from the following:		4
Group A:		
BZ 110 Principles of Animal Biology (GT-SC2)	3A	
BZ 111 Animal Biology Laboratory (GT-SC1)	3A	
Group B:		
LIFE 102 Attributes of Living Systems (GT-SC1)	3A	
Select one group from the following:		5-8
Group A:		
CHEM 107 Fundamentals of Chemistry (GT-SC2)	3A	
CHEM 108 Fundamentals of Chemistry Laboratory (GT-SC1)	3A	
Group B:		
CHEM 111 General Chemistry I (GT-SC2)	3A	
CHEM 112 General Chemistry Lab I (GT-SC1)	3A	
CHEM 113 General Chemistry II		
CO 150 College Composition (GT-CO2)	1A	3
BUS 150 or CS 110 Business Computing Concepts and Applications Personal Computing		3-4
FSHN 150 Survey of Human Nutrition		3
MATH 117 College Algebra in Context I (GT-MA1)	1B	1
MATH 118 College Algebra in Context II (GT-MA1)	1B	1
MATH 124 Logarithmic and Exponential Functions (GT-MA1)	1B	1
PSY 100 General Psychology (GT-SS3)	3C	3
SOC 100 Introduction to Sociology (GT-SS3)	3C	3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives) ²	3B, 3D, 3E	3

Total Credits

30-34

Sophomore

BMS 300 Principles of Human Physiology		4
BMS 302 Laboratory in Principles of Physiology		2
CHEM 245 Fundamentals of Organic Chemistry		4

CHEM 246	Fundamentals of Organic Chemistry Laboratory		1
FSHN 300	Food Principles and Applications		3
FSHN 301	Food Principles and Applications Laboratory		2
OT 215	Medical Terminology		1
SPCM 200	Public Speaking		3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives) ²		3B, 3D, 3E	9
Electives			3
Total Credits			32
Junior			
BC 351	Principles of Biochemistry		4
Select one course from the following:			3
CO 300	Writing Arguments (GT-CO3)	2	
CO 301B	Writing in the Disciplines: Sciences (GT-CO3)	2	
CO 301C	Writing in the Disciplines: Social Sciences (GT-CO3)	2	
JTC 300	Strategic Writing and Communication (GT-CO3)	2	
FSHN 350	Human Nutrition	4C	3
FSHN 360	Nutrition Assessment		2
FSHN 386A	Practicum: Food Service Management		2
FSHN 392	Dietetic Practice Seminar		1
LIFE 205	Microbial Biology		3
LIFE 206	Microbial Biology Laboratory		2
MGT 305	Fundamentals of Management		3
RRM 310	Food Service Systems-Operations		3
RRM 311	Food Service Systems-Production and Purchasing		3
STAT 201 or 204	General Statistics (GT-MA1)	1B	3
	Statistics With Business Applications (GT-MA1)		
Total Credits			32
Senior			
FSHN 428	Nutrition Teaching and Counseling Techniques		3
FSHN 450	Medical Nutrition Therapy	4B	5
FSHN 451	Community Nutrition	4A	3
FSHN 455	Food Systems–Impact on Health/Food Security		2
FSHN 459	Nutrition in the Life Cycle		3
FSHN 470	Integrative Nutrition and Metabolism		3
FSHN 492	Seminar in Dietetics and Nutrition	4C	2
Electives ³			1-5
Total Credits			22-26
Program Total Credits:			120

¹ This program is accredited by ACEND and prepares students to be eligible to apply for dietetic internships. Application to the program is made in the summer preceding the last four semesters of the program.

² Select one course each from the lists in categories 3D and 3E, and two courses from category 3B of the All-University Core Curriculum (AUCC), for a total of 12 credits.

³ Select enough elective credits to bring the program to a minimum of 120 credits, of which at least 42 must be upper-division (300- to 400-level).

Major Completion Map

Distinctive Requirements for Degree Program:

Admission to the Accredited Didactic Program requires a minimum 3.000 GPA and grades of B or better in LIFE 102, CHEM 107 and CHEM 108, or CHEM 111, CHEM 112, and CHEM 113; CHEM 245, CHEM 246, BMS 300, BMS 302, FSHN 150, FSHN 300, and FSHN 301. Students must also have 2.800 cumulative GPA by 60 credits to remain in Dietetics.

Freshman

Semester 1		Critical	Recommended	AUCC	Credits
Select one course from the following:					3-4
BUS 150	Business Computing Concepts and Applications				
CS 110	Personal Computing				
Select one group from the following:					4
Group A:					
BZ 110	Principles of Animal Biology (GT-SC2)	X		3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	X		3A	
Group B:					
LIFE 102	Attributes of Living Systems (GT-SC1)	X		3A	
FSHN 150	Survey of Human Nutrition				3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
MATH 118	College Algebra in Context II (GT-MA1)	X		1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	X		1B	1
PSY 100	General Psychology (GT-SS3)			3C	3
If taking CHEM 111, CHEM 112, CHEM 113 sequence					5
CHEM 111	General Chemistry I (GT-SC2)	X		3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	X		3A	

Total Credits **16**

Semester 2		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
Select one group from the following:					3-5
Group A:					
CHEM 107	Fundamentals of Chemistry (GT-SC2)	X		3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	X		3A	
Group B:					
CHEM 113	General Chemistry II	X			
SOC 100	Introduction to Sociology (GT-SS3)			3C	3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D, 3E	3

Total Credits **14**

Sophomore

Semester 3		Critical	Recommended	AUCC	Credits
CHEM 245	Fundamentals of Organic Chemistry	X			4
CHEM 246	Fundamentals of Organic Chemistry Laboratory	X			1
FSHN 300	Food Principles and Applications				3
FSHN 301	Food Principles and Applications Laboratory				2
OT 215	Medical Terminology				1
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D, 3E	6

Total Credits **17**

Semester 4		Critical	Recommended	AUCC	Credits
BMS 300	Principles of Human Physiology	X			4
BMS 302	Laboratory in Principles of Physiology	X			2
SPCM 200	Public Speaking				3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D, 3E	3

Elective					3
Total Credits					15
Junior					
Semester 5		Critical	Recommended	AUCC	Credits
BC 351	Principles of Biochemistry				4
Select one course from the following:					3
CO 300	Writing Arguments (GT-CO3)			2	
CO 301B	Writing in the Disciplines: Sciences (GT-CO3)			2	
CO 301C	Writing in the Disciplines: Social Sciences (GT-CO3)			2	
JTC 300	Strategic Writing and Communication (GT-CO3)			2	
FSHN 350	Human Nutrition	X		4C	3
FSHN 386A	Practicum: Food Service Management				2
FSHN 392	Dietetic Practice Seminar	X			1
RRM 310	Food Service Systems-Operations	X			3
Total Credits					16
Semester 6		Critical	Recommended	AUCC	Credits
FSHN 360	Nutrition Assessment	X			2
LIFE 205	Microbial Biology		X		3
LIFE 206	Microbial Biology Laboratory		X		2
MGT 305	Fundamentals of Management				3
RRM 311	Food Service Systems-Production and Purchasing				3
Select one course from the following:					3
STAT 201	General Statistics (GT-MA1)			1B	
STAT 204	Statistics With Business Applications (GT-MA1)			1B	
BC 351 must be completed by the end of Semester 6.					X
Total Credits					16
Senior					
Semester 7		Critical	Recommended	AUCC	Credits
FSHN 450	Medical Nutrition Therapy	X		4B	5
FSHN 451	Community Nutrition	X		4A	3
FSHN 455	Food Systems--Impact on Health/Food Security	X			2
FSHN 459	Nutrition in the Life Cycle	X			3
Elective					2
Total Credits					15
Semester 8		Critical	Recommended	AUCC	Credits
FSHN 428	Nutrition Teaching and Counseling Techniques	X			3
FSHN 470	Integrative Nutrition and Metabolism	X			3
FSHN 492	Seminar in Dietetics and Nutrition	X		4C	2
Elective		X			3
The benchmark courses for the 8th semester are the remaining courses in the entire program of study.					X
Total Credits					11
Program Total Credits:					120