

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

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.

## Major Completion Map

### Distinctive Requirements for Degree Program:

#### *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	
<b>Total Credits</b>				<b>16</b>

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
Diversity, Equity, and Inclusion ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion</a> )			1C	3
<b>Total Credits</b>				<b>14</b>

#### *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 ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives</a> )				3B, 3D	6
<b>Total Credits</b>					<b>17</b>
<b>Semester 4</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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 ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives</a> )				3B, 3D	3
Elective					3
<b>Total Credits</b>					<b>15</b>
<b>Junior</b>					
<b>Semester 5</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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
<b>Total Credits</b>					<b>16</b>
<b>Semester 6</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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
<b>Total Credits</b>					<b>16</b>
<b>Senior</b>					
<b>Semester 7</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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
<b>Total Credits</b>					<b>15</b>
<b>Semester 8</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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					3

The benchmark courses for the 8th semester are the remaining courses in the entire program of study. X

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<b>Total Credits</b>	<b>11</b>
<b>Program Total Credits:</b>	<b>120</b>