

FOOD AND NUTRITION MAJOR
COORDINATED PROGRAM IN DIETETICS CONCENTRATION (UFNP)

DOMAIN GENERAL EDUCATION (10 Courses Required):

Domain II B is satisfied through completion of the Food and Nutrition major, leaving 10 courses to be completed to satisfy the remaining General Education subdomains through courses taken outside the major. Only courses designated (Gen. Ed. Domain) after the course title will meet General Education requirements. Please refer to the catalog for information.

<u>COURSE #</u>	<u>TITLE</u>	<u>SUBDOMAINS</u>
		<u>MET</u>
<u>BIOL 130</u>	<u>Principles of Biology</u>	<u>2B</u>
<u>PSYC 101</u>	<u>General Psychology, SOCI 101,</u>	<u>3B</u>
	<u>Intro. to Sociology, or ANTH 161,</u>	
	<u>Cultural Anthropology</u>	
<u>MATH 123</u>	<u>College Algebra</u>	<u>CCB</u>
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
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_____	_____	_____
_____	_____	_____
Domain General Education Subdomains		
Common Core:	A. ENGL 110 Expository Writing	_____
	B. MATH XXX (credit-bearing)	_____
Domain I:	A. Creative Arts	_____
	B. Humanities	_____
	C. Language	_____
Domain II:	A. Analysis, Modeling, Problem-Solving	_____
	B. Natural Sciences (two)	<u>X</u>
Domain III:	A. Perspectives on the Past	_____
	B. Perspectives on Contemp. World	_____
	C. Global Comp., Eth. Reas.,	_____
	Human Div.	_____
_____	Laboratory Science	_____
	X = Fulfilled through major	

MAJOR AND RELATED COURSES (21):

<u>COURSE #</u>	<u>COURSE TITLE</u>
<u>NUTR 002</u>	<u>Orientation to Dietetics (non-credit)</u>
<u>NUTR 205</u>	<u>Nutrition Science and Applications</u>
<u>NUTR 262</u>	<u>Food, Culture and Society</u>
<u>NUTR 364</u>	<u>Experimental Study of Food</u>
<u>NUTR 374</u>	<u>Human Nutrition Science</u>
<u>NUTR 381</u>	<u>Medical Nutrition Therapy I</u>
<u>NUTR 384</u>	<u>Foodservice Systems</u>
<u>NUTR 427</u>	<u>Nutr. in the School Envmt. (online/0.5 course credit)</u>
<u>NUTR 478</u>	<u>Community Nutrition</u>
<u>NUTR 482</u>	<u>Management of Food and Nutrition Services</u>
<u>NUTR 483</u>	<u>Medical Nutrition Therapy II</u>
<u>NUTR 485</u>	<u>Practicum in Foodservice Systems</u>
<u>NUTR 487</u>	<u>School Nutr. Practicum (0.5 course credit)</u>
<u>NUTR 486</u>	<u>Experiences in Community Nutrition</u>
<u>NUTR 488</u>	<u>Seminar in Clinical Nutrition</u>
<u>NUTR 489</u>	<u>Clinical Experience in Dietetics (2 course credits)</u>
<u>BIOL 235</u>	<u>Principles of Human Physiology</u>
<u>BIOL 307</u>	<u>Principles of Microbiology</u>
<u>CHEM 107</u>	<u>Principles of Chemistry</u>
<u>CHEM 108</u>	<u>Principles of Chemistry and Quant. Analysis</u>
<u>CHEM 207</u>	<u>Organic Chemistry I</u>
<u>CHEM 300</u>	<u>Principles of Biochemistry</u>

NOTE: Nutrition in the School Environment Workshop (online) must be completed in the summer preceding NUTR 487, School Nutrition Practicum.

FREE ELECTIVES (1):
