

ACADEMIC MAP

2016-17 BS - FAMILY AND CONSUMER SCIENCES: NUTRITION AND DIETETICS

TOTAL 136-137 HRS

*minimum grade required †offered every other year

Freshman (Fall Semester) 17 hrs total

ENG 101	English Composition	3 credit hrs	Gen. Ed.	D*
CHE 101/103	Gen Chemistry I	3/2 credit hrs	Spec. Dgr.	D*
PSY 101	Gen. Psych.	3 credit hrs	Gen. Ed.	D*
COM 101	Public Speaking	3 credit hrs	Gen. Ed.	D*
MAT 104	College Algebra	3 credit hrs	Gen. Ed.	D*

Freshman (Spring Semester) 15 hrs total

ENG 102	English Composition	3 credit hrs	Gen. Ed.	D*
CHE 102/104	General Chemistry II	3/2 credit hrs	Spec. Dgr.	C*
FCS 150	Concepts of Family Sys. I	3 credit hrs	Major	C*
BIO 100	Principles of Biology	4 credit hrs	Gen. Ed.	D*

Sophomore (Fall Semester) 16 hrs total

ENG Literature	Literature	3 credit hrs	Gen. Ed.	D*
BIO 230	Human A&P I	4 credit hrs	Major	C*
HIS 100 or 200	History 100 or 200 level	3 credit hrs	Gen. Ed.	D*
FCS 345	General Nutrition	3 credit hrs	Major	C*
	Fine Arts	3 credit hrs	Gen. Ed.	C*

Sophomore (Spring Semester) 15 hrs total

	Humanities/Fine Arts	3 credit hrs	Gen. Ed.	D*
ACC 220	Financial Accounting	3 credit hrs	Major	C*
FCS 102	Food Preparation (S)	3 credit hrs	Major	C*
ECO 210 or 211	Economics	3 credit hrs	Gen. Ed.	C*
FCS 343	Nutrician/Phys. Fitness (S) (Pers. Dev.)	3 credit hrs	Spec. Dgr.	C*

Junior (Fall Semester) 16 hrs total

CHE 215/216	Survey of Organic Chem. (F)	4 credit hrs	Major	C*
MAT 300	Statistics	3 credit hrs	Spec. Dgr.	C*
FCS 306	Experimental Foods (F)	3 credit hrs	Major	C*
FCS 350	Intro to CP in Dietetics(F)	3 credit hrs	Major	C*
FCS 355	Community Nutrition (F)	3 credit hrs	Major	C*

Junior (Spring Semester) 15-6 hrs total

FCS 360 or 492	Quantity Foods *	3 credit hrs	Major	C*
FCS 462	Lifecycle Nutrition	3 credit hrs	Major	C*
CHE 325	or 440 Biochemistry	3-4 credit hrs	Spec. Dgr.	C*
FCS 468	Nutrition Research	3 credit hrs	Major	C*
MGT 300	Principles of Mgmt.	3 credit hrs	Major	C*

Senior (Fall Semester) 18 hrs total

BIO 217	Microbiology	4 credit hrs	Spec. Dgr.	C*
FCS 460	Management in Dietetics	3 credit hrs	Major	C*
FCS 465	Medical Nutr. Therapy I (F)	4 credit hrs	Major	B*
FCS 494	Philosophy & Issues	1 credit hr	Major	C*
FCS 477	Sup. Practice Community	6 credit hrs	Major	C*

Senior (Spring Semester) 15 hrs total

FCS 422	Methods & Materials	3 credit hrs	Major	C*
FCS 466	Medical Nut. Therapy II (S)	4 credit hrs	Major	B*
FCS 478	Sup. Practice Food Service	5 credit hrs	Major	C*
FCS 480	Senior Seminar in Dietetics	3 credit hrs	Major	C*

Senior (Summer Following Senior Year) 9 hrs total

FCS 479	Sup. Practice Clinical	9 credit hrs	Major	C*
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Additional Notes

Special Degree Requirements:

- ▶ Under General Education requirements, FCS 343, CHE 101/103, CHE 102/104, MAT 104, PSY 101, and ECO 201 or ECO 211 are required.
- ▶ Special Degree Requirements: ACC 220, MGT 300, MAT 300 OR SSC 469, BIO 100, BIO 217, and BIO 230 or BIO 231 are required.
- ▶ The BIO and CHE courses must be taken beginning the first semester or students will need to take in summer school.