

# ACADEMIC MAP

## 2017-18 BS - FAMILY AND CONSUMER SCIENCES: NUTRITION AND DIETETICS

TOTAL 134-135 HRS

\*minimum grade required †offered every other year

### Freshman (Fall Semester) 16 hrs total

ENG 101	English Composition	3 credit hrs	Gen. Ed.	
CHE 101/103	Gen Chemistry I	3/1 credit hrs	Spec. Dgr.	
PSY 101	Gen. Psych.	3 credit hrs	Gen. Ed.	
COM 101	Public Speaking	3 credit hrs	Gen. Ed.	
MAT 104	College Algebra	3 credit hrs	Gen. Ed.	

### Freshman (Spring Semester) 14 hrs total

ENG 102	English Composition	3 credit hrs	Gen. Ed.	
CHE 102/104	General Chemistry II	3/1 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.	

### Sophomore (Fall Semester) 16 hrs total

ENG Literature	Literature	3 credit hrs	Gen. Ed.	
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.	
FCS 345	General Nutrition	3 credit hrs	Major	C*
	Fine Arts	3 credit hrs	Gen. Ed.	C*

### Sophomore (Spring Semester) 16 hrs total

	Humanities/Fine Arts	3 credit hrs	Gen. Ed.	
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)	3 credit hrs	Spec. Dgr.	C*
	(Pers. Dev.)			
BIO 231	Human A & P	4 credit hrs		

### Junior (Fall Semester) 15 hrs total

CHE 215/216	Survey of Organic Chem. (F)	4 credit hrs	Major	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 (S)	3 credit hrs	Major	C*
FCS 361	Fin. Mgmt./Food & Nutr.	2 credit hrs		

### 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*
MAT 300	Statistics	3 credit hrs		

### Senior (Fall Semester) 17 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 477	Sup. Practice Community	6 credit hrs	Major	C*

### Senior (Spring Semester) 16 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*
FCS 494	Philosophy & Issues	1 credit hr		

### Senior (Summer Following Senior Year) 9 hrs total

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

# ACADEMIC MAP

## 2017-18 BS - FAMILY AND CONSUMER SCIENCES: NUTRITION AND DIETETICS

### 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: MAT 300 OR SSC 469, BIO 100, BIO 217, BIO 230, and 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.