

B.S. in Nutritional Sciences: DIDACTIC PROGRAM IN DIETETICS

Sample Sequence of Courses

| <u>First Semester</u> | | | | <u>Second Semester</u> | | | |
|---------------------------------------|------------|-------------------------------|--------------|-------------------------------------------|------------|---------------------------------|--------------|
| CHEM 1124Q | *»+ | Fundamentals General Chem I | 4 | CHEM 1125Q | *»+ | General Chem II | 3 |
| ENGL 1010 | »♦ | Seminar in Academic Writing | 4 | NUSC 1167 | » | Food, Culture, & Society | 3 |
| NUSC 1165 | *»♦ | Fundamentals of Nutrition | 3 | STAT 1100QC | »♦+ | Intro to Statistics | 4 |
| Second Language Competency ♦ | | | 4 | Second Language Competency ♦ | | | 4 |
| Total Credits | | | 15 | Total Credits | | | 15 |
| <u>Third Semester</u> | | | | <u>Fourth Semester</u> | | | |
| CHEM 2241 | *» | Organic Chemistry | 3 | SOCI 1001 | »♦ | Intro to Sociology | 3 |
| NUSC 2200 | *» | Nutr & Human Development | 3 | BIOL 1107 | *» | Principles of Biology I | 4 |
| ARE 1150 | »♦+ | Prin Agricult & Resource Econ | 3 | Multiculturalism & Diversity ♦ | | | 3 |
| Arts & Humanities Course ♦ | | | 3 | Arts & Humanities Course ♦ | | | 3 |
| Electives | | | 0-3 | Electives | | | 0-3 |
| Total Credits | | | 12-15 | Total Credits | | | 13-16 |
| <u>Fifth Semester</u> | | | | <u>Sixth Semester</u> | | | |
| PNB 2264 | *»+ | Human Anatomy & Physi I | 4 | PNB 2265 | *»+ | Human Anatomy & Physi II | 4 |
| NUSC 3233 | » | Food Comp & Preparation | 3 | NUSC 3272 | » | Food Service Systems Mgmt I | 2 |
| NUSC 3234 | » | Food Comp & Preparation Lab | 1 | NUSC 3271 | » | Food Service Systems Laboratory | 2 |
| NUSC 2245 | » | Intro to Prof of Dietetics | 1 | MCB 2000 | *» | Intro to Biochemistry | 4 |
| AH 4244 | » | Mgmt for the Health Prof | 3 | Electives | | | 0-3 |
| Electives | | | 0-3 | Total Credits | | | 12-15 |
| Total Credits | | | 12-15 | Total Credits | | | 12-15 |
| <u>Seventh Semester</u> | | | | <u>Eight Semester</u> | | | |
| AH 4242 | » | Counsel/Teach for Health Prof | 3 | NUSC 4236 | *» | Principles of Nutrition | 3 |
| NUSC 3150 | » | Medical Nutrition Therapy I | 3 | NUSC 4237W | *♦ | Writing in Nutritional Sciences | 1 |
| NUSC 4272 | » | Food Service Systems Mgmt II | 2 | NUSC 3250 | » | Medical Nutrition Therapy II | 3 |
| MCB 2610 | » | Fundamentals of Microbiology | 4 | NUSC 3230 | » | Community Nutrition | 3 |
| NUSC 3180 | | Exp in Community Nutr | 0-6 | NUSC 3180 | | Exp in Community Nutrition | 0-6 |
| NUSC 3782 | | Exp in Food Service Systems | 0-6 | NUSC 3782 | | Exp in Food Service Systems | 0-6 |
| NUSC 3823 | | Exp in Medical Nutri Therapy | 0-6 | NUSC 3823 | | Exp in Medical Nutri Therapy | 0-6 |
| W Course | | | 1-3 | Electives | | | 4-6 |
| Total Credits | | | 13-16 | Total Credits | | | 14-16 |

Students must attend a professional meeting and pass a National Certified Professional Food Manager (CPFM) exam. Students are highly encouraged to obtain work experience in a nutrition care, community nutrition or food service administration setting.

*Courses required to earn a B.S. in Nutritional Sciences from the Department of Nutritional Sciences (NUSC)
 »Courses required to fulfill the requirements for the Didactic Program in Dietetics (accredited by Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA))

♦General Education Requirements of the University of Connecticut

+ See "Approved Course Substitutes"