

B.S. in Nutritional Sciences: DIDACTIC PROGRAM IN DIETETICS
Recommended Course Sequence (students are required to meet with their advisor)
Minimum 120 credits required for graduation by the University

Fall Semester	FRESHMAN	Credits	Spring Semester	FRESHMAN	Credits
+ CHEM 1124Q ♦ ENGL 1010 ♦ NUSC 1165 NUSC 1245 UNIV 1810-62	Fundamentals of General Chemistry I Seminar in Academic Writing Fundamentals of Nutrition Intro to Dietetics (Optional) Learning Community Seminar: Nutritional Sciences (optional)	4 4 3 1	+ CHEM 1125Q ♦ NUSC 1167 ♦+ STAT 1100Q ♦ Content Area 1 Electives	Fund of General Chemistry II Food, Culture and Society Elementary Concepts of Statistics	3 3 4 3 0-3
Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits
CHEM 2241 NUSC 2200 ♦ Content Area 2 ♦ Content Area 1 ♦ W Course	Organic Chemistry Nutrition and Human Development	3 3 3 3 3	♦+ SOCI 1001 BIOL 1107 ♦ Content Area 4 Electives	Intro to Sociology Principles of Biology I	3 4 3 3-6
Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
PNB 2264 NUSC 3245 NUSC 3233 NUSC 3234 AH 4244 Electives	Human Anatomy & Physiology I Profession of Dietetics Food Comp & Preparation Food Comp & Prep Lab Mgmt. for the Health Professional	4 1 3 1 3 0-3	PNB 2265 NUSC 3230 NUSC 3271 NUSC 3272 MCB 2000	Human Anatomy & Physiology II Community Nutrition Food Service Systems Lab Food Service Systems Mgmt. Intro to Biochemistry	4 3 2 2 4
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
AH 4242 MCB 2610 NUSC 3150 NUSC 4272 NUSC 4294	Counsel/Teach for Health Professional Fundamentals of Microbiology Medical Nutritional Therapy I Food Service Systems Mgmt. II Seminar in Dietetic Internship Prep	3 4 3 2 1	NUSC 3250 NUSC 4236 ♦ NUSC 4237W Electives	Medical Nutrition Therapy II Metabolism and Functions of Nutrients Writing in Nutritional Sciences	3 4 1 0-6
Fall Semester	JUNIOR/SENIOR (Optional Courses)	Credits	Spring Semester	JUNIOR/SENIOR (Optional Courses)	Credits
NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	<i>Exp in Community Nutrition</i> <i>Exp in Food Service Systems</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3	NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	<i>Exp in Community Nutrition</i> <i>Exp in Food Service</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3
Fall Semester	Nutritional Sciences Electives	Credits	Spring Semester	Nutritional Sciences Electives	Credits
NUSC 1161 NUSC 3171 NUSC 3273 NUSC 4250 NUSC 4260	Husky Reads Husky Nutrition 1 Cooking Techniques for Specialized Diets Nutrition for Exercise and Sport Dietary Supplements and Functional Foods	1 3 3 3 3	NUSC 1161 NUSC 1645 NUSC 3171 NUSC 2241	Husky Reads The Science of Food Husky Nutrition 1 Nutritional Assessment	1 3 3 1

** This Plan of Study Assumes that the **foreign language** is completed before admission to the university. If needed, a student may take these as electives.

Bolded courses are required for a B.S. in Nutritional Sciences and to earn a Verification Statement from the Academy of Nutrition and Dietetics

♦ General Education Requirements of the University of Connecticut

+ See "Approved Course Substitutes"

Students pursuing other professional programs need to inform their advisor so their plan of study can be adjusted