

MAJOR IN NUTRITION AND FOOD SCIENCE, DIETETICS AND NUTRITION MANAGEMENT CONCENTRATION, ACCREDITED DIDACTIC PROGRAM OPTION

Admission to the Accredited Didactic Program requires a minimum 3.000 GPA and grades of B or better in LIFE 102, CHEM 107 and CHEM 108, or CHEM 111, CHEM 112, and CHEM 113; CHEM 245, CHEM 246, BMS 300, BMS 302, FSHN 150, FSHN 300, and FSHN 301. Students must also have 2.800 cumulative GPA by 60 credits to remain in Dietetics.

Major Completion Map

Distinctive Requirements for Degree Program:

Freshman

Semester 1		Critical	Recommended	AUCC	Credits
Select one course from the following:					3-4
BUS 150	Business Computing Concepts and Applications				
CS 110	Personal Computing				
Select one group from the following:					4
Group A:					
BZ 110	Principles of Animal Biology (GT-SC2)	X		3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	X		3A	
Group B:					
LIFE 102	Attributes of Living Systems (GT-SC1)	X		3A	
FSHN 150	Survey of Human Nutrition				3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
MATH 118	College Algebra in Context II (GT-MA1)	X		1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	X		1B	1
PSY 100	General Psychology (GT-SS3)			3C	3
If taking CHEM 111, CHEM 112, CHEM 113 sequence					5
CHEM 111	General Chemistry I (GT-SC2)	X		3A	
CHEM 112	General Chemistry Lab I (GT-SC1)	X		3A	
Total Credits					16

Semester 2		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
Select one group from the following:					3-5
Group A:					
CHEM 107	Fundamentals of Chemistry (GT-SC2)	X		3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	X		3A	
Group B:					
CHEM 113	General Chemistry II	X			
SOC 100	Introduction to Sociology (GT-SS3)			3C	3
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)				1C	3
Total Credits					14

Sophomore

Semester 3		Critical	Recommended	AUCC	Credits
CHEM 245	Fundamentals of Organic Chemistry	X			4
CHEM 246	Fundamentals of Organic Chemistry Laboratory	X			1

FSHN 300	Food Principles and Applications				3
FSHN 301	Food Principles and Applications Laboratory				2
OT 215	Medical Terminology				1
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D	6
Total Credits					17
Semester 4		Critical	Recommended	AUCC	Credits
BMS 300	Principles of Human Physiology	X			4
BMS 302	Laboratory in Principles of Physiology	X			2
SPCM 200	Public Speaking				3
Foundations and Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#foundations-perspectives)				3B, 3D	3
Elective					3
Total Credits					15
Junior					
Semester 5		Critical	Recommended	AUCC	Credits
BC 351	Principles of Biochemistry				4
Select one course from the following:					3
CO 300	Writing Arguments (GT-CO3)			2	
CO 301B	Writing in the Disciplines: Sciences (GT-CO3)			2	
CO 301C	Writing in the Disciplines: Social Sciences (GT-CO3)			2	
JTC 300	Strategic Writing and Communication (GT-CO3)			2	
FSHN 350	Human Nutrition	X		4C	3
FSHN 386A	Practicum: Food Service Management				2
FSHN 392	Dietetic Practice Seminar	X			1
RRM 310	Food Service Systems-Operations	X			3
Total Credits					16
Semester 6		Critical	Recommended	AUCC	Credits
FSHN 360	Nutrition Assessment	X			2
LIFE 205	Microbial Biology		X		3
LIFE 206	Microbial Biology Laboratory		X		2
MGT 305	Fundamentals of Management				3
RRM 311	Food Service Systems-Production and Purchasing				3
Select one course from the following:					3
STAT 201	General Statistics (GT-MA1)			1B	
STAT 204	Statistics With Business Applications (GT-MA1)			1B	
BC 351 must be completed by the end of Semester 6.					X
Total Credits					16
Senior					
Semester 7		Critical	Recommended	AUCC	Credits
FSHN 450	Medical Nutrition Therapy	X		4B	5
FSHN 451	Community Nutrition	X		4A	3
FSHN 455	Food Systems--Impact on Health/Food Security	X			2
FSHN 459	Nutrition in the Life Cycle	X			3
Elective					2
Total Credits					15
Semester 8		Critical	Recommended	AUCC	Credits
FSHN 428	Nutrition Teaching and Counseling Techniques	X			3
FSHN 470	Integrative Nutrition and Metabolism	X			3
FSHN 492	Seminar in Dietetics and Nutrition	X		4C	2
Elective					3

The benchmark courses for the 8th semester are the remaining courses in the entire program of study. X

Total Credits	11
Program Total Credits:	120