

Name \_\_\_\_\_ V# \_\_\_\_\_

Date Entered \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

**DEPARTMENT OF FAMILY AND CONSUMER SCIENCES  
FAMILY AND CONSUMER SCIENCES MAJOR  
DIETETICS CONCENTRATION\*  
BACHELOR OF SCIENCE DEGREE**

**FRESHMAN YEAR  
SEMESTER I**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
ENGL 110: COMPOSTION I*	3			
BIOL 120: PRINCIPLES OF BIOLOGY/LAB	4			
MATH 120: COLLEGE ALGEBRA	3			
FACS 141: PERSPECTIVES OF PROFESSIONALISM	1			
FCCS 102: INDIVIDUAL, FAMILY, AND CONSUMER SCIENCES	3			
PYSC 101: INTRODUCTION TO PSYCHOLOGY	3			
<b>TOTAL SEMESTER HOURS</b>	<b>17</b>			

**SEMESTER II**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
CHEM 151: GENERAL CHEMISTRY 1	3			
CHEM 153: GENERAL CHEMISTRY 1 LAB	1			
ENGL 111: COMPOSITION II*	3			
HIST: HISTORY	3			
MATH 121: COLLEGE ALGEBRA AND TRIGONOMETRY	3			
SPEE 214: INTRODUCTION TO PUBLIC SPEAKING	3			
<b>TOTAL SEMESTER HOURS</b>	<b>16</b>			

**SOPHOMORE YEAR  
SEMESTER III**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
AGRI 295: CONTEMPORARY GLOBAL STUDIES	3			
CHEM 152: GENERAL CHEMISTRY II	3			
CHEM 154: GENERAL CHEMISTRY II LAB	1			
ECON 210: PRINCIPLES OF MICROECONOMICS	3			
DIET 210: I NTRODUCTION TO HUMAN NUTRITION	3			
HPER 170: HEALTH AND WELLNESS	2			
<b>TOTAL SEMESTER HOURS</b>	<b>15</b>			

**SEMESTER IV**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
BIOL 241: INTRODUCTION TO MICROBIOLOGY/ LAB	4			
DIET 221: PRINCIPLES OF ANALYSIS OF FOODS	3			
DIET 275: SEMINAR IN PRACTICE	1			
PSYC 212: HUMAN GROWTH AND DEVELOPMENT	3			
STAT 210: ELEMENTARY STATISTICS	3			
<b>TOTAL SEMESTER HOURS</b>	<b>14</b>			

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**JUNIOR YEAR  
SEMESTER V**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
BIOL 316: HUMAN PHYSIOLOGY	3			
CHEM 305: ORGANIC CHEMISTRY I	3			
CHEM 307: ORGANIC CHEMISTRY I LAB	1			
DIET 311: NUTRITION THROUGH THE LIFECYCLE	3			
ENGL 302: INTRODUCTION TO AFRICAN AMERICAN LITERATURE	3			
FACS 342: OCCUPATIONAL FAMILY AND CONSUMER SCIENCE	3			
<b>TOTAL SEMESTER HOURS</b>	<b>16</b>			

**SEMESTER VI**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
DIET 322: MEAL MANAGEMENT	3			
DIET 385: NUTRITIONAL BIOCHEMISTRY	3			
DIET 410: NUTRITION EDUCATION AND COUNSELING	2			
DIET 424: ADVANCED HUMAN NUTRITION	3			
HMGD 402: HOSPITALITY HUMAN RESOURCE MANAGEMENT	3			
<b>TOTAL SEMESTER HOURS</b>	<b>14</b>			

**SENIOR YEAR  
SEMESTER VII**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
DIET 422: NUTRITION AND THE COMMUNITY	3			
DIET 431: MEDICAL NUTRITION THERAPY I	3			
DIET 433: QUANTITY FOODS/ LAB	3			
DIET 435: ORGANIZATION AND MANAGEMENT	3			
ELECTIVE	2			
<b>TOTAL SEMESTER HOURS</b>	<b>14</b>			

**SEMESTER VIII**

COURSE	SEM HOURS	WHERE TAKEN	WHEN TAKEN	GRADE
DIET 437: MEDICAL NUTRITION THERAPY II	3			
DIET 489: PRACTICUM IN DIETETICS	3			
FACS 440: CONTEMPORARY APPROACH TO CURRICULUM & T	3			
FCCS 402: DECISION MAKING PROCESS IN THE LIFESTYLES	3			
ELECTIVE	3			
<b>TOTAL SEMESTER HOURS</b>	<b>15</b>			

**TOTAL HOURS NEEDED FOR GRADUATION : 121**

Note: Students must have a minimum GPA of 2.25 and a "C" or better in all major courses and general education courses denoted with an asterisk "\*" to matriculate in this program

\* Accredited by the ACEND as a Didactic Program in Dietetics (DPD)

Name \_\_\_\_\_ V# \_\_\_\_\_

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Address \_\_\_\_\_

Phone \_\_\_\_\_

Dr. Alice F. Joyner \_\_\_\_\_  
Dr. M. Ray McKinnie \_\_\_\_\_