DIETETICS CONCENTRATION

The Dietetics Concentration meets the requirements set by the Accreditation Council on Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND) and qualifies students for competitive dietetic internships. Upon completion of a postgraduate internship, students selecting this concentration may take the examination to become Registered Dietitians. Students choosing this concentration who do not complete an internship will be prepared for entry-level supervisory positions in food service facilities and in the food and pharmaceutical industries. A minimum of 126 hours of credit is required for graduation.

Other Natural Sciences and Technology Required

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>CHEM 232</td>
<td>Elementary Organic Chemistry I</td>
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<tr>
<td>CHEM 233</td>
<td>Elementary Organic Chem Lab I</td>
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<tr>
<td>MCB 244</td>
<td>Human Anatomy &amp; Physiology I</td>
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<td>MCB 245</td>
<td>Human Anat &amp; Physiol Lab I</td>
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<td>MCB 246</td>
<td>Human Anatomy &amp; Physiology II</td>
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<tr>
<td>MCB 247</td>
<td>Human Anat &amp; Physiol Lab II</td>
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<td>MCB 450</td>
<td>Introductory Biochemistry</td>
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Social and Behavioral Sciences

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<tr>
<td>PSYC 100</td>
<td>Intro Psych</td>
<td>4</td>
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<tr>
<td>ACE 100</td>
<td>Agr Cons and Resource Econ</td>
<td>4</td>
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<tr>
<td>or ECON 102</td>
<td>Microeconomic Principles</td>
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<tr>
<td>or ECON 103</td>
<td>Macroeconomic Principles</td>
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<tr>
<td>HDFS 105</td>
<td>Intro to Human Development</td>
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Dietetics Concentration Requirements

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<tr>
<th>Course</th>
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<tr>
<td>CHLH 250</td>
<td>Health Care Systems</td>
<td>3</td>
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<tr>
<td>FSHN 101</td>
<td>Intro Food Science &amp; Nutrition</td>
<td>3</td>
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<tr>
<td>FSHN 150</td>
<td>Introduction to Dietetics</td>
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<tr>
<td>FSHN 220</td>
<td>Principles of Nutrition</td>
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<tr>
<td>FSHN 232</td>
<td>Science of Food Preparation</td>
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<tr>
<td>FSHN 322</td>
<td>Nutrition and the Life Cycle</td>
<td>3</td>
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<tr>
<td>FSHN 329</td>
<td>Communication in Nutrition</td>
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<tr>
<td>FSHN 332</td>
<td>Science of Food Systems</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 340</td>
<td>Food Production and Service</td>
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<td>FSHN 345</td>
<td>Hospitality Purchasing</td>
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<td>FSHN 349</td>
<td>Food Service Sanitation</td>
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<td>FSHN 420</td>
<td>Nutritional Aspects of Disease</td>
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<td>FSHN 426</td>
<td>Biochemical Nutrition I</td>
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<td>FSHN 427</td>
<td>Biochemical Nutrition II</td>
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<td>FSHN 428</td>
<td>Community Nutrition</td>
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<tr>
<td>FSHN 429</td>
<td>Nutrition Assessment &amp; Therapy</td>
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<tr>
<td>FSHN 450</td>
<td>Dietetics: Professional Issues</td>
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<tr>
<td>PSYC 245</td>
<td>Industrial Org Psych</td>
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Dietetics Concentration Electives - select one of the following:

<table>
<thead>
<tr>
<th>Course</th>
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<tbody>
<tr>
<td>BIOC 455</td>
<td>Technqs Biochem &amp; Biotech</td>
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<tr>
<td>CHLH 210</td>
<td>Community Health Organizations</td>
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<td>CHLH 304</td>
<td>Foundations of Health Behavior</td>
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<tr>
<td>FSHN 302</td>
<td>Sensory Evaluation of Foods</td>
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<tr>
<td>FSHN 322</td>
<td>Nutrition and the Life Cycle</td>
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<tr>
<td>FSHN 421</td>
<td>Pediatric Clinical Nutrition</td>
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<tr>
<td>FSHN 428</td>
<td>Community Nutrition</td>
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<tr>
<td>FSHN 442</td>
<td>HM Skills and Applications</td>
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<tr>
<td>FSHN 471</td>
<td>Food &amp; Industrial Microbiology</td>
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<td>FSHN 480</td>
<td>Basic Toxicology</td>
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<tr>
<td>FSHN 499</td>
<td>Cur Topics in FS &amp; Human Nutr</td>
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\(^1\) Students may take both FSHN 322 and 428; one will be counted as the Dietetics Concentration Requirement and other as the Dietetics Concentration Elective, but either single course alone does not “double count” as the Dietetics Concentration Requirement and the Dietetics Concentration Elective.