Dietetics and Nutrition major 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 major may take the examination to become Registered Dietitians. Students choosing this major 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.

Prescribed Courses including Campus General Education Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>RHET</td>
<td>Writing and Research and Public Speaking (or equivalent; see college Composition I requirement)</td>
<td>6-7</td>
</tr>
<tr>
<td>CMN</td>
<td>Oral &amp; Written Comm I and Oral &amp; Written Comm II</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Advanced Composition</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Cultural Studies</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>Foreign Language</td>
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<tr>
<td></td>
<td>Coursework at or above the third level is required for graduation.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Quantitative Reasoning I and II</td>
<td>4-5</td>
</tr>
<tr>
<td></td>
<td>Select one of the following:</td>
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<tr>
<td></td>
<td>MATH 220 Calculus</td>
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<tr>
<td></td>
<td>MATH 221 Calculus I</td>
<td></td>
</tr>
<tr>
<td></td>
<td>MATH 234 Calculus for Business I</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Quantitative Reasoning II</td>
<td>3-4</td>
</tr>
<tr>
<td></td>
<td>Select one of the following:</td>
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<tr>
<td></td>
<td>ACE 262 Applied Statistical Methods and Data Analytics I</td>
<td></td>
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<tr>
<td></td>
<td>CPSC 241 Intro to Applied Statistics</td>
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<tr>
<td></td>
<td>ECON 202 Economic Statistics I</td>
<td></td>
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<tr>
<td></td>
<td>PSYC 235 Intro to Statistics</td>
<td></td>
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<td></td>
<td>STAT 100 Statistics</td>
<td></td>
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<tr>
<td></td>
<td>Natural Sciences and Technology</td>
<td>13</td>
</tr>
<tr>
<td>CHEM</td>
<td>General Chemistry I and General Chemistry Lab I</td>
<td>4</td>
</tr>
<tr>
<td>&amp; CHEM</td>
<td>General Chemistry II and General Chemistry Lab II</td>
<td>4</td>
</tr>
</tbody>
</table>

Information listed in this catalog is current as of 06/2024
Dietetics and Nutrition, BS

Minimum of 40 hours of advanced credit required

Total Minimum Hours 126

1 Cannot be used to fulfill more than one requirement.

for the degree of Bachelor of Science Major in Dietetics and Nutrition

Sample Sequence
This sample sequence is intended to be used only as a guide for degree completion. All students should work individually with their academic advisors to decide the actual course selection and sequence that works best for them based on their academic preparation and goals. Enrichment programming such as study abroad, minors, internships, and so on may impact the structure of this four-year plan. Course availability is not guaranteed during the semester indicated in the sample sequence.

Students must fulfill their Language Other Than English requirement by successfully completing a third level of a language other than English. For more information see the corresponding section on the Degree and General Education Requirements page (http://catalog.illinois.edu/general-information/degree-general-education-requirements/).

First Year
First Semester Hours Second Semester Hours
ACES 101 1 CHEM 102 3
CMN 101 or RHET 105 3 CHEM 103 1
FHSN 101 3 RHE 101 or CMN 101 4
FHSN 150 1 MATH 234 4
HDFS 105 3 FHSN 220 4
Quantitative Reasoning General Education course 3
15

Second Year
First Semester Hours Second Semester Hours
FHSN 232 3 FHSN 426 3
FHSN 249 1 FHSN 329 3
CHEM 104 3 CHEM 232 4
CHEM 105 1 CHEM 233 2
MCB 244 or FHSN 250 3 MCB 246 or FSHN 251 3
CHLH 250 3
14

Third Year
First Semester Hours Second Semester Hours
FHSN 420 3 FHSN 427 3
ACE 100 or ECON 103 4 FHSN 322 3
MCB 100 3 FHSN 340 4
MCB 101 2 General Education course 3
15

Fourth Year
First Semester Hours Second Semester Hours
FHSN 345 3 FHSN 429 3
FHSN 428 3 FHSN 459 2
FHSN 450 2 Major Elective course 4
General Education course 3 General Education course 4
General Education course 3 General Education course 3
Free Elective course 3
17

Total Hours 126

for the degree of Bachelor of Science Major in Dietetics and Nutrition

All graduates of the University of Illinois Didactic Program in Dietetics (DPD) will be able to:

KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
KRDN 1.2 Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.
KRDN 1.3 Apply critical thinking skills.
KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.
KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Registered Dietitian Nutritionist and the Code of Ethics for the Profession of Nutrition and Dietetics.
KRDN 2.3 Assess the impact of a public policy position on the nutrition and dietetics profession.
KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
KRDN 2.5 Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates.
KRDN 2.6 Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.
KRDN 2.7 Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.
KRDN 2.8 Participate in a nutrition and dietetics professional organization and explain the significant role of the organization.
KRDN 2.9 Defend a position on issues impacting the nutrition and dietetics profession.
KRDN 3.1 Use the Nutrition Care Process and clinical workflow elements to assess nutritional parameters, diagnose nutrition-related problems, determine appropriate nutrition interventions and develop plans to monitor the effectiveness of these interventions.

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KRDN 3.2 Develop an educational session or program/educational strategy for a target population.
KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.
KRDN 3.4 Practice routine health screening assessments, including measuring blood pressure and conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol).
KRDN 3.5 Describe concepts of nutritional genomics and how they relate to medical nutrition therapy, health and disease.
KRDN 3.6 Develop nutritionally sound meals, menus and meal plans that promote health and disease management and meet client’s/patient’s needs.

KRDN 4.1 Apply management theories to the development of programs or services.
KRDN 4.2 Evaluate a budget/financial management plan and interpret financial data.
KRDN 4.3 Demonstrate an understanding of the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.
KRDN 4.4 Apply the principles of human resource management to different situations.
KRDN 4.5 Apply safety and sanitation principles related to food, personnel and consumers.
KRDN 4.6 Explain the processes involved in delivering quality food and nutrition services.
KRDN 4.7 Evaluate data to be used in decision-making for continuous quality improvement.

KRDN 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
KRDN 5.2 Identify and articulate one’s skills, strengths, knowledge and experiences relevant to the position desired and career goals.
KRDN 5.3 Practice how to self-advocate for opportunities in a variety of settings (such as asking for needed support, presenting an elevator pitch).
KRDN 5.4 Practice resolving differences or dealing with conflict.
KRDN 5.5 Promote team involvement and recognize the skills of each member.
KRDN 5.6 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

for the degree of Bachelor of Science Major in Dietetics and Nutrition