DIETETICS AND NUTRITION, BS

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

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 105 &amp; CMN 101</td>
<td>Writing and Research and Public Speaking (or equivalent; see college Composition I requirement)</td>
<td>6-7</td>
</tr>
<tr>
<td>CMN 111 &amp; CMN 112</td>
<td>Oral &amp; Written Comm I and Oral &amp; Written Comm II</td>
<td>3-4</td>
</tr>
</tbody>
</table>

Advanced Composition
Select one course from campus approved list of Advanced Composition courses.

Cultural Studies
Select one course from Western culture, one from non-Western culture, and one from U.S. minority culture from campus approved lists.

Foreign Language
Coursework at or above the third level is required for graduation.

Quantitative Reasoning I
Select one of the following:
- MATH 220: Calculus
- MATH 221: Calculus I
- MATH 234: Calculus for Business I

Quantitative Reasoning II
Select one of the following:
- ACE 262: Applied Statistical Methods and Data Analytics I
- CPSC 241: Intro to Applied Statistics
- ECON 202: Economic Statistics I
- PSYC 235: Intro to Statistics
- STAT 100: Statistics

Natural Sciences and Technology
Select one of the following:
- CHEM 102 & CHEM 103: General Chemistry I and General Chemistry Lab I
- CHEM 104 & CHEM 105: General Chemistry II and General Chemistry Lab II

Other Natural Sciences and Technology Required

<table>
<thead>
<tr>
<th>Code</th>
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<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 232</td>
<td>Elementary Organic Chemistry I (Pre-req CHEM 104 &amp; CHEM 105)</td>
<td>3 or 4</td>
</tr>
<tr>
<td>CHEM 233</td>
<td>Elementary Organic Chem Lab I (Pre-req CHEM 104, CHEM 105, and CHEM 232)</td>
<td>2</td>
</tr>
<tr>
<td>MCB 244 &amp; FSHN 250</td>
<td>Human Anatomy &amp; Physiology I or Nutritional Physiology I</td>
<td>3</td>
</tr>
<tr>
<td>MCB 246 &amp; FSHN 251</td>
<td>Human Anatomy &amp; Physiology II or Nutritional Physiology II</td>
<td>3</td>
</tr>
</tbody>
</table>

Social and Behavioral Sciences - required hours

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>HDFS 105</td>
<td>Intro to Human Development</td>
<td>3</td>
</tr>
</tbody>
</table>

Choose from the following:
- ANTH 101: Introduction to Anthropology
- ANTH 102: Human Origins and Culture
- ANTH 103: Anthro in a Changing World
- ANTH 209: Food, Culture, and Society
- HDFS 220: Families in Global Perspective
- PSYC 100: Intro Psych
- SOC 100: Introduction to Sociology

ACES Prescribed Course

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHLH 250</td>
<td>Health Care Systems</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 101</td>
<td>The Science of Food and How it Relates to You</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 150</td>
<td>Introduction to Dietetics</td>
<td>1</td>
</tr>
<tr>
<td>ACE 100</td>
<td>Introduction to Dietetics</td>
<td>4</td>
</tr>
<tr>
<td>ECON 103</td>
<td>Principles of Nutrition</td>
<td>4</td>
</tr>
<tr>
<td>FSHN 232</td>
<td>Science of Food Preparation</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 249</td>
<td>Food Service Sanitation</td>
<td>1</td>
</tr>
<tr>
<td>FSHN 322</td>
<td>Nutrition and the Life Cycle</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 329</td>
<td>Communication in Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 340</td>
<td>Food Production and Service</td>
<td>4</td>
</tr>
<tr>
<td>FSHN 345</td>
<td>Strategic Operations Management</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 420</td>
<td>Nutritional Aspects of Disease</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 426</td>
<td>Biochemical Nutrition I</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 427</td>
<td>Biochemical Nutrition II</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 428</td>
<td>Community Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 429</td>
<td>Nutrition Assessment &amp; Therapy</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 450</td>
<td>Dietetics: Professional Issues</td>
<td>2</td>
</tr>
<tr>
<td>FSHN 459</td>
<td>Nutrition Focused Physical Assessment</td>
<td>2</td>
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Major Electives

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<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>BIOC 455</td>
<td>Technqs Biochem &amp; Biotech</td>
<td>3</td>
</tr>
<tr>
<td>CHLH 300-400</td>
<td>Any 300 or 400 level CHLH Course</td>
<td>1</td>
</tr>
<tr>
<td>FSHN 300-400</td>
<td>Any 300 or 400 level FSHN Course</td>
<td>1</td>
</tr>
<tr>
<td>HDFS 300-400</td>
<td>Any 300 or 400 level HDFS Course</td>
<td>1</td>
</tr>
<tr>
<td>KIN 300-400</td>
<td>Any 300 or 400 level KIN Course</td>
<td>1</td>
</tr>
</tbody>
</table>

Information listed in this catalog is current as of 06/2023
Minimum of 40 hours of advanced credit required

Total Minimum Hours 126

1 Cannot be used to fulfill more than one requirement.

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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 General and Education Requirements page (http://catalog.illinois.edu/general-information/degree-general-education-requirements/).

First Year
First Semester
ACES 101 2
CMN 101 or RHET 105 3
FHSN 101 3
FHSN 150 1
HDFS 105 3
Quantitative Reasoning General Education course 3

Second Semester Hours
CHEM 102 3
CHEM 103 1
RHE 105 4
MATH 234 4
FSHN 220 4

Total Hours 15

Second Year
First Semester
FHSN 232 3
FHSN 249 1
CHEM 104 3
CHEM 105 1
MCB 244 or FSHN 250 3
CHLH 250 3

Second Semester Hours
FSHN 426 3
FSHN 329 3
CHEM 232 4
CHEM 233 2
FSHN 246 or FSHN 251 3

Total Hours 14

Third Year
First Semester
FHSN 420 3
ACE 100 or ECON 103 4
MCB 100 3
MCB 101 2

Second Semester Hours
FSHN 427 3
FSHN 322 3
FSHN 340 4
General Education course 3

Total Hours 15

Fourth Year
First Semester
FHSN 345 3
FHSN 428 3
FHSN 450 2
Academic Elective course 4

Second Semester Hours
FHSN 429 3
FHSN 459 2
General Education course 3
General Education course 3
Free Elective course 3

Total Hours 16

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 Use current information technologies to locate and apply evidence-based guidelines and protocols.

KRDN 1.3 Apply critical thinking skills.

KRDN 1.4 Demonstrate effective and professional oral and written communication and documentation.

KRDN 1.5 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.

KRDN 1.6 Assess the impact of a public policy position on nutrition and dietetics practice.

KRDN 1.7 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.

KRDN 1.8 Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.

KRDN 1.9 Demonstrate an understanding of cultural competence/sensitivity.

KRDN 1.10 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.

KRDN 1.11 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.
KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.

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 Explain the processes involved in delivering quality food and nutrition services.

KRDN 3.5 Describe basic concepts of nutritional genomics.

KRDN 4.1 Apply management theories to the development of programs or services.

KRDN 4.2 Evaluate a budget and interpret financial data.

KRDN 4.3 Describe 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 Describe safety principles related to food, personnel and consumers.

KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

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**Food Science and Human Nutrition**
Food Science and Human Nutrition Website (https://fshn.illinois.edu)
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905 S. Goodwin Ave.
Urbana, IL 61801
217-244-4498
Email: fshn-general@illinois.edu

**College of Agricultural, Consumer & Environmental Sciences**
College of Agricultural, Consumer & Environmental Sciences Website (https://aces.illinois.edu/)

**ACES Office of Academic Programs**
128 Mumford Hall
1301 West Gregory Drive
Urbana, IL 61801

**Advising**
Phone: 217-244-4498
Email: fshn-general@illinois.edu
Advising Website (https://fshn.illinois.edu/about/contact-us/#paragraph--441)

**Admissions**
ACES Undergraduate Admissions (https://aces.illinois.edu/admissions/)
visitACES@illinois.edu
217-333-3380

Information listed in this catalog is current as of 06/2023