

# DIETETICS FOOD & NUTRITION



Toward a Bachelor of Science Degree

Minimum 62 hours

**Transfer Curriculum • Associate in Art Degree • Minimum 2.0 OGPA • Major Code: DAA**

This curriculum is designed for transfer to four year institutions for this major. Consult the website of the four year institution where you plan to transfer, regarding specific course needs, requirements and deadlines.

## FIRST YEAR

| Fall Semester   |                             | Credit Hrs |
|-----------------|-----------------------------|------------|
| <b>ENG 121</b>  | Rhetoric & Composition I    | 3          |
| <b>BIOL 121</b> | Intro Biology               | 4          |
| <b>PSYC 121</b> | Intro Psychology            | 3          |
| <b>MATH 128</b> | College Algebra             | 4          |
| <b>IT 119</b>   | Basic Software Applications | 3          |
| Total Hours     |                             | 17         |

| Spring Semester                       |                           | Credit Hrs |
|---------------------------------------|---------------------------|------------|
| <b>ENG 122</b>                        | Rhetoric & Composition II | 3          |
| <b>HUMANITIES AND FINE ARTS</b>       |                           | 3          |
| <b>MATH 141</b>                       | Statistics                | 4          |
| <b>SOCIAL AND BEHAVIORAL SCIENCES</b> |                           | 3          |
| <b>NUR 195</b>                        | Medical Terminology       | 3          |
| Total Hours                           |                           | 16         |

## SECOND YEAR

| Fall Semester                   |                           | Credit Hrs |
|---------------------------------|---------------------------|------------|
| <b>CHEM 123</b>                 | Basic Inorg/Org Chemistry | 4          |
| <b>COM 121</b>                  | Principles of Speaking    | 3          |
| <b>HUMANITIES AND FINE ARTS</b> |                           | 3          |
| <b>FCS 124</b>                  | Nutrition                 | 3          |
| <b>BIOL 261</b>                 | Anatomy & Physiology I    | 4          |
| Total Hours                     |                           | 17         |

| Spring Semester                       |                                    | Credit Hrs |
|---------------------------------------|------------------------------------|------------|
| <b>CHEM 124</b>                       | Basic/Organic/Biological Chemistry | 4          |
| <b>PHIL 221</b>                       | Fundamentals of Ethics             | 3          |
| <b>SOCIAL AND BEHAVIORAL SCIENCES</b> |                                    | 3          |
| <b>BIOL 242</b>                       | Microbiology                       | 4          |
| Total Hours                           |                                    | 14         |

The bolded classes on this curriculum guide indicate the minimum a student must complete in order to receive an Associate degree. See advisor for specific transfer information.

**HUMANITIES AND FINE ARTS: 9 semester hours. At least one course must be taken from each area.**

- |        |   |  |
|--------|---|--|
| Area 1 | <input type="checkbox"/> MUS 121-3 (F1 900) Music Appreciation      | <input type="checkbox"/> COM 128-3 (F2 905) Film Appreciation        |
|        | <input type="checkbox"/> MUS 126-3 (F1 904) Intro to American Music | <input type="checkbox"/> THTR 121-3 (F1 907) Introduction to Theater |
| Area 2 | <input type="checkbox"/> ENG 243-3 (H3 902) Introduction to Drama   | <input type="checkbox"/> ENG 261-3 (H3 914) American Literature I    |
|        | <input type="checkbox"/> ENG 245-3 (H3 906) World Literature        | <input type="checkbox"/> ENG 262-3 (H3 915) American Literature II   |
|        | <input type="checkbox"/> ENG 246-3 (H3 907) Modern Literature       | <input type="checkbox"/> PHIL 121-3 (H4 900) Intro to Philosophy     |
|        |   | <input type="checkbox"/> PHIL 122-3 (H4 906) Fundamentals of Logic   |
|        |   | <input type="checkbox"/> PHIL 221-3 (H4 904) Fundamentals of Ethics  |
|        |   | <input type="checkbox"/> PHIL 224-3 (H5 904N) Comparative Religions  |

**SOCIAL & BEHAVIORAL SCIENCES: 9 semester hours. Course must be taken from two different areas – one course must be selected from Area 1.**

- |        |   |   |   |
|--------|---|---|---|
| Area 1 | <input type="checkbox"/> HIST 161-3 (S2 923D) Black American History        | <input type="checkbox"/> PSYC 121-3 (S6 900) Intro Psychology               | <input type="checkbox"/> SOC 121-3 (S7 900) Intro Sociology       |
|        | <input type="checkbox"/> PSYC 221-3 (S6 903) Child Psychology               | <input type="checkbox"/> SOC 221-3 (S7 902) The Family in Society           |   |
| Area 2 | <input type="checkbox"/> HIST 121-3 (S2 902) Western Civilization to 1648   | <input type="checkbox"/> HIST 141-3 (S2 901N) Latin American History        | <input type="checkbox"/> HIST 241-3 (S2 900N) American History I  |
|        | <input type="checkbox"/> HIST 122-3 (S2 903) Western Civilization from 1648 |   | <input type="checkbox"/> HIST 242-3 (S2 901N) American History II |
| Area 3 | <input type="checkbox"/> ECON 121-3 (S3 901) Macroeconomics                 | <input type="checkbox"/> GOVT 121-3 (S5 900) American Government            |   |
|        | <input type="checkbox"/> ECON 122-3 (S3 902) Microeconomics                 | <input type="checkbox"/> GOVT 226-3 (S5 904N) Intro International Relations |   |

**Career Opportunities:**

Clinical Dietitian, Community Dietitian, Cooperative Extension Agent, Dietitian Consultant, Nutritionist, Research Dietitian, Staff Dietitian, Teaching Dietitian, Therapeutic Dietitian, Dietary Manager, Food Service Director.

**Major Employers:**

Hospitals; Nursing Homes; Health Clinics; Colleges and Universities; Schools; Residential Care Facilities; Child Care Facilities; Hotel and Restaurant Chains, Correctional Facilities; Federal, State and Local Government; Armed Forces; Public Health Agencies; Health Maintenance Organizations; Fitness And Wellness Centers; Food And Drug Products And Processing Companies; Private Industry Cafeterias; Private Firms Providing Food Services To Hospitals; Private Consultants.