

DIETETICS FOUR-YEAR PLAN
Iowa State University Catalog, 2009-2011
 Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 110, Professional/Educational Preparation	1	FS HN 167, Introduction to Human Nutrition	3
CHEM 163 or 177, College or General Chem. I	4	CHEM 178, General Chem. II, if CHEM 177 taken	3
CHEM 163L or 177L, Chemistry Laboratory	1	Or, elective*	
BIOL 211, Principles of Biology I	3	BIOL 212, Principles of Biology II	3
Math 140, 142, 160, 165, or 181	3	BIOL 212L, Principles of Biology Laboratory II	1
ENGL 150, Critical Thinking-Communication	3	PSYCH 101, Introduction to Psychology	3
LIB 160, Library	<u>0.5</u>	Humanities course	<u>3</u>
Total credits:	15.5	Total credits:	16

Second Year			
Fall Semester		Spring Semester	
CHEM 231, Elementary Organic Chemistry	3	BBMB 301, Survey of Biochemistry	3
CHEM 231L, Elementary Organic Chem. Lab.	1	FS HN 265, Nutr. for Active, Healthy Lifestyles	3
BIOL 255, Fundamentals of Human Anatomy	3	BIOL 306 or 335, Physiology	3-5
BIOL 255L, Fund. of Human Anatomy Lab.	1	MICRO 201, Introduction to Microbiology	2
ENGL 250, WOVE Composition	3	MICRO 201L, Introductory Microbiology Lab.	1
STAT 101 or 104, Statistics course	<u>3-4</u>	FS HN 203, Contemporary Issues in FSHN	<u>1</u>
Total credits:	14-15	Total credits:	13-15

Third Year			
Fall Semester		Spring Semester	
FS HN 360, Advanced Human Nutrition & Met.	3	FS HN 362, Nutrition in Growth & Development	3
FS HN 361, Nutrition and Health Assessment	2	HRI 380, Quantity Food Production Mgmt.	3
FS HN 340, Foundations of Dietetic Practice	1	HRI 380L, Quantity Food Prod. Mgmt. Exp.	2
FS HN 214, Scientific Study of Food	5	FS HN 342, World Food Issues	3
SP CM 212 or COMST 214, Public Speaking	3	Humanities course (CHS) or elective* (CAL S)	3
Humanities/social sci. (CHS) or ENV S (CAL S)	<u>2-3</u>	Elective*	<u>1-3</u>
Total credits:	16-17	Total credits:	15-17

Fourth Year			
Fall Semester		Spring Semester	
FS HN 461, Medical Nutrition and Disease I	4	FS HN 464, Medical Nutrition and Disease II	4
HRI 391, Foodservice Systems Management I	3	HRI 392, Foodservice Systems Management II	3
FS HN 411, Experimental Study of Food	2	FS HN 403, Food Laws, Regulations	2
FS HN 463, Community Nutrition	3	FS HN 480, Professional Communication	1
FS HN 466, Nutrition Counseling & Education	<u>3</u>	Elective(s)*	<u>3-6</u>
Total credits:	15	Total credits:	13-16

*Choose elective courses to total \geq 120.5 credits.

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point considerations. Updated May 2009