

# FAMILY AND CONSUMER SCIENCES

## Dietetics

Name: \_\_\_\_\_ Student Number: \_\_\_\_\_ Catalog year: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

### Humanities – 15 Hours

		Credits	Completed	Grade	Quality Pts
EH 101	English Composition	3			
EH 102	English Composition	3			
EH 141	Oral Communication	3			
*	Literature	6			

### Social Science – 12 Hours

		Credits	Completed	Grade	Quality Pts
EC 222	Principles of Macroeconomics	3			
*	History	6			
PSY 201 or SY 221	Principles of Psychology or Intro to Sociology	3			

### Science & Math – 34 Hours

		Credits	Completed	Grade	Quality Pts
MS 112	Pre-Calculus Algebra	3			
MS 204	Statistics	3			
BY 101/103	Intro to Biology I and Lab	4			
BY 263	Human Anatomy & Physiology	4			
BY 264	Human Anatomy & Physiology	4			
BY 283	Health Microbiology	4			
CY 105/107	General Chemistry & Lab	4			
CY 109	Elementary Organic Chemistry	4			
CY 164	Physiological Chemistry	4			

### Business and Computer Science – 6 Hours

		Credits	Completed	Grade	Quality Pts
CS 201	Intro to Information Tech	3			
MGT 301	Principles of Management	3			

### Other – 3 Hours

		Credits	Completed	Grade	Quality Pts
*Elective	Fine Arts Elective	3			

### Family and Consumer Sciences – 19 Hours

		Credits	Completed	Grade	Quality Pts
FCS 322	Normal Nutrition	3			
FCS 301	Career Paths in Dietetics (Dietetics only)	1			
FCS 332	Social Cultural Aspects of Apparel	3			
FCS 352 and FCS 353 or FCS 350	Child Growth & Development and Child Growth & Development Lab or Lifespan Human Development (Dietetics, Merchandising, Hospitality & Culinary Mgt only)	3			
FCS 355	Family Life Education	3			
FCS 371	Management of Family Resources	3			
FCS 471	Family Housing & Interiors	3			

### Nutrition/Dietetics and Culinary Mgmt – 42 Hours

		Credits	Completed	Grade	Quality Pts
FCS 122	Fundamentals of Food Prep	3			
FCS 323	Experimental Foods	3			
FCS 325	Quantity Food Production	3			
FCS 327	Nutrition in the Life Cycle	3			
FCS 337	Methods of Nutrition Assessment	3			
FCS 338	Community Nutrition	3			
FCS 420	Medical Nutrition Therapy I	3			
FCS 421	Medical Nutrition Therapy II	3			
FCS 422	Foodservice Management	3			
FCS 429	Advanced Nutritional Metabolism	3			
FCS 448	Alternative Medicine	3			
FCS 458	Research/Statistical Methods in FCS	3			
CTE 461	Effective Teaching of CTE/FCS	3			
PE 400	Exercise Physiology	3			

Total Semester Hours (128 Semester Hours required for degree program)			Total Quality Points		
--	--	--	----------------------	--	--

\* See Core Curriculum