

# University of Delaware Department of Behavioral Health and Nutrition

## BACHELOR OF SCIENCE: DIETETICS 2017-2018

Enter Fall 2017 - Graduate Spring 2021  
Minimum Credits to Graduate = 120

Students wishing to pursue the Registered Dietitian Nutritionist (R.D.N.) credential will be initially admitted to the Applied Nutrition major. Students can apply to the Dietetics major upon completion of at least 40 credits total, which must include:

**\*NTDT200 \*NTDT250 \*CHEM101/103/107 \*CHEM102/104/108 \*CHEM213 \*CHEM215 \*BISC205**

To be accepted to the Dietetics major, students must 1) have completed all coursework listed above, 2) have an overall GPA of 2.75 including courses listed above, 3) have at least 40 credits (12 at UD) total and 4) submit change of major request on UDSIS.

### University Requirements

- \_\_\_\_\_ ENGL110 Seminar in Composition\* (3 credits)
- \_\_\_\_\_ \_\_\_\_\_ Multicultural Course (3 credits; can satisfy both multicultural and one breadth requirement simultaneously)
- \_\_\_\_\_ First Year Experience (FYE; 1-4 credits) UNIV101 fulfills this requirement
- \_\_\_\_\_ Discovery Learning Experience (DLE; 3 credits) NTD460 fulfills this requirement

**University Breadth Requirements\*** Students must take breadth courses from **four different subject areas**. NTDT courses cannot fulfill breadth requirements. Go to <http://sites.udel.edu/bhan/breadth-requirements1718/> for a complete list of breadth courses and restrictions:

- \_\_\_\_\_ Creative Arts and Humanities\* (3 credits) \_\_\_\_\_
- \_\_\_\_\_ History and Cultural Change\* (3 credits) \_\_\_\_\_
- \_\_\_\_\_ Social and Behavioral Sciences\* (3 credits) BUAD309, ECON100, ECON101, PSYC100, and/or SOC1201 satisfy this requirement
- \_\_\_\_\_ Math, Natural Science and Technology\* (3 credits) ANFS305 satisfies this requirement if grade earned is C- or better

### MAJOR REQUIREMENTS (96 credits)

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|---|---|
| <ul style="list-style-type: none"> <li>_____ ANFS305 Food Science* (3)</li> <li>_____ BISC205 Biology for Health Sciences (4)</li> <li>_____ BISC276 Human Physiology* (4)</li> <li>_____ BISC300 Introduction to Microbiology (4) <b>OR</b></li> <li>_____ MEDT270 Medical Microbio &amp; Infect. Diseases (4)</li> <li>_____ BUAD309 Organizational Behavior (3)</li> <li>_____ CHEM101 or CHEM103 or 107** General Chem (4)</li> <li>_____ CHEM102 or CHEM104 or 108** General Chem (4)</li> <li>_____ CHEM213 Elementary Organic Chemistry (3)</li> <li>_____ CHEM215 Elementary Organic Chemistry Lab (1)</li> <li>_____ CHEM214 Elementary Biochemistry* (3)</li> <li>_____ CHEM216 Elementary Biochemistry Lab* (1)</li> <li>_____ ECON100 Economic Issues &amp; Policies (3) <b>OR</b></li> <li>_____ ECON101 Intro to Microeconomics (3)</li> <li>_____ MATH114 College Mathematics &amp; Statistics (3)</li> <li>_____ NTDT103 Intro to Nutrition Professions (1)</li> <li>_____ NTDT200 Nutrition Concepts* (3)</li> <li>_____ NTDT201 Food Concepts* (3)</li> <li>_____ NTDT250 Intro to the Nutrition Care Process* (3)</li> </ul> | <ul style="list-style-type: none"> <li>_____ NTDT305 Nutrition in the Life Span* (3)</li> <li>_____ NTDT321 Quantity Food Production &amp; Service* (3)</li> <li>_____ NTDT322 Mgmt. of Food &amp; Nutrition Services* (3)</li> <li>_____ NTDT326 On-Site Food Production* (3)</li> <li>_____ NTDT330 Nutrition Counseling* (3)</li> <li>_____ NTDT400 Macronutrients* (3)</li> <li>_____ NTDT401 Micronutrients* (3)</li> <li>_____ NTDT403 Senior Nutrition Seminar (1)</li> <li>_____ NTDT421 Nutritional Assessment Methods* (3)</li> <li>_____ NTDT445 Teaching Methods: Nutrition/Foods* (3)</li> <li>_____ NTDT450 Medical Nutrition Therapy I* (3)</li> <li>_____ NTDT451 Medical Nutrition Therapy II* (3)</li> <li>_____ NTDT460 Community Nutrition* (3)</li> <li>_____ PSYC100 General Psychology (3)</li> <li>_____ SOC1201 Introduction to Sociology (3)</li> <li>_____ STAT200 <b>OR</b> PSYC209 <b>OR</b> STAT/APEC408<br/>Statistics (3)</li> <li>_____ Total of 120 credits required to graduate</li> </ul> |
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Please refer to the 2017-18 course catalog at  
[http://catalog.udel.edu/preview\\_program.php?catoid=15&poid=7847&returnto=670](http://catalog.udel.edu/preview_program.php?catoid=15&poid=7847&returnto=670)  
for a complete listing of program requirements.

See other side for suggested program of study.

\* Grade of C- or better required

\*\* Integrated versions of CHEM103 and 104 have been renumbered as CHEM107 and CHEM108, respectively.

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### Suggested Sequence

The term availability for courses listed below is correct for the 2017-18 academic year. However, changes in course availability are possible. Check with your advisor for updated term availability. Prerequisites (PR) and corequisites (CR) listed here are those most commonly taken by students in this major. See catalog for additional PR and CR options.

#### FRESHMAN YEAR

_____	<b>CHEM101 or CHEM103 or 107</b> General Chemistry (103 & 107: CR MATH114 OR ≥ 70 on Math Placement Exam)	4
_____	<b>CHEM102 or CHEM104 or 108</b> General Chemistry (102: PR CHEM101; 104: PR CHEM101, 103 or 107)	4
_____	<b>ECON100 or ECON101</b> Economics	3
_____	<b>ENGL110</b> Seminar in Composition*	3
_____	<b>MATH114</b> College Mathematics & Statistics	3
_____	<b>NTDT103</b> Intro to Nutrition Professions (FALL only)	1
_____	<b>NTDT200</b> Nutrition Concepts*	3
_____	<b>SOCI201</b> Introduction to Sociology	3
_____	<b>UNIV101</b> First Year Experience I	1
_____	Breadth or Multicultural or Elective	3
		28

#### SOPHOMORE YEAR

_____	<b>ANFS305</b> Food Science* (SPRING only)	3
_____	<b>BISC205</b> Biology for Health Sciences (CR CHEM 101, 103 or 107; FALL only)	4
_____	<b>CHEM213</b> Elem. Organic Chemistry (PR CHEM102, 104 or 108)	3
_____	<b>CHEM215</b> Elem. Organic Chemistry Lab (CR CHEM213)	1
_____	<b>CHEM214</b> Elem. Biochemistry* (PR CHEM213)	3
_____	<b>CHEM216</b> Elem. Biochemistry Lab* (CR CHEM214)	1
_____	<b>NTDT201</b> Food Concepts*	3
_____	<b>NTDT250</b> Intro to the Nutrition Care Process* (PR NTDT200)	3
_____	<b>PSYC100</b> General Psychology	3
_____	<b>STAT200 or PSYC209 or STAT/APEC408</b> Statistics	3
_____	Breadth or Multicultural or Elective	3
		30

#### JUNIOR YEAR

_____	<b>BISC276</b> Human Physiology* (PR BISC205, 207 or 208 & CHEM101, 103 or 107; FALL only)	4
_____	<b>BISC300</b> Introduction to Microbiology OR <b>MEDT270</b> Medical Microbio & Infect. Diseases (PR BISC205 OR 207 for both)	4
_____	<b>BUAD309</b> Organizational Behavior	3
_____	<b>NTDT 305</b> Nutrition in the Lifespan* (PR NTDT200 & a course in biology)	3
_____	<b>NTDT321</b> Quantity Food Production & Service* (PR NTDT200 & 201)	3
_____	<b>NTDT322</b> Management of Food & Nutrition Services* (PR NTDT200 & 201)	3
_____	<b>NTDT326</b> On-Site Food Production* (CR NTDT321)	3
_____	<b>NTDT330</b> Nutrition Counseling* (PR NTDT200 & 250)	3
_____	<b>NTDT400</b> Macronutrients* (PR NTDT200 & CHEM214/CHEM216)	3
_____	<b>NTDT401</b> Micronutrients* (PR NTDT400)	3
		32

#### SENIOR YEAR

_____	<b>NTDT403</b> Senior Nutrition Seminar (PR Senior; FALL only)	1
_____	<b>NTDT421</b> Nutritional Assessment Methods* (PR NTDT400 & statistics course; FALL only)	3
_____	<b>NTDT450</b> Medical Nutrition Therapy I* (PR NTDT250, NTDT400 & BISC276; FALL only)	3
_____	<b>NTDT451</b> Medical Nutrition Therapy II* (PR NTDT250, NTDT400 & BISC276; SPRING only)	3
_____	<b>NTDT445</b> Teaching Methods: Nutrition/Foods* (PR NTDT200)	3
_____	<b>NTDT460</b> Community Nutrition* (DLE; PR NTDT321 and NTDT400)	3
_____	Breadth or Multicultural or Elective	3
_____	Breadth or Multicultural or Elective	3
_____	Breadth or Multicultural or Elective	3
_____	Breadth or Multicultural or Elective	3
_____	Breadth or Multicultural or Elective	3
		31

**Total of 120 credits minimum required for graduation**

\* Grade of C- or better required