

**B.S. in Nutrition and Dietetics**
*Plan of Study †*
**Freshman Year**

Fall			Spring		
Class	Grade		Class	Grade	
BIOL 210	Foundations of Biology I	3	BIOL 221	Anatomy & Physiology I	3
NUTR 220	Nutr Science for Hlth Prof	3	BIOL 222	Anatomy & Physiology I Lab	1
	Human Experience	3	HCAD 321	Healthcare Economics	3
UCR 101	University Core Rhetoric	3	NUTR 110	Food Preparation	4
UCT 101	University Core Texts I	3	UCS 102	University Core Seminar	3
UCCG101	First Year Experience	1	UCT 102	University Core Texts II	3
Credits			Credits		
16			17		

**Sophomore Year**

Fall			Spring		
Class	Grade		Class	Grade	
BIOL 223	Anatomy & Physiology II	3	CHEM 215	Fund of Organic Chem	3
BIOL 224	Anatomy & Physiology II Lab	1	CHEM 216	Fund of Organic Chem Lab	1
CHEM 205	Foundations of Chem	3	NUTR 350	Community Nutrition	3
CHEM 206	Foundations of Chem Lab	1	PSYC 101	General Psychology	3
MATH 150	Precalculus	3	UCBF 101	Biblical Foundations	3
NUTR 310	Lifecycle Nutrition	3		Fine Arts Gen Ed	3
NUTR 270	Foundation of Nutr Profess	2			
Credits			Credits		
16			16		

**Junior Year**

Fall			Spring		
Class	Grade		Class	Grade	
CHEM 345	Fund of Biochemistry	3		General Elective	3
NURS 232	Stats for Hlth Care Prof	3	NUTR 414	Experimental Foods	4
NUTR 412	Quantity Food Prod/Mgmt	4	NUTR 416	Adv Nutr II: Micronutrients	3
NUTR 415	Adv Nutr I: Macronutrients	3	NUTR 498	Research Methods in Nutr	2
UCBF 102	Biblical Foundations	3			
NUTR 371	Dir Professional Practicum	2			
Credits			Credits		
18			12		

**Senior Year**

Fall			Spring		
Class	Grade		Class	Grade	
NUTR 401	Nutrition Care Process	3	NUTR 408	Clinical Nutrition I	3
NUTR 413	Food Service Org/Mgmt	3		General Elective	3
NUTR 499	Senior Seminar in Nutr	2		Global Engagement	3
	General Elective	3		General Elective	3
UCHW 120	Concepts of Hlth & Wellness	2			
Credits			Credits		
13			12		

\*Advisor may replace course with NUTR 305. NUTR 312: Food, Culture and Society is preferred.

**120 Total Credit Hours**