

Dietetics
3-Year Course Plan

Iowa State University Catalog, 2018-2019
Department of Food Science and Human Nutrition

Students are placed into ENGL 250 with ACT-E score of 24 or above; Test-out credit for ENGL 150 is earned with placement into ENGL 250 and completion of ENGL 250 at Iowa State University with a grade of C or above. Completion of 6 credits of Humanities through CLEP Test or Advanced Placement program of the College Board. Completion of Psychology and Statistics through Advanced Placement program of the College Board.

Fall Semester		Spring Semester	
FS HN 110, Professional/Educational Preparation	1	FS HN 203, Contemporary Issues in FSHN	1
FS HN 167, Introduction to Human Nutrition	3	FS HN 265, Nutr.for Active&Healthy Lifestyles**	3
CHEM 163, College Chemistry	4	CHEM 231, Elementary Organic Chemistry	3
CHEM 163L, Chemistry Laboratory	1	CHEM 231L, Elementary Organic Chem. Lab.	1
BIOL 211, Principles of Biology I	3	BIOL 212, Principles of Biology II	3
Math 140, College Algebra (or college calculus)	3	BIOL 212L, Principles of Biology Laboratory II	1
LIB 160, Information Literacy	<u>1</u>	ENGL 250, Written, Oral, Visual, Electronic Comp.	<u>3</u>
Total credits:	16	Total credits:	15
Apply for admission to the accredited program by March 1 (GPA of 3.0 or above)			

Summer:

BBMB 301, Survey of Biochemistry, 3 cr.
SP CM 212, Fundamentals of Public Speaking, 3 cr.

Fall Semester		Spring Semester	
FS HN 340, Foundations of Dietetic Practice*	1	FS HN 361, Nutrition and Health Assessment**	2
FS HN 360, Advanced Nutrition&Metabolism*	3	FS HN 362, Nutrition in Growth & Development**	3
FS HN 214, Scientific Study of Food	3	FS HN 367, Medical Terminology for Health Prof.	1
FS HN 115 or 215, Food Preparation Lab.	1-2	HSP M 380, Quantity Food Production Mgmt.	3
BIOL 255, Fundamentals of Human Anatomy*	3	HSP M 380L, Quantity Food Prod/Service Mgmt. Exp.	3
BIOL 255L, Fund. of Human Anatomy Lab.*	1	BIOL 256 and 256L** or BIOL 335** Physiology	<u>3-4</u>
MICRO 201 and 201L, Microbiology with Lab	<u>3</u>	Total credits:	15-16
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Summer:

Study Abroad and/or Elective credits, 6 cr.

Fall Semester		Spring Semester	
FS HN 461, Medical Nutrition and Disease I*	4	FS HN 464, Medical Nutrition and Disease II**	3
FS HN 463, Community Nutrition*	3	HSP M 392, Foodservice Systems Mgmt. II**	3
HSP M 391, Foodservice Systems Mgmt. I*	3	FS HN 342, World Food Issues	3
FS HN 466, Nutrition Counseling & Education	3	FS HN 403, Food Laws and Regulations	2
Humanities/social sci. (H Sci) or ENV S (AgLS)	<u>3</u>	FS HN 411, Food Ingredient Interactions & Form.	2
Total credits:	16	FS HN 480, Professional Communication in FSHN	1
(Prepare application to accredited internships)		Elective	<u>1</u>
		Total credits:	15

Choose elective courses to total \geq 120 credits.

*** Fall-only course offering, ** Spring-only course offering.** Planned course offerings may change, and students need to check the online Schedule of Classes each term to confirm course offerings: <http://classes.iastate.edu/>.

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 November 2017