Coordinated Program in Dietetics Core (University Foundational Learning Outcomes) (6 credits)

*** [Written Communication] ***fulfilled by ENGL 10600 or ENGL 10800

___ [Information Literacy] ***fulfilled by STAT 30100

___ [Oral Communication] ***fulfilled by COM 11400

___ [Science] ***fulfilled by CHM 11100 or CHM 11500

___ [Science] ***fulfilled by CHM 11200 or CHM 11600

___ ( ) [Humanities] – select from University list (PHIL 11100 Ethics suggested)

___ [Behavior/Social Science] ***fulfilled by PSY 12000 or SOC 10000

___ [Quantitative Reasoning] ***fulfilled by MA 15300 or MA 16010

___ [Science, Technology & Society] – select from University list

Other Required Courses (1 credit)

___ (1) NUTR 10500 Nutrition in the 21st Century

Major Requirements (126-134 credits)

___ (3) BCHM 30700 Biochemistry or CHM 33300 Principles of Biochemistry

___ (1) BCHM 30900 Biochemistry Laboratory

___ (4) BIOL 11000 Fundamentals of Biology I

___ (4) BIOL 11100 Fundamentals of Biology II

___ (4-3) BIOL 20300 Human Anatomy & Physiology or BIOL 30100 Human Design: Anatomy & Physiology

___ (4-3) BIOL 20400 Human Anatomy & Physiology or BIOL 30200 Human Design: Anatomy & Physiology

___ (4) BIOL 22100 Introduction to Microbiology

___ (3-4) CHM 11100 General Chemistry or CHM 11500 General Chemistry [Fulfills 1 Science Core Course]

___ (3-4) CHM 11200 General Chemistry or CHM 16000 General Chemistry [Fulfills 1 Science Core Course]

___ (4) CHM 25700 Organic Chemistry OR

___ (3) CHM 25500 Organic Chemistry AND

___ (3) CHM 25600 Organic Chemistry

___ (3) COM 11400 Fundamentals of Speech Communication [Fulfills Oral Communication Core]

___ (3) ECON 21000 Principles of Economics or AGEC 21700 Economics

___ (4-3) ENGL 10600 First-Year Composition or ENGL 10800 Accelerated First-Year Composition [Fulfills Written Communication]

___ (3) HTM 31100 Procurement Management for Foodservice

___ (3) MA 15300 Algebra & Trigonometry I AND [Fulfills Quantitative Reasoning Core]

___ (3) MA 15400 Algebra & Trigonometry II OR

___ (3) MA 15300 Algebra & Trigonometry I AND [Fulfills Quantitative Reasoning Core]

___ (3) MA 16010 Applied Calculus I OR

___ (3) MA 16010 Applied Calculus I AND [Fulfills Quantitative Reasoning Core]

___ (3) MA 16020 Applied Calculus II

___ (1) NUTR 10600 Profession of Dietetics

___ (1) NUTR 12500 Food Safety Certification

___ (3) NUTR 20500 Food Science I

___ (3) NUTR 31500 Fundamentals of Nutrition

___ (3) NUTR 33000 Diet Selection & Planning

___ (3) NUTR 33200 Nutrition Counseling

___ (1-2) NUTR 35000 Practicum in Dietetics or HTM 29101 Quantity Food Production & Service Labs

___ (3) NUTR 36500 Physiology and Nutrition During the Life Cycle

___ (1) NUTR 41100 Supervised Practice Preparation (title changes to “Dietetics Career Planning” effective Fall 2014)

___ (3) NUTR 42400 Communication Techniques in Foods & Nutrition

___ (3) NUTR 42600 Laboratory in Community Nutrition

___ (3) NUTR 43700 Macronutrient Metabolism In Human Health and Disease

___ (3) NUTR 43800 Micronutrient and Phytochemical Metabolism in Human Health and Disease

___ (2) NUTR 44200 Foodservice Systems Management

___ (9) NUTR 44300 Laboratory in Foodservice Systems Management

___ (4) NUTR or FS 45300 Food Chemistry

___ (10) NUTR 46100 Laboratory in Medical Nutrition Therapy

Requirements continued on next page

5/2014
Continued from page 1 of Coordinated Program in Dietetics Major Requirements

- **(3)** NUTR 46500 Laboratory in Engagement
- **(3)** NUTR 48000 Medical Nutrition Therapy I
- **(3)** NUTR 48100 Medical Nutrition Therapy II
- **(2)** NUTR 53000 Public Health Nutrition
- **(3)** OLS 25200 Human Relations in Organizations or HTM 31200 Human Resources Management for the Service Industries
- **(3)** PSY 12000 Elementary Psychology or SOC 10000 Introductory Sociology [Fulfills Behavior/Social Science Core]
- **(3)** STAT 30100 Elementary Statistical Methods [Fulfills Information Literacy Core]

Electives (0 credits)
133-141 semester credits required for Bachelor of Science degree

The Coordinated Program in Dietetics meets academic and professional requirements of the Academy of Nutrition and Dietetics. Graduates are eligible to take registration examination. Students are admitted at the beginning of the junior year; and must complete prerequisite courses before senior year.

University Foundational Learning Outcomes List:
  https://www.purdue.edu/provost/initiatives/curriculum/course.html

CRDT
Revised 5/2014
This is a sample chart for the Coordinated Program in Dietetics. It outlines courses required for the program. Here are the key points:

- **Freshman Year - First Semester**
  - CHM 111 or I15-General Chemistry (3-4 cr.)
  - BIOL 203-Human Anatomy And Physiology (4 cr.)
  - ENGL 106 - English Composition (4 cr.)
  - MA 153/158/160-College Algebra or Into Analysis (3 cr.)
  - NUTR 105 - Nutrition in the 21st Century (NUTR 205 or Microbiology 221) (3 cr.)

- **Second Semester**
  - CHM 112 or I16-General Chemistry
  - BIOL 204-Human Anatomy And Physiology
  - COM 114-Fundamentals Of Speech Communication
  - MA 154/160/16020
  - SOC 100 - Intro Soc or PSY 120 - Elementary Psych (3 cr.)

- **Sophomore Year - Third Semester**
  - BIOL 110 - Fundamentals of Biology I (4 cr.)
  - CHEM 257 - Organic Chemistry (4 cr.)
  - NUTR 315 - Fundamentals of Nutrition (4 cr.)
  - Humanities Selective
  - ECON 210 or AGEC 217 - Economics (3 cr.)

- **Fourth Semester**
  - BIOL 112 - Fundamentals of Biology II
  - BCHM 307-Biochemistry
  - STAT 301 - Statistics
  - HTM 311 - Procurement Mgmt FoodService
  - OLS 252 or HTM 312 - Human Resources
  - BCHM 309 - Biochemistry Lab

**Summer Notes:**
- NUTR 205 or Microbiology 221 to be taken in summer between Freshman and Sophomore year.
- Microbiology requirement or NUTR 330 3-4 cr.

Responsibility for meeting graduation requirements is solely that of the student. All students must complete 32 hours of 300 level courses or higher courses at Purdue for graduation.
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<th>Junior Year - Fifth Semester</th>
<th>Sem/Yr</th>
<th>Grade</th>
<th>Sixth Semester</th>
<th>Sem/Yr</th>
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<tr>
<td>(3) NUTR 480 - Medical Nutrition Therapy I</td>
<td>Fall only</td>
<td>(3) NUTR 481 - Medical Nutrition Therapy II</td>
<td>Spring Only</td>
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<td>(NUTR 437 and NUTR 330)</td>
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<td>(4) BIOL 221 - Microbiology</td>
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<td>(2 semesters Chemistry/ 1 semester Biology)</td>
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<td>(3) NUTR 438 Micronutrient Metabolism</td>
<td>Fall only</td>
<td>(2) NUTR 530 Public Health Nutrition</td>
<td>Spring Only</td>
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<td>(Biochemistry &amp; NUTR 437)</td>
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<td>(NUTR 330)</td>
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<td>(4) NUTR 453 - Food Chemistry</td>
<td>Fall only</td>
<td>(3) NUTR 365 - Phys &amp; Nutr During the Lifecycle</td>
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<td>(Organic chem)</td>
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<td>(NUTR 330, junior status)</td>
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<td>(1) NUTR 411 - Supervised Practice Preparation</td>
<td>Fall only</td>
<td>(3) NUTR 424 - Com Tech in Foods and Nutrition</td>
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<td>(1) NUTR 125 - Food Safety Certification</td>
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<td>(3) NUTR 332 - Nutrition Counseling</td>
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<th>Eighth Semester</th>
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<td>(3) NUTR 426 - Lab in Community Nutrition</td>
<td>Fall only</td>
<td>(10) NUTR 461 - Lab in Medical Nutrition Therapy</td>
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<td>(9) NUTR 443 - Lab in Foodserv Systems Mgmt</td>
<td>Fall only</td>
<td>(3) NUTR 465 - Lab in Engagement</td>
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Revision May, 2014