

Student: _____ PUID: _____ Catalog Term: _____

Additional Majors: _____ Minors: _____

Didactic 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 (101-109 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 11600 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* AGECE 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 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
- _____ (4) NUTR *or* FS 45300 Food Chemistry
- _____ (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 4-12 credits

____ () _____ ____ () _____ ____ () _____ ____ () _____
____ () _____ ____ () _____ ____ () _____ ____ () _____

120 semester credits required for Bachelor of Science degree

Revised 5/2014

University Foundational Learning Outcomes List:

<https://www.purdue.edu/provost/initiatives/curriculum/course.html>

Name: _____

Department of Nutrition Science

Minor Code(s): _____

Student I.D.: _____

Dietetics - DIDA

120 Semester hours

Freshman Year - First Semester			Sem/Yr	Grade	Second Semester			Sem/Yr	Grade
(3-4)	CHM 111 or 115-General Chemistry (CHM 115 - MA 159 or calculus placement)				(3-4)	CHM 112 or 116 -General Chemistry (CHM 111 or 115, as appropriate)			
(4)	BIOL 110 - Fundamentals of Biology I				(4)	BIOL 111 - Fundamentals of Biology II			
(3)	COM 114-Fundamentals Of Speech Communication				(3)	ENGL 106-First Year Composition			
(3)	MA 153/158/16010-College Algebra or Intro Analysis ALEKS placement-MA 153 is first of two-semester sequence				(3)	MA 154/16010/MA 16020 (MA 153/158/16010)			
(1)	NUTR 105 - Nutrition in the 21st Century (8 weeks only)	Fall only			(3)	PSY 120-Elementary Psychology or SOC 100 -Introductory Sociology			
(1)	NUTR 106 - Profession of Dietetics (8 weeks only)								
[15-16]					[16-17]				

Sophomore Year - Third Semester			Sem/Yr	Grade	Fourth Semester			Sem/Yr	Grade
(4)	BIOL 203-Human Anatomy And Physiology (Biol 203)	Fall only			(4)	BIOL 204-Human Anatomy And Physiology (Biol 203)	Spring only		
(4)	CHM 257-Organic Chemistry (Chm 112 or 116)				(3)	STAT 301 - Elementary Statistical Methods (MA 153/154)			
(3)	NUTR 205 - Food Science I (Two semesters of general chemistry)	Fall/Summer			(3)	NUTR 315 - Principles of Nutrition (BIOL 203, CHM 112 or 116)			
					(4)	BIOL 221 -Introduction to Microbiology (One semester of biology and two semesters of chemistry)			
(3)	Science, Tech, Society Selective				(1)	NUTR 125 -Food Safety Certification			
[14]					[15]				

Notes: Responsibility for meeting graduation requirements is solely that of the student.

Notes: All students must complete 32 hours of 300 level courses or higher courses at Purdue for graduation.

Junior Year - Fifth Semester			Sixth Semester		
	Sem/Yr	Grade		Sem/Yr	Grade
(3)	CHM 333 or BCHM 307-Principles of Biochemistry (1 semester or 1 year of Organic Chemistry)		(3)	NUTR 437 - Macronutrient Metabolism (Biochemistry & NUTR 315 & BIOL 204)	Spring/Sum
(1)	BCHM 309 - Biochemistry Laboratory (Organic Chemistry)		(3)	OLS 252 - Human Resources	
(3)	NUTR 330 - Diet Selection and Planning (NUTR 205 & NUTR 315)	Fall /Summer	(3)	HTM 311 - Procurement Mgmt for Food Service (Req override for HTM requirements)	
(3)	Humanities Selective		(3)	NUTR 365 - Phys & Nutr During Lifecycle (NUTR 315)	Spring only
(4)	NUTR 453 - Food Chemistry (Organic chem)	Fall only	(3)	NUTR 332- Nutrition Counseling (NUTR 330)	Spring only
(1)	Elective				
[15]			[14]		

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Senior Year - Seventh Semester			Eighth Semester		
	Sem/Yr	Grade		Sem/Yr	Grade
(3)	NUTR 438 - Micronutrient Metabolism (Biochemistry & NUTR 437)	Fall only	(3)	NUTR 481 - Medical Nutrition Therapy II (NUTR 480, NUTR 437, NUTR 438)	Spring only
(3)	NUTR 480 - Medical Nutrition Therapy I (NUTR 437 & 330)	Fall only	(3)	Elective	
(3)	NUTR 424 - Com Tech in Foods & Nutrition (NUTR 330)		(2)	NUTR 530 - Public Health Nutrition (NUTR 330)	Spring only
(3)	ECON 210 or AGECE 217-Economics		(3)	Elective	
(1)	NUTR 411 - Supervised Practice Preparation	Fall only	(2)	NUTR 442 - Food Service Systems Management (Pre-orCo-reqs: HTM 311, OLS 252, NUTR 330)	Spring Only
(2-1)	HTM 29101 or NUTR 350 Quan Food Prod Lab (NUTR 125 or 442 and NUTR 205 for HTM 29101 only)				
[14-15]			[13]		

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Revision May , 2014