

# University of Delaware Department of Behavioral Health and Nutrition

## BACHELOR OF SCIENCE: DOUBLE MAJOR IN DIETETICS & NUTRITIONAL SCIENCES 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 & SOCI201 satisfy this requirement
- \_\_\_\_\_ Math, Natural Science and Technology\* (3 credits) ANFS305 satisfies this requirement if grade earned is C- or better.

### MAJOR REQUIREMENTS (108-109 credits)

<ul style="list-style-type: none"> <li>_____ ANFS305 Food Science* (3)</li> <li>_____ BISC207 Introductory Biology I (4)</li> <li>_____ BISC208 Introductory Biology I (4)</li> <li>_____ BISC276 Human Physiology* (4)</li> <li>_____ BISC300 Introduction to Microbiology (4)</li> <li>_____ BUAD309 Mgmt. &amp; Organizational Behavior (3)</li> <li>_____ CHEM103 or CHEM107** General Chemistry (4)</li> <li>_____ CHEM104 or CHEM108** General Chemistry (4)</li> <li>_____ CHEM214 Elementary Biochemistry* (3)</li> <li>_____ CHEM216 Elementary Biochemistry Lab* (1)</li> <li>_____ CHEM321 Organic Chemistry I (3)</li> <li>_____ CHEM325 Organic Chemistry Lab I (1)</li> <li>_____ CHEM322 Organic Chemistry II (3)</li> <li>_____ CHEM326 Organic Chemistry Lab II (1)</li> <li>_____ ECON100 Economic Issues &amp; Policies <b>OR</b></li> <li>_____ ECON101 Intro to Microeconomics (3)</li> <li>_____ MATH221 Calculus I (3) <b>OR</b></li> <li>_____ MATH241 Analytic Geometry &amp; Calculus AB (4)</li> <li>_____ NTDT103 Intro to Nutrition Professions (1)</li> <li>_____ NTDT200 Nutrition Concepts* (3)</li> </ul>	<ul style="list-style-type: none"> <li>_____ NTDT201 Food Concepts* (3)</li> <li>_____ NTDT250 Intro to the Nutrition Care Process* (3)</li> <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>_____ PHYS201 Introductory Physics I (4)</li> <li>_____ PSYC100 General Psychology (3)</li> <li>_____ SOCI201 Introduction to Sociology (3)</li> <li>_____ STAT200 Basic Statistical Practice (3) <b>OR</b></li> <li>_____ STAT/APEC408 Statistical Research Methods (3)</li> <li>_____ Total of 120 Credits Required to Graduate</li> </ul>
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Please refer to 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>BISC207</b> Introductory Biology I (CR CHEM103 or 107)	4
_____	<b>BISC208</b> Introductory Biology II* (PR BISC207 or 205; CHEM104 or 108)	4
_____	<b>CHEM103 or 107</b> General Chemistry (CR MATH114 OR ≥ 70 on Math Placement Exam)	4
_____	<b>CHEM104 or 108</b> Gen Chem (104: PR CHEM103 or 107, 108: PR CHEM107 & BISC207, CR BISC208)	4
_____	<b>ENGL110</b> Seminar in Composition*	3
_____	<b>MATH221</b> Calculus I (PR MATH115 or 117 or Level B on MPE) OR <b>MATH241</b> Analytic Geometry & Calculus A (PR MATH 117 or Level E on MPE)	3-4
_____	<b>NTDT103</b> Intro to Nutrition Professions (FALL only)	1
_____	<b>NTDT200</b> Nutrition Concepts*	3
_____	<b>UNIV101</b> First Year Experience I	1
_____	Breadth or Multicultural or Elective	3
		30-31

#### SOPHOMORE YEAR

_____	<b>ANFS305</b> Food Science* (SPRING only)	3
_____	<b>CHEM321</b> Organic Chem I (PR CHEM104 or 108; CR CHEM325; FALL only)	3
_____	<b>CHEM325</b> Organic Chem Lab I (PR CHEM104 or 108; CR CHEM321; FALL only)	1
_____	<b>CHEM214</b> Elem. Biochemistry* (PR CHEM 213)	3
_____	<b>CHEM216</b> Elem. Biochemistry Lab* (CR CHEM 214)	1
_____	<b>CHEM322</b> Organic Chem II (PR CHEM321; CR CHEM326; SPRING only)	3
_____	<b>CHEM326</b> Organic Chem Lab II (PR CHEM325; CR CHEM322; SPRING only)	1
_____	<b>ECON100 OR 101</b> Economics	3
_____	<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</b> Basic Statistical Practice or <b>STAT/APEC408</b> Statistical Research Methods	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 (PR BISC205 or 207)	4
_____	<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 & CHEM214/216)	3
_____	<b>NTDT401</b> Micronutrients* (PR NTDT400)	3
_____	<b>PHYS201</b> Introductory Physics I (PR MATH 115, 117, 221 or 241)	4
		30

#### SENIOR YEAR

_____	<b>BUAD309</b> Management & Org. Behavior	3
_____	<b>NTDT305</b> Nutrition in the Lifespan* (PR NTDT200 and a biology course)	3
_____	<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>NTDT445</b> Teaching Methods: Nutrition/Foods* (PR NTDT200)	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>NTDT460</b> Community Nutrition* (DLE; PR NTDT321 and NTDT400)	3
_____	<b>SOCI201</b> Introduction to Sociology	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