



ALL COURSES, SPECIFIED BY COURSE AND NUMBER,
 MUST BE TAKEN FOR A GRADE

ACE Requirements (33)

COURSE	TITLE
ACE 1. Written Skills	

ACE 2. Communications Skills	

ACE 3. Mathematical, Computational, Statistical or Formal Skills	
*STAT 218 or	Introduction to Statistics or
*EDPS 459	Statistical Methods

ACE 4. Study of Scientific Methods and Knowledge of the Natural and Physical World	
*CHEM 109	General Chemistry I

ACE 5. Study of Humanities	

ACE 6. Study of Social Sciences	
*PSYC 181	Introduction to Psychology

ACE 7. Study of the Arts to Understand Their Contexts and Significance	

ACE 8. Ethical Principles, Civics and Stewardship and Their Importance to Society	

ACE 9. Global Awareness, Knowledge of Human Diversity through Analysis of an Issue	
*NUTR 253	Cultural Aspects of Food & Nutrition

ACE 10. Integration of Abilities and Capacities in a Creative or Scholarly Product	
*NUTR 452 & *NUTR 452L	Medical Nutrition Therapy II & Medical Nutrition Therapy II Lab

*Signifies where a course will count toward both major and ACE requirements

Professional Requirements (42)

COURSE	TITLE
NUTR – Nutrition & Health Sciences	
<i>Only grades of C or above count towards graduation requirements for NUTR courses.</i>	
NUTR 100	Healthy Living
NUTR 150	Career Preparation in Nutrition & Health Sciences
NUTR 244	Scientific Principles of Food Preparation
NUTR 245	Scientific Prin. of Food Preparation Lab
NUTR 250	Human Nutrition & Metabolism
NUTR 251	Nutrition through the Life Span
NUTR 302	Health Information: Science, Media, and the Consumer
NUTR 344	Nutrition & Food for Optimal Health
NUTR 356	Nutrition Education in the Community
NUTR 370	Quantity Food Preparation
NUTR 371	Quantity Food Preparation Lab
NUTR 450	Medical Nutrition Therapy I
NUTR 453	Nutr. & Fitness Comm. Strategies
NUTR 455	Advanced Nutrition
NUTR 473	Organization & Admin. of Food Service
NUTR 490	Professional Prep. Careers in Dietetics

Supporting Courses (29-33)

COURSE	TITLE
MATH 101 or higher	College Algebra or higher
BIOC 321 & 321L	Elements of Biochemistry & Elements of Biochemistry Lab
BIOS 111 or BIOS 312 & BIOS 314 or NUTR 372	The Biology of Microorganisms or Microbiology & Microbiology Lab or Food Safety and Sanitation
BIOS 213 & 213L	Human Physiology & Human Physiology Lab
CHEM 110	General Chemistry II
CHEM 251 & CHEM 253 or CHEM 255 & CHEM 257	Organic Chemistry I Organic Chemistry I Lab Biological Organic Chemistry Biological Organic Chemistry Lab
LIFE 120 & 120L	Fundamentals of Biology I & Fundamentals of Biology I Lab
LIFE 121 & 121L	Fundamentals of Biology II & Fundamentals of Biology II Lab

Electives (12-16)

COURSE	TITLE

NOTES:

NUTRITION & DIETETICS (BS) – 2017-18 Program Requirements

	COURSE NAME	HOURS
FIRST Semester	LIFE 120/120L Fund. of Biology I & Lab	4
	MATH 101 College Algebra or higher	2-5
	NUTR 100 Healthy Living	3
	ACE 1	3
Total Hours		12-15

	COURSE NAME	HOURS
THIRD Semester	CHEM 109 General Chemistry I (ACE 4)	4
	NUTR 244 Scientific Principles of Food Prep.	3
	NUTR 245 Sci. Principles of Food Prep. Lab	1
	NUTR 250 Human Nutrition & Metabolism	3
	ACE 5	3
Total Hours		14

	COURSE NAME	HOURS
FIFTH Semester	BIOS 111 Biology of Microorganisms or BIOS 312 Fund. of Microbiology and BIOS 314 Fund. of Microbiology Lab or NUTR 372 Food Safety & Sanitation	3-4
	CHEM 251 & CHEM 253 Organic Chemistry I & Lab or CHEM 255 & CHEM 257 Biological Organic Chemistry & Lab	4
	STAT 218 Intro. to Statistics or EDPS 459 Statistics (ACE 3)	3
	NUTR 370 Quantity Food Preparation	3
	NUTR 371 Quantity Food Prep. Lab	1
	Total Hours	

	COURSE NAME	HOURS
SEVENTH Sem.	NUTR 450 Medical Nutrition Therapy I	3
	NUTR 455 Advanced Nutrition	3
	NUTR 473 Org. & Admin. of Foodservice	3
	NUTR 490 Prof. Prep. for Careers in Dietetics	1
	ACE 8	3
	Electives	3
Total Hours		16

	COURSE NAME	HOURS
Second Semester	LIFE 121/121L Fund. of Biology II & Lab	4
	NUTR 150 Career Prep. in Nutrition & Health Sciences	2
	ACE 2	3
	ACE 7	3
	PSYC 181 (ACE 6)	4
Total Hours		16

	COURSE NAME	HOURS
FOURTH Semester	BIOS 213/213L Human Physiology & Lab	4
	CHEM 110 General Chemistry II	4
	NUTR 251 Nutrition Through the Life Cycle	3
	NUTR 253 Cultural Aspects of Food & Nutrition (ACE 9)	3
Total Hours		14

	COURSE NAME	HOURS
SIXTH Semester	BIOC 321/321L Elements of Biochemistry/Lab	4
	NUTR 344 Nutr. & Food for Optimal Health	4
	NUTR 356 Nutrition Ed. In the Community	3
	NUTR 302 Health Information: Science, Media, and the Consumer	3
	Electives	3
Total Hours		17

	COURSE NAME	HOURS
EIGHTH Semester	NUTR 452 Medical Nutr. Therapy II (ACE 10)	3
	NUTR 452 Medical Nutr. Therapy II Lab (ACE 10)	1
	NUTR 453 Nutr. & Fitness Comm. Strategies	3
	Electives	6-10
Total Hours		13-17

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NOTES:

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DISCLAIMER: This document represents a sample 4-year plan for degree completion with a major of interest in the College of Education and Human Sciences. Actual course selection and sequence may vary and should be discussed individually with an Academic Adviser at the college level.

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JO6461.130201