



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 &	Medical Nutrition Therapy II &
*NUTR 452L	Medical Nutrition Therapy II Lab

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

Professional Requirements (40)

COURSE	TITLE
NUTR – Nutrition & Health Sciences	
<i>Only grades of C or above count towards graduation requirements for NUTR courses.</i>	
NUTR 100	Nutrition, Fitness & Health
NUTR 150	Found. in Nutrition & Health Promotion
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 344	Food & Nutrition for Healthy Living
NUTR 356	Nutrition Education in the Community
NUTR 370	Quantity Food Preparation
NUTR 371	Quantity Food Preparation Lab
NUTR 402	Facts & Fiction in Fitness & Food
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	Organic Chemistry I & Organic Chemistry I 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 (14-18)

COURSE	TITLE

NOTES:
