



**NUTRITION & DIETETICS (BS) – 2016-17 Program Requirements**

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

**ACE Requirements (33)**

COURSE	TITLE
<b>ACE 1. Written Skills</b>	

<b>ACE 2. Communications Skills</b>	

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

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

<b>ACE 5. Study of Humanities</b>	

<b>ACE 6. Study of Social Sciences</b>	
*PSYC 181	Introduction to Psychology

<b>ACE 7. Study of the Arts to Understand Their Contexts and Significance</b>	

<b>ACE 8. Ethical Principles, Civics and Stewardship and Their Importance to Society</b>	

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

<b>ACE 10. Integration of Abilities and Capacities in a Creative or Scholarly Product</b>	
*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 (42)**

COURSE	TITLE
<b>NUTR – Nutrition &amp; Health Sciences</b>	
<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 <b>or</b> higher	College Algebra or higher
BIOC 321 & 321L	Elements of Biochemistry & Elements of Biochemistry Lab
BIOS 111 <b>or</b> BIOS 312 & BIOS 314 <b>or</b> NUTR 372	The Biology of Microorganisms <b>or</b> Microbiology & Microbiology Lab <b>or</b> Food Safety and Sanitation
BIOS 213 & 213L	Human Physiology & Human Physiology Lab
CHEM 110	General Chemistry II
CHEM 251 & CHEM 253 <b>or</b> 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) – 2016-17 Program Requirements**

	COURSE NAME	HOURS
<b>FIRST Semester</b>	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
	<b>Total Hours</b>	<b>12-15</b>

	COURSE NAME	HOURS
<b>THIRD Semester</b>	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
	<b>Total Hours</b>	<b>14</b>

	COURSE NAME	HOURS
<b>FIFTH Semester</b>	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
	<b>Total Hours</b>	<b>14-15</b>

	COURSE NAME	HOURS
<b>SEVENTH Sem.</b>	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
	<b>Total Hours</b>	<b>16</b>

	COURSE NAME	HOURS
<b>Second Semester</b>	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
	<b>Total Hours</b>	<b>16</b>

	COURSE NAME	HOURS
<b>FOURTH Semester</b>	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
	<b>Total Hours</b>	<b>14</b>

	COURSE NAME	HOURS
<b>SIXTH Semester</b>	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
	<b>Total Hours</b>	<b>17</b>

	COURSE NAME	HOURS
<b>EIGHTH Semester</b>	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
	<b>Total Hours</b>	<b>13-17</b>

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

NOTES:

---



---



---



---



---



---



---



---

College of Education and Human Sciences  
Student Services Center  
105 Henzlik Hall

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.

The University of Nebraska-Lincoln is an equal opportunity educator and employer. ©2013, The Board of Regents of the University of Nebraska.  
JO6461.130201