## About the B.S. in Nutrition

The BS in Nutrition is designed for students interested in pursuing pre-health professional degrees, such as Physician's Assistant, Medical Doctor, Dentist.. Students must earn an overall 3.0 GPA in the Basic Non-Science Requirements, Basic Science Requirements, Nutrition Requirements, and Additional Nutrition Courses in order to graduate. Students will choose a track - Nutrition Science or Pre-Health.

All courses 3 credits unless otherwise noted.

## Basic Non-Science Requirements (16 cr.)

COM 100: Communication Fundamentals\* MTH 103: Applied Precalculus\* PSY 113: General Psychology\* STA 308: Introductory Statistics (4) WRT 104: Writing to Inform and Explain\*

Basic Science Requirements (16 cr.) BIO 110: Fundamentals of Biology I\* BIO 103: Principles of Biology I Lab (1)\* BIO 220: Anatomy and Physiology I BIO 221: Anatomy and Physiology I Lab (1) BIO 222: Anatomy and Physiology II BIO 223: Anatomy and Physiology II Lab (1) CMB 201: Intro to Medical Microbiology CMB 202: Intro to Medical Microbiology Lab (1)

Pre-Health Track Addt'l Sciences (18 cr.) BIO 102: Principles of Biology II\* BIO 104: Principles of Biology II Lab (1) CHM 101: General Chemistry I\* CHM 102: General Chemistry I Lab (1) CHM 227: Organic Chemistry Lecture I CMB 311: Introductory Biochemistry CMB 352: General Genetics (4)

Pre-Health Track Addt'l Nutrition (select 6 cr.) NUT/PSY 130G: The Problem of Hunger in the US\* NUT 337: Scientific Principles of Food II (4) NUT 360: Nutrition in Exercise and Sport NUT 376: Foodservice Management II (4) NUT 404: Food Systems, Sustainability, & Health\* NUT 443: Nutrition Assessment (4) NUT 444: Medical Nutrition Therapy I NUT 445: Medical Nutrition Therapy II (pre: NUT 443) NUT 451/491: Special Projects (1-3) NUT 495: Applied Nutrition Practicum (1-3) NUT 497: Adv Applied Nutrition Practicum (1-3) Core Nutrition Requirements (31 cr.) NUT 110: Intro to Nutrition/Dietetics (1) NUT 207: General Nutrition\* NUT 210: General Nutrition Lab (1) NUT 212G: Public Health Nutrition\* NUT 336: Scientific Principles of Food I (4) NUT 375: Foodservice Management I NUT 394: Nutrition in the Life Cycle I NUT 395: Nutrition in the Life Cycle II NUT 410: Professional Issues in Nutrition/Dietetics (1) NUT 440: Macronutrient Metabolism NUT 441: Micronutrient Nutrition NUT 458: Nutrition Education\*

**General Education**\* (select 9 cr.) See next page for details.

Free Electives (21 cr.) URI 101: Academic Success (1)

This degree is designed to meet the prerequisites for application to most physician assistant (PA) programs. If you are interested in pursuing a different health career, use your free electives to meet the requirements.

Pre-Medical	Pre-Dentistry
<ul> <li>CHM 112 + 114 (4)</li> </ul>	<ul> <li>CHM 112 + 114 (4)</li> </ul>
<ul> <li>CHM 226 + 228 (5)</li> </ul>	<ul> <li>CHM 226 + 228 (5)</li> </ul>
• MTH 131 or 141	• MTH 131 or 141
<ul> <li>PHY 111 + 185 (4)</li> </ul>	<ul> <li>PHY 111 + 185 (4)</li> </ul>
<ul> <li>PHY 112 + 186 (4)</li> </ul>	<ul> <li>PHY 112 + 186 (4)</li> </ul>
• SOC 100	

Other suggested free electives include APG 203, APG 308; BPS 203; CMB 242, CMB 245; HDF 202, HDF 205G, HDF 318G, HDF 412, HDF 450; KIN 222 (2), KIN 275, KIN 300, KIN 301 (1); LDR 291; PLS 150; PHP 201, PHP 207G; PSY 200 (4), PSY 255, PSY 301 (4), PSY 381; UCS 160.

\*Approved General Education credit.

## General Education Worksheet for B.S. in Nutrition: Pre-Health Track

Guidelines: General Education is 40 credits. Each of the 12 outcomes (A1-D1) must be met by at least 3 credits.

- A single course may meet more than one outcome but cannot be double counted towards the 40 credit total. •
  - At least one course must be a Grand Challenge (G).
- No more than 12 credits can have the same course code (note: HPR courses may have more than 12 credits). •
- General education courses may also be used to meet requirements for the major or minor when appropriate. •

Required courses for the degree provide 31 of the 40 credits of general education courses. You will need to take courses in the following three outcomes to fulfill General Education requirements (for a total of at least 9 additional credits):

1. Humanities (A3)

- 2. Arts & Design (A4)
- 3. Global Responsibilities (C2)

General Education Credit Count						
credits w	ith the s	ar	h no more than ne course coo selections bel	de.		Knowl
Course	Cr.		Course	Cr.	1	A1. ST
BIO 110	3					<b>A2.</b> So
BIO 103	1	I				<b>A3.</b> Hu
CHM 101	3					<b>A4.</b> Ar
COM 100	3					Compe
MTH 103	3					<b>B1</b> . Wr
NUT 207	3					<b>B2.</b> Co
NUT 212G	3					<b>B3.</b> Ma compu
NUT 458	3					<b>B4.</b> Inf
PSY 113	3					Respo
WRT 104	3					C1. Civ
						<b>C2.</b> Glo

Overall GPA: \_\_\_\_\_ Major GPA: \_\_\_\_\_ Must maintain a major GPA of at least 3.0.

\*both located on the Academic Requirements Report

General Education Outcome Audit			
Outcome	Course		
Knowledge			
A1. STEM	BIO 110, CHM 101, or NUT 207		
A2. Social & Behavioral Sciences	PSY 113		
A3. Humanities (choose 3 cr.)			
A4. Arts & Design (choose 3 cr.)			
Competencies			
B1. Write effectively	WRT 104		
B2. Communicate effectively	COM 100 or NUT 458		
<b>B3.</b> Mathematical, statistical, or computational strategies	MTH 103 or NUT 207		
B4. Information literacy	WRT 104		
Responsibilities			
C1. Civic knowledge & responsibilities	COM 100		
<b>C2.</b> Global responsibilities (choose 3 cr.)			
C3. Diversity and inclusion	NUT 212G		
Integrate and Apply			
D1. Ability to synthesize	NUT 458		
Grand Challenge			
<b>G.</b> Check that at least one course of your 40 credits is an approved "G" course	NUT 212G		

## Suggested Course Sequence for B.S. in Nutrition: Pre-Health Track

		Fall Semester			Spring Semester	
	Grade	Course	Cr.	Grade	Course	Cr
Y e a r 1		BIO 110: Principles of Biology I* BIO 103: Principles of Biology I Lab MTH 103: Applied Precalculus* NUT 207: General Nutrition NUT 210: General Nutrition Lab URI 101: Academic Success WRT 104: Writing to Inform and Explain* Total: 15 cr.	3 1 3 1 1 3		BIO 102: Principles of Biology II* BIO 104: Principles of Biology II Lab CHM 101: General Chemistry I* CHM 102: General Chemistry I Lab COM 100: Communication Fundamentals* NUT 110: Intro to Nutrition/Dietetics NUT 212G: Public Health Nutrition* Total: 15 cr.	3 1 3 1 3 1 3
Y e a r 2		BIO 220: Anatomy + Physiology I BIO 221: Anatomy + Physiology I Lab CHM 112: General Chemistry II* CHM 114: General Chemistry II Lab NUT 375: Foodservice Management I PSY 113: General Psychology* Free Elective Total: 17 cr.	3 1 3 1 3 3 3		BIO 222: Anatomy + Physiology II BIO 223: Anatomy + Physiology II Lab CHM 227: Organic Chemistry General Education* General Education* Free Elective Total: 16 cr.	3 1 3 3 3 3
Y e a r 3		CMB 311: Biochemistry NUT 336: Scientific Principles of Food I NUT 394: Nutrition in the Life Cycle I NUT 441: Micronutrient Nutrition STA 308: Introductory Statistics Total: 17 cr.	3 4 3 3 4		CMB 201: Intro Medical Microbiology CMB 202: Intro Medical Microbiology Lab NUT 395: Nutrition in the Life Cycle II NUT 440: Macronutrient Metabolism Additional NUT Course Free Elective Total: 16 cr.	3 1 3 3 3 3
Y e a r 4		NUT 410: Professional Issues Nutr./Diet. NUT 444: Medical Nutrition Therapy I NUT 458: Nutrition Education* Additional NUT Course General Education* Free Elective Total: 16 cr.	1 3 3 3 3 3		CMB 352: General Genetics General Education* Free Elective Free Elective Total: 13 cr.	4 3 3

\*General Education: Required courses for the degree provide 31 of the 40 credits of general education courses. You will need to take courses in the following three outcomes to fulfill General Education requirements:

- 1. Humanities (A3)
- 2. Arts & Design (A4)
- 3. Global Responsibilities (C2)

**Grade Point Average**: Students must earn a minimum of a 3.0 overall GPA and no less than a C in all required courses to graduate from the degree.