Metropolitan State University of Denver Human Nutrition-Dietetics Major, B.S. Minor (not required): Fall 2013 Catalog

First Year	Suggested Course plan	Prerequisites	Alternative Course Plan
Fall: 16 credit hours	ENG 1010 (3) Freshman Composition: The Essay (F, S, Su)	Appropriate placement test score	
	SOC 1010 (3) Introduction to Sociology (F, S, Su)		
	BIO 1080 (3) General Biology I AND BIO 1090 (1) General Biology I Laboratory (F, S, Su)	Appropriate placement test scores	
	HTE 1533 (3) Food Fundamentals (F, S, Su)		
	Oral Communication (3) (F, S, Su)		
			TOTAL SEMESTER CREDIT HOURS:
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Spring: 16 credit hours	ENG 1020 (3) Freshman Composition: Analysis, Research, & Documentation (F, S, Su)	ENG 1010	
	NUT 1040 (1) Introduction to Professions in Nutrition & Dietetics (F, S)		
	MTH 1210 (4) Introduction to Statistics (F, S, Su)	Appropriate placement test scores or prerequisite course	
	HTE 1603 (3) Food Science (F, S, Su)	HTE 1533	
	CHE 1100 (4) Principles of Chemistry AND CHE 1150 (1) Principles of Chemistry Laboratory (F, S, Su)	Appropriate placement test scores	
		1	TOTAL SEMESTER CREDIT HOURS:

Second Year	Suggested Course plan	Prerequisite	Alternative Course Plan
Fall: 16 credit hours	NUT 2040 (3) Introduction to Nutrition (F, S, Su)	Quantitative Literacy and Written Communication or permission of instructor	
	ECO 2020 (3) Principles of Microeconomics (F, S, Su) BIO 2310 (4) Human Anatomy & Physiology I (F, S, Su)	ENG 1010 & 1020, and any 1000-level MTH course BIO 1080 & 1090 or permission of instructor	
	HTE 2613 (3) Food Production & Service I (F, S, Su)	HTE 1030 & 1603 (HTE 1030 is waived for Nutrition majors. See Health Professions for registration)	
	Historical (3) recommended student select course that is also approved for global diversity (F, S, Su)		
			TOTAL SEMESTER CREDIT HOURS:
Spring: 15 credit hours	NUT 3400 (3) Nutrition & Weight Management (F, S, Su)	NUT 2040	
	CHE 2100 (5) Introduction to Organic & Biological Chemistry (F, S, Su)	CHE 1100	
	BIO 2320 (4) Human Anatomy & Physiology II (F, S, Su)	BIO 2310 or permission of instructor	
	Arts and Humanities (3) (F, S, Su)		
		<u> </u>	TOTAL SEMESTER CREDIT HOURS:

Third Year	Suggested Course plan	Prerequisite	Alternative Course Plan
Fall: 15 credit hours	HCM 3010 (3) Health Care Organization (F, S, Su)	At least Junior standing or permission of instructor	
	Arts and Humanities (3) (F, S, Su)		
	NUT 3140 (3) Human Nutrition (F, S, Su)	NUT 2040, BIO 2320, and CHE 2100	
	NUT 3300 (3) Cultural Aspects of Nutrition (F, S)	NUT 2040	
	NUT 3700 (3) Nutrition Education & Counseling (F, S)	NUT 2040	
			TOTAL SEMESTER CREDIT HOURS:
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Spring: 12 credit hours	NUT 3500 (3) Food Safety (F, S)	NUT 2040 & BIO 2320	
	NUT 3290 (3) Lifecycle Nutrition for Majors (F, S)	NUT 3140	
	HCM 3020 (3) Management Principles in Health Care (F, S, Su)	HCM 3010	
	HTE 3603 (3) Labor & Production Control (F, S, Su)	See Health Professions for registration	
			TOTAL SEMESTER CREDIT HOURS:

Fourth Year	Suggested Course plan	Prerequisite	Alternative Course Plan
Fall: 15 credit	NUT 4720 (3) Pre-Professional Seminar in	Senior standing & NUT 4700	
hours	Nutrition and Dietetics (F)	(pre or corequisite)	
	NUT 4100 (3) Advanced Human Nutrition (F, S)	NUT 3140	
	NUT 4700 (3) Medical Nutrition Therapy I (F)	NUT 3140 & Senior Standing	
	Elective (3) (F, S, Su)		
	Elective (3) (F, S, Su)		
			TOTAL SEMESTER CREDIT HOURS:
Spring: 15 credit hours	NUT 4750 (3) Medical Nutrition Therapy II (S)	NUT 4700	
	NUT 4210 (3) Community Nutrition (F,S)	NUT 3290	
	Elective (3) (F, S, Su)		
	Elective (3) (F, S, Su)		
	Elective (3) (F, S, Su)		
		1	TOTAL SEMESTER CREDIT HOURS:

	Suggested Course plan	Prerequisite	Alternative Course Plan
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	Suggested Course plan	Prerequisite	Alternative Course Plan
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