



NUTRITION AND DIETETICS MAJOR

Four-Year Plan

This is a suggested program guide. It is not to be interpreted as a contract. Changes may occur.
Please see your program advisor before you register for courses. Updated 8/25

YEAR	FALL	SPRING
First Year	NTR 101 Intro to Dietetics Profession 1 NTR 225 Fundamentals of Nutrition 3 CEM 121 General Inorganic Chemistry 1 5 BENV100 Becoming a Scholar 3 CMP 110 College English 3 Total 15	REL 100 Intro to Biblical Worldview 3 NTR 235 Consumer and Cultural Nutrition 2 CEM 122 General Inorganic Chemistry 2 5 PSY 110 Introduction to Psychology 3 Elective 3 Total 16
Second Year	NTR 105 Intro to Foods 3 MGT 354 Principles of Management 3 BIO 230 Anatomy & Physiology 1 4 CEM 221 Organic Chemistry 1 5 Total 15	NTR 210 Food Science 4 NTR 236 Sports Nutrition 2 MGT 364 Human Resource Management 3 NTR 335 Public Health Nutrition & Policy 3 BIO 231 Anatomy & Physiology 2 4 Total 16
Third Year	NTR 305 Quantity Food Prod Mgmt 4 PSY 284 General Statistics 3 Creative Expression 3 Religious Understanding Competency 3 CEM335 Cell Biochemistry/BIO335 Cell Biology 3 BIO 201 Medical Terminology 1 Total 17	BENV300 Cross Cultural Experience 3 NTR 340 Human Pathophysiology 3 NTR 325 Lifecycle Nutrition 3 BIO 301 Microbiology 4 NTR 370 Advanced Clinical Skills 3 Total 16
Fourth Year	NTR 375 Medical Nutrition Therapy 1 4 NTR 386 Advanced Nutrition 3 BENV 400 Enduring Values Capstone 2 Exploring the Past Competency 3 Elective 3 Total 15	NTR 376 Medical Nutrition Therapy 2 4 NTR 250 Nutrition Educ and Communication 3 NTR 310 Food Service Systems Mgt 3 Elective 3 Total 13

124 total hours to complete graduation requirements (this includes 2 hours of arts and lecture credit)

BENV 200 is met through an alternative path

Competencies met through major coursework: Speaking and Listening met with NTR 250, Living Well met with NTR 105 and 225, Understanding Self and Society met with PSY 110, Scientific Inquiry met with CEM 121, and Critical Analysis met with BIO 230 and PSY 284.