



PRE-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. Updated 8/22 for 2022-2023 only

YEAR	FALL SEMESTER	SPRING SEMESTER		
First Year	BENV100 Becoming a Scholar	3	NTR 325 Lifecycle Nutrition	3
	NTR 101 Intro to Dietetics Profession	1	NTR 210 Food Science	3
	NTR 105 Intro to Foods	3	CMP 110 College English	3
	NTR 225 Fundamentals of Nutrition	3	CEM 122 General Inorganic Chemistry 2	5
	CEM 121 General Inorganic Chemistry 1	5	NTR 235 Consumer and Cultural Nutrition	2
	Total	15	Total	16
Second Year	NTR 236 Sports Nutrition	2	NTR 335 Public Health Nutrition & Policy	2
	BIO 230 Anatomy & Physiology 1	4	MGT 364 Human Resource Management	3
	MGT 354 Principles of Management	3	PSY 110 Introduction to Psychology	3
	REL 100 Intro to Biblical Worldview	3	BIO 231 Anatomy & Physiology 2	4
	Elective	3	Elective	3
	Total	15	Total	15
Third Year	PSY 284 General Statistics	3	BENV300 Cross Cultural Experience	3
	NTR 305 Quantity Food Production	3	NTR 340 Human Pathophysiology	3
	Creative Expression Competency	3	BIO 301 Microbiology	4
	Elective	3	NTR 370 Advanced Clinical Skills	2
	Elective	3	NTR 386 Advanced Nutrition	3
	Elective	1	Total	15
	Total	16		
Fourth Year	NTR 375 Medical Nutrition Therapy 1	4	NTR 376 Medical Nutrition Therapy 2	4
	BENV 400 Christian Values Capstone Course	2	NTR 250 Nutrition Educ & Communication	3
	Religious Understanding Competency	3	NTR 403 Seminar In Food & Nutrition	1
	Exploring the Past Competency	3	NTR 310 Food Service Systems Mgt.	4
	Elective	3	Elective	3
	Total	15	Total	15

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

BENV 200 is met through an alternative pathway.

Competencies met through major requirements: 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.