

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 8/23

YEAR	FALL SEMESTER	SPRING SEMESTER		
First Year	BENV100 Becoming a Scholar	3	REL 100 Intro to Biblical Worldview	3
	NTR 101 Intro to Dietetics Profession	1	CEM 122 General Inorganic Chemistry 2	5
	NTR 225 Fundamentals of Nutrition	3	NTR 235 Consumer and Cultural Nutrition	2
	CEM 121 General Inorganic Chemistry 1	5	PSY 110 Introduction to Psychology	3
	CMP 110 College English	3	Elective	3
	Total	15	Total	16
Second Year	NTR 105 Intro to Foods	3	NTR 210 Food Science	3
	BIO 230 Anatomy & Physiology 1	4	NTR 236 Sports Nutrition	2
	MGT 354 Principles of Management	3	NTR 335 Public Health Nutrition & Policy	2
	Electives	6	MGT 364 Human Resource Management	3
	Total	16	BIO 231 Anatomy & Physiology 2	4
			Total	14
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	NTR 325 Lifecycle Nutrition	3
	Religious Understanding Competency	3	BIO 301 Microbiology	4
	Elective	3	Elective	3
	Total	15	Total	16
Fourth Year	NTR 375 Medical Nutrition Therapy 1	4	NTR 376 Medical Nutrition Therapy 2	4
	NTR 370 Advanced Clinical Skills	2	NTR 250 Nutrition Educ & Communication	3
	NTR 386 Advanced Nutrition	3	NTR 310 Food Service Systems Mgt	4
	BENV 400 Enduring Values Capstone	2	Elective	4
	Exploring the Past Competency	3		
	Elective	1	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 and PSY 284.