

Eastern Kentucky University  
 Department of Applied Human Sciences  
 Suggested Curriculum Guide for  
**Food & Nutrition (B.S.): Dietetics Concentration**

**FRESHMAN YEAR**

First Semester-Freshman Year		Hrs	Second Semester-Freshman Year		Hrs.
EDO 100	Ed. & Applied Human Sc. Orientation	1	NFA 121*	Intro to Food Comp & Prep	3
Gen Ed 1A	Written Communication	3	CHE 102	Introductory Chemistry II	3
Gen Ed 3A	Arts	3	CHE 102L	Introductory Chemistry II Laboratory	1
CHE 101	Introductory Chemistry I	3	Gen Ed 1B	Written Communication	3
CHE 101L	Introductory Chemistry Lab I	1	Gen Ed 1C	Oral Communication	3
NFA 201*	Essentials of Nutrition	3	PSY 200	Introduction to Psychology (5B)	3
			NFA 203*	Intro to Food and Nutrition Careers	1
<b>Total</b>		<b>14</b>	<b>Total</b>		<b>17</b>

**SOPHOMORE YEAR**

First Semester-Sophomore Year		Hrs	Second Semester-Sophomore Year		Hrs.
		.	<i>apply to program</i>		
NFA 317*	Nutrition in the Life Cycle	3	Gen Ed 5A	Historical Sciences	3
STA 215	Intro to Statistical Reasoning	3	Gen Ed 3B	Humanities	3
Gen Ed 4	Sciences	3	ACC 200	Survey of Accounting	3
Gen Ed 6	Diversity of Perspectives & Experiences	3	CDF 132 or SOC 131	Introduction to the Family Introductory Sociology	3
CIS 212 or INF 104**	Intro. to Computer Info. Systems or Computer Literacy w/Software App.	3	Gen Ed 6	Diversity of Perspectives & Experiences	3
<b>Total</b>		<b>15</b>	<b>Total</b>		<b>15</b>

**JUNIOR YEAR**

First Semester-Junior Year		Hrs	Second Semester-Junior Year		Hrs.
BIO 307	Human Anatomy & Physiology I	3	BIO 308	Human Anatomy & Physiology II	3
NFA 310**	Junior Seminar	3	NFA 301 **	BioNutrition	3
NFA 323*	Experimental Foods	3	NFA 303**	Nutrition Education & Counseling	3
NFA 325*	Quantity Food Production	3	NFA 344*	Food Purchasing	3
NFA 326*	Field Experience in Quantity Food Production	3	HSA 200	Medical Terminology	3
<b>Total</b>		<b>15</b>	<b>Total</b>		<b>15</b>

**SENIOR YEAR**

First Semester-Senior Year		Hrs	Second Semester-Senior Year		Hrs.
EHS 380	Food Hygiene	3	NFA 403**	Medical Nutrition Therapy II	3
NFA 401**	Human Nutrition I	3	NFA 445*	Food Service Organization & Mgmt.	3
NFA 402**	Medical Nutrition Therapy I	3	NFA 404**	Human Nutrition II	3
NFA 412W**	Research Applications in Nutrition	3	NFA 447*	Food Culture and Systems	3
NFA 411*	Community Nutrition	3		Elective	2
<b>TOTAL</b>		<b>15</b>	<b>TOTAL</b>		<b>14</b>
		<b>TOTAL CURRICULUM HOURS</b>			<b>120</b>

**Program admission:** ≥45 hrs; institutional GPA 2.5; combined GPA 3.0 for highlighted courses, C or better in each course; apply to program in spring semester for fall admission.

**Graduation:** GPA 2.5; C or better in all major core\* & concentration\*\* courses