DIETETICS

This program applies the science of food and nutrition to the health and well-being of individuals and groups. Dietetics students study chemistry, biology, microbiology, nutrition, communication, food science, and management. They are well-prepared for dietetic internships or graduate study.

About this Program

- **College:** Agricultural and Life Sciences (http://catalog.ufl.edu/UGRD/colleges-schools/UGAGL/)
- **Degree:** Bachelor of Science
- **Credits for Degree:** 120

To graduate with this major, students must complete all university, college, and major requirements.

Department Information

The Food Science and Human Nutrition Department (FSHN) is one of the world’s largest combined academic programs where food science, nutritional sciences, and dietetics are all studied within one department. FSHN has nearly 25 full-time faculty members, 80 graduate assistants, and 600 undergraduate students. The department’s programs are accredited by the Institute of Food Technologists (IFT) (http://www.ift.org/) and the Academy of Nutrition and Dietetics (http://www.eatright.org/). After completing undergraduate degrees, FSHN students typically move on to employment in the food industry, healthcare settings, graduate, or professional programs. Website (https://fshn.ifas.ufl.edu/)

CONTACT

Email (ljacosta@ufl.edu) | 352.392.1881 (tel) | 352.392.9467 (fax)

P.O. Box 110370
572 Newell Drive
359 FOOD SCIENCE & HUMAN NUTRITION BUILDING
GAINESVILLE FL 32611-0370
Map (http://campusmap.ufl.edu/#/index/0475)

Curriculum

- Dietetics
- Food Science
- Food Science Minor
- Nutritional Sciences
- Nutritional Sciences Minor

The Didactic Program in Dietetics (DPD) is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. Successful program completion enables students to compete for placement in dietetic internships, a required step in becoming a Registered Dietitian (RD). Students may also pursue graduate study.

Registered dietitians are employed in health care facilities, government and public health agencies, food companies, schools and universities, private practice, and a variety of other settings. Opportunities are also increasing for RDs in wellness and fitness programs and in sales and marketing for business and industry. Students interested in dietetic internships should obtain volunteer or work experience with an RD, and participate in leadership opportunities with the FSHN Club or other clubs on campus.

Critical Tracking

Critical Tracking records each student’s progress in courses that are required for progress toward each major. Please note the critical-tracking requirements below on a per-semester basis.

Equivalent critical-tracking courses as determined by the State of Florida Common Course Prerequisites (http://www.flvc.org/cpp/displayRecord.jsp?cip=011001&track=02) may be used for transfer students.

**Semester 1**
- Complete CHM 2045/CHM 2045L or MAC 1147
- 2.5 GPA required for all critical-tracking courses
- 2.0 UF GPA required

**Semester 2**
- Complete CHM 2045/CHM 2045L and MAC 1147
- 2.5 GPA required for all critical-tracking courses
- 2.0 UF GPA required

**Semester 3**
- Complete CHM 2046/CHM 2046L and BSC 2010/BSC 2010L
- 2.5 GPA required for all critical-tracking courses
- 2.0 UF GPA required

**Semester 4**
- Complete BSC 2011/BSC 2011L
- 2.0 upper division GPA required
- 2.0 UF GPA required

**Semester 5**
- Complete CHM 2210
- 2.0 upper division GPA required
- 2.0 UF GPA required

**Semester 6**
- Complete DIE 3310
- 2.0 upper division GPA required
- 2.0 UF GPA required

**Semester 7**
- Complete DIE 4245
- 2.0 upper division GPA required
- 2.0 UF GPA required

**Semester 8**
- Complete HUN 4221
- 2.0 upper division GPA required
- 2.0 UF GPA required
**Course Offerings**

**Semester One**
- AEB 2014: Economic Issues, Food and You (Gen Ed Social and Behavioral Sciences)
- ECO 2013: Principles of Macroeconomics (Gen Ed Social and Behavioral Sciences)
- ECO 2023: Principles of Microeconomics (Gen Ed Social and Behavioral Sciences)
- MAC 1147: Precalculus Algebra and Trigonometry (Critical Tracking; State Core Gen Ed Mathematics)

**Credits**: 13-14

**Semester Two**
- CHM 2045: General Chemistry 1 & 2045L: General Chemistry 1 Laboratory (Critical Tracking; State Core Gen Ed Biological and Physical Sciences)
- PSY 2012: General Psychology (State Core Gen Ed Social and Behavioral Sciences (http://catalog.ufl.edu/UGRD/academic-programs/general-education/#genedcoursestext))
- Gen Ed Composition; Writing Requirement
- Elective

**Credits**: 16

**Semester Three**
- BSC 2010 & 2010L: Integrated Principles of Biology 1 and Integrated Principles of Biology Laboratory 1 (Critical Tracking; Gen Ed Biological Sciences)
- CHM 2046 & 2046L: General Chemistry 2 and General Chemistry 2 Laboratory (Critical Tracking; Gen Ed Biological Sciences)
- STA 2023: Introduction to Statistics 1 (Gen Ed Mathematics)

**Credits**: 15

**Semester Four**
- BSC 2011 & 2011L: Integrated Principles of Biology 2 and Integrated Principles of Biology Laboratory 2 (Critical Tracking; Gen Ed Biological Sciences and Physical Sciences)
- HUN 2201: Fundamentals of Human Nutrition

**Credits**: 14

**Semester Five**
- AEC 3030C: Effective Oral Communication
- AEC 3033C: Research and Business Writing in Agricultural and Life Sciences (Writing Requirement)
- CHM 2210: Organic Chemistry 1 (Critical Tracking; minimum grade of C within two attempts, including withdrawals)
- FOS 3042: Introductory Food Science
- MAN 3025: Principles of Management

**Credits**: 16

**Semester Six**
- AEB 3122: Financial Planning for Agribusiness
- APK 2105C: Applied Human Physiology with Laboratory
- CHM 2211: Organic Chemistry 2 & 2211L: and Organic Chemistry Laboratory
- DIE 3310: Community Nutrition (Critical Tracking)
- HUN 3403: Nutrition through the Life Cycle

**Credits**: 16

**Semester Seven**
- BCH 3025: Fundamentals of Biochemistry
- DIE 4125: Food Systems Management & 4125L: and Food Systems Management Laboratory
- DIE 4245: Medical Nutrition Therapy Applications: Part 1 (Critical Tracking)
- DIE 4505: Dietetics Seminar
- HUN 4445: Nutrition and Disease: Part 1

**Credits**: 15

**Semester Eight**
- DIE 4246: Medical Nutrition Therapy Applications: Part 2
- DIE 4436: Nutrition Counseling and Communication
- FOS 4311: Food Chemistry & FOS 4310L: and Experimental Foods Laboratory
- HUN 4221: Nutrition and Metabolism (Critical Tracking)
- HUN 4446: Nutrition and Disease: Part 2

**Credits**: 15

**Total Credits**: 120

**Additional electives may be needed to complete the 120 credits required for graduation.**

**Academic Learning Compact**

Dietetics applies the science of food and nutrition to the health and well-being of individuals and groups. Students will learn to use knowledge of nutrient requirements, food sources and physiological systems to determine nutrient and dietary needs of individuals in various life-cycle stages and/or with nutrition-related diseases. Students also will apply their knowledge of food science and management principles to food service operations.

**Before Graduating Students Must**

- Satisfactorily complete a service-learning comprehensive client assessment in DIE 4245, a systems analysis of a major foodservice event developed by students in DIE 4125L and a community assessment project in DIE 3310. The projects will be graded by rubrics developed, approved and evaluated by a faculty committee.
• Achieve minimum grades of C in AEC 3030C and AEC 3033C. These courses are graded using rubrics developed by a faculty committee.
• Complete requirements for the baccalaureate degree, as determined by faculty.

**Students in the Major Will Learn to**

**Student Learning Outcomes (SLOs)**

**Content**
1. Use the nutrition care process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.
2. Apply management and business theories and principles to the development, marketing and delivery of programs and services.

**Critical Thinking**
3. Develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data for use in decision-making.

**Communication**
4. Create, interpret and analyze written text, oral messages and multimedia presentations used in agricultural and life sciences.

**Curriculum Map**

\[ I = Introduced; \ R = Reinforced; \ A = Assessed \]

<table>
<thead>
<tr>
<th>Courses</th>
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**Assessment Types**

• Nutrition assessment project
• Marketing project
• Systems analysis
• Speeches
• Papers