

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. 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/>)

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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 (<https://cpm.flvc.org/advance-search/>) 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
- 2.5 GPA required for all critical-tracking courses
- 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

Model Semester Plan

To remain on track, students must complete the appropriate critical-tracking courses, which appear in bold. These courses must be completed by the terms as listed above in the Critical Tracking criteria.

This semester plan represents an example progression through the major. Actual courses and course order may be different depending on the student's academic record and scheduling availability of courses. Prerequisites still apply.

Course	Title	Credits
Semester One		
Select one:		3-4
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 Macroeconomics (Gen Ed Social and Behavioral Sciences)	
MAC 1147	Precalculus Algebra and Trigonometry (Critical Tracking ; State Core Gen Ed Mathematics)	4
State Core Gen Ed Composition (http://catalog.ufl.edu/UGRD/academic-programs/general-education/#genedcoursestext); Writing Requirement		3
State Core Gen Ed Humanities (http://catalog.ufl.edu/UGRD/academic-programs/general-education/#genedcoursestext)		3
Credits		13-14
Semester Two		
Quest 1 (Gen Ed Humanities)		3

CHM 2045 & 2045L	General Chemistry 1 and General Chemistry 1 Laboratory (Critical Tracking ; State Core Gen Ed Biological and Physical Sciences)	4
PSY 2012	General Psychology (State Core Gen Ed Social and Behavioral Sciences (http://catalog.ufl.edu/UGRD/academic-programs/general-education/#genedcoursestext))	3
Gen Ed Composition; Writing Requirement		3
Elective		3
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)	4
CHM 2046 & 2046L	General Chemistry 2 and General Chemistry 2 Laboratory (Critical Tracking ; Gen Ed Biological Sciences)	4
STA 2023	Introduction to Statistics 1 (Gen Ed Mathematics)	3
Electives		4
Credits		15
Semester Four		
Quest 2		3
BSC 2011 & 2011L	Integrated Principles of Biology 2 and Integrated Principles of Biology Laboratory 2 (Critical Tracking ; Gen Ed Biological Sciences and Physical Sciences)	4
HUN 2201	Fundamentals of Human Nutrition	3
MCB 2000 & 2000L	Microbiology and Microbiology Laboratory (Gen Ed Biological Sciences)	4
Credits		14
Semester Five		
AEC 3030C	Effective Oral Communication	3
AEC 3033C	Research and Business Writing in Agricultural and Life Sciences (Writing Requirement)	3
CHM 2210	Organic Chemistry 1 (Critical Tracking ; minimum grade of C within two attempts, including withdrawals)	3
FOS 3042	Introductory Food Science	3
MAN 3025	Principles of Management	4
Credits		16
Semester Six		
AEB 3122	Financial Planning for Agribusiness	3
APK 2105C	Applied Human Physiology with Laboratory	4
CHM 2211 & 2211L	Organic Chemistry 2 and Organic Chemistry Laboratory	5
DIE 3310	Community Nutrition (Critical Tracking)	2
HUN 3403	Nutrition through the Life Cycle	2
Credits		16
Semester Seven		
BCH 3025	Fundamentals of Biochemistry	4
DIE 4125 & 4125L	Food Systems Management and Food Systems Management Laboratory	5
DIE 4245	Medical Nutrition Therapy Applications: Part 1 (Critical Tracking)	3
DIE 4505	Dietetics Seminar	1
HUN 4445	Nutrition and Disease: Part 1	2
Credits		15
Semester Eight		
DIE 4246	Medical Nutrition Therapy Applications: Part 2	3
DIE 4436	Nutrition Counseling and Communication	2
FOS 4311 & FOS 4310L	Food Chemistry and Experimental Foods Laboratory	4
HUN 4221	Nutrition and Metabolism (Critical Tracking)	3
HUN 4446	Nutrition and Disease: Part 2	3
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

Courses	SLO 1	SLO 2	SLO 3	SLO 4
AEC 3030C				I, R, A
AEC 3033C				I, R, A
DIE 3310		I	I	
DIE 4125		R, A	R	
DIE 4125L		R	A	
DIE 4245	R		R	
DIE 4246	R		R	
DIE 4436	R		R	R
HUN 4445	I		R	

Assessment Types

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