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
• Additional Information
• Related Food Science and Human Nutrition Programs

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

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.

Related Food Science and Human Nutrition Programs

• Bachelor of Science in Food Science (http://catalog.ufl.edu/UGRD/colleges-schools/UGAGL/FOS_BS)
• Bachelor of Science in Nutritional Sciences (http://catalog.ufl.edu/UGRD/colleges-schools/UGAGL/NUT_BS)
• Food Science minor (http://catalog.ufl.edu/UGRD/colleges-schools/UGAGL/FOS_BS)
• Nutritional Sciences minor (http://catalog.ufl.edu/UGRD/colleges-schools/UGAGL/NUT_BS)

Critical Tracking

Critical Tracking records each student's progress in courses that are required for entry to 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.

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.

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<th>Course</th>
<th>Semester One</th>
<th>Title</th>
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<td>Principles of Microeconomics (Gen Ed Social and Behavioral Sciences)</td>
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<td>Precalculus Algebra and Trigonometry (Critical Tracking: State Core Gen Ed Mathematics)</td>
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<td>State Core Gen Ed Composition (<a href="http://catalog.ufl.edu/UGRD/academic-programs/general-education/#gencoursertext">http://catalog.ufl.edu/UGRD/academic-programs/general-education/#gencoursertext</a>); Writing Requirement</td>
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<td>State Core Gen Ed Humanities (<a href="http://catalog.ufl.edu/UGRD/academic-programs/general-education/#gencoursertext">http://catalog.ufl.edu/UGRD/academic-programs/general-education/#gencoursertext</a>)</td>
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<td>What is the Good Life (Gen Ed Humanities)</td>
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<td>General Psychology (State Core Gen Ed Social and Behavioral Sciences)</td>
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### Dietetics

**Course Descriptions**

1. **Fundamentals of Biochemistry**: AEB 3122
2. **Applied Human Physiology with Laboratory**: AEC 3031
3. **Organic Chemistry 1**: CHM 2210
4. **Community Nutrition**: CHM 2210
5. **Nutrition through the Life Cycle**: CHM 2210
6. **Fundamentals of Human Nutrition**: CHM 2210
7. **Microbiology and Microbiology Laboratory**: CHM 2210
8. **Research and Business Writing in Agricultural and Life Sciences (Writing Requirement)**: AEC 3033C
9. **Effective Oral Communication**: AEC 3030C

**Student Learning Outcomes (SLOs)**

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

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**Credits**

- Semester One: 15
- Semester Two: 16
- Semester Three: 15
- Semester Four: 14
- Semester Five: 16
- Semester Six: 16
- Semester Seven: 15
- Semester Eight: 16

**Total Credits:** 120

**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**

**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.
Assessment Types

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