DIETETICS

The major in dietetics applies the science of food and nutrition to the health and well-being of individuals and groups and prepares students with the undergraduate education needed to become a registered dietitian.

About this Program

• College: Agricultural and Life Sciences
• 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
• Bachelor of Science in Nutritional Sciences
• Food Science minor
• Nutritional Sciences minor

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 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

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.

<table>
<thead>
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<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>Semester One</td>
<td>Select one:</td>
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<tr>
<td></td>
<td>AEB 2014 Economic Issues, Food and You (Gen Ed Social and Behavioral Sciences)</td>
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<td></td>
<td>ECO 2013 Principles of Macroeconomics (Gen Ed Social and Behavioral Sciences)</td>
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<td>MAC 1147 Precalculus Algebra and Trigonometry (Critical Tracking; State Core Gen Ed Mathematics)</td>
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<td>State Core Gen Ed Humanities</td>
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<td>IUF 1000 What is the Good Life (Gen Ed Humanities)</td>
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<td>BSC 2010 Integrated Principles of Biology 1 and Integrated Principles of Biology Laboratory 1 (Critical Tracking; Gen Ed Biological Sciences)</td>
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<td>CHM 2046 General Chemistry 2 and General Chemistry 2 Laboratory (Critical Tracking; Gen Ed Biological Sciences)</td>
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STA 2023  Introduction to Statistics 1 (Gen Ed Mathematics)  3
Elective                                                              1
Gen Ed Social and Behavioral Sciences                               3

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)  4
HUN 2201  Fundamentals of Human Nutrition  3
MCB 2000 & 2000L  Microbiology and Microbiology Laboratory (Gen Ed Biological Sciences)  4
Elective                                                              3

Credits  15

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 (minimum grade of C within two attempts, including withdrawals)  3
FOS 3042  Introductory Food Science  3
MAN 3025  Principles of Management  4

Credits  14

Semester Six
AEB 3122  Financial Planning for Agribusiness  3
APK 2105C & 2211L  Applied Human Physiology with Laboratory and Organic Chemistry Laboratory  4
DIE 3310  Community Nutrition  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  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 and Experimental Foods Laboratory  2
FOS 4311 & FOS 4310L  Food Chemistry and Nutrition and Metabolism  4
HUN 2221  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

<table>
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<tr>
<th>Courses</th>
<th>SLO 1</th>
<th>SLO 2</th>
<th>SLO 3</th>
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Assessment Types
• Nutrition assessment project
• Marketing project
• Systems analysis
• Speeches
• Papers