

FAMILY AND CONSUMER SCIENCE, BACHELOR OF SCIENCE WITH A CONCENTRATION IN DIETETICS (B.S.)

Freshman Year		Credit Hours
FRST 101	Freshman Studies	0
ENGL 110	Composition I	3
BIOL 120	Principles Of Biology I	4
MATH 120	College Algebra	3
FACS 141	Intro to Fam & Consr Sci Sem	1
FCCS 102	Multicultural Families & Comm.	3
PSYC 101	Introduction to Psychology	3
CHEM 151 & CHEM 153	General Chemistry I and General Chemistry I Laboratory	4
ENGL 111	Composition II	3
GE History Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#gehistoryelectivestext)		3
MATH 121	Trigonometry	3
SPEE 214	Introduction To Public Speakin	3
Credit Hours		33
Sophomore Year		
AGRI 295	Contemporary Global Studies	3
CHEM 152 & CHEM 154	General Chemistry II and General Chemistry II Laborator	4
ECON 210	Principles Of Microeconomics	3
DIET 210	Introduction Human Nutrition	3
HPER 170	Health And Wellness	2
BIOL 241	Introduction To Microbiology	4
DIET 221	Principles of Analysis of Food	3
DIET 275	Seminar In Practice	1
PSYC 212	Human Growth & Development	3
STAT 210	Elementary Statistics I	3
Credit Hours		29
Junior Year		
BIOL 316	Human Physiology	3
CHEM 305	Organic Chemistry I	3
CHEM 307	Organic Chemistry Lab I	1
DIET 311	Nutrition in the Life Cycle	3
ENGL 302	Engl Literature Of Renaissance	3
FACS 342	Occupational Family & Consume	3
DIET 322	Meal Management	3
DIET 385	Nutritional Biochemistry	3
DIET 410	Nutrition Counseling Practicum	2
DIET 424	Advanced Human Nutrition	3
HMGD 402	Hospitality Human Resources Mg	3
Credit Hours		30
Senior Year		
DIET 422	Nutrition And the Community	3
DIET 431	Medical Nutrition Therapy I	3
DIET 433	Quantity Foods	3
DIET 435	Org & Management of Food Serv	3
Elective		2
DIET 437	Medical Nutrition Therapy II	3
DIET 489	Practicum In Dietetics	3
FACS 440	Contemp Approach To Curriculum	3

FCCS 402	Decision Making Process In Mod	3
Elective		3
Credit Hours		29
Total Credit Hours		121

Substitutions must be approved by School Dean and Department Chair.

Note: Students must have a minimum GPA of 2.25 and a "C" or better is required in all Major Courses and General Education denoted with an asterisk to matriculate in this program.

General Education Requirements for the B.S. Degree

Code	Title	Credit Hours
GE English Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#geenglishselectivestext)		
GE Global Studies Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#geglobalstudiestext)		
GE History Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#gehistoryelectivestext)		
GE Humanities Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#geselectivestext)		
GE Literature Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#geliteratureelectivestext)		
GE Science Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#gescienceelectivestext)		
GE Social Science Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#gesocialscienceelectivestext)		
GE Wellness/Health Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#gewellnesshealthtext)		
GE Mathematics Electives (http://catalog.vsu.edu/undergraduate/general-education-programs/#gemathematicselectivestext)		

Total Requirements Semester Hours: 33

A single course may simultaneously fulfill a general education requirement and a departmental or major/minor requirement. A single course cannot be used to fulfill more than one general education requirement. Department or major/minor areas may opt to exceed the minimum credit hour requirements above.

Major Courses

A grade of "C" or better is required for all Major Courses.

Code	Title	Credit Hours
DIET 210	Introduction Human Nutrition	3
DIET 221	Principles of Analysis of Food	3
DIET 275	Seminar In Practice	1
DIET 311	Nutrition in the Life Cycle	3
DIET 322	Meal Management	3
DIET 385	Nutritional Biochemistry	3
DIET 410	Nutrition Counseling Practicum	2
DIET 422	Nutrition And the Community	3
DIET 424	Advanced Human Nutrition	3
DIET 431	Medical Nutrition Therapy I	3

DIET 433	Quantity Foods	3
DIET 435	Org & Management of Food Serv	3
DIET 437	Medical Nutrition Therapy II	3
FACS 141	Intro to Fam & Consr Sci Sem	1
FACS 440	Contemp Approach To Curriculum	3
FCCS 102	Multicultural Families & Comm.	3
FCCS 402	Decision Making Process In Mod	3
HMG 402	Hospitality Human Resources Mg	3

Code	Title	Credit Hours
CHEM 152 & CHEM 154	General Chemistry II and General Chemistry II Laborator	4
BIOL 241	Introduction To Microbiology	1-4
STAT 210	Elementary Statistics I	3
CHEM 305 & CHEM 307	Organic Chemistry I and Organic Chemistry Lab I	4
BIOL 316	Human Physiology	3
HMG 402	Hospitality Human Resources Mg	3
DIET 221	Principles of Analysis of Food	3
DIET 275	Seminar In Practice	1
DIET 311	Nutrition in the Life Cycle	3
DIET 322	Meal Management	3
DIET 385	Nutritional Biochemistry	3
DIET 410	Nutrition Counseling Practicum	2
DIET 424	Advanced Human Nutrition	3
DIET 422	Nutrition And the Community	3
DIET 431	Medical Nutrition Therapy I	3
DIET 437	Medical Nutrition Therapy II	3
DIET 435	Org & Management of Food Serv	3
DIET 433	Quantity Foods	3
ECON 210	Principles Of Microeconomics	3
Total Credit Hours		54-57

Electives

Code	Title	Credit Hours
Science		
BIOL 120	Principles Of Biology I	4
CHEM 151	General Chemistry I	3
CHEM 153	General Chemistry I Laboratory	1
History		
HIST 122	U.S. History to 1865	3
Humanities		
SPEE 214	Introduction To Public Speakin	3
Literature		
ENGL 302	Engl Literature Of Renaissance	3
Mathematics		
MATH 120	College Algebra	3
MATH 121	Trigonometry	3
Social Science		
ECON 210	Principles Of Microeconomics	3
PSYC 101	Introduction to Psychology	3

PSYC 212	Human Growth & Development	3
Business		
MISY Course	Advisor Approved Course	3
Global Studies		
SPAN 110	Elementary Spanish I	3
Wellness/Health		
HPER 170	Health And Wellness	2
Code	Title	Credit Hours
General Education		34
Core Requirements		28
Major/Concentration Requirements		57
Electives		5
Total Credit Hours		124