University of Delaware Department of Behavioral Health and Nutrition
BACHELOR OF SCIENCE: DIETETICS 2015-2016
Enter Fall 2015 - Graduate Spring 2019
Minimum Credits to Graduate = 120

**University Requirements**
- **ENGL110** Critical Reading & Writing* (3 credits)
- **Multicultural Course** (3 credits; can satisfy both multicultural and one breadth requirement simultaneously)
- **First Year Experience (FYE; 1-4 credits)** NTDT103 fulfills this requirement
- **Discovery Learning Experience (DLE; 3 credits)** NTD460 fulfills this requirement

**University Breadth Requirements** * (students must take breadth courses from four different subject areas)
Go to [www.academiccatalog.udel.edu](http://www.academiccatalog.udel.edu) for a complete list of breadth courses and restrictions:
- **Creative Arts and Humanities** (3 credits)
- **History and Cultural Change** (3 credits)
- **Social and Behavioral Sciences** (3 credits) BUAD309, ECON100, ECON151, PSYC100, and/or SOCI201 satisfy this requirement
- **Math, Natural Science and Technology** *(3 credits) ANFS305 satisfies this requirement if grade earned is C- or better

**MAJOR REQUIREMENTS** (96 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ANFS305</td>
<td>Food Science *</td>
<td>3</td>
</tr>
<tr>
<td>BISC205</td>
<td>Biology for Health Sciences</td>
<td>4</td>
</tr>
<tr>
<td>BISC276</td>
<td>Human Physiology *</td>
<td>4</td>
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<tr>
<td>BISC300</td>
<td>Introduction to Microbiology (or)</td>
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<tr>
<td>MEDT270</td>
<td>Medical Microbiol. &amp; Infect. Diseases</td>
<td>4</td>
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<tr>
<td>BUAD309</td>
<td>Organizational Behavior</td>
<td>3</td>
</tr>
<tr>
<td>CHEM101</td>
<td>or CHEM103 or 107+ General Chem</td>
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</tr>
<tr>
<td>CHEM102</td>
<td>or CHEM104 or 108+ General Chem</td>
<td></td>
</tr>
<tr>
<td>CHEM213</td>
<td>Elementary Organic Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>CHEM215</td>
<td>Elementary Organic Chemistry Lab</td>
<td>1</td>
</tr>
<tr>
<td>CHEM214</td>
<td>Elementary Biochemistry *</td>
<td>3</td>
</tr>
<tr>
<td>CHEM216</td>
<td>Elementary Biochemistry Lab +</td>
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<tr>
<td>ECON100</td>
<td>Economic Issues &amp; Policies</td>
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<tr>
<td>ECON101</td>
<td>Intro to Microeconomics</td>
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<tr>
<td>MATH114</td>
<td>Elementary Math &amp; Statistics (or)</td>
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<tr>
<td>NTD103</td>
<td>Intro to Nutrition Professions (1)</td>
<td>1</td>
</tr>
<tr>
<td>NTD200</td>
<td>Nutrition Concepts *</td>
<td>3</td>
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<tr>
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<tbody>
<tr>
<td>NTD201</td>
<td>Food Concepts *</td>
<td>3</td>
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<tr>
<td>NTD250</td>
<td>Intro to the Nutrition Care Process *</td>
<td>3</td>
</tr>
<tr>
<td>NTD305</td>
<td>Nutrition in the Life Span*</td>
<td>3</td>
</tr>
<tr>
<td>NTD321</td>
<td>Quantity Food Production &amp; Service *</td>
<td>3</td>
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<tr>
<td>NTD322</td>
<td>Mgmt. of Food &amp; Nutrition Services *</td>
<td>3</td>
</tr>
<tr>
<td>NTD400</td>
<td>Macronutrients *</td>
<td>3</td>
</tr>
<tr>
<td>NTD401</td>
<td>Micronutrient s*</td>
<td>3</td>
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<tr>
<td>NTD403</td>
<td>Dietetics Seminar</td>
<td>1</td>
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<tr>
<td>NTD421</td>
<td>Nutritional Assessment Methods *</td>
<td>3</td>
</tr>
<tr>
<td>NTD445</td>
<td>Teaching Methods: Nutrition &amp; Foods*</td>
<td>3</td>
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<tr>
<td>NTD450</td>
<td>Medical Nutrition Therapy I *</td>
<td>3</td>
</tr>
<tr>
<td>NTD451</td>
<td>Medical Nutrition Therapy II*</td>
<td>3</td>
</tr>
<tr>
<td>NTD460</td>
<td>Community Nutrition *</td>
<td>3</td>
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<tr>
<td>PSYC100</td>
<td>General Psychology</td>
<td>3</td>
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<tr>
<td>SOCI201</td>
<td>Introduction to Sociology</td>
<td>3</td>
</tr>
<tr>
<td>STAT200</td>
<td>or STAT408 or PSYC209 Statistics</td>
<td>3</td>
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**ELECTIVES** - in addition to required courses completed, sufficient elective credits must be taken to meet the minimum credits required for the degree (120).

See other side for suggested Program of Study


* Grade of C- or better required

+ Integrated versions of CHEM103 and 104 are being renumbered as CHEM107 and CHEM108, respectively, starting in Fall 2015
**FRESHMAN YEAR**

**Fall (≈ 14 credits)**
- CHEM101 or CHEM103 or 107 General Chemistry 4
  
  (103 CR MATH114 or higher)
- MATH114 Elementary Math & Statistics or equivalent 3
- NTD103 Intro to Nutrition Professions (Fall only) 1
- NTD200 Nutrition Concepts* 3

**Spring (≈ 14 credits)**
- BISC205 Biology for Health Sciences 4
- CHEM102 or CHEM104 or 108 General Chemistry 4
  
  (PR CHEM101 (for CHEM102); 103 or 107 for 104 or 108)

**Either Fall or Spring**
- ENGL110 Critical Reading and Writing* 3
- SOCI201 Introduction to Sociology 3
- Breadth or Multicultural or Elective** 3

**TOTAL OF 14 CREDITS**

**SOPHOMORE YEAR**

**Fall (≈ 15 credits)**
- CHEM213 Elem Organic Chem (PR CHEM102, 104 or 108) 3
- CHEM215 Elem Organic Chemistry Lab (CR CHEM213) 1

**Spring (≈ 15 credits)**
- ANFS305 Food Science* (Spring only) 3
- CHEM214 Elem. Biochemistry* (PR CHEM 213) 3
- CHEM216 Elem. Biochemistry Lab* (CR CHEM 214) 1

**Either Fall or Spring**
- BISC276 Human Physiology* (PR BISC205, 207 or 208
  
  and CHEM 101, 103, 105, 107 or 111) 4
- ECON100 or ECON101 Economics 3
- NTD250 Intro to the Nutrition Care Process* 3
  
  (PR NTD200)
- NTD201 Food Concepts* 3
- PSYC100 General Psychology 3
- STAT200 or PSYC209 or FREC408 Statistics 3

**TOTAL OF 28 CREDITS**

**JUNIOR YEAR**

**Fall (≈ 15-16 credits)**
- NTD1321 Quantity Food Production & Service* (PR NTD200 & 201) 3
- NTD1326 On-Site Food Production* (CR NTD1321) 3
- NTD1400 Macronutrients* (PR NTD1320, CHEM214 & CHEM216) 3

**Spring (≈ 15-16 credits)**
- NTD1322 Management. of Food & Nutrition Services* (PR NTD200 & 201) 3
- NTD1401 Micronutrients* (PR NTD1400) 3

**Either Fall or Spring**
- BISC300 Introduction to Microbiology or MEDT270 Medical Microbiol. & Infect. Dis. (PR BISC205 CR 207 for both) 4
- BUAD309 Organizational Behavior 3
- NTD 305 Nutrition in the Lifespan* (PR NTD200 and a biology course) 3
- NTD330 Nutrition Counseling* (PR NTD200 & 250) 3
- Breadth or Multicultural or Elective** 3

**TOTAL OF 28 CREDITS**

**SENIOR YEAR**

**Fall (≈ 15-16 credits)**
- NTD1403 Dietetics Seminar (Fall only; PR Senior) 1
- NTD1421 Nutritional Assessment Methods* (Fall only; PR NTD400 and statistics course) 3
- NTD1450 Medical Nutrition Therapy I* (Fall only; PR BISC276, NTD250 and 400) 3

**Spring (≈ 15-16 credits)**
- NTD1451 Medical Nutrition Therapy II* (Spring only; PR BISC276, NTD250 and 400) 3

**Either Fall or Spring**
- NTD1445 Teaching Methods: Nutrition & Foods* (PR NTD200) 3
- NTD1460 Community Nutrition* (DLE; PR NTD321 and NTD400) 3
- Breadth or Multicultural or Elective** 3
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- Breadth or Multicultural or Elective** 3

**TOTAL OF 31 CREDITS**

**Total of 120 credits minimum required for graduation**

The following graduation requirements are satisfied by courses in the curriculum: FYE (NTD103), DLE (NTD460) and University Breadth Requirements for Social & Behavioral Sciences (BUAD309, ECON100, ECON151, PSYC100, SOCI201) and Math, Natural Science and Technology (ANFS305, BISC207, CHEM101, CHEM102, CHEM103, CHEM107, CHEM104, CHEM108, STAT200). C- or better required if used to satisfy Breadth Requirement or as indicated above.

* Grade of C- or better required  

PR - Pre-requisite; CR - Co-requisite