

**DIETETICS**  
**Iowa State University Catalog, 2018-2019**

Department of Food Science and Human Nutrition

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*Minimum of 120 total semester credits required for the degree.*

*Course credits shown in parentheses below.*

**(6) INT'L PERSPECTIVES/U.S. DIVERSITY\***

(3) Select from International Perspectives (IP) approved list:

<http://www.registrar.iastate.edu/students/div-ip-guide>

(3) Select from U.S. Diversity approved list:

<http://www.registrar.iastate.edu/students/div-ip-guide>

**(10) COMMUNICATIONS AND LIBRARY**

- (3) ENGL 150 Critical Thinking and Communication
- (3) ENGL 250 Written, Oral, Visual, Electronic Comp.
- (1) LIB 160 Information Literacy
- (3) SP CM 212 Fundamentals of Public Speaking

**(11-15) HUMANITIES AND SOCIAL SCIENCES\*\***

**College of Agriculture & Life Sciences students, 11-12 credits**

Humanities and social science requirements:

- (3) Humanities course
- (3) PSYCH 101 Introduction to Psychology

Ethics and environmental requirements:

- (3) FS HN 342 World Food Issues  
(This course can also meet the IP requirement)

(2-3) ENV S 120 or 201 Environmental course

**OR, College of Human Sciences students, 15 credits**

Humanities and social science requirements:

- (6) Humanities courses
- (3) PSYCH 101 Introduction to Psychology
- (3) FS HN 342 World Food Issues  
(This course can also meet the IP requirement)
- (3) Humanities or social science course

**(6-8) MATHEMATICAL SCIENCES**

(3-4) MATH 140, 143, 160, 165, or 181 Math course

(3-4) STAT 101 or 104 Statistics course

**(9-12) PHYSICAL SCIENCES**

(5-8) CHEM 163 and 163L College Chemistry and Lab  
or CHEM 177, 177L, and 178 General Chemistry I&II

(3) CHEM 231 Elementary Organic Chemistry

(1) CHEM 231L Lab in Elementary Organic Chemistry

**(20-21) BIOLOGICAL SCIENCES**

(3) BBMB 301 Survey of Biochemistry

(3) BIOL 211 Principles of Biology I

(3) BIOL 212 Principles of Biology II

(1) BIOL 212L Principles of Biology Laboratory II

(3) BIOL 255 Fundamentals of Human Anatomy

(1) BIOL 255L Fundamentals of Human Anatomy Lab

(3-4) BIOL 256 and 256L, or BIOL 335 Physiology

(2) MICRO 201 Introduction to Microbiology

(1) MICRO 201L Introductory Microbiology Laboratory

**(40-41) FOOD SCIENCE AND HUMAN NUTRITION**

(1) FS HN 110 Professional and Educational Preparation

(3) FS HN 167 Introduction to Human Nutrition

(1) FS HN 203 Contemporary Issues in FSHN

(3) FS HN 214 Scientific Study of Food

(1-2) FS HN 215 Advanced Food Preparation Laboratory  
(Or, FS HN 115 Food Preparation Lab)

(3) FS HN 265 Nutrition for Active & Healthy Lifestyles

(1) FS HN 340 Foundations of Dietetic Practice

(3) FS HN 360 Advanced Nutrition & Reg. of Metabolism

(2) FS HN 361 Nutrition and Health Assessment

(3) FS HN 362 Nutrition in Growth and Development

(1) FS HN 367 Medical Terminology for Health  
Professionals

(2) FS HN 403 Food Laws and Regulations

(2) FS HN 411 Food Ingredient Interactions and  
Formulations

(4) FS HN 461 Medical Nutrition and Disease I

(3) FS HN 463 Community Nutrition (This course can  
also meet the U.S. Diversity requirement)

(3) FS HN 464 Medical Nutrition and Disease II

(3) FS HN 466 Nutrition Counseling & Educ. Methods

(1) FS HN 480 Professional Communication in FSHN

**(12) MANAGEMENT**

(3) HSP M 380 Quantity Food Production Management

(3) HSP M 380L Quantity Food Production and Service  
Management Experience

(3) HSP M 391 Foodservice Systems Management I

(3) HSP M 392 Foodservice Systems Management II

**(0-12) ELECTIVES** – Select from any university coursework to  
earn  $\geq$  120 total credits prior to graduation.

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**NOTES:**

\* Students must fulfill the International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. Students may dual list these courses with other degree requirements.

\*\* Link to approved humanities and social sciences courses:  
<http://fshn.hs.iastate.edu/advising-and-resources/>

**ADMISSION TO THE DIETETICS PROGRAM:**

Students enter the university designated as pre-dietetics students. During spring semester of the second year, interested students apply to the Didactic Program in Dietetics. Admission to the program is based on overall GPA (3.0 or above required), completion of required coursework, and completion of the application with interest in becoming a registered dietitian. Students then progress toward earning a Bachelor of Science degree in Dietetics and receive a Verification Statement upon graduation, which is needed to enter an accredited dietetics internship. *Updated November 2017*