

**Dietetics**  
**3-Year Course Plan**

Iowa State University Catalog, 2022-2023  
Department of Food Science and Human Nutrition

Iowa State University participates in the Advanced Placement program of the College Board, and credit for the College-Level Examination Program (CLEP) testing may be granted. Students who are interested in an accelerated 3-year plan to earn a bachelor's degree are encouraged to take the national examinations through the College Board to qualify for academic credit through Advanced Placement and CLEP exams (<https://www.admissions.iastate.edu/cbe>) prior to starting the degree program.

For an accelerated degree program, students should plan for:

- Completion of Psychology and 6 credits of Humanities through Advanced Placement or CLEP exams.
- Completion of Statistics through Advanced Placement.
- Placement into ENGL 250 with ACT-E score of 24 or above; Test-out credit for ENGL 150 is earned with placement into ENGL 250 and completion of ENGL 250 at Iowa State University with a grade of C or above.

1 <sup>st</sup> YEAR: Fall Semester		Spring Semester	
FS HN 110, Professional/Educational Preparation	1	<b>FS HN 265, Nutr.for Active&amp;Healthy Lifestyles</b>	3
FS HN 167, Introduction to Human Nutrition	3	CHEM 231, Elementary Organic Chemistry	3
CHEM 163, College Chemistry	4	CHEM 231L, Elementary Organic Chem. Lab.	1
CHEM 163L, Chemistry Laboratory	1	BIOL 212, Principles of Biology II	3
MATH 140, College Algebra	3	BIOL 212L, Principles of Biology Laboratory II	1
LIB 160, Introduction to College Level Research	1	SP CM 212, Fundamentals of Public Speaking	3
ENGL 250, Written, Oral, Visual, Electronic Com.	3	Total credits:	14
Total credits:	16		

**Summer:** BBMB 301, Survey of Biochemistry, 3 cr.; Humanities/social sci. (H Sci) or Elective (AgLS), 3 cr.

2 <sup>nd</sup> YEAR: Fall Semester		Spring Semester	
<b>FS HN 340, Foundations of Dietetic Practice</b>	1	<b>FS HN 361, Nutrition and Health Assessment</b>	2
<b>FS HN 360, Advanced Nutrition &amp; Metabolism</b>	3	<b>FS HN 362, Nutrition in Growth &amp; Development</b>	3
<b>BIOL 255, Fundamentals of Human Anatomy</b>	3	<b>BIOL 256 and 256L or BIOL 335 Physiology</b>	3-4
<b>BIOL 255L, Fund. of Human Anatomy Lab.</b>	1	FS HN 367, Medical Terminology for Health Prof.	1
FS HN 214, Scientific Study of Food	3	HSP M 380, Food Production Management	3
FS HN 115 or 215, Food Preparation Lab.	1-2	HSP M 380L, Food Production Management Exp.	3
MICRO 201 and 201L, Microbiology with Lab	3	Total credits:	15-16
Total credits:	15-16		

**Summer:** Elective courses\*, 1-3 cr.; FS HN 342, World Food Issues, 3 cr.

3 <sup>rd</sup> YEAR: Fall Semester		Spring Semester	
<b>FS HN 461, Medical Nutrition and Disease I</b>	4	<b>FS HN 464, Medical Nutrition and Disease II</b>	3
<b>FS HN 463, Community Nutrition</b>	3	<b>HSP M 392, Foodservice Systems Mgmt. I</b>	3
<b>HSP M 391, Foodservice Systems Mgmt. I</b>	3	FS HN 445X, Strategies for Food Waste Reduction	1
FS HN 466, Nutrition Counseling & Education	3	FS HN 430, U.S. Health Systems & Policy	2
COMST 450B, Spec. Topics: Health Comm.	3	FS HN 411, Food Ingredient Interactions & Form.	2
Total credits:	16	Elective course*	3
(Apply to accredited internships/graduate programs)		Total credits:	13

\*Choose elective courses to total  $\geq$  120 credits.

**Note: Courses in bold are fall-only or spring-only course offerings.** Planned course offerings may change, and students need to check the online Schedule of Classes each term to confirm course offerings: <http://classes.iastate.edu/>.

*This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation. Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point considerations. Updated Dec. 2021*