

DIETETICS FOUR-YEAR PLAN
Iowa State University Catalog, 2022-2023
 Department of Food Science and Human Nutrition

First Year			
Fall Semester		Spring Semester	
FS HN 110, Professional/Educational Preparation	1	FS HN 167, Introductory Human Nutrition & Hlth.	3
CHEM 163 or 177, College or General Chem. I	4	BIOL 212, Principles of Biology II	3
CHEM 163L or 177L, Chemistry Laboratory	1	BIOL 212L, Principles of Biology Laboratory II	1
Math 140, 143, 160, or 165 Math course	3-4	PSYCH 101, Introduction to Psychology	3
ENGL 150, Critical Thinking and Communication	3	Humanities/Soc. Sci (H Sci) or Elective (AgLS)	3
LIB 160, Introduction to College Level Research	1	Elective	<u>3</u>
Humanities	<u>3</u>	Total credits:	16
Total credits:	16-17		

Second Year			
Fall Semester		Spring Semester	
BIOL 255, Fundamentals of Human Anatomy*	3	BIOL 256&256L or BIOL 335, Physiology**	3-4
BIOL 255L, Fund. of Human Anatomy Lab.*	1	FS HN 265, Nutr.for Active&Healthy Lifestyles**	3
CHEM 231, Elementary Organic Chemistry	3	BBMB, 301, Survey of Biochemistry	3
CHEM 231L, Elementary Organic Chem. Lab.	1	MICRO 201, Introduction to Microbiology	2
ENGL 250, Written, Oral, Visual, Electronic Comp.	3	MICRO 201L, Introductory Microbiology Lab.	1
STAT 101 or 104, Statistics course	<u>3-4</u>	Humanities course (H Sci) or Elective (AgLS)	<u>3</u>
Total credits:	14-15	Total credits:	15-16

Third Year			
Fall Semester		Spring Semester	
FS HN 340, Foundations of Dietetic Practice*	1	FS HN 361, Nutrition and Health Assessment**	2
FS HN 360, Adv. Nutr. & Reg. of Metabolism*	3	FS HN 362, Nutrition & Hlth Through Life Cycle**	3
FS HN 214, Scientific Study of Food	3	FS HN 367, Medical Terminology for Health Prof.	1
FS HN 215 (Or, FS HN 115) Food Preparation Lab.	1-2	HSP M 380, Food Production Management	3
SP CM 212, Fundamentals of Public Speaking	3	HSP M 380L, Food Production Mgmt. Experience	3
FS HN 342, World Food Issues	<u>3</u>	COMST 450B, Spec. Topics: Health Communication	<u>3</u>
Total credits:	14-15	Total credits:	15

Fourth Year			
Fall Semester		Spring Semester	
FS HN 461, Medical Nutrition and Disease I*	4	FS HN 464, Medical Nutrition and Disease II**	3
FS HN 463, Community Nutrition & Health*	3	FS HN 445X, Strategies for Food Waste Reduct.**	1
HSP M 391, Foodservice Systems Management I*	3	HSP M 392, Foodservice Systems Mgmt. II**	3
FS HN 411, Food Ingredient Interactions and Form.	2	FS HN 430, U.S. Health Systems & Policy	2
FS HN 466, Nutrition Counseling & Educ. Methods	<u>3</u>	Electives	<u>6</u>
Total credits:	15	Total credits:	15

Choose elective courses to total \geq 120 credits.

* **Fall-only course offering**, ** **Spring-only course offering**. 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/>.

Note: 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 January 2022