

DIETETICS
Iowa State University Catalog, 2022-2023

Department of Food Science and Human Nutrition

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:

<https://www.registrar.iastate.edu/students/div-ip-guide/IntlPerspectives-current>

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

<https://www.registrar.iastate.edu/students/div-ip-guide/usdiversity-courses>

(10) COMMUNICATIONS AND LIBRARY

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

(9-15) HUMANITIES AND SOCIAL SCIENCES**

College of Agriculture & Life Sciences students, 9 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)

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, or 165 Math course
- (3-4) STAT 101 or 104 Statistics course

(9) PHYSICAL SCIENCES

- (5) CHEM 163 and 163L College Chemistry and Lab or CHEM 177, 177L General Chemistry I
- (3) CHEM 231 Elementary Organic Chemistry
- (1) CHEM 231L Lab in Elementary Organic Chemistry

(17-18) BIOLOGICAL SCIENCES

- (3) BBMB 301 Survey of Biochemistry
- (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

(42-43) FOOD SCIENCE AND HUMAN NUTRITION

- (1) FS HN 110 Professional and Educational Preparation
- (3) FS HN 167 Introductory Human Nutrition and Health
- (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 Adv. Nut./Reg. of Met. in Hlth & Disease
- (2) FS HN 361 Nutrition and Health Assessment
- (3) FS HN 362 Nutrition & Health Through the Lifecycle
- (1) FS HN 367 Medical Terminology for Health Professionals
- (2) FS HN 430 U.S. Health Systems and Policy
- (2) FS HN 411 Food Ingredient Interactions and Formulations
- (1) FS HN 445X Strategies for Personal Food Waste Reduction
- (4) FS HN 461 Medical Nutrition and Disease I
- (3) FS HN 463 Community Nutrition & Health (Course can also meet U.S. Diversity requirement)
- (3) FS HN 464 Medical Nutrition and Disease II
- (3) FS HN 466 Nutrition Counseling & Educ. Methods
- (3) COMST 450B Special Topics in Communication Studies: Health Communication

(12) MANAGEMENT

- (3) HSP M 380 Food Production Management
- (3) HSP M 380L Food Production Management Experience
- (3) HSP M 391 Foodservice Systems Management I
- (3) HSP M 392 Foodservice Systems Management II

(0-15) ELECTIVES – Select from any university coursework to earn ≥ 120 total credits prior to graduation.

NOTES:

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

** Links to approved humanities and social sciences courses:

<https://www.cals.iastate.edu/student-services/humanities>

<https://www.cals.iastate.edu/student-services/social-sciences>

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