**Program Educational Objectives**

a. Demonstrate a strong understanding and appreciation of ethical standards as a result of instruction and experiences.
b. Demonstrate a strong appreciation of diversity as a result of instruction and experiences.
c. Increase cultural competence while in the program and during professional practice.
d. Engage in lifelong learning.

e. Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.
f. Assess the impact of a public policy position on nutrition and dietetics practice.
g. Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
h. Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.
i. Demonstrate an understanding of cultural competence/sensitivity.
j. Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.
k. Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.
l. Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.
m. Develop an educational session or program/educational strategy for a target population.

n. Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.
o. Explain the processes involved in delivering quality food and nutrition services.
p. Describe basic concepts of nutritional genomics.
q. Apply management theories to the development of programs or services.
r. Evaluate a budget and interpret financial data.
s. Describe the regulation system related to billing and coding, what services are reimbursable by third-party payers, and how reimbursement may be obtained.
t. Apply the principles of human resource management to different situations.
u. Describe safety principles related to food, personnel and consumers.
v. Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

**Curriculum**

Effective January 1, 2024, the minimum degree requirement for eligibility to take the registration examination for dietitians will change from a bachelor’s degree to a graduate degree. All other didactic and supervised practice eligibility requirements will remain the same.

The Bachelor of Science in Nutrition-Dietetics accredited program prepares graduates for careers in nutrition, dietetics, and related fields to address issues of critical concern in the local, national, and international communities, ultimately contributing to the enhancement of human well-being. Students gain an appreciation of lifelong learning, ethical standards, and diversity. Upon completion of program course work, along with the Bachelor’s Degree, graduates are prepared for an accredited supervised practice and graduate degree program which leads to eligibility for the CDR (Commission on Dietetic Registration) credentialing exam. After passing the exam, the graduate is credentialed as a Registered Dietitian Nutritionist (RDN), may apply for licensure, if applicable, and is eligible for active membership in the Academy of Nutrition and Dietetics.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>ENGL 1301</td>
<td>Composition I</td>
<td>3</td>
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<tr>
<td>COMM 1315</td>
<td>Public Speaking I</td>
<td>3</td>
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<tr>
<td>COMM 1321</td>
<td>Business and Professional Speech</td>
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<tr>
<td>DSDE 1371</td>
<td>ASL I</td>
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<tr>
<td>ENGL 1302</td>
<td>Composition II</td>
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<tr>
<td>FREN 1311</td>
<td>Beginning French I</td>
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<td>SPAN 1311</td>
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**Mathematics**

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<tr>
<td>MATH 1332</td>
<td>Contemporary Mathematics I</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 2401</td>
<td>Anatomy and Physiology I</td>
<td>4</td>
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<tr>
<td>BIOL 2402</td>
<td>Anatomy and Physiology II</td>
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**Language, Philosophy and Culture**

Select one of the following:

<table>
<thead>
<tr>
<th>Code</th>
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<tr>
<td>DSDE 1374</td>
<td>Introduction to Deaf Studies</td>
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</table>
ENGL 2300 Close Reading II
ENGL 2322 British Literature
ENGL 2326 American Literature
ENGL 2331 World Literature
ENGL 2376 African-American Literature
FREN 2312 Intermediate French II
PHIL 1370 Philosophy of Knowledge
PHIL 2306 Ethics
SPAN 2312 Intermediate Spanish II

Creative Arts
Select one of the following: 3
ARTS 1301 Art Appreciation
ARTS 1303 Art History I
COMM 1375 Film Appreciation
COSC 1324 The Art of Computer Game Development
DANC 2304 Dance Appreciation
MUSI 1306 Music Appreciation
MUSI 1309 Jazz History and Appreciation
MUSI 1310 History of Rock and Roll
PHIL 1330 Arts and Ideas
THEA 1310 Theatre Appreciation

American History
Select two of the following: 6
HIST 1301 U S History I 1763-1877
HIST 1302 U S History II Since 1877
HIST 2301 Texas History

Government/Political Science
POLS 2301 Intro to American Government I 3
POLS 2302 Intro to American Government II 3

Social and Behavioral Sciences
Select one of the following: 3
ANTH 2346 Introduction to Anthropology
ANTH 2351 Cultural Anthropology
BULW 1370 Business Environment and Public Policy
CRIJ 1301 Intro to Criminal Justice
ECON 1301 Principles and Policies
ECON 2301 Principles of Economics I Macro
ECON 2302 Principles of Economics II Micro
FINC 2310 Intro to Consumer Finance
INEN 2373 Engineering Economics
POLS 1301 Intro to Political Science
PSYC 2301 General Psychology
PSYC 2315 Lifespan Development
SOCI 1301 Introduction to Sociology
SOWK 2361 Intro to Social Work

Component Area Option
Additional 2 hours from lab sciences applied here
MATH 1342 Statistics 3
or PSYC 2317 Introduction to Statistical Methods
Select one of the following: 1
COSC 1172 Thinking, Speaking, and Writing
HNRS 2160 Scholars Development Seminar

LIBR 1101 Introduction to Library Research

Required Major Courses
Nutrition, Hospitality and Human Services Core
BIOL 2421 Microbiology for Science Majors 4
FCSC 4301 Senior Seminar Professional Development 3
HOSP 1315 Basic Foods 3
NUTR 1322 Basic Nutrition 3
NUTR 3316 Nutrition and Fitness 3
NUTR 3320 Advanced Nutrition 3
NUTR 3328 Community Nutrition 3
NUTR 3330 Nutritional Biochemistry 3
NUTR 4300 Medical Nutrition Therapy I 3
NUTR 4307 Nutrition Through the Life Cycle 3
NUTR 4331 Nutritional Education and Counseling 3
NUTR 4347 Food Science 3

Select one of the following: 4
CHEM 1106 Chemistry for Allied Health Sciences Laboratory
& CHEM 1306 Chemistry for Allied Health Sciences
CHEM 1111 General Chemistry I Laboratory
& CHEM 1311 General Chemistry I

Select one of the following: 3
HLTH 3000-4000 elective
KINT 3000-4000 elective

Nutrition Requirements
HOSP 3314 Food and Beverage Controls 3
HOSP 3360 Quantity Foods Management 3
MGMT 3310 Principles of Organizational Behavior and Management 3
NURS 2373 Basic Pathophysiology 3
NUTR 4315 Medical Nutrition Therapy II 3

Select one of the following: 4
CHEM 1108 & CHEM 1308 Biochemistry for Allied Health Sciences Laboratory
CHEM 1112 & CHEM 1312 General Chemistry II Laboratory
& General Chemistry II 2
BCOM 3350 Business Communications 3
or ENGL 3310 Technical Report Writing
Electives 2 6

Total Hours 120

1 Additional 2 hours from lab sciences applied to Component Area Option.
2 Students taking CHEM 1112 General Chemistry II Laboratory/ CHEM 1312 General Chemistry II must take CHEM 3311 Organic Chemistry I as one of these electives.

Course Title Hours
First Year
Fall
ENGL 1301 Composition 1 3
BIOL 2401 Anatomy and Physiology I 1 4
HIST 1301 U S History I 1763-1877 1 3
NUTR 1322 Basic Nutrition 3
<table>
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<tr>
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<td>Contemporary Mathematics</td>
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</tr>
<tr>
<td>LIBR 1101</td>
<td>Introduction to Library Research</td>
<td>1</td>
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<tr>
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<td>(Component Option Course)</td>
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<tr>
<td></td>
<td>or HNRS 2160</td>
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<tr>
<td></td>
<td>Scholars Development Seminar</td>
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</tbody>
</table>

**Spring**

Select one Language, Philosophy, Culture course from the following:

- ENGL 2300 Close Reading II
- ENGL 2322 British Literature
- ENGL 2326 American Literature
- ENGL 2331 World Literature
- ENGL 2376 African American Literature
- PHIL 1370 Philosophy of Knowledge
- PHIL 2306 Ethics
- BIOL 2402 Anatomy and Physiology II
- HIST 1302 U.S History II Since 1877
- HOSP 1315 Basic Foods

Select one Creative Arts course from the following:

- ARTS 1301 Art Appreciation
- ARTS 1303 Art History I
- COMM 1375 Film Appreciation
- DANC 2304 Dance Appreciation
- MUSI 1306 Music Appreciation
- MUSI 1310 History of Rock and Roll
- THEA 1310 Theatre Appreciation

**Second Year**

**Fall**

Select one of the following:

- CHEM 1306 & CHEM 1106 Chemistry for Allied Health Sciences and Chemistry for Allied Health Sciences Laboratory
- CHEM 1311 & CHEM 1111 General Chemistry I and General Chemistry I Laboratory
- POLS 2301 Intro to American Government I
- MATH 1342 Statistics or Introduction to Statistical Methods
- BIOL 2421 Microbiology for Science Majors

Select one Communication course from the following:

- COMM 1315 Public Speaking I
- COMM 1321 Business and Professional Speech
- DSDE 1371 ASL I
- FREN 1311 Beginning French I
- SPAN 1311 Beginning Spanish I

**Spring**

Select one of the following:

- CHEM 1308 & CHEM 1108 Biochemistry for Allied Health Sciences and Biochemistry for Allied Health Sciences Laboratory
- CHEM 1312 & CHEM 1112 General Chemistry II and General Chemistry II Laboratory
- POLS 2302 Intro/American Government II
- NURS 2373 Basic Pathophysiology

Select one Social & Behavioral Sciences course from the following:

- ECON 1301 Principles and Policies
- ECON 2302 Principles of Economics II Micro
- INEN 2373 Engineering Economics
- PSYC 2301 General Psychology
- SOCI 1301 Introduction to Sociology

**Third Year**

**Fall**

NUTR 3316 Nutrition and Fitness

**Fourth Year**

**Fall**

NUTR 4300 Medical Nutrition Therapy I
- NUTR 4347 Food Science
- NUTR 4307 Nutrition Through the Life Cycle
- MGMT 3310 Principles of Organizational Behavior and Management
- or HOSP 4360 Organizational Management for Services

**Spring**

NUTR 4315 Medical Nutrition Therapy II
- FCSC 4301 Senior Seminar Professional Development

**Total Hours**

1 Core Curriculum Course
2 Students should meet with their academic advisor to choose their best option.