



Fall 2022 through Summer 2023	B.S. in Dietetics and Nutrition with Child Nutrition Emphasis	MINIMUM TOTAL CREDIT HOURS: 120
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GENERAL EDUCATION REQUIREMENTS (52 HOURS)	MAJOR COURSES (28 HOURS)	CHILD NUTRITION EMPHASIS (30 HOURS)
First Year Writing I (3 hours)	NHM 111 – SERVESAFE (1 hour)	<p>Accy 201 – Introduction to Accounting Principles I (3 hours)</p> <p>GB 350 – Essentials of Marketing (3 hours)</p> <p>Econ 202 – Principles of Microeconomics or Econ 203 – Principles of Macroeconomics (3 hours)</p> <p>NHM 309 – Menu Planning and Analysis (3 hours)</p> <p>NHM 310 – Hospitality Industry Accounting (3 hours)</p> <p>NHM 328 – Child Development (3 hours)</p> <p>NHM 441 – Food Systems Management and Leadership (3 hours)</p> <p>NHM 469 – Orientation to Child Nutrition Management (3 hours)</p> <p>NHM 522 – Nutrition Policy (3 hours)</p> <p>NHM 533 – Foodservice Management: Theory and App (3 hours)</p> <p style="text-align: center;">ELECTIVES (10 HOURS)</p> <p>– Electives to bring the total minimum number of hours to 120.</p> <p>– At least 40 hours of coursework in the general education, support courses, core requirements, emphasis, minor, and elective hours must be at the 300-level or above.</p>
Writ 100, Writ 101, or Hon 101	NHM 114 – Intro to Health Professions (2 hours)	
First Year Writing II (3 hours)	NHM 211 – Introduction to Culinary Science (3 hours)	
Writ 102, Liba 102, or Hon 102	NHM 213 – Introduction to Culinary Science Lab (1 hour)	
Literature 200+ (3 hours)	NHM 311 – Nutrition (3 hours)	
ENG 220-226	NHM 410 – Fundamentals of Nutrition Assessment (3 hours)	
Arts Appreciation (previously fine arts) (3 hours)	NHM 414 – Professional Development in Nutrition (3 hours)	
AH 101, 102, 201, or 202; MUS 101, 102, 103, 104 or 105; Danc 200; Thea 201	NHM 415 – Research in Culinary Science (3 hours)	
Introductory Sociology I (3 hours)	NHM 511 – Advanced Nutrition (3 hours)	
Soc 101	NHM 531 – Community Nutrition: Theory and App (3 hours)	
Introduction to Psychology (3 hours)	NHM 532 – Nutrition Edu and Coun: Theory and Practice (3 hours)	
Psy 201		
Statistics (3 hours)		
CJ 202, Math 115, Econ 230, Bus 230 or Psy 202		
Additional Arts Appreciation/Humanities (3 hours)		
Chosen from: African American Studies (AAS 201 or 202); Classics (CLC); ENVS 101; Gender Studies (G St 201, 202, or 301); Southern Studies (S ST 100-level); History (HST), Literature (Eng 220-226); Philosophy (PHIL), Religion (REL), honors freshman seminar (if not used for composition) or an additional arts appreciation		
Math 121 or higher (3 hours)		
Math 121, 123, 125, 261, 267		
Human Biology w/Lab (4 hours)		
Bisc 102/103, 160/161, or 206		
Additional Science w/Lab (4 hours)		
Bisc 210 or 333		
Advanced Composition (3 hours)		
Writ 250		
General Chemistry I w/Lab (4 hours)		
Chem 105/115		
General Chemistry II w/Lab (4 hours)		
Chem 106/116		
Entrepreneurship and Management (3 hours)	UNIQUE PROGRAM FEATURES	
GB 370	– Students choose from three emphasis areas: Dietetics, Child Nutrition, and Health Sciences.	
Speech/Communication (3 hours)	– Dietetics emphasis is an accredited Didactic Program in Dietetics by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).	
Spch 102, Spch 105; Bus 271; or IMC 585	– Program offers Study USA and Study Abroad opportunities.	

SAMPLE DEGREE MAP

BACHELOR OF SCIENCE IN DIETETICS & NUTRITION (CHILD NUTRITION EMPHASIS) (EFFECTIVE 2022 - 120 CREDIT HOURS)

YEAR	FIRST SEMESTER	HOURS	SECOND SEMESTER	HOURS
FRESHMAN	WRIT 100, Writ 101 or Hon 101	3	WRIT 102, Liba 102 or Hon 102	3
	AH 101 Introduction to Western Art	3	SPCH 102, SPCH 105, BUS 271, or IMC 585	3
	SOC 101 Introductory Sociology I	3	MATH 115 or another statistics course	3
	BISC 160/161 Biological sciences I W/Lab	4	PSY 201 General Psychology	3
	NHM 114 Introduction to Nutrition Professions*	2	NHM 211 Introduction to Culinary Science*	3
	NHM 111 SERVESAFE*	1	NHM 213 Introduction to Culinary Science Lab*	1
	TOTAL CREDIT HOURS	16	TOTAL CREDIT HOURS	16
SOPHOMORE	ACCY 201 Introduction to Accounting Principles	3	CHEM 106/116 General Chem W/Lab II	4
	MATH 121 or Higher	3	ECON 202 Principles of Microeconomics	3
	ENG 200+ Level Literature	3	NHM 311 Nutrition*	3
	BISC 210 Principles of Microbiology	4	WRIT 250 Advanced Composition	3
	CHEM 105/115 General Chem W/Lab I	4	Elective	1
	TOTAL CREDIT HOURS	17	TOTAL CREDIT HOURS	14
JUNIOR	NHM 310 Hospitality industry Accounting	3	NHM 328 Child Development	3
	GB 370 Entrepreneurship & Mgmt	3	NHM 414 Professional development in nutrition*	3
	NHM 410 Fundamentals of Nutrition Assessment*	3	NHM 441 Food System Mgmt and Leadership	3
	NHM 309 Menu Planning and Analysis	3	NHM 415 Research in Culinary Science*	3
	GB 350 Essentials of Marketing	3	NHM 511 Advanced Nutrition*	3
	TOTAL CREDIT HOURS	15	TOTAL CREDIT HOURS	15
SENIOR	DANC 200	3	NHM 532 Nutrition Edu and Coun: Theory & Practice*	3
	NHM 531 Community Nutrition: Theory & App*	3	NHM 533- Food Service Mgmt: Theory & App	3
	NHM 522- Nutrition Policy	3	Elective	3
	NHM 469- Orientation to Child Nutrition Mgmt	3	Elective	3
	Elective	3		
TOTAL CREDIT HOURS	15	TOTAL CREDIT HOURS	12	

INFORMATION CONCERNING SCHOOL OF APPLIED SCIENCES REQUIREMENTS

- An overall 2.0 GPA or higher is required on all coursework applied toward the major and minor.
- Each senior will be given their Letter of Intent to Graduate by their advisor in the semester prior to degree completion.

INFORMATION CONCERNING GENERAL RULES, REGULATIONS AND MINIMUM REQUIREMENTS

- An overall 2.0 GPA or higher is required on all work attempted at UM, all college work attempted at any institution of higher learning (UM and transfer work), and all coursework submitted toward the degree.
- At least 25% of the hours required for an undergraduate degree must be taken in residence, with at least 15 of the last 21 credit hours completed at UM.
- In addition, at least 30 semester hours of residence credit must be taken in the school or college recommending the degree.
- The limit on the acceptance of credit from a junior or community college is one-half the total requirements for a degree.
- It's a program requirement, courses with asterisk (*) are required to have a grade of C or better.

Refer to the Undergraduate Academic Regulations section in the catalog for all university degree requirements.