

Fall 2022 through Summer 2023	<b>B.S. in Dietetics and Nutrition</b> with Health Sciences Emphasis	<b>MINIMUM TOTAL CREDIT HOURS: 120</b>
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GENERAL EDUCATION REQUIREMENTS (52 HOURS)	MAJOR COURSES (28 HOURS)	HEALTH SCIENCES EMPHASIS (32 HOURS)
<b>First Year Writing I (3 hours)</b>	NHM 111 – SERVESAFE (1 hour)	Bisc 207 – Human Anatomy and Physiology II; or Bisc 330 -Introductory Physiology (4 hours)
Hon 101, Writ 100 or Writ 101	NHM 114 – Intro to Health Professions (2 hours)	Chem 221/225 – Elementary Organic Chemistry I w/Lab (4 hours)
<b>First Year Writing II (3 hours)</b>	NHM 211 – Introduction to Culinary Science (3 hours)	Chem 271 – Biochemical Concepts; or Chem 373 – Intermediate Biochemistry; or Chem 471 – Biochemistry I (3 hours)
Liba 102, Writ 102 or Hon 102	NHM 213 – Introduction to Culinary Science Lab (1 hour)	ES 396 – Allied Health Terminology OR Clc 201 – Medical Terminology in Greek and Latin (3 hours)
<b>Literature 200+ (3 hours)</b>	NHM 311 – Nutrition (3 hours)	PH 203 – First Aid and CPR (3 hours)
Eng 220-226	NHM 410 – Fundamentals of Nutrition Assessment (3 hours)	NHM 412 – Nutrition Therapy and Pathophysiology (3 hours)
<b>Arts Appreciation (previously fine arts) (3 hours)</b>	NHM 414 – Professional Development in Nutrition (3 hours)	Electives – 12 hours 300+
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)	
<b>Introductory Sociology I (3 hours)</b>	NHM 511 – Advanced Nutrition (3 hours)	
Soc 101	NHM 531 – Community Nutrition: Theory and App (3 hours)	
<b>Introduction to Psychology (3 hours)</b>	NHM 532 – Nutrition Edu and Coun: Theory and Practice (3 hours)	
Psy 201		
<b>Statistics (3 hours)</b>		
CJ 202, Math 115, Econ 230, Bus 230 or Psy 202		
<b>Additional Arts Appreciation/Humanities (3 hours)</b>		
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		
<b>Math 121 or higher (3 hours)</b>		
Math 121, 123, 125, 261, 267		
<b>Human Biology w/Lab (4 hours)</b>		
Bisc 102/103, 160/161, or 206		
<b>Additional Science w/Lab (4 hours)</b>		
Bisc 210 or 333		
<b>Advanced Composition (3 hours)</b>		
Writ 250		
<b>General Chemistry I w/Lab (4 hours)</b>		
Chem 105/115		
<b>General Chemistry II w/ Lab (4 hours)</b>		
Chem 106/116		
<b>Entrepreneurship and Management (3 hours)</b>		
GB 370		
<b>Speech/Communication (3 hours)</b>		
Spch 102, Spch 105; Bus 271; or IMC 585		
	<b>UNIQUE PROGRAM FEATURES</b>	
	<ul style="list-style-type: none"> <li>– Students choose from three emphasis areas: Dietetics, Child Nutrition, and Health Sciences.</li> <li>– Dietetics emphasis is an accredited Didactic Program in Dietetics by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).</li> <li>– Program offers Study USA and Study Abroad opportunities.</li> </ul>	<b>ELECTIVES (8 HOURS)</b> <ul style="list-style-type: none"> <li>– Electives to bring the total minimum number of hours to 120.</li> <li>– 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.</li> </ul>

SAMPLE DEGREE MAP

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

YEAR	FIRST SEMESTER	HOURS	SECOND SEMESTER	HOURS
<b>FRESHMAN</b>	WRIT 100, Writ 101 or Hon 101	3	WRIT 102, Liba 102, or Hon 102	3
	AH 101 Introduction to Western Art	3	BISC 160/161 Biological Sciences I W/Lab	4
	SOC 101 Introductory Sociology I	3	MATH 115 or another statistics course	3
	SPCH 102, SPCH 105, BUS 271, or IMC 585	3	PSY 201 General Psychology	3
	NHM 114 Introduction to Health Professions*	2	NHM 211 Intro to Culinary Science*	3
	NHM 111 SERVESAFE*	1	NHM 213 Intro to Culinary Science Lab*	1
	<b>TOTAL CREDIT HOURS</b>	<b>15</b>	<b>TOTAL CREDIT HOURS</b>	<b>17</b>
<b>SOPHOMORE</b>	BISC 210 Principles of Microbiology	4	CHEM 106/116 General Chem W/Lab II	4
	MATH 121 or Higher	3	BISC 207 Anatomy & Physiology II	4
	ENG 200+ Level Literature	3	NHM 311 Nutrition*	3
	CHEM 105/115 General Chem W/Lab I	4	WRIT 250 Advanced Composition	3
	Elective	3	Elective	3
	<b>TOTAL CREDIT HOURS</b>	<b>17</b>	<b>TOTAL CREDIT HOURS</b>	<b>17</b>
<b>JUNIOR</b>	CHEM 221/225 Elem Organic Chem w/Lab	4	CHEM 271 Biochemical Concepts	3
	GB 370 Entrepreneurship & Mgmt	3	DANC 200 Dance Appreciation	3
	NHM 410 Fundamentals of Nutrition Assessment*	3	NHM 414 Professional Development in Nutrition*	3
	PH 203 First Aid and CPR	3	NHM 511 Advanced Nutrition*	3
	Elective	3	NHM 415 Research in Culinary Science*	3
	<b>TOTAL CREDIT HOURS</b>	<b>16</b>	<b>TOTAL CREDIT HOURS</b>	<b>15</b>
<b>SENIOR</b>	NHM 412 Nutrition Therapy and Path*	3	NHM 532 Nutrition Edu and Coun: Theory & Practice*	3
	ES 396 OR CLC 201 Medical Terminology	3	Elective	3
	NHM 531 Community Nutrition: Theory & App*	3	Elective	3
	Elective	3	Elective	2
	<b>TOTAL CREDIT HOURS</b>	<b>12</b>	<b>TOTAL CREDIT HOURS</b>	<b>11</b>

**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.**