

### MARTIN

#### CURRICULUM CHECK SHEET

FAMILY AND CO	ned in parentheses) NSUMER SCIENCES CORE
CFS 100	Lifespan Human Development (3)
FCS 100	FCS Perspectives (1)
FCS 400	Senior Seminar (3)
NUTR 100	Introductory Nutrition (3)
FASH 300	Clothing/Adornment and World Culture (3)
FAMILY AND CO	NSUMER SCIENCES COMPONENT
FSCI 200	Food Science (3)
FSMG 312	Quantity Food Management (3)
FSMG 410	Food Service Systems (3)
FSVC 301	Sanitation (2)
NUTR 322	Advanced Nutrition (3)
NUTR 422	Lifespan Nutrition (3)
NUTR 433	Nutrition in Disease (4)
NUTR 443	Community Nutrition (3)
NUTR 455	Nutrition Assessment and Counseling (3)
NUTR 475	Medical Nutrition Therapy (5)
BUSINESS COMP	ONENT_
ACCT 201	Accounting Information for Decision Making I (3)
MGMT 300	
MGMT 350	Human Resource Management (3)
	ATION COMPONENT
BIOL 140	Foundations of Biology: Cell and Molecular (4)
CHEM 121	General Chemistry I (4)
CHEM 122	General Chemistry II (4)
CHEM 341	Organic Chemistry (4)
COMM 230	Public Speaking (3)
ECON 201	Macroeconomics or ECON 202 Microeconomics (3)
ENGL 105	or ENGL 111 English Composition (3)
ENGL 112	English Composition (3)
Fine Arts	Elective - <b>choose 1</b> from UTM Catalog (3)
Humanities	Electives - choose 3 from UTM Catalog (9)
MATH 110	Essentials of Algebra II (with MATH 100) (4) or
	MATH 140 Precalculus College Algebra (3)
MATH 210	Elementary Statistics and Probability (3)
MBIO 251	General Bacteriology (4)
PSYC 101	Introduction to Psychology (3)
ZOOL 201	Human Anatomy and Physiology (4)

### PROFESSIONAL DEVELOPMENT COMPONENT

Supervised Field Experience (ADA DPD)				
FCS 487	Field Experience, Community (2)			
FCS 497	Field Experience, Clinical (3)			
NUTR 415	Professional Development (2)			
NUTR 450	Seminar (1)			
NUTR 400	Registration Exam Review (1)			

#### SAMPLE 4-YEAR PLAN

	Fall Semester		Spring Semester	
	Course	Hrs	Course	Hrs
FIRST YEAR	CFS 100	3	BIOL 140	4
Σ	FCS 100	1	ENGL 112	3
IRS	ENGL 105 or 111	3	PSYC 101	3
ш	FASH 300	3	MATH 140 or 110	3-4
	NUTR 100	3	Humanities Elective	3
	MATH 100 if needed	4		
	Total	13-	Total	16-
		17		17

	Fall Semester		Spring Semester	
AR	Course	Hrs	Course	Hrs
SECOND YEAR	ACCT 201	3	FSVC 301	2
Q	CHEM 121	4	Fine Arts Elective	3
8	FSCI 200	3	CHEM 122	4
SE	FSMG 312	3	COMM 230	3
			NUTR 422	3
	Total	13	Total	15

Fall Semester		Spring Semester	
Course	Hrs	Course	Hrs
CHEM 341	4	Humanities Elective	3
Humanities Elective	3	FSMG 410	3
NUTR 322	3	Math 210	3
NUTR 443	3	NUTR 455	3
ECON 201 or 202	3	ZOOL 201	4
Total	16	Total	16
	Course CHEM 341 Humanities Elective NUTR 322 NUTR 443 ECON 201 or 202	CourseHrsCHEM 3414Humanities Elective3NUTR 3223NUTR 4433ECON 201 or 2023	CourseHrsCourseCHEM 3414Humanities ElectiveHumanities Elective3FSMG 410NUTR 3223Math 210NUTR 4433NUTR 455ECON 201 or 2023ZOOL 201

	Fall Semester		Spring Semester	
AR	Course	Hrs	Course	Hrs
ΥE/	FCS 400	3	NUTR 415	2
TH	MBIO 251	4	NUTR 475	5
FOURTH YEAR	MGMT 300	3	FCS 497	3
БG	NUTR 433	4	MGMT 350	3
	NUTR 450	1	NUTR 400	1
	FCS 487	2		
	Total	17	Total	14

120 total hours needed to graduate

### To learn more:

UTM Office of Admissions

Phone: (731) 881-7020 Email: admitme@utm.edu Website: www.utm.edu/admis.php

Visit the Department of Family and Consumer Sciences online at www.utm.edu/departments/fcs/



# **The Dietetics Concentration at UT Martin**

The Dietetics concentration involves a science-based curriculum that emphasizes critical thinking, team work, and authentic application of information. Graduates of the DPD are qualified to complete an accredited dietetic internship; upon successful completion of an internship, individuals are eligible to take the Registration Examination for Dietitians to become a Registered Dietitian Nutritionist (RDN). RDNs primarily work in clinical settings such as hospitals or medical centers; dietitians may also work in community settings such as for WIC, Extension, and county health departments as well as for industry, in foodservice settings, and as private consultants.

Accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the Dietetics curriculum includes courses in:

- Nutrition
- Food Science
- Food Systems Management
- Biology
- Chemistry
- Business Administration
- Liberal Arts

## Admissions Criteria for the Didactic Program in Dietetics:

- Cumulative GPA of 3.0 or better (on a 4.0 scale)
- Grade of "C" or better in each of the following courses:
  - o BIOL 140: Foundations of Biology: Cell and Molecular
  - o CHEM 121: General Chemistry I
  - CHEM 122: General Chemistry II
  - FSCI 200: Food Science
  - FSMG 312: Quantity Food Management
  - NUTR 100: Introductory Nutrition
- Completion of application packet, which includes:
  - DPD admission application
  - Current transcripts from UTM and/or any other relevant universities or colleges attended
- Completion of interview with Dietetics faculty

UTM Office of Admissions