

NUTRITION - BS, DIDACTIC PROGRAM IN DIETETICS TRACK

Nutritional sciences prepares majors with a comprehensive knowledge of the biological and social sciences to understand the relationships between nutrients, food components and human health. Prevention of diseases that are related to lifestyle, particularly diet and nutrition, is a focus of the curriculum. Core courses emphasize the role of nutrients in biochemistry, genetics, physiology, microbiology and immunology that promotes wellness and enhances the quality of life. The major also provides an excellent background for those interested in pursuing graduate degrees in biological, nutritional or food sciences; professional degrees in human or veterinary medicine; degrees in dentistry, pharmacy, physical therapy, nursing, public health and other health professions; or dietetic internships.

The Didactic Program in Dietetics (DPD) and the Graduate Degree/Dietetic Internship Program are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Students who successfully complete the DPD and a dietetic internship are eligible to take the Registration Examination to become a Registered Dietitian (RD).

Three curriculum tracks are offered (General Nutrition, Didactic Program in Dietetics and Molecular and Experimental Nutrition) to provide flexibility in one's chosen career path. The Nutrition major prepares one for graduate school, corporate wellness positions, health promotion programs, the food industry, public health programs, pharmaceutical sales, clinical dietetics, medical and research laboratories, biotechnology firms, government agencies and related fields. For more information, visit <https://nutrition.tamu.edu/>.

Didactic Program in Dietetics Track

The Didactic Program in Dietetics (DPD) is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) and is designed to prepare students for meeting the requirements for the credential of Registered Dietitian (RD). The DPD provides a strong science base and foundational courses in nutrition for students desiring a dietetic practice in a clinical, therapeutic, community wellness, public health or food production/service setting.

Program Requirements

First Year

Fall		Semester Credit Hours
BIOL 111	Introductory Biology I	4
CHEM 119	Fundamentals of Chemistry I	4
ENGL 103 or ENGL 104	Introduction to Rhetoric and Composition or Composition and Rhetoric	3
FSTC 210		2
NUTR 204/ FSTC 204	Perspectives in Nutrition and Food Science	1

Mathematics (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#mathematics) ¹	3
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Semester Credit Hours 17

Spring

BIOL 112	Introductory Biology II	4
CHEM 120	Fundamentals of Chemistry II	4
American history (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#american-history)		3
Mathematics (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#mathematics) ¹		3

Semester Credit Hours 14

Second Year

Fall

CHEM 227	Organic Chemistry I	3
CHEM 237	Organic Chemistry Laboratory	1
ENGL 210	Technical and Professional Writing	3
NUTR 203	Scientific Principles of Human Nutrition	3
PBSI 107	Introduction to Psychology	3
American history (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#american-history)		3

Semester Credit Hours 16

Spring

CHEM 228	Organic Chemistry II	3
NUTR 211	Scientific Principles of Foods	4
POLS 206	American National Government	3
Creative arts (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#creative-arts) ²		3
General elective		3

Semester Credit Hours 16

Third Year

Fall

BIOL 319 or VIBS 305	Integrated Human Anatomy and Physiology I or Biomedical Anatomy	4
MGMT 309	Survey of Management	3
NUTR 301	Nutrition Through Life	3
POLS 207	State and Local Government	3

Semester Credit Hours 13

Spring

BIOL 320 or VTPP 423	Integrated Human Anatomy and Physiology II or Biomedical Physiology I	4
GENE 301	Comprehensive Genetics	3
GENE 312	Comprehensive Genetics Laboratory	1
NUTR 304	Food Service Systems Management	4
NUTR 365	Nutritional Physiology of Vitamins and Minerals	3

Semester Credit Hours 15

Fourth Year**Fall**

ANSC 326/ FSTC 326	Food Bacteriology	3
BICH 410	Comprehensive Biochemistry I	3
NUTR 404	Nutrition Assessment and Planning	3
NUTR 430	Community Nutrition	3
Select one of the following:		3
STAT 301	Introduction to Biometry	
STAT 302	Statistical Methods	
STAT 303	Statistical Methods	
Semester Credit Hours		15

Spring

ANTH 205 or ANTH 210	Peoples and Cultures of the World or Social and Cultural Anthropology	3
BICH 411	Comprehensive Biochemistry II	3
NUTR 407	Nutrition Care and Therapy	4
NUTR 475	Nutrition and Physiological Chemistry	3
NUTR 481	Seminar	1
Semester Credit Hours		14
Total Semester Credit Hours		120

¹ MATH prefix required.² The Graduation requirements include a requirement for 3 hours of International and Cultural Diversity (<http://catalog.tamu.edu/undergraduate/general-information/degree-information/international-cultural-diversity-requirements/>) and 3 hours of Cultural Discourse (<http://catalog.tamu.edu/undergraduate/general-information/degree-information/cultural-discourse-requirements/>). Selection must be from courses on the approved list. Selection can be courses that also satisfy the requirement for social and behavioral sciences; creative arts; language, philosophy and culture; or electives. For more information on core requirements visit the University Core Curriculum (<http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/>) catalog page. Use the Creative Arts Elective (<http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#creative-arts>) and ANTH 205, ANTH 210 as Language, Philosophy & Culture to satisfy degree requirements as well as international and cultural diversity and cultural discourse requirements.

A total of 120 hours is required for graduation; 36 hours of 300/400 level courses are required to meet the Texas A&M University residency requirement.

To be eligible to participate in the DPD program, students must maintain an overall GPR of 3.0 or above and have a grade of at least C in all non-nutrition courses and a grade of at least B in all nutrition courses. See NFSC Academic Advisor for information on specific course listings and eligibility requirements.