

schedule is one possible path to completing your degree within four years.

The sample

Third Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semeste	Grade
HMG 251	Foodservice Sanitation		1		
HMG 380	Foodservice Operations & Purchasing Management		3		
HSC 200	Integrative/Holistic Healthcare	online	3		
MGMT 360	Organization and Management		3		
NUTR 141	Food Principles		3		
NUTR 141L	Food Principles Lab		1		
NUTR 322	Nutrition Assessment	p. NUTR 315	3		
NUTR 487	Professionalism I		1		
		Total Credit Hours	18		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semeste	Grade
HMG 381	Quantity Food Production & Service	p. NUTR 141/41L, HMG 251 (or concurrently) & HMG 380	1		
HMG 381L	Quantity Food Production & Service Lab	p. NUTR 141/41L, HMG 251 (or concurrently) & HMG 380	3		
NURS 323	Introduction to Pathophysiology	p. BIOL 325	3		
NUTR 323	Nutrition Across the Lifecycle	p. NUTR 315	3		
NUTR 422	Advanced Human Nutrition & Metabolism	p. NUTR 315 & BIOL 325/325L	4		
STAT 281	Introduction to Statistics	p. MATH 103 or higher	3		
		Total Credit Hours	17		

Fourth Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semeste	Grade
HLTH 479	Health Promotion Programming & Evaluation		2		
NUTR 341	Food Science for Nutrition & Dietetics	p.			