

Human Nutrition and Food, BSDIET

Bachelor of Science in Dietetics with a major in Human Nutrition and Food Degree Requirements

The BS degree in Dietetics prepares students for careers in dietetics and nutrition and provides an avenue toward students' eligibility to become registered dietitians. The Didactic Program in Dietetics (DPD) at Prairie View A&M University is accredited by the Accreditation Council in Nutrition and Dietitians (ACEND), 120 South Riverside Plaza, Suite 2000, Chicago Illinois 60606-6695; Telephone 800-877-1600 ext. 5400. Website <http://www.eatright.org>.

Verification Statement

To receive a verification statement students must satisfy the following requirements;

1. Complete the requirements of the degree.
2. Graduate with at least a 3.0 GPA in all major and support area required courses.
3. Obtain a grade of 'C' or better in each course.
4. If courses are substituted or completed as an independent study in the department, the student must take and complete an examination covering the relevant knowledge and competencies in those areas.

Once all of the above are met, a verification statement will be issued after the degree is conferred.

Degree Program Requirements

Complete Core Curriculum Listing at <https://catalog.pvamu.edu/universitycorecurriculum/>

Core Curriculum 42 Credit Hours

Communication		6
ENGL 1301	Freshman Composition I	
ENGL 1302	Freshman Composition II	
Mathematics		3
MATH 1314	College Algebra	
Life and Physical Sciences		6
CHEM 1303	General Inorganic Chemistry I	
BIOL 2401	Anatomy and Physiology I	
Language, Philosophy, and Culture (Select One)		3
Creative Arts (Select One)		3
American History		6
HIST 1301	United States History I	
HIST 1302	United States History II	
Government/Political Science		6
POSC 2305	American Government	
POSC 2306	Texas Government	
Social and Behavioral Sciences		3
SOCG 1301	General Sociology	
or PSYC 2301	General Psychology	
Component Area Option One		3
ECON 1301	Fundamentals of Economics in a Global Society	
Component Area Option Two Core		3
COMP 1300	Digital Communication	
Major Requirements		
HUNF 1130	Introduction to Dietetics	1
HUNF 1322	Nutrition and Wellness	3
HUNF 2353	Intermediate Nutrition	3
HUNF 2363	Food Service Systems	3
HUNF 2365	Food Principles and Meal Management	3

HUNF 2366	Food Systems Management	3
HUNF 3360	Nutritional Biochemistry	3
HUNF 3361	Nutrition Throughout the Lifecycle	3
HUNF 3363	Advanced Nutrition	3
HUNF 3364	Food and Culture	3
HUNF 3365	Nutrition and Disease	3
HUNF 3367	Nutritional Assessment	3
HUNF 4330	Human Nutrition and Food Practicum	3
HUNF 4347	Nutrition Counseling	3
HUNF 4360	Physiochemical Aspects of Food	3
HUNF 4361	Research in Nutrition	3
HUNF 4366	Medical Nutrition Therapy I	3
HUNF 4367	Medical Nutrition Therapy II	3
HUNF 4369	Community Nutrition and Health	3
Support Area Requirements		23
BIOL 1307	General Microbiology	
BIOL 2401	Anatomy and Physiology I ¹	
BIOL 2402	Anatomy and Physiology II	
CHEM 1304	General Inorganic Chemistry II	
CHEM 2303	General Organic Chemistry I	
COMM 1311	Introduction to Speech Communication	
MATH 1342	Elementary Statistics	
MGMT 1301	Introduction to Business	
Total Hours		120

¹ Three hours of BIOL 2401 Human Anatomy & Physiology I counts toward the core curriculum and one hour of BIOL 2401 Human Anatomy & Physiology I counts toward the support requirements

Bachelor of Science in Dietetics Human Nutrition and Food Degree Sequence

Core: <https://catalog.pvamu.edu/universitycorecurriculum/> (<https://catalog.pvamu.edu/universitycorecurriculum/>)

Freshman

Fall - Semester 1	Hours	Spring - Semester 2	Hours
Communication Core		3 Communication Core	3
ENGL 1301		ENGL 1302	
American History Core		3 American History Core	3
HIST 1301		HIST 1302	
HUNF 1322		3 Life and Physical Sciences Core	4
Life and Physical Sciences Core		3 BIOL 2401	
CHEM 1303		Mathematics Core	3
COMM 1311		3 MATH 1314	
		HUNF 1130	1
		MGMT 1301	3
Total		15 Total	17

Total Hours: 32

Sophomore

Fall - Semester 1	Hours	Spring - Semester 2	Hours
Government/Political Science Core		3 BIOL 1307	3
POSC 2305		Government/Political Science Core	3
CHEM 1304		3 POSC 2306	
HUNF 2353		3 CHEM 2303	3
HUNF 2363		3 HUNF 2366	3

BIOL 2402	4 Social and Behavioral Sciences Core SOCG 1301 or PSYC 2301	3
Total	16 Total	15

Total Hours: 31

Junior

Fall - Semester 1	Hours	Spring - Semester 2	Hours
HUNF 3361		3 Language, Philosophy, and Culture Core	3
HUNF 2365		3 Component Area Option Two Core	3
MATH 1342		3 COMP 1300	
ECON 1301		3 HUNF 3360	3
HUNF 3364		3 HUNF 3365	3
		HUNF 3367	3
Total		15 Total	15

Total Hours: 30

Senior

Fall - Semester 1	Hours	Spring - Semester 2	Hours
HUNF 4330		3 HUNF 4367	3
HUNF 4360		3 HUNF 4361	3
HUNF 4366		3 HUNF 4369	3
Creative Arts Core		3 HUNF 4347	3
HUNF 3363		3	
Total		15 Total	12

Total Hours: 27

Total Semester Credit Hours 120

Marketable Skills

Marketable skills, as defined by the Texas Higher Education Coordinating Board's 60x30TX Plan (<http://www.60x30tx.com/>), include interpersonal, cognitive, and applied skill areas, are valued by employers, and can be either primary or complementary to a major. Marketable skills are acquired by students through education, including curricular, co-curricular, and extracurricular activities.

Degree Skills

1. Health and wellness
2. Food service
3. Health coaching
4. Nutrition care process
5. Nutrition counseling and education
6. Food and nutrition management

Concentration Skills

1. Critical thinking
2. Social and cultural competencies
3. Effective communication

Co-curricular and Extracurricular Skills

1. Teamwork
2. Problem solving
3. Leadership