

Major: Hospitality Management & Dietetics (Reference No. 707)
Concentration: NUTRITION & DIETETICS (CFND)

PROGRAM FOCUS: The central purpose of this program is to equip graduates to successfully compete for internships accredited by the Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics leading to the "Registered Dietitian/Registered Dietitian Nutritionist" designation. Graduates will emerge from this program with information and management skills which enable them to be creative problem solvers in the delivery of dietetic services.

ADMISSION REQUIREMENTS: GPA of 3.0 or better on at least 30 credit hours, including BIOL 131, MATH 116 & CHEM 105 with a minimum grade of "C" for these pre-admission courses; the 30 credit hours must also include HMD 211 with a minimum grade of "B"; ACT minimum of 20.

Comprehensive Major (no minor required)

| OVERVIEW OF CURRICULUM | | | |
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| SEMESTER OFFERED | COURSE NUMBER AND TITLE | PREREQUISITE(S) | SEMESTER HOURS (67 total) |
| F/S | HMD 211 Human Nutrition (Gen Ed Cat F/Systems) | NONE | 3 |
| F/S | HMD 151 Food Science | NONE | 3 |
| F/S | HMD 251 Commercial Food Preparation | HMD 151; coreq. 152 | 3 |
| F/S | HMD 152 Food Service Sanitation | corequisite HMD 251 | 1 |
| F/S | HMD 252 Hospitality Information Technology | Sophomore Standing | 3 |
| S | HMD 360 Advanced Nutrition | HMD 211, BIOL 131, & CHEM 105; coreq. CHEM 107 | 3 |
| F/S | FACS 311 Family Relations (Gen Ed Cat C) | Junior Standing | 3 |
| S | HMD 351 Human Resource Management in the Hospitality Industry | HMD 251 (or 171) | 3 |
| S | HMD 353 Menu Planning and Purchasing | HMD 251 (or 171) | 3 |
| F | HMD 361 Life Stage Nutrition | HMD 360 | 3 |
| S | HMD 362 Medical Nutrition Therapy I | HMD 361, CHEM 304 | 4 |
| F | HMD 365 Community Nutrition | HMD 211 | 3 |
| F/S-online | HMD 354 Cost Control and Financial Analysis in the Hospitality Industry | HMD 252, ACCT 200 | 3 |
| F | HMD 452 Quality and Service Management in the Hospitality Industry | MGT 210, Sr. Standing | 3 |
| F | HMD 459 Senior Seminar in HMD | HMD 362 and Sr. Standing | 1 |
| S | HMD 461 Application of Nutrition Theory and Research | HMD 360 | 3 |
| F | HMD 462 Medical Nutrition Therapy II | HMD 362 | 4 |
| SUM | HMD 464 Applied Institution Management | Sr. Standing | 3 |
| F/S/SUM | ACCT 200 Introductory Accounting | Soph. Standing, MATH 116 | 3 |
| F/S | CHEM 304 Biochemistry for the Health Sciences | CHEM 107 | 4 |
| F/S/SUM | MGT 210 Organization and Management | | 3 |
| F/S | AH 290 Medical Terminology | | 2 |
| | Designated Elective (selected with advisor) | | 3 |

The designated elective provides an opportunity to expand knowledge and skills in areas of interest to each student. These areas might include exercise physiology, wellness and fitness assessment, statistics, biomedical ethics, child psychology, marketing, dietary supplements, sports nutrition, community health, folklore and medicine, and other areas of interest.

NOTE: A grade of B or better is required in HMD 211. A grade of C or better is required in all other courses listed above.

OTHER SPECIFIC GENERAL EDUCATION COURSES REQUIRED:

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|----------------|--|-------------------------------------|---|
| PSY 100 | Introduction to Psychology (Cat C/SB) | NONE | 3 |
| ECON 150 | Introduction to Economics (Cat C/SB.) | NONE | 3 |
| MATH 116 | Fundamentals of College Algebra (Cat D/QR) | MATH 100 or h.s. algebra | 3 |
| CHEM 105 | Fundamentals of General Chemistry (Cat D/NS) | 2 yr. high sch. algebra or DMA 096C | 3 |
| CHEM 106 | Fund. of General Chemistry Lab | COREQ.: CHEM 105 | 1 |
| CHEM 107 | Fundamentals of Organic Chemistry (Cat D) | CHEM 105, 106 & COREQ.: CHEM 108 | 3 |
| CHEM 108 | Fund. of Organic Chemistry Lab | CHEM 105, 106 & COREQ.: CHEM 107 | 1 |
| BIOL 207 & 208 | Microbiology and Lab (NS) | COREQ.: BIOL 207 | 4 |
| BIOL 131 | Anatomy and Physiology (Cat D/NS) | NONE | 4 |

EXAMPLES OF POSITIONS: Dietitian in hospitals or schools; clinical dietitian; consultant to physician; community health caregiver; commercial food service consultant; manager of food and/or dietetic services delivery system; researcher; writer; educational leader; clinical management consultant; or dietitian in wellness program.