### Example Plan of Study

#### Finish in Four Plan of Study

The plan below is an example of how students can successfully complete degree requirements in four years. This suggested class schedule plan may be used as a guide and can be adjusted based on individual needs. Students are required to meet with an academic advisor prior to enrollment each semester to plan their class schedule, and students are ultimately responsible for completing all degree requirements.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Freshman</strong></td>
<td></td>
<td></td>
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<tr>
<td><strong>Fall</strong></td>
<td></td>
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</tr>
<tr>
<td>NSCI 2114</td>
<td></td>
<td>4</td>
</tr>
<tr>
<td>or EDHS 3112</td>
<td>First Year Seminar or Education and Human Sciences First-Year Seminar for Transfer Students</td>
<td>2</td>
</tr>
<tr>
<td>ENGL 1113</td>
<td>Composition I or Critical Analysis and Writing I</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 1113</td>
<td>Introductory Biology (N) or Introductory Biology (LN)</td>
<td>4</td>
</tr>
<tr>
<td>MATH 1513</td>
<td>College Algebra (A) or Mathematical Functions and Their Uses (A)</td>
<td>3</td>
</tr>
<tr>
<td><strong>Hours</strong></td>
<td></td>
<td><strong>16</strong></td>
</tr>
<tr>
<td><strong>Spring</strong></td>
<td></td>
<td></td>
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<tr>
<td>NSCI 2211</td>
<td>Professional Careers in Dietetics</td>
<td>1</td>
</tr>
<tr>
<td>HIST 1103</td>
<td>Survey of American History or American History to 1865 (H) or American History Since 1865 (DH)</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 1213</td>
<td>Composition II or Critical Analysis and Writing II or Technical Writing</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 1215</td>
<td>Chemical Principles I (LN) or Chemistry I (LN)</td>
<td>4</td>
</tr>
<tr>
<td>HDFS 2113</td>
<td>Lifespan Human Development (S)</td>
<td>3</td>
</tr>
<tr>
<td><strong>Hours</strong></td>
<td></td>
<td><strong>14</strong></td>
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</tbody>
</table>

| **Sophomore** | | |
| **Fall** | | |
| CHEM 1225 | Chemical Principles II (LN) or Chemistry II (LN) | 5 |
| or CHEM 1515 | | |
| POLS 1113 | American Government | 3 |
| ACCT 2003 | Survey of Accounting | 3 |
| NSCI 3993 | Culinary Principles in Nutrition | 3 |
| NSCI 3440 | Nutritional Sciences Pre-Professional Experience | 1 |
| **Hours** | | **15** |
| **Spring** | | |
| CHEM 3013 | Survey of Organic Chemistry | 3 |
| CHEM 3012 | Survey of Organic Chemistry Laboratory | 2 |
| STAT 2013 | Elementary Statistics (A) or Elementary Statistics for Business and Economics (A) | 3 |
| NSCI 3223 | Nutrition Across the Life Span | 3 |
| or STAT 2023 | | |
| 3 hours of Humanities (H) | | 3 |
| PSYC 1113 | Introductory Psychology (S) | 3 |
| **Hours** | | **17** |

| **Junior** | | |
| **Fall** | | |
| NSCI 3312 | Nutrition Care Process and Assessment | 2 |

<table>
<thead>
<tr>
<th>Course</th>
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<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>NSCI 3011</td>
<td>Nutrition and Evidence-based Practice I</td>
<td>1</td>
</tr>
<tr>
<td>BIOL 3653</td>
<td>Survey of Biochemistry</td>
<td>3</td>
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<tr>
<td>BIOL 3204</td>
<td>Physiology</td>
<td>4</td>
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<tr>
<td>3 hours of Humanities with Diversity designation</td>
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<tr>
<td>SPCH 2713</td>
<td>Introduction to Speech Communication (S)</td>
<td>3</td>
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</tbody>
</table>

| **Hours** | **16** |
| Spring | |
| NSCI 3813 | Nutrition Counseling | 3 |
| NSCI 3543 | Food and the Human Environment (IS) | 3 |
| NSCI 4023 | Nutrition in the Pathophysiology of Chronic Disease | 3 |
| NSCI 3021 | Nutrition and Evidence-based Practice II | 1 |
| MICR 2123 | Introduction to Microbiology | 3 |
| MICR 2132 | Introduction to Microbiology Laboratory | 2 |
| **Hours** | **15** |

| Senior | | |
| **Fall** | | |
| NSCI 4123 | Human Nutrition and Metabolism I | 3 |
| NSCI 4854 | Medical Nutrition Therapy I | 4 |
| NSCI 4573 | Management in Dietetics | 3 |
| NSCI 4111 | Professional Preparation for Careers in Dietetics | 1 |
| NSCI 4021 | Nutrition and Evidence-based Practice III | 1 |
| NSCI 4632 | Community Nutrition I | 2 |
| **Hours** | **14** |
| **Spring** | | |
| NSCI 4143 | Human Nutrition and Metabolism II | 3 |
| NSCI 3133 | Science of Food Preparation | 3 |
| NSCI 4633 | Community Nutrition II | 3 |
| NSCI 4864 | Medical Nutrition Therapy II | 4 |
| NSCI 4331 | Quantity Food Production Practicum | 1 |
| **Hours** | **14** |

| **Total Hours** | **121** |

1 Required at some time during the degree program.