

# DIETETICS

## REQUIREMENTS

**CORE CURRICULUM** The Core Curriculum is designed to foster critical thinking skills and introduce students to basic domains of thinking that transcend disciplines. The Core applies to all majors. Information on specific classes in the Core can be found at [marshall.edu/gened](http://marshall.edu/gened).

### CORE 1: CRITICAL THINKING

CODE	COURSE NAME	HRS	GRADE
FYS 100	First Year Sem Crit Thinking	3	_____
PSY 201	Critical Thinking Course	3	_____
SOC 200	Critical Thinking Course	3	_____
<b>Additional University Requirements</b>			
_____	Writing Intens (Core II Humanities)	3	_____
SOC 200	Writing Intens (WI section of SOC 200)	3	_____
SOC 200	Multicult/International	3	_____
DTS 476	Capstone	3	_____

### CORE 2:

CODE	COURSE NAME	HRS	GRADE
ENG 101	Beginning Composition	3	_____
ENG 201	Advanced Composition	3	_____
CMM 103	Fund Speech-Communication	3	_____
MTH 130	College Algebra	5	_____
BSC 228	Human Physiology	4	_____
_____	Core II Humanities (WI)	3	_____
PSY 201	Introductory Psychology (CT)	3	_____
_____	Core II Fine Arts	3	_____

## MAJOR-SPECIFIC

All Dietetics majors are required to take the following courses beyond the Core Curriculum:

CODE	COURSE NAME	HRS	GRADE	CODE	COURSE NAME	HRS	GRADE
ACC 310 or	Acct for Entrepreneurs or	3	_____	DTS 301	FS Safety & Systems Mgt I	4	_____
ACC 215	Accounting Principles	3	_____	DTS 302	FS Safety & Systems Mgt II	4	_____
BSC 227	Human Anatomy	4	_____	DTS 310	Life Span Nutrition	3	_____
BSC 250	Microbiol & Human Disease	4	_____	DTS 320	Intermediate Nutrition	3	_____
CHM 211	Principles of Chemistry I	3	_____	DTS 403	Advance Nutrition	3	_____
CHM 217	Principles of Chemistry I Lab	2	_____	DTS 409	Nutrition in Community	3	_____
CHM 212	Principles of Chemistry II	3	_____	DTS 410	Cross Cultural Foods	3	_____
CHM 218	Principles of Chemistry II Lab	2	_____	DTS 460	Research in Dietetics	3	_____
CHM 327	Intro Organic Chemistry	3	_____	DTS 468	Chemistry of Food	3	_____
CLS 105	Medical-Lab Terminology (CT)	3	_____	DTS 469	Medical Nutrition Therapy I	3	_____
CLS 200	Clinical Biochemistry	4	_____	DTS 470	Medical Nutrition Therapy II	3	_____
DTS 210	Nutrition	3	_____	DTS 476	Senior Seminar (C)	3	_____
DTS 202	Introductory Foods	4	_____	ESS 345	Exercise Physiology	3	_____
DTS 215	Assess and Ed Strat in DTS	3	_____	STA 225	Introductory Statistics	3	_____
				_____	Free Elective	3	_____

## MAJOR INFORMATION

- Students are required to know and track their degree requirements for graduation or for entrance to a professional school.
- Course offerings and course attributes are subject to change each semester. Please consult each semester's schedule of courses for availability and attributes.
- Students may need to take extra courses to satisfy prerequisites.
- Some DTS courses are only offered on an every-other-year basis. Please meet with your advisor every semester to ensure proper course enrollment.
- Students will not be permitted to enroll in 400-level DTS courses if their GPA is below 2.5.
- All 400-level DTS courses must be completed at Marshall University.

General Education Requirement  
 College Requirement  
 Major Requirement  
 Area of Emphasis

Milestone Course: This is a key success marker for your major. See your advisor to discuss the importance of this course in your plan of study.

# DIETETICS

The Didactic Program in Dietetics (DPD) leads to a Bachelor of Science degree and prepares students for work in clinical nutrition, community health, and food-service management positions. The DPD is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The DPD meets the academic standards to qualify students for a dietetics internship (DI). Eligibility to sit for the registration examination, which is necessary to become a Registered Dietitian, requires students to complete both the undergraduate DPD as well as a post-baccalaureate supervised practice experience in a DI.

YEAR ONE	FALL SEMESTER				SPRING SEMESTER			
	CODE	COURSE NAME	HRS	GRADE	CODE	COURSE NAME	HRS	GRADE
YEAR ONE	CHM 211	Principles of Chemistry I	3	_____	BSC 227	Human Anatomy	4	_____
	CHM 217	Principles of Chemistry I Lab	2	_____	CHM 212	Principles of Chemistry II	3	_____
	ENG 101	Beginning Composition	3	_____	CHM 218	Principles of Chemistry II Lab	2	_____
	FYS 100	First Year Sem Crit Thinking	3	_____	CMM 103	Fund Speech Communications	3	_____
	MTH 130	College Algebra	3	_____	SOC 200	Introductory Sociology (MC, CT, WI)	3	_____
	UNI 100	Freshman First Class	1	_____				
	<b>TOTAL HOURS</b>		<b>15</b>		<b>TOTAL HOURS</b>		<b>15</b>	
	Summer Term (optional):							
YEAR TWO	FALL SEMESTER				SPRING SEMESTER			
	CODE	COURSE NAME	HRS	GRADE	CODE	COURSE NAME	HRS	GRADE
YEAR TWO	BSC 250	Microbiology & Human Disease	4	_____	BSC 228	Human Physiology	4	_____
	CLS 105	Medical-Lab Terminology (CT)	3	_____	CLS 200	Clinical Biochemistry	4	_____
	ENG 201	Advanced Composition	3	_____	DTS 202	Introductory Foods	4	_____
	PSY 201	Introductory Psychology (CT)	3	_____	DTS 310	Life Span Nutrition	3	_____
	DTS 210	Nutrition	3	_____				
		<b>TOTAL HOURS</b>		<b>16</b>		<b>TOTAL HOURS</b>		<b>15</b>
	Summer Term (optional):							
YEAR THREE	FALL SEMESTER				SPRING SEMESTER			
	CODE	COURSE NAME	HRS	GRADE	CODE	COURSE NAME	HRS	GRADE
YEAR THREE	CHM 327	Intro Organic Chemistry	3	_____	ACC 310 or	Acct for Entrepreneurs or	3	_____
	DTS 320	Intermediate Nutrition	3	_____	ACC 215	Accounting Principles	3	_____
	DTS 409	Nutrition in Community	3	_____	DTS 215	Assess and Ed Strat in DTS	3	_____
	STA 225	Introductory Statistics	3	_____	DTS 403	Advanced Nutrition	3	_____
	_____	Core II Humanities (WI)	3	_____	DTS 460	Research in Dietetics	3	_____
					_____	Core II Fine Arts	3	_____
	<b>TOTAL HOURS</b>		<b>15</b>		<b>TOTAL HOURS</b>		<b>15</b>	
	Summer Term (optional):							
YEAR FOUR	FALL SEMESTER				SPRING SEMESTER			
	CODE	COURSE NAME	HRS	GRADE	CODE	COURSE NAME	HRS	GRADE
YEAR FOUR	DTS 301	FS Safety & Systems Mgt I	4	_____	DTS 302	FS Safety & Systems Mgt II	4	_____
	DTS 468	Chemistry of Food	3	_____	DTS 470	Medical Nutrition Therapy II	3	_____
	DTS 469	Medical Nutrition Therapy I	3	_____	ESS 345	Exercise Physiology	3	_____
	DTS 476	Senior Seminar (Capstone)	3	_____	DTS 410	Cross Cultural Foods	3	_____
	_____	Free Elective	3	_____				
		<b>TOTAL HOURS</b>		<b>16</b>		<b>TOTAL HOURS</b>		<b>13</b>
	Summer Term (optional):							

General Education Requirement  
 College Requirement  
 Major Requirement  
 Area of Emphasis

Milestone Course: This is a key success marker for your major. See your advisor to discuss the importance of this course in your plan of study.

# DIETETICS – 2020-2021

## INVOLVEMENT OPPORTUNITIES

- Student Government Association
- Campus Activity Board
- JMELI
- Commuter Student Advisory Board
- Club Sports
- Religious Organizations
- Residence Hall Association
- Cultural Organizations
- Student Academy of Nutrition and Dietetics (SAND)

## RELATED MAJORS

- Allied Health
- Health Sciences
- Public Health
- Nursing
- Healthcare Administration
- Biochemistry

## GRADUATION REQUIREMENTS

- Have a minimum of 120 credit hours (some colleges or majors require more);
- Have an overall and Marshall Grade Point Average of 2.00 or higher (students will not be permitted to enroll in 400-level DTS courses if their GPA is below 2.5);
- Have an overall Grade Point Average of 2.00 or higher in the major area of study;
- Have earned a grade of C or better in English 201 or 201 H;
- Have met all major(s) and college requirements;
- Have met the requirements of the Core Curriculum;
- Have met the residence requirements of Marshall University, including 12 hours of 300/400 level coursework in the student's college (see section entitled "Residence Requirements" in the undergraduate catalogue);
- Be enrolled at Marshall at least one semester of the senior year;
- Have transferred no more than 72 credit hours from an accredited West Virginia two-year institution of higher education.

Colleges and specific programs may have unique requirements that are more stringent than those noted above. Students are responsible for staying informed about and ensuring that they meet the requirements for graduation.

This academic map is to be used as a guide in planning your coursework toward a degree. Due to the complexities of degree programs, it is unfortunate but inevitable that an error may occur in the creation of this document. The official source of degree requirements at Marshall University is DegreeWorks available in your myMU portal. Always consult regularly with your advisor.

## YEAR ONE



Have questions? Need to talk? You already have a Friend-At-Marshall ready to help you succeed. Find your FAM Peer Mentor here: [www.marshall.edu/fam](http://www.marshall.edu/fam)



Stay on the Herd Path and come to class! Class attendance is more important to your success than your high school GPA, your class standing, or your ACT/SAT scores.



In order to graduate on time, you need to take an average of 15 credits per semester. Are you on track? Take 15 to Finish!



Develop relationships with professors who can serve as future references by attending their office hours.



Join the Student Academy of Nutrition and Dietetics to get to know other majors and get involved in spreading healthy nutrition messages on campus.



Join or create a club or organization on campus about a particular issue you care about. Marshall has more than 200 student organizations.

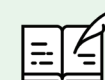


Begin your chemistry courses to be on track for graduation in four years.

## YEAR THREE



Think about who can help you grow as a student and a professional (professors, advisors, alumni, etc.) and ask at least one to be your mentor.



Complete admissions exams (GRE) the summer before your senior year.



Are you on track to graduate? Meet with your advisor for your Junior Eval to make sure you know what requirements you have left.



Apply to be a New Student Orientation Leader or a Campus Tour Guide.



Did you do really well in a hard course? Become a Tutor or a Supplemental Instructor.



Find Dietetics related work experience. It is important for your internship application.



Volunteer for food and nutrition related organizations, such as food pantries, hospitals, or long term care facilities.

## YEAR TWO



Are you completing enough credits to graduate on time? Dropping or failing a class can put you behind. Use summer terms to quickly get back on track.



Join the Marshall Mentor Network and connect with professionals in your field to discuss your major, career path, and more.



Take a pulse check. Know what you need to do every year to keep your grants, scholarships, or federal financial aid.



Run for Student Government and represent your fellow students while making a longterm difference on Marshall's campus.



Explore peer leadership opportunities through the FAM Program, or apply to be a UNI Peer Mentor.



Join professional associations in your field, like the Academy of Nutrition and Dietetics.



Dietetics requires an internship after graduation. Start planning now! Meet with your advisor to discuss your options.

## YEAR FOUR



This is it! Are you on track to graduate? Meet with your advisor for your Senior Eval to see what requirements you have left.



Volunteer for food and nutrition related organizations, such as food pantries, hospitals, or long term care facilities.



Talk to faculty about pursuing optional professional certifications after graduation.



Strengthen your resume and enhance your presentation skills. Present what you've learned at an academic conference off campus.



Want to continue your education and increase your opportunities? Talk to a faculty member about whether graduate school fits your career goals.



No need to wait until graduate school. Discuss undergraduate research opportunities with faculty in your major right now.



Be at the top of your professional game! Prepare a final resume and practice your interview skills with a career coach in Career Education.

## TRANSFERABLE SKILLS ASSOCIATED WITH THIS MAJOR

- Food Growing Skills
- Public Safety Knowledge
- Customer Service Skills
- Complex Problem Solving Ability
- Active Listening
- Oral and Written Communication Skills

## ASSOCIATED CAREERS

- Dietitian
- Health Educator
- Dietetic Technician
- Community Health Worker
- Food Service Manager
- Nutritionist
- Consultant
- Researcher



Marshall University  
College of Health Professions  
One John Marshall Drive  
Huntington, WV 25755  
1-304-696-2624  
[cohp@marshall.edu](mailto:cohp@marshall.edu)  
[marshall.edu/cohp](http://marshall.edu/cohp)