

# Bachelor of Science in Dietetics

## Admission Requirements

1. Completion of prerequisite courses and currently enrolled or eligible for enrollment at UND.
2. Students must have a grade of "C" or better in undergraduate courses in nutrition and science courses. Recency of courses will be evaluated.
3. A cumulative Grade Point Average (GPA) of at least 3.0 for all undergraduate work (based on A=4.0).
4. Résumé.
5. Completion of 50 hours of service learning.
6. Minimum requirements for admission set by the School of Graduate Studies.
7. Submission of the online application to the School of Graduate Studies including three recommendations, a Statement of Goals, résumé, and service learning hours form. Address the following elements in your Statement of Goals: describe educational goals and interest in becoming a registered dietitian nutritionist, include characteristics, skills, and experiences that uniquely qualify you to be successful as a student dietitian. The résumé and service learning hours form are uploaded as one document under the "Optional Document Upload" section of the application.
8. Professional interview.

## Degree Requirements

Required 120 credits (36 of which must be numbered 300 or above, and 30 of which must be UND institutional credit) including:

I. Essential Studies Requirements (see University ES listing).

II. The following curriculum:

Pre-professional requirements:

Pre-Dietetics students complete required prerequisite courses during their first two years of enrollment at the University of North Dakota. Applications to the Coordinated Program in Dietetics are accepted annually with a due date of February 1. Students typically apply during the spring semester of their sophomore year.

Code	Title	Credits
N&D 100	Introduction to Nutrition and Dietetics	1
N&D 220	Foodservice Safety and Sanitation *	1
N&D 240	Fundamentals of Nutrition	3
N&D 240L	Fundamentals of Nutrition Laboratory	1
N&D 250	Current Trends in Nutrition	3
N&D 260	Principles of Foods and Food Science	3
N&D 335	World Food Patterns	3
MATH 103	College Algebra	3
ENGL 110	College Composition I	3
ENGL 130	Composition II: Writing for Public Audiences	3
PSYC 111	Introduction to Psychology	3
COMM 110	Fundamentals of Public Speaking	3
CHEM 115	Introductory Chemistry	3
CHEM 115L	Introductory Chemistry Laboratory	1
CHEM 116	Introduction to Organic and Biochemistry	3
CHEM 116L	Introduction to Organic and Biochemistry Laboratory	1
BIMD 220	Human Anatomy Physiology I	3
BIMD 220L	Human Anatomy Physiology I Lab	1
BIMD 221	Human Anatomy Physiology II	3
BIMD 221L	Human Anatomy Physiology II Lab	1

MGMT 300	Principles of Management	3
SOC 326	Sociological Statistics	3
or PSYC 241	Introduction to Statistics	
Essential Studies/Elective Courses		10
<b>Total Credits</b>		<b>62</b>

Footnotes \*CHEM 121 General Chemistry I, CHEM 121L General Chemistry I Laboratory, CHEM 122 General Chemistry II, CHEM 122L General Chemistry II Laboratory, CHEM 340 Survey of Organic Chemistry, and CHEM 340L Survey of Organic Chemistry Laboratory may be substituted for CHEM 115 Introductory Chemistry, CHEM 115L Introductory Chemistry Laboratory, and CHEM 116 Introduction to Organic and Biochemistry, CHEM 116L Introduction to Organic and Biochemistry Laboratory.

Professional Dietetics Requirements:

Students must maintain cumulative GPA of 3.0 and a "C" grade or higher in all nutrition, science, and statistics courses. Students enrolled in the accelerated BS/MS program are required to take 20 credit hours of N&D 498.

Code	Title	Credits
MED 205	Medical Terminology	1
N&D 310	Nutrition Assessment	3
N&D 325	Nutrition Through the Life Cycle	3
N&D 344	Nutrition Education and Counseling	3
N&D 345	Community Nutrition	3
N&D 348	Sports Nutrition	3
PPT 315	Human Pharmacology	3
N&D 350	Medical Nutrition Therapy I	3
N&D 380	Food Service Production and Management	3
N&D 441	Nutritional Biochemistry	4
N&D 450	Medical Nutrition Therapy II	3
N&D 480	Interprofessional Health Care	1
N&D 488	Foundations of Dietetic Practice	3
N&D 494	Research in Nutrition and Dietetics	1
N&D 498	Supervised Practice in Dietetics	21
<b>Total Credits</b>		<b>58</b>