

CURRICULUM PLAN COLLEGE OF HEALTH PROFESSIONS 2019-2020

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.

MY ADVISOR'S NAME IS:

CORE 1: CRITICAL THINKING						CORE 2:						
CODE	COURSE NAME		HRS	GRADE		CODE	COURSE NAME		HRS	GRADE		
FYS 100	First Year Sem Crit Thinking	•	3			ENG 101	Beginning Composition	•	3			
PSY 201	Critical Thinking Course	• •	5			ENG 201	Advanced Composition	•	3			
SOC 200	Critical Thinking Course	• •	3		**	CMM 103	Fund Speech-Communication	•	3			
						MTH 130	College Algebra	• •	5			
Additiona	al University Requirements					BSC 228	Human Physiology	• •	4			
	Writing Intens (Core II Humanities)		3				Core II Humanities (WI)	•	3			
SOC 200	Writing Intens (WI section of SOC 200)	•	♦ 3		**	PSY 201	Introductory Psychology (CT)	• •	3			
SOC 200	Multicult/International (Core II Hum)	•	♦ 3				Core II Fine Arts	•	3			
DTS 476	Capstone	•	4 3									

MAJOR-SPECIFIC

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

		CODE	COURSE NAME		HRS	GRADE	CODE	COURSE NAME		HRS	GRADE
	**	ACC 310	Acct for Entrepreneurs	•	3		DTS 301	FS Safety & Systems Mgt I	•	4	
		BSC 227	Human Anatomy	•	4		DTS 302	FS Safety & Sys Mgt II	•	4	
	**	BSC 250	Microbiol & Human Disease	•	4		DTS 310	Life Span Nutrition	•	3	
S	**	CHM 211	Principles of Chemistry I	•	3		DTS 320	Intermediate Nutrition	•	3	
Emphasis	**	CHM 217	Principles of Chemistry I Lab	•	2		DTS 403	Advance Nutrition	•	3	
∓ H		CHM 212	Principles of Chemistry II	•	3		DTS 409	Nutrition in Community	•	3	
rea o		CHM 218	Principles of Chemistry II Lab	•	2		DTS 410	Cross Cultural Foods	•	3	
•		CHM 327	Intro Organic Chemistry	•	3		DTS 460	Research in Dietetics	•	3	
		CLS 105	Medical-Lab Terminology (CT)	•	3		DTS 468	Chemistry of Food	•	3	
nent	**	CLS 200	Clinical Biochemistry	•	4		DTS 469	Medical Nutr Therapy I	•	3	
Kequirer	**	DTS 201	Introductory Nutrition	•	4		DTS 470	Medical Nutr Therapy	•	3	
Zeo		DTS 202	Introductory Foods	•	4		DTS 476	Senior Seminar (C)	•	3	
Majo	**	DTS 215	Assess and Ed Strat in DTS	•	3		ESS 345	Exercise Physiology	•	3	
•							STA 225	Introductory Statistics	•	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 semesters. Please consult each semester's schedule of courses for availability and
- Students may need to take extra courses to satisfy prerequisites.

FOUR YEAR PLAN COLLEGE OF HEALTH PROFESSIONS 2019-2020

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 foodservice management positions. The DPD is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The DPD

MY ADVISOR'S NAME IS:

		FALL SEMESTER						SPRING SEMESTER			
	CODE	COURSE NAME		HRS	GRADE		CODE	COURSE NAME		HRS	GRADE
1	CHM 211	Principles of Chemistry I	•	3			BSC 227	Human Anatomy	•	4	
1	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							
	TOTAL H	OURS		15			TOTAL HO	URS		15	
Sum	mer Term (or	otional):									
		FALL SEMESTER						SPRING SEMESTER			
	CODE	COURSE NAME			GRADE		CODE	COURSE NAME		HRS	GRADE
77	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	
1	DTS 201	Introductory Nutrition	•	4							
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1 1											
*								TOTAL HOURS			
*	TOTAL H	NI PS		17			TOTAL HO	HIRS		15	
Sum	TOTAL HO			17			TOTAL HO	URS		15	

			FALL SEMESTER					SPRING SEMESTER				
		CODE	COURSE NAME		HRS	GRADE	CODE	COURSE NAME		HRS	GRADE	
		CHM 327	Intro Organic Chemistry	•	3		← ACC 310	Acct for Entrepreneurs	•	3		
宜	**	DTS 320	Intermediate Nutrition	•	3		DTS 215	Assess and Ed Strat in DTS	•	3		
ğ		DTS 409	Nutrition in Community	•	3		DTS 403	Advanced Nutrition	•	3		
	**	STA 225	Introductory Statistics	•	3		TS 460	Research in Dietetics	•	3		
4			Core II Humanities (WI)	•	3			Core II Fine Arts	•	3		
AR												
X H												
		TOTAL HO	DURS		15		TOTAL H	ours		15		
	Sum	mer Term (op	otional):									

	Summer Term (or	otional):								
		FALL SEMESTER					SPRING SEMES'	TER		
	CODE	COURSE NAME		HRS	GRADE	CODE	COURSE NAME		HRS	GRADE
	DTS 301	FS Safety & Systems Mgt I	•	4		DTS 302	FS Safety & Sys Mgt II	•	4	
	DTS 468	Chemistry of Food	•	3		DTS 470	Medical Nutr Therapy	•	3	
UR	DTS 469	Medical Nutr Therapy I	♦	3		ESS 345	Exercise Physiology	•	3	
0	DTS 476	Senior Seminar (Capstone)	• •	3		DTS 410	Cross Cultural Foods	•	3	
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⋖										
ΛE										
	TOTAL H	OURS		16		TOTAL HO	DURS		13	
	Summer Term (or	otional):								

INVOLVEMENT OPPORTUNITIES

- Student Government Association
- · Campus Activity Board
- JMELI
- · Commuter Student Advisory Board
- Club Sports
- · Religious Organizations
- Political Organizations
- Residence Hall Association
- Cultural Organizations
- National Society of Leadership and Success
- Greek Life

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;
- 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 twoyear 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.

DIETETICS — 2019-2020

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



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



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



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.



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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!



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

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.



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



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



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.



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



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.



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



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



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.



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



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.



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



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



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.



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



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

· Public Safety Knowledge

· Customer Service Skills

ASSOCIATED CAREERS

· Community Health Worker

Food Service Manager

Food Growing Skills

Active Listening

Health Educator

Nutritionist

Consultant

Researcher

· Dietetic Technician

Dietician

ASSOCIATED WITH THIS MAJOR

· Complex Problem Solving Ability

• Oral and Written Communication Skills

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