

JMU DIETETICS ADVISING CHECKLIST

Note that courses taken out of sequence may result in an extended program completion time.

- Denotes program pre-requisite

	Course Description (Credits)	Course Number	Semester Completed
Fall 1 15 credits	Madison Foundations: Human Communication (3)	SCOM 121, 122, 123	
	Madison Foundations: Critical Thinking (3)	BUS 160, HIST 150, ISAT 160, SMAD 150, PHIL 120, PHIL 150, UNST 300	
	Arts & Humanities: Human Questions & Contexts (3)	AMST 200, ANTH 205, HIST 101, HIST 102, HUM 250, HUM 251, HUM 252, LAXC 252, PHIL 101, REL 101, REL 102	
	Sociocultural & Wellness: Wellness Domain (3)	HTH 100, KIN 100	
	Quantitative Math Requirement (3)	If MATH 105 is needed as a prerequisite for MATH 220, then MATH 105 will satisfy this requirement. If MATH 105 is not needed as a prerequisite for MATH 220, then another MATH course must be completed, such as MATH 103, 107, 321, 322, 324, 325, or 327.	
Spring 1 15 credits	• The Natural World: General Chemistry I (3)	CHEM 131	
	• The Natural World: General Chemistry I Lab (1)	CHEM 131L	
	• Foundations of Nutrition Practice (2)	NUTR 295	
	Madison Foundations: Writing (3)	WRTC 103	
	Sociocultural & Wellness: Sociocultural Domain (3)	PSYC 101 or 160	
	American & Global Perspectives: Global Experience (3)	AAAD 200, ANTH 195, ECON 200, GEOG 200, POSC 200, SOCI 110	
Fall 2 13 credits	• General Chemistry II (3)	CHEM 132	
	• General Chemistry II Lab (1)	CHEM 132L	
	• Nutrition for Wellness (3)	NUTR 280	
	The Natural World: Quantitative Reasoning (3)	MATH 220	
	Arts & Humanities: Visual & Performing Arts (3)	ART 200, ARTH 205, ARTH 206, DANC 215, MUS 200, MUS 203, MUS 206, THEA 210	
Spring 2 14 credits	• The Natural World: Natural Systems - Human Physiology (3)	BIO 270	
	• The Natural World: Lab Experience - Human Physiology Lab (1)	BIO 270L	
	• Medical Terminology (3)	HTH 210	
	American & Global Perspectives: The American Experience (4)	HIST 225, JUST 225, POSC 225	
	Arts & Humanities: Literature (3)	ENG 221, ENG 222, ENG 235, ENG 236, ENG 239, ENG 247, ENG 248, ENG 260, HUM 200	
Application for program admission due February 15			

PROFESSIONAL PROGRAM (upon admission)

	Course Description (Credits)	Course Number	Semester Completed
Fall 3 16 credits	Organic Chemistry (3)	CHEM 241	
	Organic Chemistry Lab (1)	CHEM 241L	
	Nutrition through the Life Cycle (3)	NUTR 385	
	Science of Food Preparation (3)	NUTR 340	
	Global Nutrition (3)	NUTR 380	
	U.S. & Global Health Care System (3)	HTH 354	

Spring 3 13-17 credits	Biochemistry (3)	CHEM 260	
	Biochemistry Lab (1)	CHEM 260L	
	Quantity Foods* (4)	NUTR 363	
	Clinical Nutrition I (3)	NUTR 384	
	Management in Dietetics (3)	NUTR 360	
	Emerging Research in Nutrition and Dietetics (3)	NUTR 350	

Fall 4 13-17 credits	Human Anatomy (3)	BIO 290	
	Human Anatomy Lab (1)	BIO 290L	
	Nutrition & Metabolism (3)	NUTR 482	
	Community Nutrition (3)	NUTR 485	
	Senior Seminar (3)	NUTR 495	
	Quantity Foods* (4)	NUTR 363	

Spring 4 14 credits	BIO 245 General Microbiology (3)	BIO 245	
	BIO 245L General Microbiology Lab (1)	BIO 245L	
	NUTR 484 Clinical Nutrition II (3)	NUTR 484	
	NUTR 486 Counseling Skills for Dietetics (3)	NUTR 486	
	NUTR 446 Experimental Foods (3)	NUTR 446	
	IPE 415 Healthcare Ethics: Interprofessional Approach (1)	IPE 415	

* NUTR 363 must be taken spring of junior year OR fall of senior year and NUTR 340 is a prerequisite.

Additional courses to consider (NOT required): Sports Nutrition (NUTR 382) or Exercise and Nutrition in Chronic Disease (NUTR 455)

Note: Students admitted to the program prior to Fall 2022 will need a directive for NUTR 362 Food Service Systems.

*Review & Approved: April 4, 2023 by Jennifer Walsh & Kirk Armstrong
Consult the [JMU Catalog](#) for the most updated curriculum information*