B.S. – Bachelor of Science in Dietetics and Nutrition

Minimum Total Hours for Degree: 120

Description: The program in dietetics and nutrition provides an academic path for students to enter careers or advanced programs in dietetics and nutrition.

Degree Requirements: The degree consists of 35 hours of general education courses, 20 hours of additional support courses for Dietetics & Nutrition, 23 hours of professional Dietetics & Nutrition core courses, 32-35 hours of chosen emphasis courses, and general electives to bring the total minimum number of hours to 120.

General Education Requirements: The general education courses that the School of Applied Sciences requires for all B.S. degree programs are listed below.

Course Area | Hours | To be selected from: | Hours:
--- | --- | --- | ---
First Year Composition | 6 | Either Writ 100, 101 or Hon 101 and either Writ 102, Hon 102, or Liba 102 | 35
English Literature Survey | 3 | Eng 221, 222, 223, 224, 225, OR 226 | 
Fine Art | 3 | Chosen from: Art History 101, 102, 201, or 202; Liba 130; Music 101, 102, 103, 104, or 105; Dance 200 or Theatre 201 or 202 | 
Additional or Fine Art or Humanities | 3 | Chosen from: African American studies (AAS); Classics (CLC); Gender Studies (G St); History (HIS); Philosophy (PHIL); Religion (REL); Southern Studies (SST); Literature; Modern Languages, or of any of the fine arts listed above | 
Introduction to Sociology | 3 | Soc 101 | 
Introduction to Psychology | 3 | Psy 201 | 
Mathematics | 3 | Math 121 or more advanced. (Students with a math score of less than ACT 19, SAT 450 or SATR 490 must complete DS 099) | 
Statistics | 3 | Math 115, Econ 230, Bus 230, or Psy 202 (Students with a math score of less than ACT 19, SAT 450 or SATR 490 must complete DS 099) | 
Human Biology w/ Lab | 4 | Bisc 102/103 OR 160/161 OR Bisc 206 to fulfill this requirement | 
Additional Science w/ Lab | 4 | Bisc 210 OR Bisc 333 | 

Additional Support Courses:

Course | Hours | Course Title | Hours:
--- | --- | --- | ---
Writ 250 | 3 | Advanced Composition | 20
Chem 105/115 | 4 | General Chemistry I w/Lab (Students with a math score of less than ACT 25, SAT 580 or SATR 600 must complete Math 125 with a minimum grade of B or Chem 101 with a minimum grade of B or both Math 121 and Math 123 with a minimum grade of B) | 
Chem 106/116 | 4 | General Chemistry II w/Lab | 
GB 370 | 3 | Entrepreneurship and Management | 
Spch 102 OR 105 OR Bus 271 | 3 | Spch 102: Fundamentals of Public Speaking or Spch 105: Business and Professional Speech or Bus 271 Business Communications | 

Course Requirements for Major: A major in Dietetics & Nutrition for the B.S. degree consists of 46 hours in the professional core.

Course | Hours | Course Title | Hours:
--- | --- | --- | ---
NHM 111 | 1 | Servsafe | 23
NHM 114 | 2 | Intro to Nutrition Professions | 
NHM 211/213 | 4 | Principles of Food Preparation w/Lab | 
NHM 311 | 3 | Nutrition | 
NHM 323 | 3 | Human Development Across the Life Span | 
NHM 410 | 1 | Medical Nutrition Therapy I | 
NHM 414 | 1 | Professional Development in Nutrition | 
NHM 415 | 3 | Experimental Food Study | 
NHM 417 | 3 | Community Nutrition | 

Emphasis Requirements: Dietetics and Nutrition majors must declare a major.

Dietetics Emphasis:

Course | Hours | Course Title | Hours:
--- | --- | --- | ---
Chem 221/225 | 4 | Organic Chemistry w/Lab | 
Bisc 207 | 4 | Human Anatomy & Physiology II | 
NHM 363 | 3 | Foodservice Procurement | 
NHM 373 | 3 | Consumer Economics | 
NHM 411 | 3 | Medical Nutrition Therapy II | 
NHM 412 | 3 | Medical Nutrition Therapy III | 
NHM 461 | 3 | Foodservice Systems Management I | 
NHM 462/472 | 5 | Quantity Food Production and Service w/ Lab | 
NHM 483 | 3 | Applied Experiences in Dietetics |
## Child Nutrition:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accy 201</td>
<td>3</td>
<td>Introduction to Accounting Principles I</td>
</tr>
<tr>
<td>GB 350</td>
<td>3</td>
<td>Essentials of Marketing</td>
</tr>
<tr>
<td>Econ 202 OR Econ 203</td>
<td>3</td>
<td>Econ 202 - Principles of Microeconomics OR Econ 203 - Principles of Macroeconomics</td>
</tr>
<tr>
<td>NHM 310</td>
<td>3</td>
<td>Hospitality Industry Accounting</td>
</tr>
<tr>
<td>NHM 328</td>
<td>3</td>
<td>Child Development</td>
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<tr>
<td>NHM 363</td>
<td>3</td>
<td>Foodservice Procurement</td>
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<tr>
<td>NHM 373</td>
<td>3</td>
<td>Consumer Economics</td>
</tr>
<tr>
<td>NHM 461</td>
<td>3</td>
<td>Foodservice Systems Management I</td>
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<tr>
<td>NHM 462/472</td>
<td>5</td>
<td>Quantity Food Production and Service w/ Lab</td>
</tr>
<tr>
<td>NHM 469</td>
<td>3</td>
<td>Orientation to Child Nutrition Management</td>
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</table>

## Health Sciences Emphasis:

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Course Title</th>
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</thead>
<tbody>
<tr>
<td>Chem 221/225</td>
<td>4</td>
<td>Organic Chemistry w/Lab</td>
</tr>
<tr>
<td>Bisc 207 OR Bic 330</td>
<td>4</td>
<td>Human Anatomy &amp; Physiology II OR Introductory Physiology</td>
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<tr>
<td>CLC 201 OR ES 396</td>
<td>3</td>
<td>Medical Terminology in Greek and Latin OR ES 396 Allied Health Terminology</td>
</tr>
<tr>
<td>HP 203</td>
<td>3</td>
<td>First Aid &amp; CPR</td>
</tr>
<tr>
<td>NHM 411</td>
<td>3</td>
<td>Medical Nutrition Therapy II</td>
</tr>
<tr>
<td>NHM 412</td>
<td>3</td>
<td>Medical Nutrition Therapy III</td>
</tr>
<tr>
<td>Electives</td>
<td>12</td>
<td>Electives at the 300+ Level</td>
</tr>
</tbody>
</table>

### College Requirements:

At least 120 semester hours with passing grades must be completed for any School of Applied Sciences degree. At least one-third of the hours (40 hours) applied toward a degree must be at or above the 300-level. Each senior must apply for a degree by returning a completed Letter of Intent to Graduate Form to the dean's office by the appropriate deadline. Refer to School of Applied Sciences BS Degree Requirements section in this catalog for all School rules associated with the B.S. degree.

### University Graduation Requirements:

An overall 2.0 GPA is required on all work attempted at UM, all college work attempted at any institution of higher learning (UM and transfer work), and all coursework submitted toward the degree. At least 25% of the hours required for an undergraduate degree must be taken in residence, with at least 15 of the last 21 credit hours completed at UM. In addition, at least 30 semester hours of residence credit must be taken in the school or college recommending the degree. The limit on the acceptance of credit from a junior or community college is one-half the total requirements for graduation in a given curriculum. Refer to the Undergraduate Academic Regulations section in this catalog for all university rules associated with degree requirements.

The University of Mississippi is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award baccalaureate, masters, certificates, specialists, and doctoral degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097, call 404-679-4500, or online at [www.sacscoc.org](http://www.sacscoc.org) for questions about the accreditation.