

**Dale Bumpers College of Agricultural, Food & Life Sciences**  
**EIGHT-SEMESTER DEGREE COMPLETION PROGRAM**  
*B.S.H.E.S. – Food, Human Nutrition and Hospitality (FHNH) – Dietetics (DIET)*  
**2008-2009**

FHNH Requirements: 12-15 hours Communication; 3 hours History; 3 hours Mathematics and Computers; 27 hours Physical and Biological Sciences; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 37 hours departmental requirements; 25 hours additional requirements; 19-21 hours general electives.

**Bold** – Course meets University Core

Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1		Spring Semester Year 1	
Course	Hours	Course	Hours
<b>CHEM 1103/1101L</b> Chemistry I	4	<b>CHEM 1123/1121L</b> Chemistry II (Pre-CHEM 1103/1101L/1100D)	4
<b>MATH 1203</b> College Algebra OR higher level math	3	<b>ENGL 1023</b> Composition II (Pre-ENGL 1013)	3
HESC 1501 Orientation to HESC	1	BIOL 1543/1541L Principles of Biology	4
HESC 1201 Introduction to Dietetics and Nutrition	1	General Elective (suggest HESC 2203)	3
HESC 1213 Nutrition in Health	3	<b>Fine Arts/Humanities Core Elective</b>	3
<b>ENGL 1013</b> Composition I	3		
PEAC OR DEAC	1		
<b>Total Semester Hours</b>	<b>16</b>	<b>Total Semester Hours</b>	<b>17</b>
Fall Semester Year 2		Spring Semester Year 2	
Course	Hours	Course	Hours
HESC 2112/2111L Foods 1 (Pre-HESC 1501, CHEM 1074/1071L OR CHEM 1103/1101L)	3	CHEM 2613/2611L Organic Physiological Chem. (Pre-CHEM 1123/1121L OR CHEM 1074/1071L)	4
ANSC 3032 Animal Physiology I (Pre-BIOL 1543/1541L And CHEM 1123/1121L OR CHEM 1074/1071L)	2	<b>HESC 2413</b> Family Relations (Pre HESC 1501)	3
<b>PSYC 2003</b> General Psychology	3	ANSC 3042 Animal Physiology II (Pre-ANSC/POSC 3032)	2
ENGL 2003 Advanced Composition (Pre-ENGL 1013 and ENGL 1023) OR Elective	3	HESC 3203 Nutrition for Health Professionals & Educators(Pre or Co-CHEM 2613/2611L, CHEM 3603/3601L OR CHEM 3703/3701L)	3
COMM 1313 Fundamentals of Communication	3	<b>Fine Arts/Humanities Core Elective</b>	3
PEAC OR DEAC	1		
<b>Total Semester Hours</b>	<b>15</b>	<b>Total Semester Hours</b>	<b>15</b>
Fall Semester Year 3		Spring Semester Year 3	
Course	Hours	Course	Hours
CHEM 3813 Introduction to Biochemistry (Pre-CHEM 3613/3611L OR CHEM 3713/3712L OR CHEM 2613/2611L)	3	BIOL 2013/2011L Microbiology (Pre-BIOL 1543/1541L & 2- semesters of general chemistry)	4
HESC 2603 Food Service Purchasing	3	ENGL 3053 Technical & Report Writing OR JOUR 3123 Feature Writing (Pre-JOUR 2013) OR AGED 3142/3141L Ag Communication	3
HESC 3213 Dietetic and Nutrition Practice (Pre-HESC 1213 and HESC 2112/2111L)	3	AGST 4023 Principles of Experimentation (Pre-MATH 1203 or higher) OR Equivalent	3
HESC 3653 Food Systems Management (Pre-HESC 1213)	3	HESC 4103 Experimental Foods (Pre-HESC 2112/2111L & CHEM 1123/1121L OR CHEM 1074/1071L)	3
General Elective	3	<b>History or Government Core Elective</b>	3
<b>Total Semester Hours</b>	<b>15</b>	<b>Total Semester Hours</b>	<b>16</b>
Fall Semester Year 4		Spring Semester Year 4	
Course	Hours	Course	Hours
HESC 4213 Advanced Nutrition (Pre-CHEM 3813 & HESC 3204) (Pre-req of HESC 2603)	3	HESC 4273 Medical Nutrition Therapy II (Pre-HESC 4264)	3
HESC 3604 Food Preparation for the Hospitality Industry with lab component	4	HESC 4623 Selection & Layout of Food Service Equipment (Pre-HESC 3653 and HESC 3604)	3
HESC 4223 Nutrition During Life Cycle (Pre-HESC 1213 and BIOL 2213/2211L OR ANSC/ POSC 3032 and ANSC/POSC 3042) OR (CHEM 1074/1071L and BIOL 1543/1541L)	3	HESC 425V Food and Nutrition Seminar	1
HESC 4264 Medical Nutrition Therapy I with lab component	4	HESC 4243 Community Nutrition (Pre-HESC 3203)	3
Social Science Core Elective	3	General Elective	3
<b>Total Semester Hours</b>	<b>17</b>	<b>Total Semester Hours</b>	<b>13</b>
		<b>TOTAL HOURS</b>	<b>124</b>