

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)
2010-2011

FHNH Requirements: 6-15 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
CHEM 1103/1101L Chemistry I	4	CHEM 1123/1121L Chemistry II (Pre-CHEM 1103/1101L/1100D)	4
MATH 1203 College Algebra OR higher level math	3	ENGL 1023 Composition II (Pre-ENGL 1013)– unless exempt	3
HESC 1501 Orientation to HESC	1	BIOL 1543/1541L Principles of Biology and lab	4
HESC 1201 Introduction to Dietetics and Nutrition	1	Elective (suggest HESC 2203)	3
HESC 1213 Nutrition in Health	3	Fine Arts/Humanities Core Elective	3
ENGL 1013 Composition I – unless exempt	3		
PEAC OR DEAC	1	Total Semester Hours	17
Total Semester Hours	16		
Fall Semester Year 2		Spring Semester Year 2	
Course	Hours	Course	Hours
HESC 2112/2111L Foods 1 (Pre-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	HESC 2413 Family Relations (Pre HESC 1501)	3
PSYC 2003 General Psychology	3	ANSC 3042 Animal Physiology II (Pre-ANSC/POSC 3032)	2
ENGL 2003 Advanced Composition (Pre-ENGL 1013 and ENGL 1023) OR Exemption Elective	3	HESC 3203 Nutrition for Health Professionals & Educators (Pre-HESC 1213; Pre or Co-CHEM 2613/2611L)	3
COMM 1313 Fundamentals of Communication	3	Fine Arts/Humanities Core Elective	3
PEAC OR DEAC	1	Total Semester Hours	15
Total Semester Hours	15		
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 (Pre-HESC 1603 or HESC 1201)	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; Pre/Co-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	History or Government Core Elective	3
Total Semester Hours	15	Total Semester Hours	16
Fall Semester Year 4		Spring Semester Year 4	
Course	Hours	Course	Hours
HESC 4213 Advanced Nutrition (Pre-CHEM 3813 & HESC 3203)	3	HESC 4273 Medical Nutrition Therapy II (Pre-HESC 4264)	3
HESC 3604/3600L Food Preparation for the Hospitality Industry (Pre-HESC 1213, 2112/2111L and 2603)	4	HESC 4623 Selection & Layout of Food Service Equipment (Pre/Co-HESC 3604) (Pre-HESC 2603)	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 4264/4260L Medical Nutrition Therapy I (Pre/Co HESC 4213 and 3213) and (Pre-BIOL 2213/2211L or ANSC/POSC 3042 and CHEM 3813)	4	HESC 4243 Community Nutrition (Pre-HESC 1213)	3
Social Science Core Elective	3	General Elective	3
Total Semester Hours	17	Total Semester Hours	13
		TOTAL HOURS	124