

**TUSKEGEE UNIVERSITY**  
**FOOD AND NUTRITIONAL SCIENCES**  
*Provisional Sheet Didactic Program in Dietetics Option\*\**

Student Name \_\_\_\_\_ ID# \_\_\_\_\_  
 Freshman Year (0-32 Hours)

First Semester	Credit	Second Semester	Credit
OREN 100 Freshman Seminar	1	OREN 101 Freshman Seminar	1
NUSC 100 World Food Fiber & People	2	ENGL 102 English Composition II	3
ENGL 101 English	3	MATH 107 Algebra & Trigonometry	4
HIST 103 Global History	3	.CSCI 100 Intro.to Computer Science	3
CHEM 231 Chemistry	4	CHEM 232 Chemistry	4
CHEM 233 Chemistry Lab	1	CHEM 234 Chemistry Lab	1
PHED Physical Education or ROTC	1	PHED Physical Education or ROTC	1
Total	15	Total	17

Sophomore Year (32-66)

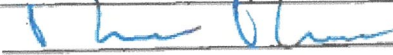
First Semester	Credit	Second Semester	Credit
HIST 104/ Global History	3	BUSN 211 Elem. Accounting Principles	3
NUSC 111 Nutrition, Wellness & Health	3	ANPH 202 Anatomy and Physiology II	4
ANPH 201 Anatomy and Physiology I	4	SOCI 240 Sociology	3
BIOL 230 Cell & General Biology	3	BIOL 301 Microbiology	3
BIOL 231 Cell & General Biology Lab	1	BIOL 303 Microbiology	1
ENGL 201 English Advanced Composition	3	NUSC 306 Introduction to Dietetics and Medical terminology	3
English Prof. Exam	0		
Total	17	Total	17

Junior Year (66-98 Hours)

First Semester	Credit	Second Semester	Credit
FOSC 301 Intro to Food Science	3	NUSC307 Lifecycle Nutrition	3
NUSC 303 Nutrition Counseling Education & Lab	4	HOMT 314/ Management of Basic Food Prod/NUSC 402 Food Service in Health Care	3
NUSC 304 Nutrition Assessment	3	PHIL 347 Medical Ethics	3
CHEM 320 Organic Chemistry	3	NUSC 343 Medical Nutrition Therapy I	3
BUSN 331 Principles of Management	3	NUSC 400 Food & Nutritional Science Seminar I	1
		NUSC 305 Community Nutrition	3
Total	16	Total	16

Senior Year (98-125 Hours)

First Semester	Credit	Second Semester	Credit
NUSC 310 Nutrition & Weight Management	3	NUSC 302 Nutritional Biochemistry	4
HOMT 362/462 Facilities Management & Design	3	NUSC 401 Food & Nutritional Seminar	1
FOSC 405 Meth. of Food& Nutrition Analysis	2	NUSC 315 Nutrition and Chronic Diseases	3
FOSC 406 Meth. of Food & Nutrition. Analysis	2	NUSC 444 Nutrition Field Experience Experiential Learning	2
NUSC 443 Medical Nutrition Therapy II with Lab	4		
EVSC 500 Biostatistic	3	Total	10
Total	17		

Approved by:  Date: 02/24/26

***\*Internship Requirement***

**Humanities: Communication, Art, Music, Literature, Philosophy**

**Social Sciences: Economics, History, Political Science, Psychology, Social Work, Sociology**

**Natural Sciences: Mathematics, Chemistry, Computer Science, Physics, Biology**

**\*\*A minimum grade of "C" must be obtain on all major courses within the option**