

Applied Human Nutrition and Dietetics Study Plan

| Year 1 | | Year 2 | | Year 3 | | Year 4 | |
|--|--|--|---|--|---|--|--|
| Semester 1 (14 Credits) | Semester 2 (14 Credits) | Semester 3 (16 Credits) | Semester 4 (15 Credits) | Semester 5 (16 Credits) | Semester 6 (15 Credits) | Semester 7 (16 Credits) | Semester 8 (14 Credits) |
| ENGL 101 English Comm. Skills I (UR) (3 Credits) | ENGL 102 English Comm. Skills II (UR) (3 Credits) P: ENGL 101 | BIOL 201 Microbiology (MR) (3 Credits) P: BIOL 101 | ISLM 101 Islamic Civilization (UR) (3 Credits) | AHND 360 Nutritional Metabolism (MR) (3 Credits) P: AHND 262, AHND 210, AHND 281 | AHND 452 Nutritional Epidemiology (MR) (3 Credits) P: AHND 101, STAT 201 | AHND 488 Nutrition Education and Dietetic Counseling(MR) (4 Credits) P: AHND 485 | AHND495 Internship (14 Credits) P: AHND 485, AHND 486 |
| CHEM 101 Chemistry 1 (CR) (3 Credits) | AHND 210 Human Anatomy and Physiology (CR) (3 Credits) P: BIOL 101 | BIOL 281 Microbiology I Lab (MR) (1 Credit) | SOCI 101 Sociology (UR) (3 Credits) | ARAB 101 Arabic 1 (UR) (3 Credits) | AHND 485 Medical Nutrition Therapy 1 (MR) (3 Credits) P: AHND 370, AHND 460 | AHND 451 Quantity Foods (3 Credits) P: AHND 450 | |
| CHEM 181 Chemistry 1 Lab (CR) (1 Credit) | AHND 281 Human Anatomy and Physiology Lab (CR) (1 Credit) P: BIOL 101 | AHND 362 Nutrition Through the Lifecycle 1 (MR) (3 Credits) P:AHND 101, AHND 210, AHND 281 | AHND 363 Nutrition Through the Lifecycle 2 (MR) (3 Credits) P: AHND 362, AHND 380 | PHIL 101 Introduction to Logic Philosophy (UR) (3 Credits) | AHND 480 Community Nutrition (MR) (3 Credits) P: AHND 452, AHND 460, AHND 485 | AHND 486 Medical Nutrition Therapy 2 (MR) (3 Credits) P: AHND 485 | |
| MATH 101 Calculus 1 (CR) (3 Credits) | CHEM 201 Organic Chemistry (CR) (3 Credits) P:CHEM 101 | AHND 262 Nutritional Biochemistry (MR) (3 Credits) P: AHND 101, CHEM201, CHEM281 | AHND 370 Nutritional Assessment (MR) (3 Credits) P: AHND 262, AHND 362 | MNGT 313 Entrepreneurs hip (UR) (3 Credits) | AHND 483 Nutraceuticals (MR) (2 Credits) P: FDST 101, AHND 262, AHND 362, AHND 363 | Elective 2 (3 Credits) | |
| BIOL 101 Biology 1 (CR) (3 Credits) | CHEM 281 Organic Chemistry Lab I (CR) (1 Credit) | FDST101 Introduction to Food Science (MR) (3 Credits) P: CHEM 101, BIOL 101 | STAT 201 Biostatistics (CR) (3 Credits) P: MATH 101 | Elective 1 (2 Credits) | AHND 450 Food Service Management (MR) (3 Credits) P: AHND 101, FDST 101, BIOL 201, BIOL 281 | Elective 3 (3 Credits) | <i>MR –Major Requirement; CE – Course Elective, P: Pre-requisite</i> |
| BIOL 181 Biology 1 Lab (CR) (1 Credit) | AHND 101 Introduction to Human Nutrition (MR) (3 Credits) P:CHEM101, BIOL101 | AHND 380 Principles of Dietetics (MR) (3 Credits) P: AHND 101 | | AHND460 Meal Planning (2 Credits) P: AHND 370 | AHND 490 Nutrition Seminar (MR) (1 Credit) P: AHND 480 | | <i>UR –University Requirement; CR –College Requirement</i> |

Electives: Choose 8 Credits from the following:

Cultural Aspects of Diet (AHND 472) (2 Credits), (P: AHND 380)

Emerging Issues in Food Science and Nutrition (AHND 482) (2 Credits),(P: AHND 452, AHND 483)

Health Program Design and Implementation (AHND 491), (3 Credits), P: AHND 452, AHND 480
International Food Situation (AHND 494), (3 Credits), P: AHND 452
Sports Nutrition (AHND 492), (3 Credits), P: AHND 460
Maternal and Child Health (AHND 493), (3 Credits), P: AHND 480