



**BALL STATE  
UNIVERSITY**  
Department of Nutrition  
and Health Science

# BACHELOR OF ARTS DIETETICS

## MAJOR IN DIETETICS

The Didactic Program in Dietetics is a four-year program (pre-dietetics/dietetics) preparing students for careers that maximize health through nutrition. The program provides the first level academic preparation for a career as a Registered Dietitian Nutritionist (RDN). Dietetics students learn about the role of food and nutrition in the prevention and treatment of many health conditions, nutrition counseling, community initiatives to improve nutrition-related health outcomes, and management of foodservice systems. New graduates are prepared to enter an ACEND-accredited supervised practice program (Dietetic Internship) and/or graduate school. The Dietetic Internship application is a national, competitive process based on GPA, work and volunteer experience, and professional recommendations provided by professors and employers. After completion of supervised practice, individuals are eligible to sit for the national registration exam to become a Registered Dietitian Nutritionist (RDN). \*Effective January 1, 2024 a graduate degree will be required to sit for the national registration examination to become an RDN. Often incorporated into graduate programs, the required dietetic internship provides credit toward the graduate degree.

To earn a BA, students must have credit for 101, 102, 201 and 202 in the language they choose. Placement tests allow students to place into a higher-level language class, other than 101. Once students have taken the course they place into and earn a "C" or better, they receive credits for all previous courses. For example, if a student places in SP 201 and earns a "C" or better, they will receive credit for SP 101 and SP 102.

## PROGRAM ADMISSION

The Dietetics Program requires admission from the Pre-Dietetics Major into Dietetics Major (second semester of the second year for most students). Admission Requirements: A Grade Point Average (GPA) of 3.0 or higher including: Completion of the required CHEM series, ANAT 201, PHYS 215 obtaining a "C" or better in each class. Completion of the required NUTR 101 and 340 courses, obtaining a grade of "B" or better and a grade of "B" or better in all HOSP courses completed prior to application.

## PROGRAM COMPLETION & VERIFICATION

Completion of the Didactic Program in Dietetics is based on meeting university requirements for graduation (the core curriculum) and Accreditation Council for Education in Nutrition and Dietetics (ACEND) Knowledge Requirements.

Upon completing graduation and ACEND requirements (120 credit hours), students receive their diploma and a Verification Statement (verification of completion). The Verification Statement is required for admission into a Dietetic Internship (supervised practice) and must accompany the application to take the national registration examination for dietitians. Students receive Verification Statements following confirmation of graduation by the advising center and review by the dietetics program director. A complete list of courses required for the dietetics major and ACEND Knowledge Requirement completion is below. Students who have previously earned a four-year degree from an accredited university (in any major) may choose to pursue Verification in Dietetics, an expedited pathway to complete ACEND Knowledge Requirements. Those who have a prior four-year degree should contact the Dietetics Program Director.

## PROGRAM ACCREDITATION

The Didactic Program in Dietetics is fully accredited by the Accreditation Council on Education for Nutrition and Dietetics (ACEND)

120 South Riverside Plaza,  
Suite 2190  
Chicago, IL 60606-6995  
800/877-1600 ext. 5400  
ACEND@eatright.org  
www.eatrightpro.org/acend



## CAREERS IN DIETETICS

The Didactic Program in Dietetics prepares students to pursue the RDN credential. RDNs work in a variety of settings including health care, business and industry, community/ public health, education, research, food service management, government agencies, and private practice. For a more comprehensive list of employment options and educational and professional requirements, see the Registered Dietitian Nutritionist Fact Sheet of the Academy of Nutrition and Dietetics.

## CONTACT US

Scan the QR Code to take you to the:

Dietetics Program



Office of Admissions



# EIGHT SEMESTER STUDENT SCHEDULE F22 CURRICULUM

If you register for a course but have not successfully completed its prerequisite, you will be dropped from the class. Prerequisites are listed in parenthesis after the course title. Students must work with their advisor to complete the additional credits for language courses to complete a BA.

FALL SEMESTER				SPRING SEMESTER			
FRESHMAN YEAR							
NUTR 101	Intro Dietetics	1 CR	<input type="checkbox"/>	BIO 113 <sup>a</sup>	Microbiology for Health Sciences	5 CR	<input type="checkbox"/>
HOSP 110	Principles of Food Preparation and Food Science	3 CR	<input type="checkbox"/>	HOSP 220	Meal Design and Presentation (HOSP 110)	3 CR	<input type="checkbox"/>
CHEM 111 <sup>a</sup>	General Chemistry 1 (MATH 108)	4 CR	<input type="checkbox"/>	CHEM 112 <sup>a</sup>	General Chemistry 2 (CHEM 111)	4 CR	<input type="checkbox"/>
ENG 103 <sup>a</sup>	Rhetoric and Writing	3 CR	<input type="checkbox"/>	ENG 104 <sup>a</sup>	Composing Research (ENG 103)	3 CR	<input type="checkbox"/>
Tier 1 <sup>a</sup>	Fine Arts	3 CR	<input type="checkbox"/>	SP 202	Intermediate Spanish 2 (SP 201)	3 CR	<input type="checkbox"/>
SP 201	Intermediate Spanish 1 (SP 102)	3 CR	<input type="checkbox"/>				
SUBTOTAL:		17 CR		SUBTOTAL:		18 CR	
SOPHOMORE YEAR							
ANAT 201	Fundamentals of Human Anatomy	3 CR	<input type="checkbox"/>	CHEM 360	Essentials of Biochemistry (CHEM 230)	3 CR	<input type="checkbox"/>
CHEM 230	Organic Chemistry for Life Science (CHEM 112)	3 CR	<input type="checkbox"/>	CHEM 361	Introductory Biochemistry Lab (CHEM 241)	1 CR	<input type="checkbox"/>
CHEM 241	Organic Chemistry Lab 1: Fundamental Techniques (CHEM 112)	1 CR	<input type="checkbox"/>	PHYS 215	Human Physiology (ANAT 201, a BIO course)	5 CR	<input type="checkbox"/>
PSYS 100 <sup>a</sup>	Introduction to Psychological Science	3 CR	<input type="checkbox"/>	Tier 1 <sup>a</sup>	Oral Communication	3 CR	<input type="checkbox"/>
NUTR 340	Principles of Human Nutrition (CHEM 111)	3 CR	<input type="checkbox"/>	Tier 1 <sup>a</sup>	Humanities	3 CR	<input type="checkbox"/>
Tier 1 <sup>a</sup>	Math	3 CR	<input type="checkbox"/>	Tier 1 <sup>a</sup>	Personal Finance	1 CR	<input type="checkbox"/>
SUBTOTAL:		16 CR		SUBTOTAL:		16 CR	
<b>Apply to Dietetics Major</b>							
JUNIOR YEAR							
NUTR 345 <sup>d</sup>	Macronutrients (CHEM 360, NUTR 340, PHYS 215)	3 CR	<input type="checkbox"/>	NUTR 346 <sup>d</sup>	Micronutrients and Phytochemicals (CHEM 360, NUTR 340, PHYS 215)	3 CR	<input type="checkbox"/>
NUTR 350 <sup>d</sup>	Technology of Food Science (HOSP 220)	3 CR	<input type="checkbox"/>	NUTR 425 <sup>c</sup>	Nutrition Counseling Practicum (NUTR 360 & 375)	3 CR	<input type="checkbox"/>
NUTR 360 <sup>d</sup>	Nutrition and Cardiometabolic Disease (NUTR 340)	3 CR	<input type="checkbox"/>	PHIL 202 <sup>b</sup>	Ethics	3 CR	<input type="checkbox"/>
NUTR 375 <sup>d</sup>	Nutrition Assessment, Counseling, and Education (NUTR 340)	3 CR	<input type="checkbox"/>	PSYS 241	Statistics (PSYS 100, MATH 125/132/161/165/201/207)	3 CR	<input type="checkbox"/>
HOSP 147	Food Protection	1-3 CR	<input type="checkbox"/>	NUR 101	Terminology for Health Care Professionals and Consumers	2 CR	<input type="checkbox"/>
Tier 1 <sup>a</sup>	Physical Wellness	1 CR	<input type="checkbox"/>				
SUBTOTAL:		14-16 CR		SUBTOTAL:		14 CR	
SENIOR YEAR							
NUTR 480	Global Nutrition (NUTR 340)	3 CR	<input type="checkbox"/>	NUTR 447 <sup>d</sup>	Medical Nutrition Therapy 2 (NUTR 446)	3 CR	<input type="checkbox"/>
NUTR 446 <sup>d</sup>	Medical Nutrition Therapy 1 (NUTR 360)	3 CR	<input type="checkbox"/>	NUTR 456 <sup>d</sup>	Community Nutrition (NUTR 455)	3 CR	<input type="checkbox"/>
NUTR 363	Administration of Food and Nutrition Systems	3 CR	<input type="checkbox"/>	NUTR 365 <sup>d</sup>	Professional Leadership in Nutrition and Dietetics	3 CR	<input type="checkbox"/>
NUTR 455 <sup>d</sup>	Lifecycle Nutrition (NUTR 340)	3 CR	<input type="checkbox"/>	NUTR XXX <sup>f</sup>	Elective	2-3 CR	<input type="checkbox"/>
NUTR 435 <sup>d</sup>	Introduction to Research in Nutrition and Dietetics (PSYS 241)	3 CR	<input type="checkbox"/>	Tier 1 <sup>a</sup>	History	3 CR	<input type="checkbox"/>
SUBTOTAL:		15 CR		SUBTOTAL:		13-15 CR	
<b>GRAND TOTAL: 135 CR</b>							

<sup>a</sup>University Core Curriculum, <sup>b</sup>Writing Designation, <sup>c</sup>Dietetics Capstone, <sup>d</sup>Requires Admission to Dietetics Major, <sup>e</sup>Language Requirement for BA, <sup>f</sup>Consult your advisor for a list of the NUTR electives

**PAY ATTENTION TO PREREQUISITES.** Some courses require prerequisites. Consult the course catalog and/or your advisor.