



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

# BACHELOR OF SCIENCE 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 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 and a graduate degree, 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. Students in our Dietetics program have the option of Early Action admission to the Ball State Master of Science in Nutrition and Dietetics (MSND) and Dietetic Internship program. The Dietetic Internship is embedded into the MSND program so that students can take the Registration Examination for Dietitians in as little as 18 months after completing their undergraduate degree.

## MINIMUM PERFORMANCE STANDARDS

A grade of "B" or better is required for NUTR 340. A grade of "C-" or better is required for HOSP 110, CHEM 111, CHEM 112, CHEM 230/231, ANAT 201, PHYS 215 and all other NUTR courses. Exceptions can be made by the Program Director.

## 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: DPD@BSU.EDU

Scan the QR Code to take you to the:

Dietetics Program



Office of Admissions



## EIGHT SEMESTER STUDENT SCHEDULE F26 CURRICULUM<sup>a</sup>

FALL SEMESTER				SPRING SEMESTER			
<b>FRESHMAN YEAR</b>							
NUTR 101	Intro to Dietetics	1 CR		BIO 113	Microbiology for Health Science	5 CR	
CHEM 111 <sup>c</sup>	General Chemistry 1	4 CR		CHEM 112	Gen Chem 2 (CHEM 111, MATH credit)	4 CR	
ENG 103 <sup>b</sup>	Rhetoric and Writing	3 CR		HSC 208 <sup>f</sup> OR ENG 208 <sup>f</sup>	Research Writing for Healthcare Prof OR Composing Research (ENG 103)	3 CR	
HOSP 110	Principles of Food Prep and Food Sci	3 CR					
MATH 125 <sup>b</sup>	Quantitative Reasoning	3 CR		PSYS 100 <sup>d</sup>	Introduction to Psychological Science	3 CR	
COH 101	Launchpad: Career Exploration	2 CR					
	SUBTOTAL:	16 CR			SUBTOTAL:	15 CR	
<b>SOPHOMORE YEAR</b>							
ANAT 201	Fundamentals of Human Anatomy	3 CR		PHYS 215	Human Physio (ANAT 201, BIO course)	5 CR	
CHEM 230	Organic Chem for Life Sci (CHEM 112)	3 CR		COMM 210 <sup>b</sup>	Fundamentals Human Communication	3 CR	
CHEM 241	Organic Chemistry Lab 1 (CHEM 112)	1 CR		PHIL 202 <sup>e</sup>	Ethics	3 CR	
NUTR 340	Prin of Human Nutrition (CHEM 111)	3 CR		NUTR XXX <sup>h</sup>	Nutrition Elective	3 CR	
XXX <sup>g</sup>	UCC Beneficence Theme: S&B	3 CR		COH 201	Altitude Check: Career Readiness	1 CR	
	SUBTOTAL:	13 CR			SUBTOTAL:	15 CR	
<b>JUNIOR YEAR</b>							
NUTR 345 <sup>h</sup>	Macronutrients (NUTR 340, CHEM 230)	3 CR		CHEM 360	Essentials of Biochem (CHEM 230)	3 CR	
NUTR 350	Technology of Food Sci (HOSP 110)	3 CR		CHEM 361	Introductory Biochemistry Lab	1 CR	
HSC 382 OR PSYS 241	Fundamentals of Biostatistics (MATH 108/110/111/112/113/113/125/132/161/162/165/166) OR Statistics (PSYS 100, MATH 125/132/161/165/201/207)	3 CR		NUTR 346	Micronutrients and Phytochemicals (NUTR 345, PHYS 215)	3 CR	
				NUR 101	Terminology for Health Care Professionals and Consumers	3 CR	
NUTR 375	Nutrition Assessment, Counseling, and Education (NUTR 340)	3 CR		XXX <sup>g</sup>	UCC Beneficence Theme: Scientific	3 CR	
XXX	Elective	3 CR		XXX <sup>cde</sup>	UCC Ways of Knowing Course	3 CR	
	SUBTOTAL:	15 CR			SUBTOTAL:	16 CR	
<b>SENIOR YEAR</b>							
NUTR 446	Medical Nutrition Ther 1 (NUTR 345)	3 CR		NUTR 447	Medical Nutrition Ther 2 (NUTR 446)	3 CR	
NUTR 455	Lifecycle Nutrition (NUTR 340)	3 CR		NUTR 456	Community Nutrition (NUTR 455)	3 CR	
NUTR 435	Introduction to Research in Nutrition and Dietetics (PSYS 241)	3 CR		NUTR 365	Professional Leadership in Nutrition and Dietetics	3 CR	
NUTR 363	Administration Food & Nutrition Syst	3 CR		XXX	Elective	3 CR	
XXX <sup>g</sup>	UCC Beneficence Theme: H&A	3 CR		XXX	Elective	3 CR	
	SUBTOTAL:	15 CR			SUBTOTAL:	15 CR	
<b>GRAND TOTAL: 120 CR</b>							

<sup>a</sup> Prerequisites shown in parentheses

<sup>b</sup> University Core Curriculum (UCC) Foundation Courses: Written Communication, Quantitative Reasoning, Speaking and Listening

<sup>c</sup> UCC Ways of Knowing, Scientific

<sup>d</sup> UCC Ways of Knowing, Social and Behavioral

<sup>e</sup> UCC Ways of Knowing, Humanistic and Artistic/Design

<sup>f</sup> UCC Research Based Writing

<sup>g</sup> UCC Beneficence Themes: Scientific, Social and Behavioral, Humanistic and Artistic/Design

<sup>h</sup> Nutrition electives include NUTR 102 Nutrition Basics for Fitness, NUTR 200 Mindful Eating, NUTR 360 Nutrition and Cardiometabolic Disease, NUTR 444 Sports Nutrition and Weight Control, NUTR 448 Nutrition and Weight Management, NUTR 499 Research in Dietetics, HOSP 147 Food Protection, HOSP 220 Meal Design and Presentation, HOSP 222 Commercial Food Operations