



**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/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.

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: DPD@BSU.EDU

Scan the QR Code to take you to the:

Dietetics Program



Office of Admissions



EIGHT SEMESTER STUDENT SCHEDULE

| FALL SEMESTER | | | | SPRING SEMESTER | | | |
|---------------------------------|--|-------|--|-----------------------|--|-------|--|
| FRESHMAN YEAR | | | | | | | |
| NUTR 101 | Intro to Dietetics | 1 CR | | BIO 113 ^a | Microbiology for Health Science | 5 CR | |
| HOSP 110 | Principles of Food Preparation and Food Science | 3 CR | | HOSP 220 | Meal Design and Presentation (HOSP 110) | 3 CR | |
| CHEM 111 ^a | General Chemistry 1 | 4 CR | | CHEM 112 ^b | General Chemistry 2 (CHEM 111) | 4 CR | |
| ENG 103 ^a | Rhetoric and Writing | 3 CR | | ENG 104 ^a | Composing Research (ENG 103) | 3 CR | |
| Tier 1 ^a | Fine Arts | 3 CR | | | | | |
| Tier 1 ^a | Physical Wellness | 2 CR | | | | | |
| | SUBTOTAL: | 16 CR | | | SUBTOTAL: | 15 CR | |
| SOPHOMORE YEAR | | | | | | | |
| ANAT 201 | Fundamentals of Human Anatomy | 3 CR | | PHYS 215 | Human Physiology (ANAT 201, a BIO course) | 5 CR | |
| CHEM 230 | Organic Chemistry for Life Science (Chem 112) | 3 CR | | Tier 1 ^a | Oral Communication | 3 CR | |
| CHEM 241 | Organic Chemistry Lab 1: Fundamental Techniques (CHEM 112) | 1 CR | | PHIL 202 ^b | Ethics | 3 CR | |
| PSYS 100 ^a | Introduction to Psychological Science | 3 CR | | NUTR XXX ^e | Nutrition Elective | 3 CR | |
| NUTR 340 | Principles of Human Nutrition (CHEM 111) | 3 CR | | Tier 1 ^a | Personal Finance (Suggested FIN 101) | 1 CR | |
| Tier 1 ^a | Math | 3 CR | | | | | |
| | SUBTOTAL: | 16 CR | | | SUBTOTAL: | 15 CR | |
| Apply to Dietetics Major | | | | | | | |
| JUNIOR YEAR | | | | | | | |
| NUTR 345 ^d | Macronutrients (Chem 230/241, NUTR 340) | 3 CR | | CHEM 360 | Essentials of Biochemistry (CHEM 230) | 3 CR | |
| NUTR 350 ^d | Technology of Food Science (HOSP 220) | 3 CR | | CHEM 361 | Introductory Biochemistry Lab | 1 CR | |
| PSYS 241 | Statistics (PSYS 100, MATH 125/132/161/165/201/207) | 3 CR | | NUTR 346 ^d | Micronutrients and Phytochemicals (CHEM 230, NUTR 340, PHYS 215) | 3 CR | |
| NUTR 375 ^d | Nutrition Assessment, Counseling, and Education (NUTR 340) | 3 CR | | Tier 1 ^a | Humanities | 3 CR | |
| HOSP 147 | Food Protection | 3 CR | | NUR 101 | Terminology for Health Care Professionals and Consumers | 3 CR | |
| | SUBTOTAL: | 15 CR | | | SUBTOTAL: | 13 CR | |
| SENIOR YEAR | | | | | | | |
| NUTR 480 | Global Nutrition (NUTR 340) | 3 CR | | NUTR 447 ^d | Medical Nutrition Therapy 2 (NUTR 446) | 3 CR | |
| NUTR 446 ^d | Medical Nutrition Therapy 1 (NUTR 345) | 3 CR | | NUTR 456 ^d | Community Nutrition (NUTR 455) | 3 CR | |
| NUTR 363 | Administration of Food and Nutrition Systems | 3 CR | | NUTR 365 ^d | Professional Leadership in Nutrition and Dietetics | 3 CR | |
| NUTR 455 ^d | Lifecycle Nutrition (NUTR 340) | 3 CR | | Tier 1 ^a | History | 3 CR | |
| NUTR 435 ^d | Introduction to Research in Nutrition and Dietetics (PSYS 241) | 3 CR | | XXX ^e | Nutrition or Outside Elective | 3 CR | |
| | SUBTOTAL: | 15 CR | | | SUBTOTAL: | 15 CR | |
| GRAND TOTAL: 120 CR | | | | | | | |

^aUniversity Core Curriculum, ^bWriting Designation, ^d Requires Admission to Dietetics Major, ^eConsult 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.