



Bachelor of Science in Nutrition and Dietetics (NUTR)

Major Electives

| Code | Title | Credits | Prerequisites | Corequisites |
|-------|----------|---------|---------------|--------------|
| | Elective | 3 | | |
| | Elective | 3 | | |
| Total | | 6 | | |

Core Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|----------|-------------------------------------|---------|-----------------------------|--------------|
| BIOC310 | Medical Biochemistry | 4 | CHEM255 - BIOL200 | |
| BIOL200 | General Biology I | 3 | ENGL051 - ENGL101 - BIOL160 | BIOL200L |
| BIOL200L | General Biology I Lab | 1 | ENGL051 - ENGL101 | BIOL200 |
| BIOL360 | Human Physiology & Anatomy | 4 | BIOL200 | |
| BIOL385 | Microbiology | 3 | ENGL051 - ENGL101 - BIOL200 | BIOL385L |
| BIOL385L | Microbiology Lab | 1 | ENGL051 - ENGL101 | BIOL385 |
| BMED445 | Pathophysiology | 3 | BIOL360 | |
| BMGT200 | Introduction to Business Management | 3 | | ENGL201 |
| CHEM200 | General Chemistry | 3 | ENGL101 - CHEM160 | CHEM200L |
| CHEM200L | General Chemistry Lab | 1 | ENGL101 - CHEM160 | CHEM200 |
| CHEM255 | Basic Organic Chemistry | 3 | ENGL051 - ENGL101 - CHEM200 | CHEM255L |
| CHEM255L | Basic Organic Chemistry Lab | 1 | ENGL051 - ENGL101 - CHEM200 | CHEM255 |
| FDSC300 | Technology of Food Products | 3 | BIOL200 - ENGL151 - CHEM200 | |
| FDSC300L | Technology of Food Products Lab | 1 | CHEM200 | |
| FDSC420 | Food Processing | 3 | FDSC300 | FDSC425L |
| FDSC425L | Food Processing Lab | 1 | FDSC300 | FDSC420 |
| MATH245 | Statistics for Health Sciences | 3 | ENGL051 - ENGL101 - ENGL151 | |
| Total | | 41 | | |

Major Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|---------|---------------------------------------|---------|-----------------------------|--------------|
| FDSC460 | Food Service Management | 3 | BIOL385 - NUTR250 - BMGT200 | |
| NUTR250 | Basic Nutrition | 3 | | BIOL200 |
| NUTR315 | Human Nutrition and Metabolism | 4 | BIOL360 - NUTR250 | BIOC310 |
| NUTR351 | Nutritional Assessment and Counseling | 4 | NUTR250 - BIOL360 | BIOC310 |
| NUTR400 | Nutrition Through Life Span | 3 | NUTR315 | |
| NUTR411 | Therapeutic Nutrition | 4 | NUTR351 - BIOC310 | |
| NUTR440 | Obesity & Regulation of Body Weight | 3 | NUTR351 | |
| NUTR450 | Community Nutrition | 3 | NUTR315 | |
| NUTR475 | Inborn Errors of Metabolism | 3 | BIOC310 - NUTR400 | |
| NUTR485 | Selected Topics in Clinical Nutrition | 3 | NUTR351 | NUTR411 |
| NUTR490 | Nutrition Seminar | 1 | NUTR351 - FDSC415 | |
| Total | | 34 | | |

General Education Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|------|-------|---------|---------------|--------------|
|------|-------|---------|---------------|--------------|

| | | | | |
|---------|---|----|---------|--|
| ARAB200 | Arabic Language and Literature | 3 | | |
| CSCI200 | Introduction to Computers | 3 | ENGL051 | |
| CULT200 | Introduction to Arab - Islamic Civilization | 3 | | |
| ENGL201 | Composition and Research Skills | 3 | ENGL151 | |
| ENGL251 | Communication Skills | 3 | ENGL201 | |
| Total | | 15 | | |

General Education Electives

| Code | Title | Credits | Prerequisites | Corequisites |
|-------|----------|---------|---------------|--------------|
| | Elective | 3 | | |
| Total | | 3 | | |

Major Elective Courses

| Code | Title | Credits | Prerequisites | Corequisites |
|---------|--|---------|-----------------|--------------|
| BMED450 | Clinical Chemistry | 3 | BIOC310 | |
| FDSC370 | Food Chemistry | 3 | CHEM255 | |
| FDSC415 | Dairy Technology | 3 | FDSC300 | |
| FDSC435 | Food Toxicants and Additives | 3 | CHEM255 | |
| FDSC445 | Food Quality management and HACCP | 3 | FDSC300-BIOL385 | |
| FDSC475 | Food Engineering | 3 | FDSC300 | |
| FDSC480 | Tutorial in Food Science | 3 | BIOL385 | |
| NUTR460 | Sport Nutrition | 3 | NUTR250 | |
| NUTR465 | Pediatric Nutrition | 3 | NUTR351-NUTR315 | |
| NUTR495 | Counseling Strategies in Dietetic Practice | 3 | NUTR411 | |