

Bachelor of Science in Dietetics: Didactic Program Pathway

Year One

Fall Semester

UK Core	Composition & Communication I	3
UK Core	Quantitative Foundations	3
CHE 105	General Chemistry I	4
CHE 111	General Chemistry Lab I	1
AFE 100	Issues in Ag, Food & Environment	3
UK 101	Academic Orientation (optional)	1
		14-15

Spring Semester

UK Core	Composition & Communication II	3
CHE 107	General Chemistry II	3
CHE 113	General Chemistry Lab II	2
BIO 148	Intro Biology I	3
SOC 101	Intro Sociology	3
CHE 197	General Chemistry Workshop (optional)	1
		14-15

Year Two

Fall Semester

BIO 208	Principles of Microbiology	3
CLA 131	Medical Terminology	3
DHN 241	Food Service Sanitation	1
PSY 100	Intro to Psychology	4
STA 210	Intro to Statistical Reasoning	3
		14

Spring Semester

PGY 206	Elementary Physiology	3
DHN 212	Introduction to Nutrition	3
ECO 201	Principles of Economics	3
CHE 236	Survey of Organic Chemistry	3
or CHE 230	Organic Chemistry I	3
UK Core	Arts and Creativity	3
		15

Year Three

Fall Semester

DHN 301*	Dietetics Practice	1
DHN 302	Principles of Food Preparation	3
DHN 311*	Nutritional Biochemistry	3
DHN 312*	Life Cycle & Community Nutrition I	3
DHN 374*	Research & Writing in Dietetics	3
UK CORE	Humanities	3
		16

Spring Semester

DHN 313**	Life Cycle & Community Nutrition II	3
DHN 346**	Management for Food Industries	3
DHN 510**	Advanced Nutrition	3
DHN 512**	Medical Nutrition Therapy I	4
	Professional Support Elective	3
		16

Year Four

Fall Semester

DHN 480	Dietetics Pre-Professional Practice	1
DHN 514*	Counseling & Communication	3
DHN 517*	Medical Nutrition Therapy II	3
UK CORE	Global Dynamics	3
	Electives	6
		16

Spring Semester

DHN 342	Quantity Food Production	4
DHN 408G	Seminar in Dietetics & Human Nutrition	1
	Electives	10
		15

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