

# College of Natural and Health Sciences Department of Nutrition and Dietetics

# Distance Dietetic Program (DDP) Application Form. This form should be completed if:

- 1. you have an Associate of Art (AA), Associate of Science (AS) (cannot be an *Applied* degree), a Bachelor's degree, or have at least 60 college credits
- 2. your undergraduate cumulative GPA is ≥ 3.0
- 3. you have received your acceptance from UNC Admissions as a Dietetics-Seeking Major
- 4. you plan to complete the Prerequisite courses no later than May 31, to start the online cohort in June. Email complete application form to: <a href="mailto:nutrition.dietetics@unco.edu">nutrition.dietetics@unco.edu</a> (You may also mail it to: UNC, Distance Dietetic Program, Campus Box 93, Greeley, CO 80639.)

Name: _		Bear Number:
Email:		
State:		
Phone ni	umber:	

### **Admission Requirements:**

- 1. Cumulative <u>undergraduate</u> GPA of 3.0 or above on a 4.0 scale including all courses taken at all schools.
- \*\*\*\*\*Graduate courses cannot be factored into the GPA. See instructions below on how to calculate your GPA.
- 2. The applicant has an AA, AS, (not an Applied AA or AS), or a Bachelor's degree.
- 3. Courses with a grade of C- or less will not transfer to the DDP, but will calculate into your total GPA.

#### How to Calculate your GPA

- 1. If you have earned credits from multiple institutions that use different credit units, e.g. semesters and quarters, you must convert all credits to semester credits. One quarter credit is equivalent to .66 semester credit.
- 2. List all institutions you attended, the number of earned credit hours, the cumulative grade points, and the GPA, all found on the transcript(s). Do not include transfered courses. Attach an additional page if all schools do not fit in the table below.
- 3. Add the columns and divide the total credit hours by the total grade points to calculate your cumulative GPA.
- 4. If your <u>undergraduate</u> cumulative total GPA is not 3.0 or above, you are not eligible to apply to the program at this time. Raise your GPA by taking additional undergraduate courses and contact the program at that time.

College/University	Number of semester credits	Grade points earned (Quality points)	GPA
Total Cumulative			

# Program Requirements for both a Bachelor's degree and a Certificate:

- 1. All 30 courses (or courses that fulfill the requirements) listed above must be completed for a Bachelor's degree or a Certificate.
- 2. Students must complete the Senior Exit Survey to receive a Verification Statement of Program Completion.
- 3. Students must attain and maintain a 3.0 or greater cumulative GPA, and at least a "C" grade in each individual DPD required course to earn a Verification Statement of Program Completion.

## Graduation Requirements for a Bachelor's degree

- Graduation requirements are the same as those required by the University.
  - a. Completion of the Liberal Arts Core requirements
  - b. 120 total credits
  - c. 30 credits from UNC: 20 of those taken last so they are the most recent
  - d. In addition, students must attain and maintain a 3.0 or greater cumulative GPA, and at least a "C" grade in each individual DPD required course to earn a Verification Statement of Program Completion.

I am interested in staring the DDP program in the summer of year:
Degree information: (check all that apply)
I hold a bachelor's degree and wish to get a 2 <sup>nd</sup> Bachelor's degree from UNC. <i>Enter degree information below.</i>
I wish to have my master's work evaluated also. <i>Enter degree information below.</i>
Master's degree held: Institution, degree, major, graduation date:
I hold a bachelor's degree and I wish to get a Certificate from UNC (not eligible for financial aid)  Bachelor's degree held: Institution, degree, major, graduation date:
I hold an Associate's degree and will be getting a bachelor's degree from UNC
Institution, degree, major, graduation date
I do not hold a degree and will be getting a bachelor's degree from UNC

Based on course descriptions below, fill in the <u>school</u>, <u>course number</u>, <u>prefix</u>, <u>title</u>, and <u>credit hours</u> for courses from your transcripts that you think fulfill the requirement for each UNC course. If you have not taken a course to fulfill the requirement, leave blank. If you are currently taking a course, indicate In Progress and list the school, course number, prefix, and credit hours. Grades must be a C or higher (no C-). Courses listed are required to receive a Bachelor's degree or Certificate, grades must be a C or higher.

Program Prerequisites (9 courses)	Institution	Course Number, Prefix, Title	Credit Hrs
BIO 110 Principles of Biology (4) with lab (3 lecture, 3 laboratory) Biological principles from cells to communities, especially structure and function. Study of genetics, metabolism, development and homeostasis. Not recommended for non-science majors.			
BIO 245 Introduction to Human Anatomy and Physiology – All body systems (4) with lab (3 lecture, 3 laboratory) Stress regulatory mechanisms that			
maintain normal body function and broad general biological principles as they apply to structure and function. *If your institution splits Anatomy & Physiology into two courses, you will be required to take both to cover all body systems			
CHEM 111 Principles of Chemistry I (4) (4 lecture) Co-requisite: CHEM 111L. Either high school chemistry or a grade of C or better in CHEM 103 is recommended prior to taking CHEM 111. Atomic theory, mole concept, stoichiometry, states of matter, formulas, nomenclature, periodicity, bonding and solutions.  CHEM 111L Principles of Chemistry Lab (1) (3 laboratory) Co-requisite: CHEM 111. Laboratory to accompany CHEM 111.			
CHEM 231 Principles of Organic Chemistry (3) (3 lecture) Prerequisite: A grade of "C" or better in CHEM 111 and CHEM 111L. Will not substitute for CHEM 331 / CHEM 331L. An introduction to organic chemistry. Structure, nomenclature, reactions and uses of organic compounds and their relationship to foods and nutrition.			
FND 210 Medical Terminology (2) For students of any major. Terminology used in medical sciences. Development of medical vocabulary.			

FND 245 Introduction to Nutrition (3)		
Prerequisite: CHEM 111 with a minimum grade of C		
For dietetics students and those desiring a focus on the		
science of nutrition. Functions, metabolism, and sources		
of nutrients will be studied applying recommendations		
and an evidence-based approach.		
OR		
FND 250 Principles of Nutrition (3) with a grade of A		
or B		
For students of any major. Investigation of the principles		
of nutrition as applied to humans.		
PSY 120 Principles of Psychology (3)		
Surveys psychology as a science and applied discipline,		
including research methods, statistics, learning,		
motivation, sensation, perception, intelligence,		
personality and physiological, developmental, social and		
abnormal psychology.		
STAT 150 Introduction to Statistical Analysis (3)		
Prerequisite: MATH 023 with a grade of "C" or better (C-		
is not acceptable), or a full year of high school modern		
second year algebra with a grade of "C" or better (C- is		
not acceptable), or consent of instructor. Study		
techniques used in organizing data, including frequency		
distributions, histograms, measures of central tendency,		
measures of dispersion, probability distributions, point		
estimation, and testing hypotheses.		
Program Supporting Courses (6 courses)		
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BAMG 350 Management of Organizations (3)		
(Must be an upper division course)		
An introduction to management of organizations		
covering organizational behavior, individual behavior		
and management topics such as motivation, leadership,		
organization design, organizational theory, diversity,		
international management and ethics.		
BAMK 260 Introduction to Marketing (3)		
This course provides introduction to basic concepts of		
marketing and how these marketing concepts are		
applied by both business and non-business		
organizations. Non-business majors only.		
BIO 351 Microbiology (4) with lab		
(3 lecture, 3 laboratory) Prerequisites: BIO 110 and		
CHEM 231, CHEM 281 or CHEM 331. Examine		
microorganisms and their interactions with living and		
non-living components of the biosphere. Study the		
structural and metabolic diversity within Eubacteria and		
Archaea, some fungi and viruses.		
CHEM 381 Fundamentals of Biochemistry (3)		
(3 lecture) Prerequisite: A grade of "C" or better in CHEM 231		
or (CHEM 332 and CHEM 332L). Corequisite: CHEM 381L. A		
survey of the structure, function, and metabolism of		
biomolecules. *Prereq for FND 451 in online cohort		
CHEM 381L Fundamentals of Biochemistry Lab (1)		
(3 laboratory) Co-requisite: CHEM 381. Laboratory to		
accompany CHEM 381. *Prereq for FND 451 in online cohort		
SCI 291 Scientific Writing (3)		
Prerequisite: ENG 122. Techniques of problem		
identification, literature survey, data interpretation and		
synthesis and technical reports.		
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Online DDP (15 courses)	
Food, Nutrition and Dietetics Courses	
FND 252 Nutrition in the Life Cycle (3)	
Prerequisite: FND 245 or FND 250 or FND 357. Nutrition	
applied to the various stages of life, from conception to	
the later years. Socioeconomic, psychological,	
physiological factors affecting food intake.	
FND 310 Introduction to Foods (2)	
(2 lecture) Prerequisite: FND 245 or FND 250 or FND	
357. Co-requisite: FND 310L. Laboratory required.	
Study of the chemical and physical properties of food	
and the effects of processing, preparation, preservation	
and storage.	
FND 310L Introduction to Foods Lab (2)	
(4 laboratory) Prerequisite: FND 245 or FND 250 or FND	
357. Co-requisite: FND 310. Laboratory to accompany	
FND 310. Application of food science principles	
(chemical and physical properties) to food preparation,	
objective and subjective evaluation, and recipe	
modification.	
FND 320 Nutrition Applications in Food Service (2)	
(2 lecture) Prerequisite: FND 310 and FND 310L. Co-	
requisite: FND 320L. Laboratory required. Study of	
health, cultural, economic, culinary arts and	
contemporary nutritional concepts in quantity	
foodservice applications.	
FND 320L Nutrition Applications in Food Service	
Lab (1)	
(2 laboratory) Prerequisite: FND 310 and FND 310L. Co-	
requisite: FND 320. Laboratory to accompany FND 320.	
FND 370 Nutrition Education and Application	
Strategies (3)	
Prerequisites: FND 252. Nutrition education and	
application strategies to enhance dietary change.	
FND 410 Professional Development Seminar (2)	
Dietetic majors only. Development of the dietetic	
profession. Examination of topics in nutrition and	
dietetics not covered in previous coursework. S/U	
graded.	
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FND 430 Nutrition Assessment and Intervention (2)	
(2 lecture) Prerequisite: FND 210, FND 252, and either	
BIO 245 or BIO 350. Co-requisite: FND 430L.	
Laboratory required. Nutrition assessment and	
intervention during acute and chronic disease. Theory	
and practical application presented.	
FND 430 Nutrition Assessment and Intervention Lab	
(1)	
(2 laboratory) Prerequisite: FND 210, FND 252, and	
either BIO 245 or BIO 350. Co-requisite: FND 430.	
Laboratory to accompany FND 430. Practical application	
of the Nutrition Care Process, including nutrition	
assessment methods, intervention methods,	
documentation and case studies.	
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FND 431 Medical Nutrition Intervention (2)			
(2 lecture) Prerequisite: FND 430 and FND 430L. Co-			
requisite: FND 431L. Laboratory required. The study of			
nutrition for prevention and treatment of disease and			
health conditions with integration of pathophysiology is			
covered.			
FND 431L Medical Nutrition Intervention Lab (1)			
(2 laboratory) Prerequisite: FND 430 and FND 430L. Co-			
requisite: FND 431. Laboratory to accompany FND 431.			
Practical application of the Nutrition Care Process in			
acute and chronic disease. Theory and practical			
application are presented.			
FND 446 Foodservice Systems Management (3)			
(3 lecture) Prerequisite: FND 252, FND 320, and FND			
320L. Co-requisite: FND 446L. Laboratory required.			
Systems approach applied to commercial and			
noncommercial foodservice facilities including:			
procurement, production, distribution, service and			
maintenance. Management of foodservice operations.			
FND 446 Foodservice Systems Management Lab (1)			
(3 laboratory) Prerequisite: FND 252, FND 320, and			
FND 320L. Co-requisite: FND 446. Laboratory to			
accompany FND 446.			
FND 451 Advanced Nutrition (3)			
Prerequisites: FND 245 or FND 250 or FND 357; grades			
of "C -" or better in CHEM 281 or CHEM 381 and BIO			
245 or BIO 350. Metabolic, physiological and			
biochemical functions of nutrients and sub cellular			
components and their role in maintaining the integrity of			
the organism. Biochem must be complete to take this course.			
FND 452 Community Nutrition (3)			
Prerequisites: FND 252. Systematic analysis of			
community food and nutrition problems and programs.			
Role of public and private sectors in community health			
promotion.			
You are required to read through the Student Hand			r all policies
and procedures. Your submission of this form ind	icates you have	done so. Sign to verify:	
Signature [	Date		