

## Distance Dietetic Program Curriculum Guide

### **BAMG 350 Management and Organizational Behavior**– 3 credits –

An introduction to management and organizational behavior including theories and concepts applicable to individuals, teams, and organizations. Topics include managerial processes, motivation, leadership, group dynamics, perception, decision-making, power, culture, change, communication, diversity, and ethics. 45 Credits Required.

**BAMK 360 Marketing** – 3 credits – This theory course provides understanding of the basic concepts/terminologies in marketing, as well as an understanding of how these concepts are applied in international and domestic business settings. 45 Credits Required.

**BIO 110 Biology: Atoms to Cells** – 4 credits – Introduction to fundamental chemistry of life, cell biology, genetics, and biology as an interdisciplinary science. Study of scientific practice through a course-based undergraduate research experience. Not recommended for non-science majors. (LAC, gtP)

**BIO 245 Introduction to Human Anatomy and Physiology** – 4 credits – Stress regulatory mechanisms that maintain normal body function and broad general biological principles as they apply to structure and function. Course fee required. Includes lab.

**BIO 251 Allied Health Microbiology** – 4 credits – Prerequisites: BIO 110 or (BIO 100 & BIO 105). Basic microbiology course with applications for allied health professions such as nursing. Emphasis is on microorganisms involved in human health and disease, and microbiology in public health. Course fee required. Includes lab.

*OR*

**BIO 351 Microbiology** – 4 credits – Prerequisites: BIO 110; CHEM 231 or (CHEM 281 & CHEM 281L) or (CHEM 331 & CHEM 331L). 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. Course fee required. Includes lab.

**CHEM 111 Principles of Chemistry I** – 4 credits – 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. (LAC, gtP)

**CHEM 111L Principles of Chemistry I Laboratory** – 1 credit – Co-requisite: CHEM 111. Laboratory to accompany CHEM 111. (LAC, gtP)

**CHEM 231 Principles of Organic Chemistry** – 3 credits – 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.

**CHEM 381 Principles of Biochemistry** – 3 credits – Prerequisite: A grade of C or better in CHEM 231 or (CHEM 332 and CHEM 332L). Co-requisite: CHEM 381L. A survey of the structure, function, and metabolism of biomolecules.

**CHEM 381L Principles of Biochemistry Lab** – 1 credit – Co-requisite: CHEM 381. Laboratory to accompany CHEM 381. Course fee required.

\* **FND 210 Medical Terminology** – 2 credits – For students of any major. Terminology used in medical sciences. Development of medical vocabulary.

\* **FND 250 Principles of Nutrition** – 3 credits – For students of any major. Investigation of the principles of nutrition as applied to humans. (LAC, gtP)

\* **FND 252 Nutrition in the Life Cycle** – 3 credits – Prerequisite: FND 245 or FND 250. 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 credits – Prerequisite: FND 245 or FND 250. 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 Laboratory** – 2 credits – Prerequisite: FND 245 or FND 250. 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. Course fee required.

\* **FND 320 Nutrition Applications in Foodservice** – 2 credits – 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 Foodservice Laboratory** – 1 credit – Prerequisite: FND 310 and FND 310L. Co-requisite: FND 320. Laboratory to accompany FND 320. Course fee required.

\* **FND 370 Nutrition Education and Application Strategies** – 3 credits – Prerequisites: FND 252. Nutrition education and application strategies to enhance dietary change. Prerequisite FND 252 with a minimum grade of D-

\* **FND 410 Professional Development Seminar** – 2 credits – Dietetics majors and Didactic Dietetics Education Certificate Program students only. Development of the dietetic profession. Examination of topics in nutrition and dietetics not covered in previous coursework. S/U graded. Major/Minor Restriction: Include Dietetics (and) Didactic Dietetics Ed Major(s)

\* **FND 430 Nutrition Assessment and Intervention** – 2 credits – 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 430L Nutrition Assessment and Intervention Laboratory** – 1 credit – 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. Course fee required.

\* **FND 431 Medical Nutrition Intervention** – 2 credits – 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 Laboratory** – 1 credit – 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 credits – 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 446L Foodservice Systems Management Laboratory** – 1 credit – Prerequisite: FND 252, FND 320, and FND 320L. Co-requisite: FND 446. Laboratory to accompany FND 446. Course fee required.

\* **FND 451 Advanced Nutrition** – 3 credits – Prerequisites: FND 245 or FND 250, (CHEM 281 & CHEM 281L) or (CHEM 381 & CHEM 381L), 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.

\* **FND 452 Community Nutrition** – 3 credits – Prerequisite: FND 252. Systemic analysis of community food and nutrition problems and programs. Role of public and private sectors in community health promotion.

**PSY 120 Principles of Psychology** – 3 credits – 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. (LAC, gtP)

**SCI 291 Scientific Writing** – 3 credits – Prerequisite: ENG 122. Techniques of problem identification, literature survey, data interpretation and synthesis and technical reports. (LAC, gtP)

**STAT 150 Introduction to Statistical Analysis** – 3 credits – 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, interval estimation and testing hypotheses. (LAC, gtP)

**Notes:**

- Courses with an \* are offered online through University of Northern Colorado as part of the Distance Dietetic Program or as an [Extended Campus Independent Study Course](#).
- Distance Dietetic Program students must take FND 252, FND 370, and FND 452 as part of the distance program cohort, not as Independent Study courses.
- FND 210 and FND 250 are offered as Independent Study Courses through Extended Campus.
- Limited offerings of SCI 291, BAMK 360 and BAMG 350 may be available online at UNC per their department scheduling. See LAC/Elective Space Available Course Approval Process.
- As a distance student, you are not eligible to take food and nutrition courses on-campus at UNC that are part of the online sequence of courses.

For information about Independent Study Courses, go to: [UNC Extended Campus](#) click on Courses and Workshops, then click on Independent Study, then scroll down for courses, then click course for course information and registration instructions.