What is Dietetics?
Dietetics is the primary profession in the field of food and nutrition. It is the study of the relationship between nutrition and health. Dietitians specialize in applying their knowledge to issues ranging from prescription diets for people suffering from specific medical conditions to nutrition education and counseling designed to prevent disease and improve the health of entire communities.

Becoming a Registered Dietitian
A Registered Dietitian (RD) has met at least the minimum academic and professional requirements to attain the RD certification. These include completing an undergraduate dietetics program, a post graduate dietetic internship program, and passing a national certification exam.

Careers in Dietetics
Dietitians often work in health care settings such as hospitals and clinics, but they are not limited to that environment. Careers in dietetics can also include employment in schools, long term care facilities, public health, research labs and clinics, sports nutrition and wellness programs, food related businesses, and private practice. Dietitians enjoy science, health, food, and working with people.

Why Here?
The dietetics program is accredited and leads to the credential of Registered Dietitian, the food and nutrition expert. Murray State also has an accredited internship program which provides credit hours towards a Master’s degree.

Want to Know More?
Department of Applied Health Sciences
408-B Applied Science North
Murray State University
Murray, KY 42071
270.809.5742
www.murraystate.edu/ahs

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# Nutrition, Dietetics, and Food Management/
## Dietetics Track

**Bachelor of Science Degree**

**CIP 19.0501**

**ACCREDITED BY:** Accreditation Council for Education in Nutrition and Dietetics

## University Studies Requirements

**42-44 hrs.**

*(See Academic Degrees and Programs.)*

University Studies selections must include:

- **Scientific Inquiry, Methodologies, and Quantitative Skills:**
  - BIO 101 Biological Concepts
  - CHE 105 Introductory Chemistry I
  - CHE 201 General College Chemistry
  - MAT 117 Mathematical Concepts (or higher math)

- **Social and Self-Awareness and Responsible Citizenship:**
  - PSY 180 General Psychology

- **University Studies Electives:**
  - CSC 199 Introduction to Information Technology
  - SOC 133 Introduction to Sociology

## Core Requirements

**45-46 hrs.**

- BUS 140 Foundations of Business
- MAT 135 Introduction to Probability and Statistics
  - or
- PSY 300 Principles and Methods of Statistical Analysis
- FCS 462 Methods of Teaching Family and Consumer Sciences
- MGT 350 Fundamentals of Management
- NTN 099 Transitions
- NTN 200 Introduction to the Profession
- NTN 220 Food Safety and Sanitation
- NTN 230 Nutrition
- NTN 231 Principles of Food Science and Preparation
- NTN 303 Research Concepts in Foods and Nutrition
- NTN 333 Nutrition and the Life Cycle
- NTN 371 Quantity Food Production Practicum
- NTN 372 Quantity Food Production and Purchasing
- NTN 373 Management of Food Service Personnel and Facilities
- NTN 412 Community Nutrition and Health
- NTN 422 Meal Management
- NTN 432 Experimental Foods
- NTN 499 Senior Seminar

## Dietetics Courses

**30-31 hrs.**

- BIO 227 Human Anatomy *and*
- BIO 228 Human Anatomy Laboratory
  - or
- EXS 250 Anatomical Concepts in Wellness
- BIO 229 Human Physiology
- BIO 230 Human Physiology Laboratory
- BIO 300 Introductory Microbiology
- CHE 210 Brief Organic Chemistry
- CHE 330 Basic Biochemistry
- HEA 415 Communication Techniques for Health Care Providers
- NTN 430 Advanced Nutrition
- NTN 434 Clinical Dietetics Practicum
- NTN 440 Medical Nutrition Therapy I
- NTN 450 Medical Nutrition Therapy II

## Electives

**3 hrs.**

## Total Curriculum Requirements

**120 hrs.**

**Note:** With proper advising, this program can meet requirements for physician assistant and certain other pre-professional programs.