



**BACHELOR of SCIENCE in HOSPITALITY MANAGEMENT AND DIETETICS (#707)  
NUTRITION AND DIETETICS**

Department of Hospitality Management and Dietetics  
College of Health and Human Services  
Western Kentucky University

The suggested program of study shown below should be used in consultation with your advisor(s). Every student will finish with a unique plan of his/her own depending on the electives selected.

**Success Markers**

**SAMPLE - 4 year plan**

| <b>FIRST YEAR</b>   | <b>Fall Semester</b>                                      |           | <b>Spring Semester</b>   |           |
|---|---|-----------|--|-----------|
| Visit <a href="#">The Learning Center</a> for free tutoring | ENG 100 – Intro to College Writing (F-W1)                 | 3         | COMM 145– Fundamentals of Public Speaking & Communication (F-OC) | 3         |
|   | PSY 100 – Intro to Psychology (E-SB)                      | 3         | HMD 151 – Food Science   | 3         |
|   | MATH 116 – College Algebra* (F-QR)                        | 3         | CHEM 105/106 – Fundamentals of General Chemistry* and Lab (E-NS) | 4         |
|   | BIOL 131 – Human Anatomy and Physiology w/Lab* (E-NS, SL) | 4         | HIST 101 World History I OR HIST 102 World History II (F-SB)     | 3         |
|   | World Language, if needed. OR General Elective            | 3         |  |           |
|   | <b>TOTAL CREDIT HOURS</b>                                 | <b>16</b> | <b>TOTAL CREDIT HOURS</b>  | <b>13</b> |

| <b>SECOND YEAR</b>  | <b>Fall Semester</b>  |           | <b>Spring Semester</b>  |           |
|---|---|-----------|---|-----------|
| Volunteer or Join a Student Organization like the <b>Hospitality and Dietetic Association</b> | HMD 251 – Commercial Food Preparation (HMD 151, CoReq: HMD 152) | 3         | HMD 252 – Hospitality Information Technology (Soph standing)      | 3         |
|   | HMD 152 – Food Service Sanitation (CoReq HMD 251)               | 1         | HMD 360 – Advanced Nutrition (HMD 211, BIOL 131, CHEM 107 or 109) | 3         |
|   | AH 290 – Medical Terminology                                    | 2         | ENG 200 – Intro to Literature (F-AH)                              | 3         |
|   | CHEM 107/108 – Fundamentals of Organic Chemistry and Lab)       | 4         | ECON 150 – Intro to Economics (E-SB)                              | 3         |
|   | Required Connections:<br>HMD 211 – Human Nutrition* (K-SY)      | 3         | Connections-Social & Cultural (K-SC)                              | 3         |
|   | Arts & Humanities (E-AH)  | 3         | General Elective Course   | 1         |
|   | <b>TOTAL CREDIT HOURS</b>                                       | <b>16</b> | <b>TOTAL CREDIT HOURS</b>   | <b>16</b> |

**World Language Proficiency:** All students entering in fall 2014 or later must demonstrate proficiency in a world language at the Novice High level before completing 60 credit hours. Novice high is the ability to communicate in writing and speaking on familiar topics in simple sentences. To meet this requirement, students may take college language courses or take a proficiency test. For more information go to: <http://www.wku.edu/modernlanguages/placement/> .

| THIRD YEAR                            | Fall Semester                                   |           | Spring Semester   |           |
|---------------------------------------|---|-----------|---|-----------|
| Visit <a href="#">Career Services</a> | HMD 361 - Life Stage Nutrition<br>(HMD 261)     | 3         | HMD 351 – Human Resource Management in the Hospitality Industry (HMD 251) | 3         |
|                                       | HMD 365 – Community Nutrition (HMD 211)         | 3         | HMD 362 – Medical Nutrition Therapy I (HMD 361, CHEM 304)                 | 4         |
|                                       | CHEM 304 – Biochemistry for the Health Sciences | 4         | ACCT 200 – Introductory Accounting  | 3         |
|                                       | ENG 300 – Writing in the Disciplines (F-W2)     | 3         | MGT 210 – Organization and Management (Soph Standing)                     | 3         |
|                                       | Connections-Local to Global (K-LG)              | 3         |   |           |
|                                       | <b>TOTAL CREDIT HOURS</b>                       | <b>16</b> | <b>TOTAL CREDIT HOURS</b>   | <b>13</b> |

| SUMMER TERM | Summer Term   |          |
|-------------|---|----------|
|             | HMD 464 – Applied Institution Management (Sr. Standing) | 3        |
|             | <b>TOTAL CREDIT HOURS</b>                               | <b>3</b> |

| FOURTH YEAR          | Fall Semester   |           | Spring Semester  |           |
|----------------------|---|-----------|--|-----------|
| Apply for Graduation | HMD 354 – Cost Control & Financial Analysis in the Hospitality Industry (HMD 252, ACCT 300)         | 3         | HMD 353 – Menu Planning and Purchasing (HMD 251)       | 3         |
|                      | HMD 452 – Quality and Service Mgmt in Hospitality Management & Dietetics (MGT 210 and Sr. Standing) | 3         | HMD 461 – Application of Nutrition Theory and Research | 3         |
|                      | HMD 459 – Senior Seminar in Hospitality Management & Dietetics (HMD 362 and Sr. standing)           | 1         | BIOL 207/208 – General Microbiology and Lab            | 4         |
|                      | HMD 462 – Medical Nutritional Therapy II (HMD 362)  | 4         | Designated Elective                                    | 3         |
|                      | FACS 311 – Family Relations (Jr. standing)  | 3         |  |           |
|                      | <b>TOTAL CREDIT HOURS</b>   | <b>14</b> | <b>TOTAL CREDIT HOURS</b>                              | <b>13</b> |

**Total Credit Hours:120**

**Colonnade Program:** All students entering in fall 2014 or later must complete 39 hours in 13 specific Colonnade areas. Colonnade areas are listed in parentheses marked in blue after the corresponding classes. Some areas may have specific course requirements while others can be chosen from selected lists of options. For more details and to see lists of options, go to [http://www.wku.edu/colonnade/documents/approved\\_colonnade\\_courses\\_website.pdf](http://www.wku.edu/colonnade/documents/approved_colonnade_courses_website.pdf).

- A grade of C or better is required in all courses in the major; a grade of “B” or higher is required for HMD 211
- Course marked\* is required prerequisite for program admission. For additional admission criteria see advisor or catalog.
- This sequencing is a basic guide and may be individualized for you by your academic advisor. This is for informational purposes only; all official requirements are in the undergraduate catalog or listed in your iCAP.

**PLEASE NOTE:** Prerequisites, Course Numbers, and Course Titles are subject to change.

**For more Information:**

**Department:** Family and Consumer Sciences

**Website:** [www.wku.edu/facs](http://www.wku.edu/facs)

**Phone:** 270-745-4352

**Email:** [facs@wku.edu](mailto:facs@wku.edu)