



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

Department of Applied Human Sciences
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. Prerequisites, Course Numbers, and Course Titles are subject to change.

SAMPLE – Finish in Four Plan

FIRST YEAR			
Fall Semester		Spring Semester	
COMM 145 Fundamentals of Public Speaking & Communication (F-OC)	3	ENG 100 – Intro College Writing (F-W1)	3
HMD 151 – Food Science	3	*CHEM 105 – Fundamentals of General Chemistry AND CHEM 106 – Fund of Gen Chemistry Lab (E-NS/SL)	3/1
HIST 101 – World History I OR HIST 102 – World History II (F-SB)	3	ECON 150 – Intro to Economics (E-SB)	3
PSY/S 100 – Intro to Psychology (E-SB)	3	AH 290 – Medical Terminology	2
Arts & Humanities (E-AH)	3	HMD 152 – Food Service Sanitation	1
		*MATH 183 – Introductory Statistics (F-QR)	3
TOTAL CREDIT HOURS	15	TOTAL CREDIT HOURS	16

SECOND YEAR			
Fall Semester		Spring Semester	
Major/Minor/Elective OR *World Language (if needed)	3	HMD 252 – Hospitality Information Technology	3
CHEM 107 – Fundamentals of Organic Chemistry AND CHEM 108 – Fund of Organic Chemistry Lab	3/1	ENG 200 – Intro to Literature (F-AH)	3
HMD 251 – Commercial Food Preparation	3	BIOL 131 – Human Anatomy & Physiology (E-NS/SL)	4
*HMD 211 – Human Nutrition (K-SY)	3	HMD 351 – Human Resource Management in the Hospitality Industry	3
HMD 201 – Introduction to Dietetics	1	Connections: Local to Global (K-LG)	3
TOTAL CREDIT HOURS	14	TOTAL CREDIT HOURS	16

THIRD YEAR			
Fall Semester		Spring Semester	
HMD 340 – Nutrition Assessment	3	HMD 360 – Advanced Nutrition	3
HMD 361 – Life Stage Nutrition	3	HMD 362 – Medical Nutrition Therapy I	4
Connections: Social & Cultural (K-SC)	3	HMD 354 – Cost Control & Financial Analysis in the Hospitality Industry	3
ENG 300 – Writing in the Disciplines (F-W2)	3	CHEM 304 – Biochemistry for the Health Sciences	4
ACCT 200 – Introductory Accounting	3		
TOTAL CREDIT HOURS	15	TOTAL CREDIT HOURS	14
Summer Semester			
HMD 464 – Practicum in Dietetics	3		
TOTAL CREDIT HOURS	3		

FOURTH YEAR			
Fall Semester		Spring Semester	
BIOL 207 – General Microbiology AND BIOL 208 – General Microbiology Lab (E-NS/SL)	3/1	HMD 353 – Menu Planning and Purchasing	3
HMD 452 – Quality and Service Management	3	HMD 461 – Application of Nutrition Theory and Research	3
HMD 459 – Senior Seminar in Hospitality Management & Dietetics	1	IDFM 321 – Professional Ethics & Issues Seminar OR FACS 312 – Professional Ethics for Family Life	3
HMD 462 – Medical Nutrition Therapy II	4	Major Designated Elective	3
HMD 465 – Community Nutrition	3		
TOTAL CREDIT HOURS	15	TOTAL CREDIT HOURS	12

Total Credit Hours: 120

For more details and courses offered in the Colonnade General Education program visit the [website](#). **World Language Requirement:** Language Proficiency of novice-high before completing 60 credit hours is required (or completion of 2nd level of a language). Two credits (or equivalent) of a single world language in High School satisfies this WKU requirement.

* Denotes prerequisite course before admission

For More Information:

Department: Applied Human Sciences

Website: <https://www.wku.edu/ahs/dietetics/index.php>

Phone: (270) 745-4352

Email: ahs@wku.edu

Course Descriptions: <https://www.wku.edu/undergraduatecatalog/>