

KEENE STATE COLLEGE
BACHELOR OF SCIENCE/HOME ECONOMICS
DIETETICS OPTION

It is the student's responsibility to follow the official requirements of their degree, which are found in the Keene State College catalog. This planning sheet is for advising purposes.

Name: _____ Student I.D.#: _____

Institution(s) Attended: _____ Credits: _____

Update: _____ =

I. GENERAL EDUCATION 46 credits

A. English Language Competence: ENG 101 is required of all students.

ENG 101: _____

B. Arts & Humanities: A minimum of five courses totaling at least 15 credits as follows:

One course in Literature _____
Any English course other than Eng 101, 202, 203, 204, 205, 301, 302, 303, 310, 311, 382, 410. FR 340 or FR, GER or SP 498 are acceptable when topics focus on French, German or Spanish literature.

HIST _____ #COMM 175: Prin of Communication _____

Two courses from Arts & Humanities disciplines: AMST, ART, COMM, ENG, FILM, FR, GER, HIST, JRN, ML, MU, PHIL, SP, TAD or an approved interdisciplinary course (designated IDAH).

#ENG 202: _____

C. Social Sciences: A minimum of four courses totaling at least 12 credits in the following courses:

PSYC 101: Intro to Psychology _____ #SOC 201: or 210: _____

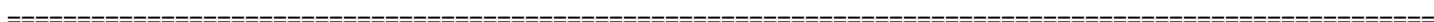
#PSYC 355: Psychology of Learning _____ #POSC 201: Intro Political Sci. _____

D. Sciences/Math: A minimum of four courses totaling at least 16 credits as follows:

#BIO 230/231: Human Anatomy & Physiol. I _____ #CHEM 121/125: General Chem I/lab _____

#BIO 232/233: Human Anatomy & Physiol. II _____ #CHEM 122/126: General Chem II/lab _____

Required by the American Dietetic Association.



A. MAJOR REQUIREMENTS 63 credits

#HE 115: Nutrition & Physical Well-Being	___	<u>3</u>	
#HE 116: Food & People Interaction	___	<u>3</u>	
#HE 215: Nutrient Supply and Demand	___	<u>3</u>	
#HE 240: Human Development	___	<u>3</u>	
#HE 310 Food Science	___	<u>4</u>	
#HE 313: Foodservice Management	___	<u>4</u>	
#HE 314: Financial Management in Nutrition	___		<u>2</u>
#HE 318: Life Cycle Nutrition	___	<u>3</u>	
#HE 410: Experimental Foods	___	<u>3</u>	
#HE 412: Computers In Dietetics	___	<u>1</u>	
#HE 415: Bionutrition	___	<u>3</u>	
#HE 416 Diet Therapy	___	<u>4</u>	
#HE 418: Community Nutrition	___	<u>3</u>	
HE 4__ : Practicum_____	___	<u>3</u>	(minimum 3 crs.)

B. ALLIED DISCIPLINES

#BIO 202/203: Life: Processes/lab	___	<u>4</u>	
#BIO 315: Clinical Microbiology	___	<u>4</u>	
#CHEM 212/CHEM 216: Organic Chemistry Empirical Organic Chem	___		<u>4</u>
#MGT 201: Principles of Management	___	<u>3</u>	
#MGT 301: Organ. Theory & Behavior	___	<u>3</u>	

Choose one of the following:

#MATH 141: Intro. Statistics		
#PSYC 251: Psychological Statistics		
#SOC 302: Statistics for Behavioral Sci.	___	<u>3</u>

#Required by the American Dietetic Association. May be used to satisfy General Education requirements where appropriate.

III. ELECTIVES:

Pick additional courses of your choice to bring your total number of credits earned to 126.

If you wish to use transferred courses toward major/minor requirements you must use the course substitution process. Contact the Academic Advising Center for more information.

