

**Fontbonne University Department of Family & Consumer Sciences
Accelerated Master's / Coordinated Program in Nutrition and Dietetics:
BS in Dietetics + MA in Health Advancement and Promotion Curriculum Guide**

First Year - Fall			First Year - Spring		
INT 105	Culture & the Common Good (GER-FND) TR <30 credit hours	3	†CHM 128	GOB I (GER-PLR	4
LIB 199	Info Lit in Higher Ed (GER – FND)	1	†CHM 9128	GOB I Lab	0
COM	COM101 OR COM102 (GER-FND)	3	†BIO 240	Micro. for Health Prof. (GER-FND)	3
ENG 101	Composition I (GER – FND)	3	†BIO 245	Microbiology Lab	1
†MTH 105	College Algebra (GER - FND) <i>(prerequisite for CHM128)</i>	4	ENG 102	Composition II (GER-FND)	3
CIS	CIS Elective (GER – FND)	<u>3</u>	†PSY 100	Intro. to Psychology (GER-PLR**; <i>also meets Bridges GER category</i>)	3
		17	GOV 101	US & MO Constitutions (GER-FND)	<u>1</u>
					15
Second Year - Fall			Second Year - Spring		
†FDS 125	Food Service Sanitation	1	†MTH 115	Introduction to Statistics	3
†DTS 201	Introduction to Careers in Food, Nutrition and Dietetics	1	†FDS 221	Food Science Theory & App	4
†CHM 228	GOB II	4	†BIO 222	Anatomy and Physiology II	4
†CHM 9228	GOB II Lab	0	†BIO 9222	Anatomy and Physiology II Lab	0
†NTR 216	Principles of Nutrition	3	†CHM 328	GOB III	3
†BIO 220	Anatomy and Physiology I	4	†NTR223	Interviewing, Ed & Counseling	<u>3</u>
†BIO 9220	Anatomy and Physiology I Lab	0			
†PHL 260	Contemporary Moral Issues (GER-PLR) *	3			17
		16			
APPLICATION TO CP OCCURS PRIOR TO ENTERING THE THIRD YEAR					
Third Year - Fall			Third Year - Spring		
	Diversity and Justice GER (select from list of approved courses)	3	NTR 410	Community Health	4
NTR 316	Life Cycle Nutrition	3	CDS 500	Introduction to Research Methods	3
FDS 326	Quantity Food Production	3	FDS 345	Food Syst. & Dietetics Mgt.	3
EDU 313	Methods & Practicum in Middle/Sec./Community Education	3		GER-PLR (see note below)	3
RMD 500	Statistical Methods for Research	3	FCS 543	Contemporary Applications for Health Communication	<u>3</u>
REL	Religion Elective (F)	<u>3</u>			16
		18			
Third Year - Summer					
FCS 535	Leadership Development for Professional Practice	3			
FCS 533	Advocacy and Public Policy: Addressing a World in Need	<u>3</u>			
		6			
Fourth Year - Fall			Fourth Year - Spring		
NTR 415	Medical Nutrition Therapy I	4	NTR 416	Medical Nutrition Therapy II	4
FCS 541	Applied Health Behavior to Enhance Health Outcomes	3	FDS 422	Cultural Competence through Food	3
FDS 424	Experimental Foods*	3	FCS 542	Interpreting and Translating Science for Consumers	3
NTR 419	Advanced Nutrition	3		GER-PLR (see note below)	3
FCS 536	Preparation for Supervised Practice I	<u>2</u>	FCS 538	Preparation for Supervised Practice II	<u>1</u>
		15			14

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Fourth Year – Summer					
FCS 546	Graduate Supervised Practice I	3			
FCS 537	Advanced Topics in Medical Nutrition Therapy	1			
Elective	FCS 544 or FCS 545	<u>3</u>			
		7			
Fifth Year - Fall					
FCS 547	Graduate Supervised Practice II	3			
FCS 548	Professional Seminar in Nutrition and Dietetics	<u>1</u>			
		4			

B.S. total hours: 122

M.A. total hours: 35

Hours that count toward both B.S. and M.A.: 12

Total program hours: 145

GER- FND = General Education Requirement – Meets Foundations Category

GER – PLR = General Education Requirement –Pillars (choose 2 courses in the remaining 3 Pillars: Fine Arts, History, or Literature)

*These courses are designated as writing intensive by the university.

†Prerequisite courses – must be complete or in process at time of CP application

List of prerequisite courses (must be completed, or in process at time of CP application):

Students must receive a grade of C- or better in all prerequisite courses and have at least a 3.25 overall GPA at Fontbonne to be considered for the accelerated master's / coordinated program in nutrition and dietetics.

Please see additional application requirements on the program website, or contact Dena French for more information.

BIO 220 Anatomy & Physiology I (4 cr)

BIO 9220 Anatomy & Physiology I Lab (0 cr)

BIO 222 Anatomy & Physiology II (4 cr)

BIO 9222 Anatomy & Physiology II Lab (0 cr)

BIO 240 Microbiology (3 cr)

BIO 245 Microbiology Lab (1 cr)

CHM 128 GOB I (4 cr)

CHM 9128 GOB I Lab (0 cr)

CHM 228 GOB II (4 cr)

CHM 9228 GOB II Lab (0 cr)

CHM 328 GOB III (3 cr)

DTS 201 Introduction to Careers in Food, Nutrition, and Dietetics (1 cr)

FDS 125 Food Service Sanitation (1 cr)

FDS 221 Food Science Theory and Applications (4 cr)

MTH 105 College Algebra (4 cr)

MTH 115 Intro to Statistics (3 cr)

NTR 216 Principles of Nutrition (3 cr)

NTR 223 Interviewing, Education, and Counseling (3 cr)

PHL 260 Contemporary Moral Issues (3 cr)

PSY 100 Intro to Psychology (3 cr)

Total = 48 credits of prerequisites