

Guidance Plan Template:

Please keep your text plain (don't do any formatting operations)

Faculty	Health Sciences
Department	Nutrition and Dietetics

First year

Fall: __17__ credit hours.

Course Number	Title	Cr.	Prerequisite
0201101	General Biology (1)	3	
0201107	General Biology Lab	1	* 0201101
0902101	General Chemistry (1)	3	
0902107	General Chemistry Lab	1	* 0902101
903105	Mathematics and Biostatistics	3	
--	University Compulsory Requirement	3	
--	University Compulsory Requirement	3	

Spring: __17__ credit hours.

Course Number	Title	Cr.	Prerequisite
0304161	Human Anatomy and Histology	3	0201101
0304116	Human Anatomy and Histology Lab	1	*0304161
0303111	Fundamentals of Nutrition	3	0201101
0902111	Organic Chemistry for Health Sciences	3	0902101
--	University Compulsory Requirement	3	
--	University Elective Requirement	3	
--	University Compulsory Requirement	1	

Second year

Fall: __18__ credit hours.

Course Number	Title	Cr.	Prerequisite
0301221	Human Physiology	3	0304131
0301226	Human Physiology Lab	1	* 0301221
0301232	Biochemistry	3	0902111
0303240	Food Science	3	0303111 +0902101
0303354	Nutrition Counseling and Communication Skills	2	
--	University Elective Requirement	3	0303111
--	University Elective Requirement	3	

Spring: __16__ credit hours.

Course Number	Title	Cr.	Prerequisite
0304150	Analytical Chemistry	2	0902101
0304156	Analytical Chemistry Lab	1	* 0304150
0301240	Basic Microbiology	3	0201101
0303212	Human Nutrition	3	0303111
0303322	Food Technology	2	0303240
0303327	Food Technology Lab.	1	*0303322
--	University Compulsory Requirement	1	
--	University Compulsory Requirement	3	

Third year

Fall: __16__ credit hours.

Course Number	Title	Cr.	Prerequisite
0301213	Pathophysiology	3	03101221
0303342	Food Chemistry and Analysis	2	0303240
0303347	Food Chemistry and Analysis Lab	1	* 0303342
303330	Dietetics and Meal Planning	3	0303212
303335	Dietetics and Meal Planning Lab	1	* 0303330
303333	Dairy Technology	2	0303322
303338	Dairy Technology Lab	1	*0303333
	University Elective	3	

Spring: __17__ credit hours.

Course Number	Title	Cr.	Prerequisite
0303352	Assessment of Nutritional status	2	0303330
0303357	Assessment of Nutritional status Lab.	1	*0303352
0303340	Therapeutic Nutrition 1	3	0303330
0303345	Therapeutic Nutrition 1 Lab.	1	*0303340
0303241	Food Microbiology	3	0301240
303246	Food Microbiology Lab	1	*303241
0303434	Food Services Management	3	0303322
0303352	Department Elective	3	

Summer: ____7__ credit hours.

Course Number	Title	Cr.	Prerequisite
303461	Internship in Food Services	3	Completion of 95 Credit hours
303465	Internship in Clinical Nutrition	2	Completion of 95 Credit hours
303466	Internship in Therapeutic Nutrition	2	Completion of 95 Credit hours

Fourth year

Fall: ____14__ credit hours.

Course Number	Title	Cr.	Prerequisite
0303341	Food Safety and Hygiene	3	0303241
0303454	Nutrition throughout life cycle	3	0303330
0303442	Therapeutic Nutrition 2	3	0303340
0303447	Therapeutic Nutrition 2 Lab	1	*303442
0303453	Community Nutrition	3	0303352
--	University Compulsory Requirement	1	

Spring: ____14__ credit hours.

Course Number	Title	Cr.	Prerequisite
0303332	Food Quality Control	3	0303322
0303431	Seminar in Nutrition and Dietetics	1	Completion of 95 Credit hrs.
0303443	Clinical Nutrition	3	0303330
--	University Free Elective Requirement	3	
--	Department Elective	3	
--	University Compulsory Requirement	1	