

NUTRITIONAL SCIENCES (BS)

Students majoring in Nutritional Sciences pursue one of three tracks: Food and Health Sciences, Didactic Program in Dietetics or Pre-Medical Profession. Each area follows a different curriculum including non-departmental courses, in order to best prepare students for their future goals. Students preparing to become registered dietitians follow the Didactic Program in Dietetics which is accredited by the:

Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 South Riverside Plaza., Suite 2190
Chicago, IL 60606-6995

(800) 877-1600, ext. 5400

The Nutritional Sciences curriculum is strongly based in science and integrates the Nutritional Sciences core requirements with additional courses in the laboratory or behavioral sciences. A minor in Nutrition for Exercise and Sport and a minor in Food Science are described in the Minors section.

For detailed information, please refer to the Department of Nutritional Sciences website.

Admission Requirements

Students not admitted to the University as Nutritional Sciences majors may petition into this major. The following petition requirements must be met for consideration of a major change into the Nutritional Sciences major:

1. Earned at least a "C" in CHEM 1124Q Fundamentals of General Chemistry I or CHEM 1127Q General Chemistry I
2. Earned at least a "B" in NUSC 1165 Fundamentals of Nutrition

Requirements

Nutritional Sciences majors must successfully pass the following courses:

Course	Title	Credits
NUSC 1165	Fundamentals of Nutrition	3
NUSC 2200	Nutrition and Human Development	3
NUSC 4236	Nutritional Biochemistry and Metabolism	4
NUSC 4237W or NUSC 4297W	Writing in Nutritional Sciences Senior Thesis in Nutrition	1
BIOL 1107	Principles of Biology I	4
Select one of the following sequences:		7-8
CHEM 1124Q & CHEM 1125Q	Fundamentals of General Chemistry I and Fundamentals of General Chemistry II	
CHEM 1127Q & CHEM 1128Q	General Chemistry I and General Chemistry II	
Select one of the following:		3-6
CHEM 2241	Organic Chemistry	
CHEM 2443 & CHEM 2444	Organic Chemistry and Organic Chemistry	
Select one of the following sequences:		7-8
PNB 2264 & PNB 2265	Human Physiology and Anatomy and Human Physiology and Anatomy	

BIOL 1108 & PNB 2250	Principles of Biology II and Comparative Animal Physiology	
BIOL 1108 & PATH 2100	Principles of Biology II and Anatomy and Physiology of Animals	
Select one of the following:		4-5
MCB 2000	Introduction to Biochemistry	
MCB 3010	Biochemistry	
Total Credits		36-42

In addition to the courses listed above, a minimum of six credits, numbered 2000 level or above, must be earned from courses in the Department of Nutritional Sciences. Credits earned in field experiences and independent studies cannot be used to meet this six-credit requirement.

Students must successfully pass either NUSC 4237W Writing in Nutritional Sciences or NUSC 4297W Senior Thesis in Nutrition to fulfill their writing in the major requirement and the advanced information literacy requirement. There are no advanced requirements for computer technology.

A minor in Nutrition for Exercise and Sport and a minor in Food Science are described in the "Minors" section.

Didactic Program in Dietetics

Nutritional Science students preparing to apply for a dietetics internship in preparation to become registered dietitians may enroll in the Didactic Program in Dietetics at the University of Connecticut, which is currently granted accreditation by:

Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 South Riverside Plaza, Suite 2190
Chicago, IL 60606-6695

(800) 872-5327

To declare a concentration in the Didactic Program in Dietetics within the Nutritional Sciences major, students must have a cumulative GPA of 3.0 or higher, and have successfully completed the following courses:

Course	Title	Credits
NUSC 1165 & NUSC 2200	Fundamentals of Nutrition and Nutrition and Human Development ¹	6
Select one of the following: ²		8
CHEM 1124Q & CHEM 1125Q	Fundamentals of General Chemistry I and Fundamentals of General Chemistry II	
CHEM 1127Q & CHEM 1128Q	General Chemistry I and General Chemistry II	
BIOL 1107	Principles of Biology I ²	4
Total Credits		18

¹ "B" grade or higher.

² "C" grade or higher.

To earn a verification statement, students must meet the above grade requirements; complete the core requirements for all Nutritional Sciences majors (including MCB 2000 Introduction to Biochemistry, PNB 2264 Human Physiology and Anatomy and PNB 2265 Human Physiology and

Anatomy) and earn a Didactic Program in Dietetics GPA of at least 3.0 by successfully completing the following courses with a “C” grade or higher.

Course	Title	Credits
NUSC 1167	Food, Culture and Society	3
NUSC 3150	Medical Nutrition Therapy I	3
NUSC 3230	Community Nutrition	3
NUSC 3233	Food Composition and Preparation	3
NUSC 3234	Food Composition and Preparation Laboratory	1
NUSC 3245	Profession of Dietetics	1
NUSC 3250	Medical Nutrition Therapy II	3
NUSC 3271	Food Services Systems Management Laboratory/Discussion	2
NUSC 3272	Food Service Systems Management I	2
NUSC 4100	Dietetic Career Readiness	1
NUSC 4272	Food Service Systems Management II	2
CHEM 2241	Organic Chemistry	3-6
or CHEM 2443 & CHEM 2444	Organic Chemistry and Organic Chemistry	
MCB 2610	Fundamentals of Microbiology	4
AH 4242	Counseling and Teaching for the Health Professional	3
or EPSY 3010	Educational Psychology	
AH 4244	Management for the Health Professional	3
STAT 1000Q	Introduction to Statistics I	4
or STAT 1100Q	Elementary Concepts of Statistics	
SOCI 1001	Introduction to Sociology	3
or PSYC 1100	General Psychology I	

Accelerated Nutritional Sciences BS/MS

University of Connecticut undergraduates can pursue a fast track pathway (4 + 1 program) that allows them to earn both a Bachelor of Science degree and a Master of Science degree in 5 years. Students elect to emphasize one of three overlapping areas in human nutrition:

- Molecular Nutrition
- Metabolism
- Community Nutrition

Each emphasis area is interdisciplinary in approach and is supported by a broad range of local, national, and international collaborations.