Attachment 1: Current UHM Dietetics Program Curriculum Map

**University of Hawai'i Mānoa Dietetics Program**

**Curriculum Map**

**Didactic Courses Aligned with Core Knowledge for the RDN (KRDN)***

**Note: Students are admitted to Dietetics Program as juniors or transfers (from FSHN, other majors, other institutions) if they have met the following admission requirements: minimum cumulative GPA 3.0, C or higher in CHEM 161+1, CHEM 162+L, PHYL 141+L, PHYL 142+L, and MATH 140 or higher, B or higher in FSHN 185 and Completion of 60 credits of college coursework*

| Courses | KRDN 1.1 | KRDN 1.2 | KRDN 1.3 | KRDN 2.1 | KRDN 2.2 | KRDN 2.3 | KRDN 2.4 | KRDN 2.5 | KRDN 2.6 | KRDN 2.7 | KRDN 2.8 | KRDN 3.1 | KRDN 3.2 | KRDN 3.3 | KRDN 3.4 | KRDN 3.5 | KRDN 4.1 | KRDN 4.2 | KRDN 4.3 | KRDN 4.4 | KRDN 4.5 | KRDN 4.6 |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **Preparatory Course Work**** | | | | | | | | | | | | | | | | | | | | | | |
| FSHN 185: The Science of Human Nutrition (3 cr) | X | | | | | | | | | | | | X | | | | | | | | | |
| FSHN 181+ Lab: Introduction to Food Preparation (4 cr) | | | X | | | | | | | | | | | | | | | | | | X | |
| FSHN 370 Lifespan Nutrition (3 cr) | X | X | X | X | | | | | | | | | | | | | | | | | | |
| FSHN 485: Nutritional Biochemistry 1 (3 cr) | X | X | X | | | | | | | | | | | | | X | | | | | | |
| FSHN 381+ Lab: Experimental Foods (4 cr) | X | X | X | X | | | | | | | | | | | | | | | | | | X |
| FSHN 440: Food Safety (3 cr) | | | X | | | | | | | | | | | | | | | | | | X | |
| FSHN 311: Institutional Food Service Management and Sanitation (3 cr) | X | | X | | | | | | | | | | | | X | | X | X | | X | | X |
| FSHN 312: Quantity Foods and Institutional Purchasing (3 cr) | X | | | | | | | | | | | | | | X | | X | X | | X | | X |
| FSHN 486: Nutritional Biochemistry 2 (3 cr) | X | X | X | | | | | | | | | | | | | | | | | | | |
| FSHN 389: Nutritional Assessment (3 cr) | X | X | X | X | X | | | X | | | | | | | | | | | | | | |
| FSHN 480: Nutrition in Exercise and Sport (3 cr) | X | X | X | | | | | | | | | | | | | | | | | | | |
| FSHN 322: Marketing Nutrition and Food (2 cr) | | | | | | | | | | | | | | | | | | | | | | |
| FSHN 467: Medical Nutrition Therapy 1 (3 cr) | X | X | X | X | | | | | | | | X | X | | | X | | | | | | |
| FSHN 451: Community Nutrition & Nutrition Education (4 cr) | X | X | X | X | X | X | X | X | X | | | | X | X | | | | | | | | |
| FSHN 469: Nutrition Counseling (2 cr) | | X | X | X | X | | | X | X | | | X | | X | | | | | | | | |
| FSHN 488: Obesity (2 cr) | X | X | X | X | | | | | X | | | | | | | | | | | | | |
| FSHN 492: Field Experience (4 cr) | | X | X | X | X | | | X | | | X | | | X | | | | | | | | |
| FSHN 468: Medical Nutrition Therapy 2 (3 cr) | X | X | X | X | X | | | X | | | | X | X | | | | | | X | | | |

**Biology 171 + 171L: Intro Biology 1 + Lab (4 cr), Global & Multicultural Perspectives Core (3 cr), MATH 140: Precalculus (3 cr), CHEM 162 + L: General Chemistry 2 + Lab (4 cr), ENG 100: Composition (3 cr), CHEM 272: Organic Chemistry 1 (3 cr), PHYL 141+L: Human Anat and Phys 1 and Lab (4 cr), COMG 151: Public Speaking (3 cr) , PSY 100: Intro to Psychology (3 cr), Global & Multicultural Perspectives Core (3 cr), CHEM 161 + 161L: General Chemistry 1 + Lab (4 cr), MBBE 375: Essential Biochemistry (3 cr), PHYL 142 + 142L: Human Anatomy and Physiology 2 + Lab (4 cr), HWST 107: Hawaii: Center of the Pacific (3 cr), SOC 100: Intro to Sociology (3 cr), PHRM 203: General Pharmacology (3 cr), BIOL 340: Genetics, Evolution and Society (3 cr), NREM 310 Statistics in Agriculture & Human Resources (3 cr)



Revised 02/20/2020

| *Core Knowledge for the RDN (KRDN) Description |
|---|
| KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions. |
| KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols. |
| KRDN 1.3 Apply critical thinking skills. |
| KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation |
| KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe inter professional relationships in various practice settings. |
| KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice. |
| KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services. |
| KRDN 2.5 Identify and describe the work of inter professional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services. |
| KRDN 2.6 Demonstrate an understanding of cultural competence/sensitivity |
| KRDN 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession. |
| KRDN 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others. |
| KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions. |
| KRDN 3.2 Develop an educational session or program/educational strategy for a target population |
| KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups. |
| KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services |
| KRDN 3.5 Describe basic concepts of nutritional genomics. |
| KRDN 4.1 Apply management theories to the development of programs or services. |
| KRDN 4.2 Evaluate a budget and interpret financial data. |
| KRDN 4.3 Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained. |
| KRDN 4.4 Apply the principles of human resource management to different situations. |
| KRDN 4.5 Describe safety principles related to food, personnel and consumers. |
| KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement. |



Revised 02/20/2020

Attachment 2: Current UHM Dietetics Program Curriculum Map (with proposed changes clearly tracked/highlighted)

**University of Hawai'i Mānoa Dietetics Program**
**Curriculum Map**
**Didactic Courses Aligned with Core Knowledge for the RDN (KRDN)***

**Note: Students are admitted to Dietetics Program as juniors or transfers (from FSHN, other majors, other institutions) if they have met the following admission requirements: minimum cumulative GPA 3.0, C or higher in CHEM 161+1, CHEM 162+L, PHYL 141+L, PHYL 142+L, and MATH 140 or higher, B or higher in FSHN 185 and Completion of 60 credits of college coursework*

| Courses | KRDN 1.1 | KRDN 1.2 | KRDN 1.3 | KRDN 2.1 | KRDN 2.2 | KRDN 2.3 | KRDN 2.4 | KRDN 2.5 | KRDN 2.6 | KRDN 2.7 | KRDN 2.8 | KRDN 3.1 | KRDN 3.2 | KRDN 3.3 | KRDN 3.4 | KRDN 3.5 | KRDN 4.1 | KRDN 4.2 | KRDN 4.3 | KRDN 4.4 | KRDN 4.5 | KRDN 4.6 |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **Preparatory Course Work**** | | | | | | | | | | | | | | | | | | | | | | |
| FSHN 112: Food Service Safety and Sanitation (2 cr) | X | | X | X | | | | | | | | | X | | | | | | | | X | X |
| FSHN 185: The Science of Human Nutrition (HAP) (3 cr) | X | | X | | | | | | | | | | | | | | | | | | | |
| FSHN 181+ L: Introduction to Food Preparation (4 cr) | | | | | | | | | | | | | | | | | | | | | X | |
| FSHN 370 Lifespan Nutrition (3 cr) | X | X | X | X | | | | | | | | | | | | | | | | | | |
| FSHN 485: Nutritional Biochemistry 1 (3 cr) | X | X | X | | | | | | | X | | | | | | X | | | | | | |
| FSHN 381+ L: Experimental Foods (4 cr) | X | X | X | X | | | | | | | | | | | | | | | | | | X |
| FSHN 440: Food Safety (3 cr) | | | X | | | | | | | | | | | | | | | | | | X | |
| FSHN 311: Food Service Systems Management (3 cr) | X | | X | | | | | | | | | | | | X | | X | X | | X | X | X |
| FSHN 312: Food Service Production and Operations (3 cr) | | | X | | | | | | | | | | | | X | | X | X | | X | X | X |
| FSHN 486: Nutritional Biochemistry 2 (3 cr) | X | X | X | | | | | | | X | | | | | | X | | | | | | |
| FSHN 389: Nutritional Assessment (3 cr) | X | X | | | | | | X | | | | X | | X | | | | | | | | |
| FSHN 480: Nutrition in Exercise and Sport (3 cr) | X | X | X | | | | | | | | | | | X | | | | | | | | |
| FSHN 467: Medical Nutrition Therapy 1 (3 cr) | X | X | X | | | | X | X | | | | X | X | | | X | | | X | | | |
| FSHN 451: Community Nutrition & Nutrition Education (4 cr) | X | X | X | X | | X | X | X | X | X | | | X | X | | | | | | X | | |
| FSHN 469: Nutrition Counseling (3 cr) | | X | X | X | X | | | X | X | | | X | X | X | | | | | | | | |
| FSHN 454: Foundations for Childhood Obesity Prevention in the Pacific (3 credits) or FSHN 488: Obesity (2 cr) | X | | X | | | | | | X | | | | | | | | | | | | | |
| FSHN 492: Field Experience (4 cr) | | X | X | X | X | | | X | | | X | | | X | | | | | | | | |
| FSHN 468: Medical Nutrition Therapy 2 (3 cr) | X | X | X | X | X | | | X | | | | X | X | | | | | | | | | |

**Biology 171 + 171L: Intro Biology 1 + Lab (4 cr), Global & Multicultural Perspectives Core (3 cr), MATH 140: Precalculus (3 cr), CHEM 162 + L: General Chemistry 2 + Lab (4 cr), ENG 100: Composition (3 cr), CHEM 272: Organic Chemistry 1 (3 cr), PHYL 141+L: Human Anat and Phys 1 and Lab (4 cr), COMG 151: Public Speaking (3 cr) , PSY 100: Intro to Psychology (3 cr), Global & Multicultural Perspectives Core (3 cr), CHEM 161 + 161L: General Chemistry 1 + Lab (4 cr), MBBE 375: Multidisciplinary Biochemistry (3 cr), PHYL 142 + 142L: Human Anatomy and Physiology 2 + Lab (4 cr), HWST 107: Hawaii: Center of the Pacific (3 cr), SOC 100: Intro to Sociology (3 cr), PHRM 203: Pharmacology (3 cr), BIOL 340: Human Genetics (3 cr), NREM 310 Statistics in Agriculture & Human Resources (3 cr)

| *Core Knowledge for the RDN (KRDN) Description |
|---|
| KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions. |
| KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols. |
| KRDN 1.3 Apply critical thinking skills. |
| KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation |
| KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe inter professional relationships in various practice settings. |
| KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice. |
| KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services. |
| KRDN 2.5 Identify and describe the work of inter professional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services. |
| KRDN 2.6 Demonstrate an understanding of cultural competence/sensitivity |
| KRDN 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession. |
| KRDN 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others. |
| KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions. |
| KRDN 3.2 Develop an educational session or program/educational strategy for a target population |
| KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups. |
| KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services |
| KRDN 3.5 Describe basic concepts of nutritional genomics. |
| KRDN 4.1 Apply management theories to the development of programs or services. |
| KRDN 4.2 Evaluate a budget and interpret financial data. |
| KRDN 4.3 Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained. |
| KRDN 4.4 Apply the principles of human resource management to different situations. |
| KRDN 4.5 Describe safety principles related to food, personnel and consumers. |
| KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement. |

# University of Hawai‘i at Mānoa – Four-Year Academic Plan 2020-2021

## Colleges of Tropical Agriculture and Human Resources

## Bachelor of Science (BS) in Dietetics

**This is a sample academic plan. Students should meet with an academic advisor prior to registration to formulate their own plan.**

| Year 1 | | Year 2 | | Year 3 | | Year 4 | |
|---|---|---|---|---|---|---|---|
| **Fall** | | **Fall** | | **Fall** | | **Fall** | |
| **BIOL 171** (DB) | 3 | **CHEM 272** | 3 | **FSHN 370** | 3 | **FSHN 312** | 3 |
| **BIOL 171L** (DY) | 1 | **COMG 151** or **251** (DA) | 3 | **FSHN 381** | 3 | **FSHN 440 or MICR 130/140L** | 3 |
| **CHEM 161** (DP) | 3 | **PHYL 141** or **301** | 3 | **FSHN 381L** | 1 | **FSHN 467** | 3 |
| **CHEM 161L** | 1 | **PHYL 141L** or **301L** | 1 | **FSHN 485** | 3 | **FSHN 488** | 3 |
| FW | 3 | **PSY 100** (DS) | 3 | **MBBE 375** | 3 | Elective | 3 |
| FG (A/B/C) | 3 | FG (A/B/C) | 3 | **PHRM 203** | 3 | Elective | 2 |
| Credits | 14 | Credits | 16 | Credits | 16 | Credits | 17 |
| **Spring** | | **Spring** | | **Spring** | | **Spring** | |
| **CHEM 162** | 3 | **NREM 310** | 3 | **FSHN 311** or **BUS 315** or **TIM 369I** | 3 | **FSHN 322** or **BUS 312** | 3 |
| **CHEM 162L** | 1 | **PHYL 142** or **302** | 3 | | | **FSHN 451** | 4 |
| **FSHN 181** | 3 | **PHYL 142L** or **302L** | 1 | **FSHN 389** | 3 | **FSHN 468** | 3 |
| **FSHN 181L** | 1 | **SOC 100** (DS) | 3 | **FSHN 480** | 3 | **FSHN 469** | 2 |
| **FSHN 185** | 3 | DH/DL | | **FSHN 486** | 3 | **FSHN 492** | 4 |
| Precal or higher MATH (FQ) | 3 | | | **BIOL 340** or **CMB 411** | 3 | | |
| Credits | 14 | Credits | 13 | Credits | 15 | Credits | 16 |
| **Summer** | | **Summer** | | **Summer** | | **Summer** | |
| Credits | 0 | Credits | 0 | Credits | 0 | Credits | 0 |
| **Total Credits** | 28 | **Total Credits** | 57 | **Total Credits** | 88 | **Total Credits** | 121 |

**Notes:**

Students must take placement exams to be able to register for CHEM 161 and MATH 140.

See Dietetics Student Handbook provided by the FSHN department for additional information.

Students must incorporate all focus requirements into this plan. Focus designations (i.e., W, E, O, H) are CRN specific & semester specific.

Minimum 45 upper division (300+ course) credits are required.

Attachment 4: BS in Dietetics Four-Year Academic Plan 2020-2021(with proposed changes clearly tracked/highlighted)

# University of Hawai‘i at Mānoa – Four-Year Academic Plan 2020-2021

## Colleges of Tropical Agriculture and Human Resources

## Bachelor of Science (BS) in Dietetics

**This is a sample academic plan. Students should meet with an academic advisor prior to registration to formulate their own plan.**

| Year 1 | | Year 2 | | Year 3 | | Year 4 | |
|---|---|---|---|---|---|---|---|
| **Fall** | | **Fall** | | **Fall** | | **Fall** | |
| **BIOL 171** (DB) | 3 | **CHEM 272** | 3 | **FSHN 370** | 3 | **FSHN 312** | 3 |
| **BIOL 171L** (DY) | 1 | **COMG 151** or **251** (DA) | 3 | **FSHN 381** | 3 | **FSHN 440 or MICR 130/140L** | 3 |
| **CHEM 161** (DP) | 3 | **PHYL 141** or **301** | 3 | **FSHN 381L** | 1 | **FSHN 467** | 3 |
| **CHEM 161L** | 1 | **PHYL 141L** or **301L** | 1 | **FSHN 485** | 3 | **FSHN 492** | 4 |
| FW | 3 | **PSY 100** (DS) | 3 | **MBBE 375** | 3 | Elective | 2 |
| FG (A/B/C) | 3 | FG (A/B/C) | 3 | **PHRM 203** | 3 | | |
| Credits | 14 | Credits | 16 | Credits | 16 | Credits | 15 |
| **Spring** | | **Spring** | | **Spring** | | **Spring** | |
| **CHEM 162** | 3 | **NREM 310** | 3 | **FSHN 311** or **BUS 315** or | 3 | **FSHN 454 or FSHN 488** | 3 |
| **CHEM 162L** | 1 | **PHYL 142** or **302** | 3 | **TIM 369I** | | **FSHN 451** | 4 |
| **FSHN 181** | 3 | **PHYL 142L** or **302L** | 1 | **FSHN 389** | 3 | **FSHN 468** | 3 |
| **FSHN 181L** | 1 | **SOC 100** (DS) | 3 | **FSHN 480** | 3 | **FSHN 469** | 2 |
| **FSHN 185** | 3 | DH/DL | 3 | **FSHN 486** | 3 | Elective | 3 |
| Precal or higher MATH (FQ) | 3 | **FSHN 112** | 2 | **BIOL 340** or **CMB 411** | 3 | | |
| Credits | 14 | Credits | 15 | Credits | 15 | Credits | 15 |
| **Summer** | | **Summer** | | **Summer** | | **Summer** | |
| Credits | 0 | Credits | 0 | Credits | 0 | Credits | 0 |
| **Total Credits** | 28 | **Total Credits** | 59 | **Total Credits** | 90 | **Total Credits** | 120 |

**Notes:**

Students must take placement exams to be able to register for CHEM 161 and MATH 140.

See Dietetics Student Handbook provided by the FSHN department for additional information.

Students must incorporate all focus requirements into this plan. Focus designations (i.e., W, E, O, H) are CRN specific & semester specific.

Minimum 45 upper division (300+ course) credits are required.

# University of Hawai'i at Mānoa

## College of Tropical Agriculture and Human Resources Program Sheet 2020-2021

# Bachelor of Science (BS) in Dietetics

**Admissions: Transfer = 60+credits earned*  Process: Declaration**

**Min. Total Credits: 120 (114 in core and major + 6 electives)**

| UHM General Education Core Requirements |
|---|
| |
| **Foundations** |
| ❑ FW ENG 100, 100A, 190, ESL 100, or AMST 111 |
| ❑ FQ* MATH 140, 161, 203, 215, 241, NREM 203, or BUS 250 |
| ❑ FG (A / B / C) |
| ❑ FG (A / B / C) |
| **Note: This requirement changed in Fall 2018. If you entered the UH System prior to that, please see your college/school advisor.* |
| **Diversification** |
| ❑ DA COMG 151 or 251 |
| ❑ DH / DL |
| ❑ DB BIOL 171 |
| ❑ DP CHEM 161 |
| ❑ DY BIOL 171L |
| ❑ DS |
| ❑ DS |
| ** See degree, college and major requirements for courses that can also fulfill these.* |

| UHM Graduation Requirements |
|---|
| |
| **Focus** |
| ❑ H |
| ❑ E (300+) |
| ❑ O (300+) |
| |
| ❑ W |
| ❑ W |
| ❑ W |
| ❑ W (300+) |
| ❑ W (300+) |
| |
| **Hawaiian / Second Language** |
| • The Hawaiian or Second Language requirement is **not** required for students admitted to the Food Science and Human Nutrition program. |
| |
| **Credit Minimums** |
| • 120 total applicable |
| • 30 in residence at UHM |
| • 45 upper division (300+ level) credits |
| **Grade Point Average** |
| • 2.0 cumulative or higher *(Note: Other GPAs may be required)* |
| • Good academic standing |

| College Requirements |
|---|
| |
| **CTAHR Required Set of Interrelated Courses** |
| ❑ NREM 310 |
| ❑ Internship or capstone course (FSHN 492) |
| |
| **Credit Minimums** |
| • 120 total applicable |

*This program sheet was prepared to provide information and does not constitute a contract. See back for major requirements. Meet regularly with your major advisor.*

## Major Requirements for BS in Food Science and Human Nutrition

Admission: Freshmen Not applicable; Transfer = *Min. entrance GPA of 3.0 and have taken FSHN 185 (B or better) and CHEM 161/161L and 162/162L, PHYL 141/141L and 142/142L, and MATH 140 (or higher) (C or better).

Application: Transfer = Must meet with FSHN advisor.

Min. major credits: 103

### Requirements

#### Dietetics Required Supporting Courses (34-36 credits)

- ❑ BIOL 171*[DB] / ❑ 171L*[DY]
- ❑ CHEM 161*[DP] / ❑ 161L*[DY]
- ❑ CHEM 162*[DP] / ❑ 162L*[DY]
- ❑ CHEM 272*[DP]
- ❑ COMG 151 or 251
- ❑ MBBE 375, BIOC 341, MBBE 402, BIOC 441
- ❑ PHYL 141*[DB] / ❑ 141L*[DY] or 301 / 301L
- ❑ PHYL 142*[DB] / ❑ 142L*[DY] or 302 / 302L
- ❑ BUS 250*[FQ], MATH 140, 161, 203, 215, 241, or NREM 203

#### Dietetics Core Courses (23 credits)

**All** of the following:

- ❑ FSHN 181 / 181L*[DY]
- ❑ FSHN 185*[DB]
- ❑ FSHN 370
- ❑ FSHN 389
- ❑ FSHN 485
- ❑ FSHN 486
- ❑ FSHN 492

#### Dietetics Courses (46-48 credits)

- ❑ BIOL 340 or CMB 411
- ❑ SOC 100*[DS]
- ❑ PHRM 203
- ❑ PSY 100*[DS]
- ❑ FSHN 311 or BUS 315 or TIM 369I or TPSS 351
- ❑ FSHN 312
- ❑ FSHN 322 or BUS 312 or TPSS 322
- ❑ FSHN 381/381L
- ❑ FSHN 440 or MICR 130/140L
- ❑ FSHN 451
- ❑ FSHN 467
- ❑ FSHN 468
- ❑ FSHN 469
- ❑ FSHN 480
- ❑ FSHN 488

### Notes

CTAHR Academic Advising Office:
Gilmore 1st floor; ctahradv@hawaii.edu
Appointments are required to see an advisor; please visit ctahradv.youcanbook.me/ to schedule an appointment.
CTAHR Office of Academic and Student Affairs:
Gilmore 210, (808) 956-8183/(808) 956-6733; www.ctahr.hawaii.edu/ugadvising

Attachment 6: BS in Dietetics Program Sheet 2020-2021(with proposed changes clearly tracked/highlighted)

**University of Hawai'i at Mānoa**

**College of Tropical Agriculture and Human Resources Program Sheet 2020-2021**

# Bachelor of Science (BS) in Dietetics

**Admissions: Transfer = 60+credits earned*  Process: Declaration**

**Min. Total Credits: 120 (114 in core and major + 6 electives)**

| **UHM General Education Core Requirements** |
|---|
| |
| **Foundations** |
| ❑ FW ENG 100, 100A, 190, ESL 100, or AMST 111 |
| ❑ FQ* MATH 140, 161, 203, 215, 241, NREM 203, or BUS 250 |
| ❑ FG (A / B / C) |
| ❑ FG (A / B / C) |
| **Note: This requirement changed in Fall 2018. If you entered the UH System prior to that, please see your college/school advisor.* |
| **Diversification** |
| ❑ DA COMG 151 or 251 |
| ❑ DH / DL |
| ❑ DB BIOL 171 |
| ❑ DP CHEM 161 |
| ❑ DY BIOL 171L |
| ❑ DS |
| ❑ DS |
| ** See degree, college and major requirements for courses that can also fulfill these.* |
| **UHM Graduation Requirements** |
| |
| **Focus** |
| ❑ H |
| ❑ E (300+) |
| ❑ O (300+) |
| |
| ❑ W |
| ❑ W |
| ❑ W |
| ❑ W (300+) |
| ❑ W (300+) |
| |
| **Hawaiian / Second Language** |
| • The Hawaiian or Second Language requirement is **not** required for students admitted to the Food Science and Human Nutrition program. |
| |
| **Credit Minimums** |
| • 120 total applicable |
| • 30 in residence at UHM |
| • 45 upper division (300+ level) credits |
| **Grade Point Average** |
| • 2.0 cumulative or higher *(Note: Other GPAs may be required)* |
| • Good academic standing |

| **College Requirements** |
|---|
| |
| **CTAHR Required Set of Interrelated Courses** |
| ❑ NREM 310 |
| ❑ Internship or capstone course (FSHN 492) |
| |
| **Credit Minimums** |
| • 120 total applicable |
| |

*This program sheet was prepared to provide information and does not constitute a contract. See back for major requirements. Meet regularly with your major advisor.*

## Major Requirements for BS in Food Science and Human Nutrition

Admission: Freshmen Not applicable; Transfer = *Min. entrance GPA of 3.0 and have taken FSHN 185 (B or better) and CHEM 161/161L and 162/162L, PHYL 141/141L and 142/142L, and MATH 140 (or higher) (C or better).

Application: Transfer = Must meet with FSHN advisor.

Min. major credits: 103

### Requirements

#### Dietetics Required Supporting Courses (34-36 credits)

- ❑ BIOL 171*[DB] / ❑ 171L*[DY]
- ❑ CHEM 161*[DP] / ❑ 161L*[DY]
- ❑ CHEM 162*[DP] / ❑ 162L*[DY]
- ❑ CHEM 272*[DP]
- ❑ COMG 151 or 251
- ❑ MBBE 375, BIOC 341, MBBE 402, BIOC 441
- ❑ PHYL 141*[DB] / ❑ 141L*[DY] or 301 / 301L
- ❑ PHYL 142*[DB] / ❑ 142L*[DY] or 302 / 302L
- ❑ BUS 250*[FQ], MATH 140, 161, 203, 215, 241, or NREM 203

#### Dietetics Core Courses (25 credits)

**All** of the following:

- ❑ FSHN 181 / 181L*[DY]
- ❑ FSHN 185*[DB]
- ❑ FSHN 112
- ❑ FSHN 370
- ❑ FSHN 389
- ❑ FSHN 485
- ❑ FSHN 486
- ❑ FSHN 492

#### Dietetics Courses (44-48 credits)

- ❑ BIOL 340 or CMB 411
- ❑ SOC 100*[DS]
- ❑ PHRM 203
- ❑ PSY 100*[DS]
- ❑ FSHN 311 or BUS 315 or TIM 369I or TPSS 351
- ❑ FSHN 312
- ❑ ~~FSHN 322~~
- ❑ FSHN 381/381L
- ❑ FSHN 440 or MICR 130/140L
- ❑ FSHN 451
- ❑ FSHN 467
- ❑ FSHN 468
- ❑ FSHN 469
- ❑ FSHN 480
- ❑ FSHN 454 or 488

### Notes

CTAHR Academic Advising Office:
Gilmore 1st floor; ctahradv@hawaii.edu
Appointments are required to see an advisor; please visit ctahradv.youcanbook.me/ to schedule an appointment.
CTAHR Office of Academic and Student Affairs:
Gilmore 210, (808) 956-8183/(808) 956-6733; www.ctahr.hawaii.edu/ugadvising

Attachment 7: Letter of support from the HNFAS Curriculum Committee

UNIVERSITY OF HAWAIʻI AT MĀNOA
College of Tropical Agriculture and Human Resources
**Department of Human Nutrition, Food and Animal Sciences**

# Memorandum

To: Jinzeng Yang, Department Chair, HNFAS

Date: January 29, 2021

From: Soojin Jun, Chair, HNFAS Curriculum Committee

Subject: Proposed Modification to Major Requirements for Dietetics Undergraduate Program

The HNFAS Curriculum Committee has received the proposed changes in Dietetics BS major requirements as attached. After thorough discussion and revision, the Committee and Committee Chair unanimously supports the proposed modifications to the Dietetics BS curriculum. Please attached our recommendations to your memo and other required attachments as they go forward.

Thank you

cc. HNFAS Curriculum Committee

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