

Department of Family and Consumer Sciences		LO 1	LO 2	LO 3	LO 4	LO 5
Program Curriculum Map Dietetics		Demonstrate content knowledge of food and nutrition as well as concepts and theories of nutrition across a broad range including: lifecycle stages, cellular nutrition, disease prevention and medical therapy; food and food systems; development, modification, and evaluation of recipes, menus and food products.	Demonstrate basic skills in food preparation, sanitation and safety in working with a variety of food products.	Identify and assess scientific literature to evaluate current evidence-based research related to dietetic topics.	Evaluate the effects of societal, cultural, ethical and financial dynamics upon diet trends, dietary choices, and food preparation methods among families and societies.	Identify career paths and faith integration within the dietetics profession.
Course	Course Title					
LOWER-DIVISION REQUIREMENTS						
FCS101	Introduction to Family & Consumer Sciences					I
FCS110	Fundamentals of Food	I	I			
FCS150	Human Development	I		I		
FCS225	Fundamentals of Nutrition	I		I		
FCS230	Personal & Consumer Financial Management				I	
UPPER-DIVISION REQUIREMENTS						
FCS300	Food Economics and Management	D	D		M	
FCS303	Cultural Foods		D	D	D	
FCS315	Personal, Family, & Community Health	I				
FCS330	Community Nutrition	D		D	M	D
FCS331	Community Nutrition Practicum	M		D		D
FCS335	Nutrition Research Through the Life Cycle	M		D		D
FCS365	Advanced Nutrition	M		M		
FCS414	Practices in Nutrition Education and Dietary Counseling	D	M	D		
FCS415/417	Medical Nutrition Therapy/Practicum	M		M		D
FCS435	Food Service Production and Management	D	M	M		D
FCS455	Food Science		M	M		D
FCS497	Senior Seminar					M