

Nutritional Science & Diet Technology (NSD)

First Year

		Fall	Spring	
			Cr	Cr
BIO108	Note 1 The Body in Health and Disease	_____	3	
CFS114	Food Safety and Sanitation	_____	3	
CMP101	Composition 1	_____	3	
DTC102	The Science of Nutrition	_____	3	
CHE101/102	Introductory Chemistry 1 & 2	_____	4	4
BUS100	Introduction to Business			3
CMP102-150	Composition 2 Elective			3
CPS100	Note 2 Information Technology and Its Applications			3
DTC208	Nutrition for the Life Cycle			4
Total Semester Credits:			16	17

Second Year

		Fall	Spring	
			Cr	Cr
BEH-ELECTIVE	Behavioral Science Elective(s)	_____	3	
DTC-ELECTIVE	Note 3 Nutrition Science Directed Elective	_____	3	
DTC202	Food Preparation	_____	3	
FSN104	Technology of Food Processing	_____	3	
DTC204	Introduction to Dietary Management			4
DTC206	Introduction to Clinical Dietetics			4
FSN202	Food Chemistry			4
MGT201	Human Resource Management			3
SPE102/104	Speech or Small Group Communication			3
Total Semester Credits:			12	18

Total Program Credits: **63**

Requirement Notes

- 1 Students transferring to four year institutions should take Anatomy and Physiology, BIO211 and BIO212. BIO211 and BIO212 satisfy the requirement of BIO108.
- 2 May be fulfilled by challenge exam and 3 liberal arts credits.
- 3 Students may select from the following: FSN124 HACCP or other Food Science Course, BIO 214 Introduction to Microbiology, MAT143 Statistics, IDS150 Herbal Pharmacology, IDS156 Cultural History of Food, IDS126 Exploring the Brain/Mind, IDS148 Yoga, Meditation, Stress Management, ALH150 The Dynamics of Health Care, ALH156 Interpersonal Skills for Health Professionals, CFS228 Food Beverage and Cost Control, MKT101 Marketing, MGT102 Principles of Management.

Program Information

- Communications and Mathematics proficiencies required to graduate.
- See guided pathway sheets for advising information specific to your area of focus.

Additional Information

Please visit www.northshore.edu/academics/programs for more information about this Program of Study.