NUTRITION, B.S.

Criteria for Progression in the Major

New first year and transfer students are required to have a minimum 2.50 cumulative GPA to be admitted to the B.S. in Nutrition. Additionally, all continuing students must maintain a cumulative GPA of at least 2.50 throughout the completion of the Nutrition major. Students that change their Nutrition major or concentration during the academic year will be held to the minimum 2.50 GPA requirement. If the GPA drops below 2.50, students will be contacted in writing by the Undergraduate Program Director indicating that they have dropped below the threshold and will have one semester to increase the cumulative GPA to at least 2.50. If this does not happen, the student will be dropped from the Nutrition major the following semester. Notifications to students will be made at the beginning of each fall and spring semester.

A student must earn a grade of C (a C- is not acceptable) or better in all required NTR and related area courses to graduate in each of the three concentrations offered by the department. Furthermore, students must earn a C or better in prerequisite courses to enroll in specific upper-level courses (see course listings). A student may not receive credit for any NTR course by special examination.

No NTR course or related area course for which a grade of C (a C- is not acceptable) or better is required for the major may be taken more than twice. Students who receive a grade below C, which includes a C-, twice in the same NTR course or related area course for which a grade of C or better is required for the major will be dropped from the major.

Suggested Academic Workload Guidelines

The faculty of the Department of Nutrition recognizes that many of its students must hold jobs to support college expenses. The faculty wishes to emphasize that academic excellence and scholastic achievement usually require a significant investment of time in study and out-of-class projects. To provide guidance to students in planning their academic and work schedules, the faculty have endorsed the following recommendations:

1. In general, students should plan to devote between 2–3 hours outside of class for each hour spent in class. Thus, students with a 15 credit hour course load should schedule between 30–45 hours weekly for completing outside-of-class reading, study, and homework assignments.

2. Students who are employed more than 5–10 credits each week should consider reducing their course loads (semester hours), depending upon their study habits, learning abilities, and course work requirements.

Overall Requirements

- 120 credit hours, to include at least 36 credits at or above the 300 course level
- Students must earn grades of C (2.0) or better in all major and related area required courses.

University Requirements (https://catalog.uncg.edu/academic-regulations-policies/undergraduate-requirements/undergraduate-degrees-and_degree_requirements/)

General Education Requirements - Minerva's Academic Curriculum (MAC) (https://catalog.uncg.edu/academic-regulations-policies/undergraduate-requirements/general_education_program/)

Major Requirements

Select one of the concentrations as detailed following the major requirements.

- Human Nutrition and Dietetics
- Nutrition and Wellness
- Nutrition Science

Electives

Electives sufficient to complete total 120 credit hours required for degree.

Human Nutrition and Dietetics Concentration Requirements

(and Didactic Program in Dietetics)

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>NTR 103</td>
<td>Introduction to Food Science</td>
<td>3</td>
</tr>
<tr>
<td>NTR 203</td>
<td>Basic Quantitative Principles in Food and Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NTR 213</td>
<td>Introductory Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NTR 282</td>
<td>Introduction to Dietetics</td>
<td>3</td>
</tr>
<tr>
<td>NTR 302</td>
<td>Nutrition Education and Application Processes</td>
<td>3</td>
</tr>
<tr>
<td>NTR 309</td>
<td>Quantity Food Procurement and Production</td>
<td>3</td>
</tr>
<tr>
<td>NTR 313</td>
<td>Nutrition Throughout the Life Cycle</td>
<td>3</td>
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<tr>
<td>NTR 403</td>
<td>Food Science and Technology</td>
<td>3</td>
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<tr>
<td>NTR 413</td>
<td>Intermediate Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NTR 421</td>
<td>International Nutrition and Cultural Foods</td>
<td>3</td>
</tr>
<tr>
<td>NTR 423</td>
<td>Community Nutrition</td>
<td>3</td>
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<tr>
<td>NTR 426</td>
<td>Management Practices for Dietetics</td>
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<td>NTR 431</td>
<td>Nutrition and Human Metabolism</td>
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<td>NTR 460</td>
<td>Advanced Nutrition</td>
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<td>NTR 474</td>
<td>Medical Nutrition Therapy 1</td>
<td>3</td>
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<td>NTR 475</td>
<td>Medical Nutrition Therapy 2</td>
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<td>NTR 482</td>
<td>Professionalism in Dietetics</td>
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<tr>
<td>BIO 111 &amp; 111L</td>
<td>Principles of Biology I and Principles of Biology I Laboratory</td>
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<td>BIO 271 &amp; 271L</td>
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<td>or KIN 291 &amp; 291L</td>
<td>Clinical Human Anatomy and Clinical Human Anatomy Laboratory</td>
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<tr>
<td>BIO 277 &amp; 277L</td>
<td>Human Physiology and Human Physiology Laboratory</td>
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<tr>
<td>or KIN 292 &amp; 292L</td>
<td>Clinical Human Physiology and Clinical Human Physiology Laboratory</td>
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<td>BIO 280</td>
<td>Fundamentals of Microbiology and Fundamentals of Microbiology Laboratory</td>
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<tr>
<td>CED 310</td>
<td>Helping Skills</td>
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<tr>
<td>CHE 103</td>
<td>General Descriptive Chemistry I</td>
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<td>CHE 104</td>
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<td>CHE 110</td>
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<td>CHE 205</td>
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<td>CHE 206</td>
<td>and Introductory Organic Chemistry Laboratory</td>
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<tr>
<td>ENG 101</td>
<td>Exploring Writing in College Contexts</td>
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<tr>
<td>MAT 115</td>
<td>College Algebra</td>
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<tr>
<td>PSY 121</td>
<td>General Psychology</td>
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<tr>
<td>STA 108</td>
<td>Elementary Introduction to Probability and Statistics</td>
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### Nutrition and Wellness Concentration Requirements

**Required**
- NTR 103  Introduction to Food Science
- NTR 203  Basic Quantitative Principles in Food and Nutrition
- NTR 213  Introductory Nutrition
- NTR 302  Nutrition Education and Application Processes
- NTR 313  Nutrition Throughout the Life Cycle
- NTR 403  Food Science and Technology
- NTR 413  Intermediate Nutrition
- NTR 421  International Nutrition and Cultural Foods
- NTR 423  Community Nutrition
- NTR 476  Sports Nutrition
- NTR 450  Nutrition Assessment

**Public Health Education Course**
- HEA 201  Personal Health

**Kinesiology Courses**
- KIN 220  Lifetime Wellness
- KIN 375  Physiology of Sport and Physical Activity
- KIN 376  Biomechanics of Sport and Physical Activity

**Natural Sciences Courses**
- BIO 271  Human Anatomy
  & 271L and Human Anatomy Laboratory
- or KIN 291  Clinical Human Anatomy
  & 291L and Clinical Human Anatomy Laboratory
- BIO 277  Human Physiology
  & 277L and Human Physiology Laboratory
- or KIN 292  Clinical Human Physiology
  & 292L and Clinical Human Physiology Laboratory
- CHE 104  General Descriptive Chemistry II
- CHE 110  Introductory Chemistry Laboratory

**Counseling and Education Course**
- CED 310  Helping Skills

**Mathematics Course**
- MAT 115  College Algebra *

**Selected Electives**
- Select four of the following: **
  - CTR 102  Creating a Meaningful Life
  - ELC 201  Introduction to Community Leadership

### Additional Requirements
- BIO 111  Principles of Biology I
  & 111L and Principles of Biology I Laboratory
- CHE 103  General Descriptive Chemistry I
- CST 105  Introduction to Communication Studies
- ENG 101  Exploring Writing in College Contexts
- PSY 121  General Psychology
- STA 108  Elementary Introduction to Probability and Statistics

* Completion of the course listed or pass placement exam.
** Two must have an HEA prefix.

### Nutrition Science Concentration Requirements

**Required**
- NTR 213  Introductory Nutrition
- NTR 302  Nutrition Education and Application Processes
- NTR 313  Nutrition Throughout the Life Cycle
- NTR 413  Intermediate Nutrition
- NTR 431  Nutrition and Human Metabolism
- NTR 450  Nutrition Assessment
- NTR 460  Advanced Nutrition
- NTR 473  Medical Nutrition Therapy
- BIO 111  Principles of Biology I
  & 111L and Principles of Biology I Laboratory
- BIO 112  Principles of Biology II
  & 112L and Principles of Biology II Laboratory
- BIO 277  Human Physiology
  & 277L and Human Physiology Laboratory
- or KIN 292  Clinical Human Physiology
  & 292L and Clinical Human Physiology Laboratory
- BIO 280  Fundamentals of Microbiology
  & 280L and Fundamentals of Microbiology Laboratory
- BIO 355  Cell Biology
- BIO 375  Cell Biology and Genetics Laboratory
- BIO 392  Genetics
- CHE 111  General Chemistry I
  & CHE 112 and General Chemistry I Laboratory
- CHE 114  General Chemistry II
  & CHE 115 and General Chemistry II Laboratory
- CHE 205  Introductory Organic Chemistry
  & CHE 206 and Introductory Organic Chemistry Laboratory
- ENG 101  Exploring Writing in College Contexts
Disciplinary Honors in Nutrition

Requirements

• A minimum of 12 credit hours as detailed below.
• A grade of A or B in all course work used to satisfy the Honors requirements in Nutrition with at least a 3.50 overall GPA at graduation.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tr>
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<tr>
<td>NTR 493</td>
<td>Honors Work *</td>
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<tr>
<td>Select 6 credits of any 400-level honors contracted NTR course</td>
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</tr>
</tbody>
</table>

* Taken for 3 credits during fall semester of senior year and 3 credits during spring semester of senior year.

Recognition

Receive a Certificate of Disciplinary Honors in Nutrition; have that accomplishment, along with the title of the Senior Honors Project, noted on the official transcript; and be recognized at a banquet held at the end of the spring semester.

Honors Advisor

Contact Lauren Haldeman at lahaldem@uncg.edu for further information and guidance about Honors in Nutrition. To apply: http://honorscollege.uncg.edu/forms/disc-application.pdf