We offer three distinct concentrations within our B.S. Nutrition degree:

- **Human Nutrition and Dietetics**—develops and educates students for clinical roles in nutrition including as dietitians in hospitals, long-term care facilities, and public health programs; nutrition education specialists; sports nutrition; consultants and entrepreneurs. This concentration meets the Academy of Nutrition and Dietetics (AND) academic requirements for Didactic Program in Dietetics (DPD) and is currently granted approval status by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).

- **Nutrition Science**—prepares students for entry into medical, physician’s assistant, dental, chiropractic or graduate school; trains students for research and development in the biomedical, biotechnical, and pharmaceutical industries.

- **Community Nutrition and Wellness**—provides instruction and experience in the foundations of nutritional sciences and then allows students to further customize their education in non-clinical areas related to Community Nutrition & Policy, Communication & Entrepreneurship, and Fitness. Although students will be trained to provide community nutrition and wellness information, they cannot provide medical nutrition therapy as this concentration does not meet the requirements of the Accreditation Council for Education in Nutrition and Dietetics.

### Criteria for Progression in the Major

The B.S. Nutrition requires that students maintain an overall GPA of 2.50 or higher. If your GPA drops below 2.50, students will be given a probationary semester to bring up their GPA.

Students must earn a minimum grade of C (a C- is not acceptable) or better in all required NTR-prefix courses. A student may not receive credit for any NTR course by special examination.

No NTR course or related area course for which a minimum grade has not been earned may be taken more than twice. Students who receive an unacceptable grade twice in the same course 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.

### Degree Program Requirements

- **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
- Community 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>
</tr>
</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>
</tr>
<tr>
<td>NTR 403</td>
<td>Food Science and Technology</td>
<td>3</td>
</tr>
<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>
</tr>
<tr>
<td>NTR 426</td>
<td>Management Practices for Dietetics</td>
<td>3</td>
</tr>
<tr>
<td>NTR 431</td>
<td>Nutrition and Human Metabolism</td>
<td>3</td>
</tr>
<tr>
<td>NTR 460</td>
<td>Advanced Nutrition</td>
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<tr>
<td>NTR 474</td>
<td>Medical Nutrition Therapy 1</td>
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</tr>
<tr>
<td>NTR 475</td>
<td>Medical Nutrition Therapy 2</td>
<td>3</td>
</tr>
<tr>
<td>NTR 482</td>
<td>Professionalism in Dietetics</td>
<td>3</td>
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<tr>
<td>BIO 111 &amp; 111L</td>
<td>Principles of Biology I and Principles of Biology I Laboratory</td>
<td>3</td>
</tr>
<tr>
<td>BIO 271 &amp; 271L</td>
<td>Human Anatomy and Human Anatomy Laboratory</td>
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</table>
or KIN 291 & 291L Clinical Human Anatomy and Clinical Human Anatomy Laboratory
BIO 277 & 277L Human Physiology and Human Physiology Laboratory
or KIN 292 & 292L Clinical Human Physiology and Clinical Human Physiology Laboratory
BIO 280 & 280L Fundamentals of Microbiology and Fundamentals of Microbiology Laboratory
CED 310 Helping Skills
CHE 103 General Descriptive Chemistry I
CHE 104 General Descriptive Chemistry II
CHE 110 Introductory Chemistry Laboratory
CHE 205 Introductory Organic Chemistry
& CHE 206 Introductory Organic Chemistry Laboratory
ENG 101 Exploring Writing in College Contexts
MAT 115 College Algebra
or MAT 118 Algebra with Business Applications
PSY 121 General Psychology
STA 108 Elementary Introduction to Probability and Statistics

Community Nutrition and Wellness Concentration Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tbody>
<tr>
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<tr>
<td>NTR 103</td>
<td>Introduction to Food Science</td>
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<td>NTR 203</td>
<td>Basic Quantitative Principles in Food and Nutrition</td>
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<td>NTR 213</td>
<td>Introductory Nutrition</td>
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<tr>
<td>NTR 302</td>
<td>Nutrition Education and Application Processes</td>
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<tr>
<td>NTR 313</td>
<td>Nutrition Throughout the Life Cycle</td>
<td></td>
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<tr>
<td>NTR 403</td>
<td>Food Science and Technology</td>
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<tr>
<td>NTR 413</td>
<td>Intermediate Nutrition</td>
<td></td>
</tr>
<tr>
<td>NTR 421</td>
<td>International Nutrition and Cultural Foods</td>
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<tr>
<td>NTR 423</td>
<td>Community Nutrition</td>
<td></td>
</tr>
<tr>
<td>NTR 450</td>
<td>Nutrition Assessment</td>
<td></td>
</tr>
<tr>
<td>NTR 476</td>
<td>Sports Nutrition</td>
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</table>

Natural Sciences Courses

<table>
<thead>
<tr>
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<th>Credit Hours</th>
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</thead>
</table>
| BIO 277 & 277L Human Physiology and Human Physiology Laboratory
or KIN 292 & 292L Clinical Human Physiology and Clinical Human Physiology Laboratory
CHE 104 General Descriptive Chemistry II
CHE 110 Introductory Chemistry Laboratory

Counseling and Education Course

<table>
<thead>
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<tbody>
<tr>
<td>CED 310</td>
<td>Helping Skills</td>
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Mathematics Course

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<tbody>
<tr>
<td>MAT 115</td>
<td>College Algebra</td>
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</tr>
<tr>
<td>or MAT 118</td>
<td>Algebra with Business Applications</td>
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</table>

Selected Electives

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<tr>
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<th>Credit Hours</th>
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<tbody>
<tr>
<td>Select six of the following courses:</td>
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<tr>
<td>CST 200</td>
<td>Communication and Community</td>
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<tr>
<td>CST 210</td>
<td>Communicating Ethically</td>
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</tr>
<tr>
<td>CST 408</td>
<td>Health Communication</td>
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Nutrition Science Concentration Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>Required</td>
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<tr>
<td>NTR 213</td>
<td>Introductory Nutrition</td>
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<tr>
<td>NTR 302</td>
<td>Nutrition Education and Application Processes</td>
<td></td>
</tr>
<tr>
<td>NTR 313</td>
<td>Nutrition Throughout the Life Cycle</td>
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<tr>
<td>NTR 413</td>
<td>Intermediate Nutrition</td>
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</tr>
<tr>
<td>NTR 431</td>
<td>Nutrition and Human Metabolism</td>
<td></td>
</tr>
<tr>
<td>NTR 450</td>
<td>Nutrition Assessment</td>
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<tr>
<td>NTR 460</td>
<td>Advanced Nutrition</td>
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<tr>
<td>NTR 473</td>
<td>Medical Nutrition Therapy</td>
<td></td>
</tr>
<tr>
<td>BIO 111 &amp; 111L Principles of Biology I and Principles of Biology I Laboratory</td>
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</table>

*Completion of the course listed or pass placement exam.
<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>BIO 112</td>
<td>Principles of Biology II and Principles of Biology II Laboratory</td>
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</tr>
<tr>
<td>BIO 277 &amp; 277L</td>
<td>Human Physiology and Human Physiology Laboratory</td>
<td></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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<tr>
<td>BIO 280 &amp; 280L</td>
<td>Fundamentals of Microbiology and Fundamentals of Microbiology Laboratory</td>
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<tr>
<td>BIO 355</td>
<td>Cell Biology</td>
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<td>BIO 375</td>
<td>Cell Biology and Genetics Laboratory</td>
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<tr>
<td>BIO 392</td>
<td>Genetics</td>
<td></td>
</tr>
<tr>
<td>CHE 111 &amp; CHE 112</td>
<td>General Chemistry I and General Chemistry I Laboratory</td>
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</tr>
<tr>
<td>CHE 114 &amp; CHE 115</td>
<td>General Chemistry II and General Chemistry II Laboratory</td>
<td></td>
</tr>
<tr>
<td>CHE 205 &amp; CHE 206</td>
<td>Introductory Organic Chemistry and Introductory Organic Chemistry Laboratory</td>
<td></td>
</tr>
<tr>
<td>ENG 101</td>
<td>Exploring Writing in College Contexts</td>
<td></td>
</tr>
<tr>
<td>STA 108</td>
<td>Elementary Introduction to Probability and Statistics</td>
<td></td>
</tr>
</tbody>
</table>

**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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<tbody>
<tr>
<td>Required</td>
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</tr>
<tr>
<td>NTR 493</td>
<td>Honors Work *</td>
<td></td>
</tr>
</tbody>
</table>

Select 6 credits of any 400-level honors contracted NTR course 6

* 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