

**University of Vermont, Master of Science in Dietetics Program
Prerequisite Checklist**

General Course Requirements

UVM Course Name & Number	Credit Hours	Date completed or Date to be completed	Equivalent Course (Name, Number, Institution)	Credit Hours
Written Expression ENGS 1	3			
Communication Methods CALS 1 , CALS 183 , SPCH 11	3			
General Psychology PSYCH 1 , Introductory Sociology SOC 1 , Human Cultures ANTH 21 , or comparable human development course	3			
Outline of General Chemistry and Lab (1 semester) CHEM 23	4			
Intro to Organic Chemistry and Lab (1 semester) CHEM 42	4			
Human Anatomy & Physiology and Lab (2 semesters) ANPS 19 & ANPS 20	8			
General Biochemistry (1 semester) NFS 183 Fundamentals of Biochemistry BIOC 201	3			
Information Technology CALS 2 , CALS 85	3			
Elementary Statistics STAT 111	3			
Medical Terminology MLRS 3 or HLTH 3	2			
Fundamentals of Accounting BSAD 60 or Personal & Family Finance CDAE 158	3			
Leadership & Organizational Behavior BSAD 120	3			

Nutrition Course Requirements

UVM Course Name & Number	Credit Hours	Date completed or Date to be completed	Equivalent Course (Name, Number, Institution)	Credit Hours
Fundamentals of Nutrition NFS 43	3			
Basic Concepts of Foods and Lab NFS 53 + NFS 54	4			
Nutrition in the Lifecycle NFS 143	3			
Food Microbiology and Lab NFS 203 + NFS 213	4			
Nutrition Education and Counseling NFS 223	3			
Advanced Nutrition NFS 243	3			
Nutrition in Health & Disease Prevention NFS 244	3			
Food Service Systems Management NFS 250	4			
Diet and Disease NFS 260	3			
Community Nutrition NFS 262	3			
Nutritional Biochemistry BIOC 263	3			

Additionally, all candidates are strongly encouraged to gain relevant work and/or volunteer experience as part of their preparation to apply.

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Course Descriptions (listed in alphanumeric order by course number)

Course Code	Title	Description
ANPS 19 & 20	Human Anatomy & Physiology	Two-semester lecture course with credit given upon completion of each semester. Structure and function of human body will be presented in a three lecture/week format with an additional online lab component. Completion of additional self-study units will be required.
ANTH 21	Cultural Anthropology	Introduction to cultural anthropology, using fieldwork-based concepts and methods to study diverse cultural views and practices, varied forms of social organization, and contemporary global issues.
BIOC 201	Fundamentals of Biochemistry	Provides a broad introduction to the field of biochemistry. Students will explore the molecular basis and chemical principles of biochemistry pertinent to living systems. This course is taught by LCOM faculty and emphasizes the relevance of biochemistry to health, disease, physiology and medicine.
BIOC 263	Nutritional Biochemistry	Comprehensive study of the metabolism of the macro-nutrients by humans with emphasis on hormonal control of biochemical pathways, nutritional and metabolic interrelationships and dietary disorders. The biochemistry of the micronutrients and vitamins will also be studied.
BSAD 60	Fundamentals of Accounting	Overview of the financial accounting model and basic managerial accounting concepts, including accounting for service, merchandising and manufacturing companies, financial statement components, cost analysis for planning/decision making.
BSAD 120	Leadership & Organizational Behavior	How people in organizations think and behave. Focuses on how leadership and motivation affect individuals and teams in the workplace and a global business context.
CALS 1	Foundations: Communication Methods	Foundational course to acclimate College of Agriculture & Life Science First-Year students to college life and develop individual and group public speaking skills through giving and critically analyzing presentations.
CALS 2	Foundations: Information Technology	Foundational course to acclimate College of Agriculture & Life Science First-Year students to college life and develop information technology skills through use of computer hardware and software and internet applications.
CALS 85	Computer Applications	Use of computer operating systems programming languages, electronic communications, word processing, spreadsheet modeling and graphics, and internet software related to the agricultural and life sciences.
CALS 183	Communication Methods	Introduction to informational and persuasive public speaking. Developing individual and group oral communication skills through giving and critically analyzing presentations.
CDAE 158	Personal & Family Finance	Personal financial literacy is the possession and ability to use skills and knowledge that allows people to make informed and effective decisions with all of their financial resources. This applied course examines personal financial concepts and topics within various income levels/life.
CHEM 23	Outline of General Chemistry	One-semester survey of principles and concepts of general chemistry, topics covered include bonding, mole ratios, equilibrium, and nuclear chemistry.
CHEM 42	Intro to Organic Chemistry	Properties and reactivity of basic organic compounds of technological and biological significance.
HLTH 3	Medical Terminology	Terminology related to medical and health sciences.
ENGS 1	Written Expression	A foundational composition course featuring a sequence of writing, reading, and information literacy assignments. Students learn to write and revise for different rhetorical situations while increasing their

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		mastery of academic conventions. Some sections designed for specific student audiences.
NFS 43	Fundamentals of Nutrition	The study of standard guidelines to select foods that maximize human health and the functions of the essential nutrients needed to sustain human life.
NFS 53	Basic Concepts of Food	Introduces the basic concepts of food central to the disciplines of nutrition, food science and food systems. Introduces these basic concepts in the same way as everyday Americans - through the process of meal preparation.
NFS 54	Basic Concepts of Food Lab	Developing comprehension of scientific principles of food preparation through modification of standard recipes, manipulation of ingredients and techniques, and evaluation using sensory and objective methods.
NFS 143	Nutrition in the Lifecycle	Nutritional needs of people throughout the life cycle. Physiological and environmental factors which affect nutritional status.
NFS 183	Introduction to Biochemistry	Exploring biological processes at the molecular level and how they are controlled. Topics include enzymes, gene expression, and metabolism of carbohydrates and lipids.
NFS 203	Food Microbiology	Desirable and undesirable activities of bacteria in foods. Mechanisms of food-borne infection and intoxication. Laboratory methods to enumerate and identify microorganisms associated with food.
NFS 213	Food Microbiology Lab	Introduces microbiological techniques such as Gram Stain, Streak for Isolation, dilutions, aseptic technique as well as means of identifying the microbial content of food products.
NFS 223	Nutrition Education and Counseling	Use of appropriate education theory, techniques, and media in nutrition education and counseling theories and negotiation, interviewing and counseling skills in individual and group counseling.
NFS 243	Advanced Nutrition	Study of nutrients and their specific functions in metabolic process integrating cellular physiology, biochemistry, and nutrition.
NFS 244	Nutrition in Health & Disease Prevention	Examination of dietary planning, nutrition assessment, genetics, drug-nutrient interactions, CAM therapies and nutrition related to health and prevention of disease.
NFS 250	Food Service Systems Management	Emphasis on the foodservice system model for understanding quality control; food procurement, production, and marketing; management and evaluation of foodservice facilities, human and financial resources.
NFS 260	Diet and Disease	Examination of the physiologic, biochemical, and psychosocial basis of several disease states and the application of medical nutrition therapy in treatment.
NFS 262	Community Nutrition	Study of U.S. public health nutrition policies, programs and practices. Emphasis on community nutrition program planning including needs assessment, intervention development and evaluation.
PSYCH 1	General Psychology	Introduction to the entire field, emphasizing the behavior of the normal adult human being.
SOC 1	Introduction to Sociology	Fundamental principles and problems in the sociological analysis of the structure and dynamics of modern society.
SPCH 11	Effective Speaking	Fundamentals course in effective, informative, and persuasive public speaking and critical listening. Includes theory and practice
STAT 111	Elementary Statistics	Basic statistical concepts, methods, and applications, including correlation, regression, confidence intervals, and hypothesis tests.
MLRS 3	Medical Terminology	Terminology related to medical and health sciences.