

Bachelor of Science in Human Nutrition & Dietetics (Effective Spring 19-20)

Total Credit Hours 130

First Year (Freshman)

Semester I (FALL)

Code	Title	Chr	Prerequisite(s)
ARL 100	Communication Skills in Arabic I	3	No Prerequisite
ENG 200	English II	3	EPT/ or ENG102 + FWS100(E) OR FWS100(E) (Co) if placed in ENG200
FWS100	Academic Skills for Success	3	No Prerequisite
STT 100	General Statistics	3	No Prerequisite
CHE 205	General Chemistry	3	(Co)ENG 102/ENG 200 + (Co)FWS100
CHE201 L	General Chemistry Lab	1	Co-Req CHE205

Total Credit Hours

16

Semester II (SPRING)

Code	Title	Chr	Prerequisite(s)
FWS 205	UAE and GCC Society	3	ENG102 + FWS100(E) OR FWS100(E) (Co) if placed in ENG200
FWS211	Fundamentals of Emotional Intelligence	3	ENG102 + FWS100(E) OR FWS100(E) (Co) if placed in ENG200
ISL 100	Islamic Culture	3	No Prerequisite
HND 221	Principles of Human Nutrition	3	nil
BIO 205	General Biology	3	(Co)ENG 102/ENG 200 + (Co)FWS100
BIO 205 L	General Biology Lab	1	BIO 205 (Pre / Co-req)

Total Credit Hours

16

Second Year (Sophomore)

Semester III (FALL)

Code	Title	Chr	Prerequisite(s)
HMG 380	Human Anatomy and Physiology I	3	BIO 205
BMS 247	Basic Biochemistry	3	co-requisite HMG380 + CHE205
HND 222	Assessment of Nutritional status	3	HND 221
HND 225	Management of Foodservices	3	HND 221
CHE 207	Organic Chemistry	3	CHE 205 + Co-requisite CHE 201L
HND 223	Menu planning and Evaluation	2	Co-requisite HND 222

Total Credit Hours

17

Semester IV (SPRING)

Code	Title	Chr	Prerequisite(s)
HND 226	Food Chemistry	3	CHE 207
HND 226L	Food Chemistry and Analysis Lab	2	Co-requisite HND 226
HMG 381	Human Anatomy & Physiology II	3	HMG 380
HND224	Nutritional metabolism	3	HMG 380
HND227	Nutrition through the Life cycle	3	HND222
FWS 305	Technical Communication for the workplace	3	ENG200 + 45 Credits

Total Credit Hours

17

Winter Semester

Code	Title	Chr	Prerequisite(s)
HND 220A	Work Shadowing A	0	Completed 45 credits
HSC 205	Biostatistics	3	STT100

Summer Semester

Code	Title	Chr	Prerequisite(s)
HND 220B	Work Shadowing B	0	Completed 60 credits

Third Year (Junior)

Semester V (FALL)

Code	Title	Chr	Prerequisite(s)
HND 331	Food microbiology and Sanitation	3	HND 226
HMG 2201	Introduction to Counselling theory and skills	3	FWS 305
FWS 310	Fundamentals of Innovation and Entrepreneurship	3	ENG 200 +60 Credits
HND 332	Medical Nutrition Therapy I	3	HND 222, HND 224, HND227
HND 332L	Medical Nutrition Therapy I Lab	1	C0-req HND332
HND 333	Food processing	3	HND 226
HND 333L	Food Processing Lab	1	Co-req HND333

Total Credit Hours

17

Semester VI (SPRING)

Code	Title	Chr	Prerequisite(s)
PBH 320	Community and Public Health Nutrition	3	HND 221, HND 222
HND334	Medical Nutrition Therapy II	3	HND 332
HND334L	Medical Nutrition Therapy II Lab	1	C0-req HND334
HND335	Quantity Foods	3	HND225
HND338	Human Nutrition research Tutorial	2	60 Credits
HND 337	Seminar current research in nutrition	1	60 Credits
HND336	Sports Nutrition	3	HND224

Total Credit Hours

16

Winter Semester

Code	Title	Chr	Prerequisite(s)
HND 340 I	Dietetic practicum I	4	Completion of 75credits

Summer Semester

Code	Title	Chr	Prerequisite(s)
HND 340 II	Dietetic practicum II	6	HND 340I

Fourth Year (Senior)

Semester VII (FALL)

Code	Title	Chr	Prerequisite(s)
HND 420	Seminar in Foodservice systems	1	Co-req HND 440 III
HND 440 III	Dietetic practicum III	8	HND 340 II

Total Credit Hours

9

Semester VIII (SPRING)

Code	Title	Chr	Prerequisite(s)
HND 421	Seminar in Clinical Dietetics	1	Co requisite HND 440IV
HND 440 IV	Dietetic practicum IV	8	HND 440 III

Total Credit Hours

9