

## Bachelor of Science in Human Nutrition & Dietetics (Effective Fall 22-23)

Total Credit Hours 130

### First Year (Freshman)

#### Semester I (FALL)

Code	Title	Chr	Prerequisite(s)
ARL 101 (A)	Communication Skills in Arabic I	3	No Prerequisite
ENG 200	English II	3	IELTS average score of 6 or EMSAT average score of 1400 or passing grade in ENG 102 R + (FWS 100(E) as co-requisite if placed in ENG 200)
FWS100	Academic Skills for Success	3	No Prerequisite
STT 100	General Statistics	3	No Prerequisite
CHE 205	General Chemistry	3	(Co)ENG 102 (R) /ENG 200
CHE201 L	General Chemistry Lab	1	Co-requisite CHE205
<i>Total Credit Hours</i>		<b>16</b>	

#### Semester II (SPRING)

Code	Title	Chr	Prerequisite(s)
FWS 205	UAE and GCC Society	3	ENG 102 (R) & FWS 100 (E)/ USS 001 (P)as pre-requisite + FWS 100(E)/ USS001 (P) as co-requisite if students enter to ENG200 course directly
FWS211	Fundamentals of Emotional Intelligence	3	ENG102 (R) & FWS100 (E)/ USS001 (P)as pre-requisite FWS100(E)/ USS001 (P) as co-requisite if students enter to ENG200 course directly
ISL 100 (A)	Islamic Culture	3	No Prerequisite
HND 221	Principles of Human Nutrition	3	No Prerequisite
BIO 205	General Biology	3	(Co)ENG 102 (R) /ENG 200
BIO 205 L	General Biology Lab	1	BIO 205 (Pre / Co-requisite)
<i>Total Credit Hours</i>		<b>16</b>	

### 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 HMG 380 + CHE 205
HND 222	Assessment of Nutritional Status	3	HND 221
HND 225	Management of Foodservices	3	HND 221
CHE 207	Organic Chemistry	3	CHE 205 + CHE 201L
<i>Total Credit Hours</i>		<b>15</b>	

#### 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
HND 224	Nutritional Metabolism	3	BMS247
HND 223	Menu Planning and Evaluation	2	Co-requisite HND 224
FWS 305	Technical Communication for Workplace	3	ENG200 + Completion of 45 Credits
<i>Total Credit Hours</i>		<b>16</b>	

### Winter Semester

Code	Title	Chr	Prerequisite(s)
HND 220A	Foundations of Dietetic Practice A	0	Completion of 30 Credits
HND 220B	Foundations of Dietetic Practice B	0	Co-requisite HND 220A
HND 228	Introduction to Counselling Theory and Skills	3	ENG 200 + Completion of 45 Credits
<i>Total Credit Hours</i>		<b>3</b>	

### Third Year (Junior)

#### Semester V (FALL)

Code	Title	Chr	Prerequisite(s)
HSC 205	Biostatistics	3	STT 100
FWS 310	Fundamentals of Innovation and Entrepreneurship	3	ENG 200 + Completion of 60 Credits
HND 339	Nutrition Through the Life Cycle	3	HND 224
HND 332	Medical Nutrition Therapy I	3	HND 222, HND 224, Co-requisite HND339
HND 332L	Medical Nutrition Therapy I Lab	1	Co-requisite HND 332
HND 333	Food Processing	3	HND 226
HND 333L	Food Processing Lab	1	Co-requisite HND 333
<i>Total Credit Hours</i>		<b>17</b>	

#### Semester VI (SPRING)

Code	Title	Chr	Prerequisite(s)
PBH 320	Community and Public Health Nutrition	3	HND 221, HND 222
HND 334	Medical Nutrition Therapy II	3	HND 332
HND 334L	Medical Nutrition Therapy II Lab	1	Co-requisite HND 334
HND 335	Quantity Foods	3	HND 225
HND 331	Food Microbiology and Sanitation	3	HND 226
<i>Total Credit Hours</i>		<b>13</b>	

### Winter Semester

Code	Title	Chr	Prerequisite(s)
HND 340 I	Dietetic Practicum I	4	Completion of 75 Credits
HND 321	Seminar in Foodservice Systems	1	Co-requisite HND 340 I
<i>Total Credit Hours</i>		<b>5</b>	

### Fourth Year (Senior)

#### Semester VII (FALL)

Code	Title	Chr	Prerequisite(s)
HND 421	Seminar in Clinical Dietetics	1	Co-requisite HND 440II
HND 440 II	Dietetic Practicum II	6	HND 332
HND 440 III	Dietetic Practicum III	8	Co-rA58:D58erequisite HND 440 II
<i>Total Credit Hours</i>		<b>15</b>	

#### Semester VIII (SPRING)

Code	Title	Chr	Prerequisite(s)
HND 436	Sports Nutrition	3	HND 224
HND 437	Seminar Current Research in Nutrition	1	Completion of 90 Credits
HND 438	Human Nutrition Research Tutorial	2	Completion of 90 Credits
HND 440 IV	Dietetic Practicum IV	8	PBH 320
<i>Total Credit Hours</i>		<b>14</b>	

**Important** All major courses are offered in their designated semesters as stated on this study plan.

**Notes:** Do not delay your general education courses to your last year.