

PROGRAM GUIDE

WESTERN MICHIGAN UNIVERSITY  
College of Education and Human Development

NDDJ  
NDDP

# NUTRITION AND DIETETICS PROGRAM

## Kalamazoo Valley Community College Transfer Guide

101 Total Hours (No Minor Required; 122 Credit Hours Needed for Graduation)

### Pre-Nutrition and Dietetics Courses

Students must have **completed or be enrolled in** the courses noted in *red/italics* and have a **3.0 cumulative GPA** at the time of application to the professional program. Applications are due by **October 15**.

ALL COURSES IN THIS PROGRAM REQUIRE A "C" GRADE OR BETTER

WES	SEMESTER	PRE-REQUISITES	REQUIRED COURSES	SUB/GRADE	CR
Level I: Writing		ENGL 1000 or placement	<i>ENGL 1050 Thought &amp; Writing</i>	ENG 110, 112, 127 or 160	3
		MATH 1100 w/ "C" or better or placement	<b>MATH 1110</b> Algebra II (f/sp) ( <i>IF NEEDED</i> )	MATH 150	3
Level II: Sci Lit w/Lab (PS)		MATH 1110 w/ "C" or better or placement	<i>CHEM 1100/1110 Gen Chem I w/lab</i>	CHM 120	3/1
		CHEM 1100/1110 w/ "C" or better	<i>CHEM 1120/1130 Gen Chem II w/lab</i>	CHM 130	3/1
		CHEM 1120/1130 w/ "C" or better	<i>CHEM 3700/3710 Intro Org w/lab (sp/su I)</i>	CHM 150	3/1
		CHEM 3700/3710 w/ "C" or better	<b>CHEM 3550</b> Intro Biochemistry (f/sp/su I)		3
			<i>BIOS 1120 Principles of Biology</i>	BIO 100	3
		BIOS 1120 or 1610 (1500) w/"C" or better Will need advisor assistance w/ registration	<i>BIOS 2400 Human Physiology</i>	Substitute BIO 115+215 Combined	4
			<i>BIOS 2320 Microbio Infectious Diseases (f/sp)</i>	BIO 130 or 140	4
		CHEM 1120/1130 or 1510/1520; BIOS 2400 w/ "C" or better in all pre-reqs	<i>*FCS 2600 Nutrition (f/sp)</i>		3
			<b>FCS 1000</b> Career Seminar (f)		1
			<i>*FCS 1650</i> Culinary Skills (f/sp)	CUL 101 or 111	3
Level I: Oral & Dig Comm OR Level I: Quantitative Literacy		Select one	<b>FCS 2250 OR CIS 1020</b> Computer Apps	BUS 103	3
Level 3: Global Perspectives (DI)			<i>*FCS 3150</i> Global Ecology of the Family		3
Level II: Personal Wellness			<b>COM 1700</b> Interpersonal Communication	COM 113	3
Level II: Science & Technology			<b>PSY 1000</b> General Psychology	PSY 150	3
Level I: Inquiry & Engagement			<b>SOC 2000</b> Principles of Sociology	SOC 102	3
Level II: Science & Technology		MATH 1100 w/ "C" or better or placement	<i>*STAT 3660</i> Data Analysis for Biosciences	MATH 220	4
Level II: Science & Technology			<b>PHIL 3340</b> Biomedical Ethics		4

### Third Year—Must Be Accepted into Nutrition and Dietetics Professional Program

	Spring 3 <sup>rd</sup> Yr	FCS 2600; FCS 3150 w/ "C" or better in all pre-reqs	<b>FCS 3460</b> Nutrition Ed & Counseling (sp)		3
	Spring 3 <sup>rd</sup> Yr	FCS 2600; STAT 3660 w/ "C" or better in all pre-reqs; 56+ hrs.	<b>FCS 3650</b> Understanding Research Diet (sp)		3
	Spring 3 <sup>rd</sup> Yr	FCS 2600	<b>FCS 3600</b> Lifespan Nutrition (sp)		3
	Spring 3 <sup>rd</sup> Yr	FCS 1650; 2600	<b>FCS 3680</b> Quantity Foods (sp)		4

### Fourth Year—Must Be Accepted into Nutrition and Dietetics Professional Program

	Fall 4 <sup>th</sup> Yr	FCS 1650; 2600; 3650; CHEM 3700/3710; w/ "C" or better in all pre-reqs; 88+ hrs.	<b>FCS 4680</b> Adv & Experimental foods (f)		4
	Fall 4 <sup>th</sup> Yr	FCS 2600; 3600	<b>FCS 4620</b> Community Nutrition (f)		3
	Fall 4 <sup>th</sup> Yr	PHIL 3340; FCS 3600; 3650; w/ "C" or better in all pre-reqs; 88+ hrs.	<b>FCS 4670</b> Professional Issues in Dietetics (f)		2
	Fall 4 <sup>th</sup> Yr	FCS 3600; 3650; BIOS 2400; CHEM 3550; w/ "C" or better in all pre-reqs; 88+ hrs.; Must take concurrently	<b>FCS 4600</b> Med Nutrition Therapy I (f) and <b>FCS 4630</b> Med Nutrition Therapy I Lab (f)		4 1
	Spring 4 <sup>th</sup> Yr	FCS 4600; Must take concurrently	<b>FCS 4610</b> Med Nutrition Therapy II (sp) and <b>FCS 4640</b> Med Nutrition Therapy Lab II (sp)		4 1
	Spring 4 <sup>th</sup> Yr	FCS 3680 w/ "C" or better; 88+ hrs.	<b>FCS 4660</b> Institutional Mgmt (sp)		4
	Spring 4 <sup>th</sup> Yr	FCS 3600; CHEM 3550; 88+ hrs	<b>FCS 4690</b> Nutrient Metabolism (sp)		3

NOTES: Semester offerings are subject to change; Courses with an \* are pre-requisites to the first semester of professional program courses.