BS in Nutrition,
Coordinated Program

Degree Requirements—BS in Nutrition,
Coordinated Program Concentration

To earn a Bachelor of Science in Nutrition degree from UIC, students need to complete University, college, and department degree requirements. The Department of Kinesiology and Nutrition degree requirements for the Coordinated Program concentration are outlined below. Students should consult the College of Applied Health Sciences section for additional degree requirements and college academic policies.

Summary of Requirements
Pre-Nutrition Course Requirements 65
Coordinated Program Required Courses 67
Total Hours 132

Degree Requirements—Both Concentrations

Note: Students who do not place into certain courses or do not carefully plan sequential course work should expect to take summer session courses or possibly take longer than two years to complete the pre-nutrition course work. Students should seek advising from the Department of Kinesiology and Nutrition for advice on course planning.

Pre-Nutrition Course Requirements

Required Courses
ENGL 160  Academic Writing I: Writing in Academic and Public Contexts 3
ENGL 161  Academic Writing II: Writing for Inquiry and Research 3
COMM 100  Fundamentals of Human Communication 3
Understanding the Creative Arts course \(^b\) 3
Understanding the Past course \(^b\) 3
PSCH 100  Introduction to Psychology \(^a\) 4
SOC 100  Introduction to Sociology \(^a,c\) 3
CHEM 122  General Chemistry I Lecture 4
CHEM 123  General Chemistry Laboratory I \(^d,e\) 1
CHEM 124  General Chemistry II Lecture 4
CHEM 125  General Chemistry Laboratory II \(^d,e\) 1
CHEM 232  Organic Chemistry I 4
CHEM/BIOS 352  Introductory Biochemistry 3
BIOS 100  Biology of Cells and Organisms \(^d\) 5
MATH 121  Precalculus Mathematics \(^f\) 5
HN 110  Foods 3
HN 196  Nutrition 3
KN 251  Human Physiological Anatomy I 5
KN 252  Human Physiological Anatomy II 5
Total Hours 65

Degree Requirements—Coordinated Program
Coordinated Program Required Courses

Required Courses
HN 190  Introduction to Dietetics 1
HN 200  Nutritional Assessment 3
HN 202  Culture and Food \(^a\) 2
HN 300  Science of Foods 3
HN 306  Nutrition Education 4
HN 308  Nutrition Science I 3
HN 309  Nutrition Science II 3
HN 311  Nutrition During the Life Cycle 3
HN 313  Introduction to Community Nutrition 3
HN 318  Genetic, Molecular and Cellular Mechanisms of Chronic Diseases 3
HN 320  Clinical Nutrition I 4
HN 330  Quantity Food Production 3
HN 332  Food Service Management 2
HN 355  Supervised Practice I 8
HN 420  Clinical Nutrition II 2
HN 422  Clinical Nutrition III 2
HN 440  The Research Process 3
HN 455  Supervised Practice II 15
Total Hours 67

Sample Course Schedule—Coordinated Program

Junior Year
Fall Semester
HN 190  Introduction to Dietetics 1
HN 440  The Research Process 3
HN 200  Nutritional Assessment 3
HN 308  Nutrition Science I 3
HN 202  Culture and Food 2
Total Term Hours: 12

Spring Semester
HN 309  Nutrition Science II 3
HN 330  Quantity Food Production 3
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<tr>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HN 313</td>
<td>Introduction to Community Nutrition</td>
<td>3</td>
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<td>HN 318</td>
<td>Genetic, Molecular and Cellular Mechanisms of Chronic Diseases</td>
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<td><strong>Term Hours:</strong></td>
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**Senior Year**

**Fall Semester**

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<td>HN 300</td>
<td>Science of Foods</td>
<td>3</td>
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<td>HN 311</td>
<td>Nutrition During the Life Cycle</td>
<td>3</td>
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<td>HN 320</td>
<td>Clinical Nutrition I</td>
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<td>HN 332</td>
<td>Food Service Management</td>
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**Spring Semester**

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<tr>
<td>HN 306</td>
<td>Nutrition Education</td>
<td>4</td>
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<td>HN 355</td>
<td>Supervised Practice I</td>
<td>4</td>
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<td>HN 420</td>
<td>Clinical Nutrition II</td>
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<td>HN 422</td>
<td>Clinical Nutrition III</td>
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**Summer Semester**

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<td>HN 355</td>
<td>Supervised Practice I</td>
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<tr>
<td>HN 455</td>
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**Fifth Year**

**Fall Semester**

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<tr>
<td>HN 455</td>
<td>Supervised Practice II</td>
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<td><strong>Term Hours:</strong></td>
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**Total Hours:** 67