









2024 - 2025 Major Map

Applied Nutrition and Health, BS

School/College: College of Health Solutions
NHFNUENBS

This program's name has changed effective Fall 2024. The previous name was Food and Nutrition Entrepreneurship.

Term 1 0 - 15 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 CHM 101: Introductory Chemistry (SCIT OR SQ)	4	C	<ul style="list-style-type: none">ASU 101 or college-specific equivalent First-Year Seminar required of all first-year students. College of Health Solutions students take CHS 101 to fulfill this requirement.First-year students must take CHS 100; students who enter with more than 30 hours must take CHS 300 instead.Consider your personal and career interests to choose a Focus Area from bottom of the major map. Select coursework from that Focus Area as directed in future terms.Students following the Pre Dietetics Focus Area should take MAT 117 for the Math (MA) requirement.
 CHS 101: The ASU Experience for Health Solutions Students	1		
CHS 100: Optimizing Your Health and Performance (SOBE OR SB) OR CHS 300: An Exploration of Well-Being (SOBE OR SB)	3	C	
ENG 101 or ENG 102: First-Year Composition OR ENG 105: Advanced First-Year Composition OR ENG 107 or ENG 108: First-Year Composition	3	C	
MAT 117: College Algebra (MATH OR MA) OR MAT 142: College Mathematics (MATH OR MA)	3	C	
NTR 150: Introduction to the Professions in Nutrition and Dietetics	1	C	
Term hours subtotal:	15		
Term 2 15 - 30 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 NTR 241: Human Nutrition	3	C	<ul style="list-style-type: none">Review Focus Area options at bottom of major map and learn to run your Graduation Audit (DARS) prior to enrolling in term 3.First year students should take STP 226; students who enter with more than 30 hours should take HCD 300.Students following the Pre Dietetics Focus Area should take PSY 101 as their elective.Visit the CHS website for current student resources including forms and policies, advising appointment scheduling, internship information, and more.Join a student club or professional organization.
ENG 101 or ENG 102: First-Year Composition OR ENG 105: Advanced First-Year Composition OR ENG 107 or ENG 108: First-Year Composition	3	C	
HCD 300: Biostatistics (QTRS OR CS) OR STP 226: Elements of Statistics (QTRS OR CS)	3	C	
HSC 210: Cultural Aspects of Health (GCSI OR C)	3	C	
Elective (PSY 101 OR SOC 101 recommended)	3		
 Complete ENG 101 OR ENG 105 OR ENG 107 course(s).			
Term hours subtotal:	15		
Term 3 30 - 46 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 BIO 160: Introduction to Anatomy and Physiology (SCIT OR SQ) OR BIO 201: Human Anatomy and Physiology I (SCIT OR SG)	4	C	<ul style="list-style-type: none">Select a Focus Area Course from the appropriate list at bottom of major map.
NTR 142: Applied Food Principles	3	C	

Focus Area Course	3	C
Humanities, Arts and Design (HUAD)	3	
Sustainability (SUST)	3	
◆ Complete Mathematics (MATH) requirement.		
Complete First-Year Composition requirement.		
Term hours subtotal:	16	

- Students following the Pre Dietetics Focus Area should take BIO 201, and also take CHS 260 for the Focus Area course.
- Students following the Community Nutrition Focus Area should take BIO 201.
- Students following the Food Service Operations Focus Area should take BIO 160.
- Develop your **skills**.

Term 4 46 - 62 Credit Hours Critical course signified by ◆	Hours	Minimum Grade	Notes
◆ NTR 290: Introduction to Evidence-Based Research in Nutrition (L)	3	C	<ul style="list-style-type: none"> • Students following the Pre Dietetics Focus Area should take BIO 202 and NTR 341. • Students following the Community Nutrition Focus Area should take BIO 202 and NTR 345. • Students following the Food Service Operations Focus Area should take MIC 205/206 and NTR 345. • Secure a part-time job or volunteer experience.
BIO 202: Human Anatomy and Physiology II (SCIT OR SG) OR MIC 205: Microbiology (SCIT OR SG) AND MIC 206: Microbiology Laboratory (SCIT OR SG)	4	C	
NTR 341: Medical Nutrition Therapy I OR NTR 345: Development of Healthy Cuisines	3	C	
Governance and Civic Engagement (CIVI)	3		
Humanities, Arts and Design (HUAD)	3		
Term hours subtotal:	16		

Term 5 62 - 77 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ NTR 351: Nutrition Communication (L)	3	C	<ul style="list-style-type: none"> • Select a Focus Area Course from the appropriate list at bottom of major map. • Students following the Pre Dietetics Focus Area should take CHM 231/235 for the Focus Area Course. • Develop your professional online presence.
MKT 390: Essentials of Marketing OR MKT 391: Essentials of Selling OR MKT 395: Essentials of Advertising and Marketing Communication	3	C	
NTR 348: Cultural Aspects of Food (GCSI OR SB & C & G)	3	C	
Focus Area Course	3	C	
American Institutions (AMIT)	3		
Term hours subtotal:	15		

Term 6 77 - 92 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ HSC 355: Eating for Lifelong Health (SOBE OR SB) OR NTR 450: Nutrition in the Life Cycle (SOBE OR SB)	3	C	<ul style="list-style-type: none"> • Select a Focus Area Course from the appropriate list at bottom of major map. • Students following the Pre Dietetics Focus Area should take NTR 450, and also take BCH 361 for the Focus Area Course. • Use Handshake to research employment opportunities.
NTR 350: Nutrition Counseling	3	C	
Focus Area Course	3	C	
Complete 2 courses: Upper Division Elective	6		
Term hours subtotal:	15		

Term 7 92 - 105 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ NTR 344: Nutrition Management and Leadership (L)	3	C	<ul style="list-style-type: none"> • Select two upper division Focus Area Courses from the appropriate list at bottom of major map. • Students following the Pre Dietetics Focus Area should take MIC 205/206 and NTR 343 for the Focus Area Courses. • Gather professional references.
NTR 402: Preprofessional Prep in Nutrition Careers	1	C	
Complete 2 courses: Upper Division Focus Area Course	6	C	
Upper Division Elective OR CHS 484: Internship	3		
Term hours subtotal:	13		

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Term 8 105 - 120 Credit Hours Necessary course signified by ★	Hours	Grade	Notes
★ NTR 448: Community Nutrition (L)	3	C	<ul style="list-style-type: none"> NTR 448 fulfills the college's experiential learning requirement. Select an upper division Focus Area Course from the appropriate list at bottom of major map. Students following the Pre Dietetics Focus Area should take NTR 445 for the Focus Area Course. Apply for full-time career opportunities.
Upper Division Focus Area Course	3	C	
Upper Division Elective	2		
Complete 2 courses:	7		
Elective			
Term hours subtotal:	15		

- Students should select and follow a Focus Area to complete a total of 18 credit hours, at least nine of which must be upper division. The selected focus area will allow students to move confidently into a career or graduate program in Dietetics.
 - Students following the Pre Dietetics Focus Area will be eligible to apply to a graduate program in Dietetics which integrates the required coursework and experiential learning to prepare students for the Registered Dietitian (RD) exam. Upon passing the RD Exam, graduates can work as Registered Dietitian Nutritionists (RDN). For more information about institutions that offer a graduate program in Dietetics, please visit: <https://www.eatrightpro.org/acend/accruited-programs/program-directory> and search for *Graduate Programs* which are available in several states and online.
 - The Pre Dietetics Focus Area requires both BIO 202 and MIC 205/206. BIO 202 should be completed before MIC 205/206. Students should follow term notes with course suggestions.

Hide Course List(s)/Track Group(s)

Community Nutrition Focus Area	Pre Dietetics Focus Area	Food Service Operations Focus Area
CHS 340: Health Theory	BCH 361: Advanced Principles of Biochemistry	AGB 215: Fundamentals of Sustainable Food Systems (SUST OR L) or SFS 215: Fundamentals of Sustainable Food Systems (SUST OR L) or SOS 215: Fundamentals of Sustainable Food Systems (SUST OR L)
EDS 301: Sustainable Community Design and Practices (SUST OR HU)	CHM 231: Elementary Organic Chemistry (SCIT OR SQ) AND CHM 235: Elementary Organic Chemistry Laboratory (SCIT OR SQ)	AGB 425: Food Supply Networks
EXW 446: Worksite Wellness	CHS 260: Health Professions Terminology	AGB 445: Food Retailing
HCD 332: Population Health Policy and Legislation	BIO 202: Human Anatomy and Physiology II (SCIT OR SG) or MIC 205: Microbiology (SCIT OR SG) AND MIC 206: Microbiology Laboratory (SCIT OR SG)	AGB 456: Food Product Innovation and Development
HCR 231: Fundamentals of Community Health	NTR 343: Food Service Purchasing	CIS 105: Computer Applications and Information Technology (QTRS OR CS)
HCR 335: Program Development and Management for Community Health	NTR 445: Management of Food Service Systems	MGT 380: Management and Strategy
HEP 102: Foundations of Health Education and Health Promotion		NTR 343: Food Service Purchasing
HEP 348: Methods of Health Education		NTR 353: The Western Diet
HEP 380: Body Image and Wellness		NTR 360: Nutrition Entrepreneurship
HEP 444: Epidemiology		NTR 445: Management of Food Service Systems
HEP 452: Health Advocacy in Health Education		NTR 455: Retail Food Service Operations
NTR 453: Nutrition and the Media		SOS 327: Sustainable Food and Farms
PBH 422: Health Disparities and Access to Health		
PBH 435: Environmental and Occupational Health (L)		

- **Total Hours:** 120
- **Upper Division Hours:** 45 minimum
- **University Undergraduate Graduation Requirements**

Notes:

Mathematics Placement Assessment score determines placement in first mathematics course.

General Studies designations listed next to courses on the major map were valid for the 2024 - 2025 academic year. Please refer to the course catalog for current General Studies designations at time of class registration. General Studies credit is applied according to the designation the course carries at the time the class is taken.