








## 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 - A 0 - 7 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 CHS 101: The ASU Experience for Health Solutions Students	1		<ul style="list-style-type: none"> <li>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.</li> </ul>
ENG 101 or ENG 102: First-Year Composition OR			
ENG 105: Advanced First-Year Composition OR	3	C	
ENG 107 or ENG 108: First-Year Composition			
MAT 117: College Algebra (MATH OR MA) OR MAT 142: College Mathematics (MATH OR MA)	3	C	
Term hours subtotal:	7		
Term 1 - B 7 - 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"> <li>First-year students must take CHS 100; students who enter with more than 30 hours must take CHS 300 instead.</li> <li>View ASU Online first-year student registration information <a href="#">here</a>.</li> <li>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.</li> </ul>
CHS 100: Optimizing Your Health and Performance (SOBE OR SB) OR CHS 300: An Exploration of Well-Being (SOBE OR SB)	3	C	
NTR 150: Introduction to the Professions in Nutrition and Dietetics	1	C	
Term hours subtotal:	8		
Term 2 - A 15 - 22 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"> <li>Students following the Pre Dietetics Focus Area and the Community Nutrition Focus Area should take BIO 201.</li> <li>Students following the Food Service Operations Focus Area should take BIO 160.</li> <li>Visit the <a href="#">CHS website</a> for current student resources including forms and policies, advising appointment scheduling, internship information, and more.</li> </ul>
ENG 101 or ENG 102: First-Year Composition OR			
ENG 105: Advanced First-Year Composition OR	3	C	
ENG 107 or ENG 108: First-Year Composition			
Term hours subtotal:	7		
Term 2 - B 22 - 29 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
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	<ul style="list-style-type: none"> <li>Students following the Pre Dietetics Focus Area and the Community</li> </ul>

Elective ( PSY 101 OR SOC 101 recommended)	3
❗ Complete ENG 101 OR ENG 105 OR ENG 107 course(s).	
Term hours subtotal:	7

Nutrition Focus Area should take BIO 202 and PSY 101.

- Students following the Food Service Operations Focus Area should take MIC 205/206.
- Join a **student club** or professional organization.

Term 3 - A 29 - 35 Credit Hours Critical course signified by ❗	Hours	Minimum Grade	Notes
❗ NTR 241: Human Nutrition	3	C	• Develop your <b>skills</b> .
HCD 300: Biostatistics (QTRS OR CS) OR STP 226: Elements of Statistics (QTRS OR CS)	3	C	
Term hours subtotal:	6		

Term 3 - B 35 - 41 Credit Hours Critical course signified by ❗	Hours	Minimum Grade	Notes
NTR 142: Applied Food Principles	3	C	• Review Focus Area options at bottom of major map and learn to run your <b>Graduation Audit (DARS)</b> prior to enrolling in term 4A.
Humanities, Arts and Design (HUAD)	3		
❗ Complete First-Year Composition requirement.			
❗ Complete Mathematics (MATH) requirement.			
Term hours subtotal:	6		

Term 4 - A 41 - 50 Credit Hours Critical course signified by ❗	Hours	Minimum Grade	Notes
❗ NTR 290: Introduction to Evidence-Based Research in Nutrition (L)	3	C	• Select Focus Area Course from the appropriate list at bottom of major map.
HSC 210: Cultural Aspects of Health (GCSI OR C)	3	C	
Focus Area Course	3	C	
Term hours subtotal:	9		

- Students following the Pre Dietetics Focus Area should take CHS 260 as their focus area course.
- Students following the Pre-Dietetics Focus Area should also begin planning for in person CHM 235 laboratory attendance in the summer. Speak to your academic advisor for more information.

Term 4 - B 50 - 56 Credit Hours	Hours	Minimum Grade	Notes
NTR 341: Medical Nutrition Therapy I OR NTR 345: Development of Healthy Cuisines	3	C	• Students following the Pre Dietetics Focus Area should take NTR 341.
Humanities, Arts and Design (HUAD)	3		
Term hours subtotal:	6		

- Students following the Community Nutrition Focus Area and the Food Service Operations Focus Area should take NTR 345.
- Secure a **part-time job** or **volunteer experience**.

Term 5 - A 56 - 62 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ NTR 351: Nutrition Communication (L)	3	C	• Select Focus Area Course from the appropriate list at bottom of major map.
Focus Area Course	3	C	
Term hours subtotal:	6		

- Students following the Pre Dietetics Focus Area should take CHM 231/235 for the Focus Area course. Students will complete all experiments for the CHM 235 Elementary Organic Chemistry Lab in person at an ASU campus during a one-week session in summer. Lab reports will be completed in

subsequent weeks during the same summer term. Connect with your academic advisor for more information.

Term 5 - B 62 - 68 Credit Hours	Hours	Minimum Grade	Notes
MKT 390: Essentials of Marketing OR MKT 391: Essentials of Selling OR MKT 395: Essentials of Advertising and Marketing Communication	3	C	<ul style="list-style-type: none"> <li>Develop your <b>professional online presence</b>.</li> </ul>
NTR 348: Cultural Aspects of Food (GCSI OR SB & C & G)	3	C	
Term hours subtotal:	6		
Term 6 - A 68 - 74 Credit Hours <b>Necessary course signified by</b> ★	Hours	Minimum Grade	Notes
★ Upper Division Focus Area Course	3	C	<ul style="list-style-type: none"> <li>Select a focus area course from the appropriate list at bottom of major map.</li> <li>Students following the Pre Dietetics Focus Area should take BCH 361 for the Focus Area course.</li> </ul>
NTR 350: Nutrition Counseling	3	C	
Term hours subtotal:	6		
Term 6 - B 74 - 80 Credit Hours <b>Necessary course signified by</b> ★	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"> <li>Students following the Pre Dietetics Focus Area should take NTR 450.</li> <li>Use Handshake to research <b>employment opportunities</b>.</li> </ul>
Sustainability (SUST)	3		
Term hours subtotal:	6		
Term 7 - A 80 - 86 Credit Hours <b>Necessary course signified by</b> ★	Hours	Minimum Grade	Notes
★ NTR 344: Nutrition Management and Leadership (L)	3	C	
American Institutions (AMIT)	3		
Term hours subtotal:	6		
Term 7 - B 86 - 92 Credit Hours	Hours	Minimum Grade	Notes
Focus Area Course	3	C	<ul style="list-style-type: none"> <li>Select a focus area course from the appropriate list at bottom of major map.</li> <li>Students following the Pre Dietetics Focus Area should take MIC 205/206 for the Focus Area course.</li> <li>Gather <b>professional references</b>.</li> </ul>
Upper Division Elective	3		
Term hours subtotal:	6		
Term 8 - A 92 - 98 Credit Hours <b>Necessary course signified by</b> ★	Hours	Minimum Grade	Notes
★ NTR 448: Community Nutrition (L)	3	C	<ul style="list-style-type: none"> <li>NTR 448 fulfills the college's experiential learning requirement.</li> </ul>
Governance and Civic Engagement (CIVI)	3		
Term hours subtotal:	6		
Term 8 - B 98 - 104 Credit Hours	Hours	Minimum Grade	Notes
Upper Division Focus Area Course	3	C	<ul style="list-style-type: none"> <li>Select a focus area course from the appropriate list at bottom of major map.</li> <li>Students following the Pre Dietetics Focus Area should take NTR 343 for the Focus Area course.</li> </ul>
Upper Division Elective	3		
Term hours subtotal:	6		

Term 9 - A 104 - 110 Credit Hours <b>Necessary course signified by</b> ★	Hours	Minimum Grade	Notes
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★ NTR 402: Preprofessional Prep in Nutrition Careers	1	C	
Upper Division Elective	2		
Elective	3		
Term hours subtotal:	6		

Term 9 - B 110 - 116 Credit Hours	Hours	Minimum Grade	Notes
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Upper Division Focus Area Course	3	C	<ul style="list-style-type: none"> <li>• Select a focus area course from the appropriate list at bottom of major map.</li> <li>• Students following the Pre Dietetics Focus Area should take NTR 445 for the Focus Area course.</li> </ul>
Upper Division Elective	3		
Term hours subtotal:	6		

Term 10 - A 116 - 120 Credit Hours <b>Necessary course signified by</b> ★	Hours	Minimum Grade	Notes
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★ Elective	4		<ul style="list-style-type: none"> <li>• Apply for <b>full-time career opportunities</b></li> </ul>
Term hours subtotal:	4		

- 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 a 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/accredited-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.
- For students following the Pre Dietetics Focus Area, the CHM 235 Elementary Organic Chemistry Laboratory is only offered in-person at a university campus location. This laboratory course will be offered during summer which may impact your financial aid. [Learn](#) more about summer financial aid and additional ways to cover summer costs. Students also have the option to complete the laboratory at a local institution. Visit the [Transfer Credit Guide](#) to find equivalent courses near you and consult with your academic advisor.

#### 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)
EXW 446: Worksite Wellness	CHM 231: Elementary Organic Chemistry (SCIT OR SQ) AND CHM 235: Elementary Organic Chemistry Laboratory (SCIT OR SQ)	AGB 425: Food Supply Networks
HCD 332: Population Health Policy and Legislation	CHS 260: Health Professions Terminology	AGB 445: Food Retailing
HCR 231: Fundamentals of Community Health		AGB 456: Food Product Innovation and Development
HCR 335: Program Development and Management for Community Health		

HEP 102: Foundations of Health Education and Health Promotion	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)	CIS 105: Computer Applications and Information Technology (QTRS OR CS)
HEP 348: Methods of Health Education		MGT 380: Management and Strategy
HEP 380: Body Image and Wellness	NTR 343: Food Service Purchasing	NTR 343: Food Service Purchasing
HEP 444: Epidemiology	NTR 445: Management of Food Service Systems	NTR 353: The Western Diet
HEP 452: Health Advocacy in Health Education		NTR 360: Nutrition Entrepreneurship
NTR 453: Nutrition and the Media		NTR 445: Management of Food Service Systems
PBH 422: Health Disparities and Access to Health		NTR 455: Retail Food Service Operations
PBH 435: Environmental and Occupational Health (L)		SOS 327: Sustainable Food and Farms
POP 100: Introduction to Population Health		

- **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.