

**ASSOCIATE IN SCIENCE FOR BACHELOR'S IN DIETETICS**

Completion of the following curriculum will satisfy both the requirements for an Associate in Science at KCTCS as well as UK Core requirements for the University of Kentucky and pre-major requirements for a bachelor's degree in Dietetics.

To be considered for upper-division admission to either the human nutrition or dietetics undergraduate degree programs, an applicant must complete the equivalent of the pre-major courses (CHE 105, CHE 107, CHE 111, CHE 113, BIO 148, DHN 212, and DHN 241) with a grade-point average of 2.8. Submission of an application form to the Department of Dietetics and Human Nutrition Academic Coordinator is also required.

KCTCS students planning to transfer to the University of Kentucky should work closely with the UK Transfer Advisor each semester to ensure both KCTCS and UK requirements are met.

<b>1<sup>st</sup> Semester</b>	
ENG 101: Writing I (3)	
Oral Communication course (3)	
CHE 170 + 175: General Chemistry I & Lab (5)	
SOC 101: Introduction to Sociology (3)	
Quantitative Reasoning course (3)	
<b>Semester Hours</b>	<b>17</b>

<b>2<sup>nd</sup> Semester</b>	
ENG 102: Writing II (3)	
CHE 180 + 185: General Chemistry II & Lab (5)	
PSY 110: General Psychology (3)	
STA 210: Statistics: A Force in Human Judgment (3)	
First-Year Experience course (3)	
<b>Semester Hours</b>	<b>17</b>

<b>First Summer Option</b>	
<b>Semester Hours</b>	

<b>3<sup>rd</sup> Semester</b>	
CHE 270: Organic Chemistry I (3) or CHE 236: Srvy of Orgnc Chm (3)	
BIO 150 or 114: Principles of Biology I (3)	
ECO 201: Principles of Microeconomics (3)	
CLA 131 or AHS 115: Medical Terminology (3)	
*Humanities course (3)	
<b>Semester Hours</b>	<b>15</b>

<b>4<sup>th</sup> Semester</b>	
BIO 226: Principles of Microbiology (3)	
PGY 206: Elementary Physiology (3)	
*Heritage course (3)	
Digital Literacy course (3)	
<b>Semester Hours</b>	<b>15</b>

**Total Credit Hours: 61**

Notes: \*One course must satisfy the Cultural Studies requirement.  
+Elective courses should be chosen in consultation with a UK Transfer Advisor and may be used to complete major or minor requirements.  
Must earn a C or higher in DHN 300-level and above courses.

**UNIVERSITY OF KENTUCKY  
COURSES ONLY**

<b>Second Summer Option</b>	
DHN 212: Introductory Nutrition (3) Summer Session I	
DHN 241: Food Service Sanitation (1) Summer Session I	
<b>Semester Hours</b>	<b>4</b>

<b>5<sup>th</sup> Semester</b>	
DHN 301: Dietetics Practice (2)	
DHN 302: Principles of Food Preparation (3)	
DHN 311: Nutritional Biochemistry (3)	
DHN 312: Life Cycle and Community Nutrition I (3)	
DHN 374: Research and Writing in Dietetics (3)	
Free Elective (3)	
<b>Semester Hours</b>	<b>17</b>

<b>6<sup>th</sup> Semester</b>	
DHN 304: Experimental Foods (3)	
DHN 346: Management for Food Industries (3)	
DHN 313: Life Cycle and Community Nutrition II (3)	
DHN 510: Advanced Nutrition (3)	
DHN 512: Medical Nutrition Therapy I (4)	
<b>Semester Hours</b>	<b>16</b>

<b>Third Summer Option</b>	
<b>Semester Hours</b>	

<b>7<sup>th</sup> Semester</b>	
DHN 480: Dietetics Pre-Professional Practice (1)	
DHN 514: Dietetics Counseling and Communication (3)	
DHN 517: Medical Nutrition Therapy II (3)	
Professional Support (3)	
Free Elective (3)	
<b>Semester Hours</b>	<b>13</b>

<b>8<sup>th</sup> Semester</b>	
DHN 342: Quantity Food Production (4)	
DHN 408G: Seminar in Dietetics and Human Nutrition (1)	
Free Elective (3)	
Free Elective (3)	
Free Elective (2)	
<b>Semester Hours</b>	<b>13</b>

**Total Credit Hours: 124**

**Notes:**

Must earn a C or higher in DHN 300-level and above courses.