

ASSOCIATE IN SCIENCE FOR BACHELOR'S IN HUMAN NUTRITION

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 Human Nutrition.

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.

1st Semester	
ENG 101: Writing I (3)	
CHE 170 + 175: General Chemistry I & Lab (5)	
PSY 110: General Psychology (3)	
MAT 150: College Algebra (3)	
ANA 209: Principles of Human Anatomy (3)	
Semester Hours	17

2nd Semester	
ENG 102: Writing II (3)	
First-Year Experience course (3)	
CHE 180 + 185: General Chemistry II & Lab (5)	
MAT 170: Brief Calculus with Applications (3)	
PGY 206: Elementary Physiology (3)	
Semester Hours	17

First Summer Option	
Semester Hours	

3rd Semester	
*Heritage course (3)	
STA 220: Statistics (3)	
CHE 270 + 275: Organic Chemistry I (4)	
BIO 150 or 114 + BIO 115, 151, or 155: Biology I + Lab (4-5)	
Oral Communication course (3)	
Semester Hours	17-18

4th Semester	
*Humanities course (3)	
*Social and Behavioral Science course (3)	
CHE 280 + 285: Organic Chemistry II (4)	
BIO 226: Principles of Microbiology (3)	
Digital Literacy course (3)	
Semester Hours	16

Total Credit Hours: 67-68

Notes: *One course must satisfy the Cultural Studies requirement.

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Second Summer Option	
DHN 212: Introductory Nutrition (3)	
DHN 241: Food Service Sanitation (1)	
Semester Hours	4

5th Semester	
DHN 302: Principles of Food Preparation (3)	
DHN 311: Nutritional Biochemistry (3)	
DHN 312: Life Cycle and Community Nutrition I (3)	
Professional Support Elective (3)	
Professional Support Elective (3)	
Semester Hours	15

6th Semester	
DHN 313: Life Cycle and Community Nutrition II (3)	
DHN 315: Nutrition Issues in Physical Activity (3)	
DHN 510: Advanced Nutrition (3)	
BIO 152: Principles of Biology II (3)	
Professional Support Elective (3)	
Semester Hours	15

Third Summer Option	
Semester Hours	

7th Semester	
DHN 304: Experimental Foods (3)	
DHN 474: Research in Nutrition: Theory (3)	
PHI 305: Health Care Ethics (3)	
Professional Support Elective (3)	
Semester Hours	12

8th Semester	
DHN 318: Hunger, Food Behavior, and the Environment (3)	
DHN 408G: Seminar in Dietetics and Human Nutrition (1)	
DHN 475: Research in Nutrition: Application (3)	
Professional Support Elective (3)	
Professional Support Elective (3)	
Semester Hours	13

Total Credit Hours: 127-128

Notes: