



This graduation plan illustrates the type of curriculum a new student would take to complete a degree in four years. It is not meant to serve as an official document. Students should contact their academic adviser to develop a personalized plan of study. Refer to the University Catalog for a complete list of requirements: <https://catalog.uwsp.edu/>.

Semester 1	Credits	Semester 2	Credits
PSYC 110 Intro to Psychology (SS) or SOC 101 Intro to Soc (SS/USD)	3	FN 151 Contemporary Nutrition (WLN)	2
CHEM 105 Fundamental Chem (NSC)	5	BIOL 101 General Biology (NSC)	5
Humanities GEP <sup>4</sup> (choice)	3	CHEM 106 <sup>3</sup> Fundamental Chemistry (NSC)	5
ENGL 101 Freshman English (WC) or ENGL 150 <sup>1</sup>	3	GEP Global Awareness (choice)	3
Advanced Freshman English (WC)		FN 101 Intro to the Profession of Dietetics <i>Sp</i>	1
HSW 100 Stud. Success in Health Sciences (recommended)	1		
<i>Total credits</i>	<b>15</b>	<i>Total credits</i>	<b>16</b>
Semester 3	Credits	Semester 4	Credits
FN 206 Introductory Foods	3	FN 354 <sup>3</sup> Intro to Nutrition & Nutrient Metabolism	3
CHEM 221 Survey of Organic Chem Lecture <i>Fa</i>	3	Arts GEP <sup>4</sup> (choice)	3
CHEM 222 Survey of Organic Chem lab <i>Fa</i>	1	CHEM 260 Elementary Biochemistry <i>Sp</i>	4
Critical Thinking GEP (choice)	3	ENGL 202 Sophomore English (n/a for ENGL150) (WC)	3
HD 265 Human Development (WLNS)	3	Elective	3
-or- PSYC 260 Intro to Developmental Psych (SS)			
<i>Total credits</i>	<b>13</b>	<i>Total credits</i>	<b>16</b>
Semester 5	Credits	Semester 6	Credits
FN 346 Advanced Foods <i>Fa</i>	3	FN 347 Intro to Food Service <i>Sp</i>	4
FN 357 <sup>3</sup> Ecology of Foods (ER) <i>Fa</i>	3	FN 373 Nutrition Through the Life Span <i>Sp</i>	3
BIOL 385 Human Physiology	4	FN 393 Educational Techniques & Research <i>Sp</i>	3
MATH 255 <sup>3</sup> Elementary Statistical Methods (QL)	4	BIOL 387 Human Anatomy <i>Sp</i>	4
<i>Total credits</i>	<b>14</b>	<i>Total credits</i>	<b>14</b>
Semester 7	Credits	Semester 8	Credits
FN 400 Professional Issues in Dietetics <i>Fa</i>	2	FN 455 Medical Nutrition Therapy II <i>Sp</i>	4
FN 449 <sup>5</sup> Practicum in Foodservice <i>TBD</i>	2	FN 456 Advanced Community Nutrition <i>Sp</i>	4
FN 454 Medical Nutrition Therapy I <i>Fa</i>	3	Historical Perspectives GEP <sup>4</sup> (choice)	3
FN 457 Advanced Nutrition & Human Metabolism <i>Fa</i>	3	FN 449 <sup>5</sup> Practicum in Foodservice <i>TBD</i>	2
BIOL 333 General Microbiology	4	Elective	3
Elective	3		
<i>Total credits</i>	<b>14-16</b>	<i>Total credits</i>	<b>14-16</b>
		<b>Summer or Winter courses?</b>	<b>Credits</b>
		<i>Total credits</i>	<b>120</b>

(Fa) = offered fall semesters (Sp) = offered spring semesters (Su) = offered only in summer

General Education Program (GEP) category abbreviations: Written Communication (WC), Critical Thinking (CT), Quantitative Literacy (QL), Wellness (WLN), Arts (ART), Humanities (HU), Social Sciences (SS), Natural Sciences (NS), Environmental Responsibility (ER), U.S. Diversity (US), Global Awareness (GA). Courses labeled respectively satisfy GEP requirements as well as satisfy requirements for the major.

**\*Graduation: Must have at least 120 credits, which include the general requirements for your degree and the requirements for at least one major.**

<sup>1</sup> For students meeting the placement criteria.

<sup>3</sup> Often offered summer session in addition to fall and spring, although not guaranteed. Consult the timetable.

<sup>4</sup> Work with your advisor to ensure that you satisfy all GEP requirements including Arts, Humanities, Historical Perspectives and US Diversity. Some courses count in more than one category.

<sup>5</sup>The department will assign you the semester based on the Café workforce.

