

Second Degree in HUMAN NUTRITIONAL SCIENCES (pre-requisites^{1,2} are in parentheses)

Required Courses	Credits
_____ CHEM 1300	University I: Structure & Modeling in Chemistry (Math 40S, Chemistry 40S) 3
_____ CHEM 1320	University I: Introduction to Organic Chemistry ('C' in CHEM 1300) ³ 3
_____ CHEM 2770	Elements of Biochemistry I ('C' in CHEM 1320, BIOL 1020 and BIOL 1030 <u>OR</u> ZOOL 1320 and ZOOL 1330) ³ 3
_____ CHEM 2780	Elements of Biochemistry II ('C' in CHEM 2770) ³ 3
_____ STAT 1000	Basic Statistical Analysis I 3
_____ STAT 2000	Basic Statistical Analysis II ('C' in STAT 1000) 3
_____ ZOOL 1320	Anatomy of the Human Body <u>OR</u> 3
_____ BIOL 1020 & 1030	Biology 1 and Biology 2 ⁴ 3-6
_____ ZOOL 1330	Physiology of the Human Body ('C' in ZOOL 1320 <u>OR</u> BIOL 1020 and BIOL 1030) 3
_____ HNSC 2140	Basic Principles of Human Nutrition (C in CHEM 2770, HNSC 1210, HNSC 1200) 3
_____ HNSC 2160	Food Preparation & Preservation (HNSC 1200, CHEM 1320) 3
_____ HNSC 3300	Vitamins and Minerals in Human Health (HNSC 2140, CHEM 2780, ZOOL 1330, or ZOOL 2540) 3
_____ HNSC 3310	Macronutrients and Human Health (HNSC 2140, CHEM 2780, ZOOL 1330, or ZOOL 2540) 3
_____ HNSC 3320	Nutrition Education and Dietary Change (PSYC 1200, HNSC 2130, HNSC 2140, HNSC 2160) 3
_____ HNSC 3330	Ingredient Technology for Designed Foods (CHEM 2780 and HNSC 2150, or CHEM 2220 and FOOD 2500) 3
_____ HNSC 4290	Food, Nutrition, & Health Policies (HMEC 2050, HNSC 2130, HNSC 2150, STAT 2000) 3

Choose one of the following options: A, B, or C

A. Dietetics Preparation⁷

_____ HNSC 3342	Management for Food and Nutrition Professionals (GMGT 2030, GMGT 2070, or GMGT 2080 and HNSC 1200) 3
_____ HNSC 4140	Quantity Food Production & Management (HNSC 3342 and HNSC 2160) 3
_____ HNSC 4320	Nutrition Management of Disease States (pre-requisites or co-requisites: HNSC 3300, HNSC 3310, and HNSC 3320). 3

B. Human Nutrition

_____ HNSC 4320	Nutrition Management of Disease States (pre-requisites or co-requisites: HNSC 3300, HNSC 3310, and HNSC 3320) 3
_____ choose 6 credit hours from:	_____ 3
	HNSC 4300, HNSC 4310, HNSC 4340, or HNSC 4350 3

C. Foods

_____ HNSC 2150	Composition, Functional, & Nutritional Properties of Foods (HNSC 1200, HNSC 1210, and CHEM 1320 or CHEM 1310) 3
_____ HNSC 3260	Food Quality Evaluation (HNSC 2160 or FOOD 3010) 3
_____ HNSC 4540	Functional Foods & Nutraceuticals (CHEM 2770 or CHEM 2360 or MBIO 2360) 3

Free Electives⁵

_____	_____ 3
_____	_____ 3

see reverse...../2

***The 2nd degree program may take longer than 2 academic years to complete due to Science prerequisites^{1,2}**

NOTES:

¹Students must complete 60 credit hours while enrolled in the second degree program. If any of the required courses have been completed in the previous degree, free electives must be chosen to meet the 60 credit hour requirement. Students are not required to satisfy the Written English requirement. This program may take longer than 2 academic years to complete.

²Pre-requisite courses in **bold** are not required, but are recommended. If these courses are not completed prior to registration, the Human Ecology Student Advisor will over-ride the course to enable the student to successfully register. We cannot provide over-rides or exceptions for Science prerequisites.

³Under required courses, students can take either CHEM 1320 or CHEM 1310. Students can take CHEM 2210 and CHEM 2220 instead of CHEM 1300 and CHEM 1310 or CHEM 1320. For students who do not take CHEM 2210 and CHEM 2220, CHEM 1320 is preferred. Students can take either CHEM/MBIO 2770 or CHEM 2360/MBIO 2360. Students can take either CHEM/MBIO 2780 or CHEM 2370/MBIO 2370. Students can take either ZOOL 1330 or ZOOL 2530 and ZOOL 2540.

⁴If Biology 1 and Biology 2 (BIOL 1020 and BIOL 1030) are taken, the additional 3 credit hours are considered to be free electives. Students must still complete ZOOL 1330 (Human Physiology).

⁵Electives are the student's choice. However, some of the courses chosen for degree completion may require additional pre-requisites that will then count as free electives.

⁶In the event of discrepancies with this document and the General Calendar, the General Calendar will prevail.

⁷**STUDENTS WHO INTEND TO PURSUE A DIETETIC INTERNSHIP MUST TAKE:** 3 credit hours that may be selected from HNSC 4300, HNSC 4310, HNSC 4362, HNSC 4340. Also for those intending to apply for a Dietetic internship, the second degree program meets the course requirements in Human Nutritional Sciences, but not all the other supporting course requirements (for example, psychology/sociology, humanities or social sciences, microbiology, research methods, communication arts, basic principles of management). Students declaring option A: Dietetic Preparation will receive further information from the Student Advisor.

Required Supporting Courses for Dietetic Internship**

Credit Hours

Psychology/Sociology	6
Humanities/Social Sciences additional courses	6
Introductory Chemistry (general and organic)	6
Microbiology (general or focused on food)	3
Biochemistry	6
Physiology	3
Statistics	3-6
Research Methods	3
Communication Arts	3
Basic Principles of Management	3

*Any discrepancies or questions regarding equivalent courses, please contact the Faculty's Internship Coordinator.

Required Human Nutritional Sciences Courses for Dietetic Internship**

(These courses are built into the program)

HNSC 3300	Vitamins and Minerals in Human Health
HNSC 3310	Macronutrients in Human Health
HNSC 3320	Nutrition Education and Dietary Change
HNSC 3330	Ingredient Technology for Designed Foods
HNSC 3342	Management for Food and Nutrition Professionals
HNSC 4140	Food Production and Management (lab)
HNSC 4290	Food, Nutrition, & Health Policies
HNSC 4320	Nutritional Management of Disease States (lab)

Approved by the College of Dietitians of Manitoba (CDM) 04/2006

Effective date: September 5, 2007 2nd HNS 2