# BACHELOR OF SCIENCE IN DIETETICS ROADMAP

120 Total Units Required  
Minimum Number of Units in the Major: 71

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
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</thead>
<tbody>
<tr>
<td><strong>First Semester</strong></td>
<td></td>
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</tr>
<tr>
<td>CHEM 100</td>
<td>Preparation for Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>or SF State Studies or University Elective if Satisfactory Score Earned on Chemistry Placement Exam</td>
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<tr>
<td>MATH 124</td>
<td>Elementary Statistics</td>
<td>3</td>
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<tr>
<td>GE Area A: Oral Communication (A1) or Critical Thinking (A3)</td>
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</tr>
<tr>
<td>GE Area A: Written English Communication (A2)</td>
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<tr>
<td>GE Area C: Arts (C1) or Humanities (C2)</td>
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<tr>
<td>Units</td>
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<tr>
<td><strong>Second Semester</strong></td>
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</tr>
<tr>
<td>BIOL 210 &amp; BIOL 211</td>
<td>General Microbiology and Public Health and General Microbiology and Public Health Laboratory</td>
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<tr>
<td>CHEM 115</td>
<td>General Chemistry I: Essential Concepts of Chemistry</td>
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<tr>
<td>PSY 200</td>
<td>General Psychology</td>
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<tr>
<td>GE Area D: U.S. History (D2) or U.S. and California Government (D3)</td>
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<tr>
<td>Units</td>
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<tr>
<td><strong>Third Semester</strong></td>
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<tr>
<td>DFM 253</td>
<td>Nutrition in Health and Disease</td>
<td>3</td>
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<tr>
<td>GE Area A: Oral Communication (A1) or Critical Thinking (A3)</td>
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<tr>
<td>GE Area A: Written English Communication II (A4)</td>
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<tr>
<td>or Written English Communication (A2) Stretch II</td>
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<td>GE Area C: Arts (C1)</td>
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<td>Units</td>
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<tr>
<td><strong>Fourth Semester</strong></td>
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<tr>
<td>CHEM 130</td>
<td>General Organic Chemistry</td>
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<tr>
<td>Major Elective – Select One</td>
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<tr>
<td>GE Area A: Written English Communication II (A4) if not already satisfied</td>
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<tr>
<td>or SF State Studies or University Elective</td>
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<tr>
<td>GE Area C: Humanities: Literature (C3)</td>
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<tr>
<td>GE Area D: U.S. History (D2) or U.S. and California Government (D3)</td>
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<td>Units</td>
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<tr>
<td><strong>Fifth Semester</strong></td>
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<tr>
<td>BIOL 212 &amp; BIOL 213</td>
<td>Principles of Human Physiology and Principles of Human Physiology Laboratory</td>
<td>4</td>
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<tr>
<td>CFS 352</td>
<td>Principles of Food Preparation</td>
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<tr>
<td>CHEM 349</td>
<td>General Biochemistry</td>
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<td>DFM 353GW</td>
<td>Foodservice Systems Management - GWAR</td>
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<td><strong>Sixth Semester</strong></td>
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<td>BIOL 220</td>
<td>Principles of Human Anatomy</td>
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<tr>
<td>CFS 453</td>
<td>Nutrition in the Life Cycle</td>
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<tr>
<td>DFM 458</td>
<td>Management of Quantity Food Purchasing and Production</td>
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<tr>
<td>GE Area UD–D: Upper Division Social Sciences (Consider SF State Studies Course)</td>
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<tr>
<td>SF State Studies or University Elective</td>
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<tr>
<td><strong>Seventh Semester</strong></td>
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<tr>
<td>DFM 350</td>
<td>Advanced Nutrition I</td>
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<tr>
<td>DFM 357</td>
<td>Experimental Food Study</td>
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<tr>
<td>DFM 484</td>
<td>Medical Nutrition Therapy I</td>
<td>3</td>
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<tr>
<td>GE Area UD–C: Upper Division Arts and/or Humanities (Consider SF State Studies Course)</td>
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<td>SF State Studies or University Elective</td>
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<td><strong>Units</strong></td>
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<tr>
<td><strong>Eighth Semester</strong></td>
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<tr>
<td>DFM 450</td>
<td>Advanced Nutrition II</td>
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<tr>
<td>DFM 451</td>
<td>Community Nutrition and Assessment</td>
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<tr>
<td>DFM 485</td>
<td>Medical Nutrition Therapy II</td>
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<tr>
<td>DFM 655</td>
<td>Nutrition Education and Communication</td>
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<tr>
<td>HTM 560</td>
<td>Hospitality Human Resource Management</td>
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<tr>
<td><strong>Total Units</strong></td>
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<td><strong>120</strong></td>
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1. To avoid taking additional units, it is recommended that you meet LLD and SF State Studies requirements (AERM, GR ES, SJ) within your GE or major.
2. ENG 114 can only be taken if you complete Directed Self-Placement (DSP) and select ENG 114; if you choose ENG 104/ENG 105 through DSP you will satisfy A2 upon successful completion of ENG 105 in the second semester; multilingual students may be advised into alternative English courses.
3. **Major Electives**
   - ACCT 100 Introduction to Financial Accounting (3 units)
   - BIOL 326 Disease! (3 units)
   - CFS 356 Foods and World Culture (3 units)
   - CFS 426 Family Crises: Drug Dependency and Eating Disorders (3 units)
   - CFS 543 Sustainability in the Textile, Housing, and Food Industries (3 units)
   - GEOG 427 Agriculture and Food Supply (4 units)
   - H ED 210 Personal and Social Determinants of Health (3 units)
   - H ED 410 Organization and Function of Health Services (3 units)
   - H ED 420 Epidemiology (3 units)
   - HTM 557 Restaurant and Catering Management (3 units)
   - KIN 355 Science, Sport, and Fitness (3 units)
   - NURS 500 Death and Dying in Contemporary Society (3 units)