



**BACHELOR of SCIENCE in HOSPITALITY MANAGEMENT AND DIETETICS (#707)
NUTRITION AND DIETETICS**

Department of Hospitality Management and Dietetics
College of Health and Human Services
Western Kentucky University

The suggested program of study shown below should be used in consultation with your advisor(s). Every student will finish with a unique plan of his/her own depending on the electives selected.

Success Markers

SAMPLE - 4 year plan

FIRST YEAR Visit The Learning Center for free tutoring	Fall Semester		Spring Semester	
	HMD 211 – Human Nutrition*	3	HMD 151 – Food Science	3
	COMM 161 – Business and Professional Speaking	3	CHEM 105/106 – Fundamentals of General Chemistry* and Lab	4
	ENG 100 – Intro to College Writing	3	HIST 119 – Western Civ to 1648 OR HIST 120 – Western Civ Since 1648	3
	MATH 116 – College Algebra*	3	General Education Course A-II	3
	BIOL 131 – Human Anatomy and Physiology w/Lab*	4		
	TOTAL CREDIT HOURS	16	TOTAL CREDIT HOURS	13

SECOND YEAR Volunteer or Join a Student Organization like the Hospitality and Dietetic Association	Fall Semester		Spring Semester	
	HMD 251 – Commercial Food Preparation (<i>HMD 151</i> , CoReq: HMD 152)	3	HMD 252 – Hospitality Information Technology (<i>Soph standing</i>)	3
	HMD 152 – Food Service Sanitation (<i>CoReq HMD 251</i>)	1	HMD 360 – Advanced Nutrition (<i>HMD 211, BIOL 131, CHEM 107 or 109</i>)	3
	AH 290 – Medical Terminology	2	ENG 200 – Intro to Literature	3
	CHEM 107/108 – Fundamentals of Organic Chemistry and Lab)	4	ECON 150 – Intro to Economics	3
	PSY 100 – Intro to Psychology	3	General Education Course	3
	General Education Course	3	General Elective Course	1
TOTAL CREDIT HOURS	16	TOTAL CREDIT HOURS	16	

THIRD YEAR Visit Career Services	Fall Semester		Spring Semester	
	HMD 361 - Life Stage Nutrition (HMD 261)	3	HMD 351 – Human Resource Management in the Hospitality Industry (HMD 251)	3
	HMD 365 – Community Nutrition (HMD 211)	3	HMD 362 – Medical Nutrition Therapy I (HMD 361, CHEM 304)	4
	CHEM 304 – Biochemistry for the Health Sciences	4	ACCT 200 – Introductory Accounting	3
	ENG 300 – Writing in the Disciplines	3	MGT 210 – Organization and Management (Soph Standing)	3
	General Education Course	3		
	TOTAL CREDIT HOURS	16	TOTAL CREDIT HOURS	13

SUMMER TERM	Summer Term	
	HMD 464 – Applied Institution Management (Sr. Standing)	3
	TOTAL CREDIT HOURS	3

FOURTH YEAR Apply for Graduation <i>Celebrate!</i>	Fall Semester		Spring Semester	
	HMD 354 – Cost Control & Financial Analysis in the Hospitality Industry (HMD 252, ACCT 300)	3	HMD 353 – Menu Planning and Purchasing (HMD 251)	3
	HMD 452 – Quality and Service Mgmt in Hospitality Management & Dietetics (MGT 210 and Sr. Standing)	3	HMD 461 – Application of Nutrition Theory and Research	3
	HMD 459 – Senior Seminar in Hospitality Management & Dietetics (HMD 362 and Sr. standing)	1	BIOL 207/208 – General Microbiology and Lab	4
	HMD 462 – Medical Nutritional Therapy II (HMD 362)	4	Designated Elective	3
	FACS 311 – Family Relations (Jr. standing)	3		
	TOTAL CREDIT HOURS	14	TOTAL CREDIT HOURS	13
Total Credit Hours:120				

- A grade of C or better is required in all courses in the major; a grade of “B” or higher is required for HMD 211
- Course marked* is required prerequisite for program admission. For additional admission criteria see advisor or catalog.
- This sequencing is a basic guide and may be individualized for you by your academic advisor. This is for informational purposes only; all official requirements are in the undergraduate catalog or listed in your iCAP.

PLEASE NOTE: Prerequisites, Course Numbers, and Course Titles are subject to change.
Consult your advisor each semester.

For more Information:

Department: Family and Consumer Sciences

Website: www.wku.edu/facs

Phone: 270-745-4352

Email: facs@wku.edu

Course Descriptions: <http://www.wku.edu/undergraduatecatalog/>