

Notes

- Students are required to complete 80 credit hours for the major.
- Students must earn a C or better in all prerequisite courses (chemistry, biology, and statistics), as well as a B- or better in all nutrition courses, and maintain a 3.0 GPA or higher.
- Students apply to the major during their sophomore year.
- Suggested additional courses: SOC 101 or 241 & PSYC 101
- See "Simmons PLAN & Graduation Requirements" worksheet for all-college requirements.

Core Requirements

Majors will complete a core of the following courses.

Course #	Course Title	Credits	Completed
First Year			
NUTR 111 or NUTR 112	Fundamentals of Nutrition or Introduction to Nutrition Science	4	
CHEM 111 or CHEM 113 or CHEM 115	Principles of General Chemistry*, General Chemistry I*, or Intensive General Chemistry* (all Fall, based on placement)	4	
CHEM 112	Principles of Organic Chemistry	4	
Sophomore Year			
BIOL 113	General Biology	4	
BIOL 221	Microbiology* (Spring)	4	
MATH 118	Introductory Statistics	4	
NUTR 237	The Practice of Community Nutrition	4	
Junior Year			
BIOL 231	Anatomy and Physiology I* (Fall)	4	
BIOL 232	Anatomy and Physiology II* (Spring)	4	
NUTR 201	Advanced Food Science (Fall)	4	
NUTR 249	Leadership in Food Service Management	4	
CHEM 223	Principles of Biochemistry (Spring)	4	
NUTR 248	Food Production and Service Systems (Fall)	4	
Senior Year			
NUTR 311	Nutrient Metabolism (Fall)	4	
NUTR 301	Dietetics Professions	1	
NUTR 334	Medical Nutrition Therapy (Spring)	6	
NUTR 331	The Practice of Clinical Dietetics (Spring; take concurrently with NUTR 334)	4	

*Courses must be taken with laboratory

Capstone

Complete the following to fulfill the capstone requirement.

Course #	Course Title	Credits	Completed
NUTR 381	Advanced Application in Community Nutrition (Spring)	4	
NUTR 390	Seminar: Selected Topics in Nutrition (Fall)	4	

PLAN Requirements

Year	Semester	Course Title	Credits	Complete
One	Fall	BOS 101: The Boston Course	4	
		SIM 101: The Simmons Course: Explore	2	
	Spring	LDR 101: The Leadership Course	4	

Two	Fall or Spring	The Learning Community: Two discipline courses & one integrative seminar	8	
		SIM 201: The Simmons Course: Experience	1	
Three	Fall or Spring	SIM 301: The Simmons Course: Excel	1	
Three & Four	Fall or Spring	3D* – Design Across Diverse Disciplines	12	
Any	Requirements		Course Selected	
	Language: Two semesters in the same language, taken sequentially and strongly encouraged to complete within their first two years.			4
				4
	Quantitative Literacy (QL)		MATH 118	4
	Key Content Areas** (KCAs)	Aesthetic, Literary and Artistic (ALA)		4
		Global Cultural (GC)	NUTR 237	4
Scientific Inquiry (SCI)		BIO 113	4	
Social and Historical (SH)			4	

*3D– Design Across Diverse Disciplines– requirement may be met with one course in your major, and two additional courses that may also count as KCAs.

**KCAs – May be covered by Major, Learning Community and/or 3D courses.

Department Contact

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