CLINICAL NUTRITION, BACHELOR OF SCIENCE

College of Agricultural & Environmental Sciences

The Major Program

The Clinical Nutrition major provides students with training in normal and therapeutic nutrition, biological and social sciences, food science, communication, business management and food service management. This major fulfills the academic requirements for admission into a dietetics internship or the equivalent, which must be completed before qualifying for registration as a dietitian. Effective January 1, 2024, the Commission on Dietetic Registration (CDR) requires a minimum of a master's degree to be eligible to take the credentialing exam to become a registered dietitian.

The Program

The Clinical Nutrition major includes the same basic core of nutrition classes as the Nutrition Science major, but includes additional courses such as food service management, education, sociology, and communication skills to prepare for work with the public. Clinical Nutrition students spend the first two years completing preparatory course work in the basic biological sciences, along with several of the social sciences. In the final two years, students take courses in normal and clinical nutrition, food science, biochemistry, and management techniques.

Entering freshman or transfer students are assumed to have basic computer skills and to demonstrate mathematics competency adequate to pass the Mathematics Placement Examination (http:// www.math.ucdavis.edu/undergrad/math_placement/) with a minimum score of 25.

Major Advisor

Francene Steinberg (Nutrition)

Advising Center for the major is located in 3202 Meyer Hall; 530-752-2512; 530-752-7094.

Career Alternatives

The Clinical Nutrition major qualifies students to apply for a dietetic internship accredited by the Accreditation Council for Education in Nutrition and Dietetics enabling them to become a Registered Dietitian, the professional credential necessary to work in a clinical setting. Once dietitians are registered, they generally seek employment in administrative, therapeutic, teaching, research, or public health/ public service positions in clinics, hospitals, schools, or other similar institutions. There is a growing role for dietitians working in settings outside of the traditional hospital (for example, in state and federal nutrition programs, nutrition education, Peace Corps and Cooperative Extension work). Students who complete the undergraduate preparation in clinical nutrition are also qualified to enter graduate programs in dietetics, nutrition science, public health nutrition, and food service management.

Code	Title	Units		
Written/Oral Expression				
ENL 003	Introduction to Literature	4		
or ENL 003V	Introduction to Literature			

or UWP 001	Introduction to Academic Literacies	
or UWP 001V	Introduction to Academic Literacies: Online	
or UWP 001Y	Introduction to Academic Literacies	
CMN 001	Introduction to Public Speaking 4	
Written/Oral Express		8
Preparatory Subject I		
Biological Science		
BIS 002A	Introduction to Biology: Essentials of Life	5
	on Earth	
BIS 002B	Introduction to Biology: Principles of 5 Ecology & Evolution	
Chemistry		
CHE 002A	General Chemistry	5
CHE 002B	General Chemistry	5
CHE 002C	General Chemistry 5	
CHE 008A	Organic Chemistry: Brief Course	2
CHE 008B	Organic Chemistry: Brief Course	4
Economics		
ECN 001A	Principles of Microeconomics	4
or ECN 001AV	Principles of Microeconomics	
or ECN 001AY	Principles of Microeconomics	
or ECN 001B	Principles of Macroeconomics	
or ECN 001BV	Principles of Macroeconomics	
Psychology		
PSC 001	General Psychology	4
or PSC 001Y	General Psychology	
Social Science Theory		4-5
ANT 002	Cultural Anthropology	
SOC 001	Introduction to Sociology	
SOC 003	Social Problems	
Statistics		
STA 013	Elementary Statistics	4
or STA 013Y	Elementary Statistics	
Preparatory Subject I		47-48
Depth Subject Matter		11 10
ARE 112	Fundamentals of Organization	4
,	Management	
ABI 102	Animal Biochemistry & Metabolism	5
ABI 103	Animal Biochemistry & Metabolism	5
BIS 101	Genes & Gene Expression	4
FST 100A	Food Chemistry	4
FST 100B	Food Properties	4
FSM 120	Principles of Quantity Food Production	4
FSM 120L	Quantity Food Production Laboratory	2
FSM 122	Food Service Systems Management	3
MIC 102	Introductory Microbiology	3
MIC 103L	Introductory Microbiology Laboratory	2
NUT/FST 106	Food Chemistry for Clinical Nutrition	5
NUT 111AY	Introduction to Nutrition & Metabolism	3
NUT 111B	Recommendations & Standards for Human	2
	Nutrition	2
NUT 112	Nutritional Assessment	4
NUT 116A	Clinical Nutrition	3
		0

NUT 116AL	Clinical Nutrition Practicum	3
NUT 116B	Clinical Nutrition	3
NUT 116BL	Clinical Nutrition Practicum	3
NUT 116BY	Clinical Nutrition	3
NUT 118	Community Nutrition	4
NUT 190	Proseminar in Nutrition	1
NPB 101	Systemic Physiology	5
NPB 101L	Systemic Physiology Laboratory	3
Additional upper divi	4	
Depth Subject Matte	86	
Total Units		141-142