**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 institutions. There is a growing role for dietitians working in settings outside of the traditional hospital (for example, in state and federal institutions.

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
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ENL 003 | Introduction to Literature | 4
or UWP 001 | Introduction to Academic Literacies | 4
CMN 001 | Introduction to Public Speaking | 4
Written/Oral Expression Subtotal | 8

**Preparatory Subject Matter**

**Biological Science**

- BIS 002A | Introduction to Biology: Essentials of Life on Earth | 5
- BIS 002B | Introduction to Biology: Principles of Ecology & Evolution | 5

**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 | 4
- or ECN 001AY | Principles of Microeconomics | 4
- or ECN 001B | Principles of Macroeconomics | 4
- or ECN 001BV | Principles of Macroeconomics | 4

**Psychology**

- PSC 001 | General Psychology | 4
- or PSC 001Y | General Psychology | 4

**Choose one:** 4-5

- ANT 002 | Cultural Anthropology | 4
- SOC 001 | Introduction to Sociology | 4
- SOC 003 | Social Problems | 4

**Statistics**

- STA 013 | Elementary Statistics | 4
- or STA 013Y | Elementary Statistics | 4

**Preparatory Subject Matter Subtotal** | 47-48

**Depth Subject Matter**

- ARE 112 | Fundamentals of Organization Management | 4
- 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 Nutrition | 2
- NUT 112 | Nutritional Assessment | 4
- NUT 116A | Clinical Nutrition | 3
- NUT 116AL | Clinical Nutrition Practicum | 3
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<th>Description</th>
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<td>NUT 116BL</td>
<td>Clinical Nutrition Practicum</td>
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<td>NUT 118</td>
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<td>NPB 101</td>
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