Graduate Program in Applied Nutrition and Dietetics

California State University, Long Beach

**Prerequisite Course Checklist**

Check off each course below to ensure that you meet all the requirements to apply. You may take any courses at CSULB through [Open University](https://www.cpace.csulb.edu/open-university).

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| **Check below** | **Course Requirement** | **CSULB Course Reference –** [**search our catalog for details**](http://catalog.csulb.edu/) | **Notes** |
|  | College-Level Algebra or Higher | MATH 113 | A high school AP course can fulfill the math requirement |
|  | Statistics (Introductory Course) | PSY 110 or STAT 118 | A high school AP course will not meet this requirement |
|  | General Chemistry + Lab | CHEM 111A | Standard community college course |
|  | Organic Chemistry + Lab | CHEM 227 | Standard community college course |
|  | Microbiology + Lab | BIOL 201 | Standard community college course |
|  | Human Anatomy + Lab | BIOL 208 | *May take a combined anatomy + physiology combination series if it is 2 courses worth, not just 1, and also includes laboratory activities* |
|  | Human Physiology + Lab | BIOL 207 |
|  | General Psychology | PSY 100 | Standard community college course |
|  | Nutrition (Introductory Course) | NUTR 132  *(online and in-person)* | Standard community college course |
|  | Food Science (Introductory Course) | FSCI 232 | Course covers: Physical, biological, and chemical makeup of food; the causes of food deterioration; and the concepts underlying food processing  Examples at other colleges:  [Orange Coast College:](https://catalog.cccd.edu/orange-coast/programs/) FN A195  Kansas State (fully online): FDSCI 202 |
|  | Food Preparation (Introductory Course)  *Other titles: Intro to Culinary Arts* | HM 176 | Course covers: Skills and techniques used for handling and preparing foods, including food safety. This is distinct from nutrition in that it focuses on food handling.  Examples at other colleges:  [Long Beach City College](https://lbcc-public.courseleaf.com/catalogcontents/): CULAR 90 |
|  | Nutrition Through the Life Cycle  *Other titles:* *Life Course Nutrition,*  *Life Span Nutrition* | NUTR 331  *(in-person)* | Course covers: Nutritional needs for life cycle, including pregnancy and lactation, infancy, childhood, adolescence, adulthood, and aging.  *Offered at any university with a nutrition/dietetics degree program*  Examples at other colleges:  UC San Diego (online): BIOL-40275 |
|  | Advanced Nutrition  *Other titles: Nutrient Metabolism, Nutritional Biochemistry* | NUTR 436A/B –  *(2-course series offered in 1 semester online)* | Course covers: Metabolism of both macronutrients and micronutrients. This differs from just biochemistry in that the course must specifically address nutrient metabolism.  *Offered at any university with a nutrition/dietetics degree program*  Examples at other colleges:  [University of North Dakota](https://und.edu/academics/online/enroll-anytime/nd441.html) (fully online): Nutrition & Dietetics 441: Nutritional Biochemistry |

*Note: If you have not taken coursework in the past 5 years, you are encouraged to repeat one nutrition course (of your choosing). This is not a requirement, just a recommendation.*