Prerequisites

- Entering students must have a bachelor’s degree from a regionally accredited college/university and a minimum GPA of 3.0 in their undergraduate degree.
- Priority consideration is given to applicants with the following GPAs:
  - 3.25 in prerequisite coursework (all classes listed as specific prerequisites)
  - 3.25 cumulative GPA in science prerequisites with a B or better in Human Physiology, Organic Chemistry, Biochemistry and Microbiology
  - 3.0 in nutrition coursework
  - 3.0 cumulative undergraduate coursework
- Exceptional candidates who do not meet these priority standards will be reviewed on a case-by-case basis
- College Algebra, Statistics or higher……………………………………1 Course
- Human Physiology 1…………………………5 Quarter Credits or 3 Semester Credits
- Microbiology (upper level)………………………………………………1 Course
- Biochemistry 2 (upper level)……………………………………………………1-2 Courses
- Nutrition 3…………………………………………………………1 Course
- Chemistry 4 (science-major level)………………………………………2 Courses
- Organic Chemistry 5 (science-major level)………………………………1 Course
- Ten credits of Anatomy and Physiology will meet this requirement.
- The biochemistry course must cover intermediary metabolism.
- The nutrition course must include macro- and micronutrients, lifecycle and physical activity.
- A minimum of one chemistry course must include an in-person lab.
- Note: Science courses must have been taken within seven (7) years of program start.

Additional prerequisite for MS Nutrition, Didactic Program in Dietetics applicants:
General Psychology……………………………………………………………………1 Course

Additional prequisites for MS Nutrition & Clinical Health Psychology applicants:
Abnormal Psychology……………………………………………………………………1 Course
Developmental Psychology……………………………………………………………………1 Course

MASTER OF SCIENCE IN NUTRITION

Year I

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YEAR II

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1 These credits may vary. Students may register for thesis as early as summer quarter of the first year and in any quarter in which the student receives thesis advising. Twelve (12) thesis credits are required to graduate. One (1) thesis credit must be earned in the quarter in which the degree is to be received. If all thesis credits have been earned, then Thesis Continuation (TR6199) is required in the final quarter.

Thesis seminar classes should be taken in the same quarter as thesis credits.

Additional Elective Requirements

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Total Requirements

| Total Core Course Credits and Hours | 75 |
| Total Required Elective Credits | 3 |
| Total Requirements | 78 |

MASTER OF SCIENCE IN NUTRITION AND CLINICAL HEALTH PSYCHOLOGY

Year I

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MS IN NUTRITION • MS IN NUTRITION & CLINICAL HEALTH PSYCHOLOGY • MS IN NUTRITION, DIDACTIC PROGRAM IN DIETETICS

2016-2017

Year I

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Year II

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Program outcomes data are available upon request from the program director.