DIETETICS MAJOR (B.SC.(NUTR.SC.)) (115 CREDITS)

Offered by: Human Nutrition (Faculty of Agricultural and Environmental Sciences)

Degree: Bachelor of Science (Nutritional Sciences)

Program credit weight: 115

Program Description

The B.Sc.(Nutr.Sc.); Major in Dietetics is a 3.5 year competency-based program that focuses on food and nutrition, leadership, communication skills, management skills and critical thinking. The program includes 40 weeks of internship Professional Practice (Stage). The stage domains include: clinical nutrition care, public health nutrition and food provision management. The program is accredited by Accreditation Canada, and recognized by the Ordre des diététistes-nutritionnistes du Québec (ODNQ). Graduates of this accredited program are eligible to apply to become registered as a professional dietitian with the regulatory body of any province in Canada.

Degree Requirements — B.Sc.

This program is offered as part of a Bachelor of Science (B.Sc.) degree.

To graduate, students must satisfy both their program requirements and their degree requirements.

- The program requirements (i.e., the specific courses that make up this program) are listed under the Course Tab (above).
- The degree requirements—including the mandatory Foundation program, appropriate degree structure, and any additional components—are outlined on the Degree Requirements page.

Students are responsible for ensuring that this program fits within the overall structure of their degree and that all degree requirements are met. Consult the Degree Planning Guide on the SOUSA website for additional guidance.

Note: For information about Fall 2025 and Winter 2026 course offerings, please check back on May 8, 2025. Until then, the "Terms offered" field will appear blank for most courses while the class schedule is being finalized.

Required Courses (112 credits)

Required courses and Professional Practice (Stage) courses are sequenced in a specific order over nine terms (3.5-year program). See https://www.mcgill.ca/nutrition/programs/undergraduate/dietetics for detailed information regarding the undergraduate program plan.

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Course	Title	Credits
AEMA 310	Statistical Methods 1.	3
ANSC 234	Biochemistry 2.	3
ANSC 323	Mammalian Physiology.	3
ANSC 424	Metabolic Endocrinology.	3
IPEA 500	Roles in Interprofessional Teams.	0

IPEA 501	Communication in Interprofessional Teams.	0
IPEA 502	Partnership in Interprofessional Teams	0
IPEA 503	Managing Interprofessional Conflict.	0
LSCI 211	Biochemistry 1.	3
LSCI 230	Introductory Microbiology.	3
NUTR 207	Nutrition and Health.	3
NUTR 208	Professional Practice Stage 1A.	2
NUTR 209	Professional Practice Stage 1B.	2
NUTR 214	Food Fundamentals.	4
NUTR 217	Application: Food Fundamentals.	4
NUTR 307	Metabolism and Human Nutrition.	3
NUTR 310	Professional Practice Stage 2A.	2
NUTR 311	Professional Practice Stage 2B.	5
NUTR 322	Applied Sciences Communication.	3
NUTR 337	Nutrition Through Life.	3
NUTR 341	Global Food Security.	3
NUTR 342	Applied Human Resources.	3
NUTR 343	Financial Management and Accounting.	3
NUTR 344	Clinical Nutrition 1.	4
NUTR 345	Food Service Systems Management.	3
NUTR 346	Applied Food Service Management.	3
NUTR 408	Professional Practice Stage 3A.	1
NUTR 409	Professional Practice Stage 3B.	9
NUTR 438	Interviewing and Counselling.	3
NUTR 450	Research Methods: Human Nutrition.	3
NUTR 505	Public Health Nutrition.	3
NUTR 508	Professional Practice Stage 4A.	7
NUTR 509	Professional Practice Stage 4B.	7
NUTR 511	Nutrition and Behaviour.	3
NUTR 545	Clinical Nutrition 2.	4
NUTR 546	Clinical Nutrition 3.	4

Elective Courses (3 credits)

3 credits, chosen in consultation with the academic adviser.

Compulsory Immunization

A compulsory immunization program exists at McGill which is required for Dietetics students. Students should complete their immunization upon commencing Year 1 of the Dietetics Major. Confirmation of immunization will be coordinated by the Student Wellness Hub (https://www.mcgill.ca/wellness-hub/). Certain deadlines apply.