

**Calculation of “Major” Grade Point Average - GPA
Northern Illinois University
Didactic Program in Dietetics (DPD)**

Application to the M.S. degree program in Nutrition & Dietetics and the Dietetic Internship require completion of an accredited Didactic Program in Dietetics (DPD), with “B” (3.0/4.0) grade point average (GPA) in selected courses. The table below lists the courses that comprise the DPD at NIU, and those courses that comprise the “major GPA”. Returning students who have a baccalaureate degree in another discipline and are preparing to enter the MS program and/or the Dietetic Internship need to complete the DPD courses listed below. Courses may be completed at NIU or at a combination of NIU and other schools. Course descriptions are provided in the undergraduate catalog which is available on the internet at <http://www.grad.niu.edu/gradcat.htm>.

Didactic Program in Dietetics (DPD) NIU Course Requirements	Selected Courses That Comprise the “Major” GPA at NIU
FCNS 200A, Principles of Food Preparation (3)	FCNS 200A, Principles of Food Preparation (3)
FCNS 200B, Food Preparation Laboratory (2)	FCNS 200B, Food Preparation Laboratory (2)
FCNS 309, Science of Nutrition (3)	FCNS 309, Science of Nutrition (3)
FCNS 310, Applied Nutrition (3) (life cycle)	FCNS 310, Applied Nutrition (3) (life cycle)
FCNS 320, Quantity Food Production (4)	FCNS 320, Quantity Food Production (4)
FCNS 409, Nutrition Education for Health Promotion (3)	FCNS 409, Nutrition Education for Health Promotion (3)
FCNS 410, Community Nutrition (3)	FCNS 410, Community Nutrition (3)
FCNS 415, Nutrition in Clinical Care I (3)	FCNS 415, Nutrition in Clinical Care I (3)
FCNS 416, Nutrition in Clinical Care II (3)	FCNS 416, Nutrition in Clinical Care II (3)
FCNS 498, Professional Seminar in FCNS (1)	
FCNS 420, Food Systems Management (3)	FCNS 420, Food Systems Management (3)
BIOS 104, General Biology (4)	
BIOS 213, Introductory Bacteriology (3)	BIOS 213, Introductory Bacteriology (3) (or Microbiology)
BIOS 357, Human Anatomy and Physiology (5)	BIOS 357, Human Anatomy and Physiology (5)
CHEM 110, Chemistry (4)	
CHEM 111, Chemistry Lab (1)	
CHEM 230, Introductory Organic Chemistry (3)	CHEM 230, Introductory Organic Chemistry (3)
CHEM 370, Introductory Biochemistry (3)	CHEM 370, Introductory Biochemistry (3)
ECON 260, Principles of Microeconomics (3)	
EPFE 201, Education as an Agent for Change (3), OR EPS 300, Educational Psychology (3)	
MATH 210, Finite Mathematics (3)	
MGMT 333, Principles of Management (3)	MGMT 333, Principles of Management (3)
PSYC 102, Introduction to Psychology (3)	
SOCI 170, Introduction to Sociology (3), OR ANTH 120, Anthropology and Human Diversity (3)	
STAT 208, Basic Statistics (3) OR STAT 301, Elementary Statistics (4)	STAT 208, Basic Statistics (3) OR STAT 301, Elementary Statistics (4)

Worksheet to Calculate NIU “Major GPA”

NIU Course Name/Number	Semester Hours Earned	Grade Earned	Honor Points Earned
<i>SAMPLE:</i> <i>Principles of Food Preparation</i>	3	A	12
FCNS 200A Principles of Food Preparation (3)			
FCNS 200B, Food Preparation Laboratory (2)			
FCNS 309, Science of Nutrition (3)			
FCNS 310, Applied Nutrition (3) (life cycle nutrition)			
FCNS 320, Quantity Food Production (4)			
FCNS 409, Nutrition Education for Health Promotion (3)			
FCNS 410, Community Nutrition (3)			
FCNS 415, Nutrition in Clinical Care I (3)			
FCNS 416, Nutrition in Clinical Care II (3)			
FCNS 420, Food Systems Management (3)			
BIOS 213, Introductory Bacteriology (3) (or Microbiology)			
BIOS 357, Human Anatomy and Physiology (5)			
CHEM 230, Introductory Organic Chemistry (3)			
CHEM 370, Introductory Biochemistry (3)			
MGMT 333, Principles of Management (3)			
STAT 208, Basic Statistics (3) OR STAT 301, Elementary Statistics (4)			
Major GPA _____	Total Semester Hours Earned _____		Total Honor Points Earned _____

Honor Points Earned:

A = 4

B = 3

C = 2

D = 1

Instructions:

To calculate GPA, divide total honor points earned by total semester hours earned.