

DIDACTIC PROGRAM IN DIETETICS, CERTIFICATE

Saint Louis University's didactic program in dietetics, offered at the Doisy College of Health Sciences (<https://www.slu.edu/doisy/>), prepares you to become a registered dietitian/nutritionist. You can still satisfy the requirements to gain eligibility for the program if you have a degree in a different area of study.

Curriculum Overview

SLU's didactic program in dietetics (DPD) enrolls students who have already obtained an undergraduate degree in an alternate field and are pursuing a career on the path to becoming a registered dietitian/nutritionist.

The didactic program in dietetics features two curricular track options for DPD completion: a culinary track and a standard track. After completing the curriculum, you will earn a DPD verification statement that will prepare you to apply for dietetic internship (<https://www.slu.edu/doisy/degrees/dietetic-internship.php>) programs, which are required to become a registered dietitian.

Clinical and Research Opportunities

Saint Louis University also offers a 15-month combined Master of Science/Dietetic Internship. Open to those who have completed the didactic program in dietetics certificate, the internship trains students to become competent entry-level dietitians and prepare for the Dietetic Registration examination while earning a master's degree.

Careers

Registered dietitians/nutritionists frequently work in hospitals or other health care facilities, as well as in food and nutrition-related businesses and industries. They may also work in schools, hospitals, commercial kitchens, catering companies or nutrition and culinary services.

Admission Requirements

Admission criteria for transfer students include:

- A minimum 2.75 GPA on a 4.00 scale
- Four years of high school English
- Three years of high school math and science (including one year of chemistry and one year of biology)
- A self-evaluation of transcripts

For priority enrollment in courses, applications should be complete by June 1 for a fall start date and Dec. 1 for a spring start date.

Self-Evaluation Directions for Applicants

Choose the appropriate self-evaluation of transcripts. Once the self-evaluation is complete, send your unofficial transcript and self-evaluation of courses to Whitney R. Linsenmeyer, Ph.D., at whitney.linsenmeyer@health.slu.edu.

- Self-Evaluation of Transcripts, Courses Required for DPD Verification (Standard) (<https://www.slu.edu/doisy/degrees/program-pdfs/dpd-self-eval-2017.docx>)

- Self-Evaluation of Transcripts, Courses Required for DPD Verification (Culinary Track) (https://www.slu.edu/doisy/degrees/program-pdfs/dpd_culinary_selfeval_2017.docx)

1. Fill in the corresponding course title and number, as well as the name of the institution and the grade you received. Official approval of course substitution will only occur after acceptance and enrollment into the program.
2. Include a course description or preferably a course syllabus for any course in question. If you do not have a syllabus, try contacting that institution's department to request a copy for the appropriate year.
3. A transcript must be included with the self-evaluation. An unofficial copy is acceptable.
4. International students must have their transcript reviewed by World Education Services Inc. (<http://www.wes.org/>)

To assist in filling out your self-evaluation of the transcript, you can view the undergraduate transfer articulation page (https://www.slu.edu/services/emis/apps/articulation/choose_state.php).

Tuition

Tuition	Cost Per Year
Undergraduate Tuition	\$52,260

Additional charges may apply. Other resources are listed below:

Net Price Calculator (<https://www.slu.edu/financial-aid/tuition-and-costs/calculator.php>)

Information on Tuition and Fees (<https://catalog.slu.edu/academic-policies/student-financial-services/tuition/>)

Miscellaneous Fees (<https://catalog.slu.edu/academic-policies/student-financial-services/fees/>)

Information on Summer Tuition (<https://catalog.slu.edu/academic-policies/student-financial-services/tuition-summer/>)

Scholarships and Financial Aid

For priority consideration for graduate assistantship, apply by Feb. 1.

For more information, visit the student financial services office online at <https://www.slu.edu/financial-aid/index.php> (<https://www.slu.edu/financial-aid/>). (<https://www.slu.edu/financial-aid/>)

Accreditation

Saint Louis University's MS-DI program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the accrediting agency for the Academy of Nutrition and Dietetics.

Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 South Riverside Plaza, Suite 2190
Chicago, Illinois 60606-6995
312-899-0040 ext. 5400
<https://www.eatrightpro.org/acend> (<https://www.eatrightpro.org/acend/>)

Learning Outcomes

1. Graduates will be able to demonstrate effective professional communication in the transmission of food and nutrition information.

2. Graduates will be able to demonstrate the ability to develop patient-centered care plans that reflect a value for the inherent worth of others.
3. Graduates will be able to demonstrate nutrition education methods to facilitate diet changes in diverse populations.
4. Graduates will be able to articulate the value of nutrition and dietetics professionals in an Interprofessional care context.
5. Graduates will be able to evidence the proper use of professional literature to make evidence-based nutrition care decisions.

Program Objectives

Goal 1: To prepare a generalist, internship-eligible graduate who has achieved basic competencies as identified by the Core Knowledge Requirements and Expected Learning Outcomes

- The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
- At least 70 percent of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation.
- At least 50 percent of program graduates are admitted to a supervised practice program within 12 months of graduation.
- A minimum of 80 percent of students completing dietetic internships and/or post-baccalaureate programs will indicate that they "strongly agree" or "agree" that their undergraduate education adequately prepared them for their post-BS education.
- At least 80 percent of students completing dietetic internships and/or post-baccalaureate programs will indicate that they strongly agree or agree that their undergraduate education made them competitive with colleagues from other programs.
- At least 80 percent of program students* complete program/degree requirements within 3 years (150 percent of the program length). Program completion rate is calculated by tracking students from the beginning of the junior year. *ACEND specific Objectives

Goal 2: To prepare a graduate who is knowledgeable about nutritional care in multiple settings and demonstrates specific personal and professional competencies.

- A minimum of 80 percent of dietetic internship directors will indicate that graduates were more than satisfactorily prepared for success in their dietetic internship program.
- A minimum of 80 percent of students will indicate that they strongly agree or agree that they felt adequately prepared for the dietetic internship program.

Goal 3: To provide a basis for further development and life-long learning that will assure continued competence.

- A minimum of 85 percent of graduates will answer that they agree or strongly agree that the DPD program instilled a desire for continued development as a self-learner.

Goal 4: To prepare a graduate who will contribute to society based on development of a sense of community and social/civic responsibility.

- A minimum of 75 percent of graduating seniors will have participated in a total of at least 20 hours of service learning by the end of the DPD program.

- A minimum of 85 percent of graduates will indicate that they agree or strongly agree that the DPD program supported development of judgments respectful of the inherent dignity and worth of individuals.

Requirements

DPD Certificate Standard Track

Code	Title	Credits
Prerequisites *		
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
BLS 4510	Medical Microbiology	4
CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
CHEM 3600	Principles of Biochemistry	3
ECON 1900	Principles of Economics	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
MGT 3000	Management Theory and Practice	3
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	3
STAT 1300 or MATH 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3
Nutrition and Dietetic Courses		
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
DIET 2100	Nutrition in the Lifecycle	3
DIET 2510	Principles of Food Preparation	3
DIET 2511	Cultural Aspects of Food	3
DIET 3600	Food Science	4
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3850	Advanced Nutrition	4
DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I	2
DIET 4150	Medical Nutrition Therapy II	3
DIET 4160	Clinical Practicum Lab II	3
DIET 4300	Foundations in Comm. Nutrition	3
DIET 4350	Food Systems Management I	3
DIET 4360	Food Systems Management II	3
DIET 4400	Nutrition Education	3
DIET 4500	Nutrition Counseling	3
DIET 4870	Research Seminar I	1
DIET 4880	Research Seminar II	1
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1
Total Credits		103

* Prerequisites can be taken at Saint Louis University or an accepted institution for transfer credit. Refer to Transferology (<https://www.slu.edu/admission/transfer/credits/>) for more information on transferring coursework to Saint Louis University.

DPD Certificate Culinary Track

Code	Title	Credits
Prerequisites *		
ACCT 2200	Financial Accounting	3
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
BLS 4510	Medical Microbiology	4
CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
CHEM 3600	Principles of Biochemistry	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
MGT 3000	Management Theory and Practice	3
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	3
STAT 1300 or MATH 1300	Elementary Statistics with Computers Elementary Statistics with Computers	3
Nutrition and Dietetic Courses		
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
DIET 2100	Nutrition in the Lifecycle	3
DIET 2510	Principles of Food Preparation	3
DIET 2511	Cultural Aspects of Food	3
DIET 2750	World Cuisines	3
DIET 3030	Sustainable Food Systems	3
DIET 3190	Garde Manger	3
DIET 3600	Food Science	4
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3750	Advanced Cooking	3
DIET 3850	Advanced Nutrition	4
DIET 3890	Internship Seminar	1
DIET 4020	Beverage Theory and Service: Wine, Spirits, Beer, Coffee & Tea	3
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I	2
DIET 4150	Medical Nutrition Therapy II	3
DIET 4250	Baking and Pastry	3
DIET 4300	Foundations in Comm. Nutrition	3
DIET 4350	Food Systems Management I	3
DIET 4360	Food Systems Management II	3
DIET 4500	Nutrition Counseling	3
DIET 4870	Research Seminar I	1
DIET 4880	Research Seminar II	1

DIET 4950	Culinary Philosophy & Practice	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
Total Credits		117

* Prerequisites can be taken at Saint Louis University or an accepted institution for transfer credit. Refer to Transferology (<https://www.slu.edu/admission/transfer/credits/>) for more information on transferring coursework to Saint Louis University.

Roadmap

Roadmaps are recommended semester-by-semester plans of study for programs and assume full-time enrollment unless otherwise noted.

Courses and milestones designated as critical (marked with !) must be completed in the semester listed to ensure a timely graduation. Transfer credit may change the roadmap.

This roadmap should not be used in the place of regular academic advising appointments. All students are encouraged to meet with their advisor/mentor each semester. Requirements, course availability and sequencing are subject to change.

Standard Certificate Option

Course	Title	Credits
Year One		
Fall		
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4
DIET 1000	Contemporary Issues in Food and Nutrition	2
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
Credits		13
Spring		
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
DIET 2511	Cultural Aspects of Food	3
ECON 1900	Principles of Economics	3
IPE 1100	Introduction to Interprofessional Health Care	1
Credits		14
Year Two		
Fall		
CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
DIET 2080	Foundations in Nutrition	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	3
Credits		17
Spring		
CHEM 3600	Principles of Biochemistry	3

DIET 2100	Nutrition in the Lifecycle	3
DIET 2510	Principles of Food Preparation [†]	3
MGT 3000	Management Theory and Practice	3
Credits		12
Year Three		
Fall		
BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
Credits		8
Spring		
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
STAT 1300 or MATH 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3
Credits		13
Year Four		
Fall		
DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I [‡]	2
DIET 4350	Food Systems Management I	3
DIET 4500	Nutrition Counseling	3
DIET 4870	Research Seminar I	1
Credits		13
Spring		
DIET 4150	Medical Nutrition Therapy II	3
DIET 4160	Clinical Practicum Lab II [‡]	3
DIET 4360	Food Systems Management II	3
DIET 4400	Nutrition Education	3
DIET 4880	Research Seminar II	1
Credits		13
Total Credits		103

[†] Hepatitis A vaccine required before enrolling

[‡] Background Check Required

Culinary Certificate Option

Course	Title	Credits
Year One		
Fall		
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4
DIET 1000	Contemporary Issues in Food and Nutrition	2
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
Credits		13
Spring		
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4

DIET 2511	Cultural Aspects of Food	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
PSY 1010	General Psychology	3
Credits		13
Year Two		
Fall		
CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
DIET 2080	Foundations in Nutrition	3
DIET 2510	Principles of Food Preparation [†]	3
PPY 2540	Human Physiology	4
Credits		14
Spring		
ACCT 2200	Financial Accounting	3
CHEM 3600	Principles of Biochemistry	3
DIET 2100	Nutrition in the Lifecycle	3
DIET 2750	World Cuisines	3
STAT 1300 or MATH 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3
MGT 3000	Management Theory and Practice	3
Credits		18
Year Three		
Fall		
BLS 4510	Medical Microbiology	4
DIET 3190	Garde Manger	3
DIET 3600	Food Science	4
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
Credits		14
Spring		
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3750	Advanced Cooking	3
DIET 3850	Advanced Nutrition	4
DIET 4250	Baking and Pastry	3
DIET 4300	Foundations in Comm. Nutrition	3
Credits		16
Year Four		
Fall		
DIET 3890	Internship Seminar	1
DIET 4020	Beverage Theory and Service: Wine, Spirits, Beer, Coffee & Tea	3
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I [‡]	2
DIET 4350	Food Systems Management I	3
DIET 4500	Nutrition Counseling	3
DIET 4870	Research Seminar I	1
Credits		16
Spring		
DIET 3030	Sustainable Food Systems	3
DIET 4150	Medical Nutrition Therapy II	3
DIET 4360	Food Systems Management II	3
DIET 4880	Research Seminar II	1

DIET 4950	Culinary Philosophy & Practice	3
Credits		13
Total Credits		117

† Hepatitis A vaccine required before enrolling

‡ Background Check Required

Contact Us

Apply for Admission (<https://www.slu.edu/admission/>)

Contact Doisy College of Health Sciences:

Julie Miller

Recruitment Specialist

314-977-2570

dchs@health.slu.edu