

# 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. If you have a degree in a different area of study, you can still satisfy the requirements to gain eligibility for the program.

## Curriculum Overview

SLU's didactic program in dietetics (DPD) offers students who already obtained an undergraduate degree in an alternate field and are in pursuit of a career change a DPD verification to start on the path to become a registered dietitian/nutritionist.

The didactic program in dietetics features two curricular track options for DPD completion. With the completion of 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

After completing the DPD certificate, Saint Louis University offers a 15-month combined Master of Science/Dietetic Internship to train students to become competent entry-level dietitians and provide preparation 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 in 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). Additionally, applicants need to complete 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](mailto: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](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. For any course in question, include a course description or preferably a course syllabus. 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](https://www.slu.edu/services/emis/apps/articulation/choose_state.php)).

## 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 <http://finaid.slu.edu>.

## Accreditation

This 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% of program students\* complete program/degree requirements within 3 years (150% 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% 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% 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.

## 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 |
|-----------------------|--|---------|
| <b>Year One</b>       |  |         |
| <b>Fall</b>           |  |         |
| 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 |
| ECON 1900             | Principles of Economics                                | 3 |
| IPE 1100              | Introduction to Interprofessional Health Care          | 1 |

**Credits 8**

### Year Two

#### Fall

|           |  |   |
|-----------|--|---|
| CHEM 2410 | Organic Chemistry 1                        | 3 |
| DIET 2080 | Foundations in Nutrition                   | 3 |
| DIET 2511 | Cultural Aspects of Food                   | 1 |
| 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 <sup>†</sup> | 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 |
| MATH 1300 | 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 <sup>‡</sup>     | 2 |
| DIET 4350 | Food Systems Management I                 | 3 |
| DIET 4500 | Nutrition Counseling                      | 3 |
| DIET 4870 | Critical Readings of Research Materials I | 1 |

**Credits 13**

#### Spring

|           |  |   |
|-----------|--|---|
| DIET 4150 | Medical Nutrition Therapy II           | 3 |
| DIET 4160 | Clinical Practicum Lab II <sup>‡</sup> | 3 |
| DIET 4360 | Food Systems Management II             | 3 |
| DIET 4400 | Nutrition Education                    | 3 |

|                      |  |           |
|----------------------|--|-----------|
| DIET 4880            | Critical Readings of Research Materials II | 1         |
| <b>Credits</b>       |  | <b>13</b> |
| <b>Total Credits</b> |  | <b>97</b> |

† Hepatitis A vaccine required before enrolling

‡ Background Check Required

## Culinary Certificate Option

| Course                | Title  | Credits   |
|-----------------------|--|-----------|
| <b>Year One</b>       |  |           |
| <b>Fall</b>           |  |           |
| 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         |
| <b>Credits</b>        |  | <b>13</b> |

|                       |  |           |
|-----------------------|--|-----------|
| <b>Spring</b>         |  |           |
| CHEM 1120 & CHEM 1125 | General Chemistry 2 and General Chemistry 2 Laboratory | 4         |
| ECON 1900             | Principles of Economics                                | 3         |
| HCE 2010              | Foundations in Clinical Health Care Ethics             | 3         |
| IPE 1100              | Introduction to Interprofessional Health Care          | 1         |
| <b>Credits</b>        |  | <b>11</b> |

|                 |                                  |           |
|-----------------|----------------------------------|-----------|
| <b>Year Two</b> |                                  |           |
| <b>Fall</b>     |                                  |           |
| CHEM 2410       | Organic Chemistry 1              | 3         |
| DIET 2080       | Foundations in Nutrition         | 3         |
| DIET 2510       | Principles of Food Preparation † | 3         |
| DIET 2511       | Cultural Aspects of Food         | 1         |
| PPY 2540        | Human Physiology                 | 4         |
| PSY 1010        | General Psychology               | 3         |
| <b>Credits</b>  |                                  | <b>17</b> |

|                |   |           |
|----------------|---|-----------|
| <b>Spring</b>  |   |           |
| ACCT 2200      | Financial Accounting                        | 3         |
| CHEM 3600      | Principles of Biochemistry                  | 3         |
| DIET 2100      | Nutrition in the Lifecycle                  | 3         |
| DIET 2750      | Foundations in Traditional European Cuisine | 3         |
| MATH 1300      | Elementary Statistics with Computers        | 3         |
| MGT 3000       | Management Theory and Practice              | 3         |
| <b>Credits</b> |   | <b>18</b> |

|                   |   |   |
|-------------------|---|---|
| <b>Year Three</b> |   |   |
| <b>Fall</b>       |   |   |
| BLS 4510          | Medical Microbiology                    | 4 |
| DIET 3140         | Advanced Meat Analysis and Knife Skills | 2 |
| DIET 3190         | Garde Manger                            | 3 |
| DIET 3600         | Food Science                            | 4 |

|                |        |           |
|----------------|--------|-----------|
| DIET 4250      | Baking | 3         |
| <b>Credits</b> |        | <b>16</b> |

|                |                                     |           |
|----------------|-------------------------------------|-----------|
| <b>Spring</b>  |                                     |           |
| DIET 3700      | Quantity Food Procurement/Prep      | 3         |
| DIET 3750      | Advanced Cooking and World Cuisines | 2         |
| DIET 3850      | Advanced Nutrition                  | 4         |
| DIET 4270      | Pastry                              | 3         |
| DIET 4300      | Foundations in Comm. Nutrition      | 3         |
| <b>Credits</b> |                                     | <b>15</b> |

|                  |   |           |
|------------------|---|-----------|
| <b>Year Four</b> |   |           |
| <b>Fall</b>      |   |           |
| DIET 3890        | Internship Seminar                        | 1         |
| DIET 4020        | Catering, Bar and Beverage                | 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        | Critical Readings of Research Materials I | 1         |
| <b>Credits</b>   |   | <b>16</b> |

|                      |  |            |
|----------------------|--|------------|
| <b>Spring</b>        |  |            |
| DIET 3030            | Sustainable Food Systems                   | 3          |
| DIET 4150            | Medical Nutrition Therapy II               | 3          |
| DIET 4360            | Food Systems Management II                 | 3          |
| DIET 4880            | Critical Readings of Research Materials II | 1          |
| DIET 4950            | Culinary Philosophy & Practice             | 3          |
| <b>Credits</b>       |  | <b>13</b>  |
| <b>Total Credits</b> |  | <b>119</b> |

† Hepatitis A vaccine required before enrolling

‡ Background Check Required

## Contact Us

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

For additional admission questions please contact:

Julie Miller  
Recruitment Specialist  
314-977-2570  
dchs@health.slu.edu