

DIDACTIC PROGRAM IN DIETETICS, POST- BACCALAUREATE CERTIFICATE

Saint Louis University's didactic program in dietetics, offered at the Doisy College of Health Sciences, 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

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 Amy Moore, Ph.D. at amy.moore@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. 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).

Scholarships and Financial Aid

For priority consideration for graduate assistantship, applicants should complete their applications by February 1.

For more information, visit the student financial services office online at <http://finaid.slu.edu>.

Accreditation

The Accreditation Council for Education in Nutrition and Dietetics (ACEND) the accrediting agency for the Academy of Nutrition and Dietetics

120 South Riverside Plaza, Suite 2190
Chicago, Illinois 60606-6995
(312) 899-0040 ext. 5400
<https://www.eatrightpro.org/acend>

Gainful Employment Disclosure

The U.S. Department of Education requires (per 34 CFR Part 668) that all institutions participating in the federal Title IV student financial assistance programs (Pell Grants, federal student loans, etc.) publicly disclose certain data regarding all academic programs designated as "Gainful Employment" programs per DOE definitions.

Gainful Employment Disclosure (https://www.slu.edu/services/fin_aid/GE/FY17/51.3102-Gedt.html)

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
Year One		
Fall		
BIOL 1240 & BIOL 1245	Principles of Biology I 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 [†]	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 [‡]	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 †	3
DIET 4360	Food Systems Management II	3
DIET 4400	Nutrition Education	3
DIET 4880	Critical Readings of Research Materials II	1
Credits		13
Total Credits		97

† Hepatitis A vaccine required before enrolling

‡ Background Check Required

Culinary Certificate Option

Course	Title	Credits
Year One		
Fall		
BIOL 1240 & BIOL 1245	Principles of Biology I 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
HCE 2010	Foundations in Clinical Health Care Ethics	3
Credits		7
Year Two		
Fall		
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
Credits		17
Spring		
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
Credits		18

Year Three		
Fall		
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
Credits		16

Spring		
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
Credits		15

Year Four		
Fall		
DIET 3890	Internship Seminar	1
DIET 4020	Catering/Bar and Beverage Management	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
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	Critical Readings of Research Materials II	1
DIET 4950	Culinary Philosophy & Practice	3
Credits		13
Total Credits		115

† 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:

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