

NUTRITION AND DIETETICS, B.S.

Dietetics — the application of food and nutrition knowledge to promote health, prevent disease and minimize disability — is a rapidly growing profession in allied health. Dietitians are dedicated to helping the public attain better health and longevity through the use of sound nutrition practices. Saint Louis University's nutrition and dietetics program is one of the few in the nation that allows you to become both a registered dietitian nutritionist and a certified chef. Graduates are prepared with foundation knowledge and skills to enter the field of nutrition.

Registered dietitian nutritionists (RDNs) are food and nutrition experts who are dedicated to improving lives through nutrition. RDNs use their nutrition expertise to help individuals and groups make lifestyle changes to both prevent and treat nutrition-related illnesses. Translating the science of nutrition into solutions for healthy living, RDNs are equipped with the knowledge to impact lives.

To become a registered dietitian, students must:

- Complete a bachelor's degree in nutrition and dietetics
- Complete a supervised practice program
- Pass a national examination
- Complete continuing professional educational requirements

The Saint Louis University Dietetics Association is the on-campus organization established by students to promote nutrition and dietetics and to provide student opportunities for leadership and service. Departmental welcome picnics, open houses, holiday parties and research presentations allow students to socialize with faculty and peers.

Spend time in the Salus Center Kitchen (<https://www.slu.edu/doisy/clinics-and-community/salus-center-kitchen.php>) or Fresh Gatherings Café (<https://www.slu.edu/doisy/clinics-and-community/fresh-gatherings.php>) — a modern culinary food lab and student-run dining facility — to gain experience planning, preparing and serving meals.

*Effective January 1, 2024, the Commission on Dietetic Registration (CDR) will require a minimum of a master's degree to be eligible to take the credentialing exam to become a registered dietitian nutritionist (RDN). In addition, CDR requires that individuals complete coursework and supervised practice in program(s) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). In most states, graduates also must obtain licensure or certification to practice. Graduates who successfully complete the ACEND-accredited program at Saint Louis University are eligible to apply to an ACEND-accredited supervised practice program/apply to take the CDR credentialing exam to become an RDN. For more information about educational pathways to become a RDN, please click here (<https://www.eatrightpro.org/acend/students-and-advancing-education/information-for-students/>).

Didactic Program in Dietetics Mission

To thrive in a community that promotes and seeks truth about food and nutrition. Woven into the fabric of this community are multifaceted educational pursuits to promote a food-centered culture for health and wellness, scholarly exploration, and an appreciation of the global and ecological community in which we exist.

Curriculum Overview

The nutrition and dietetics program at Saint Louis University offers students an exceptional education.

- Since its establishment in 1934, the department has a long-standing reputation as a leader in dietetics education.
- The Doisy College of Health Sciences (<https://www.slu.edu/doisy/>) is located within the Allied Health Professions Building on the SLU Medical Center. The school boasts modern labs including a gait lab for assessing motion analysis, a culinary lab for teaching food services and preparation, and a simulated medical office suite and exam rooms complete with videotaping capabilities and one-way mirrors for student observation.
- Our curriculum is unique, offering courses such as “Contemporary Issues in Nutrition” and “Nutrition and Cultural Aspects of Food” and a curricular thread in sustainable food systems.
- Class sizes are small, averaging five to 30 students. Instructors are recognized for their expertise and enhance their courses through service learning, on-site experiences and guest lectures by alumni and local experts.
- The core curriculum features an interprofessional focus that emphasizes a team approach to health care.

Pre-Professional Health (Pre-Med) and Medical Scholars

Pre-professional health students and students accepted as Medical Scholars may declare nutrition and dietetics as a major. The curriculum for completion of a B.S. in nutrition and dietetics with the fulfillment of pre-professional health studies requirements is 133-135 credits. For more information, contact the Department of Nutrition and Dietetics (<https://catalog.slu.edu/colleges-schools/health-sciences/nutrition-dietetics/>).

Physician Assistant (PA) Scholars Track

Students accepted into the B.S. program in nutrition and dietetics may apply for acceptance into the PA Scholars track. This track, for entering freshmen, presents an opportunity for a select number of highly qualified applicants who successfully complete the track to be guaranteed a position in the physician assistant program at Saint Louis University upon graduation. The track is 126 credits. For more information, contact the Department of Nutrition and Dietetics (<https://catalog.slu.edu/colleges-schools/health-sciences/nutrition-dietetics/>) or the Department of Clinical Health Studies (<https://catalog.slu.edu/colleges-schools/health-sciences/clinical-health-sciences/#text>).

Verification of Didactic Program in Dietetics (DPD)

SLU's Department of Nutrition and Dietetics has a program whereby students who possess a previously earned baccalaureate degree may complete requirements for DPD verification. This verification allows students to meet requirements for entry into a dietetic internship without completion of a second baccalaureate degree. For more information, contact the DPD director in the Department of Nutrition and Dietetics.

Clinical and Research Opportunities

Students in SLU's nutrition and dietetics program have the opportunity to work in the Fresh Gatherings Café — which is operated by the students and faculty of the nutrition and dietetics department. The café, which has been ranked as a top dining hall, emphasizes local foods and sustainability.

The nutrition and dietetics program maintains an award-winning urban garden that its students can use to enhance their learning experience.

Careers

Registered dietitians are employed in a wide variety of areas, including hospitals, food service, private practice, community and public health settings, universities, research, journalism, sports nutrition, corporate wellness, schools and industry.

Earnings vary according to the area of dietetics practice, level of education, additional certifications and the geographic location of practice. Nationally, the average salary for registered dietitians and nutritionists in 2020 was \$63,090, according to the Bureau of Labor Statistics.

Admission Requirements

All applicants are thoroughly reviewed with the highest degree of individual care and consideration to all credentials that are submitted. Solid academic performance in college preparatory course work is a primary concern in reviewing a freshman applicant's file.

Freshman admission criteria include:

- Minimum cumulative GPA of 2.70 on a 4.00 scale.
- Four years of high school English and three years of high school math and science, with one year of chemistry and one year of biology.
- Saint Louis University has moved to a test-optional admission process for all undergraduate programs. Applicants may submit standardized test scores, but those who choose not to will not be disadvantaged in any way in the admission process.

Transfer admission criteria include:

- GPA of 2.75/4.00

Currently, the average GPA of admitted students is 3.8 on a 4.0 scale and the average ACT score is a 26.

If students are interested in transferring to the undergraduate program or have already earned an undergraduate degree, staff can help students plan a strategy for the transfer of credits and program completion.

Scholarships and Financial Aid

There are two principal ways to help finance a Saint Louis University education:

- **Scholarships:** Awarded based on academic achievement, service, leadership and financial need. In addition to University scholarships, the Doisy College of Health Sciences offers a scholarship to sophomores, juniors and seniors.
- **Financial Aid:** Provided in the form of grants and loans, some of which require repayment.

For priority consideration for merit-based scholarships, applicants should apply for admission by Dec. 1 and complete a Free Application for Federal Student Aid (FAFSA) by March 1.

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

Program Specific Additional Costs

More Information on Tuition and Fees

Description	Amount
Clinical Practicum I and II	
Background Check	\$105
TB Test and Flu Shot	Variable depending on health insurance
Drug Screen	\$70
Lab Coat	\$20
Text Books	Variable
Nutrition Education	
Food for Cooking Demonstrations	\$10
DIET 2510 Ethnic Meal Management	\$50
DIET 2750 Found in Classical Cuisine	\$50
DIET 3140 Adv. Meat Analysis/Knife Skills	\$50
DIET 3200 Garde Manger Lab	\$50
DIET 3600 Food Science	\$50
DIET 3750 Adv. Cooking & World Cuisines	\$50
DIET 4010 Catering I	\$50
DIET 4260 Baking Lab	\$50
DIET 4280 Pastry Lab	\$50
DIET 4950 Culinary Philosophy & Practice	\$50
Culinary Students	
Knives	\$150
Chef Coat	\$50

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 Goals and 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% 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

Students in Saint Louis University's nutrition and dietetics major take the following courses.

Standard Track

Code	Title	Credits
Foundation		
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	Organic Chemistry 1	3
CHEM 3600	Principles of Biochemistry	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
ECON 1900	Principles of Economics	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1
MATH 1200	College Algebra	3
MATH 1300	Elementary Statistics with Computers	3
MGT 3000	Management Theory and Practice	3
PHIL 1050	Introduction to Philosophy: Self and Reality	3
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	3
THEO 1000	Theological Foundations	3
	Fine Art Elective	3
	General Electives	12
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	1
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	Critical Readings of Research Materials I	1
DIET 4880	Critical Readings of Research Materials II	1
Total Credits		121

Culinary Track

Code	Title	Credits
Foundation		
ACCT 2200	Financial Accounting	3

BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4	BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
BLS 4510	Medical Microbiology	4	BIOL 3020	Biochemistry and Molecular Biology	3
CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4	BIOL 3040	Cell Structure & Function	3
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4	BLS 4510	Medical Microbiology	4
CHEM 2410	Organic Chemistry 1	3	CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4
CHEM 3600	Principles of Biochemistry	3	CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
ENGL 1900	Advanced Strategies of Rhetoric and Research	3	CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
HCE 2010	Foundations in Clinical Health Care Ethics	3	CHEM 2420 & 2420	Organic Chemistry 2 and Organic Chemistry 2	4
IPE 1100	Introduction to Interprofessional Health Care	1	ENGL 1900	Advanced Strategies of Rhetoric and Research	3
MATH 1200	College Algebra	3	ECON 1900	Principles of Economics	3
MATH 1300	Elementary Statistics with Computers	3	HCE 2010	Foundations in Clinical Health Care Ethics	3
MGT 3000	Management Theory and Practice	3	IPE 1100	Introduction to Interprofessional Health Care	1
PHIL 1050	Introduction to Philosophy: Self and Reality	3	MATH 1300	Elementary Statistics with Computers	3
PPY 2540	Human Physiology	4	MATH 1400	Pre-Calculus	3
PSY 1010	General Psychology	3	MATH 1510	Calculus I	4
THEO 1000	Theological Foundations	3	MGT 3000	Management Theory and Practice	3
Nutrition and Dietetic Courses			PHIL 1050	Introduction to Philosophy: Self and Reality	3
DIET 1000	Contemporary Issues in Food and Nutrition	2	PHYS 1310 & PHYS 1320	College Physics I and College Physics I Laboratory	4
DIET 2080	Foundations in Nutrition	3	PHYS 1330 & PHYS 1340	College Physics II and College Physics II Laboratory	4
DIET 2100	Nutrition in the Lifecycle	3	PPHS 1000	Foundations of Medicine	1
DIET 2510	Principles of Food Preparation	3	PPY 2540	Human Physiology	4
DIET 2511	Cultural Aspects of Food	1	PSY 1010	General Psychology	3
DIET 2750	Foundations in Traditional European Cuisine	3	SOC 1100	Introduction to Sociology	3
DIET 3030	Sustainable Food Systems	3	THEO 1000	Theological Foundations	3
DIET 3140	Advanced Meat Analysis and Knife Skills	2	Nutrition and Dietetic Courses		
DIET 3190	Garde Manger	3	DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 3600	Food Science	4	DIET 2080	Foundations in Nutrition	3
DIET 3700	Quantity Food Procurement/Prep	3	DIET 2100	Nutrition in the Lifecycle	3
DIET 3750	Advanced Cooking and World Cuisines	2	DIET 2510	Principles of Food Preparation	3
DIET 3850	Advanced Nutrition	4	DIET 2511	Cultural Aspects of Food	1
DIET 3890	Internship Seminar	1	DIET 3600	Food Science	4
DIET 4100	Medical Nutrition Therapy I	3	DIET 3700	Quantity Food Procurement/Prep	3
DIET 4110	Clinical Practicum Lab I	2	DIET 3850	Advanced Nutrition	4
DIET 4150	Medical Nutrition Therapy II	3	DIET 3890	Internship Seminar	1
DIET 4250	Baking	3	DIET 4100	Medical Nutrition Therapy I	3
DIET 4270	Pastry	3	DIET 4110	Clinical Practicum Lab I	2
DIET 4300	Foundations in Comm. Nutrition	3	DIET 4150	Medical Nutrition Therapy II	3
DIET 4350	Food Systems Management I	3	DIET 4160	Clinical Practicum Lab II	2
DIET 4360	Food Systems Management II	3	DIET 4300	Foundations in Comm. Nutrition	3
DIET 4500	Nutrition Counseling	3	DIET 4350	Food Systems Management I	3
DIET 4870	Critical Readings of Research Materials I	1	DIET 4360	Food Systems Management II	3
DIET 4880	Critical Readings of Research Materials II	1	DIET 4400	Nutrition Education	3
DIET 4950	Culinary Philosophy & Practice	3	DIET 4500	Nutrition Counseling	3
Total Credits		122	DIET 4870	Critical Readings of Research Materials I	1
Pre-Medicine Track					
Code	Title	Credits			
Foundation					
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4			

DIET 4880	Critical Readings of Research Materials II	1
Total Credits		133

Medical Scholars Track

Code	Title	Credits
Foundation		
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
BIOL 3020	Biochemistry and Molecular Biology	3
BIOL 3040	Cell Structure & Function	3
BIOL 4640	General Microbiology	3
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 2420 & 2420	Organic Chemistry 2 and Organic Chemistry 2	4
ECON 1900	Principles of Economics	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1
MATH 1300	Elementary Statistics with Computers	3
MATH 1400	Pre-Calculus	3
MATH 1510	Calculus I	4
MGT 3000	Management Theory and Practice	3
PHIL 1050	Introduction to Philosophy: Self and Reality	3
PHYS 1310 & PHYS 1320	College Physics I and College Physics I Laboratory	4
PHYS 1330 & PHYS 1340	College Physics II and College Physics II Laboratory	4
PPHS 1000	Foundations of Medicine	1
PPHS 1050	Medical Scholar	0
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	3
SOC 1100	Introduction to Sociology	3
THEO 1000	Theological Foundations	3
BIOL 3XXX-4XXX: Biology Elective		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	1
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	2
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	Critical Readings of Research Materials I	1
DIET 4880	Critical Readings of Research Materials II	1
Total Credits		135

Pre-Physician Assistant Track

Code	Title	Credits
Foundation		
BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
BIOL 3020	Biochemistry and Molecular Biology	3
BIOL 3030	Principles of Genetics	3
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	Organic Chemistry 1	3
CHEM 2420	Organic Chemistry 2	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
ECON 1900	Principles of Economics	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
HSCI 2200	Medical Terminology	3
HSCI 3300 & HSCI 3310	Anatomy & Physiology I and Anatomy & Physiology I Lab	4
HSCI 3400 & HSCI 3410	Anatomy and Physiology Lecture II and Anatomy & Physiology II Lab	4
IPE 1100	Introduction to Interprofessional Health Care	1
MATH 1200	College Algebra	3
MATH 1300	Elementary Statistics with Computers	3
MGT 3000	Management Theory and Practice	3
PHIL 1050	Introduction to Philosophy: Self and Reality	3
PSY 1010	General Psychology	3
THEO 1000	Theological Foundations	3
Fine Art Elective		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	1
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	Critical Readings of Research Materials I	1
DIET 4880	Critical Readings of Research Materials II	1

Total Credits **126**

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	Organic Chemistry 1	3
CHEM 3600	Principles of Biochemistry	3
ECON 1900	Principles of Economics	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
MATH 1300	Elementary Statistics with Computers	3
MGT 3000	Management Theory and Practice	3
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	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	1
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	Critical Readings of Research Materials I	1
DIET 4880	Critical Readings of Research Materials II	1

HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1

Total Credits **97**

*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	Organic Chemistry 1	3
CHEM 3600	Principles of Biochemistry	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
MATH 1300	Elementary Statistics with Computers	3
MGT 3000	Management Theory and Practice	3
PPY 2540	Human Physiology	4
PSY 1010	General Psychology	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	1
DIET 2750	Foundations in Traditional European Cuisine	3
DIET 3030	Sustainable Food Systems	3
DIET 3140	Advanced Meat Analysis and Knife Skills	2
DIET 3190	Garde Manger	3
DIET 3600	Food Science	4
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3750	Advanced Cooking and World Cuisines	2
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 4250	Baking	3
DIET 4270	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	Critical Readings of Research Materials I	1
DIET 4880	Critical Readings of Research Materials II	1
DIET 4950	Culinary Philosophy & Practice	3

HCE 2010	Foundations in Clinical Health Care Ethics	3
Total Credits		112

*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.

Continuation Standards

Students must maintain a minimum 2.50 grade point average (GPA) and earn a C- or higher in all DPD coursework.

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 Track

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
MATH 1200	College Algebra	3
Credits		16
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
PHIL 1050	Introduction to Philosophy: Self and Reality	3
THEO 1000	Theological Foundations	3
Credits		14
Year Two		
Fall		
CHEM 2410	Organic Chemistry 1	3
DIET 2080	Foundations in Nutrition	3
DIET 2511	Cultural Aspects of Food	1
PPY 2540	Human Physiology	4
HCE 2010	Foundations in Clinical Health Care Ethics	3

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 (Hepatitis A required before enrolling)	3
MGT 3000	Management Theory and Practice	3
XXXX	Elective	3
Credits		15

Year Three

Fall

BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
XXXX	Elective	3
XXXX	Fine Arts Elective	3
Credits		14

Spring

DIET 3700	Quantity Food Procurement/Prep (and lab)	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
MATH 1300	Elementary Statistics with Computers	3
XXXX	Elective	3
Credits		16

Year Four

Fall

DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I (Criminal Background Check Required)	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
XXXX	Elective	3
Credits		16
Total Credits		121

Program Notes

Elective Recommendations

Code	Title	Credits
ASTD 3600	American Food and Cultures	3
DIET 3030	Sustainable Food Systems	3
DIET 4060	Maternal and Child Nutrition & Health	3
IPE 3500	Health Care Systems and Health Promotion	3

IPE 4200	Applied Decision-Making in Interprofessional Practice	3
IPE 4900	Interprofessional Community Practicum	2

Culinary Track

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
MATH 1200	College Algebra	3
Credits		16

Spring		
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1
PHIL 1050	Introduction to Philosophy: Self and Reality	3
THEO 1000	Theological Foundations	3
Credits		14

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 (and lab)	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	3
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I (Criminal Background Check Required)	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 **125**

Pre-Medicine Track

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
IPE 1100	Introduction to Interprofessional Health Care	1
MATH 1400	Pre-Calculus	3
Credits		17

Spring		
BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
PPHS 1000	Foundations of Medicine	1
ECON 1900	Principles of Economics	3
PHIL 1050	Introduction to Philosophy: Self and Reality	3
Credits		15

Year Two**Fall**

BIOL 3020	Biochemistry and Molecular Biology	3
CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
PPY 2540	Human Physiology	4
DIET 2080	Foundations in Nutrition	3
MATH 1510	Calculus I	4

Credits **18**
Spring

BIOL 3040	Cell Structure & Function	3
CHEM 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
DIET 2100	Nutrition in the Lifecycle	3
DIET 2510	Principles of Food Preparation (Hepatitis A required before enrolling)	3
MGT 3000	Management Theory and Practice	3

Credits **16**
Summer

PHYS 1310 & PHYS 1320	College Physics I and College Physics I Laboratory	4
PHYS 1330 & PHYS 1340	College Physics II and College Physics II Laboratory	4

Credits **8**
Year Three**Fall**

BLS 4510	Medical Microbiology	4
DIET 2511	Cultural Aspects of Food	1
MATH 1300	Elementary Statistics with Computers	3
PSY 1010	General Psychology	3
SOC 1100	Introduction to Sociology	3

Credits **14**
Spring

DIET 3600	Food Science	4
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3

Credits **14**
Year Four**Fall**

DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I (Criminal Background Check Required)	2
DIET 4350	Food Systems Management I	3
DIET 4500	Nutrition Counseling	3
DIET 4870	Critical Readings of Research Materials I	1
HCE 2010	Foundations in Clinical Health Care Ethics	3

Credits **16**
Spring

DIET 4150	Medical Nutrition Therapy II	3
DIET 4160	Clinical Practicum Lab II	2
DIET 4360	Food Systems Management II	3

DIET 4400	Nutrition Education	3
DIET 4880	Critical Readings of Research Materials II	1
THEO 1000	Theological Foundations	3
Senior Residency		0

Credits **15**

Total Credits **133**
Program Notes

Curriculum is designed to address SLU's School of Medicine requirements and is subject to change. If applying to a medical school at another institution, please consult their website for specific requirements.

Medical Scholars

Course	Title	Credits
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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
IPE 1100	Introduction to Interprofessional Health Care	1

Credits **14**
Spring

! BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
! CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
HCE 2010	Foundations in Clinical Health Care Ethics	3
MATH 1400	Pre-Calculus	3
PHIL 1050	Introduction to Philosophy: Self and Reality	3
PPHS 1000	Foundations of Medicine	1

Credits **18**
Year Two**Fall**

BIOL 3020	Biochemistry and Molecular Biology	3
! CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
DIET 2080	Foundations in Nutrition	3
MATH 1510	Calculus I	4
PPHS 1050	Medical Scholar	0
PPY 2540	Human Physiology	4

Credits **18**
Spring

BIOL 3040	Cell Structure & Function	3
! CHEM 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
DIET 2100	Nutrition in the Lifecycle	3

DIET 2510	Principles of Food Preparation (⚠ Hepatitis A required before enrolling)	3
MGT 3000	Management Theory and Practice	3
Credits		16
Year Three		
Fall		
DIET 2511	Cultural Aspects of Food	1
DIET 3600	Food Science	4
ECON 1900	Principles of Economics	3
⚠ PHYS 1310 & PHYS 1320	College Physics I and College Physics I Laboratory	4
PSY 1010	General Psychology	3
SOC 1100	Introduction to Sociology	3
Credits		18
Spring		
DIET 3700	Quantity Food Procurement/Prep (⚠ and lab)	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
MATH 1300	Elementary Statistics with Computers	3
⚠ PHYS 1330 & PHYS 1340	College Physics II and College Physics II Laboratory	4
Credits		17
Year Four		
Fall		
BIOL 4640	General Microbiology	3
DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I (⚠ Criminal Background Check Required)	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 4150	Medical Nutrition Therapy II	3
DIET 4160	Clinical Practicum Lab II	2
DIET 4360	Food Systems Management II	3
DIET 4400	Nutrition Education	3
DIET 4880	Critical Readings of Research Materials II	1
THEO 1000	Theological Foundations	3
BIOL 3XXX-4XXX	Biology Elective	3
Senior Residency		
Credits		18
Total Credits		135

PA Scholars Track

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
IPE 1100	Introduction to Interprofessional Health Care	1
MATH 1200	College Algebra	3
Credits		17
Spring		
⚠ BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
⚠ CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
ECON 1900	Principles of Economics	3
HSCI 2200	Medical Terminology	3
THEO 1000	Theological Foundations	3
Credits		17
Year Two		
Fall		
CHEM 2410	Organic Chemistry 1	3
DIET 2511	Cultural Aspects of Food	1
HCE 2010	Foundations in Clinical Health Care Ethics	3
HSCI 3300 & HSCI 3310	Anatomy & Physiology I and Anatomy & Physiology I Lab	4
PHIL 1050	Introduction to Philosophy: Self and Reality	3
PSY 1010	General Psychology	3
Credits		17
Spring		
CHEM 2420	Organic Chemistry 2	3
DIET 2080	Foundations in Nutrition	3
DIET 2510	Principles of Food Preparation (⚠ Hepatitis A required before enrolling)	3
HSCI 3400 & HSCI 3410	Anatomy and Physiology Lecture II and Anatomy & Physiology II Lab	4
MGT 3000	Management Theory and Practice	3
Credits		16
Year Three		
Fall		
BIOL 3020	Biochemistry and Molecular Biology	3
BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
XXXX	Fine Arts Elective	3
Credits		14
Spring		
DIET 2100	Nutrition in the Lifecycle	3
DIET 3700	Quantity Food Procurement/Prep (⚠ and lab)	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
MATH 1300	Elementary Statistics with Computers	3
Credits		16

Year Four**Fall**

BIOL 3030	Principles of Genetics	3
DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I (⚠ Criminal Background Check Required)	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 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 126

Pre-Physician Assistant Track

Course	Title	Credits
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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
IPE 1100	Introduction to Interprofessional Health Care	1
MATH 1200	College Algebra	3

Credits 17

Spring

⚠ BIOL 1260 & BIOL 1265	General Biology: Transformations of Energy and Matter and Principles of Biology II Laboratory	4
⚠ CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
ECON 1900	Principles of Economics	3
HSCI 2200	Medical Terminology	3
THEO 1000	Theological Foundations	3

Credits 17

Year Two**Fall**

CHEM 2410	Organic Chemistry 1	3
DIET 2511	Cultural Aspects of Food	1
HCE 2010	Foundations in Clinical Health Care Ethics	3
HSCI 3300 & HSCI 3310	Anatomy & Physiology I and Anatomy & Physiology I Lab	4

PHIL 1050	Introduction to Philosophy: Self and Reality	3
PSY 1010	General Psychology	3

Credits 17

Spring

CHEM 2420	Organic Chemistry 2	3
DIET 2080	Foundations in Nutrition	3
DIET 2510	Principles of Food Preparation (⚠ Hepatitis A required before enrolling)	3
HSCI 3400 & HSCI 3410	Anatomy and Physiology Lecture II and Anatomy & Physiology II Lab	4
MGT 3000	Management Theory and Practice	3

Credits 16

Year Three**Fall**

BIOL 3020	Biochemistry and Molecular Biology	3
BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
XXXX	Fine Arts Elective	3

Credits 14

Spring

DIET 2100	Nutrition in the Lifecycle	3
DIET 3700	Quantity Food Procurement/Prep (⚠ and lab)	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
MATH 1300	Elementary Statistics with Computers	3

Credits 16

Year Four**Fall**

BIOL 3030	Principles of Genetics	3
DIET 3890	Internship Seminar	1
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I (⚠ Criminal Background Check Required)	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 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 126

Program Notes

Curriculum is designed to address SLU physician assistant program requirements and is subject to change. If applying to a physician assistant program at another institution, please consult their website for specific requirements.

DPD Certificate - Standard

Course	Title	Credits
Year One		
Fall		
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
DIET 2510	Principles of Food Preparation	3
DIET 2511	Cultural Aspects of Food	1
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1
Credits		13
Spring		
DIET 2100	Nutrition in the Lifecycle	3
DIET 3600	Food Science	4
DIET 3700	Quantity Food Procurement/Prep	3
DIET 4300	Foundations in Comm. Nutrition	3
Credits		13
Summer		
DIET 3850	Advanced Nutrition	4
Credits		4
Year Two		
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		56

*Prerequisites can be found on Requirements tab.

DPD Certificate - Culinary

Course	Title	Credits
Year One		
Fall		
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
DIET 2510	Principles of Food Preparation	3
DIET 2511	Cultural Aspects of Food	1
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 1100	Introduction to Interprofessional Health Care	1
Credits		13

Spring

DIET 2100	Nutrition in the Lifecycle	3
DIET 2750	Foundations in Traditional European Cuisine	3
DIET 4300	Foundations in Comm. Nutrition	3
Credits		9

Year Two**Fall**

DIET 3140	Advanced Meat Analysis and Knife Skills	2
DIET 3190	Garde Manger	3
DIET 3600	Food Science	4
DIET 4250	Baking	3
Credits		12

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
Credits		12

Year Three**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		75

*Prerequisites can be found on Requirements tab.

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For additional admission questions please contact:

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