

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 foundational knowledge and skills to enter the field of nutrition.

Spend time in the 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.

Join the Saint Louis University Dietetics Association, SLU's on-campus organization established by students to promote nutrition and dietetics and provide student leadership and service opportunities. Plus, departmental welcome picnics, open houses, holiday parties and research presentations allow students to socialize with faculty and peers.

Becoming an RDN

Registered dietitian nutritionists (RDNs) are food and nutrition experts dedicated to improving lives through nutrition. RDNs use their nutrition expertise to help individuals and groups make lifestyle changes to 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

Effective Jan. 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. Please click here for more information about educational pathways to becoming an RDN (<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 had 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 at 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 first-year students, 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 the requirements for DPD verification. This verification allows students to meet the requirements for entry into a dietetic internship without the 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 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 mean salary for registered dietitians and nutritionists in 2021 was \$65,620, according to the Bureau of Labor Statistics.

Admission Requirements

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

Freshman Admission Criteria

- 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, recommended one year of chemistry and one year of biology.
- Saint Louis University has 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

- 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 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.

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

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 scholarships (<https://www.slu.edu/doisy/about/scholarships-for-current-students.php>) to sophomores, juniors, seniors and graduate students.
- **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> (<http://finaid.slu.edu/>).

Program-Specific Additional Costs

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

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	\$100
DIET 2750 Found in Classical Cuisine	\$75
DIET 3600 Food Science	\$100
DIET 3750 Adv. Cooking & World Cuisines	\$75
DIET 4020 Beverage Theory and Service	\$100
DIET 4250 Baking and Pastry	\$50
DIET 4700 Farm to Table Ecology	\$50
DIET 4950 Culinary Philosophy & Practice	\$75
DIET 5040 Edible Wild Foods	\$50
DIET 5070 Culinary Medicine	\$50
Culinary Students	
Knives	\$150
Chef Coat	\$50

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 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 the first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
 - At least 70% of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation.
 - At least 50% of program graduates are admitted to a supervised practice program within 12 months of graduation.
 - A minimum of 80% 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-B.S. education.
 - At least 80% 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 three 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% of dietetic internship directors will indicate that graduates were more than satisfactorily prepared for success in their dietetic internship program.
- A minimum of 80% 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 the 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% 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.

Code	Title	Credits
Undergraduate University Core (https://catalog.slu.edu/academic-policies/academic-policies-procedures/university-core/)		
<i>Foundation</i>		
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
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
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
IPE 4900	Interprofessional Community Practicum	3
MGT 3000	Management Theory and Practice	3
PSY 1010	General Psychology	3
STAT 1300	Elementary Statistics with Computers	3
<i>Nutrition and Dietetic Courses</i>		
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 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
Tracks		27-46
Choose one of the below:		
Standard Track (p. 4)		
Culinary Track (p. 4)		
Pre-Medicine Track (p. 4)		
Medical Scholars Track (p. 4)		
Pre-Physician Assistant Track (p. 4)		
PA Scholars Track (p. 5)		
Total Credits		123-145

Standard Track

Code	Title	Credits
BLS 4510	Medical Microbiology	4
CHEM 3600	Principles of Biochemistry	3
ECON 1900	Principles of Economics	3
IPE 4200	Applied Decision-Making in Interprofessional Practice	3
MATH 1200	College Algebra	3
PPY 2540	Human Physiology	4
DIET 4160	Clinical Practicum Lab II	3
DIET 4400	Nutrition Education	3
DIET 4880	Research Seminar II	1
Total Credits		27

Culinary Track

Code	Title	Credits
ACCT 2200	Financial Accounting	3
BLS 4510	Medical Microbiology	4
CHEM 3600	Principles of Biochemistry	3
IPE 4200	Applied Decision-Making in Interprofessional Practice	3
MATH 1200	College Algebra	3
PPY 2540	Human Physiology	4
DIET 2750	World Cuisines	3
DIET 3030	Sustainable Food Systems	3
DIET 3190	Garde Manger	3
DIET 3750	Advanced Cooking	3
DIET 4250	Baking and Pastry	3
DIET 4700	Farm to Table Ecology	3
DIET 4880	Research Seminar II	1
DIET 4950	Culinary Philosophy & Practice	3
Total Credits		42

Pre-Medicine Track

Code	Title	Credits
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

BLS 4510	Medical Microbiology	4
CHEM 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
ECON 1900	Principles of Economics	3
MATH 1510	Calculus I	4
PHYS 1310 & PHYS 1320	Physics I and Physics I Laboratory	4
PHYS 1330 & PHYS 1340	Physics II and Physics II Laboratory	4
PPHS 1000	Foundations of Medicine	1
PPY 2540	Human Physiology	4
SOC 1100	Introduction to Sociology	3
DIET 4400	Nutrition Education	3
DIET 4880	Research Seminar II	1
Total Credits		45

Medical Scholars Track

Code	Title	Credits
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 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
ECON 1900	Principles of Economics	3
MATH 1510	Calculus I	4
PHYS 1310 & PHYS 1320	Physics I and Physics I Laboratory	4
PHYS 1330 & PHYS 1340	Physics II and Physics II Laboratory	4
PPHS 1000	Foundations of Medicine	1
PPHS 1050	Medical Scholar	0
PPY 2540	Human Physiology	4
SOC 1100	Introduction to Sociology	3
BIOLXXXX	Biology Elective	3
DIET 4400	Nutrition Education	3
Total Credits		46

Pre-Physician Assistant Track

Code	Title	Credits
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 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
ECON 1900	Principles of Economics	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
MATH 1200	College Algebra	3
DIET 4160	Clinical Practicum Lab II	3
DIET 4400	Nutrition Education	3
Total Credits		41

PA Scholars Track

Code	Title	Credits
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 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
ECON 1900	Principles of Economics	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
MATH 1200	College Algebra	3
DIET 4160	Clinical Practicum Lab II	3
DIET 4400	Nutrition Education	3
Total Credits		41

Continuation Standards

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

Students can maintain good academic standing in the DPD Program by maintaining cumulative grade point average (GPA) of 2.5/4.0 or higher, by earning a C or higher in all Dietetic, Math, and Science courses, and a C- in all other courses.

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
CORE 1500	Cura Personalis 1: Self in Community	1
CORE 1600	Ultimate Questions: Theology	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
MATH 1200	College Algebra	3
Credits		18

Spring		
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 1700	Ultimate Questions: Philosophy	3
DIET 1000	Contemporary Issues in Food and Nutrition	2
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
Credits		15

Year Two		
Fall		
CHEM 2410	Organic Chemistry 1	3
DIET 2080	Foundations in Nutrition	3
DIET 2511	Cultural Aspects of Food	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
PPY 2540	Human Physiology	4
Credits		16

Spring		
CHEM 3600	Principles of Biochemistry	3
CORE 2500	Cura Personalis 2: Self in Contemplation	0
DIET 2100	Nutrition in the Lifecycle	3
DIET 2510	Principles of Food Preparation (Hepatitis A shot required before enrolling)	3
IPE 4200	Applied Decision-Making in Interprofessional Practice	3
MGT 3000	Management Theory and Practice	3
Credits		15

Year Three		
Fall		
BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
ECON 1900	Principles of Economics	3
PSY 1010	General Psychology	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 or STAT 1300	Elementary Statistics with Computers or 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	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
IPE 4900	Interprofessional Community Practicum	2
Credits		15
Total Credits		122

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

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
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 1500	Cura Personalis 1: Self in Community	1
ENGL 1900	Advanced Strategies of Rhetoric and Research (satisfies CORE 1900)	3
PSY 1010	General Psychology (satisfies CORE 3600)	3
Credits		18
Spring		
CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
MATH 1200	College Algebra	3
Credits		18

Year Two**Fall**

CHEM 2410	Organic Chemistry 1	3
CORE 1600	Ultimate Questions: Theology	3
CORE 1700	Ultimate Questions: Philosophy	3
DIET 2510	Principles of Food Preparation	3
DIET 2511	Cultural Aspects of Food	3
MATH 1300 or STAT 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3
Credits		18

Spring

ACCT 2200	Financial Accounting	3
CHEM 3600	Principles of Biochemistry	3
CORE 2500	Cura Personalis 2: Self in Contemplation	0
DIET 2100	Nutrition in the Lifecycle	3
DIET 2750	World Cuisines	3
DIET 3030	Sustainable Food Systems	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
DIET 4250	Baking and Pastry	3
PPY 2540	Human Physiology	4
Credits		18

Spring

DIET 3700	Quantity Food Procurement/Prep (and lab)	3
DIET 3750	Advanced Cooking	3
DIET 3850	Advanced Nutrition	4
DIET 4020	Beverage Theory and Service: Wine, Spirits, Beer, Coffee & Tea	0-3
DIET 4300	Foundations in Comm. Nutrition	3
Credits		13-16

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	Research Seminar I	1
Credits		13

Spring

DIET 4150	Medical Nutrition Therapy II	3
DIET 4360	Food Systems Management II	3
DIET 4700	Farm to Table Ecology	3
DIET 4880	Research Seminar II	1
DIET 4950	Culinary Philosophy & Practice	3

IPE 4900	Interprofessional Community Practicum	2
Credits		15
Total Credits		131-134

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
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 1500	Cura Personalis 1: Self in Community	1
CORE 1700	Ultimate Questions: Philosophy	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3

Credits **18**

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
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
PPHS 1000	Foundations of Medicine	1

Credits **17**

Year Two		
Fall		
BIOL 3020	Biochemistry and Molecular Biology	3
CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
DIET 2510	Principles of Food Preparation	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
PPY 2540	Human Physiology	4

Credits **17**

Spring		
BIOL 3040	Cell Structure & Function	3
CHEM 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
CORE 2500	Cura Personalis 2: Self in Contemplation	0
DIET 2100	Nutrition in the Lifecycle	3
MATH 1510	Calculus I	4
MGT 3000	Management Theory and Practice	3

Credits **17**

Year Three		
Fall		
BLS 4510	Medical Microbiology	4

DIET 2511	Cultural Aspects of Food	3
DIET 3600	Food Science	4
PHYS 1310 & PHYS 1320	College Physics I and College Physics I Laboratory	4
PSY 1010	General Psychology	3

Credits **18**

Spring		
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
DIET 4880	Research Seminar II	1
MATH 1300 or STAT 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3
PHYS 1330 & PHYS 1340	College Physics II and College Physics II Laboratory	4

Credits **18**

Year Four		
Fall		
CORE 1600	Ultimate Questions: Theology	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	Research Seminar I	1

Credits **16**

Spring		
DIET 4150	Medical Nutrition Therapy II	3
DIET 4360	Food Systems Management II	3
DIET 4400	Nutrition Education	3
ECON 1900	Principles of Economics	3
IPE 4900	Interprofessional Community Practicum	2
SOC 1100	Introduction to Sociology	3

Credits **17**

Total Credits **138**

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 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
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 1500	Cura Personalis 1: Self in Community	1

CORE 1700	Ultimate Questions: Philosophy	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3

Credits 18

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
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
PPHS 1000	Foundations of Medicine	1

Credits 17

Year Two

Fall

BIOL 3020	Biochemistry and Molecular Biology	3
! CHEM 2410 & CHEM 2415	Organic Chemistry 1 and Organic Chemistry 1 Laboratory	4
DIET 2510	Principles of Food Preparation (Hep A shot required before enrolling)	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
PPHS 1050	Medical Scholar	0
PPY 2540	Human Physiology	4

Credits 17

Spring

BIOL 3040	Cell Structure & Function	3
! CHEM 2420 & CHEM 2425	Organic Chemistry 2 and Organic Chemistry 2 Laboratory	4
CORE 2500	Cura Personalis 2: Self in Contemplation	0
DIET 2100	Nutrition in the Lifecycle	3
MATH 1510	Calculus I	4
MGT 3000	Management Theory and Practice	3

Credits 17

Year Three

Fall

DIET 2511	Cultural Aspects of Food	3
DIET 3600	Food Science	4
DIET 4870	Research Seminar I	1
ECON 1900	Principles of Economics	3
! PHYS 1310 & PHYS 1320	College Physics I and College Physics I Laboratory	4
PSY 1010	General Psychology	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 or STAT 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3

! PHYS 1330 & PHYS 1340	College Physics II and College Physics II Laboratory	4
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Credits 17

Year Four

Fall

BIOL 4640	General Microbiology	3
CORE 1600	Ultimate Questions: Theology	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

Credits 18

Spring

DIET 4150	Medical Nutrition Therapy II	3
DIET 4360	Food Systems Management II	3
DIET 4400	Nutrition Education	3
IPE 4900	Interprofessional Community Practicum	2
SOC 1100	Introduction to Sociology	3
BIOL 3XXX-4XXX	Biology Elective	3

Credits 17

Total Credits 139

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
CORE 1500	Cura Personalis 1: Self in Community	1
CORE 1600	Ultimate Questions: Theology	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
MATH 1200	College Algebra	3

Credits 18

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
DIET 1000	Contemporary Issues in Food and Nutrition	2
HSCI 2200	Medical Terminology	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3

Credits 16

Year Two

Fall

CHEM 2410	Organic Chemistry 1	3
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CORE 1700	Ultimate Questions: Philosophy	3
DIET 2511	Cultural Aspects of Food	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
HSCI 3300 & HSCI 3310	Anatomy & Physiology I and Anatomy & Physiology I Lab	4

Credits 16

Spring

CHEM 2420	Organic Chemistry 2	3
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 2500	Cura Personalis 2: Self in Contemplation	0
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

Credits 16

Year Three

Fall

BIOL 3020	Biochemistry and Molecular Biology	3
BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
ECON 1900	Principles of Economics	3
MGT 3000	Management Theory and Practice	3
MLS 4515	Medical Microbiology Laboratory (optional)	1

Credits 18

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 or STAT 1300	Elementary Statistics with Computers or 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	Research Seminar 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
IPE 4900	Interprofessional Community Practicum	2

PSY 1010	General Psychology	3
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Credits 17

Total Credits 133

Nutrition and Dietetics Scholars - Standard

Course	Title	Credits
Year One		
Fall		

⚠ BIOL 1240 & BIOL 1245	General Biology: Information Flow and Evolution and Principles of Biology I Laboratory	4
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⚠ CHEM 1110 & CHEM 1115	General Chemistry 1 and General Chemistry 1 Laboratory	4
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CORE 1500	Cura Personalis 1: Self in Community	1
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CORE 1600	Ultimate Questions: Theology	3
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ENGL 1900	Advanced Strategies of Rhetoric and Research	3
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MATH 1200	College Algebra	3
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Credits 18

Spring

⚠ CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
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CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
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CORE 1700	Ultimate Questions: Philosophy	3
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DIET 1000	Contemporary Issues in Food and Nutrition	2
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IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
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Credits 15

Year Two

Fall

CHEM 2410	Organic Chemistry 1	3
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DIET 2080	Foundations in Nutrition	3
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DIET 2511	Cultural Aspects of Food	3
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HCE 2010	Foundations in Clinical Health Care Ethics	3
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PPY 2540	Human Physiology	4
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Credits 16

Spring

CHEM 3600	Principles of Biochemistry	3
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CORE 2500	Cura Personalis 2: Self in Contemplation	0
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DIET 2100	Nutrition in the Lifecycle	3
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DIET 2510	Principles of Food Preparation (⚠ Hepatitis A required before enrolling)	3
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IPE 4200	Applied Decision-Making in Interprofessional Practice	3
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MGT 3000	Management Theory and Practice	3
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Credits 15

Year Three

Fall

BLS 4510	Medical Microbiology	4
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DIET 3600	Food Science	4
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ECON 1900	Principles of Economics	3
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PSY 1010	General Psychology	3
Credits		14
Spring		
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3850	Advanced Nutrition	4
DIET 4300	Foundations in Comm. Nutrition	3
MATH 1300 or STAT 1300	Elementary Statistics with Computers or 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	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
IPE 4900	Interprofessional Community Practicum	2
DIET 4000	Nutrition Capstone	3
Credits		17
Total Credits		124

Nutrition and Dietetics Scholars - Culinary

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
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 1500	Cura Personalis 1: Self in Community	1
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
PSY 1010	General Psychology	3
Credits		18
Spring		
⚠ CHEM 1120 & CHEM 1125	General Chemistry 2 and General Chemistry 2 Laboratory	4
DIET 1000	Contemporary Issues in Food and Nutrition	2
DIET 2080	Foundations in Nutrition	3
HCE 2010	Foundations in Clinical Health Care Ethics	3

IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
MATH 1200	College Algebra	3
Credits		18
Year Two		
Fall		
CHEM 2410	Organic Chemistry 1	3
CORE 1600	Ultimate Questions: Theology	3
CORE 1700	Ultimate Questions: Philosophy	3
DIET 2510	Principles of Food Preparation	3
DIET 2511	Cultural Aspects of Food	3
MATH 1300 or STAT 1300	Elementary Statistics with Computers or Elementary Statistics with Computers	3
Credits		18
Spring		
ACCT 2200	Financial Accounting	3
CHEM 3600	Principles of Biochemistry	3
CORE 2500	Cura Personalis 2: Self in Contemplation	0
DIET 2100	Nutrition in the Lifecycle	3
DIET 2750	World Cuisines	3
DIET 3030	Sustainable Food Systems	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
DIET 4020	Beverage Theory and Service: Wine, Spirits, Beer, Coffee & Tea	3
PPY 2540	Human Physiology	4
Credits		18
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 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	Research Seminar I	1
Credits		13
Spring		
DIET 4150	Medical Nutrition Therapy II	3
DIET 4360	Food Systems Management II	3

DIET 4700	Farm to Table Ecology	3
DIET 4950	Culinary Philosophy & Practice	3
IPE 4900	Interprofessional Community Practicum	2
DIET 4000	Nutrition Capstone	3
Credits		17
Total Credits		136

Pre-Physician Assistant 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
CORE 1500	Cura Personalis 1: Self in Community	1
CORE 1600	Ultimate Questions: Theology	3
ENGL 1900	Advanced Strategies of Rhetoric and Research	3
MATH 1200	College Algebra	3
Credits		18
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
DIET 1000	Contemporary Issues in Food and Nutrition	2
HSCI 2200	Medical Terminology	3
IPE 2100	Interprofessional Collaboration and Healthcare in Global Context	3
Credits		16
Year Two		
Fall		
CHEM 2410	Organic Chemistry 1	3
CORE 1700	Ultimate Questions: Philosophy	3
DIET 2511	Cultural Aspects of Food	3
HCE 2010	Foundations in Clinical Health Care Ethics	3
HSCI 3300 & HSCI 3310	Anatomy & Physiology I and Anatomy & Physiology I Lab	4
Credits		16
Spring		
CHEM 2420	Organic Chemistry 2	3
CORE 1200	Eloquentia Perfecta 2: Oral and Visual Communication	3
CORE 2500	Cura Personalis 2: Self in Contemplation	0
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
Credits		16

Year Three

Fall

BIOL 3020	Biochemistry and Molecular Biology	3
BLS 4510	Medical Microbiology	4
DIET 3600	Food Science	4
ECON 1900	Principles of Economics	3
MGT 3000	Management Theory and Practice	3
MLS 4515	Medical Microbiology Laboratory (optional)	1
Credits		18

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 or STAT 1300	Elementary Statistics with Computers or 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	Research Seminar 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
IPE 4900	Interprofessional Community Practicum	2
PSY 1010	General Psychology	3
Credits		17
Total Credits		133

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.

Contact Us

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

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