

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 dietitians (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 of Science 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.

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 is located within the Allied Health Professions Building on the 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 “Hot Topics in Nutrition” and “Ethnic Meal Management” and a curricular thread in sustainable food systems.
- Class sizes are small, averaging five–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.

- We are one of the few programs in which students can choose to complete both the undergraduate requirements for becoming a registered dietitian and a certified culinarian.
- The nutrition and dietetics program is one of only a few programs in the United States to offer both an RD and certified culinarian option.

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 B.S. in nutrition and dietetics with fulfillment of pre-professional health studies requirements is 144 credits. For more information, contact the Department of Nutrition and Dietetics.

Pre-Physician Assistant (PA) Scholars Track

Students accepted into B.S. program in nutrition and dietetics may apply for acceptance into the Pre-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 136 credits. For more information, contact the Department of Nutrition and Dietetics or the Department of Physician Assistant Education.

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.

Fieldwork and Research Opportunities

Students in SLU's nutrition and dietetics program have the opportunity to work in the Fresh Gatherings Café – which is exclusively by the students and faculty of the nutrition and dietetics department. The café was ranked a top-40 college dining hall in the U.S. in 2015 and emphasizes local foods and sustainability.

The nutrition and dietetics program maintains an award-winning urban garden which 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.

The annual salary range for registered dietitians is \$30,000–\$130,000. Earnings vary according to the area of dietetics practice, level of education, additional certifications and the geographic location of practice. Nationally, the average salary is \$50,590 according to the Bureau of Labor Statistics. The Academy of Nutrition and Dietetics (AND) provides an interactive salary calculator that can be found on their website at <http://eatright.org>.

Admission Requirements

Factors considered for admission include academic performance, class rank, college admission test scores, and high school profile.

Freshman admission criteria include:

- ACT composite of at least 24
- Combined SAT of no less than 1100 (no individual score less than 550)
- Minimum GPA of 2.70/4.00
- 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

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>.

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
<http://www.eatrightacend.org>

Additional Accreditation Information (https://www.slu.edu/doisy/degrees/program-pdfs/accreditation_nd.pdf)

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.

Requirements

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

Standard Track

Code	Title	Credits
Foundation		
BIOL 1100	Introduction to Biology	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	Crit Read of Res Material I	1

DIET 4880	Crit Read of Res Material II	1
Total Credits		121

Pre-Medicine Track

Code	Title	Credits
Foundation		
BIOL 1240 & BIOL 1245	Principles of Biology I and Principles of Biology I Laboratory	4
BIOL 1260 & BIOL 1265	Principles of Biology II 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 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
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 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	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
PSY 1010	General Psychology	3
SOC 1100	Introduction to Sociology	3
THEO 1000	Theological Foundations	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	Crit Read of Res Material I	1
DIET 4880	Crit Read of Res Material II	1
Total Credits		133

Pre-Physician Assistant Track

Code	Title	Credits
Foundation		
BIOL 1240 & BIOL 1245	Principles of Biology I and Principles of Biology I Laboratory	4
BIOL 1260 & BIOL 1265	Principles of Biology II 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
HSI 2200	Medical Terminology	3
HSI 3300 & HSI 3310	Anatomy & Physiology I and Anatomy & Physiology I Lab	4
HSI 3400 & HSI 3410	Anatomy & Physiology 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	Crit Read of Res Material I	1
DIET 4880	Crit Read of Res Material II	1
Total Credits		126

Culinary Arts Concentration with DPD Verification

Code	Title	Credits
Foundation		
ACCT 2200	Financial Accounting	3
BIOL 1100	Introduction to Biology	4
BLS 4510	Medical Microbiology	4
CHEM 1110	General Chemistry 1	3
CHEM 1115	General Chemistry 1 Laboratory	1
CHEM 1120	General Chemistry 2	3
CHEM 1125	General Chemistry 2 Laboratory	1
CHEM 2410	Organic Chemistry 1	3
CHEM 3600	Principles of Biochemistry	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 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
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	Adv Meat Analysis/Knife Skills	2
DIET 3190	Garde Manger	3
DIET 3600	Food Science	4
DIET 3700	Quantity Food Procurement/Prep	3
DIET 3750	Adv Cooking & World Cuisines	2
DIET 3850	Advanced Nutrition	4
DIET 3890	Internship Seminar	1
DIET 4020	Catering/Bar & Beverage Mgt	3
DIET 4100	Medical Nutrition Therapy I	3
DIET 4110	Clinical Practicum Lab I	2
DIET 4150	Medical Nutrition Therapy II	3

DIET 4250	Baking	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 4950	Culinary Philosophy & Practice	3
DIET 4500	Nutrition Counseling	3
DIET 4870	Crit Read of Res Material I	1
DIET 4880	Crit Read of Res Material II	1
Total Credits		125

Continuation Standards

Students must maintain a minimum 2.50 grade point average (GPA).

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 1100	Introduction to Biology	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 (HepA 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	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	Crit Read of Res Material 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	Crit Read of Res Material II	1
XXXX	Elective	3
Credits		16

Total Credits 121

Program Notes

Elective Recommendations

Code	Title	Credits
DIET 3030	Sustainable Food Systems	3
DIET 4060	Maternal & Child Nutr & 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

Pre-Medicine Track

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

Spring

BIOL 1260 & BIOL 1265	Principles of Biology II 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 (HepA required before enrolling)	3
MGT 3000	Management Theory and Practice	3
Credits		16

Summer

PHYS 1310 & PHYS 1320	Physics I and Physics I Laboratory	4
PHYS 1330 & PHYS 1340	Physics II and 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	Crit Read of Res Material 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	Crit Read of Res Material II	1
THEO 1000	Theological Foundations	3
Senior Residency		0
	Credits	15
	Total Credits	133

Program Notes

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

Pre-Physician Assistants Track

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
IPE 1100	Introduction to Interprofessional Health Care	1

MATH 1200	College Algebra	3
	Credits	17

Spring

BIOL 1260 & BIOL 1265	Principles of Biology II 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
HCE 2010	Foundations in Clinical Health Care Ethics	3
THEO 1000	Theological Foundations	3
	Credits	17

Year Two**Fall**

CHEM 2410	Organic Chemistry 1	3
DIET 2080	Foundations in Nutrition	3
DIET 2511	Cultural Aspects of Food	1
HSI 3300 & HSI 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 2510	Principles of Food Preparation (HepA required before enrolling)	3
HSI 3400 & HSI 3410	Anatomy & Physiology II and Anatomy & Physiology II Lab	4
HSI 2200	Medical Terminology	3
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	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	Crit Read of Res Material 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	Crit Read of Res Material II	1
	Credits	13
	Total Credits	126

Program Notes

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

Culinary Arts Concentration with DPD Verification

Course	Title	Credits
Year One		
Fall		
BIOL 1100	Introduction to Biology	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 (Hep A required before enrolling)	3
PPY 2540	Human Physiology	4
DIET 2511	Cultural Aspects of Food	1
PSY 1010	General Psychology	3
	Credits	17
Spring		
CHEM 3600	Principles of Biochemistry	3
DIET 2100	Nutrition in the Lifecycle	3
DIET 2750	Foundations in Traditional European Cuisine	3
ACCT 2200	Financial Accounting	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	Adv Meat Analysis/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	Adv Cooking & 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 & Beverage Mgt	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	Crit Read of Res Material 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	Crit Read of Res Material II	1
DIET 4950	Culinary Philosophy & Practice	3
	Credits	13
	Total Credits	125