Dietetics and Applied Nutrition - BS

The Dietetics and Applied Nutrition bachelor of science degree program is an Accreditation Council for Education in Nutrition and Dietetics (ACEND) accredited Didactic Program in Dietetics (DPD). This program prepares students for entry into a variety of positions in the fields of clinical, community, food service and health promotion, often as a Registered Dietitian/Nutritionist (RD/RDN).

The program prepares students to be able to translate the scientific literature when problem solving around food production, nutritional counseling on healthy eating practices, and managing diverse populations. This is done through a combination of traditional academic means, as well as with Johnson & Wales’ unique culinary nutrition, experience-based cooking labs. Students develop nutrition care plans and learn nutritional diagnostic skills, as well as refine sensory evaluation techniques.

Graduates of the Dietetics and Applied Nutrition program are prepared to work in settings such as hospitals, long-term care facilities and health clinics, as well as in nontraditional industries such as food product research and development, school food service, sports nutrition with collegiate and professional teams, recipe testing, food writing and the private chef industry.

Following the completion of the bachelor's degree program and the receipt of a DPD verification statement, students are qualified to apply to a supervised dietetic internship program and then sit for the national exam to become a registered dietitian (RD).

Upon completion of the program, graduates are expected to:

- Integrate scientific information and research into scientific and evidenced based practice.
- Demonstrate the beliefs, values, attitudes and behaviors for a professional level of practice.
- Perform customer services including the development and delivery of information, products and services to individuals, groups and populations.
- Apply the strategic principles of management and systems in the provision of services to individuals and organizations.

The Dietetics and Applied Nutrition degree is accredited by

The Accreditation Council for Education in Nutrition (ACEND) of the Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995
312-899-0040, ext. 5400
eatright.org/acend

ACEND provides standards of education meeting required dietetics coursework leading to a bachelor's degree. Such a program is called a Didactic Program in Dietetics (DPD). The Dietetics and Applied Nutrition degree program meets those standards.

**Dietetics and Applied Nutrition**

A four-year program leading to the bachelor of science degree

**Culinary Foundations**

CUL1015 Introduction to Culinary Foundations 3
CUL1035 Culinary Fundamentals 3
CUL1055 Cooking in Today’s Restaurant: Breakfast & Lunch 3
CUL1075 Cooking in Today’s Restaurant: Dinner 3
CUL1095 Cooking in the Global Marketplace 3
CUL1115 The Science of Cooking and Sensory Analysis 3
CUL1135 Purchasing, Product Identification & Protein Fabrication 3
CUL1325 Essentials of Dining Service 3
CUL1345 Foundations of Baking & Pastry 3
CUL1365 Exploring Beverages 3

**Major Courses**

CULN2010 Operational Food Service Delivery 3
CULN2020 Applied Culinary Nutrition 3
CULN3155 Vegetarian Cuisine 4.5
CULN4155 Athletic Performance Cuisine 4.5
CULN4165 Therapeutic Cuisine 4.5
CULS3035 Food Science 4.5
DIET2050 Community Nutrition 4.5
DIET3030 Nutrition Assessment 4.5
DIET3050 Life Span Nutrition 4.5
DIET4030 Medical Nutrition Therapy 4.5
DIET4630 Advanced Medical Nutrition Therapy 4.5

**Applied/Experiential Learning**

DIET4899 Advanced Nutrition and Dietetics Internship 13.5

**Related Professional Studies**

BIO1011 General Biology - Cellular 4.5
BIO1015 General Biology Laboratory - Cellular 2.25
BIO2041 Human Physiology 4.5
BIO2045 Human Physiology Laboratory 2.25
BIO2201 General Microbiology 4.5
BIO2205 General Microbiology Laboratory 2.25
CAP2010 Career Management 1
CHM1000 Foundations in Chemistry 4.5
CHM1005 Foundations in Chemistry Laboratory 2.25
CULN1010 An Introduction to the Fields of Food, Food Service and Nutrition 1.5
ENG2010 Technical Writing 4.5
FSM1065 Food Safety and Sanitation Management 1.5
FSM2045 Introduction to Menu Planning and Cost Controls 4.5
FSM2210 Operational Management in Healthcare 4.5

**A&S Core Experience**

Communications Foundation Courses 13.5
ENG1020 English Composition 4.5
ENG1021 Advanced Composition and Communication 4.5
ENG1030 Communication Skills 4.5

Integrative Learning 9
Two ILS courses, one at the 2000 level, one at the 4000 level

Arts and Humanities 9
HIST3020 A Multicultural History of America 2.25
One course from ART, HUM‡, LIT, PHIIL or REL 4.5
Mathematics 9

MATH1020 Fundamentals of Algebra (or higher, based on student’s placement) 4.5
MATH2010 Introduction to Biostatistics 1.5

Science 4.5
SCI1050 Nutrition 4.5

Social Sciences 9
PSYC1001 Introductory Psychology 2.25
One course from ANTH**, ECON, LEAD, PSCL or SOC 2.25

A&S Electives 9
Two courses with an EASC attribute, at least one at 3000 level or higher

Total Credits 197.5

Visit Courses by Subject Code for a listing of all campus courses.

‡HUM courses are not offered in North Miami or Online.

^BIO courses are not offered in North Miami, Charlotte or Online.

*CAD courses are not offered Online.

±CHM courses are not offered in North Miami or Charlotte.

*PHY courses are not offered in Charlotte.

**ANTH courses are not offered in North Miami or Charlotte.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

Students who graduate with a bachelor's degree must leave Johnson & Wales University with effective writing skills. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of options for major, minor, Arts & Science, and elective credit at many price points for students during the academic year and summer. Financial aid is applicable and scholarships are available. Visit the study abroad website for information, program descriptions and online applications.
Font Notice

This document should contain certain fonts with restrictive licenses. For this draft, substitutions were made using less legally restrictive fonts. Specifically:

Times was used instead of Adobe Garamond Pro.

The editor may contact Leepfrog for a draft with the correct fonts in place.