

# Dietetics and Applied Nutrition - B.S.

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) in the United States.

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 and Dietetics  
of the Academy of Nutrition and Dietetics  
120 South Riverside Plaza, Suite 2190  
Chicago, IL 60606-6995  
800-877-1600, ext. 5400

[eatright.org/acend](http://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

### Foundation Courses

Choose Culinary or Baking & Pastry Arts Foundation 12

#### Culinary

CUL1100	Introduction to Culinary Skills and Techniques	
CUL1210	Breakfast & Lunch Cafe	
CUL1320	Elements of a la Minute Cooking	
CUL1410	Contemporary Cooking & Leadership Functions	

#### Baking & Pastry (18 credits) \*

BPA1701	Foundations of Baking and Pastry	
BPA1710	Principles of Cake Production and Design	
BPA1720	Plated Desserts	
BPA1730	Artisan Bread & Viennoiserie I	
BPA1740	Artisan Bread & Viennoiserie II	
BPA1750	Chocolate, Confections & Mignardise	

### Major Courses

CULN2020	Applied Culinary Nutrition	3
CULN2230	Designing Healthy Desserts **	3
or BPA2720	Artisan Cafe	
CULN3155	Vegetarian Cuisine	3
CULN4165	Therapeutic Cuisine	3

CULS2210	Food Science	3
DIET2070	Lifespan Nutrition	3
DIET3030	Nutrition Assessment	3
DIET3080	Community Nutrition	3
DIET4030	Medical Nutrition Therapy	3
DIET4630	Advanced Medical Nutrition Therapy	3

### Related Professional Studies

BIO1011	General Biology - Cellular	3
BIO1016	General Biology Laboratory - Cellular	1
BIO2041	Human Physiology	3
BIO2046	Human Physiology Laboratory	1
BIO2201	General Microbiology	3
BIO2206	General Microbiology Laboratory	1
CAR0010	Career Management	1
CHM1000	Foundations in Chemistry	3
CHM1006	Foundations in Chemistry Laboratory	1
CULN1010	An Introduction to the Fields of Food, Food Service and Nutrition	1
ENG2010	Introduction to Technical Communication	3
FSM1165	The Food Safety Manager	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
FSM2210	Operational Management in Healthcare	3

### A&S Core Experience

Communications Foundation Courses		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	

Integrative Learning	Two ILS courses, one at the 2000 level, one at the 4000 level	6
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Arts and Humanities		6
HIST3020	A Multicultural History of America	
One course from ART, HUM, LIT, PHIL or REL		

Mathematics		6
MATH1020	Fundamentals of Algebra (or higher, based on student's placement)	
MATH2010	Introduction to Biostatistics	

Science		3
SCI1050	Nutrition	

Social Sciences		6
PSYC1001	Introductory Psychology	
One course from ANTH, ECON, GEND, LEAD, PSCI, RES or SOC		

A&S Electives		6
CHM2050	Introduction to Organic Chemistry	
CHM3040	Biochemistry	

### Free Electives #,\*

12 credits selected from 1000-4999 numbered offerings within the university	12
<b>Total Credits</b>	<b>124.0</b>

\* Students choosing Baking & Pastry Arts Foundation courses use 6 credits of free electives toward the baking lab requirements.

\*\* Baking & Pastry students must take BPA2720 Artisan Cafe.

# In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000 level courses

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?