



DIDACTIC PROGRAM IN DIETETICS (DPD)

CULINARY OPTION (115 hours)

First Year Fall		Hrs.
BIOL 1100	INTRODUCTION TO BIOLOGY I	4
CHEM 1110/1115	GENERAL CHEMISTRY I WITH LAB	4
DIET 1000	CONTEMPORARY ISSUES IN FOOD AND NUTRITION	2
ENGL 1900	ADVANCED STRATEGIES OF RHETORIC AND RESEARCH	3
TOTAL		13

First Year Spring		Hrs.
CHEM 1120/1125	GENERAL CHEMISTRY II WITH LAB	4
HCE 2010	FOUNDATIONS IN CLINICAL HEALTHCARE ETHICS	3
TOTAL		7

Second Year Fall		Hrs.
CHEM 2410	ORGANIC CHEMISTRY I	3
DIET 2080	FOUNDATIONS IN NUTRITION	3
DIET 2510*	PRINCIPLES OF FOOD PREP AND COOKING	3
DIET 2511	CULTURAL ASPECTS OF FOOD	1
PPY 2540	HUMAN PHYSIOLOGY	4
PSY 1010	INTRODUCTION TO PSYCHOLOGY	3
TOTAL		17

Second Year Spring		Hrs.
ACCT 2200	ACCOUNTING	3
CHEM 3600	GENERAL BIOCHEMISTRY	3
DIET 2100	NUTRITION IN THE LIFECYCLE	3
DIET 2750	FOUNDATION IN TRADITIONAL EUROPEAN CUISINE	3
MATH 1300	ELEMENTARY STATISTICS WITH COMPUTERS	3
MGT 3000	MANAGEMENT THEORY & PRACTICE	3
TOTAL		18

*Hep A required before enrolling



Third Year Fall		Hrs.
BLS 4510	MEDICAL MICROBIOLOGY	4
DIET 3140	ADVANCED MEAT ANALYSIS	2
DIET 3190	GARDE MANGER	3
DIET 3600	FOOD SCIENCE	4
DIET 4250	BAKING	3
TOTAL		16

Third Year Spring		Hrs.
DIET 3700	QUANTITY FOOD PROCUREMENT/PREP/LAB	3
DIET 3750	ADVANCED COOKING AND WORLD CUISINE	2
DIET 3850	ADVANCED NUTRITION	4
DIET 4270	PASTRY	3
DIET 4300	COMMUNITY NUTRITION	3
TOTAL		15

Fourth Year Fall		Hrs.
DIET 3890	INTERNSHIP SEMINAR	1
DIET 4020	CATERING, BAR & BEVERAGE	3
DIET 4100	MEDICAL NUTRITION THERAPY I	3
DIET 4110**	CLINICAL PRACTICUM I	2
DIET 4350	FOOD SYSTEMS MANAGEMENT I	3
DIET 4500	NUTRITION COUNSELING	3
DIET 4870	CRITICAL READING OF RESEARCH MATERIAL I	1
TOTAL		16

Fourth Year Spring		Hrs.
DIET 3030	SUSTAINABLE FOOD SYSTEMS	3
DIET 4150	MEDICAL NUTRITION THERAPY II	3
DIET 4360	FOOD SYSTEMS MANAGEMENT II	3
DIET 4880	CRITICAL READING OF RESEARCH MATERIAL II	1
DIET 4950	CULINARY PHILOSOPHY AND PRACTICE	3
TOTAL		13

**Background Check Required