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| **SLU Course #** | **SLU Course Title and Credits** | **Corresponding****Course# and Course Title** | Grade | **Institution where taken** | Advisor/Director**Approval** |
| **English** |
| ENGL 1900 | Advanced Strategies &Rhetoric (3) |  |  |  |  |
| **Social Science** |
| MGT 3000 | Management Theory andPractice (3) |  |  |  |  |
| PSY 1010 | Introduction to Psychology (3) |  |  |  |  |
| ACCT 2200 | Financial Accounting (3) |  |  |  |  |
| MATH 1300 | Elementary Statistics with Computers (3) |  |  |  |  |
| **Philosophy** |
| HCE 2010 | Health Care Ethics (3) |  |  |  |  |
| **Biology** |
| BIOL 1100 | Principles of Biology (4) |  |  |  |  |
| BLS 4510 | Medical Microbiology (4) |  |  |  |  |
| **Chemistry** |
| CHEM 1110/1115 | Intro to Chemistry I (3)Intro to Chemistry I Lab (1) |  |  |  |  |
| CHEM 1120/1125 | Intro to Chemistry II/(3)Intro to Chemistry II Lab (1) |  |  |  |  |

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| **Chemistry Con't** |
| CHEM 2410 | Principles Of Organic Chemistry (3) |  |  |  |  |
| CHEM 3600 | General Biochemistry (3) |  |  |  |  |
| **Physiology** |
| PPY 2540 | Human Physiology (4) |  |  |  |  |
| **Nutrition and Dietetics** |
| DIET 1000 | Contemporary Issues in Food & Nutrition (2) |  |  |  |  |
| DIET 2080 | Foundations in Nutrition (3) |  |  |  |  |
| DIET 2750 | Foundations in Traditional European Cuisine (3) |  |  |  |  |
| DIET 2100 | Nutrition in the Lifecycle (3) |  |  |  |  |
| DIET 2510 | Principles of Food Preparation & Cooking (3) |  |  |  |  |

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| DIET 2511 | Cultural Aspects of Food (1) |  |  |  |  |
| DIET 3190/3200 | Garde Manger and Garde Manger Lab (3) |  |  |  |  |
| DIET 3600 | Food Science (4) |  |  |  |  |
| DIET 3700 | Quantity Food Procurement/Preparation (3) |  |  |  |  |
| DIET 3750  | Advanced Cooking and World Cuisine (2) |  |  |  |  |
| DIET 3850 | Advanced Nutrition (4) |  |  |  |  |
| DIET 3890 | Internship Seminar (1) |  |  |  |  |
| DIET 4020 | Catering, Bar & Beverage Management (3) |  |  |  |  |
| DIET 4100 | Medical Nutrition Therapy I (3) |  |  |  |  |
| DIET 3140 | Advanced Meat Analysis and Knife Skills (2) |  |  |  |  |
| DIET 4150 | Medical Nutrition Therapy II (3) |  |  |  |  |
| **SLU Course#** | **SLU Course Title and Credits** | **Corresponding****Course # and Course Title** | **Grade** | **Institution where taken** | **Advisor/****Director Approval** |
| DIET 4250 | Baking (3) |  |  |  |  |
| DIET 4270 | Pastry (3) |  |  |  |  |
| DIET 4300 | Community Nutrition (3) |  |  |  |  |
| DIET 4110 | Clinical Practicum Lab (2) |  |  |  |  |
| DIET 4350 | Food Systems Management I (3) |  |  |  |  |
| DIET 4360 | Food Systems Management II (3) |  |  |  |  |
| DIET 4500 | Nutrition Counseling (3) |  |  |  |  |
| DIET 4870 | Critical Reading of Research Material I |  |  |  |  |
| DIET 4880 | Critical Reading of Research Material II |  |  |  |  |
| DIET 4950 | Culinary Philosophy & Practice (3) |  |  |  |  |
| DIET 3030 | Sustainable Foods (3) |  |  |  |  |