

All students are required to establish a file in the Department office (BH 329) which should include: a) Advanced Standing Evaluation; b) Program of Study; c) Checklist for recording progress; d) Past and up-to-date transcripts See the Office Coordinator in BH 329.

**B.S. IN DIETETICS**  
(72 Units)

The B.S. in Dietetics is an accredited Didactic Program in Dietetics (DPD) and meets the Standards of Education of The American Dietetic Association (ADA). The program provides competencies in the eight areas of dietetics (Communications, Physical & Biological Sciences, Social Sciences, Research, Food, Nutrition, Management and Healthcare Systems) and meets ADA's foundation knowledge and skill requirements.

Dietetics majors should consult the designated DPD director/advisor for planning and evaluation of courses transferred from other institutions. Students should consult the course description in the current San Francisco State University Bulletin for prerequisites and corequisites.

Courses must be completed with a 2.0 grade point average and no grade below a C-. All courses in Foundation and Professional Requirements must be completed with a letter grade. A 2.7 overall DPD GPA and a 3.0 GPA in the Professional Requirements portion of the program are required to receive a Verification Statement. Students will receive a Verification Statement, signed by the DPD Director, on completion of the degree and submission of an official transcript indicating that the degree has been awarded. The Verification Statement is then submitted as a part of the dietetic internship application process.

\*Note: To become a Registered Dietitian (R.D.) one must a) complete the B.S. in Dietetics, b) complete a Dietetic Internship, C) pass the R.D. exam.

Semester

Units

10	A.	<u>GENERAL EDUCATION REQUIREMENTS</u>
		MATH 124 Elementary statistics (to meet Quantitative Reasoning requirement) (3)
		General Microbiology with laboratory equivalent to BIOL 210/211 (4)
		General Psychology equivalent to PSY 200 (3)
31	B.	<u>FOUNDATION REQUIREMENTS</u> (All Foundation courses must be taken for a letter grade)
		BIOL 328 Human Anatomy (4) F, S (prereq: college bio; BIOL 100 recommended)
		CHEM 115 General Chemistry I: Essential Concepts of Chem.(5) F,S(prereq: PHYS/MATH 226/227 or consent)
		CHEM 130 General Organic Chemistry (3) F, S (prereq: CHEM 115)
		CFS 325 Transition in the Family Life Cycle (3) F
		DFM 152 Computer Applications in Foodservice Management and Nutrition (3) F, S
		DFM 253 Nutrition in Health and Disease (3) F, S (prereq: 1 semester chemistry or physiology)
		DFM 259 The Profession of Dietetics (1) F
		DFM 352 Foods, Production & Service (3) F, S (prereq: ENG 214)
		DFM 353 Foodservice Systems Management (3) F, S (prereq: upper division standing)
		MGMT 405 Introduction to Management and Organizational Behavior (3) F, S (prereq: ENG 214)
38	C.	<u>PROFESSIONAL REQUIREMENTS</u>
		(All professional requirements must be taken for a letter grade) Enrollment in these courses requires a grade of C- or better in the General Education and Foundation Requirements
		BIOL 610/611 Principles of Human Physiology and Laboratory (4) F, S (prereq: BIOL 328, CHEM 115)
		CFS 453 Nutrition in the Life Cycle (3) F (prereq: College-level nutrition)
		CHEM 349 General Biochemistry (3) F, S (prereq: CHEM 115, CHEM 130)
		DFM 357 Experimental Food Study (4) F (prereq: MATH 124, CHEM 130, DFM 352)
		DFM 450 Advanced Nutrition (3) F (prereq: BIOL 610/611, CHEM 349, DFM 152, DFM 253, MATH 124)
		DFM 451 Nutritional Assessment in the Community (3) S (prereq: DFM 450 or concurrent)
		DFM 452 Foodservice Layout and Design (3) S (prereq: DFM 352, 353, 458)
		DFM 458 Management of Quantity Food Purchasing & Production (3) F, S (prereq: DFM 352, 353)
		DFM 484 Clinical Dietetics (3) F (prereq: DFM 253, CHEM 349, BIOL 610/611)
		DFM 485 Seminar in Clinical Nutrition & Patient Care (3) S (prereq: DFM 484)
		DFM 655 Nutrition Education and Communication (3) F (prereq: Senior standing, JEPET or ENG 411/414)
		HM 560 Hospitality Human Resource Management (3) F, S (prereq: MGMT 405)
		OR MGMT 610 Human Resource Management (3) F, S (prereq: MGMT 405)
3	D.	<u>ELECTIVE</u> (Must be taken for letter grade)
		Course to be chosen from one of the following interest areas listed on page 2.
72	Total	(over)

RECOMMENDED ELECTIVES (choose 3 units; check course schedule for availability)

FOODSERVICE SYSTEMS MANAGEMENT

- ACCT 100 Principles of Financial Accounting (3)
- HM 557 Restaurant & Catering Management (3)

CLINICAL NUTRITION/PATIENT CARE

- BIOL 326 Disease! (3)
- NURS 500 Death and Dying in Contemporary Society (3)

COMMUNITY DIETETICS

- CFS 356 Foods and World Culture (3)
- CFS 426 Family Crises: Drug Dependency and Eating Disorders (3)
- HED 420 Epidemiology (3)

RECOMMENDED COURSE SEQUENCE

FIRST YEAR

SECOND YEAR

Fall	units	Spring	units	Fall	units	Spring	units
MATH 124 *	3	BIOL 210/211*	4	CHEM 115	5	Elective	3
DFM 259	1	PSY 200 *	3	DFM 152	3	DFM 253	3
						DFM 352	3
						BIOL 328	4
TOTAL CREDITS	4		7	TOTAL CREDITS	8		13

THIRD YEAR

FOURTH YEAR

Fall	units	Spring	units	Fall	units	Spring	units
CHEM 130	3	CHEM 349	3	DFM 484	3	DFM 451	3
BIOL 610/611	4	DFM 458	3	DFM 357	4	DFM 452	3
CFS 325	3	MGMT 405	3	DFM 450	3	DFM 485	3
CFS 453	3			DFM 655	3	HM 560 or MGMT 610	3
DFM 353	3						
TOTAL CREDITS	16		9	TOTAL CREDITS	13		12

This sequencing is only a recommendation; some classes are ONLY offered one semester per year and some classes require prerequisites. There may be some changes that occur in course offerings due to budget restraints. Please see your advisor every semester to review the plan. These courses include only Dietetics major requirements. Students are responsible for being aware of all graduation requirements and deadlines; consult the *SFSU Bulletin*.

\*General Education Requirements: 10; Total Units for Program: 72

**CAREER OPPORTUNITIES**

<b>As a Registered Dietitian (R.D.)</b>	<b>With B.S. Degree without R.D.</b>
A. Hospital Dietitian 1. Inpatient/Outpatient Care 2. Management	A. Hospital Work – Dietary 1. Dietetic Technician (DTR)/ Diet Clerk 2. Foodservice Manager
B. Industry – Food Company 1. Research & Development 2. Public Relations & Sales	B. Industry – Food Company 1. Research & Development 2. Public Relations & Sales
C. Foodservice Systems Management 1. Restaurant/Hotel Management 2. Industrial Foodservice & Catering 3. School/Senior Lunch 4. College/University Foodservice & Catering 5. Community Programs	C. Foodservice Systems Management 1. Restaurant/Hotel Management 2. Industrial Feeding & Catering 3. School/Senior Lunch 4. College/University Feeding & Catering 5. Community Programs
D. Public Health/Community 1. Clinics 2. Cooperative Nutrition Education, 4H Programs 3. Food Assistance Programs; WIC, Food Stamps, Food Banks 4. Childcare & Senior Programs	D. Public Health/Community 1. Clinics 2. Cooperative Nutrition Education, 4H Programs 3. Food Assistance Programs; WIC, Food Stamps, Food Banks 4. Childcare & Senior Programs
E. Government 1. Nutrition Education in Schools 2. Military 3. Correctional Facilities	E. Government 1. Nutrition Education in Schools 2. Military 3. Correctional Facilities
F. Publications 1. Public – newspapers & magazines 2. Food Manufacturers, Business & Industry 3. Associations & Societies	F. Publications 4. Public – newspapers & magazines 5. Food Manufacturers, Business & Industry 6. Associations & Societies
G. Private Practice/Consultation 1. Private Practice counseling 2. Skilled nursing, developmental centers, group homes	G. Miscellaneous 1. Health Clubs/athletic training

\*Salary potential and opportunities are greater with the R.D.