
Nutrition

In the College of Professional Studies and Fine Arts

OFFICE: Exercise and Nutritional Sciences 351

TELEPHONE: 619-594-5541

Didactic Program in Dietetics is accredited by the Commission on Accreditation for Dietetics Education – American Dietetic Association.

Faculty

Emeritus: Boggs, Cooke, Dickerson, Gunning, Josephson, Stout
Chair: Harris

Professors: Kern, Spindler

Associate Professor: Beshgetoor

Lecturers: Rupp, Stocker

Offered by the Department of Exercise and Nutritional Sciences

Master of Science degree in nutritional sciences.

Master of Science degree in nutritional science and Master of Science degree in exercise physiology (concurrent program).

Major in foods and nutrition with the B.S. degree in applied arts and sciences.

The Major

The major in foods and nutrition offers a comprehensive multidisciplinary study of the nature and quality of the food supply and the nutritional requirements for health in people. Students take core sequences of coursework in the areas of nutrition, food science, and food management founded on prerequisite courses in chemistry, biology, biochemistry, physiology, accounting, management, and the behavioral and social sciences. Course emphasis in the major is placed upon the composition, properties, quality, and safety of foods and food ingredients; the relationships of metabolism and utilization of nutrients in food by the human body to health and disease states; influences of exercise and fitness; the physiological basis for diet therapy; nutrition problems in the community; and organization, management and operation of food service facilities.

This major is planned for students interested in qualifying professionally for diverse careers in the fields of dietetics, food service management, and food industries. The accredited didactic program in foods and nutrition allows students eligibility for membership in the American Dietetic Association (ADA) and for post-baccalaureate dietetic internships or preprofessional practice programs. Students must be admitted to and complete satisfactorily a post-baccalaureate program and pass the ADA Registration Examination prior to qualifying for registration as dietitians.

Professional careers in dietetics include administrative, therapeutic, teaching, research, and public service positions in hospitals, schools, clinics, and other public and private organizations and institutions. Graduates may also qualify as food science technical specialists within food companies, governmental agencies, and laboratories; as food service managers; and as specialists in advertising, sales, or marketing of foods and nutritional products and services.

Impacted Program

The foods and nutrition major is an impacted program. To be admitted to the foods and nutrition major, students must meet the following criteria:

- Complete the following courses (or their equivalents): Nutrition 101, 201, 203, 205; Accountancy 201; Biology 100, 100L, 210; Chemistry 100, 130, 160; Economics 201 (or Statistics 250); Psychology 101; Sociology 101. A grade of C or higher must be earned in Nutrition 101, Chemistry 100 and 130. These courses cannot be taken for credit/no credit (Cr/NC);
- Have a cumulative GPA of 2.40 or higher.

To complete the major, students must fulfill the degree requirements for the major described in the catalog in effect at the time they are accepted into the premajor at SDSU (assuming continuous enrollment).

Major Academic Plans (MAPs)

Visit <http://www.sdsu.edu/mymap> for the recommended courses needed to fulfill your major requirements. The MAPs Web site was created to help students navigate the course requirements for their majors and to identify which General Education course will also fulfill a major preparation course requirement.

Foods and Nutrition Major

With the B.S. Degree in Applied Arts and Sciences

(Major Code: 13061)

All candidates for a degree in applied arts and sciences must complete the graduation requirements listed in the section of this catalog on "Graduation Requirements."

A minor is not required with this major.

Preparation for the Major. Nutrition 101, 201, 203, 205; Accountancy 201; Biology 100, 100L, 210; Chemistry 100, 130, 160; Economics 201 (or Statistics 250); Psychology 101; Sociology 101. (42 units)

These prerequisite courses may not be taken Cr/NC. A grade of C or higher must be earned in Nutrition 101, Chemistry 100 and 130.

Graduation Writing Assessment Requirement. Passing the Writing Proficiency Assessment with a score of 10 or above or completing one of the approved upper division writing courses (W) with a grade of C (2.0) or better. See "Graduation Requirements" section for a complete listing of requirements.

Major. A minimum of 40 upper division units to include Nutrition 301, 302, 302L, 303, 303L, 304, 404, 405, 406; Biology 336; Exercise and Nutritional Sciences 304, 304L; the remaining nine units selected with the approval of adviser from Nutrition 309, 388, 407, 488, 499, 510; Chemistry 361, 567; Public Health 302; and Management 350 and 352 or Psychology 319. Biology 336 will also satisfy three units of the General Education requirement in Explorations IV.A. Natural Sciences.