



2002-03: Foods & Nutrition Major becomes Impacted Program (the Didactic Program in Dietetics is Accredited by the American Dietetic Association)

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 American Dietetic Association.

Faculty

Emeritus: Boggs, Gunning, Josephson, Stout
Chair: LaMaster
Professor: Spindler

Associate Professors: Beshgetoor, Kern,
Assistant Professor: Misra
Lecturers: Mosier, Robasciotti, Rupp, Schultz

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 student eligibility for membership in the American Dietetic Association (ADA) and for postbaccalaureate dietetic internship or preprofessional practice programs. Students must be admitted to and complete satisfactorily a postbaccalaureate 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. Students must enter the University under the foods and nutrition premajor code (13060). To be admitted to the foods and nutrition major, students must meet the following criteria:

- Complete with a grade of C or higher: Chemistry 100 (or 200 and 201) and 130 (or 231). These courses cannot be taken for credit/no credit (C/N/C).
- Complete a minimum of 45 semester units to include Nutrition 101; Biology 100, 100L; Chemistry 100 (or 200 and 201) and 130 (or 231); Chemistry 100 (or 200 and 201) and 130 (or 231) cannot be in progress when changing from premajor to major status;
- Have a cumulative GPA and SDSU GPA of 2.25 or higher;
- To gain entry into the major, students must fulfill the premajor requirements described in the catalog in effect at the time they declare the premajor at SDSU (assuming continuous enrollment).

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).

Foods and Nutrition Major

With the B.S. Degree in Applied Arts and Sciences
(Premajor Code: 13060) (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, 203, 204, 205, 207; Accountancy 201; Biology 100, 100L, 210; Chemistry 100 (or 200 and 201), 130 (or 231), 160 (or 361A); Economics 201 (or Statistics 250); Psychology 101; Sociology 101. (45-52 units)

Upper Division Writing Requirement. Passing the University Writing Examination or completing one of the approved writing courses with a grade of C (2.0) or better.

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, 314; the remaining nine units selected with the approval of adviser from Nutrition 309, 388, 407, 488, 491, 499, 510; Biology 321; Chemistry 361A, 361B, 567; Community Health Education 470; and Management 350 and 362 or Psychology 321. Biology 336 will also satisfy three units of the General Education requirement in Explorations IV.A, Natural Sciences.

Courses (NUTR)

LOWER DIVISION COURSES

- 101. Professional Issues: Foods and Nutrition (1) I, II**
Prerequisite: Rhetoric and Writing Studies 100.
Philosophical basis of foods and nutrition and relations of its specialties to the field as a whole.
- 107. Nutrition Today (3) I, II**
Obtaining nutritional needs from a varied food supply.
Not open to foods and nutrition majors or students with credit in Nutrition 204.
- 202. Nutrition for Athletes (3) II**
Prerequisite recommended: Nutrition 107.
Review of basic diet which will provide nutritional adequacy. Analysis of current theories and practices related to nutrition and athletic performance.

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