

96-10  
July 16, 1996

**Bachelor of Science in Dietetics and Food Administration**  
**Nutrition and Dietetics Option (3-1009)**  
**Food Science Option (3-1010)**  
**Hospitality Foodservice and Hotel Management Option (3-1011)**

These options were recommended by the Academic Senate on April 18, 1996  
and approved by the President on June 14, 1996.

Students must complete a minimum of 129 units to receive the Bachelor of Science degree in Dietetics and Food Administration. The courses which will provide these units are determined by the option chosen by the student. The Bachelor of Science degree consists of three options, which are Nutrition and Dietetics, Food Science, and Hospitality Foodservice and Hotel Management. The Nutrition and Dietetics option with appropriate elective selection fulfills the American Dietetic Association (ADA) academic requirements for eligibility to apply for qualifying experiences required to become a Registered Dietitian.

Career opportunities include: clinical dietitian; consultant; community nutritionist; foodservice manager in hospitals, schools, universities, airlines, businesses; manager in the restaurant, hotel, or lodging industries; researcher in the food industry and nutrition, government inspector in the food industry.

**Nutrition and Dietetics Option (code 3-1009)**

Individuals choosing this option will concentrate their studies in the areas of nutritional science, therapeutic and community nutrition, food production and administration of foodservice operations, chemistry, physiology, plus a variety of supporting course work in related disciplines.

Course requirements: A/P 207 or 209 or 342 and 342L; BIOL 260 or E DP 419 or HSC 403 or IS 310; CHEM 111A, 327, 448, and 449; ENGL 100; ENGL 101 or 317; HRM 361 or PSY 381; IS 240; MICRO 200; PSY 100; SOC 100; FCS 232, 233, 234, 235, 299; 312I, 321, 331A, 331B, 332, 333, 336, 436, 436L, 438, 461, 486, 3 units of FCS 490 or 492 or 497 and FCS 499.

Additionally, a minimum of 6 units of electives is selected in consultation with a faculty advisor. Recommended electives include: FCS 355, 337, 433, 439, 492 and 497.

If a stronger foundation in chemistry is desired, CHEM 320A and 320B may be selected instead of CHEM 327. If a stronger foundation in biochemistry is desired, CHEM 441A and 441B may be selected instead of CHEM 448.

Students who wish to take the Nutrition and Dietetics option as a pre-professional degree (e.g., medical) should check with the appropriate programs to verify specific requirements.

**The American Dietetic Association Didactic Program**

The ADA Didactic (Academic) Program in Dietetics is designed to provide students with a foundation of knowledge and skills in dietetics that will enable them to perform successfully in a dietetic internship or pre-professional practice program. The didactic program is currently granted approval status by the American Dietetic Association Council in Education, Division of Education Accreditation/Approval, a specialized accrediting body recognized by the Council on Postsecondary Accreditation and the United States Department of Education. It is the responsibility of the student to consult with the ADA Didactic Program Director to verify current ADA requirements to become a Registered Dietitian.

Students who choose to meet ADA academic requirements must select FCS 335 and FCS 337 as electives in their major.

Students must receive a grade of "C" or better in the Didactic Program in Dietetics courses to receive verification of completion of the ADA approved program. Approval of student's didactic academic program by the CSULB Didactic Program Director requires that the student complete courses FCS 337, 436L and 438 at CSULB.

### **Food Science Option (code 3-1010)**

The Food Science curriculum has an interdisciplinary focus which includes food science, food processing, sensory evaluation, nutrition, chemistry, and microbiology. The food industry careers awaiting graduates offer diverse opportunities as the world supply expands with technological developments in food product development, quality assurance, and food formulation and processing.

Course Requirements: A/P 207 or 209 or 342 and 342L; BIOL 260 or ED P 419 or HSC 403 or IS 310; CHEM 111A, 111B, 327 and 448 or equivalent; ENGL 100 and 317 or advisor approved course; MATH 115 or 120; MICRO 200 and 473; MKTG 300; PHYS 100A; PSY 100 and 230; SOC 100; SPCH 130; FCS 232, 234, 235, 299, 312I, 321, 331A, 332, 336, 338, 432, 435, 464; minimum of 3 units of FCS 492; 3 units of FCS 497 as a capstone course in Food Science; and FCS 499.

### **Hospitality Foodservice and Hotel Management Option (3-1011)**

This program of study provides students with a basic foundation in hospitality foodservice and hotel management. The program focuses on restaurant and institutional foodservice management and provides students with the fundamentals for the effective operation of facilities in the foodservice/restaurant and hotel/lodging industries. A variety of support courses are required including those related to behavioral and social sciences, communications, business administration, leisure studies, natural and physical sciences, nutrition, economics, as well as other general education requirements and practical experience.

Course Requirements: A/P 107 or 207; ACCT 201; CHEM 100 or 111A or 202; ECON 300 or 201 and 202; ED P 419 or IS 310 or MATH 180 or HSC 403 or SOC 255; ENGL 100; FIN 324; HRM 360 or 361 or PSY 381; IS 240; MKTG 300; PHIL 160; PSY 100 or SOC 100; PSY 230 or PHIL 170; REC 241 or 211; SPCH 210; FCS 232, 233, 234, 235, 270, 299, 321, 333, 335, 336, 337, 372, 434, 437, 486, 492\*, and 499. Additionally, a minimum of 12 units of pre-approved electives is selected in consultation with a faculty advisor. Recommended electives include: ACCT 310; GEOG 352, GERN 400I; IS 305; REC 340I, 426, 427, 450, FCS 253, 309I, 312I, 319, 323, 331A or 433 or 439, 332, 429, 461, 464, 492\*, 497; or others as approved by advisor.

\*FCS 492 requires 800 hours of approved work experience as a prerequisite for this option.

---

### **EFFECTIVE: Fall 1996**

Code: 3-1009  
3-1010  
3-1011  
College: 15  
Career: UG  
IPEDS (Major) ERSS: 13061  
IPEDS (Degree) ERSD: 13061

The General Option in Dietetics and Food Administration is discontinued and closed to new students.

Code: 3-1018  
College: 15  
Career: UG