

## II. Description of Curriculum Change

## 1. Catalog Description and Course List

## **Culinary Dietetics Track**

The Culinary Dietetics Track allows students to combine academic preparation in nutrition with extensive hand-on learning experiences in culinary arts by one of two routes: (1) Students who have completed a minimum of 28 credits toward the baccalaureate degree will have the opportunity to enroll in the Culinary Arts program at the Punxsutawney regional campus, where the three semester program (fall, spring, summer) will transfer into the Department of Food & Nutrition 32 credits which apply to the Bachelor of Science degree. Students will complete the culinary arts externship in the summer between the junior and senior years. (2) Students who earn a culinary certificate prior to admission to the dietetics program will receive 32 credits toward the degree.

This track uniquely prepares graduates to incorporate healthy nutrition into classical cuisine, manage food service operations focused on nutrition needs, and integrate culinary arts into hospital, extended care, and school food service operations. Graduates qualify for admission to CADE accredited Dietetic Internships in pursuit of Dietetic Registration.

## Bachelor of Science-Culinary Dietetics Track

Liberal Studies (1): As outlined in Liberal Studies section with the following specifications:	45
Health and Wellness: HPED, NURS or FDNT 143	
Mathematics: MATH 217	
Natural Science: CHEM 101-102	
Social Science: ANTH 470 or PLSC 101 or 111, PSYC 101, SOC 151	
Liberal Studies Electives: 0cr (1)	
Maio	1
Major:	30
Required Courses (3):	

(1) The culinary certificate includes a course in computer science (previously transferred as COSC 101), which is considered an additional 3 credits toward liberal studies requirements, resulting in a total of 48 credits in liberal studies. (2) Completion of a culinary certificate is required for this degree. (3) Students who complete their culinary certificate prior to completing Chemistry 101 and 102 are also required to take FDNT 212.

**Total Degree Requirements:** 

•	culinary certificate and eligibility to pursue a dietetic internship and become a  Registered Dietitian
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	4.	The number of majors in the department is currently increasing each year. It is anticipated that this trend will continue for the next several years, independent of
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÷	5.	impact on this trend, but rather afford entering students an alternative option for program completion. We are accommodating the increasing number of majors by increasing class size in upper level major courses, from approximately 25-30 to 30-40 students per section.  Fall 2010.
	IV.	Periodic Assessment
	1.	The department's DPD is accredited by the Commission on Accreditation of Dietetics Education (CADE), which includes extensive and comprehensive review and approval. Input from current students and program graduates is required by the accrediting agency. Because the proposed track does not change any course requirements, Mary Ann Lusk, MBA, RD, Senior Manager CADE has included that the accreditation of the control of the co

