Students accepted to Queens College also must apply for acceptance into the Nutrition and Dietetics Program.

Please go to our webpage for further instructions:

http://www.qc.cuny.edu/fnes -> Degrees and Programs -> Nutrition and Dietetics
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QUEENS COLLEGE NUTRITION AND DIETETICS PROGRAM

DEPARTMENT and PROGRAM MISSIONS

Family, Nutrition, and Exercise Sciences (FNES) Department
- To prepare individuals to assume leadership roles in family and consumer sciences
- To create new knowledge through research and in-depth study of the respective disciplines
- To apply current knowledge to enhance the health and well-being of individuals, families, and communities in an increasingly global society.

Nutrition and Dietetics Program
- To impart knowledge and develop in dietetics students the ability to solve problems and think critically.

ACCREDITATION
- The Nutrition and Dietetics program was reaccredited as a Didactic Program in Dietetics (DPD) on January 29, 2016 by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), 120 S. Riverside Plaza, Chicago, IL 60606 (phone# 312/899-0040, ext. 5400);

Academy of Nutrition and Dietetics www.eatrightPRO.org -> ACEND and Accreditation.
The program is also accredited by the Middle States Association of Colleges and Secondary Schools.

ADMISSION and ADVISEMENT
- For Admission to Queens College
  Apply to Queens College: www.qc.cuny.edu/admissions Jefferson Lobby, 718 997-5600
- For Admission to the Nutrition and Dietetics Program
  Nutrition and Dietetics (N&D) major requires a 3.0 GPA for admission. To be accepted into the N&D program you must be accepted into Queens College and then apply for acceptance into the N&D program. The Nutrition and Dietetics application is available on the last pages of this handbook and on our website http://www.qc.cuny.edu/Academics/Degrees/DMNS/fnes/Programs/Pages/Dietetics.aspx
- Nutrition and Dietetics Advisement
  Program Director: Patricia Miner, PhD, RDN, CDN. Remsen Hall, room 306B patricia.miner@qc.cuny.edu 718 997-4475
  Faculty Advisor: Sungeun Choi, PhD., RDN, Remsen Hall, room 305A sungeun.choi@qc.cuny.edu 718-997-4475
- Department College Assistants
  Remsen Hall, room 306, 718 997-4475
  Lucille DiMola (lucille.dimola@qc.cuny.edu) and Jennifer Tang (jennifer.tang@qc.cuny.edu)
- General Academic Advisement
  For information about college wide general education requirements, speak with an advisor in the Academic Advisement Center, Kiely 217 Pathways information: gened.qc.cuny.edu/pathways
- Financial Aid, Loans, Loan Deferments, Grants, Work Study
  Contact the financial aid office for information about the various grants, work and loan programs offered by New York State and the federal government; http://www.qc.cuny.edu/admissions/fa/Pages/default.aspx Jefferson Hall, room 203 718 997-5102
- Office Of Honors & Scholarships
  For information about scholarship opportunities. Honors Hall 16; 718-997-5502; fax 718-997-5498 email: honors@qc.cuny.edu www.qc.cuny.edu/academics/honors/ scholarships Hours 9-5.
- Pre-Health Professions Advisement
  Students planning a career in medicine, dentistry, or veterinary medicine should see the college’s Pre-Health Professions advisor, Science Building, B338, (718) 997-5554, valli.cook@qc.cuny.edu
- **Career Development and Internships**  
  Help with resumes, interviews, job search. Frese Hall, 213. 718-997-4465

- **Peer Support Services**  
  Peers are available to discuss your concerns, including college requirements, adjustment to college life, degree audits, personal issues. Student Union, LL 37 (718) 997-5419

- **Counseling Services**  
  The mission of Counseling Services is to enhance students' academic, intellectual, personal, and social growth. Special attention is given to students' health and well-being, with the aim of alleviating the effects of painful experiences, enhancing self-understanding and understanding of others, and fostering students' pursuit of their goals. Call or walk in to set up an appointment. Frese Hall 1st floor, 718-997-5420

**ACEND CORE KNOWLEDGE REQUIREMENTS**

1. Research methodology, interpretation of research literature and integration of research principles into evidence-based practice.
2. Communication skills sufficient for entry into professional practice.
3. Principles and techniques of effective counseling methods.
4. Governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and Inter-professional relationships in various practice settings.
6. Role of environment, food, nutrition and lifestyle choices in health promotion and disease Prevention.
7. Education and behavior change theories and techniques.
8. Management theories and business principles required to deliver programs and services.
9. Continuous quality management of food and nutrition services.
10. Fundamentals of public policy, including the legislative and regulatory basis of nutrition and dietetics practice.
11. Health care delivery systems (such as accountable care organizations, managed care, medical homes).
12. Coding and billing of nutrition and dietetics services to obtain reimbursement for services from public or private payers and fee-for-service and value-based payment systems.
13. Food science and food systems; techniques of food preparation and development, modification and evaluation of recipes, menus and food products acceptable to diverse populations.
14. Organic chemistry, biochemistry, anatomy, physiology, genetics, microbiology, pharmacology, statistics, logic, nutrient metabolism, functional and integrative nutrition and nutrition across the lifespan.
15. Cultural competence and human diversity; human behavior, psychology, sociology or anthropology.
CURRICULUM
The curriculum consists of 24 classes (79 credits) including biology, chemistry, psychology, science of nutrition, science of food preparation, medical nutrition therapy, nutrition research, lifecycle and community nutrition, nutrition education, counseling and food service management courses.

COURSES
PROFESSIONAL NUTRITION and DIETETICS REQUIREMENTS

<table>
<thead>
<tr>
<th>Course</th>
<th>Code</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>Science of Foods</td>
<td>(P) FNES 101</td>
<td>3cr.</td>
</tr>
<tr>
<td>Social, Cultural and Economic Aspects of Foods</td>
<td>FNES 104</td>
<td>3cr.</td>
</tr>
<tr>
<td>Introduction to Family and Consumer Sciences</td>
<td>FNES 106</td>
<td>3cr.</td>
</tr>
<tr>
<td>Family Relations</td>
<td>FNES 147</td>
<td>3cr.</td>
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<tr>
<td>Family as Consumers</td>
<td>FNES 151</td>
<td>3cr.</td>
</tr>
<tr>
<td>Meal Planning &amp; Meal Management</td>
<td>FNES 203</td>
<td>3cr.</td>
</tr>
<tr>
<td>Nutrition I</td>
<td>FNES 263</td>
<td>3cr.</td>
</tr>
<tr>
<td>Nutrition II</td>
<td>FNES 264</td>
<td>3cr.</td>
</tr>
<tr>
<td>Institutional Management</td>
<td>FNES 275</td>
<td>3cr.</td>
</tr>
<tr>
<td>Experimental Food Science</td>
<td>(P) FNES 307W</td>
<td>4cr.</td>
</tr>
<tr>
<td>Nutrition Education</td>
<td>FNES 337</td>
<td>3cr.</td>
</tr>
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<td>Nutrition Counseling and Assessment</td>
<td>FNES 365</td>
<td>3cr.</td>
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<tr>
<td>Medical Nutrition Therapy</td>
<td>FNES 366</td>
<td>3cr.</td>
</tr>
<tr>
<td>Life Cycle &amp; Community Nutrition</td>
<td>FNES 368</td>
<td>3cr.</td>
</tr>
<tr>
<td>Quantity Food Purchasing, Production &amp; Equipment</td>
<td>FNES 378</td>
<td>3cr.</td>
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<tr>
<td>Seminar in Family and Consumer Sciences</td>
<td>FNES 380</td>
<td>1cr.</td>
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PROFESSIONAL PSYCHOLOGY REQUIREMENTS

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<thead>
<tr>
<th>Course</th>
<th>Code</th>
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<tr>
<td>General Psychology</td>
<td>(P) Psych 101</td>
<td>4cr.</td>
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<tr>
<td>Statistical Methods</td>
<td>(P) Psych 107</td>
<td>4cr.</td>
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SCIENCE REQUIREMENTS

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<tr>
<th>Course</th>
<th>Code</th>
<th>Credits</th>
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<tbody>
<tr>
<td>Basic Biochemistry</td>
<td>(prerequisite: Chem. 102.3/102.1)</td>
<td>(P) Chem 103.3/103.1</td>
</tr>
<tr>
<td>Introduction to College Biology</td>
<td>*(P) Bio.11</td>
<td>4cr.</td>
</tr>
<tr>
<td>Anatomy &amp; Physiology</td>
<td>(prerequisite: Bio. 11 and Chem. 102.3/102.1)</td>
<td>Bio.43</td>
</tr>
<tr>
<td>Food and Human Microbiology</td>
<td>(prerequisite: Bio 11 and Chem. 102.3/102.1)</td>
<td>Bio.44</td>
</tr>
</tbody>
</table>

*Alternative Courses: CHEM.113=CHEM.101.3/101.1; CHEM.251/252=CHEM.102.3/102.1; BIO.105=BIO 11
(P) Pathways-General Education Courses All courses are offered Fall and Spring semesters.

3
Prerequisite Course Sequencing
   4.
   FNES 337
   FNES 368 (Bio 43 prerequisite also needed)
   FNES 307 (FNES 101 prerequisite also needed)
2. FNES 101→FNES 203 & FNES 275→FNES 378
4. FNES 106→FNES 380 (prerequisite of 18 credits completed in major also needed)
5. No prerequisites needed for FNES 101,104,106,147,151, Psych 101, Psych 107, Bio 11, Chem. 101

Credits for Fieldwork
FNES 371,372, (for one or two credits) are an option during the student's junior and/or senior year. A
Fieldwork course is not required though it does allow students to increase on the job critical thinking
skills while obtaining volunteer experience. See Alan Stein for details, FNES Department, Remsen 306.

Sample Nutrition and Dietetics Schedule
The 120 total credits needed to earn a bachelor’s degree includes general education credits which
are not incorporated into this Nutrition and Dietetics plan of study.

<table>
<thead>
<tr>
<th>Year 1 Fall</th>
<th></th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>FNES 101</td>
<td>Science of Foods</td>
<td>3</td>
</tr>
<tr>
<td>FNES 106</td>
<td>Introduction to Family and Consumer Sciences</td>
<td>3</td>
</tr>
<tr>
<td>PSYCH 107</td>
<td>Statistical Methods</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 101.3/101/1</td>
<td>Basic Chemistry</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spring</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FNES 203</td>
<td>Meal Planning and Meal Management</td>
<td>3</td>
</tr>
<tr>
<td>FNES 151</td>
<td>Family as Consumers</td>
<td>3</td>
</tr>
<tr>
<td>BIO 11</td>
<td>Introduction to College Biology</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 102.3/102.1</td>
<td>Basic Organic Chemistry</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
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<th>Year 2 Fall</th>
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<th>Credit Hours</th>
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<tbody>
<tr>
<td>FNES 263</td>
<td>Nutrition I</td>
<td>3</td>
</tr>
<tr>
<td>BIO 43</td>
<td>Anatomy and Physiology</td>
<td>4</td>
</tr>
<tr>
<td>FNES 104</td>
<td>Social, Cultural and Economic Aspects of Foods</td>
<td>3</td>
</tr>
<tr>
<td>FNES 147</td>
<td>Family Relations</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spring</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FNES 264</td>
<td>Nutrition II</td>
<td>3</td>
</tr>
<tr>
<td>FNES 275</td>
<td>Institutional Management</td>
<td>3</td>
</tr>
<tr>
<td>FNES 337</td>
<td>Nutrition Education</td>
<td>3</td>
</tr>
<tr>
<td>BIO 44</td>
<td>Food and Human Microbiology</td>
<td>4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Year 3 Fall</th>
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<th>Credit Hours</th>
</tr>
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<tbody>
<tr>
<td>FNES 365</td>
<td>Nutrition Counseling and Assessment</td>
<td>3</td>
</tr>
<tr>
<td>FNES 378</td>
<td>Quantity Food Purchasing, Production &amp; Equip</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 103.3/103.1</td>
<td>Basic Biochemistry</td>
<td>4</td>
</tr>
<tr>
<td>FNES 380</td>
<td>Seminar in Family and Consumer Sciences</td>
<td>1</td>
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<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spring</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FNES 307W</td>
<td>Experimental Food Science</td>
<td>4</td>
</tr>
<tr>
<td>FNES 366</td>
<td>Medical Nutrition Therapy</td>
<td>3</td>
</tr>
<tr>
<td>FNES 368</td>
<td>Life Cycle and Community Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>PSYCH 101</td>
<td>General Psychology</td>
<td>4</td>
</tr>
</tbody>
</table>
ACADEMIC CALENDAR
The academic calendar provides the start and end of the Fall, Spring, Summer and Winter semesters. http://www.qc.cuny.edu/registrar/Pages>Welcome.aspx

COURSE DESCRIPTIONS

FNES Courses

FNES 101. The Science of Foods. 2 class hr., 3 lab hr.; 3 cr. Chemical and physical properties of foods that affect handling, preparation, and storage. MATERIAL charge, $105. Fall, Spring

FNES 104. Social, Cultural, and Economic Aspects of Foods. 3 hr.; 3 cr. Multidisciplinary study of world food patterns and nutritional implications in various cultures. Fall, Spring

FNES 106. Introduction to Family and Consumer Sciences. 3 hr.; 3 cr. Provides an introduction to the profession, its history and philosophy. Special emphasis will be placed on the distinct areas of the profession and the ways in which individual specializations are related and integrated. This course is open to majors and non-majors. As it provides an introduction to the profession, it should be taken as early in their college program as possible by those who anticipate majoring in family and consumer sciences. Fall, Spring

FNES 147. Family Relations. 3 hr.; 3 cr. Interpersonal relations in contemporary American marriage and family life. Topics include dating, courtship, sex attitudes and behavior, family preplanning, communication, marital conflict, the unmarried, and elements of a successful marriage. Fall, Spring

FNES 151. The Family and Consumer Studies. 3 hr.; 3 cr. A study of consumer issues as they affect the family, with special emphasis on cultural, social, psychological, and economic factors influencing consumer behavior; consumer rights and responsibilities; and public policy issues. Fall, Spring

FNES 203. Meal Planning and Meal Management. 2 class hr., 3 lab hr.; 3 cr. Prerequisite: FNES 101, or permission of the department. Understanding the meaning of foods in family meals, and basic principles of meal planning, preparation, and service effectively using money, time and energy. MATERIAL charge $95. Fall, Spring

FNES 263. Nutrition I. 3 hr.; 3 cr. Prerequisite: CHEM 102, Psychology 107. A study of carbohydrate, lipid, protein, and energy requirements; the utilization of nutrients in the body; and the application of nutritional principles. Fall, Spring

FNES 264. Nutrition II. 3 hr.; 3 cr. Prerequisite: FNES 263. A study of vitamin and mineral requirements; the utilization of nutrients in the body; and the application of nutritional principles. Fall, Spring

FNES 275. Institutional Management. 3 hr.; 3 cr. Prerequisite: FNES 101. An overview of the food service industry, and of theories and strategies of management. Topics to be discussed include staff selection & supervision, budget development, resource allocation, marketing and merchandising, and sanitation and safety. Fall, Spring

FNES 307W. Experimental Food Science. 5 hr.; 4 cr. Prerequisite: FNES 101 and 263, PSYCH 107. Techniques in food experimentation. The completion of an individual food study requiring interpretation and evaluation of results. MATERIAL charge, $85. Fall, Spring

FNES 337. Nutrition Counseling and Education. 3 hr.; 3 cr. Prerequisite: FNES 263. An overview of nutrition education that explores the settings in which nutrition education is carried out, introduces nutrition students to learning theory, and reviews techniques and resources for teaching nutrition. Students learn to assess the needs of different learner groups and select and evaluate appropriate nutrition education materials. Fall, Spring

FNES 365. Nutrition Assessment. 3 hr.; 3 cr. Co-requisite: CHEM 103 and FNES 264. Introduction to nutrition assessment, counseling, and other components of medical nutrition therapy. Fall, Spring
FNES 366. Medical Nutrition Therapy. 3 hr.; 3 cr. Prerequisite.: FNES 264 and 365. Nutrition and dietary principles for pathological conditions. Fall, Spring

FNES 368. Life Cycle and Community Nutrition. 3 lecture hr.; 3 cr. Prerequisite: BIOL 043; prereq. or co-req. FNES 264. Special problems in nutrition, including needs during the different stages of life, current research, international nutrition, public health aspects, laws, dissemination of information, and nutrition quackery. Fall, Spring

FNES 378. Quantity Food Purchasing, Production, and Equipment. 3 hr. and practicum; 3 cr. Prerequisite: FNES 203 and 275. This course includes institutional menu planning and purchasing, inventory control, production, and distribution. Topics will include layout and design, equipment selection, and compliance with codes and standards. Fall, Spring

40 HOURS OF FIELDWORK IN A NURSING HOME, HOSPITAL, OR AN ASSISTED LIVING FOOD SERVICE DEPARTMENT IS REQUIRED DURING THE SEMESTER THE COURSE IS TAKEN. YOU SHOULD FIND THE SITE PRIOR TO THE START OF THE SEMESTER. AN ALTERNATIVE TYPE OF SITE MUST BE PRE-APPROVED BY THE INSTRUCTOR THE FIRST DAY OF CLASS.

FNES 380. Seminar in Family and Consumer Sciences. 1 hr.; 1 cr. Prerequisite: FNES 106 and junior standing with a minimum of 18 credits in family and consumer sciences. An overview of the profession including its scope, trends, and new developments. Fall, Spring

Psychology Courses
PSYCH 101. General Psychology. 4 hr.; 4 cr. An introduction to the chief facts, principles, methods, and theories of psychology. Topics discussed include the history of psychology, sensory and perceptual processes, motivation and emotion, behavior development, learning and cognition, psychometrics, personality, psychopathology, and social behavior. Not open to students who have taken PSYCH 102 (currently on reserve). This course requires a research experience of up to 5 hours. This experience can consist of participation in research studies or short written reports of published psychological research. Fall, Spring, Summer

PSYCH 107. Statistical Methods. 4 lecture/lab. hr.; 4 cr. Prerequisite: Demonstration of current mathematical competency equivalent to 2-1/2 years of high school mathematics as defined by performance on the Queens College Mathematics Placement Exam. This mathematics prerequisite may also be fulfilled by evidence of satisfactory completion of one or more of the following courses: MATH 110 or 122 (or their equivalents). Data reduction, analysis, and reporting of frequency distributions, curve fitting, correlation, estimation, and hypothesis testing on evidence from one, two, and three or more samples and from factorial designs including interaction. Fall, Spring

Chemistry and Biology Courses
CHEM 101.3. Basic Chemistry. 2 lecture, 1 rec. hr.; 3 cr. Co-requisite: CHEM 101.1. The first of a three-semester sequence intended for students planning careers in allied health fields such as nutrition, dietetics, and nursing or in elementary education. This course is also useful as an overview for students with limited exposure to chemistry or physics before enrolling into CHEM 113.4. Topics include the scientific method, elements and chemical compounds, the phases of matter, chemical reactions and stoichiometry, chemical dynamics, solution chemistry, and nuclear chemistry. The relationship between chemistry and society is discussed. Fall, Spring, Summer

CHEM 101.1. Basic Chemistry Laboratory. 3 lab hr.; 1 cr. Prerequisite. or co-requisite: CHEM 101.3. Introduction to techniques used to measure substances, to separate substances from a mixture, and to follow physical and chemical changes during chemical reactions with emphasis placed on direct observation. Fall, Spring, Summer

CHEM 102.3. Basic Organic Chemistry. 2 lecture, 1 rec. hr.; 3 cr. Prerequisite: A grade of C or better in CHEM 101.3 and 101.1 (or 113.4 and 113.1 or 114.4 and 114.1). Co-requisite: CHEM 102.1. The second of a three-semester sequence intended for students planning careers in allied health fields such as nutrition, dietetics, and nursing. This course represents a one-semester survey of organic chemistry with a focus on the areas of organic chemistry that are fundamental to understanding the chemical reactions that occur in living systems. Not open to majors in the chemistry, biochemistry, and chemical education concentrations. Fall, Spring
CHEM 102.1. Basic Organic Chemistry Laboratory. 3 lab hr.; 1 cr. Prerequisite: A grade of C or better in CHEM 101.3 and 101.1 (or CHEM 113.4 and 113.1 or CHEM 114.4 and 114.1). Prerequisite or co-requisite: CHEM 102.3. Introduction to organic chemical techniques and synthesis of selected organic molecules with functional groups that are important in biology and nutrition. Fall, Spring

CHEM 103.3. Basic Biochemistry. 2 lecture, 1 rec. hr.; 3 cr. Prerequisite: A grade of C or better in CHEM 102.3 and 102.1; co-requisite: CHEM 103.1. The third of a three-semester sequence intended for students planning careers in allied health fields such as nutrition, dietetics, and nursing. This course presents a study of the structure, properties, and metabolism of the major groups of biological importance, with special emphasis on the role of those compounds required in diet. Not open to majors in the chemistry, biochemistry, or chemical education concentration. Fall, Spring

CHEM 103.1. Basic Biochemistry Laboratory. 3 lab. hr.; 1 cr. Prerequisite: A grade of C or better in CHEM 102.3 and 102.1. Prerequisite or co-requisite: CHEM 103.3. Introduction to a variety of basic biochemical methods including enzymology, calorimetry, and chromatography used to examine metabolic processes. Fall, Spring

BIOL 11. Introduction to College Biology. 3 lecture, 3 lab. hr.; 4 cr. A general introduction to biology in the areas of cell biology, genetics, development, vertebrate physiology, ecology, and evolution. No previous knowledge of biology or chemistry assumed. For students in all areas, including physical education majors and prospective biology majors who have not had previous high school biology or chemistry courses. Not open to students who have taken BIOL 008, 009, or the equivalent, except with permission of the chair. This course is designed for non-science majors and may not be used to fulfill biology major or minor requirements. Fall, Spring, Summer

BIOL 43. Anatomy and Physiology. 2 lecture, 1 rec., 3 lab. hr.; 4 cr. Prerequisite: A grade of C or better in BIOL 011 or 105; and CHEM 102. Functional and descriptive anatomy and physiology of the human and other mammals, emphasizing practical aspects. May not be used to fulfill biology major or minor requirements. Fall, Spring

BIOL 44. Food and Human Microbiology. 2 lecture, 1 rec., 3 lab. hr.; 4 cr. Prerequisite: BIOL 011 or 105; and CHEM 102 or the equivalent. The student will be introduced to general microbiology. Emphasis will be placed on the microbiology of food and human disease and immunology. The laboratory will deal with the characteristics of microorganisms and their role in the preparation of food. May not be used to fulfill biology major or minor requirements. Fall, Spring

STUDENT GRADING AND LEARNING

Grade and Grade Point Average (GPA) Equivalencies at Queens College:

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<td>A+</td>
<td>97-100</td>
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<td>87-89</td>
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<td>C+</td>
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<td>80-82</td>
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<td>C-</td>
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<td>1.7</td>
<td>F</td>
<td>&lt;60</td>
<td>0.0</td>
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- Students are expected to read the chapters and any other required material prior to each class. For every hour of class time it is expected students will devote a minimum of 2 hours of study time (ex., a 12 hour per week course load will require 24 hours of study time per week, every week for a total of 36 hours per week). Student learning is assessed by the grades earned on exams and class assignments as outlined in each course syllabus.

- Full-time students should limit their paid work to 16 hours or less per week.

- There is no required time frame nor age to complete the program requirements.

- **Academic Support Center:** To improve your study skills you can attend free workshops. 718 997-5670, Kiely 227, [http://qcpages.qc.cuny.edu/asc/](http://qcpages.qc.cuny.edu/asc/)

- **Writing Center:** To improve your writing skills individual tutoring is available. 718997-5676, Kiely 229, [http://writingatqueens.qc.cuny.edu/the-writing-center/student-information/](http://writingatqueens.qc.cuny.edu/the-writing-center/student-information/)

- **English Language Institute:** For students whom English is not their native language can contact: 718 997-5720, Queens Hall 105 [http://www.qc.cuny.edu/pcs/Programs/EnglishLanguage/Pages/default.aspx](http://www.qc.cuny.edu/pcs/Programs/EnglishLanguage/Pages/default.aspx)
CAREER OPPORTUNITIES

Bachelors of Science (BS) in Nutrition and Dietetics

Employment

- Clinical:
  Nursing Homes, Hospitals, Assisted Living Facilities
  Upon graduation you are eligible to take the Dietetic Technician, Registered (DTR) exam. Information is available on the Commission of Dietetic Registration website: https://www.cdrnet.org/

- Foodservice:
  Supervisor/ Operations Manager in Corporation, Hospitals, Nursing Homes, Correctional facilities
  School Food and Nutrition Programs
  Foodservice Contract Companies (i.e., Aramark, Sodexo, Morrison)

- Research
  Research Assistant or Coordinator (Universities and U.S. Department of Agriculture)

- Community
  Women Infant Children -WIC, Fitness Centers, Home Health Services

- Writing on nutrition for publications and blogs.

Education

Master's Degree (3.0 GPA required):

- Public Health
- Nutrition
- Nutrition and Exercise Science

Registered Dietitian Nutritionist (RDN)

Registered Dietitian Nutritionists (RDN) are food and nutrition experts in preventing and treating disease.

Requirements to become a Registered Dietitian

1. Academic Requirements
2. Dietetic Internship (DI)
3. RDN Exam

1. Academic Requirements

- Earning a Bachelor's degree
- Completing the Nutrition and Dietetics Curriculum
- Verification Statement
  - At Queens College Verification Statements requires:
    - ≥ 3.0 GPA earned in Nutrition and Dietetics (N&D) with a ≥C in all N&D courses
    - No Academic and/or Disciplinary Sanction due to academic dishonesty.
  - Second bachelor degree students who do not wish to earn a degree from Queens College need to email Dr. Miner during their last semester informing her they will be completing the Nutrition and Dietetics curriculum to ensure a Verification Statement is sent to them. They do not need to earn another bachelor's degree from Queens College to be granted a Verification Statement.
  - Verification Statements will be mailed to all students 8-12 weeks after completion of the Nutrition and Dietetics degree.

2. Dietetic Internship (DI)

- 1200 hours of supervised learning experiences.
- Internships cost $8000 or more, except for the US Army which will pay you during the DI.
- Internships are highly competitive with only ~50% of students who apply nationwide are accepted into a DI each year.
- Based on our current statistics to be competitive a student’s overall QC GPA of ≥3.5 and nutrition related volunteer or work experience are necessary.

Dietetic Internship Centralized Application Services (DICAS).
Must apply through DICAS and be accepted to any of the accredited Dietetic Internships nationwide.

Go to [www.eatrightpro.org>ACEND](https://www.eatrightpro.org) for a list of the ~265 Dietetic Internships

More information can also be obtained from [www.allaccessinternships.com](https://www.allaccessinternships.com)

The Nutrition and Dietetics program director will provide meetings discussing the process the end of each Spring semester and during the Fall semester. All meetings need to be attended.

For DICAS you will also need:
Three to 4 letters of reference obtained at the time you file your application through DICAS
A personal statement answering:
- Why you want to enter the dietetics profession
- Volunteer/work and educational experiences that have helped you prepare for your career
- Your short-term and long-term goals
- Your strengths and weaknesses

DI Directors may require some courses be retaken if your Verification Statement is > 5 years old.

Dietetic Internship deadline dates are February 15 for an August start date and September 25 for a January start date.

**Computer Matching**

Computer matching is part of the application process into a Dietetic Internship. Computer matching helps applicants obtain a position in a DI of their choice and helps the DI programs obtain the applicants of their choice. All applicants must submit the list of dietetic internships they are applying to through D&D digital ([https://www.dnddigital.com](https://www.dnddigital.com) or for more information [dnd@gigler.com](mailto:dnd@gigler.com)). Application deadlines are February 15 to start a DI in mid or end of August, and September 25 to start a DI in January.

**Volunteering**

Benefits:
- Necessary to enter a Dietetic Internship
  - Many DI programs expect ~ 200 hours of volunteer experience
- Broadens your understanding of the many areas within the profession
- Develop professional skills
  - Oral and written communication skills, ability to work independently and as a team member, perseverance, creative thinking in solving problems, reliability
- Networking opportunity

Keep Records:
- Volunteer hours per week and number of weeks worked or
- Total hours worked
- Name and address of the facility
- Supervisor’s name, title, work email, and work phone number

**Volunteer Positions**
- When applying for a volunteer position dress professionally and bring your resume.
- Queens College Vegetable and Herb Garden
  - Contact Professor Consiglio at clare.consiglio@qc.cuny.edu
- Local nursing homes and hospitals
- Community Sites
  - Women Infant Children (WIC)
3. Registered Dietitian Nutritionist (RDN) Exam

- Once you complete the Dietetic Internship you may apply to take the national registration examination from the AND’s Commission on Dietetic Registration (CDR). When you pass the exam you may then use the RDN credential after your name.

- In 2024 completion of a Master’s Degree will be required to take the RDN Exam.

- Once you pass the registration exam you should also apply to the New York State Education Department for Certification as a Dietitian/Nutritionist (CDN).

- It is recommended that students planning on becoming Registered Dietitians Nutritionists (RDN) retain their notes from all Nutrition and Dietetics courses, particularly FNES 101, 104, 203, 263, 264, 275, 307W, 337, 365, 366, 368, 378, 380, Chem. 103, Bio 43, and Bio 44 to use as a review for the RDN exam.

- This can be supplemented with taking a formal review course (i.e., Jean Inman: www.inmanassoc.com or Breeding & Associates: www.dietitianworkshops.com).

- Computerized sample of RDN review questions are available through the Academy of Nutrition and Dietetics products webpage (eatrightpro.org).

**Salary and Job Outlook Dietitians and Nutritionists** (Bureau of Labor and Statistics)

<table>
<thead>
<tr>
<th>Median Pay (2015)</th>
<th>$57,910 per year/ $27.84 per hour</th>
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<tbody>
<tr>
<td>Entry Level Education</td>
<td>Bachelor’s degree with Internship</td>
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<tr>
<td>Number of Jobs</td>
<td>66,700</td>
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<tr>
<td>Job Outlook</td>
<td>16% (faster than average)</td>
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<tr>
<td>Job Growth over the next 10 years</td>
<td>+11,000 jobs</td>
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</tbody>
</table>


**JOB OPPORTUNITIES FOR RDNS:**

- Clinical
  - Hospitals (in-patient, out-patient), Nursing Homes, Private Practice or other health-care facilities.
- Community and public health settings
- Academia and research
- Food and nutrition industry; supermarkets
- Business
- Internet blogs
- Sports nutrition
- Corporate wellness programs
POLICIES and PROCEDURES

Evaluation of Transfer Credits
- Admissions will evaluate all courses taken other institutions. Up to 75 credits can be transferred, including 12 credits from a non-accredited institution. Only dietetics equivalent courses with a grade of C or better will be accepted for transfer credit by into the Nutrition and Dietetics Program.
- Credit is not given for prior work experience.

Articulation Agreements
- We have articulation agreements with Suffolk Community College and LaGuardia Community College. Credits within their Dietetic Technician programs have been previously approved for transfer credit. Further information can be obtained by emailing patricia.miner@qc.cuny.edu

Second Bachelor Degree Students
- Students who have previously earned a bachelor’s degree from an accredited institution of higher education, complete a minimum of 45 credits along, with all the Nutrition and Dietetics course requirements will be granted a Bachelor’s degree from Queens College.

International Students
- Students who have completed a Bachelor’s degree at an international university and do not expect to complete a minimum of 45 credits towards the Queens College Nutrition and Dietetics BS must complete a course-by-course evaluation of their foreign transcript by an approved Academy of Nutrition and Dietetics agency. An example is World Education Services (www.wes.org). To view a more extensive list of approved agencies go to the AND website http://www.eatrightacend.org/ACEND/content.aspx?id=6442485499
- Once enrolled in Queens College the International Students and Scholars Office is available to “assist students… in obtaining and maintaining the F-1 International Student and J-1 Exchange Visitor, U.S. Visa-Immigration Status for the purpose of studying, teaching, and/or conducting research at the college/university on a short-term basis”. Student Union, room 327, 718 997-4400, M-F 9am-5pm.
  http://www.qc.cuny.edu/StudentLife/services/intstudents/Pages/default.aspx

Early (pre) Registration
- Early registration is in October for the spring semester courses.
- Early registration is in April for the summer and fall semester courses.
- Only students who have declared their major with the FNES department, after attending an Orientation meeting, can pre-register. Pre-registration is available to FNES students for Nutrition and Dietetics, Biology, and Chemistry curriculum courses.
- Please go to Chemistry department for pre-registration in Chemistry, Remsen 206.
- Forms must be filled out by you and returned to the department by the stated due date. If you are late for early registration it may be difficult to be placed into the classes you desire and require.
- Psychology courses, as well as general education requirements and electives must be registered on-line on, after your registration date assigned to you by the Registrar’s office.

Permits for Courses to be Taken Outside of Queens College
- Permits must be requested for all courses to be taken outside of Queens College.
- Prior to obtaining a permit for any course required for the Nutrition and Dietetics Program, you must speak in person with the Nutrition and Dietetics Program Director, Dr. Miner during her office hours.
- E-Permits are given for courses taken at CUNY colleges
- Non-CUNY Permits are given for courses taken outside of the CUNY system
- Permits applications must be filed during the registration period for the term the course is planned on being taken. Permits requested after this time period will not be granted.
To be eligible a student must have completed one full semester at Queens College.
Cannot have any stops on their record
Must be matriculated with a GPA >2.0
For more details about obtaining a permit go to www.qc.cuny.edu/registrar. -> General Permit Information

Computer Lab
- The computer lab located in Remsen Hall, room 308 is for FNES students only.
- Nutrient and statistical analysis software, Microsoft Office and the Internet are available for student use on the computers.
- NO FOOD or DRINKS are allowed in the computer lab. Talking on cell phones in the lab is prohibited.

Academic Dishonesty
- "Academic dishonesty is one of the most serious offenses within the academic community. Acts of academic dishonesty include but are not limited to:
  - Plagiarism
  - Cheating on exams and papers
  - Sabotage of research materials
  - Purchase or sale of academic papers
  - Falsification of records.
- Any student who engages in an activity that is academically dishonest is subject to academic and/or disciplinary sanctions" (QC Bulletin, p74).

Grievances
- Should a student have a grievance (i.e., disagreement with grade calculated) the following procedure should be followed:
  1. First, discuss the grievance with the instructor.
     You can then discuss the issue with your Nutrition and Dietetics program advisor, Dr. Miner, though this is not required.
  2. If dissatisfied with the instructor’s explanation, the student must discuss the matter with the FNES Department Chair, Dr. Ashima Kant.
  3. If the matter is still not resolved, make an appointment with the Divisional Dean, Dr. Martin Klotz, Remsen Hall, room 125.
  4. After the above steps have been exhausted:
     a. For grades, contact the Undergraduate Scholastic Standards Committee (USSC) for a formal appeal. Additional information can be obtained at the USSC office in Frese Hall.
     b. For other complaints contact the Vice President for Student Affairs; Frese Hall, room 102, email: vpsa@qc.cuny.edu, 718 997-5500.
  5. If you have complaints about the Nutrition and Dietetics program you may contact the Academy of Nutrition and Dietetics’ Accreditation Council for Education in Nutrition and Dietetics (ACEND) after all options within the program and institution have been exhausted.

Disciplinary and Termination
- Retention in the program: A grade of C or higher must be obtained in all courses within the Nutrition and Dietetics Program. If a grade below C is earned a student may repeat the course. If a grade below C is earned upon repeating the course the student must change their major.
- At the end of each Fall and Spring semester students with a GPA of less than 2.0 are automatically placed on academic probation by the Undergraduate Scholastic Standards Committee (USSC). While on probation a student cannot register for more than 13 credits. If over the next semester (not including Winter or Summer session), a student earns a cumulative GPA above 2.0 they will be removed from academic probation. Additional information can be obtained at the Undergraduate Scholastic Standards Committee in Frese Hall.
Equal Opportunity and Non-Discrimination

- "CUNY and Queens College do not discriminate on the basis of race, color, creed, national origin, ethnicity, ancestry, religion, age, sex (including pregnancy, childbirth, and related conditions), marital status, partnership status, disability, genetic information, alienage, citizenship, military or veteran status, status as a victim of domestic violence/stalking/sex offenses, or unemployment status with respect to student admissions or access to programs, or in connection with administration or employment. Undergraduate Undergraduate Bulletin p 349-50 or http://www.cuny.edu/about/administration/AffirmativeAction/Pages/Forms.aspx.l

- Should a student believe he/she has been discriminated against contact the Office of Compliance and Diversity in Kiely 147, 718 997- 5888.

- Queens College does not discriminate against any student on the basis of pregnancy or any related conditions. Absences due to medical conditions relating to pregnancy will be excused for as long as deemed medically necessary by a student’s doctor and students will be given the opportunity to make up missed work. Students needing assistance can seek accommodation from the Special Services Office, Frese Hall room 111A, 718 997-5870.

PROGRAM COSTS

TUITION

- All items below are per semester. We have a Fall and Spring semester. We also have winter and summer sessions which do not have to be attended, though if attended these sessions require separate fees. You can find the winter and summer session fees on the webpages listed below each category. The fees listed below do not include food, entertainment and travel costs.

- Residents of New York State
  http://www.qc.cuny.edu/admissions/bursar/pages/gctuitioncosts.aspx
  $275 per credit full-time with a maximum tuition charge of $3,165 for ≥12 credits (full-time) or $275 part-time plus Activity, Consolidated Service and Technology Fees: ) $303.85 (full-time), $208.85 (part-time).

- Out of State Students
  http://www.qc.cuny.edu/admissions/bursar/Pages/QCTuitionCosts.aspx
  Tuition: $560 per credit with no maximum tuition charges Activity, Consolidated Service and Technology Fees: $303.85 (full-time), $208.85 (part-time).

- Payment
  IF YOU DO NOT PAY YOUR BILL BY THE DUE DATE YOU WILL BE DROPPED FROM THE CLASSES YOU REGISTERED FOR AND ANOTHER STUDENT MAY TAKE YOUR PLACE.
  Tuition payment due dates can be found on the QC Bursar webpage http://www.qc.cuny.edu/admissions/bursar/Pages/default.aspx

- Refunds
  In order to receive a 100% refund of tuition, a student must drop course(s) on-line through CUNYFirst before the official opening day of classes.
  Fall and Spring refunds are made according to the following schedule:
  - Withdrawal from course(s) within 1 week after scheduled start of the 75%
  - Withdrawal during 2nd week after official start of the semester 50%
  - Withdrawal during 3rd week after official start of the semester 25%
  - Withdrawal after completion of 3rd week after official start of the semester None
  Application for tuition refunds for extenuating circumstances should be made in writing to the
Program Goals and Outcomes of Student Curriculum Objectives

Goal #1
The program will ensure students have been apprised of the requirements to fulfill the Didactic Program in Dietetics (DPD).

Measured Outcomes:
1.1 Over 85% of students enrolled in the initial professional course, Nutrition I complete the program in 6 semesters.
1.2 All DPD majors are provided individual advisement upon declaring their major.

Goal #2
The program will enable students to enter careers, internships or graduate studies to prepare them to become leading citizens improving the well-being of individuals, families, and communities in an increasingly global society.

Measured Outcomes:
2.1 Over a five year period 55% of graduates have applied to dietetic internships. This is under the 60% expected measure.
2.2 Over a five year period 56% of those applying to dietetic internships were accepted into a dietetic internship the academic year they completed the program.
2.3 Over 80% of students surveyed, who have not been accepted into a Dietetic Internship, have enrolled in graduate studies and/or working in a field addressing the health and well-being of individuals, families and/or communities.
2.4 With 80% being the goal, over a 5 year period 84% of repeat RDN exam test takers have passed the exam while 72% of first time exam test takers have passed the exam. Though, in 2015 our RDN pass rate was 90% for both groups.

Goal #3
The program will prepare students to apply current knowledge within their discipline to enhance the health and well-being of individuals, families, and communities.

Measured Outcomes:
3.1 DI Directors who have accepted our students have indicated an overall satisfaction of 3.5 on a Likert scale of 1-5. Measures assessed students’ level of performance in nutrition, science, social sciences, food service and cultural knowledge as well as satisfaction with their problem solving, communication and research skills.
3.2 DPD graduates have indicated an overall satisfaction of greater than 3.5 on a Likert scale of 1-5 Measures assessed our program’s ability to impart knowledge on nutrition, science, social sciences, food service and cultural food and nutrition issues as well as satisfaction with learning problem solving, communication and research skills.

August 2016
Application to the Undergraduate Program in Nutrition and Dietetics

Nutrition and Dietetics website, including the Student Handbook and Application
http://www.qc.cuny.edu/Academics/Degrees/DMNS/fnes/Programs/Pages/Dietetics.aspx

Admission to the Major

- Students who wish to become Nutrition and Dietetics majors must formally apply for admission to the major.
- To apply, students must have a combined GPA of at least 3.0 from all colleges attended.
- All students must be both admitted into Queens College and the Nutrition and Dietetics major before being registered into any courses required for the Nutrition and Dietetics program.

- Students who have completed a Bachelor’s degree in a nutrition related field at an international university must complete a course-by-course evaluation of their foreign transcript by an approved Academy of Nutrition and Dietetics (AND) agency. This will be the only transcript accepted by the Queens College Nutrition and Dietetics program for review. To view an extensive list of approved agencies go to the AND website http://www.eatrightacend.org/ACEND/content.aspx?id=6442485499

Orientation and Registering for Courses

Once you have been accepted to Queens College and the Nutrition and Dietetics Program you will receive an email stating when you are to attend an Orientation meeting. At this meeting your transfer credits will be reviewed, you will be registered into courses and an individual program schedule created. You will also be oriented to the program and department policies and individual questions answered.
Application Packet

To apply you must:
1. Already be accepted as a Queens College student.
2. Have a combined GPA of at least 3.0 from colleges attended.
3. Include transcripts (official or unofficial) from all colleges attended.

**Your application will not be processed without meeting these 3 requirements.**

Attach transcripts from all institutions where you have completed college-level courses.

Complete this form including the GPA table below.

It can take up to 3 weeks to review your application packet and determine your acceptance into the Nutrition and Dietetics program. If accepted, you will be required to attend an Orientation meeting.

**Your application packet must be e-mailed, hand-delivered, faxed or sent by US mail to:**

jennifer.yangtang@qc.cuny.edu or lucille.dimola@qc.cuny.edu

Family, Nutrition, and Exercise Sciences
Nutrition and Dietetics Program, Remsen Hall 306
Queens College
65-30 Kissena Boulevard
Queens, NY 11367-1597 ; Fax Number 718-997-4163

Last Name ___________________________ First Name ___________________________

CUNYfirst ID Number ___________________________

Date of Birth ___________________________ Mother’s Maiden Name ___________________________

Home Address ________________________________________________________________

City ___________________________ State ___________ Zip ___________

Primary phone number ( ) ___________ Secondary phone number ( ) ___________

Personal Email address ___________________________

Queens College Email address ___________________________

If you completed a bachelor’s degree please check if it is a BA _____ or BS _____
If yes, College ___________________________ Major ___________________________

As requested by the college and the Academy of Nutrition and Dietetics, ethnicity and gender are

Male _____ Female _____

Ethnicity: Your family’s country(ies) of origin

- White, non Hispanic
- Black, non Hispanic
- Hispanic
- Asian or Pacific Island
- American Indian, Alaskan Native, Hawaiian Native
- Do Not Wish to Report
**GPA Table**

Please list all colleges you have attended beginning with the current or last one attended (attach an extra sheet of paper if necessary) and complete the calculations as instructed.

<table>
<thead>
<tr>
<th>Enter College Below</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
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<tbody>
<tr>
<td></td>
<td># Credits completed</td>
<td>GPA (to the second number after the decimal, e.g. 3.90)</td>
<td>Multiply number of credits completed by GPA (column A x column B)</td>
<td>Divide the total of (column C) by the total of (column A)</td>
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<td><strong>Totals</strong></td>
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**#DIV/0!**

1. I have filled out all portions of the application completely and verify that all information provided is true.
2. I understand for admission to the Nutrition and Dietetics program a combined 3.0 GPA is required.
3. I have included the transcripts from ALL colleges I have attended.

Signature: ____________________________ Date: _______________

For Office Use Only:

Approved: [ ]

Not Approved: [ ]

DPD Director Signature: ____________________________ Date: _______________