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
Table of Contents

Queens College Nutrition and Dietetics Program ........................................... 1
  Department and Program Missions .......................................................... 1
  Accreditation .......................................................................................... 1
  Admission ................................................................................................. 1
  Advisement ............................................................................................. 1
  ACEND Core Knowledge Requirements ....................................................... 2
  Curriculum ............................................................................................... 2
    Courses .................................................................................................. 3
    Prerequisite Course Sequencing ............................................................. 4
  Sample Nutrition and Dietetics Schedule ..................................................... 4
  Academic Calendar .................................................................................. 5
  Course Descriptions ............................................................................... 5
  Student Grading and Learning ................................................................. 8

College Support Services ........................................................................... 8

Career and Education Opportunities .......................................................... 9
  Employment and Education ....................................................................... 9
  Registered Dietitian Nutritionist ............................................................... 10

Policies and Procedures ............................................................................. 11
  Evaluation of Transfer Credits ................................................................. 11
  Articulation Agreements ........................................................................... 11
  Second Bachelor Degree Students ............................................................ 11
  International Students ............................................................................. 12
  Early (pre) Registration ........................................................................... 12
  Permits for Courses to be Taken Outside of Queens College ....................... 12
  FNES Computer Lab ............................................................................... 12
  Academic Dishonesty .............................................................................. 12
  Grievances ............................................................................................... 13
  Equal Opportunity and Non-Discrimination ................................................. 13

Program Costs .......................................................................................... 13
  Tuition .................................................................................................... 13
  Dorming on Campus .............................................................................. 14
  Books ...................................................................................................... 14
  Lab Fees .................................................................................................. 14

Program Outcomes .................................................................................... 14

Dietetics Application .................................................................................. 15
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
- 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

ADVISEMENT
- 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
  Jennifer Tang (jennifer.tang@qc.cuny.edu) and Lucille DiMola (lucille.dimola@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, 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; Hours 9-5pm 718-997-5502; fax 718-997-5498 email: honors@qc.cuny.edu
  http://www.qc.cuny.edu/Academics/Honors/scholarships/Pages/default.aspx
- Health Professions Advisory Services
  Students planning a career in medicine, dentistry, optometry, podiatry, veterinary medicine and pharmacy need to speak with a pre-health professions advisor. Science Building, B338, (718) 997-3470 Email: qc.health.professions@qc.cuny.edu
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 education, counseling and behavior change theories and techniques.

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 interprofessional relationships in various practice settings.


6. Role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.

7. Management theories and business principles required to deliver programs and services.

8. Continuous quality management of food and nutrition services.

9. Fundamentals of public policy, including the legislative and regulatory basis of nutrition and dietetics practice.

10. Health care delivery systems (such as accountable care organizations, managed care, medical homes).

11. Coding and billing of nutrition and dietetics services to obtain reimbursement for services from public or private payers, fee-for-service and value-based payment systems.

12. Food science and food systems, environmental sustainability, techniques of food preparation and development and modification and evaluation of recipes, menus and food products acceptable to diverse populations.

13. Organic chemistry, biochemistry, anatomy, physiology, genetics, microbiology, pharmacology, statistics, logic, nutrient metabolism, integrative and functional nutrition and nutrition across the lifespan.

14. Cultural competence and human diversity; human behavior, psychology, sociology or anthropology.

CURRICULUM
The curriculum consists of 24 classes (80 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 Code</th>
<th>Course Name</th>
<th>Crs.</th>
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<tbody>
<tr>
<td>FNES 101</td>
<td>Science of Foods</td>
<td>(P) 3cr.</td>
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<tr>
<td>FNES 104</td>
<td>Social, Cultural and Economic Aspects of Foods</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 147</td>
<td>Family Relations</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 203</td>
<td>Meal Planning &amp; Meal Management</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 260</td>
<td>Research Methods in Nutrition</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 263</td>
<td>Nutrition I</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 264</td>
<td>Nutrition II</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 275</td>
<td>Institutional Management</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 300</td>
<td>Seminar in Nutrition and Dietetics: Career Advancement</td>
<td>2cr.</td>
</tr>
<tr>
<td>FNES 307w</td>
<td>Experimental Food Science</td>
<td>(P) 4cr.</td>
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<tr>
<td>FNES 337</td>
<td>Nutrition Counseling and Education</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 365</td>
<td>Nutrition Assessment</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 366</td>
<td>Medical Nutrition Therapy</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 368</td>
<td>Life Cycle &amp; Community Nutrition</td>
<td>3cr.</td>
</tr>
<tr>
<td>FNES 378</td>
<td>Quantity Food Purchasing, Production &amp; Equipment</td>
<td>3cr.</td>
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#### PROFESSIONAL PSYCHOLOGY REQUIREMENTS

<table>
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<th>Course Code</th>
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<tr>
<td>Psych 101</td>
<td>General Psychology</td>
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</tr>
<tr>
<td>Psych 107/1</td>
<td>Statistical Methods</td>
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#### SCIENCE REQUIREMENTS

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<tr>
<th>Course Code</th>
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<tr>
<td>Chem 101.1</td>
<td>Basic Chemistry</td>
<td>* (P) 4cr.</td>
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<tr>
<td>Chem 102.1</td>
<td>Basic Organic Chemistry</td>
<td>* (P) 4cr.</td>
</tr>
<tr>
<td>Chem 103.1</td>
<td>Basic Biochemistry</td>
<td>(P) 4cr.</td>
</tr>
<tr>
<td>Bio 11</td>
<td>Introduction to College Biology or Bio 40</td>
<td>*(P) 4cr.</td>
</tr>
<tr>
<td>Bio 43</td>
<td>Anatomy &amp; Physiology or Bio 41</td>
<td>4cr.</td>
</tr>
<tr>
<td>Bio 44</td>
<td>Food and Human Microbiology</td>
<td>4cr.</td>
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</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

**OPTIONS for REQUIRED 3 CREDIT ELECTIVE COURSE**

<table>
<thead>
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<th>Option</th>
<th>Course Code</th>
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<tbody>
<tr>
<td>1</td>
<td>FNES 105</td>
<td>Food Sustainability: Understanding the Food System</td>
<td>3cr.</td>
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<tr>
<td>2</td>
<td>FNES 200</td>
<td>Principles of Food Safety &amp; Sanitation for Servsafe Certificate AND FNES 372.1 Fieldwork in Nutrition</td>
<td>2cr.</td>
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<tr>
<td></td>
<td></td>
<td>Prerequisite or co-requisite: FNES 101</td>
<td>1cr.</td>
</tr>
<tr>
<td>3</td>
<td>FNES 204</td>
<td>International Cuisine</td>
<td>3cr.</td>
</tr>
<tr>
<td>4</td>
<td>FNES 345</td>
<td>Theories of Lifespan Development</td>
<td>3cr.</td>
</tr>
<tr>
<td>5</td>
<td>FNES 361</td>
<td>Sports Nutrition</td>
<td>3cr.</td>
</tr>
<tr>
<td>6</td>
<td>URBST 132</td>
<td>Health Services and Policy</td>
<td>3cr.</td>
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</table>
PREREQUISITE COURSE SEQUENCING

   - FNES 260 → FNES 337
   - FNES 368 (FNES 264 pre or corequisite)
   - FNES 307 (FNES 101 prerequisite also needed)
   - FNES 300 (FNES 263)

2. FNES 101 → FNES 203 & FNES 275 → FNES 378
3. FNES 101 → FNES 200, 204 (elective options)
5. No prerequisites needed for FNES 101, 104, 105, 147, 372.1, Psych 101, Psych 107, Bio 11, Chem 101

SAMPLE NUTRITION AND DIETETICS SCHEDULE

The 120 total credits needed to earn a bachelor's degree include the Nutrition and Dietetics courses (80 credits) and the required General Education and Electives courses (40 credits).

<table>
<thead>
<tr>
<th>Year 1</th>
<th>FALL</th>
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<tr>
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<td>General Education Course</td>
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<td></td>
<td>FNES 101</td>
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<tr>
<td></td>
<td>Psych 107</td>
<td>4 CR</td>
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<tr>
<td></td>
<td>Chem 101.3/101.1</td>
<td>4 CR</td>
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<tr>
<td></td>
<td>Psych 101</td>
<td>4 CR</td>
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<td>Semester Total</td>
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<tr>
<td></td>
<td>FNES 263</td>
<td>3 CR</td>
</tr>
<tr>
<td></td>
<td>FNES 260</td>
<td>3 CR</td>
</tr>
<tr>
<td></td>
<td>FNES 147</td>
<td>3 CR</td>
</tr>
<tr>
<td></td>
<td>Bio 43 or Bio 41 (if Bio 40 taken)</td>
<td>4 CR</td>
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<tr>
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<td>Elective</td>
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<td>Semester Total</td>
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<th>Year 4</th>
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<tbody>
<tr>
<td></td>
<td>FNES 365</td>
<td>3 CR</td>
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<td></td>
<td>FNES 378</td>
<td>3 CR</td>
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<tr>
<td></td>
<td>FNES 337</td>
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<tr>
<td></td>
<td>FNES 300</td>
<td>2 CR</td>
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<tr>
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ACADEMIC CALENDAR
The academic calendar provides the start and end of the Fall, Spring, Summer and Winter semesters along with registrar deadline dates and upcoming campus-wide events at www.qc.cuny.edu/calendar

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 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 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 260. Research Methods in Nutrition. 3 hr.; 3 cr. Prereq.: Psych 107. Understanding research methods and design with a focus on the interpretation and evaluation of research in the role of diet and nutrition in health promotion. 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 300. Seminar in Nutrition and Dietetics: Career Advancement. 2 hr.; 2 cr. Prereq.: FNES 263. Development of career skills and resources for advancement in the profession of nutrition and dietetics including portfolio development, governance of nutrition and dietetics practice, such as the Code of Ethics for the profession of Nutrition and Dietetics, and the regulations related to billing, coding, and reimbursement of nutrition services. 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 and counseling, introduces nutrition students to learning and behavior change theories, and practice in applying and evaluating techniques to support behavior change. Fall, Spring

FNES 365. Nutrition Assessment. 2 class hr., 2 lab hr.; 3 cr. Prereq. or Coreq.: CHEM 103.1, 103.3, FNES 264, and Bio 43. Introduction to nutrition assessment and other components of medical nutrition therapy, utilizing the nutrition care process. Fall, Spring

FNES 366. Medical Nutrition Therapy. 3 hr.; 3 cr. Prereq.: FNES 264 and 365. Nutrition and dietary treatment of pathological medical conditions. Fall, Spring
FNES 368. Life Cycle and Community Nutrition. 3 lec. hr.; 3 cr. Prereq. or Coreq.: FNES 264. Understand the nutrition needs and government programs to support nutrition health during the different stages of the life cycle; community needs assessment; explain the impact of public policy on nutrition and dietetics practice. 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

20 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.

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 107.3. Statistical Methods. 4 lec./lab. hr.; 3 cr. Prereq.: Demonstration of current mathematical competency equivalent to 2½ 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

PSYCH 107.1. Statistical Methods Laboratory. 2 lab. hr.; 1 cr. Prereq. or coreq.: PSYCH 107.3. Introduction to computer software used for descriptive and inferential statistics, focused on performance and interpretation of statistical procedures covered in PSYCH 107.3.

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

BIOI 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

BIOI 43. Anatomy and Physiology. 2 lecture, 1 rec., 3 lab. hr.; 4 cr. Prerequisite: A grade of C or better in BIOL 011 or 106; 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

Starting Fall 2018 newly admitted students will be required to take Bio 40 and Bio 41 instead of Bio 11 and Bio 43.

BIOL 40. Anatomy and Physiology I. 2 lec., 1 rec., 3 lab. hr.; 4 cr. First semester of a two-semester combined lecture and laboratory course. Functional and descriptive anatomy and physiology with focus on human systems. May not be used to fulfill biology major or minor requirements. Fall, Spring, Summer

BIOL 41. Anatomy and Physiology II. 2 lec., 1 rec., 3 lab. hr.; 4 cr. Prereq.: C– or better in BIOL 40. Second semester of a two-semester combined lecture and laboratory course. Functional and descriptive anatomy and physiology with focus on human systems. May not be used to fulfill biology major or minor requirements. Fall, Spring, Summer

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

APPROVED ELECTIVES

1. FNES 105. Food Sustainability: Understanding the Food System. 2 lec. hr., 2 lab. hr.; 3 cr. Examination of food sustainability and the development of the current food system through readings, lectures, discussions, and work in both a foods lab and in a garden. Alternatives for a more sustainable food system such as urban and local gardening/farming will be discussed as well as the ethical, environmental and health-related concerns of industrialized agriculture. Laboratories include hands-on work in a vegetable/herb garden and food preparation in a food science lab. Students will plan and prepare vegetable-based dishes with seasonal food. Fall

2. FNES 200. Principles of Food Safety and Sanitation for Servsafe Certification. 2 hr.; 2 cr. Prereq. or coreq.: FNES 101. Examination of the sanitation and safety principles used in a food service operation. Topics covered include: microbial contamination of food, preventing food-borne illness, sanitation procedures, and proper handling of food from the point of purchasing through service (vendor to consumer). Students will take the National Certification Servsafe exam at the end of the course. Fall, Spring AND FNES 372.1. Fieldwork in Nutrition. 1 cr. Suggested field work sites are nursing homes, hospitals, and community nutrition programs are Students are responsible for finding the fieldwork site. A minimum of 45 hours is required for one credit. Fall, Spring
3. **FNES 204. International Cuisine.** 4 hr.; 3 cr. Prereq. FNES 101. An examination of the cuisines of the world. Through lecture and lab students will learn about the evolution of international cuisines, common cooking techniques, and menu development and will prepare representative food from many of the world's cultures. **Spring**

4. **FNES 345. Theories of Lifespan Development.** 3 hr.; 3 cr. Prerequisite: FNES 147. An overview of theories and research pertaining to individual and family development across the life course from birth through old age. Examination of the tasks and challenges that are unique to each state of development. **Fall**

5. **FNES 361. Sports Nutrition.** 3 hr.; 3 cr. Prerequisite: FNES 264. Nutritional parameters of athletic performance including energy production and expenditure, meal timing and composition, hydration, sport specific requirements and ergogenic aids, and nutritional needs for special situations.

6. **URBST 132. Health Services and Policy.** 3 hr.; 3 cr. An introduction to the structure and functions of institutions that provide personal and public health service. The course analyzes public policy issues, including educational licensing and the financing and regulation of health-care services.

**STUDENT GRADING AND LEARNING**

- **Retention in the program**
  - A grade of C or higher must be obtained in all courses within the Nutrition and Dietetics Program except FNES 101 requiring a B or higher.
  - 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.

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

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- Students are expected to read the chapters, power points 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 plus 24 hours of study time per week = 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 less than 20 hours per week otherwise part-time college attendance is recommended.
- There is no required time frame nor age to complete the program requirements.

**COLLEGE SUPPORT SERVICES**

- **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, and 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
- **Academic Support Center**: Free study skills workshops and tutoring 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. 718 997-5676 Kiely 229. [http://writingatqueens.qc.cuny.edu/the-writing-center/student-information/](http://writingatqueens.qc.cuny.edu/the-writing-center/student-information/)

- **Queens College Dietetics Club**: To become a club member email your first and last name to qcdieteticsclub@qc.cuny.edu You will receive updates on weekly meetings, monthly events, volunteer opportunities and faculty announcements.

- **Phi Upsilon Omicron Honors Club**: For juniors with GPA $\geq$ 3.0. Applications are available from the FNES department each Spring semester.

- **English Language Institute**: For students whom English is not their native language: 718 997-5720, Kissena Hall Room 100 [http://www.qc.cuny.edu/pcs/Programs/EnglishLanguage/Pages/default.aspx](http://www.qc.cuny.edu/pcs/Programs/EnglishLanguage/Pages/default.aspx)

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**CAREER and EDUCATION OPPORTUNITIES**

The areas of employment are similar for both BS in Nutrition and Dietetics and Registered Dietitian Nutritionists (RDN). The difference is that RDNs will have greater job opportunities, and responsibilities commensurate with higher salaries.


**Employment**

- **Clinical**
  - Nursing Homes, Hospitals, Assisted Living Facilities, Home Health Services, Private Practice, Health Maintenance Organizations, Corporate Wellness programs, Sports Nutrition
  - Upon receiving the Verification Statement students with the BS in Nutrition and Dietetics are eligible to take the Dietetic Technician, Registered (DTR) exam. Information is available on the Commission of Dietetic Registration website: [https://www.cdrnet.org/program-director/graduating-student-information](https://www.cdrnet.org/program-director/graduating-student-information)

- **Foodservice**
  - Supervisor/Operations Manager in Corporation, Hospitals, Nursing Homes, Correctional Facilities, Colleges and Universities, Camps, Hotels and Restaurants, School Food and Nutrition Programs, Foodservice Contract Companies (i.e., Aramark, Sodexo, Morrison)

- **Community**
  - Women Infant Children (WIC), Head Start, Fitness Centers, Daycare Centers, Federal, State, and Local Government Agencies, Supermarket Retail Dietitian, Peace Corps

- **Research**
  - Research Assistant or Coordinator
  - Universities, U.S. Department of Agriculture, Pharmaceutical Companies

- **Writing**
  - on nutrition for health related magazines, newspapers, blogs

**Job Search Sites**

- [http://www.indeed.com/jobs?q=dietitian&l=NYRDJOBS@gmail.com](http://www.indeed.com/jobs?q=dietitian&l=NYRDJOBS@gmail.com)
  - Send an e-mail to request to join; introduce yourself (i.e., your nutrition or career goal)
  - Check in 1-2 weeks, if you haven't received any emails resend

- [https://www.linkedin.com](https://www.linkedin.com)
- [http://www.nutritionjobs.com](http://www.nutritionjobs.com)
- [www.monster.com](http://www.monster.com)
- [https://www.usajobs.gov/](https://www.usajobs.gov/)

**Education**

Master’s Degree (3.0 GPA required):
- Suggested majors: 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 practice in Medical Nutrition Therapy, Community Nutrition and Food Service Management.
- 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 being accepted into a DI each year.
- Based on our current statistics to be competitive a student’s Nutrition and Dietetics GPA of > 3.5 and nutrition related volunteer or work experience are necessary.

Volunteer Information

Benefits:

- Necessary to enter a Dietetic Internship
  - Minimum of 200 hours of volunteer experience is required.
- Broadens your understanding of the many areas within the profession
- Develop professional skills
  - Oral and written communication skills, ability to work independently, as a team member, perseverance, creative thinking in solving problems, reliability
- Networking opportunity

Volunteer Opportunities

- Queens College Vegetable and Herb Garden
- Nursing Homes
- Hospitals – contact the Volunteer office and ask to work in the nutrition department
- Community Sites
  - Federal Government Programs: Women Infant Children (WIC), Head Start
  - Farmer’s markets
  - Cornell Cooperative Extensions
  - NY Cares
  - Meal delivery programs (ex., City Harvest, Meals on Wheels, God’ Love We Deliver…)
  - Grow NYC
Keep Records:
- Name and address of the facility
- Supervisor’s name, title, work email, and work phone number
- Volunteer hours per week, number of weeks and total hours worked

DICAS - Dietetic Internship Centralize Application Services
- Online application
- 3-4 letters of recommendation; at least 1 from professors
- Personal statement; Transcripts
- Meetings to discuss the DICAS process every May.
  - Plus 3 each Fall semester (mandatory attendance the Fall semester before you graduate).

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.
- It is recommended you take the exam within 3 months of completing your Dietetic Internship.
- In 2024 completion of a Master’s Degree will be required to take the RDN Exam.
- 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, 260, 263, 264, 275, 307W, 337, 365, 366, 368, 378, 300, Chem. 103, Bio 43 (or Bio 40 & 41), and Bio 44 to support your review for the RDN exam.
- Formal review courses:
  Jean Inman (www.inmanassoc.com)
  Visual Veggies (www.visualveggies.com/)
  Computerized sample of RDN review questions are available through the Academy of Nutrition and Dietetics products webpage (eatrightpro.org).
- Once you pass the registration exam you should also apply to the New York State Education Department for Certification as a Dietitian/Nutritionist (CDN).
  http://www.op.nysed.gov/prof/diet/

POLICIES and PROCEDURES
Evaluation of Transfer Credits
- Admissions office will evaluate all courses taken at other colleges. 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, B for FNES 101 equivalent, will be accepted for transfer credit 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. Courses have been previously approved for transfer credit and will be evaluated upon acceptance into Queens College.

Second Bachelor Degree Students
- Students who have previously earned a bachelor’s degree from an accredited institution of higher education, complete all the Nutrition and Dietetics course requirements with a minimum of 45 credits at Queens College will be granted a B.S. in Nutrition and Dietetics 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”. King Hall 207, 718 997-4400, M-Th 10am-3pm. http://www.qc.cuny.edu/StudentLife/services/intstudents/Pages/default.aspx

Early (pre) Registration
- Only students who have declared their major with the FNES department, can pre-register.
- Pre-registration forms are available for FNES and Biology courses in Remsen 306.
  o March for the summer and fall semester courses.
  o October/November for the spring semester courses.
- 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.
- Please go to Chemistry department, Remsen 206, for pre-registration in Chemistry.
- Psychology courses, as well as general education requirements must be registered on-line in CUNYfirst based on your assigned registration date.

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
- For more details about obtaining a permit go to www.qc.cuny.edu/registrar -> General Permit Information

FNES Computer Lab
- Remsen Hall, room 308 is for FNES students only.
- Nutrient databased 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
  - 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 Chair of the Department the course is registered in, i.e., FNES courses the FNES Department chair, Dr. Ashima Kant.
  3. If the matter is still not resolved, make an appointment with the Divisional Dean, Dr. Susan Rotenberg, 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.

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 357

• 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 for Students with Disabilities, 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. If attended, these sessions require separate fees. Winter and summer session fees can be found on the webpages listed below each category. The fees listed below do not include food, entertainment and travel costs.

• Residents of New York State
  [Link](http://www.qc.cuny.edu/admissions/bursar/pages/qctuitioncosts.aspx)  
  $285 per credit full-time with a maximum tuition of $3,265 for > 12 credits.  
  Activity, Consolidated Service and Technology Fees: $303.85 (full-time), $208.85 (part-time).

• Out of State Students
  [Link](http://www.qc.cuny.edu/admissions/bursar/Pages/QCTuitionCosts.aspx)  
  Tuition: $580 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) online through CUNYfirst before the official opening day of classes. 
  
  Fall and Spring refunds are made according to the following schedule:

  - Withdrawal within 1 week after official start of the semester 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 Registration Review Committee c/o the Registrar’s Office (Jefferson Hall, Room 100.)

- **Dorming on Campus**

  To learn more about housing amenities go to: http://www.qc.cuny.edu/studentlife/thesummit or 718 997-4881

- **Books**

  - akademos.com
  
  ~$300-$600 per semester

- **Lab Fees**

  Lab classes have an additional fee of $25 – $90 per class, depending on the class.

- **Program Outcomes**

  - All DPD majors are provided individual advisement upon declaring their major.
  - 95% of students graduate at their expected completion date.
  - > 55% of students apply to dietetic internships within one year of graduating.
  - > 56% of those applying to dietetic internships are accepted within one year of graduating.
  - On average 82% of RDN exam test takers have passed the exam.
  - Dietetic Internship directors report satisfaction with QC student performance.
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 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
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 ___________________________

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.

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<th>Enter College Below</th>
<th>A # Credits completed</th>
<th>B GPA (to the second number after the decimal, e.g. 3.90)</th>
<th>C Multiply number of credits completed by GPA (column A x column B)</th>
<th>D Divide the total of (column C) by the total of (column A)</th>
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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.

For Office Use Only:

Approved
Not Approved

DPD Director Signature ___________________________ Date ___________________________
### Important Numbers

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<td>Academic Advising Center (advising/program planning)</td>
<td>Kiely Hall, Rm. 217</td>
<td>718-997-5599</td>
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<tr>
<td>Academic Support Center (tutoring)</td>
<td>Kiely Hall, Rm. 227</td>
<td>718-997-5670</td>
</tr>
<tr>
<td>ACE (Adult Collegiate Education)</td>
<td>Kiely Hall, Rm. 183</td>
<td>718-997-5717</td>
</tr>
<tr>
<td>Admissions, Graduate</td>
<td>Jefferson Hall, 1st floor</td>
<td>718-997-5200</td>
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<tr>
<td>Admissions, Undergraduate</td>
<td>Jefferson Hall, 1st floor</td>
<td>718-997-5600</td>
</tr>
<tr>
<td>Bursar</td>
<td>Jefferson Hall, Rm. 200</td>
<td>718-997-4500</td>
</tr>
<tr>
<td>Career Development &amp; Internships</td>
<td>Frese Hall, Rm. 213</td>
<td>718-997-4465</td>
</tr>
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<td>Counseling &amp; Resource Center</td>
<td>Frese Hall, 1st floor</td>
<td>718-997-5420</td>
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<td>Emergency/School Closing (CUNYalert)</td>
<td>Main Gate</td>
<td>718-997-5912</td>
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<td>Financial Aid</td>
<td>Jefferson Hall, Rm. 202</td>
<td>718-997-5100</td>
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<td>Health Service Center</td>
<td>Frese Hall, 3rd floor</td>
<td>718-997-2760</td>
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<td>Dining Hall, Rm. 151</td>
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<td>Library</td>
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<td>One Stop Service Center (Q Card)</td>
<td>Dining Hall, Rm. 128</td>
<td>718-997-4240</td>
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<td>Registrar</td>
<td>Jefferson Hall, 1st floor</td>
<td>718-997-4400</td>
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<td>Security &amp; Public Safety (student parking/lost &amp; found)</td>
<td>Jefferson Hall, Rm. 201</td>
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<td>SEEK Program</td>
<td>Delany Hall, Rm. 128</td>
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<td>Special Services for Students with Disabilities</td>
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<td>718-997-5870</td>
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<td>Student Activities</td>
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<tr>
<td>Summer/Winter Sessions</td>
<td>Kiely Hall, Rm. 183</td>
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<td>Testing Center</td>
<td>Kiely Hall, Rm. 232</td>
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<tr>
<td>Weekend College</td>
<td>Kiely Hall, Rm. 179</td>
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### Departments

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<td>Accounting &amp; Information Systems</td>
<td>Powdermaker Hall, Rm. 215</td>
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<td>Anthropology</td>
<td>Powdermaker Hall, Rm. 314</td>
<td>718-997-5510</td>
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<td>Art</td>
<td>Klapper Hall, Rm. 172</td>
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<td>Biology</td>
<td>Science Bldg., Rm. D346</td>
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<td>Chemistry &amp; Biochemistry</td>
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<tr>
<td>Classical, Middle Eastern &amp; Asian Languages &amp; Cultures</td>
<td>Queens Hall, Rm. 215</td>
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<td>Comparative Literature</td>
<td>Queens Hall, Rm. 270C</td>
<td>718-997-5690</td>
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<td>Drama, Theatre &amp; Dance</td>
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<td>Earth &amp; Environmental Sciences, School of</td>
<td>Science Bldg., Rm. D216</td>
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<td>Economics</td>
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QUALITIES

How would your professors rate you on the following professional qualities?
Rate yourself honestly and decide steps you can take to improve at least one quality.

Name: ____________________________________________

One quality I can begin improving: ______________________________
I can improve this quality by:

__________________________________________________________________________________________________
__________________________________________________________________________________________________
__________________________________________________________________________________________________
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<th>Qualities</th>
<th>Outstanding</th>
<th>More than Satisfactory</th>
<th>Satisfactory</th>
<th>Needs Improvement</th>
<th>Unsatisfactory</th>
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