

AS: Foods and Nutrition

Curriculum Chair: Professor Teresa Schlanger Location: STC-206 Telephone: (914) 606-6750

Email: Teresa.Schlanger@sunywcc.edu

ADVISOR NAME:

Developmental Courses as required based on placement scores

<input type="checkbox"/>	No Developmental Courses Required
<input type="checkbox"/>	ENG 91 Writing for College 1 – Score of 4 E Code 1 and below
<input type="checkbox"/>	ENG 92 Writing for College 2 – Score of 6 E Code 2
<input type="checkbox"/>	ESL 94 Academic Writing 1 – Score of 5 or 6 E Code 6
<input type="checkbox"/>	ESL 122 Academic Writing 2 (3 credits) – Score of 7 E Code 7
<input type="checkbox"/>	MATH 92 Pre-Algebra – Arithmetic score 44 and below, Elementary Algebra 54 and below
<input type="checkbox"/>	MATH 93 Beginning Algebra – Arithmetic score 45 and above, Elementary Algebra 54 and below OR MATH 94 Math Literacy – Arithmetic score 45 and above, Elementary Algebra 54 and below
<input type="checkbox"/>	READ 93 Foundation of College Reading – Score of 57 and below
<input type="checkbox"/>	READ 105 Analytical Reading (3 credits) – Score of 58 and higher

Core Requirements

<input type="checkbox"/>	ENG 101 – Writing and Research Choose an item.
<input type="checkbox"/>	ENG 102 – Writing and Literature Choose an item.
	MATHEMATICS¹ (MATH): One course (3/4 credits)
3<input type="checkbox"/>or4<input type="checkbox"/>	
<input type="checkbox"/>	MATH 140 – Statistics: Any college level MATH course are the prerequisites. Choose an item.
<input type="checkbox"/>	BIOL 121 – Anatomy and Physiology 1 and Lab Choose an item.
<input type="checkbox"/>	BIOL 123 – Anatomy and Physiology 2 and Lab Choose an item.
	HUMANITIES: Choose one course. (3/4 credits). Courses include: <ul style="list-style-type: none"> ▪ Art (ART) 101, 103, 105, 108, 108A, 108B, 109, 109A, 125, 128, 129, 133, 139, 185, or 265. Additional fees and/or supplies may be required of ART classes; see catalog for details. ▪ Communications (COMM) 101, 103, 109, or 115 ▪ Dance (DANCE) 101, 102, 105, 107, 121, 205, or 207 OR A combination of three 1 credit dance classes to be chosen from DANCE 112, 115, 120, or 122 ▪ English (ENG) any ENG course EXCEPT ENG 101, 101H, 102, 102H, 124, or 222 CANNOT BE USED TO FULFILL Humanities elective. ▪ Film (FILM) 100, 101, 102, 103, 109, 113, 114H, 115H, 125, 125H, 220, 220H ▪ Foreign Language to be chosen from: ARABC, CHINS, FREN, GER, ITAL, JAPNS, RUSSN, SPAN. ITAL 104 or ITAL 105 CANNOT BE USED TO FULFILL a Foreign Language elective, but CAN BE USED TO FULFILL a Humanities elective. ▪ Music (MUSIC) 100, 101, 102, 103, 111, 150, or 211 ▪ Philosophy (PHIL) 101A, 102A, 111, 150, 160, or 201H ▪ Theater (THEAT) 101, 103, 111, 113, or 201 THEAT 117A is a 2 credit course which must be combined with another 1 credit approved Humanities elective.
3<input type="checkbox"/>or4<input type="checkbox"/>	
<input type="checkbox"/>	PSYCH 101 – General Psychology Choose an item.

¹ **MATH 130**-College Algebra Functions & Models, **MATH 135**-College Algebra with Trigonometry are recommended. **MATH 116**-Development of Math Thought and **MATH 117**-Contemporary Mathematics are not accepted.

<input type="checkbox"/>	SOC 101 – Introduction to Sociology Choose an item.
<input type="checkbox"/>	ECON 101 – Macroeconomics Choose an item.
	PEC/PEH/PES: A combination of two courses (2 credits) either PEH and PES, or PEC and PES, or PEC or PEH, PEC and PEC. PEC 110 (2 credits) <i>IS THE ONLY COMBINATION COURSE THAT FULFILLS BOTH P.E. REQS.</i>
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Degree Requirements

<input type="checkbox"/>	NUTR 211 – Introduction to Nutrition Care Choose an item.
<input type="checkbox"/>	NUTR 120 – Foods and Lab: Offered in Fall semester only. Choose an item.
<input type="checkbox"/>	NUTR 105² – Nutrition Care 1: Offered in Fall semester only. Choose an item.
<input type="checkbox"/>	NUTR 118 – Principles of Teaching Health Care: Offered in Spring semester only. Choose an item.
<input type="checkbox"/>	CHEM 113 – Principles of Inorganic Chemistry and Lab: MATH 93 or higher level MATH course are the prerequisites. Choose an item.
<input type="checkbox"/>	CHEM 117 – Principles of Organic Chemistry and Lab: CHEM 113 or CHEM 111 are the prerequisites. Choose an item.
<input type="checkbox"/>	NUTR 123³ – Food Service Systems Management Choose an item.
<input type="checkbox"/>	BIOL 203 – Basic Microbiology (and Lab) OR Choose an item.
	BIOL 221 – General Microbiology (and Lab): Semester of BIOL 115, 117, 121, or 123 are the prerequisites. Choose an item.
	The following 2 courses must be taken together, or taken in the order in which they appear:
<input type="checkbox"/>	NUTR 115⁴ – Nutrition Care 2: NUTR 105 or departmental permission are the prerequisites. Choose an item.
<input type="checkbox"/>	NUTR 145 – Clinical Practicum 1: NUTR 105 or departmental permission are the prerequisites. NUTR 115 may be a pre or co-requisite. Choose an item.

Completed credits of 64 required

NOTES: Courses should be taken in sequence as Core Nutrition courses and Clinical Practicum courses are only offered in the fall and spring semesters. Students must maintain a minimum grade of “C” in all required departmental courses to continue in the curriculum and in all courses to transfer.

* **SUNY Transfer:** All students planning to transfer to a 4 year SUNY School must also take a course to meet the American History, Western Civilization, or other World Civilization core require. See college Catalog for addition information about specific courses.

² **NUTR 105:** Nutrition Care I - Must be ready to take college level mathematics and **ENG 101:** Composition & Literature 1.

³ **FOODS 120:** Foods and Lab is prerequisite for **NUTR 123:** Food Service Systems Management.

⁴ **NUTR 105:** Nutrition Care I is prerequisite for **NUTR 115:** Nutrition Care 2. **NUTR 115:** Nutrition Care 2 and **NUTR 145:** Clinical Practicum 1 are co-requisites. If only one course can be taken it must be **NUTR 115:** Nutrition Care 2.

Academic Plan

Fall		Spring		Summer		
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Session</u>	<u>Credits</u>
Fall		Spring		Summer		
<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Credits</u>	<u>Class</u>	<u>Session</u>	<u>Credits</u>

FACTSHEET

Foods and Nutrition (A.S.)

The Associate Degree in Science (A.S.) Foods and Nutrition (Transfer) is one of the two dietetics/foods and nutrition programs offered by the Department of Food Service Administration.

The Foods and Nutrition (Transfer) curriculum prepares students to transfer from Westchester Community College into a four year baccalaureate program with an area of specialization in nutrition and /or dietetics with the ultimate goal of becoming a Registered Dietitian. The curriculum follows the academic requirements mandated by the Accreditation Council for Education and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND).

The course of study involves the basics of nutrition care with science, culinary arts and liberal arts courses necessary for transfer to a four-year college or university. There is some course over-lap with the Dietetic Technician program which includes a supervised clinical field experience at a Westchester hospital.

Students applying to this program will be required, at their own expense, to have background (criminal and drug) checks in order to participate in the clinical field experience. Failure to pass these checks may make it impossible to complete the program. There is also a uniform requirement and a required medical clearance.

Westchester Community College has transfer agreements with many colleges and universities for students who wish to continue their studies locally.

The job outlook for dietetic professionals continues to look positive. Jobs can be found in traditional health care settings such as hospitals, clinics and extended care facilities, as well as in fitness centers, corporate wellness programs, and private consulting. Go to www.eatright.org for further profession details.

Program Highlights

- The only A.S. degree program in Foods and Nutrition offered in Westchester.
- Transfer agreements with four-year ACEND accredited colleges
- Field experience provides opportunities for students to learn in real world situations
- Counselors and faculty available to assist with tutoring, program planning, registration, and financial aid procedures
- Two-year Associate Degree in Applied Science (DT) accredited by the ACEND
- Individuals accepted on a part or full-time basis

For further information about the Foods and Nutrition Program, contact.

Professor Terry Schlanger at 914-606-6750 or email her at Teresa.Schlanger@sunywcc.edu