FOOD AND NUTRITION, BACHELOR OF SCIENCE WITH A CONCENTRATION IN CULINARY NUTRITION AND FOOD MANAGEMENT (B.S.)

The Food and Nutrition program leads to a Bachelor of Science degree in Food and Nutrition. The Food and Nutrition program includes two concentrations: Dietetics and Culinary Nutrition and Food Management.

The Dietetics concentration is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), an agency of the Academy of Nutrition and Dietetics, as a Didactic Program in Nutrition and Dietetics (DPD). The concentration's mission, goals, and objectives can be found on the Department of Applied Human Sciences website. Also available on the website is information about costs related to the program.

Students completing the DPD earn a Verification Statement, which provides eligibility to complete an accredited Dietetic Internship. Acceptance to a Dietetic Internship requires application and program matching through a competitive process. A strong academic record, work experience, and service/leadership in extracurricular activities are essential for obtaining a dietetic internship. Dietetic internships are 6 to 12 months long and include supervised practice in various areas of the dietetics profession. After completion of the internship and a master's degree (which may be completed concurrently with the internship), the student is eligible to take the national registration exam to become a Registered Dietitian Nutritionist (RDN). In most states, including Kentucky, RDN status is sufficient to obtain a state license to practice as a dietitian.

Registered Dietitian Nutritionists (RDN) work with individuals and groups of all ages to improve health and wellness. Dietitians find employment in a variety of professional settings, including hospitals, long term care facilities, outpatient clinics, health departments, food companies, wellness programs, public health and regulatory agencies, cooperative extension, food service (including hospital, long term care, school, college/university, and prisons), private practice, sales, and research. In these settings, RDNs provide medical nutrition therapy; menu planning; recipe and product development; individual counseling related to nutrition and diet; nutrition education to groups and individuals; community nutrition program development, implementation, and evaluation; and research.

Graduates who do not complete a dietetic internship find employment opportunities in public health, food service, cooperative extension, sales, and research. With the DPD verification statement, graduates are eligible to take the national Dietetic Technician registration exam, and earn the credential Dietetic Technician Registered (DTR).

The Culinary Nutrition and Food Management concentration prepares students for employment in a variety of job positions and settings within the food industry. Some of these positions include food service manager, nutrition coordinator, and food program planner. Employment settings include restaurants, schools, hospitals, long-term care, agritourism, sustainability and local foods programs, food banks and feeding programs, hotels/resorts, cruises, amusement parks, and catered events such as weddings, banquets, and corporate marketing.

Admission and Progression Requirements

All students who are accepted by EKU's Admissions Office and declare their major as food and nutrition are considered for admission to the University as pre-food and nutrition majors. To be admitted to the food and nutrition program the following criteria must be met:

1. complete a minimum of 45 semester hours;
2. attain a minimum institutional GPA of 2.5 on a 4.0 scale; and
3. earn a minimum cumulative GPA of 3.0 in

Code	Title	Hours
ACC 200	Survey of Accounting	3
NFA 121	Introduction to Food Composition and Preparation	3
NFA 201	Essentials of Nutrition	3
NFA 203	Introduction to Food and Nutrition Careers	1
NFA 317	Nutrition in the Life Cycle	3

or their equivalents if taken at another school, with a grade of C or better in each course.

In addition, a program application form, available through the Academic Advisor, must be submitted.

After admission to the Food and Nutrition program the student must meet the following criteria to receive a B.S. Degree:

1. attain a minimum institutional GPA of 2.5 on a 4.0 scale;
2. earn a "C" or better in all major core and concentration courses.

Program Requirements

CIP Code: 19.0501

Major

Code	Title	Hours
University Graduation Requirements		
General Education (http://catalogs.eku.edu/undergraduate/general-academic-information/general-education-requirements/)		36
Foundations of Learning		
GSD 101	Foundations of Learning	3
Upper division courses (42 hrs. distributed throughout Major/Supporting/Gen Ed/Free Electives categories)		
Major Requirements		
Core Courses		
NFA 121	Introduction to Food Composition and Preparation	3
NFA 201	Essentials of Nutrition	3
NFA 203	Introduction to Food and Nutrition Careers	1
NFA 317	Nutrition in the Life Cycle	3
NFA 323	Experimental Foods	3
NFA 325	Quantity Food Production	3
NFA 326	Field Experiences in Quantity Food Production	3
NFA 344	Food Purchasing	3
NFA 411	Community Nutrition	3
NFA 445	Food Service Organization and Management	3

NFA 447	Food Culture and Systems	3
Concentrations		
Students must select one of the following Concentrations:		
Dietetics		
Culinary Nutrition and Food Management		42
Free Electives		**8**
Total Hours		**120**

Concentration

Code	Title	Hours
Concentration Courses		
GHT 450	Global Hospitality Law	3
NFA 328	Food Preparation and Culinary Arts	3
NFA 420	Food in Health and Wellness	3
NFA 499	Culinary Nutrition and Food Management Practicum	3
MGT 320	Human Resource Management	3
MGT 330	Small Business Management Innovation and Entrepreneurship	3
REC 480	Resort Recreation Management	3
SHO 475	Promoting Hospitable Experiences	3
Supporting Course Requirements		
ACC 200	Survey of Accounting	3
CIS 212	Introduction to Computer Information Systems	3
or INF 104	Computer Literacy with Software Applications	
EHS 380	Food Security and Sanitation	3
MGT 301	Principles of Management (NB)	3
MKT 301	Principles of Marketing (NB)	3
REC 280	Programming Special Events	3
Total Hours		**42**