

**LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK
DEPARTMENT OF HEALTH SCIENCES
CURRICULUM CHANGE**

Name of Program and Degree Award: Dietetics, Foods, and Nutrition, B.S.
Hegis Number: 82141
Program Code: 1306.00
Effective Term: Spring 2017

1. Type of change: Change in program requirements

2. From:

Dietetics, Foods, and Nutrition, B.S. (49.5-61.5 Credit Major)

The program in Dietetics, Foods, and Nutrition is designed to prepare students for entry-level positions as dietitians or nutritionists in healthcare facilities, community agencies, cooperative extension, food service operations, and/or the food industry. Students are also prepared for graduate study in dietetics and nutrition. The curriculum for the Dietetics, Foods, and Nutrition major Option I complies with the requirements for a Didactic Program in Dietetics (DPD) and is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Students successfully graduating from a ACEND-accredited D.P.D. with a GPA of 3.0 or better are eligible to take the examination to become a Registered Dietetic Technician (DTR), or apply for an ACEND-accredited dietetic internship (DI), which enables the student to become eligible to take the examination in dietetics to become a registered dietitian (RD) or RDN (Registered Dietitian/Nutritionist). Fieldwork and laboratory experiences are important components of the curriculum and are planned to integrate didactic instruction with supervised practice.

An application to declare the Didactic Program in Dietetics (Didactic Program in Dietetics, DFN major Option I) is required. The application can be downloaded here and must be submitted to the DPD director by the semester prior to acceptance and entry into the major: December 1st for entry in the Spring semester and April 1st for entry in the Fall semester. A minimum GPA of 3.0 is required for admittance into the DPD. Students applying for acceptance into the DPD may be required to take a pre-entry examination to assess aptitude for the program. For further information, please see the DPD Handbook. Students who are not accepted into Option I may elect to major in DFN Option II.

Honors in Dietetics, Foods, and Nutrition

Departmental honors in Dietetics, Foods, and Nutrition may be awarded to a student who has maintained an index of 3.5 in a minimum of 45 credits in all courses required for the major.

The distribution of courses and credits to be earned by all majors is as follows (33.5 credits):

- 6 In Health Sciences: HSD 240 (3), HSD 266 (3)
- 16 In Dietetics, Foods, and Nutrition: DFN 120 (3), DFN 220 (4), DFN 330 (3), DFN 341 (3), and DFN 430 (3)
- 3 In Nutrition Education and Counseling: DFN 437 (3)
- 4 In Biological Sciences: BIO 230 (4)
- 4.5 In Chemistry: CHE 114 (3),* CHE 115 (1.5)*

**These courses also satisfy a General Education requirement.*

Option I: Dietetics, Foods, and Nutrition, ACEND-Accredited (61.5 credits)

Additional courses to be taken (28 credits):

- 3 *In Health Sciences:* HSD 269 (3)
- 12 *In Dietetics, Foods, and Nutrition:* DFN 445 (4), DFN 348 (3), DFN 448 (3), and DFN 470 (2), *or* DFN 471 (2), *or* DFN 472 (2)
- 4 *In Biology:* BIO 228 (4)*
- 9 *In Chemistry:* CHE 120 (3), and CHE 121 (1.5), CHE 244 (3) and CHE 245 (1.5)

*BIO 181-182 (8) may be substituted.

To receive a statement verifying completion of the Didactic Program in Dietetics (DPD) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), students must successfully complete all courses required for Option I, and demonstrate computer literacy. Students must also successfully complete PSY 166, which satisfies A General Education Requirement. More information on the Didactic Program in Dietetics can be found in the DPD Handbook.

3. To:

Dietetics, Foods, and Nutrition, B.S. (49.5-61.5 Credit Major)

The program in Dietetics, Foods, and Nutrition is designed to prepare students for entry-level positions as dietitians or nutritionists in healthcare facilities, community agencies, cooperative extension, food service operations, and/or the food industry. Students are also prepared for graduate study in dietetics and nutrition. The curriculum for the

Dietetics, Foods, and Nutrition major Option I complies with the requirements for a Didactic Program in Dietetics (DPD) and is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Students successfully graduating from a ACEND-accredited D.P.D. with a GPA of 3.0 or better are eligible to take the examination to become a Registered Dietetic Technician (DTR), or apply for an ACEND-accredited dietetic internship (DI), which enables the student to become eligible to take the examination in dietetics to become a registered dietitian (RD) or RDN (Registered Dietitian/Nutritionist). Fieldwork and laboratory experiences are important components of the curriculum and are planned to integrate didactic instruction with supervised practice.

An application to declare the Didactic Program in Dietetics (Didactic Program in Dietetics, DFN major Option I) is required. The application can be downloaded here and must be submitted to the DPD director by the semester prior to acceptance and entry into the major: December 1st for entry in the Spring semester and April 1st for entry in the Fall semester. A minimum GPA of 3.0 is required for admittance into the DPD. Students applying for acceptance into the DPD may be required to take a pre-entry examination to assess aptitude for the program. For further information, please see the DPD Handbook. Students who are not accepted into Option I may elect to major in DFN Option II.

Honors in Dietetics, Foods, and Nutrition

Departmental honors in Dietetics, Foods, and Nutrition may be awarded to a student who has maintained an index of 3.5 in a minimum of 45 credits in all courses required for the major.

The distribution of courses and credits to be earned by all majors is as follows (33.5 credits):

- 6 In Health Sciences: HSD 240 (3), HSD 266 (3)
- 16 In Dietetics, Foods, and Nutrition: DFN 120 (3), DFN 220 (4), DFN 330 (3), DFN 341 (3), and DFN 430 (3)
- 3 In Nutrition Education and Counseling: DFN 437 (3)
- 4 In Biological Sciences: BIO 230 (4)
- 4.5 In Chemistry: CHE 114 (3),* CHE 115 (1.5)*

**These courses also satisfy a General Education requirement.*

Option I: Dietetics, Foods, and Nutrition, ACEND-Accredited (61.5 credits)

Additional courses to be taken (28 credits):

- 3 *In Health Sciences:* HSD 269 (3)
- 12 *In Dietetics, Foods, and Nutrition:* DFN 445 (4), DFN

- 348 (3), DFN 448 (3), and DFN 470 (2), *or* DFN 471 (2), *or* DFN 472 (2)
- 4 *In Biology:* BIO 228 (4)*
- 9 *In Chemistry:* CHE 120 (3), and CHE 121 (1.5), and CHE 244 (3), and CHE 245 (1.5), or DFN 244 (3) and 245 (1)

*BIO 181-182 (8) may be substituted.

To receive a statement verifying completion of the Didactic Program in Dietetics (DPD) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), students must successfully complete all courses required for Option I, and demonstrate computer literacy. Students must also successfully complete PSY 166, which satisfies A General Education Requirement. More information on the Didactic Program in Dietetics can be found in the DPD Handbook.

4. Rationale:

The courses in Nutritional Biochemistry (DFN 244-245) are appropriate options to replace Biochemistry (CHE 244-245) for DFN Option I students.

5. Date of Departmental Approval: 5-4-16

**LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK
DEPARTMENT OF HEALTH SCIENCES
CURRICULUM CHANGE**

Name of Program and Degree Award: Geriatric Health Minor
Effective Term: Spring 2017

1. **Type of Change**: Change in minor requirements

2. **From**: Minor in Geriatric Health

*~~DFN 242, HEA 310, HSA 320, and REC 325.~~

3. **To**: Minor in Geriatric Health

12 credits from HEA 310, HSA 325, REC 325, PSY 219, HEA 360, SWK 242

4. **Rationale (Explain how this change will impact learning outcomes of the department and Major/Program)**: This change provides students with a broader selection of courses which also meet the learning outcomes of the program. DFN 242 and HSA 320 are no longer offered and have been replaced with relevant options.

5. **Date of departmental approval**: May 4, 2016

**LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK**

DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

Name of Program and Degree Award: Developmental Disabilities Minor
Effective Term: Spring 2017

1. **Type of Change**: Change in minor requirements

2. **From**: Developmental Disabilities Minor

~~REC 321, PSY 232, *EDS 390, and either *FCS 449 or SPV 321. Course substitutions may be permitted with approval of the coordinator of the Recreation Program.~~

3. **To**: Developmental Disabilities Minor

12 credits from REC 321, PSY 232, REH 220, SPV 221, any DST course, or one of the following: ECE 301, ESC 301, ESC 343

4. **Rationale (Explain how this change will impact learning outcomes of the department and Major/Program)**: This change provides students with a broader selection of courses which also meet the learning outcomes of the program. EDS 390 and FCS 449 are no longer offered and have been replaced with relevant options. SPV 321 has been changed to SPV 221. This change should eliminate need for course substitutions.

5. **Date of departmental approval**: May 4, 2016

**LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK**

DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

Name of Program and Degree Award: Youth Services Minor
Effective Term: Spring 2017

1. Type of Change: Change in minor requirements

2. From: Minor in Youth Services

The minor in Youth Services requires 12 credits, ~~including~~:

REH 230: Introduction to Youth Studies, *3 hours, 3 credits.*

REC 320: Recreation Leadership, *3 hours, 3 credits.*

REH 370: Practicum in Youth Services, *4 hours, field; 1, lecture; 3 credits.*

And one of the following:

REC 324: Therapeutic Recreation for Children and Youth, *3 hours, 3 credits.*

EXS 304: Coaching Youth and Team Sports, *3 hours, 3 credits.*

REH 330: Management of Youth-Serving Organizations, *3 hours, 3 credits.*

~~Appropriate substitutions may be approved with the permission of the Coordinator of the Recreation Program.~~

3. To: Minor in Youth Services

The minor in Youth Services requires 12 credits selected from:

REH 230: Introduction to Youth Studies, *3 hours, 3 credits.*

REC 320: Recreation Leadership, *3 hours, 3 credits.*

REH 370: Practicum in Youth Services, *4 hours, field; 1, lecture; 3 credits.*

REC 324: Therapeutic Recreation for Children and Youth, *3 hours, 3 credits.*

EXS 304: Coaching Youth and Team Sports, *3 hours, 3 credits.*

REH 330: Management of Youth-Serving Organizations, *3 hours, 3 credits*.

PSY 217 Child Psychology, 3 hours, 3 credits or PSY 218 Psychology of Adolescence, 3 hours, 3 credits

ECE 301 The Child in Context: Child Study and Development—Birth to Grade 6, 3 hours, 3 credits or ESC 301 Psychological Foundations of Middle and High School, 3 hours, 3 credits, 15 hours of supervised fieldwork

4. Rationale (Explain how this change will impact learning outcomes of the department and Major/Program): This change provides students with a broader selection of courses which also meet the learning outcomes of the program. This change should eliminate need for course substitutions.

5. Date of departmental approval: May 4, 2016

**LEHMAN COLLEGE
OF THE
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DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

1. Type of change: *New Course*

2.

Department(s)	Health Sciences
Career	<input checked="" type="checkbox"/> Undergraduate [] Graduate
Academic Level	<input checked="" type="checkbox"/> Regular [] Compensatory [] Developmental [] Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 244
Course Title	Nutritional Biochemistry
Description	A study of the structure, function, and metabolism of major biological molecules: carbohydrates, lipids, and proteins in relation to food and nutrition. Principles of enzymatic reactions, bioenergetics, and gene expression will be covered.
Pre/ Co Requisites	PREREQS: CHE 120 and 121; BIO 181 and 182; and HSD 240 CO-REQ: DFN 245
Credits	3
Hours	3
Liberal Arts	[] Yes <input checked="" type="checkbox"/> No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	<input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> Required <input type="checkbox"/> English Composition <input type="checkbox"/> Mathematics <input type="checkbox"/> Science <input type="checkbox"/> Flexible <input type="checkbox"/> World Cultures <input type="checkbox"/> US Experience in its Diversity <input type="checkbox"/> Creative Expression <input type="checkbox"/> Individual and Society <input type="checkbox"/> Scientific World

3. Rationale:

Students in Dietetics, Foods, and Nutrition, Option I, must have working knowledge of biochemistry in order to proceed to advanced courses in the program. The proposed lecture course in conjunction with the laboratory co-requisite will cover principles of biochemistry within the context of human metabolism and nutrition, providing students with a suitable foundation for subsequent coursework.

4. Learning Outcomes (By the end of the course students will be expected to):

- Recognize the fundamental structures of biological molecules – nucleic acids, proteins, carbohydrates, and lipids.
- Explain how the structure of biological molecules determines their properties and functions in the body
- Understand the basic elements of biochemical pathways involving carbohydrates, lipids, proteins, vitamins and minerals.
- Explain the principles of enzyme-catalyzed reactions and bioenergetics.
- Describe the processes of gene expression.
- Demonstrate functional knowledge of the biosynthesis of molecules and how nutrients are catabolized to fulfill energy needs.

5. Date of Departmental Approval: 5-4-16

**LEHMAN COLLEGE
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DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

1. Type of change: *New Course*

2.

Department(s)	Health Sciences
Career	<input checked="" type="checkbox"/> Undergraduate <input type="checkbox"/> Graduate
Academic Level	<input checked="" type="checkbox"/> Regular <input type="checkbox"/> Compensatory <input type="checkbox"/> Developmental <input type="checkbox"/> Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 245
Course Title	Nutritional Biochemistry Laboratory
Description	Laboratory activities designed to enhance understanding of key concepts in nutritional biochemistry. Emphasis on enzymes, DNA and gene expression, and nutrient metabolism. Varied methodology including simple experiments, demonstrations, computer simulations, and problem-solving exercises.
Pre/ Co Requisites	PREREQS: CHE 120 and 121; BIO 181 and 182; and HSD 240 CO-REQ: DFN 244
Credits	1
Hours	2
Liberal Arts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	<input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> Required <input type="checkbox"/> English Composition <input type="checkbox"/> Mathematics <input type="checkbox"/> Science <input type="checkbox"/> Flexible <input type="checkbox"/> World Cultures <input type="checkbox"/> US Experience in its Diversity <input type="checkbox"/> Creative Expression <input type="checkbox"/> Individual and Society <input type="checkbox"/> Scientific World

3. Rationale:

Students in Dietetics, Foods, and Nutrition, Option I, must have working knowledge of biochemistry in order to proceed to advanced courses in the program. The proposed laboratory course will teach principles of biochemistry within the context of human metabolism and nutrition, providing students with an essential foundation for subsequent coursework.

4. Learning Outcomes (By the end of the course students will be expected to):

- Interpret a hypothetical DNA sequence using the genetic code.
- Classify genetic mutations and consider their effects on protein structure.
- Extract DNA from foods using common ingredients.
- Demonstrate the effect of surface area and other variables on enzyme activity.
- Simulate the role of agitation and bile salts in emulsification and fat digestion.
- Demonstrate working knowledge of nutrient metabolism.
- Design a simple experiment with appropriate controls.
- Analyze and interpret data and draw logical conclusions.
- Work in a small group setting to complete tasks and collaborate on challenge questions.
- Convey scientific concepts and protocols with clarity.

5. Date of Departmental Approval: 5-4-16

**LEHMAN COLLEGE
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DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

1. **Type of Change:** *Change in course hours*

2. **From:**

Department(s)	Health Sciences
Career	<input checked="" type="checkbox"/> Undergraduate <input type="checkbox"/> Graduate
Academic Level	<input checked="" type="checkbox"/> Regular <input type="checkbox"/> Compensatory <input type="checkbox"/> Developmental <input type="checkbox"/> Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 120
Course Title	The Nature and Science of Food
Description	Overview of the preparation and characteristics of food, including nutritional profiles, food selection, and storage. Particular emphasis on the chemical changes and interaction of foods.
Pre/ Co Requisites	PREREQ: CHE 114-115
Credits	3
Hours	4 (2, lecture; 2, lab)
Liberal Arts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	<input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> Required <input type="checkbox"/> English Composition <input type="checkbox"/> Mathematics <input type="checkbox"/> Science <input type="checkbox"/> Flexible <input type="checkbox"/> World Cultures <input type="checkbox"/> US Experience in its Diversity <input type="checkbox"/> Creative Expression <input type="checkbox"/> Individual and Society <input type="checkbox"/> Scientific World

3. To:

Department(s)	Health Sciences
Career	<input checked="" type="checkbox"/> Undergraduate <input type="checkbox"/> Graduate
Academic Level	<input checked="" type="checkbox"/> Regular <input type="checkbox"/> Compensatory <input type="checkbox"/> Developmental <input type="checkbox"/> Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 120
Course Title	The Nature and Science of Food
Description	Overview of the preparation and characteristics of food, including nutritional profiles, food selection, and storage. Particular emphasis on the chemical changes and interaction of foods. Note: A laboratory component is included in this course.
Pre/ Co Requisites	PREREQ: CHE 114-115
Credits	3
Hours	4
Liberal Arts	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	<input checked="" type="checkbox"/> Not Applicable <input type="checkbox"/> Required <input type="checkbox"/> English Composition <input type="checkbox"/> Mathematics <input type="checkbox"/> Science <input type="checkbox"/> Flexible <input type="checkbox"/> World Cultures <input type="checkbox"/> US Experience in its Diversity <input type="checkbox"/> Creative Expression <input type="checkbox"/> Individual and Society <input type="checkbox"/> Scientific World

4. Rationale (Explain how this change will impact the learning outcomes of the department and Major/Program):

Reorganization of the lecture and laboratory duration is necessary to effectively cover food science principles and culinary calculations that are foundational to the more advanced DFN courses. The reduced laboratory time is sufficient for students to demonstrate understanding of basic food science principles. Further, students are exposed to more laboratory work in advanced classes.

5. Date of departmental approval: 5-4-16