

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

DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

1. **Type of change:** New Course

2.

Department(s)	Health Sciences
Career	<input type="checkbox"/> Undergraduate <input checked="" 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 530
Course Title	Food Service Operations and Management
Description	Principles of food service delivery, organization, and administration, including volume food procurement and production, equipment, facility design, budgeting, hiring, quality standards, sanitation and food safety.
Pre/ Co Requisites	Pre-reqs: DFN 220 or departmental permission
Credits	4
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

3. **Rationale:**

At present, all undergraduate and graduate students completing Lehman's Didactic Program in Dietetics for a Verification Statement according to the requirements of the Accreditation Council for Education in Nutrition and Dietetics (ACEND) must complete a 2 semester sequence of DFN 330 and DFN 430 (6 credits). Since graduate-level courses are more rigorous, DFN 530 will cover the same material as DFN 330 and DFN 430 and allow students to fulfill ACEND's requirements in one semester (4 credits), while simultaneously using it as an elective course for the MS program in Nutrition.

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

1. Acquire the knowledge, skills and abilities needed for meaningful employment within the field of nutrition and dietetics;
2. Develop the necessary technical competence and social awareness to make professional contributions to the health care of the community;
3. Obtain the competencies necessary for credentialing according to the criteria established by the Accreditation Council for Education in Nutrition and Dietetics;
4. Integrate scientific information and research into practice;
5. Develop the beliefs, values, attitudes and behaviors for the professional dietitian level of practice;
6. Acquire the skills and experience needed to develop and deliver information, products and services to individuals, groups and populations;
7. Strategically apply the principles of management and systems in the provision of services to individuals and organizations;
8. Apply safety principles related to food, personnel and consumers.

5. Date of Departmental Approval: March 26, 2014

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DEPARTMENT OF HEALTH SCIENCES

CURRICULUM CHANGE

Name of Program and Degree Award: Nutrition, MS

Hegis Number: 1306

Program Code: 87372

Effective Term: Spring 2015

1. **Type of Change:** Change in Degree Requirements

2. **From:**

Each candidate must complete an approved program of study of at least 37 credits that includes the general core courses and approved elective courses, which may include the courses required for the Dietetic Internship (DI) program. The student may elect either to write a thesis or pass a comprehensive examination for a minimum total of 37 credits. At this time, only the comprehensive exam is being offered.

Core Courses: All students are required to take the following courses and credits:

HEA 600 (3), HEA 620 (3), BIO 610 (4) or BIO 644 (4), DFN 610 (3), DFN 620 (3), DFN 641 (3), DFN 651 (3), and DFN 791 (3) (total of 25 credits).

Elective Courses: Students may select from the following courses and credits for a minimum of 12 credits:

DFN 621(3), 630 (3-6), 661 (3), 692 (3-6), 693 (3-6), 730 (3), 731 (3), 741 (3), 771 (3), 792 (3), 793 (3), 794 (3-6), 795 (3-6), HSD 606, and other courses selected with permission of the Graduate Adviser (total of a minimum of 12 credits).

A maximum of 9 credits from DFN 730 and 731 may be credited toward the requirements for the MS degree for those students completing the DI program.

3. **To:**

Each candidate must complete an approved program of study of at least 37 credits that includes the general core courses and approved elective courses, which may include the courses required for the Dietetic Internship (DI) program. The student may elect either to write a thesis or pass a comprehensive examination for a minimum total of 37 credits. At this time, only the comprehensive exam is being offered.

Core Courses: All students are required to take the following courses and credits:

HEA 600 (3), HEA 620 (3), BIO 610 (4) or BIO 644 (4), DFN 610 (3), DFN 620 (3), DFN 641 (3), DFN 651 (3), and DFN 791 (3) (total of 25 credits).

Elective Courses: Students may select from the following courses and credits for a minimum of 12 credits:

DFN 530 (4), DFN 621(3), 630 (3-6), 661 (3), 692 (3-6), 693 (3-6), 730 (3), 731 (3), 741 (3), 771 (3), 792 (3), 793 (3), 794 (3-6), 795 (3-6), HSD 606, and other courses selected with permission of the Graduate Adviser (total of a minimum of 12 credits).

A maximum of 9 credits from DFN 730 and 731 may be credited toward the requirements for the MS degree for those students completing the DI program.

4. **Rationale:**

The inclusion of DFN 530 as an elective course will allow interested students to gain exposure in food service operations and increase their career prospects in food service organizations based in hospitals, assisted living facilities, schools, restaurants, and in the community.

5. **Date of departmental approval:** October 8, 2014