

# ACADEMY OF NUTRITION AND DIETETICS CERTIFICATE PROGRAM

|                      |   |           |
|----------------------|---|-----------|
| NUFD 450             | Quantity Food Applications                                      | 3         |
| NUFD 452             | Organization and Management of Foodservice Systems <sup>1</sup> | 3         |
| <b>Total Credits</b> |   | <b>89</b> |

<sup>1</sup> Must be taken at Montclair State University.

## Program Requirements

Complete with a minimum GPA of 2.50. (To meet DPD requirements each course must show a grade of 'C' or better.)

| Code  | Title  | Credits |
|---|--|---------|
| <b>Physical and Biological Sciences</b>                         |  |         |
| Biochemistry must have been completed within the past 10 years. |  |         |
| BIOL 243  | Human Anatomy and Physiology                               | 4       |
| BIOL 254  | Applied Microbiology                                       | 3       |
| CHEM 113  | Fundamentals of Chemistry                                  | 4       |
| CHEM 130  | Fundamentals of Organic Chemistry                          | 4       |
| CHEM 270  | Fundamentals of Biochemistry                               | 5       |
| <b>Behavioral and Social Sciences</b>                           |  |         |
| NUFD 153  | Dynamics of Food and Society                               | 3       |
| PSYC 101  | Introduction to Psychology                                 | 3       |
| Select one of the following:                                    |  | 3       |
| ECON 100  | Introduction to Economics                                  |         |
| ECON 101  | Applied Macroeconomics                                     |         |
| ECON 102  | Applied Microeconomics                                     |         |
| <b>Food</b>   |  |         |
| NUFD 150  | Food Composition and Scientific Preparation                | 3       |
| NUFD 240  | Sanitation Management and Food Microbiology: Certification | 1       |
| NUFD 255  | Meal Design and Management                                 | 4       |
| NUFD 258  | Experimental Food Science <sup>1</sup>                     | 3       |
| <b>Nutrition</b>  |  |         |
| NUFD 192  | Nutrition with Laboratory                                  | 4       |
| NUFD 381  | Applied Nutrition in the Lifecycle                         | 3       |
| NUFD 382  | Advanced Nutrition <sup>1</sup>                            | 4       |
| or NUFD 501   | Principles of Nutrition                                    |         |
| NUFD 383  | Applied Community Nutrition                                | 3       |
| NUFD 488  | Medical Nutrition Therapy <sup>1</sup>                     | 4       |
| NUFD 490  | Nutrition and Food Science Professional Seminar            | 1       |
| NUFD 499  | Medical Nutrition Applications <sup>1</sup>                | 3       |
| <b>Communication</b>  |  |         |
| CMST 101  | Fundamentals of Speech: Communication Requirement          | 3       |
| WRIT 105  | College Writing I  | 3       |
| NUFD 482  | Nutrition Counseling                                       | 3       |
| <b>Learning Theory</b>  |  |         |
| NUFD 412  | Nutrition Education Techniques <sup>1</sup>                | 3       |
| or NUFD 581   | Nutrition Education  |         |
| <b>Math and Data Processing/Evaluation</b>                      |  |         |
| STAT 109  | Statistics   | 3       |
| NUFD 404  | Introduction to Research                                   | 3       |
| <b>Food Service System Management</b>                           |  |         |
| NUFD 253  | Quantity Food Purchasing and Production                    | 3       |