

NUTRITION AND DIETETICS ASSOCIATE IN SCIENCE DEGREE FOR TRANSFER (AS- T)

Division: Career Technical Education

PROGRAM CODE: 1S37540

Financial Aid Eligible

The **Nutrition and Dietetics Associate in Science Transfer for Degree (AS-T)** is designed to provide an opportunity for the Nutrition and Dietetics major to achieve an Associate in Science Degree in Nutrition and Dietetics for Transfer (AS-T in Nutrition and Dietetics) while completing the first and second year requirements for transfer to a four-year institution. Students successfully completing this degree will acquire a fundamental knowledge to integrate and apply the principles of the food and nutrition sciences, human behavior, and the biomedical sciences. Students will learn to design and manage effective nutrition programs, and utilize food for human growth in a variety of settings including health care organizations, food service operations, business and industry (product development, marketing, consulting), education and research, health promotion, and private practice counseling. Careers include: Nutritionist, Nutrition Educator, Weight Loss Counselor, Diet Technician, Food Services Manager, Patient Services Manager, Dietitian, Pediatric Dietitian, Nutrition Researcher, Sports and Cardiac Rehabilitation Dietitian, Nutrition Consultant, Diabetes Educator, and many others. The Student Transfer Achievement Reform Act (Senate Bill 1440, now codified in California Education Code sections 66746-66749) guarantees admission to a California State University (CSU) campus for any community college student who completes an "associate degree for transfer", a newly established variation of the associate degrees traditionally offered at a California community college. The Associate in Science for Transfer (AS-T) is intended for students who plan to complete a bachelor's degree in a similar major at a CSU campus. Students completing these degrees (AS-T) are guaranteed admission to the CSU system, but not to a particular campus or major. Students transferring to a CSU campus that does accept the AS-T will be required to complete no more than 60 units after transfer to earn a bachelor's degree (unless the major is designated "high-unit" major). This degree may not be the best option for students intending to transfer to a particular CSU campus or to a university or college that is not part of the CSU system. Students should consult with a counselor when planning to complete the degree for more information on university admission and transfer requirements. To earn an Associate in Arts degree for Transfer (AS-T) students must complete: (1) a minimum of 30 units or 45 quarter units with a grade of C or better; . A P(Pass) grade is an acceptable grade for a course in the major only if the P is defined to be equivalent to a C or better (2) California State University General Education Breadth requirements (CSU GE Breadth) or the Inter-segmental General Education Transfer Curriculum (IGETC); (3) any elective courses to complete a minimum of 60 units of CSU transferable coursework; (4) have an overall GPA of 2.0, (5) and a grade of C or better in all major coursework per Title V. Local graduation requirements are not applicable. This degree requires a total of 27 units in the major in addition to other graduation requirements.

or HRC 100HC	Honors Nutrition	
or PHS 107 C	Nutrition and World Food Issue	
PSY 101 C	Introduction to Psychology	3
or PSY 101HC	Honors Intro to Psychology	
CHEM 111AC & CHEM 111BC	General Chemistry I and General Chemistry II	10
BIOL 220 C	Medical Microbiology	4
LIST A: Select one course from the following (4 units):		4
BIOL 231 C	General Human Anatomy	4
BIOL 241 C	General Human Physiology	4
MATH 120 C	Intro Probability Statistics	4
PSY 161 C	Probability & Stats-Social Sci	4
or PSY 161HC	Honors Prob Stats-Soc Sci	
SOC 161 C	Probability & Stats-Social Sci	4
or SOC 161HC	Honors Prob & Stats-Soc Sci	
List B - Select one of the following courses (3 units):		
HRC 135 C	Culinary Fundamentals I	3
or HRC 155 C	Food Science	
Total Units		27

Program Student Learning Outcomes

OUTCOME 1: Acquire the necessary skills for hospitality and culinary arts employment to include demonstrated ability in effective communications, key performance metrics, ethical and critical thinking, applied leadership and global perspectives. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 3: Enhance student career and educational opportunities within the hospitality and culinary arts.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1507

Code	Title	Units
Required CORE Courses (20 units):		
HRC 100 C	Nutrition	3