LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK

DEPARTMENT OF HEALTH PROMOTION AND NUTRITION SCIENCES

CURRICULUM CHANGE

Name of Program and Degree Award: Culinary and Community Nutrition, BS
Hegis Number: 1306.00
Program Code: 43499-CLCMNT-BS
Effective Term: Fall 2026

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

2. **From:** ~~Strikethrough~~ the changes

The Culinary and Community Nutrition major prepares graduates to work in culinary nutrition education and in nutrition-oriented food service facilities. Graduates of this major are eligible to become certified dietary managers (CDM) via the Association of Nutrition and Foodservice Professionals (AFNP).

Program Overview
Lehman College of the City University of New York now offers a Bachelor of Science in Culinary and Community Nutrition. This program is non- accredited and is not a pathway to become a registered dietitian. The Culinary and Community Nutrition program provides a unique experience for students interested in the culinary and food services aspects of nutrition and provides a pathway for students who do not want to become a registered dietitian.

Admission Information
A minimum GPA of 2.5 is required for Culinary and Community Nutrition major. This GPA must be maintained. If it is not maintained, students will be placed on academic probation for one semester after which time, if the GPA requirement is not met, students dropped from the Culinary and Community Nutrition program.

Major Requirements - Overall

Type: Completion requirement
Earn at least ~~63~~ credits
Earn a minimum GPA of 2.5

Major Requirements- Required Courses
Type: Completion requirement
Fulfill ALL of the following requirements:

Biological Sciences
Complete ALL of the following Courses:

- BIO 181 - Anatomy and Physiology I
- BIO 182 - Anatomy and Physiology II

Chemistry
Complete ALL of the following Courses:

- CHE 114 - Essentials of General Chemistry Lecture
- CHE 115 - Essentials of General Chemistry Laboratory
- CHE 120 - Essentials of Organic Chemistry Lecture I
- CHE 121 - Essentials of Organic Chemistry Laboratory II

Mathematics
Complete ALL of the following Courses:

- MAT 132 - Introduction to Statistics

Core DFN Courses
Complete ALL of the following Courses:

- DFN 200 - ServSafe Certification
- DFN 215 - Introduction to Nutrition
- DFN 221 - Food, Culture, and Society
- DFN 248 - Nutrition in Health Care
- DFN 321 - Food Science and Microbiology
- DFN 340 - Community Nutrition and Food Justice
- DFN 341 - Nutrition Throughout the Life Cycle
- DFN 369 - Research Methods in Nutrition
- DFN 430 - Management of Food and Nutrition Services
- DFN 437 - Nutrition Education & Counseling
- DFN 441 - Seminar in Professional Practice of Nutrition and Dietetics

- DFN 469 - Critical Issues in Food and Nutrition
  ~~**OR** DFN 471 - Field Experience in Clinical Nutrition~~
  OR DFN 472 - Field Experience in Food and Nutrition

Laboratory Courses
Earn at least 3 credits from the following:

- DFN 120 - Laboratory Special Topics I
- DFN 220 - Laboratory Special Topics II
- DFN 250 - Food Science Laboratory
- DFN 260 - Food Culture Laboratory
- DFN 270 - Lifecycle and Therapeutic Foods Laboratory
- DFN 280 - Food Production and Management Laboratory
- DFN 290 - Sustainability In Food and Food Systems Laboratory

Culinary and Community Nutrition major specific courses
Complete ALL of the following Courses:

- DFN 347 - Introduction to Diet Therapy
- DFN 435 - Community Engagement and Leadership in Foods and Nutrition
- DFN 447 - Advanced Community Nutrition

Additional Comments:

Additional Comments

Some students may be eligible to complete > 50% of the DFN major online. Ineligible students include those who: 1. Do not have access to a kitchen/cooking facilities to complete the online culinary laboratory courses of the degree; or 2. Students completing the Didactic Program in Dietetics.

BS to MS Dual Credit Opportunity
~~Second degree~~ students, majoring in ~~Dietetics, Foods, and Nutrition~~ with 90 or more credits and a minimum of a 3.0 cumulative GPA and a minimum GPA of 3.0 in the major may be permitted to enroll in up to 12 credits of graduate coursework for the College's M.S. degree in Nutrition. The following graduate courses may be taken in place of related undergraduate courses: DFN ~~520~~ for DFN ~~120~~; DFN ~~621~~ for DFN ~~220~~; ~~DFN 620 for DFN 341; and~~ DFN 637 for DFN 437. The student must receive permission from the department prior to registration.

3. **To:** Underline the changes

The Culinary and Community Nutrition major prepares graduates to work in culinary nutrition education and in nutrition-oriented food service facilities. Graduates of this major are eligible to become certified dietary managers (CDM) via the Association of Nutrition and Foodservice Professionals (AFNP).

Program Overview
Lehman College of the City University of New York now offers a Bachelor of Science in Culinary and Community Nutrition. This program is non- accredited and is not a pathway to become a registered dietitian. The Culinary and Community Nutrition program provides a unique experience for students interested in the culinary and food services aspects of nutrition and provides a pathway for students who do not want to become a registered dietitian.

Admission Information
A minimum GPA of 2.5 is required for Culinary and Community Nutrition major. This GPA must be maintained. If it is not maintained, students will be placed on academic probation for one semester after which time, if the GPA requirement is not met, students dropped from the Culinary and Community Nutrition program.

Major Requirements - Overall

Type: Completion requirement
Earn at least 64 credits
Earn a minimum GPA of 2.5

Major Requirements- Required Courses
Type: Completion requirement
Fulfill ALL of the following requirements:

Biological Sciences
Complete ALL of the following Courses:

- BIO 181 - Anatomy and Physiology I
- BIO 182 - Anatomy and Physiology II

Chemistry
Complete ALL of the following Courses:

- CHE 114 - Essentials of General Chemistry Lecture
- CHE 115 - Essentials of General Chemistry Laboratory
- CHE 120 - Essentials of Organic Chemistry Lecture I
- CHE 121 - Essentials of Organic Chemistry Laboratory II

Mathematics
Complete ALL of the following Courses:

- MAT 132 - Introduction to Statistics

Core DFN Courses
Complete ALL of the following Courses:

- DFN 200 - ServSafe Certification
- DFN 215 - Introduction to Nutrition
- DFN 221 - Food, Culture, and Society
- DFN 248 - Nutrition in Health Care
- DFN 321 - Food Science and Microbiology
- DFN 340 - Community Nutrition and Food Justice
- DFN 341 - Nutrition Throughout the Life Cycle
- DFN 369 - Research Methods in Nutrition
- DFN 430 - Management of Food and Nutrition Services
- DFN 437 - Nutrition Education & Counseling
- DFN 441 - Seminar in Professional Practice of Nutrition and Dietetics
- DFN 469 - Critical Issues in Food and Nutrition

  OR DFN 472 - Field Experience in Food and Nutrition

Laboratory Courses
Earn at least 3 credits from the following:

- DFN 120 - Laboratory Special Topics I
- DFN 220 - Laboratory Special Topics II
- DFN 250 - Food Science Laboratory
- DFN 260 - Food Culture Laboratory
- DFN 270 - Lifecycle and Therapeutic Foods Laboratory
- DFN 280 - Food Production and Management Laboratory

- DFN 290 - Sustainability In Food and Food Systems Laboratory

Culinary and Community Nutrition major specific courses
Complete ALL of the following Courses:

- DFN 347 - Introduction to Diet Therapy
- DFN 435 - Community Engagement and Leadership in Foods and Nutrition
- DFN 447 - Advanced Community Nutrition

Additional Comments:

Additional Comments

Some students may be eligible to complete > 50% of the DFN major online. Ineligible students include those who: 1. Do not have access to a kitchen/cooking facilities to complete the online culinary laboratory courses of the degree; or 2. Students completing the Didactic Program in Dietetics.

BS to MS Dual Credit Opportunity
Undergraduate students, majoring in Culinary and Community Nutrition with 90 or more credits and a minimum of a 3.0 cumulative GPA and a minimum GPA of 3.0 in the major may be permitted to enroll in up to 12 credits of graduate coursework for the College's M.S. degree in Nutrition. The following graduate courses may be taken in place of related undergraduate courses: DFN 521 for DFN 321, DFN 622 for DFN 221, DFN 637 for DFN 437, DFN 641 for DFN 435, DFN 642 for DFN 342, DFN 791 for DFN 369. The student must receive permission from the department prior to registration.

4. **Rationale (Explain how this change will impact learning outcomes of the department and Major/Program):**
This curriculum change reflects a 1 credit increase in completion requirements due to the change in DFN 321 to a 4-credit course (which was erroneously listed as a 3-credit course).

With the creation of two majors, DFN 471 being a clinical field work course, is no longer applicable to the Culinary and Community Nutrition major and is hence deleted.

Change in course numbers listed under "BS to MS Dual Credit Opportunity" reflects the change in individual course numbers from prior curricular changes.

5. **Date of departmental approval:** May 7, 2025

LEHMAN COLLEGE
OF THE
CITY UNIVERSITY OF NEW YORK

DEPARTMENT OF HEALTH PROMOTION AND NUTRITION SCIENCES

CURRICULUM CHANGE

Name of Program and Degree Award: Nutrition and Dietetics, BS
Hegis Number: 1306.00
Program Code: 82141 - NTRDIET-BS
Effective Term: Fall 2026

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

2. **From:** ~~Strikethrough~~ the changes
Nutrition and Dietetics is designed to prepare students for entry-level employment in nutrition and food-related positions in healthcare facilities, community agencies, cooperative extension, food service operations, culinary or nutrition education, and/or the food industry. Students are also prepared for post-graduate education in nutrition and food-related fields.

GPA Requirements
A minimum GPA of 3.3 is required for admission into Nutrition and Dietetics major. GPA must be maintained. If they are not maintained, students will be placed on academic probation for one semester after which time, if the GPA requirement is not met, students dropped from the Nutrition and Dietetics program.

Admission Information
All students interested in Nutrition and Dietetics major will first be enrolled in the Culinary and Community Nutrition major. Students interested in the Nutrition and Dietetics major are required to earn a B- or higher grade in DFN 215, DFN 321, and DFN 341 courses with an overall minimum GPA of 3.3 before taking a pre-entry examination to assess aptitude for the Nutrition and Dietetics Major. Upon successful completion of the pre-entry examination (earning a minimum score of 80%), students may apply for the Nutrition and Dietetics major.

Nutrition and Dietetics major
The Nutrition and Dietetics major complies with the requirements for a DPD and is accredited by Accreditation Council for Education in Nutrition and Dietetics (**ACEND**):

120 South Riverside Plaza
Suite 2190
Chicago, IL 60606-6995
(800) 877-1600, ext. 5400
ACEND@eatright.org

DPD Verification
Students fulfilling all requirements for successful completion of the ACEND-accredited DPD are eligible for a Verification Statement and can apply for supervised practice in an ACEND-accredited dietetic internship (DI), which enables the student to take the CDR examination to become a registered dietitian nutritionist (RDN). The DPD Verification Statement also provides the opportunity to take the examination to become a Nutrition and Dietetic Technician, Registered (NDTR). To obtain a Verification Statement, students must successfully complete the following:

1. All required DPD courses with a minimum GPA of 3.3
2. PSY 166, which satisfies a General Education Requirement
3. ServSafe Food Handler Certification
4. The University of Indiana Plagiarism tutorial (**available here**)
5. Earn a score of 75% or better on the DPD Verification examination

Major Requirements - Overall
Type: Completion requirement
Earn at least ~~63~~ credits
Earn a minimum GPA of 3.3

Major Requirements - Required Courses
Type: Completion requirement
Fulfill ALL of the following requirements:
Biological Sciences
Complete ALL of the following Courses:

- BIO 181 - Anatomy and Physiology I
- BIO 182 - Anatomy and Physiology II

Chemistry
Complete ALL of the following Courses:

- CHE 114 - Essentials of General Chemistry Lecture
- CHE 115 - Essentials of General Chemistry Laboratory
- CHE 120 - Essentials of Organic Chemistry Lecture I
- CHE 121 - Essentials of Organic Chemistry Laboratory II
- CHE 114, CHE 115: These courses also satisfy a General Education requirement.

Math
Complete ALL of the following Courses:

- MAT 132 - Introduction to Statistics

Core DFN Courses
Complete ALL of the following Courses:

- DFN 200 - ServSafe Certification
- DFN 215 - Introduction to Nutrition
- DFN 221 - Food, Culture, and Society
- DFN 248 - Nutrition in Health Care
- DFN 321 - Food Science and Microbiology
- DFN 340 - Community Nutrition and Food Justice
- DFN 341 - Nutrition Throughout the Life Cycle
- DFN 369 - Research Methods in Nutrition
- DFN 430 - Management of Food and Nutrition Services
- DFN 437 - Nutrition Education & Counseling
- DFN 441 - Seminar in Professional Practice of Nutrition and Dietetics
- ~~DFN 469 - Critical Issues in Food and Nutrition~~
  ~~**OR** DFN 471 - Field Experience in Clinical Nutrition~~
  ~~**OR** DFN 472 - Field Experience in Food and Nutrition~~

Laboratory Courses
Earn at least 3 credits from the following:

- DFN 120 - Laboratory Special Topics I
- DFN 220 - Laboratory Special Topics II
- DFN 250 - Food Science Laboratory
- DFN 260 - Food Culture Laboratory
- DFN 270 - Lifecycle and Therapeutic Foods Laboratory
- DFN 280 - Food Production and Management Laboratory
- DFN 290 - Sustainability In Food and Food Systems Laboratory

Nutrition and Dietetics major specific courses
Complete ALL of the following Courses:

- DFN 348 - Nutrition in the Management of Disease I

- DFN 445 - Nutritional Biochemistry
- DFN 448 - Nutrition in the Management of Disease II

Additional Comments:
Some students may be eligible to complete > 50% of the DFN major online. Ineligible students include those who: 1. Do not have access to a kitchen/cooking facilities to complete the online culinary laboratory courses of the degree; or 2. Students completing the Didactic Program in Dietetics.

BS to MS Dual Credit Opportunity
~~Second degree~~ students, majoring in ~~Dietetics, Foods, and Nutrition~~ with 90 or more credits and a minimum of a 3.0 cumulative GPA and a minimum GPA of 3.0 in the major may be permitted to enroll in up to 12 credits of graduate coursework for the College's M.S. degree in Nutrition. The following graduate courses may be taken in place of related undergraduate courses: DFN ~~520~~ for DFN ~~120~~; DFN ~~621~~ for DFN ~~220~~; ~~DFN 620 for DFN 341; and~~ DFN 637 for DFN 437. The student must receive permission from the department prior to registration.

3. **To:** Underline the changes
Nutrition and Dietetics is designed to prepare students for entry-level employment in nutrition and food-related positions in healthcare facilities, community agencies, cooperative extension, food service operations, culinary or nutrition education, and/or the food industry. Students are also prepared for post-graduate education in nutrition and food-related fields.

GPA Requirements
A minimum GPA of 3.3 is required for admission into Nutrition and Dietetics major. GPA must be maintained. If they are not maintained, students will be placed on academic probation for one semester after which time, if the GPA requirement is not met, students dropped from the Nutrition and Dietetics program.

Admission Information
All students interested in Nutrition and Dietetics major will first be enrolled in the Culinary and Community Nutrition major. Students interested in the Nutrition and Dietetics major are required to earn a B- or higher grade in DFN 215, DFN 321, and DFN 341 courses with an overall minimum GPA of 3.3 before taking a pre-entry examination to assess aptitude for the Nutrition and Dietetics Major. Upon successful completion of the pre-entry examination (earning a minimum score of 80%), students may apply for the Nutrition and Dietetics major.

Nutrition and Dietetics major
The Nutrition and Dietetics major complies with the requirements for a DPD and is accredited by Accreditation Council for Education in Nutrition and Dietetics (**ACEND**):

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Suite 2190
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3. ServSafe Food Handler Certification
4. The University of Indiana Plagiarism tutorial (available here)
5. Earn a score of 75% or better on the DPD Verification examination

Major Requirements - Overall
Type: Completion requirement
Earn at least 64 credits
Earn a minimum GPA of 3.3

Major Requirements - Required Courses
Type: Completion requirement
Fulfill ALL of the following requirements:
Biological Sciences
Complete ALL of the following Courses:

- BIO 181 - Anatomy and Physiology I
- BIO 182 - Anatomy and Physiology II

Chemistry
Complete ALL of the following Courses:

- CHE 114 - Essentials of General Chemistry Lecture
- CHE 115 - Essentials of General Chemistry Laboratory
- CHE 120 - Essentials of Organic Chemistry Lecture I
- CHE 121 - Essentials of Organic Chemistry Laboratory II
- CHE 114, CHE 115: These courses also satisfy a General Education requirement.

Math

Complete ALL of the following Courses:

- MAT 132 - Introduction to Statistics

Core DFN Courses

Complete ALL of the following Courses:

- DFN 200 - ServSafe Certification
- DFN 215 - Introduction to Nutrition
- DFN 221 - Food, Culture, and Society
- DFN 248 - Nutrition in Health Care
- DFN 321 - Food Science and Microbiology
- DFN 340 - Community Nutrition and Food Justice
- DFN 341 - Nutrition Throughout the Life Cycle
- DFN 369 - Research Methods in Nutrition
- DFN 430 - Management of Food and Nutrition Services
- DFN 437 - Nutrition Education & Counseling
- DFN 441 - Seminar in Professional Practice of Nutrition and Dietetics
- DFN 471 - Field Experience in Clinical Nutrition

Laboratory Courses

Earn at least 3 credits from the following:

- DFN 120 - Laboratory Special Topics I
- DFN 220 - Laboratory Special Topics II
- DFN 250 - Food Science Laboratory
- DFN 260 - Food Culture Laboratory
- DFN 270 - Lifecycle and Therapeutic Foods Laboratory
- DFN 280 - Food Production and Management Laboratory
- DFN 290 - Sustainability In Food and Food Systems Laboratory

Nutrition and Dietetics major specific courses

Complete ALL of the following Courses:

- DFN 348 - Nutrition in the Management of Disease I
- DFN 445 - Nutritional Biochemistry
- DFN 448 - Nutrition in the Management of Disease II

Additional Comments:

Some students may be eligible to complete > 50% of the DFN major online. Ineligible students include those who: 1. Do not have access to a kitchen/cooking facilities to complete the online culinary laboratory courses of the degree; or 2. Students completing the Didactic Program in Dietetics.

BS to MS Dual Credit Opportunity
Undergraduate students, majoring in Nutrition and Dietetics with 90 or more credits and a minimum of a 3.0 cumulative GPA and a minimum GPA of 3.0 in the major may be permitted to enroll in up to 12 credits of graduate coursework for the College's M.S. degree in Nutrition. The following graduate courses may be taken in place of related undergraduate courses: DFN 521 for DFN 321, DFN 622 for DFN 221, DFN 637 for DFN 437, DFN 641 for DFN 435, DFN 642 for DFN 342, DFN 791 for DFN 369. The student must receive permission from the department prior to registration.

4. **Rationale (Explain how this change will impact learning outcomes of the department and Major/Program):**
This curriculum change reflects a 1 credit increase in completion requirements due to the change in DFN 321 to a 4-credit course which was erroneously listed as a 3-credit course).

With the creation of two majors, DFN 469 and 472 are no longer applicable to the Nutrition and Dietetics major.

Change in course numbers listed under "BS to MS Dual Credit Opportunity" reflects the change in individual course numbers from prior curricular changes. With the creation of two majors, the dual-credit option is no longer restricted to second-degree students.

5. **Date of departmental approval:** May 7, 2025

LEHMAN COLLEGE
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DEPARTMENT OF HEALTH PROMOTION AND NUTRITION SCIENCES

CURRICULUM CHANGE

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

2.

Department(s)	Health Promotion and Nutrition Sciences
Career	[x] Undergraduate [ ] Graduate
Academic Level	[x] Regular [ ] Compensatory [ ] Developmental [ ] Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 231
Course Title	The Nature and Science of Food
Description	Food Science for non-majors. An interdisciplinary, scientific approach to the composition, preparation, nutritional and sensory properties of foods.
Pre/ Co Requisites	
Credits	3
Hours	3
Liberal Arts	[x] Yes [ ] No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	_ x_ Not Applicable ____ Required ____ English Composition ____ Mathematics ____ Science _____Flexible ____ World Cultures ____ US Experience in its Diversity ____ Creative Expression ____ Individual and Society ____ Scientific World

3. **Rationale:**

Understanding the interplay of chemical composition and preparation on the nutritional and sensory profile of foods is important for all Lehman undergraduate students. This course will help students navigate through food-related decisions for themselves and their families.

4. **Learning Outcomes (By the end of the course students will be expected to):**
   - Demonstrate an understanding of how principles of food science can be applied to different methods of food preparation.
   - Explain the effect of ingredient selection and food preparation on nutritional and sensory properties of foods.
   - Explain the different methods of food preservation/

5. **Date of Departmental Approval:** May 7, 2025

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DEPARTMENT OF HEALTH PROMOTION AND NUTRITION SCIENCES

CURRICULUM CHANGE

1. **Type of Change:** *Course hours and credits*

2. **From:** ~~Strikethrough~~ the changes

Department(s)	Health Promotion and Nutrition Sciences
Career	[x] Undergraduate [ ] Graduate
Academic Level	[x] Regular [ ] Compensatory [ ] Developmental [ ] Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 321
Course Title	Food Science and Microbiology
Description	Overview of the chemical and physical changes in food, with particular emphasis on the role of microbes and chemical changes during food production, including preparation, cooking, preservation, and storage.
Pre/ Co Requisites	Pre-requisites: CHE 120 and 121
Credits	~~3~~
Hours	~~3~~
Liberal Arts	[ ] Yes [x] No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	__x_ Not Applicable _____ Required _____ English Composition _____ Mathematics _____ Science _____ Flexible _____ World Cultures _____ US Experience in its Diversity _____ Creative Expression _____ Individual and Society _____ Scientific World

3. **To:** Underline the changes

Department(s)	Health Promotion and Nutrition Sciences
Career	[x] Undergraduate [ ] Graduate
Academic Level	[x] Regular [ ] Compensatory [ ] Developmental [ ] Remedial
Subject Area	Dietetics, Foods, and Nutrition
Course Prefix & Number	DFN 321
Course Title	Food Science and Microbiology
Description	Overview of the chemical and physical changes in food, with particular emphasis on the role of microbes and chemical changes during food production, including preparation, cooking, preservation, and storage.
Pre/ Co Requisites	Pre-requisites: CHE 120 and 121
Credits	4
Hours	4
Liberal Arts	[ ] Yes [x] No
Course Attribute (e.g. Writing Intensive, WAC, etc)	
General Education Component	_x__ Not Applicable _____ Required _____ English Composition _____ Mathematics _____ Science _____ Flexible _____ World Cultures _____ US Experience in its Diversity _____ Creative Expression _____ Individual and Society _____ Scientific World

4. **Rationale (Explain how this change will impact the learning outcomes of the department and Major/Program):**
DFN 321 was created to integrate curricula from Food Science (DFN 120) and Microbiology (BIO 230) and make it relevant for DFN majors, while economizing credits. The course was intended to be offered for 4-credits/ 4-hours, but was erroneously listed as 3-credits/3-hours, which is inadequate to sufficiently cover concepts of Food science and Microbiology. This curriculum change aims to correct this oversight.

5. **Date of departmental approval:** May 7, 2025