



Nutrition and Dietetics Student Handbook

**Students accepted to Queens College must also apply
for acceptance into the Nutrition and Dietetics Program**

Please go to our webpage for the Nutrition and Dietetics application

[Nutrition and Dietetics Webpage](#)

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QUEENS COLLEGE NUTRITION AND DIETETICS PROGRAM

ADMISSION

For Admission to Queens College

Apply to Queens College: www.qc.cuny.edu/admissions

Jefferson Lobby, 718 997-5600

For Admission to the Nutrition and Dietetics Program

An overall 3.2 GPA, including grades received outside of Queens College, is required for admission into the Nutrition and Dietetics program. To be accepted into the N&D program, you must first be accepted into Queens College and then apply for acceptance into the N&D program. The Nutrition and Dietetics application is available on our website

<https://www.qc.cuny.edu/academics/fnes/nutrition-dietetics-program/>

ADVISEMENT

Nutrition and Dietetics

Faculty Advisor: Victoria Fischer, PhD, MS, RDN, CDN,

Remsen Hall, room 306 B,

Victoria.Fischer@qc.cuny.edu

718-997-4152

Department Office and College Assistants:

Remsen Hall, room 306,

718 997-4475

Jennifer Tang; jennifer.tang@qc.cuny.edu

General Academic Advisement

For information about college wide general education requirements, speak with an advisor in the Academic Advisement Center, Kiely 217.

<https://www.qc.cuny.edu/aac/> (Set up appointments from this website, or directly through Navigate)

Financial Aid, Loans, Grants, Work Study

Contact the financial aid office for information about the various grants, work and loan programs offered by New York State and the federal government. Dining Hall, room 128

<https://www.qc.cuny.edu/faid/>

Office of Honors & Scholarships

For information about scholarship opportunities.

Honors Hall 16; Tel: (718) 997-5502; Fax: (718) 997-5498

E-mail: qc_honors@qc.cuny.edu

<https://www.qc.cuny.edu/academics/ohs/>

Health Professions Advisory Services

Students planning a career in medicine, dentistry, optometry, podiatry, veterinary medicine and pharmacy need to speak with a pre-health professions advisor. Science Building, B338 (718) 997-3470

Email: qc.health.professions@qc.cuny.edu

<https://www.qc.cuny.edu/academics/hpas/>

NUTRITION AND DIETETICS EDUCATIONAL PHILOSOPHY

Nutrition is an integral component in prevention and treatment of many diseases. Our philosophy is to prepare students with a strong foundation in the basic sciences, the science of nutrition, nutrition assessment and an understanding of sound research so as to provide evidence-based nutrition recommendations. To do this effectively students will understand counseling and education techniques that promote positive behavior change.

PROGRAM MISSION, GOALS, and OBJECTIVES

Mission

To prepare graduates to think critically and solve problems within the context of nutrition and dietetics; for entry into supervised practice programs that lead to eligibility for the Commission on Dietetic Registration credentialing exam to become registered dietitian nutritionists; and for entry into graduate studies and careers enhancing the nutrition health and well-being of individuals, families, and communities in an increasingly global society.

Goal 1

The program will prepare graduates to competently fulfill the Nutrition and Dietetics program to enter supervised practice programs, or careers and graduate studies to improve the nutrition health and well-being of individuals, families and/or communities.

Objectives

“At least 80% of program students **complete program**/degree requirements within 4.5 years (150% of the program length)”.

“At least 75 percent of program graduates **apply** for admission to a supervised practice program prior to or within 12 months of graduation”.

“Of program graduates who apply to a supervised practice program, at least 75 percent are **admitted** within 12 months of graduation”.

At least 65% of graduate survey respondents not admitted into a supervised practice within 12 months of graduation will be in a **career and/or graduate studies** that improve the **nutrition health** and well-being of individuals, families, and/or communities.

Goal 2

The program will prepare graduates to think critically and solve problems within the context of nutrition and dietetics to enhance their ability to satisfactorily fulfill supervised practice programs, and pass the Commission on Dietetic Registration credentialing exam to become registered dietitian nutritionists.

Objectives

“The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%”.

On the **Directors Survey**, 80% of responses will indicate that graduates are satisfactorily prepared for supervised practice in all areas.

On the **Graduates Survey**, 80% of respondents, having completed a supervised practice program, will report they were satisfactorily prepared for supervised practice in all areas.

Program outcomes data are available upon request.

ACCREDITATION

- The Nutrition and Dietetics Program has been granted accreditation as a Didactic Program in Dietetics (DPD) by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), 120 S. Riverside Plaza, Suite #2190, Chicago, IL 60606-6995 (800-877-1600, ext. 5400)
 - www.eatrightpro.org/acend
 - E-mail: acend@eatright.org
- The program is also accredited by the Middle States Association of Colleges and Secondary Schools.

ACEND CORE KNOWLEDGE REQUIREMENTS

Knowledge Requirements for Registered Dietitian Nutritionists (KRDN)

Student learning is assessed through performance on assignments on each of the following knowledge requirements (2022 ACEND Standards for DPD Programs).

Upon completion of the program, graduates are able to:

1. Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
2. Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.
3. Apply critical thinking skills.
4. Demonstrate effective and professional oral and written communication and documentation.
5. Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Registered Dietitian Nutritionist and the Code of Ethics for the Profession of Nutrition and Dietetics.
6. Assess the impact of a public policy position on the nutrition and dietetics profession.
7. Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
8. Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates.
9. Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.
10. Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.
11. Participate in a nutrition and dietetics professional organization and explain the significant role of the organization.
12. Defend a position on issues impacting the nutrition and dietetics profession.
13. Use the Nutrition Care Process and clinical workflow elements to assess nutritional parameters, diagnose nutrition related problems, determine appropriate nutrition interventions and develop plans to monitor the effectiveness of these interventions.
14. Develop an educational session or program/educational strategy for a target population.
15. Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.
16. Practice routine health screening assessments, including measuring blood pressure and conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol).
17. Describe concepts of nutritional genomics and how they relate to medical nutrition therapy, health and disease.
18. Develop nutritionally sound meals, menus and meal plans that promote health and disease management and meet client's/patient's needs.
19. Apply management theories to the development of programs or services.
20. Evaluate a budget/financial management plan and interpret financial data.
21. Demonstrate an understanding of the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.
22. Apply the principles of human resource management to different situations.
23. Apply safety and sanitation principles related to food, personnel and consumers.
24. Explain the processes involved in delivering quality food and nutrition services.
25. Evaluate data to be used in decision-making for continuous quality improvement.
26. Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
27. Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
28. Practice how to self-advocate for opportunities in a variety of settings (such as asking for needed support, presenting an elevator pitch).

29. Practice resolving differences or dealing with conflict.
30. Promote team involvement and recognize the skills of each member.
31. Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

Though a minimum grade of 85% is expected on all KRDN assignments, **Nutrition and Dietetics students who receive less than 73% will be required to redo the assignment. Only the initial grade will be used in course grade calculations. Failure to redo the assignment earning >73% will prevent you from receiving a Verification Statement, required to enter a Dietetic Internship. Instructors are required to provide information on class performance and inform the director of individual students earning less than a 73.**

CURRICULUM Table (24 classes: 79 credits)

Course	Pre- and Co-requisites	Credits
Professional Nutrition and Dietetics Requirements		
FNES 101 Science of Foods	Lab	(P) 3cr.
FNES 104 Social, Cultural and Economic Aspects of Foods		3cr.
FNES 203 Meal Planning for Therapeutic Diets	Prerequisite: FNES 101 and: FNES 163 or FNES 263 & 264 Lab	3cr.
FNES 260 Research Methods in Nutrition	Prerequisite: PSYCH 107	3cr.
FNES 263 Nutrition I	Prerequisite: Chem. 1023 & 1021, PSYCH 107	3cr.
FNES 264 Nutrition II	Prerequisite: FNES 263	3cr.
FNES 275 Institutional Management	Prerequisite: FNES 101	3cr.
FNES 300 Seminar in Nutrition and Dietetics: Career Advancement	Prerequisite FNES 263	2cr.
FNES 307W Experimental Food Science	Prerequisite: FNES 101, FNES 263, FNES 260 Lab	(P) 3cr.
FNES 337 Nutrition Counseling and Education	Prerequisite: FNES 263	3cr.
FNES 365 Nutrition Assessment	Prerequisite or co-requisite: FNES 264, Chem. 1033 & 1031, Bio 40 and 41 Lab	3cr.
FNES 366 Medical Nutrition Therapy	Prerequisite: FNES 264, FNES 365, Chem.1033 & 1031, Bio 40 and 41	3cr.
FNES 368 Life Cycle Nutrition	Prerequisite FNES 264, Prerequisite or co-requisite: FNES 365	3cr.
FNES 378 Quantity Food Purchasing, Production & Equipment	Prerequisite: FNES 275, minimum grade "C"	3cr.
FNES 382 Community Nutrition	Prereq. or Coreq.: FNES 365	3cr.

Psychology Requirements		
Psych 101 General Psychology		(P) 4cr.
Psych 1073 / 1071 Statistical Methods	Lab	(P) 4cr.

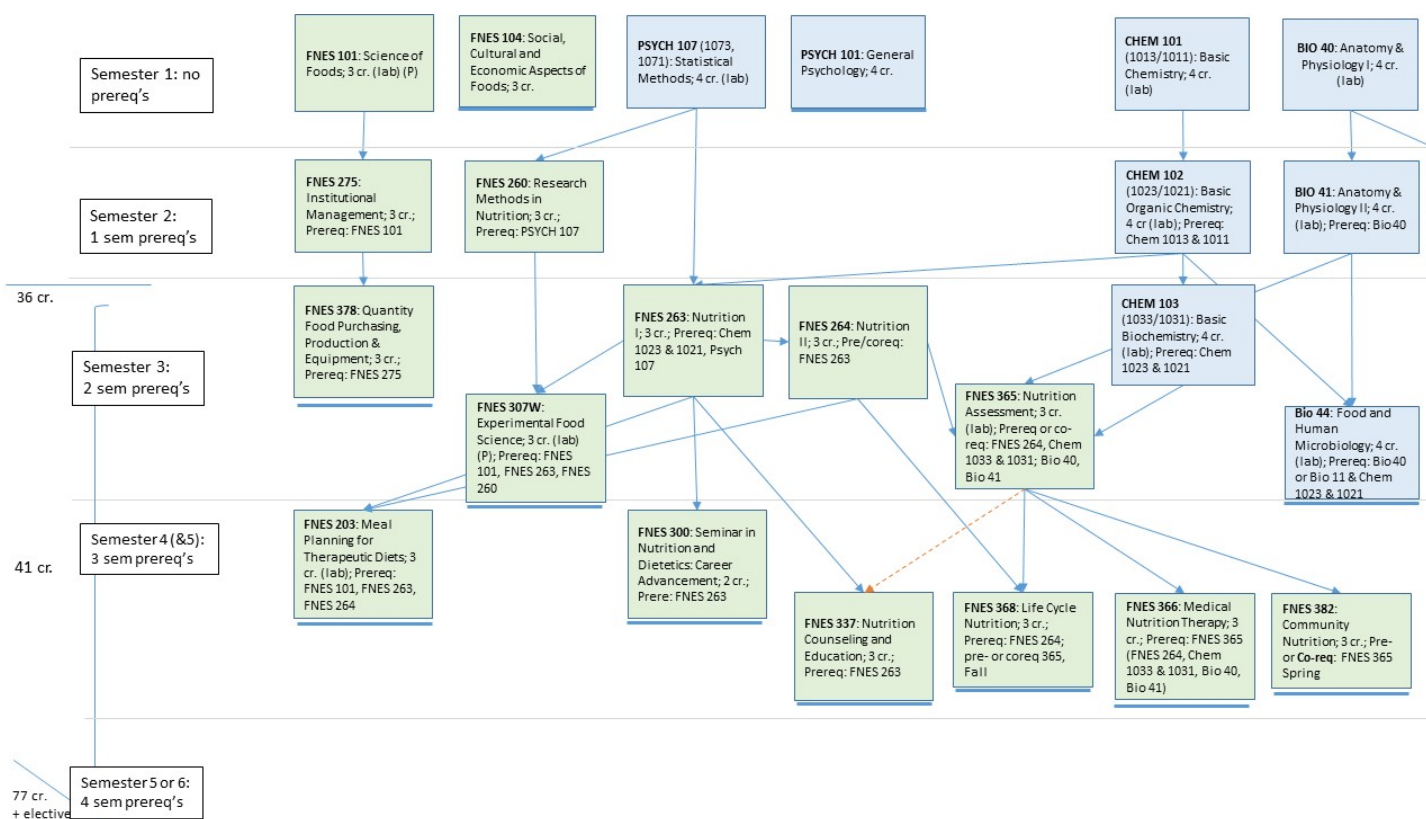
Science Requirements		
Chem 1013 / 1011 Basic Chemistry	Lab	* (P) 4cr.
Chem 1023 / 1021 Basic Organic Chemistry	Prerequisite: Chem. 1013 & 1011 Lab	* (P) 4cr.
Chem 1033 / 1031 Basic Biochemistry	Prerequisite: Chem. 1023 & 1021 Lab	(P) 4cr.
Bio 40. Anatomy & Physiology I	Lab	(P) 4cr.
Bio 41. Anatomy & Physiology II	Prereq Bio 40 Lab	4cr.
Bio 44. Food and Human Microbiology	Prerequisite: Bio 40 or Bio 11 & Chem 1023 & 1021 Lab	4cr.

Pathways-General Education Courses (P) * Alternative Courses: CHEM.113=CHEM.1013/1011; CHEM.251/252=CHEM.1023/1021

Options for Required 3 credit N&D Elective		
1	FNES 105. Food Sustainability: Understanding the Food System Lab	3cr.
2	FNES 200. Principles of Food Safety & Sanitation for Servsafe Certificate AND FNES 372.1 Fieldwork in Nutrition Prerequisite or co-requisite: FNES 101	2cr. 1cr.
3	FNES 204. International Cuisine Prerequisite: FNES 101 Lab	3cr.
4	FNES 345.Theories of Lifespan Development Prerequisite: FNES 147	3cr.
5	FNES 361 Sports Nutrition Prerequisite: FNES 263 and 264	3cr.
6	URBST 132 Health Services and Policy	3cr.

7	FNES 342. Physiology of Muscular Activity	Prerequisite: Bio 40	Lab	3cr.
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PREREQUISITE COURSE SEQUENCING



SAMPLE NUTRITION and DIETETICS SCHEDULE

Year 1	FALL		SPRING	
	General Education Course	3 CR	General Education Course	3 CR
	General Education Course	3 CR	General Education Course	3 CR
	General Education Course	3 CR	General Education Course	3 CR
	General Education Course	3 CR	General Education Course	3 CR
	Elective	3 CR	Elective	3 CR
	Semester Total	15 CR	Semester Total	15 CR
	Total	15 CR	Total	30 CR
Year 2	FALL		SPRING	
	FNES 101 General Education Course	3 CR	FNES 260	3 CR
	Psych 1073/1071 General Education Course	4 CR	Psych 101 General Education Course	4 CR
	Chem 1013/1011 General Education Course	4 CR	FNES 275	3 CR
	FNES 104 General Education Course	3 CR	Chem 1023/1021 General Education Course	4 CR
			Elective	3 CR
	Semester Total	14 CR	Semester Total	17 CR
	Total	44 CR	Total	61 CR
Year 3	FALL		SPRING	
	FNES 263	3 CR	BIOL 40 General Education Course	4 CR
	FNES 264	3 CR	FNES 307W	3 CR
	FNES 378	3 CR	Approved FNES Elective	3 CR
	Chem 1033/1031 General Education Course	4 CR	General Education Course	7 CR
	Elective	2 CR		
	Semester Total	15 CR	Semester Total	17 CR
	Total	76 CR	Total	93 CR
Year 4	FALL		SPRING	
	FNES 365	3 CR	FNES 366	3 CR
	FNES 368	3 CR	FNES 382	3 CR
	FNES 203	3 CR	Bio 44	4 CR
	FNES 300	2 CR	FNES 337	3 CR
	BIOL 41	3 CR		
	Semester Total	14 CR	Semester Total	13 CR
	Total	107 CR	Total	120 CR

ACADEMIC CALENDAR

The academic calendar provides the start and end of the Fall, Spring, Summer and Winter semesters along with registrar deadlines and upcoming campus-wide events at <https://www.qc.cuny.edu/communications/calendar-page/>. Registrar deadline dates are also shown here: <https://www.qc.cuny.edu/qchub/registrar-records-management-services/>

COLLEGE BULLETIN

For information about Queens College requirements and policies.

<https://qc-undergraduate.catalog.cuny.edu/university-policies> and

<https://qc-undergraduate.catalog.cuny.edu/academic-policies-and-procedures>

COURSE DESCRIPTIONS

Family, Nutrition and Exercise Science (FNES) Courses

FNES 101. The Science of Foods. 2 class hr., 3 lab hr.; 3 cr. Chemical and physical properties of foods that affect handling, preparation, and storage. MATERIAL charge, \$105. **Fall, Spring**

FNES 104. Social, Cultural, and Economic Aspects of Foods. 3 hr.; 3 cr. Multidisciplinary study of world food patterns and nutritional implications in various cultures. **Fall, Spring**

FNES 203. Meal Planning for Therapeutic Diets. 2 class hr., 3 lab hr.; 3 cr. Prereq: FNES 101, and FNES 163 or FNES 263 & 264. Application of principles of meal planning to evidence-based therapeutic diets. Lecture and laboratory include menu planning, food cost analysis, therapeutic modifications to recipes, preparation, and service of food in accord with food safety principles, and effective time management, collaboration, and teamwork in the food production facilities. Fall, Spring. MATERIAL charge \$95. **Fall, Spring**

FNES 260. Research Methods in Nutrition. 3 hr.; 3 cr. Prereq.: PSYCH 107. Understanding research methods and design with a focus on the interpretation and evaluation of research in the role of diet and nutrition in health promotion. **Fall, Spring**

FNES 263. Nutrition I. 3 hr.; 3 cr. Prereq: CHEM 102, PSYCH 107. A study of carbohydrate, lipid, protein, and energy requirements; the utilization of nutrients in the body; and the application of nutritional principles. **Fall, Spring**

FNES 264. Nutrition II. 3 hr.; 3 cr. Prereq: FNES 263. A study of vitamin and mineral requirements; the utilization of nutrients in the body; and the application of nutritional principles. **Fall, Spring**

FNES 275. Institutional Management. 3 hr.; 3 cr. Prereq: FNES 101. An overview of the food service industry, and of theories and strategies of management. Topics to be discussed include staff selection & supervision, budget development, resource allocation, marketing and merchandising, and sanitation and safety. **Fall, Spring**

FNES 300. Seminar in Nutrition and Dietetics: Career Advancement. 2 hr.; 2 cr. Prereq.: FNES 263. Development of career skills and resources for advancement in the profession of nutrition and dietetics including portfolio development, governance of nutrition and dietetics practice, such as the Code of Ethics for the profession of Nutrition and Dietetics, and the regulations related to billing, coding, and reimbursement of nutrition services. **Fall, Spring**

FNES 307W. Experimental Food Science. FNES 307W. Experimental Food Science. 2 lec. hr.; 3 lab hr.; 3cr. Prereq.: FNES 101 and 263, FNES 260. The completion of an individual food study requiring interpretation and evaluation of results. MATERIAL charge, \$85. **Fall, Spring**

FNES 337. Nutrition Counseling and Education. 3 hr.; 3 cr. Prereq: FNES 263. An overview of nutrition education and counseling, introduces nutrition students to learning and behavior change theories, and practice in applying and evaluating techniques to support behavior change. **Fall, Spring**

FNES 365. Nutrition Assessment. 2 class hr., 2 lab hr.; 3 cr. Prereq. or Coreq.: CHEM 1031, 1033, FNES 264, and Bio 40 and 41. Introduction to nutrition assessment and other components of medical nutrition therapy, utilizing the nutrition care process. **Fall, Spring**

FNES 366. Medical Nutrition Therapy. 3 hr.; 3 cr. Prereq.: FNES 264 and 365. Nutrition and dietary treatment of pathological medical conditions. **Fall, Spring**

FNES 368. Life Cycle Nutrition. 3 lec. hr.; 3 cr. Prereq.: FNES 264, pre- or coreq: FNES 365. Understand the nutrition needs and government programs to support nutrition health during the different stages of the life cycle; community needs assessment; explain the impact of public policy on nutrition and dietetics practice. **Fall only**

FNES 378. Quantity Food Purchasing, Production, and Equipment. 3 hr. and practicum; 3 cr. Prereq: FNES 275. This course includes institutional menu planning and purchasing, inventory control, production, and distribution. Topics will include layout and design, equipment selection, and compliance with codes and standards. **Fall, Spring**

FNES 382 Community Nutrition. 3 hr.; 3 cr. Pre- or coreq: FNES 365. The process of assessment and development of community programs, to address the nutrition needs of individuals and groups for health promotion and disease prevention. **Spring only**

Psychology Courses

PSYCH 101. General Psychology. 4 hr.; 4 cr. An introduction to the chief facts, principles, methods, and theories of psychology. Topics discussed include the history of psychology, sensory and perceptual processes, motivation and emotion, behavior development, learning and cognition, psychometrics, personality, psychopathology, and social behavior. Not open to students who have taken PSYCH 102 (currently on reserve). This course requires a research experience of up to 5 hours. This experience can consist of participation in research studies or short written reports of published psychological research. **Fall, Spring, Summer**

PSYCH 1073. Statistical Methods. 4 lec./lab. hr.; 3 cr. Prereq or Coreq: 1071. Demonstration of current mathematical competency equivalent to 2½ years of high school mathematics as defined by performance on the Queens College Mathematics Placement Exam. This mathematics prerequisite may also be fulfilled by evidence of satisfactory completion of one or more of the following courses: MATH 110 or 122 (or their equivalents). Data reduction, analysis, and reporting of frequency distributions, curve fitting, correlation, estimation, and hypothesis testing on evidence from one, two, and three or more samples and from factorial designs including interaction. **Fall, Spring**

PSYCH 1071. Statistical Methods Laboratory. 2 lab. hr.; 1 cr. Prereq. or Coreq.: PSYCH 1073. Introduction to computer software used for descriptive and inferential statistics, focused on performance and interpretation of statistical procedures covered in PSYCH 1073. **Fall, Spring**

Chemistry and Biology Courses

CHEM 1013. Basic Chemistry. 2 lecture, 1 rec. hr.; 3 cr. Coreq: CHEM 1011. The first of a three-semester sequence intended for students planning careers in allied health fields such as nutrition, dietetics, and nursing or in elementary education. This course is also useful as an overview for students with limited exposure to chemistry or physics before enrolling into CHEM 1134. Topics include the scientific method, elements and chemical compounds, the phases of matter, chemical reactions and stoichiometry, chemical dynamics, solution chemistry, and nuclear chemistry. The relationship between chemistry and society is discussed. **Fall, Spring, Summer**

CHEM 1011. Basic Chemistry Laboratory. 3 lab hr.; 1 cr. Prereq or Co-req: CHEM 1013. Introduction to techniques used to measure substances, to separate substances from a mixture, and to follow physical and chemical changes during chemical reactions with emphasis placed on direct observation. **Fall, Spring, Summer**

CHEM 1023. Basic Organic Chemistry. 2 lecture, 1 rec. hr.; 3 cr. Prereq: A grade of C or better in CHEM 1013 and 1011 (or 113 and 113.1 or 114 and 114.1). Coreq: CHEM 1021. The second of a three-semester sequence intended for students planning careers in allied health fields such as nutrition, dietetics, and nursing. This course represents a one-semester survey of organic chemistry with a focus on the areas of organic chemistry that are fundamental to understanding the chemical reactions that occur in living systems. Not open to majors in the chemistry, biochemistry, and chemical education concentrations. **Fall, Spring**

CHEM 1021. Basic Organic Chemistry Laboratory. 3 lab hr.; 1 cr. Prereq: A grade of C or better in CHEM 1013 and 1011 (or CHEM 1134 and 1131 or CHEM 1144 and 1141). Prereq or Coreq: CHEM 1023. Introduction to organic chemical techniques and synthesis of selected organic molecules with functional groups that are important in biology and nutrition. **Fall, Spring**

CHEM 1033. Basic Biochemistry. 2 lecture, 1 rec. hr.; 3 cr. Prereq: A grade of C or better in CHEM 1023 and 1021; Co-req: CHEM 1031. The third of a three-semester sequence intended for students planning careers in allied health fields such as nutrition, dietetics, and nursing. This course presents a study of the structure, properties, and metabolism of the major groups of biological importance, with special emphasis on the role of those compounds required in diet. Not open to majors in the chemistry, biochemistry, or chemical education concentration. **Fall, Spring**

CHEM 1031. Basic Biochemistry Laboratory. 3 lab. hr.; 1 cr. Prereq: A grade of C or better in CHEM 1023 and 1021. Prereq. or Co-req CHEM 1033/1031. Introduction to a variety of basic biochemical methods including enzymology, calorimetry, and chromatography used to examine metabolic processes. **Fall, Spring**

BIOL 40. Anatomy and Physiology I. 2 lec., 1 rec., 3 lab. hr.; 4 cr. First semester of a two-semester combined lecture and laboratory course. Functional and descriptive anatomy and physiology with focus on human systems. May not be used to fulfill biology major or minor requirements. **Fall, Spring, Summer**

BIOL 41. Anatomy and Physiology II. 2 lec., 1 rec., 3 lab. hr.; 4 cr. Prereq: Bio 40. Second semester of a two- semester combined lecture and laboratory course. Functional and descriptive anatomy and physiology with focus on human systems. May not be used to fulfill biology major or minor requirements. **Fall, Spring, Summer**

BIOL 44. Food and Human Microbiology. 2 lecture, 1 rec., 3 lab. hr.; 4 cr. Prereq: Chem 1023/1021 and either Bio 11 or Bio 40. The student will be introduced to general microbiology. Emphasis will be placed on the microbiology of food and human disease and immunology. The laboratory will deal with the characteristics of microorganisms and their role in the preparation of food. May not be used to fulfill biology major or minor requirements. **Fall, Spring**

APPROVED NUTRITION and DIETETICS ELECTIVES

FNES 105. Food Sustainability: Understanding the Food System. 2 lec. hr., 2 lab. hr.; 3 cr. Examination of food sustainability and the development of the current food system through readings, lectures, discussions, and work in both a foods lab and in a garden. Alternatives for a more sustainable food system such as urban and local gardening/farming will be discussed as well as the ethical, environmental and health-related concerns of industrialized agriculture. Laboratories include hands-on work in a vegetable/ herb garden and food preparation in a food science lab. Students will plan and prepare vegetable-based dishes with seasonal food. **Fall only**

FNES 200. Principles of Food Safety and Sanitation for Servsafe Certification. 2 hr.; 2 cr. Prereq. or coreq.: FNES 101. Examination of the sanitation and safety principles used in a food service operation. Topics covered include: microbial contamination of food, preventing food-borne illness, sanitation procedures, and proper handling of food from the point of purchasing through service (vendor to consumer). Students will take the National Certification Servsafe exam at the end of the course.

AND

FNES 372.1. Fieldwork in Nutrition. 1 cr. Suggested field work sites are nursing homes, hospitals, and community nutrition programs. Under Volunteer Opportunities in this handbook you will find further guidance. Students are responsible for finding the fieldwork site prior to enrolling in the course and completing the required 45 hours while enrolled in the course. **Fall, Spring**

You do not have to take FNES 200 and FNES 372.1 in the same semester.

FNES 204. International Cuisine. 4 hr.; 3 cr. Prereq. FNES 101. An examination of the cuisines of the world. Through lecture and lab students will learn about the evolution of international cuisines, common cooking techniques, and menu development and will prepare representative food from many of the world's cultures. **Spring only**

FNES 345. Theories of Lifespan Development. 3 hr.; 3 cr. Prereq: FNES 147. An overview of theories and research pertaining to individual and family development across the life course from birth through old age. Examination of the tasks and challenges that are unique to each state of development. **Fall only**

FNES 361. Sports Nutrition. 3 hr.; 3 cr. Prereq: FNES 264. Nutritional parameters of athletic performance including energy production and expenditure, meal timing and composition, hydration, sport specific requirements and ergogenic aids, and nutritional needs for special situations. **Fall, Spring**

URBST 132. Health Services and Policy. 3 hr.; 3 cr. An introduction to the structure and functions of institutions that provide personal and public health service. The course analyzes public policy issues, including educational licensing and the financing and regulation of health-care services. **Fall, Spring**

FNES 342. Physiology of Muscular Activity. 3 hr. plus lab. demon.; 3 cr. Prereq.: BIOL 40. The acute and long-term physiological adjustments occurring in the human organism as a result of sport and other physical activities. (Limit of 3 Nutrition and Dietetic students per semester offered). **Fall, Spring**

CAREER and EDUCATION OPPORTUNITIES

The areas of employment are similar for both BS in Nutrition and Dietetics and Registered Dietitian Nutritionists (RDN). The difference is that RDNs will have greater job opportunities, and responsibilities commensurate with higher salaries.

Bureau of Labor and Statistics: <http://www.bls.gov/ooh/healthcare/dietitians-and-nutritionists.htm>

Employment

Clinical

Nursing Homes, Hospitals, Assisted Living Facilities, Home Health Services, Private Practice, Health Maintenance Organizations, Corporate Wellness, Sports Nutrition

Foodservice

Supervisor/ Operations Manager in Corporation, Hospitals, Nursing Homes, Correctional Facilities, Colleges and Universities, Camps, Hotels and Restaurants, School Food and Nutrition Programs, Foodservice Contract Companies (i.e., Aramark, Sodexo, Morrison)

Community

Women Infant Children (WIC), Head Start, Fitness Centers, Daycare Centers, Federal, State, and Local Government Agencies, Supermarket Retail Dietitian, Peace Corps, World Health Organization

Research

Research Assistant or Coordinator

- Universities, U.S. Department of Agriculture, Pharmaceutical Companies
- For additional training apply to National Institute of Health Summer Internship Program
<https://www.niehs.nih.gov/careers/research/summers/index.cfm>
- Writing on nutrition for health-related magazines, newspapers, blogs

Dietetic Technician, Registered Exam

- If you do not apply or are not accepted into a Dietetic Internship upon receiving your Verification Statement, students with the BS in Nutrition and Dietetics are eligible to take the Nutrition and Dietetics Technician, Registered (NDTR) exam.
- **Email the QC Nutrition and Dietetics Director requesting information about submitting for the DTR exam.**
- Information about the NDTR credential is available on the Commission of Dietetic Registration website:
<https://www.cdrnet.org/NDTR>

Job Search Sites

- NYRDJOBS@gmail.com
 - Send an e-mail to request to join; introduce yourself (i.e., your nutrition or career goal)
 - Check in 1-2 weeks, if you haven't received any emails resend
- <http://www.indeed.com/jobs?q=dietitian&l=>
- <https://www.linkedin.com>
- <http://www.nutritionjobs.com>
- www.monster.com
- <https://www.usajobs.gov/>

Education

Master's Degree (3.0 GPA required)

Queens College offers Master's in Nutrition, and Nutrition and Exercise Science. See here for information:

<https://www.qc.cuny.edu/academics/fnes/ms-nutrition-and-exercise-sciences/>

Requirements to Become a Registered Dietitian Nutritionist

Registered Dietitian Nutritionists (RDN) are food and nutrition experts in preventing and treating disease.

Academic Requirements

- Upon completion of your Bachelor's degree in Nutrition and Dietetics and receipt of your official transcript from the college registrar, Verification Statements will be emailed within 8-12 weeks. See p. 7 for ACEND Core Knowledge requirements, and see Policies on Program Retention for grade requirements (p. 18).
- Students who do not apply or are not accepted into a dietetic internship will be asked to meet with the Nutrition and Dietetics program director prior to having their verification statements emailed. A meeting with the program director will be made available to have a supportive discussion about career plans and options to address obstacles for applying to dietetic internships.

Graduate (Master's) Degree

- Students will need to have a graduate degree (e.g., Master's degree) in order to take the Commission on Dietetic Registration credentialing exam to become a Registered Dietitian Nutritionist (RDN) as of January 1, 2024.

Dietetic Internship (DI)

- At least 1000 hours of supervised practice in Medical Nutrition Therapy, Community Nutrition and Food Service Management and an area of emphasis.
- Internships cost \$8000 or more, except for the US Army which will pay you during the DI.
- Internships are highly competitive with only ~75% of students who apply nationwide being accepted into a DI each year.
- For students who are not U.S. citizens or permanent residents the Dietetic Inclusive Centralized Application Services (DICAS) application will ask about your visa status.
- Based on our current statistics to be competitive a student's Nutrition and Dietetics **GPA of 3.5 and nutrition related volunteer (minimum of 200 hours) or nutrition related work experience** is recommended.
- DI programs can only issue a verification statement if you have already completed a graduate degree. Many programs will offer a combined MS DI program.

Volunteer Opportunities

- www.Idealist.org
- <https://www.newyorkcares.org/>
- Queens College Vegetable and Herb Garden - Stacia.helfand@qc.cuny.edu
- Nursing Homes
- Hospitals
 - Contact the Volunteer office and ask to work in the nutrition department
- Community Sites
 - Federal Government Programs - Women Infant Children (WIC), Head Start Farmer's markets, Cornell Cooperative Extensions, GrowNYC, Feeding Programs- City Harvest, Meals on Wheels, God's Love We Deliver

Benefits of Volunteering

- Develop professional skills
- Improves your ability to work independently, and as a team member.
- Promotes assertiveness, perseverance, creative thinking, and problem- solving skills.
- Broadens your understanding of the many areas within the profession
- Networking opportunity

Keep Records for DICAS application

- Name and address of the facility
- Supervisor's name, title, work email, and work phone number
- Volunteer hours per week, number of weeks and total hours worked

Dietetic Internship Centralize Application Services (DICAS)

- Online application
- 3-4 letters of recommendation, at least 1 from a professor
- Personal statement; Transcripts
- Meetings to discuss the process of applying to Dietetics Internships will be held each Fall and Spring semester
- DICAS Power Point available on QC Nutrition and Dietetics webpage:
<https://www.qc.cuny.edu/academics/fnes/nutrition-dietetics-program/>

D&D Digital

Matching to a dietetic internship uses a computer-based system. This provides an orderly and fair way to match the internship of the student's preferred choice with the selection of DI program directors. The Academy of Nutrition and Dietetics contracts with D&D Digital to operate the DI match dndigital.com

Registered Dietitian Nutritionist (RDN) Exam

- After completing your Dietetic Internship and Master's degree you may apply to take the national registration examination from the Commission on Dietetic Registration (CDR).
 - When you pass the exam, and only then, may you use the RDN credential.
 - It is recommended to take the exam within 3 months of completing your Dietetic Internship.
 - When you take the exam please check yes to provide your name to us.
- It is recommended that students planning on becoming Registered Dietitians Nutritionists (RDN) retain their notes from all Nutrition and Dietetics courses, particularly FNES 101, 104, 203, 260, 263, 264, 275, 300, 307W, 337, 365, 366, 368, 378, 382, Chem. 103, Bio 40 & 41, and Bio 44 to support your review for the RDN exam.

Formal Review Courses:

- Study Guide from CDR: <https://www.cdrnet.org/Study>
- Jean Inman www.inmanassoc.com
- Visual Veggies www.visualveggies.com
- Computerized study tool for RDN review questions are available through the Academy of Nutrition and Dietetics Store: <https://www.eatrightstore.org/product-type/study-guides/eatrightprep-for-the-rdn-exam>
- Breeding & Associates www.rdexaam.us

Licensure/Certification

Dietitians are required to be licensed/certified in many states. In New York State, you can apply to the New York State Education Department for Certification as Dietitian Nutritionist (CDN). Certification is required for many but not all RDN positions. This certification is independent of the RDN credential and can be obtained without going through a formal Dietetic Internship program, and currently does not require a graduate degree. It currently requires 800 hours of supervised practice learning with specific requirements, plus an exam. The RD exam is one of the exam options. Without a DI verification statement plus graduate degree, it will only qualify you for the CDN credential in New York State. With an RDN credential, obtaining the CDN credential only requires completion of forms and payment of the requisite fee. Your QC Nutrition and Dietetics Program director and your Dietetic Internship director will each need to sign forms required from the NYS Office of Professions, see: <https://www.op.nysed.gov/dietetics-nutrition>

POLICIES and PROCEDURES

Evaluation of Transfer Credits

Admissions office will evaluate all courses taken at other colleges. Up to 75 credits can be transferred, including 12 credits from a non-accredited institution. Only dietetics equivalent courses with a grade of B or better will be accepted for transfer into the Nutrition and Dietetics (N&D) program. Courses taken at another accredited college appearing to be equivalent to an N&D course can be evaluated by the N&D program director based on the course description and/or syllabus. Request of the evaluation can be initiated by the program director or student. Credit is not given for prior work experience.

Articulation Agreements

We currently have course transfer agreements with Suffolk Community College credits within their Dietetic Technician program, with LaGuardia Community College, and transfer credits are granted between CUNY schools. Courses have been previously approved for transfer credit and will be evaluated upon acceptance into Queens College.

International Students

- Students who have completed a Bachelor's degree at an international university and do not expect to complete a minimum of 45 credits towards the Queens College Nutrition and Dietetics BS must complete a course-by-course evaluation of their foreign transcript by an approved Academy of Nutrition and Dietetics agency. An example is World Education Services (www.wes.org).
- To view a more extensive list of approved agencies go to the AND website:
- <https://www.eatrightpro.org/acend/students-and-advancing-education/international-students/foreign-degree-evaluation-agencies>
- Once enrolled in Queens College the International Students and Scholars Office is available to assist students. King Hall 207, 718 997-4400. <https://www.qc.cuny.edu/admissions/undergraduate/> (go to "Related links", click on International Students and Scholars – website currently under construction)

Program Retention, Monitoring, and Remediation

Grade and Grade Point Average (GPA) Equivalencies at Queens College

Letter	Numerical	GPA	Letter	Numerical	GPA	Letter	Numerical	GPA	Letter	Numerical	GPA
A+	97-100	4.0	B+	87-89	3.3	C+	77-79	2.3	D+	67-69	1.3
A	93-96	4.0	B	83-86	3.0	C	73-76	2.0	D	60-66	1.0
A-	90-92	3.7	B-	80-82	2.7	C-	70-72	1.7	F	<60	0.0

Retention

To be retained in the Nutrition and Dietetics program, to be able to complete the Nutrition and Dietetics major, students must earn:

- Minimum grade of B for all required courses within the Nutrition and Dietetics program.
- Courses may only be repeated once to earn the required minimum grade.

To earn a Verification Statement students must:

- Earn ≥ 3.2 GPA in Nutrition and Dietetics (N&D) with a grade of B or better in all N&D courses.
- Earn a minimum grade of 73 on all assignments assessing ACEND knowledge requirements, shown as KRDN course objectives on syllabi.
- Have no Academic and/or Disciplinary Sanctions due to academic dishonesty, in accordance with the Academy of Nutrition and Dietetics Code of Ethics.

Monitoring and Remediation

- Course grades will be monitored through CUNYFirst at the end of each semester by the Nutrition and Dietetics department.

- If the **minimum course grade** is not earned the student will be:
 - Dropped from advanced course(s) it is a prerequisite for.
 - Required to meet with the program director to discuss a plan of remediation and adjust the plan of study. An additional semester to complete the program may be needed.
 - Required to repeat the course, but is only allowed to do so once.
 - If upon repeating the course, the student does not earn the minimum grade required they must meet with the program director to discuss an alternative career appropriate to their ability, and they will be dropped from the major.
- **Minimum grade of 73% on all KRDN-related assignments:**
 - Course instructors are required to inform the Nutrition and Dietetics program director at the end of each semester of students earning less than a 73% on a resubmitted KRDN assignment.
 - The student will be required to meet with the program director to discuss a plan of remediation and/or an alternative career appropriate to their ability.

Tutoring

Biology – Tutoring mentors should be available during biology lectures to answer questions in the chat and meet students during office hours. Further information can be obtained from the lecture instructor and the biology department.

<https://www.qc.cuny.edu/academics/bio/>
biology@qc.cuny.edu

Chemistry – for information about tutoring: <https://www.qc.cuny.edu/academics/qclc/>

Psychology 107 Statistical Methods – for information about tutoring:

<https://www.qc.cuny.edu/academics/psychology/>, specifically
<https://www.qc.cuny.edu/academics/psychology/services-tutoring-all/>

Academic Honesty

- Academic dishonesty is one of the most serious offenses within the academic community. Acts of academic dishonesty include but are not limited to: Plagiarism, cheating on exams and papers, purchase or sale of academic papers, falsification of records.
- Any student who engages in an activity that is academically dishonest is subject to academic and/or disciplinary sanctions.

<https://www.cuny.edu/about/administration/offices/legal-affairs/policies-resources/academic-integrity-policy/>

Student Responsibility for Academic Success

- Students are expected to read the chapters, power points and any other required material prior to each class. For every credit hour of class time, students should devote a minimum of 2 hours of study time (ex., course load of 12 credit hours per week requires 24 hours of study time = total of 36 hours per week).
- Student learning is assessed by the grades earned on exams and class assignments as outlined in each course syllabus.
- Full-time students should limit their paid work to less than 20 hours per week. Otherwise part-time college attendance should be considered.
- If you know you are unable to obtain the minimum Nutrition and Dietetics required grade, you can withdraw up until the day before start of final exam week of the semester. Please check the Academic Calendar for the exact date. You will not be reimbursed for tuition and fees. You cannot withdraw beyond this day if you are failing, except under extenuating circumstances with a request made in writing and evidence to support given to the Undergraduate Scholastic Standards Committee (USSC), Frese Hall, 201.

FNES Computer Lab

- Remsen Hall, room 308 is for FNES students only.
- Microsoft Office, Nutrient database and statistical analysis software are available.
- FOOD, DRINKS and use of cell phones are prohibited in the computer lab.

Grievances

Should a student have a grievance the following procedure should be followed:

1. First, discuss the grievance with the instructor.
 - a. You can then discuss the issue with your Nutrition and Dietetics program advisor, though this is not required.
2. If dissatisfied with the instructor's explanation, the student must discuss the matter with the Chair of the Department the course is registered in, i.e., FNES courses the FNES Department Chair, Dr. Ashima Kant.
3. If the matter is still not resolved, make an appointment with the Divisional Dean, Remsen Hall, room 125.
4. After the above steps have been exhausted:
 - a. For grades, contact the Undergraduate Scholastic Standards Committee (USSC) for a formal appeal. Additional information can be obtained at the USSC office in Frese Hall, 201.
 - b. For other complaints contact the Vice President for Student Affairs; Student Union, room 300, email: vpsa@qc.cuny.edu, 718 997-5501.
5. If you have complaints about the Nutrition and Dietetics program related to the ACEND Standards after all options within the program and institution have been exhausted you may contact the Academy of Nutrition and Dietetics' Accreditation Council for Education in Nutrition and Dietetics (ACEND); 120 S. Riverside Plaza, Suite #2190, Chicago, IL 60606-6995 (800 877-1600, ext. 5400) www.eatrightpro.org/acend, E-mail: acend@eatright.org

Early (pre) Registration

- Only students who have declared their major with the FNES department, can pre-register.
- Pre-registration forms will be sent using electronic forms to your preferred email address indicated on CUNYfirst.
 - **March** for the **Summer** and **Fall** semester courses.
 - **October** for the **Spring** semester courses.
- Forms must be filled out by you for the **FNES** and **Biology** courses, and returned to the
 - FNES department by the stated due date. If you are late for early registration, it may be difficult to be placed into the classes you desire and require.
- Pre-registration in **Chemistry must be completed through the Chemistry department**.
- **Psychology** courses, as well as **General Education** requirements must be registered on-line in CUNYfirst based on your assigned registration date.

Permits for Courses to be taken Outside of Queens College

- Permits must be requested for all courses to be taken outside of Queens College.
- **Prior to obtaining a permit for any course required for the Nutrition and Dietetics Program you must speak in person with the Nutrition and Dietetics Program Director during office hours (appointments through Navigate <https://qc-cuny.navigate.eab.com/app/#/authentication/remote/>). In addition, FNES, Biology, Chemistry, and Psychology course permits must be submitted through the Registrar and approved by each department delegate.**
- For more details about obtaining a permit go to www.qc.cuny.edu/registrar > General Permit Information
- E-Permits are given for courses taken at other CUNY colleges
- Non-CUNY Permits are given for courses taken outside of the CUNY system
<https://www.qc.cuny.edu/qchub/forms/>

Program Completion Requirements

- To be granted the Bachelor of Science in Nutrition and Dietetics students must complete the Nutrition and Dietetics curriculum with a grade of B or better in all Nutrition and Dietetics-major courses, the Queens College general education required courses and a minimum of 120 credits. Transfer credit equivalent courses will be included in the completion requirements.
- Second bachelor degree students having previously earned a bachelor's degree from an accredited institution of higher education must complete all the Nutrition and Dietetics course requirements with a minimum of 45 credits taken at Queens College to be granted a Bachelor of Science in Nutrition and Dietetics. A grade of B or better in all Nutrition and Dietetics-major courses is required.
 - Second bachelor degree students who do not need to take the minimum 45 credits at Queens College to earn the BS in Nutrition and Dietetics must meet with the program director in their last semester to verify that all course requirements, including requirements for grades, GPA and KRDNs, have been met to receive a Verification Statement.
- The college has no time frame nor age to complete the program requirements, though ACEND would like to see students complete the program within 150% of the time planned.

Filing for Graduation – Deadline Dates with Registrar Office

- Fall semester - between July 2 and **November 1**
- Winter session - by **January 1**
- Spring semester - between November 2nd and **March 1**
 - If you want your name to be included in the commencement ceremony program you must file by April 1st
- Summer semester - between March 2 and **July 1**

CUNYFirst and Protection of Privacy

- Students can use CUNYfirst for viewing their class schedule, checking grades, downloading their unofficial transcript, checking their course history, registering for classes, viewing and paying tuition, and applying for graduation. home.cunyfirst.cuny.edu/
- Student personal information including sensitive information, such as social security number and date of birth, is maintained on the college wide CUNYfirst system. Department personnel, including the chair, cannot access this information. Record of student progress in the N&D curriculum for each course also reside on CUNYfirst and is accessible only by department personnel authorized by the chair, these include Director of the N&D program and Remsen-based office assistants. In addition, the FNES department network drive, maintained by the Queens College Office of Information Technology, contains a dedicated folder for curricular planning and tracking of each student enrolled in the N&D program. Access to this folder is authorized by the chair and is limited to Director of the N&D program and Remsen-based office assistants and full-time faculty. We strictly adhere to the Queens College policy that prohibits public posting of student grades linked to identifiable information.

Equal Opportunity and Non-Discrimination

- “CUNY and Queens College do not discriminate on the basis of race, color, creed, national origin, ethnicity, ancestry, religion, age, sex (including pregnancy*, childbirth, and related conditions), marital status, partnership status, disability, genetic information, alienage, citizenship, military or veteran status, status as a victim of domestic violence/stalking/sex offenses, or unemployment status with respect to student admissions or access to programs, or in connection with administration or employment.” (QC Undergraduate Bulletin).
- Absences due to medical conditions relating to pregnancy will be excused for as long as deemed medically necessary by a student’s doctor, and students will be given the opportunity to make up missed work.
- Should a student believe he/she has been discriminated against contact the Office of Compliance and Diversity in Kiely 147, 718 997-5888. <https://www.qc.cuny.edu/ocd/>

COLLEGE SUPPORT SERVICES

Help Desk: Technology Support Services Dining Hall, Room 151; 718-997-4444;

<https://www.qc.cuny.edu/its/>

Helpdesk direct link: <https://support.qc.cuny.edu/support/solutions>

QC Mobile App: Course schedules, Lab locations, College Calendar, Campus Alerts, Events on Campus, QC Bus Schedules

<https://www.qc.cuny.edu/a/qcmobile/>

Center for Career Engagement and Internships

Help with resumes, interviews, job search. Frese Hall, 213. 718-997-4465

<https://www.qc.cuny.edu/academics/cei/>

Peer Support Services

Peers are available to discuss your concerns, including college requirements, adjustment to college life, degree audits, and personal issues. Student Union, LL 37 (718) 997-5419

<https://www.qc.cuny.edu/sl/peer-support-services/>

Counseling Services

The mission of Counseling Services is to enhance students' academic, intellectual, personal, and social growth. Special attention is given to students' health and well-being with the aim of alleviating the effects of painful experiences, enhancing self-understanding and understanding of others, and fostering students' pursuit of their goals. Call or email to set up an appointment:

Frese Hall 1st floor, 718-997-5420

Email: counselingservices@qc.cuny.edu

<https://www.qc.cuny.edu/cs/>

Health Services

Confidential free walk-in services for first aid, medical assessment and referrals, immunizations, blood pressure checks, DMV vision tests, and nicotine replacement products.

Frese Hall rm 310 718 997-2760

Email: healthquestions@qc.cuny.edu

<https://www.qc.cuny.edu/health/>

Office of Special Services

Students with disabilities can seek support for accommodations.

Frese Hall room 111, (718) 997-5870.

Email: qc.spsv@qc.cuny.edu

<https://www.qc.cuny.edu/sp/>

Academic Support Center: Free study skills workshops and tutoring.

718 997-5670, Kiely 227.

<https://www.qc.cuny.edu/academics/qclc/academic-support-center/>

Writing Center: To improve your writing skills individual tutoring is available. 718

997-5676 Kiely 229 <https://www.qc.cuny.edu/academics/wc/>

Queens College Dietetics Club: To become a club member email your first and last name to qcdieteticsclub@gmail.com

You will receive updates on weekly meetings, monthly events, volunteer opportunities and faculty announcements.

Phi Upsilon Omicron Honors Club: For juniors with GPA > 3.0.

Applications are available from the FNES department each Spring semester.

Faculty contact - sandi.westfal@qc.cuny.edu

PROGRAM COSTS

Tuition

All items below are per Fall and Spring semester. We also have winter and summer sessions which do not have to be attended. If attended, these sessions require separate fees. Winter and summer session fees can be found on the webpages listed below. The fees listed below do not include food, entertainment and travel costs.

Residents of New York State

- <https://www.qc.cuny.edu/admissions/tuition/>
- \$305 per credit full-time with a maximum tuition of \$3,465 for > 12 credits.
- Activity, Consolidated Service & Tech Fees: \$303.85 (full-time), \$208.85 (part-time)
- Lab classes have an additional fee of \$25 – \$90 per class, depending on the class

Out of State Students

- <https://www.qc.cuny.edu/admissions/tuition/>
- Tuition: \$620 per credit with no maximum tuition charges.
- Out of state students pay the same activity/technology, and lab fees.

Payment and Refunds

If you do not pay your bill by the due date, you will be dropped from the classes you registered for and another student may take your place. Tuition payment due dates can be found on the QC Bursar webpage:

<https://www.qc.cuny.edu/admissions/tuition/>

- In order to receive a 100% refund of tuition students must withdraw from classes before the official opening day of classes. Otherwise Fall and Spring refunds are made according to the following schedule:

Withdrawal within 1 week after official start of the semester	75%
Withdrawal during 2nd week after official start of the semester	50%
Withdrawal during 3rd week after official start of the semester	25%
Withdrawal after completion of 3rd week after official start of the semester	None

- Application for tuition refunds for extenuating circumstances should be made in writing to the Registration Review Committee c/o the Registrar's Office (Jefferson Hall, Room 100.)

Book Purchases

QCbookstore.com ~\$300-\$600 per semester

Dorming on Campus

To learn more about housing amenities: <https://queenscollegehousing.com/>

Queens College Directory

QUEENS COLLEGE DIRECTORY



STUDENT SERVICE AND ADMINISTRATIVE OFFICES

Academic Advising Center (advising/program planning)	Kiely Hall, Rm. 217	718-997-5599
Admissions, Graduate	Jefferson Hall, Rm. 101	718-997-5200
Admissions, Undergraduate (including ACE and Weekend College)	Jefferson Hall, Rm. 101	718-997-5600
Bursar	Jefferson Hall, Rm. 200	718-997-4500
Career Development and Internships	Frese Hall, Rm. 213	718-997-4465
Counseling Center	Frese Hall, 1st floor	718-997-5420
Emergency/School Closing (CUNYalert)	Main Gate	718-997-5912
Enrollment and Student Retention	Jefferson Hall, Rm. 117	718-997-5929
Health Service Center	Frese Hall, 3rd floor	718-997-2760
Help Desk	Dining Hall, Rm. 151	718-997-4444
International Student Services	King Hall, Rm. 207	718-997-4440
Library	Rosenthal Library	718-997-3760
Public Safety and Security (student parking)	Jefferson Hall, Rm. 201	718-997-4443 718-997-5912/5911 (24/7)
QC Hub (Financial Aid and Registrar)	Dining Hall, Rm. 128	718-997-4141
QC Learning Commons (utoring)		
Learning Space, Computer Lab, Print Station	Kiely Hall, Rm. 131	718-997-5677
STEM Support Center	Kiely Hall, Rm. 127	718-997-4840
Writing Center	Kiely Hall, Rm. 229	718-997-5676
SEEK Program	Delany Hall, Rm. 128	718-997-3100
Special Services for Students with Disabilities	Frese Hall, Rm. 111	718-997-5870
Student Affairs	Student Union, Rm. 300	718-997-5500
Student Development and Leadership	Student Union, Rm. 327	718-997-2970
Study Abroad	King Hall, Rm. 203	718-997-5050
Veterans Outreach Services	Student Union, Rm. 320	718-997-3033

ACADEMIC DEPARTMENTS

Accounting & Information Systems	Powdermaker Hall, Rm. 215	718-997-5070
Anthropology	Powdermaker Hall, Rm. 314	718-997-5510
Art	Klapper Hall, Rm. 172	718-997-4800
Biology	Science Bldg., Rm. D346	718-997-3400
Chemistry & Biochemistry	Remsen Hall, Rm. 206	718-997-4100
Classical, Middle Eastern & Asian Languages & Cultures	Queens Hall, Rm. 215	718-997-5570
Comparative Literature	Queens Hall, Rm. 270C	718-997-5690
Computer Science	Science Bldg., Rm. A202	718-997-3566
Drama, Theatre & Dance	Rathaus Hall, Rm. 213	718-997-3090
Earth & Environmental Sciences, School of	Science Bldg., Rm. D216	718-997-3300
Economics	Powdermaker Hall, Rm. 300A	718-997-5440
Educational & Community Programs	Powdermaker Hall, Rm. 033	718-997-5250
Elementary & Early Childhood Education	Powdermaker Hall, Rm. 054	718-997-5300
English	Klapper Hall, Rm. 607	718-997-4600
European Languages & Literatures	Queens Hall, Rm. 200	718-997-5980
Family, Nutrition & Exercise Sciences	Remsen Hall, Rm. 306	718-997-4475
Physical Education	FitzGerald Gym, Rm. 203	718-997-2710
Hispanic Languages & Literatures	Queens Hall, Rm. 100	718-997-5660
History	Powdermaker Hall, Rm. 352A	718-997-5350
Library & Information Studies, Graduate School of	Rosenthal Library, Rm. 254	718-997-3790
Linguistics & Communication Disorders	Queens Hall, Rm. 300A	718-997-2870
Mathematics	Kiely Hall, Rm. 243	718-997-5800
Media Studies	G Bldg., Rm. 100A	718-997-2950
Music, Aaron Copland School of	Music Bldg., Rm. 203	718-997-3800
Philosophy	Powdermaker Hall, Rm. 350	718-997-5270
Physics	Science Bldg., Rm. B334	718-997-3350
Political Science	Powdermaker Hall, Rm. 200	718-997-5470
Psychology	Science Bldg., Rm. E318	718-997-3200
Secondary Education & Youth Services	Powdermaker Hall, Rm. 150	718-997-5150
Sociology	Powdermaker Hall, Rm. 252	718-997-2800
Urban Studies	Powdermaker Hall, Rm. 250	718-997-5130

Fall 2019

Campus Map



Key

Phone numbers

Parking Lots



Bus routes



QC Shuttle Bus Stops



Security 718 997 4443

Main Gate 718 997 5912 or
718 997 5913



Self-Assessment of Professional Qualities

This is part of the letter of reference for dietetic internships.

How would your professors rate you on the following qualities?

Rate yourself honestly and decide changes in your behavior you can take to improve at least one quality.

Name: _____

	Outstanding	More than Satisfactory	Satisfactory	Needs Improvement	Unsatisfactory	Unable to Evaluate
Application of Knowledge	•	•	•	•	•	•
Nutrition Content	•	•	•	•	•	•
Medical Nutrition Therapy	•	•	•	•	•	•
Food Service Management	•	•	•	•	•	•
Analytical Skills/ Problem Solving	•	•	•	•	•	•
Conceptual Skills	•	•	•	•	•	•
Communication Skills	•	•	•	•	•	•
Oral	•	•	•	•	•	•
Written	•	•	•	•	•	•
Interpersonal Skills	•	•	•	•	•	•
Peers/Co-Workers	•	•	•	•	•	•
Teachers/Supervisors	•	•	•	•	•	•
Leadership Potential	•	•	•	•	•	•
Initiative/Motivation	•	•	•	•	•	•
Punctuality	•	•	•	•	•	•
Adaptability	•	•	•	•	•	•
Reaction to Stress	•	•	•	•	•	•
Perseverance	•	•	•	•	•	•
Creativity	•	•	•	•	•	•
Organizational Skills	•	•	•	•	•	•
Works Independently	•	•	•	•	•	•
Responsibility/Maturity	•	•	•	•	•	•
Overall Potential as a Dietitian	•	•	•	•	•	•

One quality I can begin improving: _____

Behaviors changes I can do to improve this quality:
