



DEPARTMENT OF  
HIGHER EDUCATION &  
WORKFORCE DEVELOPMENT

## New Program Report

**Date Submitted:**

10/18/2023

**Institution**

Fontbonne University

**Site Information**

**Implementation Date:**

8/15/2022 12:00:00 AM

**Added Site(s):**

**Selected Site(s):**

Fontbonne University, 6800 Wydown Boulevard, St. Louis, MO, 63105-3098

**CIP Information**

**CIP Code:**

301901

**CIP Description:**

A scientific program that focuses on the utilization of food for human growth and metabolism, in both normal and dysfunctional states, from the interdisciplinary perspective of the agricultural, human, biological, and biomedical sciences. Includes instruction in food science, biochemistry, physiology, dietetics, food and nutrition studies, biotechnology, biophysics, and the clinical sciences.

**CIP Program Title:**

Nutrition Sciences

**Institution Program Title:**

Nutritional Sciences

**Degree Level/Type**

**Degree Level:**

Bachelor's Degree

**Degree Type:**

Bachelor of Science

**Options Added:**

Collaborative Program:

N

**Mode of Delivery**

Current Mode of Delivery

Classroom

**Student Preparation**

Special Admissions Procedure or Student Qualifications required:

Nothing outside regular university admissions and standards.



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## New Program Report

Specific Population Characteristics to be served:

n/a

### Faculty Characteristics

Special Requirements for Assignment of Teaching for this Degree/Certificate:

Any special requirements (degree status, training, etc.) for assignment of teaching for this degree/certificate.

Fontbonne is accredited by the Higher Learning Commission (HLC) and complies with HLC minimum faculty qualifications. In particular, faculty generally must have a degree in the discipline that is one level higher than offered. In doctoral programs, faculty must have a terminal degree and demonstrate research and accomplishments commensurate with a doctoral program. In some cases, we will also hire faculty that do not meet these criteria but do meet the “tested experience” criteria that we developed to comply with the HLC criteria

Estimate Percentage of Credit Hours that will be assigned to full time faculty:

50% to 75% of courses are taught by full time faculty.

Expectations for professional activities, special student contact, teaching/learning innovation:

All Fontbonne faculty are expected to be up-to-date on their discipline. Full-time faculty, as part of the annual review process, are expected to document professional activities and innovation in the classroom that improves student learning. Fontbonne maintains a low student to faculty ratio, and all faculty have extensive student contact

### Student Enrollment Projections Year One-Five

<b>Year 1</b>	<b>Full Time: 3</b>	<b>Part Time: 0</b>	
<b>Year 2</b>	<b>Full Time: 3</b>	<b>Part Time: 0</b>	
<b>Year 3</b>	<b>Full Time: 3</b>	<b>Part Time: 0</b>	<b>Number of Graduates:</b> 5
<b>Year 4</b>	<b>Full Time: 5</b>	<b>Part Time: 0</b>	
<b>Year 5</b>	<b>Full Time: 5</b>	<b>Part Time: 0</b>	<b>Number of Graduates:</b> 5

### Percentage Statement:

n/a

### Program Accreditation

Institutional Plans for Accreditation:

Not applicable

### Program Structure

#### Total Credits:

120

#### Residency Requirements:

n/a

#### General Education Total Credits:

42



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## New Program Report

**Major Requirements Total Credits:**

72

**Course(s) Added**

COURSE NUMBER	CREDITS	COURSE TITLE
BIO 222	4	Anatomy and Physiology II with Lab
NTR 216	3	Principles of Nutrition
HEP 450	3	Epidemiology for Health Educators
FDS 221	4	Food Science Theory & Application
FCS 498	3	Senior Synthesis
FDS 422	3	Cultural Competence through Food
NTR 316	3	Life Cycle Nutrition
MTH 115	3	Introduction to Statistics
BIO 245	1	Microbiology Lab
FDS 125	1	Food Service Sanitation
BIO 240	3	Microbiology for Health Professionals
BIO 220	4	Anatomy and Physiology I with Lab
CHM 328	3	General, Organic and Biological Chemistry III
NTR 323	3	Interviewing, Education, and Counseling
FDS 424	3	Experimental Foods/Lab
PSY 330	3	Research Methods for the Behavioral Sciences
NTR 419	3	Advanced Nutrition
PSY 100	3	Introduction to Psychology
MTH 105	4	College Algebra
NTR 410	4	Community Health
EDU 313	3	Methods & Practicum for Middle, Secondary & Community Education
CHM 228	4	General, Organic and Biological Chemistry II
CHM 128	4	General, Organic and Biological Chemistry I

**Free Elective Credits:**

6

**Internship or other Capstone Experience:**

not applicable



## **New Program Report**

### **Assurances**

I certify that the program will not unnecessarily duplicate an existing program of another Missouri institution in accordance with 6 CSR 10-4.010, subsection (9)(C) Submission of Academic Information, Data and New Programs.

I certify that the program will build upon existing programs and faculty expertise.

I certify that the institution has conducted research on the feasibility of the proposal and it is likely the program will be successful. Institutions' decision to implement a program shall be based upon demand and/or need for the program in terms of meeting present and future needs of the locale, state, and nation based upon societal needs, and/or student needs.

### Contact Information

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Phone: 314-889-4679

# Fontbonne University 2023-2024 Undergraduate and Graduate Catalog

## Nutritional Sciences, B.S.

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The B.S. in Nutritional Sciences curriculum is designed to provide students with a strong background in nutrition, food, biological sciences, and research. Graduates are well prepared to enter careers in health and nutrition related research, community nutrition, or to continue in graduate level studies.

Note: Students planning to pursue the master's coordinated program in nutrition and dietetics (CP) should follow the B.S. in Dietetics curriculum.

## Baccalaureate Degree and Residency Requirements

All requirements for an undergraduate degree are listed under [academic policies and regulations](#) in the undergraduate introductory section in this catalog. These requirements include a graduation requirement of at least one course in religion or theology.

### General Education Requirements

The 42 credit hours of general education requirements are presented in the [undergraduate academic information](#) section in this catalog. A course that meets a general education requirement may also meet a course requirement in the major or a course requirement in another discipline.

## Learning Outcomes

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- Demonstrate an understanding of the principles of human nutrition and metabolism.
- Utilize evidence based knowledge to explain the connection between human health and nutrition.
- Present a research based project focused on a topic of interest within the realm of human nutrition.

## General Education Requirements

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The 42 credit hours of general education requirements are presented in the [undergraduate academic information](#) section in this catalog. A course that meets a general education requirement may also meet a course requirement in the major or a course requirement in another discipline.

The following specific general education courses must be chosen to meet the requirements of this major.

- [BIO 240 - Microbiology for Health Professionals](#) **Credit(s): 3**
- [BIO 245 - Microbiology Lab](#) **Credit(s): 1**
- [CHM 128 - General, Organic, and Biological Chemistry I](#) **Credit(s): 4**

- [MTH 105 - College Algebra](#) **Credit(s): 4**
- [PSY 100 - Introduction to Psychology](#) **Credit(s): 3**

## Courses Required in the Major

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- [EDU 313 - Methods & Practicum for Middle, Secondary, & Community Education](#) **Credit(s): 3**
- [FCS 498 - Senior Synthesis: Research in Family & Consumer Sciences](#) **Credit(s): 3**
- [FDS 125 - Food Service Sanitation](#) **Credit(s): 1**
- [FDS 221 - Food Science Theory and Application](#) **Credit(s): 4**
- [FDS 422 - Cultural Competence through Food](#) **Credit(s): 3**
- [FDS 424 - Experimental Foods/Lab](#) **Credit(s): 3**
- [HEP 450 - Epidemiology for Health Educators](#) **Credit(s): 3**
- [NTR 216 - Principles of Nutrition](#) **Credit(s): 3**
- [NTR 323 - Interviewing, Education, and Counseling](#) **Credit(s): 3**
- [NTR 316 - Life Cycle Nutrition](#) **Credit(s): 3**
- [NTR 410 - Community Health](#) **Credit(s): 4**
- [NTR 419 - Advanced Nutrition](#) **Credit(s): 3**

## Courses Required in Other Disciplines

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- [BIO 220 - Anatomy and Physiology I with Lab](#) **Credit(s): 4**
- [BIO 222 - Anatomy and Physiology II with Lab](#) **Credit(s): 4**
- [CHM 228 - General, Organic, and Biological Chemistry II](#) **Credit(s): 4**
- [CHM 328 - General, Organic, and Biological Chemistry III](#) **Credit(s): 3**
- [MTH 115 - Introduction to Statistics](#) **Credit(s): 3**
- [PSY 330 - Research Methods for the Behavioral Sciences](#) **Credit(s): 3**

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