Bachelor of Science in Nutrition Science & Dietetics

2+2 Degree Program
Up to 50% tuition scholarship while studying in US
Andrews University was founded in 1874, located in Michigan. It is a fully accredited institution offering more than 200 undergraduate and graduate degrees in health science, business, education, technology, religion, arts and science, and architecture. It is a place for students to seek knowledge, affirm their faith, and change the world.

Interactive Online Campus Tour
Please Visit andrews.edu/360tour/

Bachelor of Science in Nutrition Science & Dietetics

The BS program in Nutrition Science and Dietetics is recommended for students wishing to become a Registered Dietitian (RD)/Registered Dietitian Nutritionist (RDN), or pursue a career in public health and/or graduate school. This BS also prepares students for dietetics registration eligibility.

Accreditation

The Didactic Program in Nutrition Science & Dietetics (DP) at Andrews University is currently accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, 120 S Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312/899-5400.
2+2 Nutrition Science & Dietetics

Under the 2+2 degree program, students who choose Nutrition Science & Dietetics as a major will spend the first 2 years of study in our Hong Kong campus (Hong Kong Adventist College) and proceed to the U.S. campus to complete the final 2 years of study. While studying in the U.S. campus, students are eligible for a tuition scholarship of US$14,000 (approximately 50% of the regular tuition fee) each year.

**Step 1: The first 2 years in Hong Kong**

Prospective students enter the Nutrition Science & Dietetics program upon acceptance to Andrews University. Students must apply to the professional program at the end of their second year. The Dietetics Concentration is recommended for students wishing to become a Registered Dietitian/Registered Dietitian Nutritionist or to pursue a career in public health and/or graduate school.

**Pre-requisite Courses:** two years of the following:
- Introductory professional courses (e.g., Food Science and Nutrition)
- Sciences (e.g., Intro to Chemistry, Biochemistry, Anatomy & Physiology, and Microbiology)
- Social sciences (e.g., Sociology and Psychology)
- Math (e.g., MATH 145 or higher)
- Andrews Core Experience (ACE)

These courses can be obtained in our Hong Kong Campus.

**Step 2: The final 2 years in the U.S.**

To transition into the professional program, students need to have successfully completed all the prerequisite courses and achieved a minimum cumulative GPA of 3.0, and a minimum overall GPA of 2.5 in the sciences and FDNT courses. Students must apply to the program in order to register for FDNT 351 - Food Service Management I, a required course for the major.

**Major Courses**
The professional program includes two years of study, including courses in:
- medical nutrition therapy
- food-service management
- nutrition and metabolism
- community nutrition

These courses are to be obtained in the U.S. campus - Andrews University.
Courses For Didactic Program in Dietetics (DPD)

**Prerequisite Courses:**
The following courses are prerequisites for entering the Didactic Program in Dietetics, and are usually taken during the first and second years:

- BCHM 120 - Introduction to Biological Chemistry
- BIOL 221 - Anatomy and Physiology I
- BIOL 222 - Anatomy and Physiology II
- BIOL 260 - General Microbiology
- CHEM 110 - Introduction to Inorganic and Organic Chemistry
- FDNT 118 - The Profession of Dietetics
- FDNT 124 - Food Science
- FDNT 230 - Nutrition
- MKTG 310 - Principles of Marketing
- PSYC 101 - Introduction to Psychology
- SOCI 119 - Principles of Sociology

**Cognate Courses:**
The following courses are Cognate Requirements for the Didactic Program in Dietetics, and are usually taken during the third year:

- BSAD 355 - Management and Organization
- BSAD 384 - Human Resource Management

**DPD Courses:**
The following courses are DPD Requirements for the Didactic Program in Dietetics, and are usually taken during the final year:

- FDNT 310 - Nutrition in the Life Cycle
- FDNT 351 - Food Service Management I
- FDNT 352 - Food Service Management II
- FDNT 421 - Community Nutrition I
- FDNT 422 - Community Nutrition II
- FDNT 431 - Medical Nutrition Therapy I
- FDNT 432 - Medical Nutrition Therapy II
- FDNT 448 - Nutrition and Wellness
- FDNT 460 - Seminar: Topic
- FDNT 485 - Nutrition and Metabolism
- FDNT 490 - Dietetic Program Review
- FDNT 498 - Research Methods
# Suggested Schedule

<table>
<thead>
<tr>
<th>Fall Semester</th>
<th>FRESHMAN</th>
<th>Credits</th>
<th>Spring Semester</th>
<th>FRESHMAN</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 110</td>
<td>Intro to Inorg. &amp; Org. Chem</td>
<td>4</td>
<td>HLED 120</td>
<td>Fit for Life</td>
<td>1</td>
</tr>
<tr>
<td>CHEM 110 L</td>
<td>Intro to Inorg &amp; Org Chem Lab</td>
<td>0</td>
<td>BCHM 120</td>
<td>Intro to Biological Chemistry</td>
<td>4</td>
</tr>
<tr>
<td>ENGL 115</td>
<td>College Writing I</td>
<td>3</td>
<td>BCHM 120 L</td>
<td>Intro to Biological Chem Lab</td>
<td>0</td>
</tr>
<tr>
<td>FDNT 230</td>
<td>Nutrition</td>
<td>3</td>
<td>COMM 104</td>
<td>Communication Skills</td>
<td>3</td>
</tr>
<tr>
<td>RELT 100</td>
<td>God &amp; Human Life</td>
<td>3</td>
<td>FDNT 118</td>
<td>Profession of Dietetics</td>
<td>1</td>
</tr>
<tr>
<td>HIST 110</td>
<td>World Views, Cultures, and Gods**</td>
<td>3</td>
<td>SOCI 119</td>
<td>Principles of Sociology</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>MATH 145</td>
<td>Reasoning with Functions</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total credits</strong></td>
<td>16</td>
<td></td>
<td><strong>Total credits</strong></td>
<td>15</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fall Semester</th>
<th>SOPHOMORE</th>
<th>Credits</th>
<th>Spring Semester</th>
<th>SOPHOMORE</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL 221</td>
<td>Anatomy &amp; Physiology I</td>
<td>4</td>
<td>BIOL 222</td>
<td>Anatomy &amp; Physiology II</td>
<td>4</td>
</tr>
<tr>
<td>BIOL 221 L</td>
<td>Anatomy &amp; Physiology Lab</td>
<td>0</td>
<td>BIOL 222 L</td>
<td>Anatomy &amp; Physiology Lab</td>
<td>0</td>
</tr>
<tr>
<td>FDNT 124</td>
<td>Food Science</td>
<td>3</td>
<td>ENGL 215</td>
<td>College Writing II</td>
<td>3</td>
</tr>
<tr>
<td>FDNT 124 L</td>
<td>Food Science Lab</td>
<td>0</td>
<td>BSAD 335</td>
<td>Management &amp; Organization</td>
<td>3</td>
</tr>
<tr>
<td>FTES Elective</td>
<td>General Elective</td>
<td>1</td>
<td>PSYC 101</td>
<td>Intro to Psychology</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>(choose with advisor)</td>
<td>6</td>
<td>RELT 250</td>
<td>Personal Spirituality &amp; Faith</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total credits</strong></td>
<td>14</td>
<td></td>
<td><strong>Total credits</strong></td>
<td>16</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fall Semester</th>
<th>JUNIOR</th>
<th>Credits</th>
<th>Spring Semester</th>
<th>JUNIOR</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL 260</td>
<td>General Microbiology</td>
<td>4</td>
<td>FDNT 352</td>
<td>Food Service Management II</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 260 L</td>
<td>General Microbiology Lab</td>
<td>0</td>
<td>FDNT 352 L</td>
<td>Food Service Management Lab</td>
<td>0</td>
</tr>
<tr>
<td>FDNT 310</td>
<td>Nutrition in Life Cycle</td>
<td>3</td>
<td>FDNT 485</td>
<td>Nutrition &amp; Metabolism</td>
<td>3</td>
</tr>
<tr>
<td>FDNT 351</td>
<td>Food Service Management</td>
<td>3</td>
<td>BSAD 384</td>
<td>Human Resources Mgt.</td>
<td>3</td>
</tr>
<tr>
<td>FDNT 351 L</td>
<td>Food Service Management Lab</td>
<td>0</td>
<td>RELB 210</td>
<td>Jesus in His Time &amp; Ours</td>
<td>3</td>
</tr>
<tr>
<td>MKTG 310</td>
<td>Principles of Marketing</td>
<td>3</td>
<td>MUHL 214*</td>
<td>Enjoyment of Music*</td>
<td>3</td>
</tr>
<tr>
<td>General Elective</td>
<td>(choose with advisor)</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total credits</strong></td>
<td>16</td>
<td></td>
<td><strong>Total credits</strong></td>
<td>15</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fall Semester</th>
<th>SENIOR</th>
<th>Credits</th>
<th>Spring Semester</th>
<th>SENIOR</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDNT 441</td>
<td>Medical Nutrition Therapy I</td>
<td>3</td>
<td>FDNT 442</td>
<td>Medical Nutrition Therapy II</td>
<td>3</td>
</tr>
<tr>
<td>FDNT 451</td>
<td>Medical Nutrition Therapy Lab</td>
<td>1</td>
<td>FDNT 452</td>
<td>Medical Nutrition Therapy Lab</td>
<td>1</td>
</tr>
<tr>
<td>FDNT 448</td>
<td>Nutrition &amp; Wellness</td>
<td>3</td>
<td>FDNT 490</td>
<td>Program Review</td>
<td>1</td>
</tr>
<tr>
<td>FDNT 498</td>
<td>Research Methods</td>
<td>2</td>
<td>FDNT 422</td>
<td>Community Nutrition II</td>
<td>2</td>
</tr>
<tr>
<td>FDNT 498 L</td>
<td>Research Methods Lab</td>
<td>0</td>
<td>FDNT 422 L</td>
<td>Community Nutrition Lab</td>
<td>0</td>
</tr>
<tr>
<td>PBHK 440</td>
<td>Fundamentals of Spirituality &amp; Ethics</td>
<td>3</td>
<td>FDNT 460</td>
<td>Seminar : EG White</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>(choose with advisor)</td>
<td></td>
<td>General Electives</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td><strong>Total credits</strong></td>
<td>16</td>
<td></td>
<td><strong>Total credits</strong></td>
<td>16</td>
<td></td>
</tr>
</tbody>
</table>

**CREDIT TOTAL - 124**

* may be substituted with the following classes: PHTO210, ENGL255, PHIL224, ARTH220, MUHL 238, a course in Studio Art, or 3 credits in Ensemble Music.

** may be substituted with the following classes: HIST 117, HIST 118, HIST 204, HIST 205
Graduation Requirements

Graduation is dependent upon the completion of all curriculum requirements for the professional Bachelor of Science in Nutrition Science & Dietetics degree with the maintenance of at least a minimal overall GPA of 2.85 and a minimal GPA of 2.25 in all dietetic and science courses. No grade below a C- is accepted for prerequisite and cognate courses (or below a C for dietetic courses).

NOTE: Students planning a graduate study in nutrition or medical dietetics are recommended to take the following chemistry courses: CHEM 131, CHEM 132, CHEM 231, CHEM 232, CHEM 241, CHEM 242, BCHM 421, BCHM 422.

Professional Development Portfolio

Students are expected to complete a professional development portfolio during the DP program outlining their goals and accomplishments, including 200 hours of professional dietetic experience (125 hours for students transferring into Andrews University in the junior or senior year). A verification form for completion of the DP program will not be issued until the professional development portfolio has been satisfactorily completed by the student.

Comprehensive Review Exam

Students must successfully pass a comprehensive review exam in their senior year before they are eligible to receive a DP verification form.
Registration Examination Eligibility

Andrews University offers two programs to prepare the student for the registration examination given by the Commission on Dietetic Registration of the Academy of Nutrition and Dietetics (AND).
- The DPD program, which meets the academic requirements for registration eligibility.
- The Dietetic Internship, a post-baccalaureate program, designed to meet the supervised practice requirements for registration eligibility.

Dietetic Internship

After completion of the BS course work for the Nutrition Science & Dietetics, students are eligible to apply for the an eight-month accredited Dietetic Internship that must be completed by a dietetic student for registration eligibility. A minimum cumulative GPA of 3.0 and DP courses GPA of 3.2 is recommended for admission into the program.

This supervised practice provides experiences in three main areas of dietetics—community nutrition, clinical nutrition, and food-service management. The Internship Program is available at several hospitals affiliated with Andrews University. Successful completion of this intensive eight-month supervised practice permits a student to write the national registration exam in dietetics. Students who successfully complete the internship will be issued an Internship Program verification statement.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained by participating in continuing professional education activities approved by AND. With advanced study or experience, the dietitian may qualify as a specialist in clinical dietetics, food service management, nutrition education, or research.
ADMISSION REQUIREMENTS

1. **Hong Kong Diploma in Secondary Education (HKDSE)**
   - Level 3 in English and Chinese Language
   - Level 2 in Mathematics and Liberal Studies
   - Level 2 in an elective subject or

2. **12-year High School Graduate**
   - Overall GPA 2.50 or

3. **Diploma in Pre-University Studies**
   - Successful completion with a Graduating GPA of 2.0 or

4. **Other equivalent internationally recognized examination result**
   - Such as: IB, ACT/SAT, GCE A-level

Students who do NOT meet the minimum requirements may be considered on a case-by-case basis.

**English Language Proficiency**
Students who score below Level 3 in English Language in HKDSE or below IELTS 6.5 / TOEFL IBT 80, are required to complete and pass the English Language program.

**Scholarship**
- **Year 1:** Pre-registration Scholarship (HK$10,000 – HK$33,300)
- **Year 2:** Academic Performance Scholarship (HK$10,000 – HK$20,000)
- **Year 3:** 2+2 Degree Scholarship (HK$109,000)
- **Year 4:** 2+2 Degree Scholarship (HK$109,000)

**Financial Aid**
Year 1 & 2: SHIH Scholarship (50% of tuition fee)

**CONTACT INFORMATION (Hong Kong Campus)**

Enquiry : (852) 2719 1668
Whatsapp : (852) 5499 1663
E-mail : info@hkac.edu
Website : www.hkac.edu / www.andrews.edu
Facebook : www.facebook.com/HongKongAdventistCollege
Address : 1111 Clear Water Bay Road, Sai Kung, New Territories, Hong Kong