

The dietetics major is a Didactic Program in Dietetics (DPD) approved by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association. CADE is a specialized accrediting body recognized by the Commission on Recognition of Postsecondary Accreditation and the United States Department of Education. All core classes, cognate classes and foundations curriculum classes listed below must be completed with a C or higher. To declare a major in nutrition and dietetics, students must complete all cognate classes with C or higher and have least a 2.75 GPA. To continue in the program and to graduate, students must maintain a 2.75 GPA. Students who fall below the minimum GPA will have one semester to raise their GPA. Failure to do so will result in removal from the major.

The Department of Nutrition and Dietetics also offers a dietetic internship that is accredited by CADE. (See graduate catalog for details.) Completion of an approved DPD and an accredited dietetic internship or other accredited/approved supervised experience program are required to become a registered dietitian (RD). Completion of the BS degree in nutrition and dietetics does not guarantee entrance into an internship. Entrance into our internship is competitive and requires admittance into the graduate school, a 3.0 GPA, and 850 GRE score.

BS in Nutrition and Dietetics

Each NUTR course must be completed with a minimum grade of C. Minimum degree requirement is 126 s.h. of credit as follows:

1. Foundations curriculum requirements (See Section 4, Foundations Curriculum Requirements for all Baccalaureate Degree Programs), including those listed below - 42 s.h.

CHEM 1150, 1151. General Chemistry and Laboratory I (3,1) (F,S,SS) (FC:SC)
(P: Chemistry placement test or passing grade in CHEM 0150; P/C: MATH 1065)
CHEM 1160, 1161. General Chemistry and Laboratory I (3,1) (F,S,SS) (FC:SC)
(P: CHEM 1150, 1151; C for 1160: CHEM 1161; C for 1161: CHEM 1160; RC: MATH 1083 or 1085)
COMM 2410. Public Speaking (3) (F,S,SS) (FC:FA) or
COMM 2420. Business and Professional Communication (3) (F,S,SS) (FC:FA)
ECON 2113. Principles of Microeconomics (3) (F,S,SS) (FC:SO)
MATH 1065. College Algebra (3) (F,S,SS) (FC:MA)
(P: Appropriate score on mathematics placement test)
PSYC 1000. Introductory Psychology (3) (F,S,SS) (FC:SO)
SOC 2110. Introduction to Sociology (3) (F,S,SS) (FC:SO)

Core - 59 s.h.

NUTR 1010. Cultural Foods (3)
NUTR 1300. Introduction to Dietetics (3)
NUTR 1330. Food Safety and Sanitation (1)
NUTR 2105. Nutrition Science (3)
NUTR 2330. Food Science (4) Formerly NUTR 3303 (P: NUTR 1330).
NUTR 2400. Nutrition Assessment (3) (P: NUTR 2105)
NUTR 3104. Advanced Vitamins and Minerals (3) (P: BIOL 2130, 2131; NUTR 2105)
NUTR 3105. Nutritional Biochemistry and Metabolism (3) (WI) (P: CHEM 2650, 2651; or equivalent; NUTR 3104)
NUTR 3311. Life Cycle Nutrition (4) (P: NUTR 2105)
NUTR 3330. Financial Management in Dietetics. (4) (P: NUTR 2330; nutrition major)
NUTR 3500. Nutrition Research Methodology (3) (WI) (P: NUTR 2105, 3105; C: NUTR 3501; nutrition major)
NUTR 3501. Nutrition Research Methodology Laboratory (1) (WI)
(P: NUTR 2105, 3105; C: NUTR 3500; nutrition major)
NUTR 3535. Nutrition Education and Counseling (3) (P: NUTR 2400)
NUTR 4300. Professional Preparation in Dietetics (1) (Senior standing; nutrition major)
NUTR 4312. Medical Nutrition Therapy I (4) (P: NUTR 3105; nutrition major)
NUTR 4313. Medical Nutrition Therapy II (4) (P: NUTR 4312; nutrition major)
NUTR 4330. Food Production Principles of Dietetics (4) (P: NUTR 3330; nutrition major)
NUTR 4331. Food Production in Dietetics Lab (3) (P: NUTR 4330; nutrition major)
NUTR 4500. Community Nutrition (3) (Nutrition major)
NUTR 4600. Senior Seminar (3) (Senior standing)

2. Cognates - 22 s.h.

BIOL 1050. General Biology (3) (F,S,SS) (FC:SC)
BIOL 2110, 2111. Fundamentals of Microbiology (4,0) (F,S) (FC:SC) (P: 4 s.h. in BIOL; 8 s.h. in CHEM)
BIOL 2130. Survey of Human Physiology and Anatomy (4) (F,S,SS) (P: BIOL 1050, 1051; or 1100, 1101)

BIOL 2131. Survey of Human Physiology and Anatomy Laboratory (1) (F,S,SS) (P/C: BIOL 2130)
CHEM 2650. Organic Chemistry for the Life Sciences (4) (F) (P: CHEM 1160, 1161)
CHEM 2651. Organic Chemistry Lab for the Life Sciences (1) (F) (C: CHEM 2650)
HIMA 3000. Introduction to Medical Terminology (3) (F,S,SS)
Choose a 3 s.h. statistics course

3. Electives to complete requirements for graduation.

Nutrition Minor

The minor in nutrition requires 28 s.h. of credit as follows:

1. Core - 16 s.h.

NUTR 1010. Cultural Foods (3)
NUTR 2105. Nutrition Science (3)
NUTR 2400. Nutrition Assessment (3) (P: NUTR 2105)
NUTR 3104. Advanced Vitamins and Minerals (3) (P: BIOL 2130, 2131; NUTR 2105)
NUTR 3311. Life Cycle Nutrition (4) (P: NUTR 2105)

2. Cognates - 13 s.h.

BIOL 2130. Survey of Human Physiology and Anatomy (4) (F,S,SS) (P: BIOL 1050, 1051; or 1100, 1101)
BIOL 2131. Survey of Human Physiology and Anatomy Laboratory (1) (F,S,SS) (P/C: BIOL 2130)
CHEM 2650, 2651. Organic Chemistry for the Life Sciences and Laboratory (4,1) (F) (P: CHEM 1160, 1161)
Choose a 3 s.h. statistics course.

Undergraduate Courses

1000. Contemporary Nutrition (3)

Basic nutrition knowledge necessary to evaluate nutrition issues and make sound lifestyle decisions.

1010. Cultural Foods (3)

Economic, environmental, and cultural aspects of food.

1300. Introduction to Dietetics (3)

Introduction to nutrition and dietetics including academic and professional preparation.

1330. Food Safety and Sanitation. (1)

Applied food service sanitation procedures in food handling including ServSafe certification.

2105. Nutrition Science (3)

Elementary principles of nutrition and their practical application.

2330. Food Science (4) Formerly NUTR 3303

P: NUTR 1330. Introduction to properties of foods and changes that occur during preparation and processing. Includes laboratory.

2400. Nutrition Assessment (3)

P: NUTR 2105 Application of nutrition assessment methodology in clinical and research settings; introduction to assessment tools used in dietetics practice.

2999. Current Issues in Nutrition and Dietetics (1)

May be repeated for a maximum of 12 s.h. with a change of topic. P: NUTR 1000 or 2105. Special topics in selected area of nutrition and dietetics. Variable topics and content permitted.

3101. Clinical Nutrition for Allied Health Professions (3)

Basic nutrition and selected applied topics that relate to prevention and treatment of nutrition-related health problems.

3104. Advanced Vitamins and Minerals (2)

P: BIOL 2130, 2131; NUTR 2105. Functions and processes related to micronutrients.

3105. Nutritional Biochemistry and Metabolism (3) (WI)

P: CHEM 2650, 2651 or equivalent. Macronutrient processes at cellular level.

3311. Life Cycle Nutrition (4)

P: NUTR 2105. Scientific principles of human nutrition in various stages in life cycle. Emphasis on nutrition assessment, planning, intervention, and evaluation.

3330. Financial Management in Dietetics. (4)

P: NUTR 2330; nutrition major. Purchasing, cost control, inventory management, and financial planning for institutional foodservice.

3500. Nutrition Research Methodology (3) (WI)

P: NUTR 2105 and statistics; C: NUTR 3501; nutrition major. Application of research methodologies to nutrition and dietetics.

3501. Nutrition Research Methodology Laboratory (1) (WI)

P: NUTR 2105 and statistics; C: NUTR 3500; nutrition major. Laboratory application of research methodologies to nutrition and dietetics.

3535. Nutrition Education and Counseling (3)

P: NUTR 2400; nutrition major. Nutrition educational and counseling techniques for use by dietetics professionals in research, clinical and community settings.

3995, 3996, 3997. Field Experience in Nutrition and Dietetics (1,1,1)

P: Permission of instructor. Supervised professional work experience in nutrition and dietetics.

4300. Professional Preparation in Dietetics (1)

Senior standing; nutrition major. Concepts and skills required for leadership and professional practice in dietetics.

4312. Medical Nutrition Therapy I (4)

P: NUTR 3105; nutrition major. Biochemical and physiological anomalies of disease and application of medical nutrition therapy.

4313. Medical Nutrition Therapy II (4)

P: NUTR 4312; nutrition major. Continuation of NUTR 4312.

4330. Food Production Principles of Dietetics (4)

P: NUTR 3330; nutrition major. Food preparation and management principles applied to quantity health care food production.

4331. Food Production in Dietetics Lab (3)

P: NUTR 4330; nutrition major. Application of food preparation and management principles in health care food production.

4400. Study Abroad: Global Perspectives in Nutrition (3)

P: Consent of instructor. International field and research experiences in nutrition and dietetics.

4500. Community Nutrition (3)

Nutrition major. Nutrition program development and delivery in community setting. Includes nutrition surveillance, screening, assessment, education, counseling, documentation, and referral.

4600. Senior Seminar (3)

Senior standing. Capstone course that requires a community-based service learning project.

4800. Orientation to Professional Dietetic Practice (1)

P: Admission to dietetic internship. Applies dietetic knowledge to entry-level practice. Emphasis on performance responsibilities of dietitians, quality assurance procedures, and professional ethics.

4801, 4802, 4803, 4804. Supervised Dietetic Practice (3 each)

May be repeated for maximum of 12 s.h. over 2-year period. 20 hours practice per week or 250 hours per semester. P: Admission to dietetic internship. Development and integration of knowledge and skills in practice.

5001. Nutrition and Exercise (3) Same as EXSS 5001

P: EXSS 3805; NUTR 2105; or consent of instructor. Relationship of sport and physical activity to basic nutrition principles.

5300. Nutrition for Wellness (3)

P: 1 course in clinical nutrition and 1 in nutrition education. Planning, implementing, and evaluating nutrition services and education in wellness programs.

NUTR Banked Courses

5050. Nutrition and the Workplace (1)

5211, 5212. Advanced Clinical Nutrition (1,2)

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