

# Dietetics - Undergraduate Program (AGLS)

## Curriculum in Dietetics

Administered by the Department of Food Science and Human Nutrition

The dietetics undergraduate curriculum meets the academic requirements as the Didactic Program in Dietetics and is accredited by the Accreditation Council for Education in Nutrition and Dietetics, the accrediting agency of the Academy of Nutrition and Dietetics. Graduates of the program are eligible to apply for admission to accredited/approved supervised practice programs/dietetic internships. There is a \$30 fee for the verification statement of completion of the accredited dietetics program.

### Total Degree Requirement: 120 cr.

Students must fulfill International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists. These courses may also be used to fulfill other area requirements. Only 65 cr. from a two-year institution may apply to the degree which may include up to 16 technical cr.; 9 P-NP cr. of electives; 2.00 minimum GPA.

### International Perspectives: 3 cr.

### U.S. Diversity: 3 cr.

### Communications and Library: 10 cr.

ENGL 150	Critical Thinking and Communication	3
ENGL 250	Written, Oral, Visual, and Electronic Composition	3
LIB 160	Information Literacy	1
SP CM 212	Fundamentals of Public Speaking	3
Total Credits		10

### Humanities and Social Sciences: 6-12 cr.

Select Humanities course from approved list	3	
PSYCH 101	Introduction to Psychology	3
If H Sci student, select:	6	
Additional Humanities course		
Additional Humanities or Social Science course		

### Ethics and Environmental: 3-6 cr.

FS HN 342	World Food Issues: Past and Present	3
If AgLS student, select from:	2-3	
ENV S 120	Introduction to Renewable Resources	
ENV S 201	Introduction to Environmental Issues	

### Mathematical Sciences: 6-8 cr.

Select from:	3-4	
MATH 140	College Algebra	
MATH 142	Trigonometry and Analytic Geometry	
MATH 160	Survey of Calculus	
MATH 165	Calculus I	
MATH 181	Calculus and Mathematical Modeling for the Life Sciences I	
Select from:	3-4	
STAT 101	Principles of Statistics	
STAT 104	Introduction to Statistics	
Total Credits		6-8

### Physical Sciences: 9-12 cr.

Select from:	5-8	
CHEM 163 & 163L	College Chemistry and Laboratory in College Chemistry	
CHEM 177 & 177L & CHEM 178	General Chemistry I and Laboratory in General Chemistry I and General Chemistry II	
CHEM 231	Elementary Organic Chemistry	3
CHEM 231L	Laboratory in Elementary Organic Chemistry	1
Total Credits		9-12

### Biological Sciences: 20-21 cr.

BBMB 301	Survey of Biochemistry	3
or BIOL 314	Principles of Molecular Cell Biology	
BIOL 211	Principles of Biology I	3
BIOL 212	Principles of Biology II	3
BIOL 212L	Principles of Biology Laboratory II	1
BIOL 255	Fundamentals of Human Anatomy	3
BIOL 255L	Fundamentals of Human Anatomy Laboratory	1
Select from:	3-4	
BIOL 306	Metabolic Physiology of Mammals	
BIOL 335	Principles of Human and Other Animal Physiology	
MICRO 201	Introduction to Microbiology	2
MICRO 201L	Introductory Microbiology Laboratory	1
Total Credits		20-21

### Food Science and Human Nutrition: 40-41 cr.

FS HN 110	Professional and Educational Preparation	1
FS HN 167	Introduction to Human Nutrition	3
FS HN 203	Contemporary Issues in Food Science and Human Nutrition	1
FS HN 214	Scientific Study of Food	3
Select from:	1-2	
FS HN 115	Food Preparation Laboratory	
FS HN 215	Advanced Food Preparation Laboratory	
FS HN 265	Nutrition for Active and Healthy Lifestyles	3
FS HN 340	Foundations of Dietetic Practice	1
FS HN 360	Advanced Human Nutrition and Metabolism	3
FS HN 361	Nutrition and Health Assessment	2
FS HN 362	Nutrition in Growth and Development	3
FS HN 367	Medical Terminology for Health Professionals	1
FS HN 403	Food Laws, Regulations, and the Regulatory Process	2
FS HN 411	Food Ingredient Interactions and Formulations	2
FS HN 461	Medical Nutrition and Disease I	4
FS HN 463	Community Nutrition	3
FS HN 464	Medical Nutrition and Disease II	3
FS HN 466	Nutrition Counseling and Education Methods	3
FS HN 480	Professional Communication in Food Science and Human Nutrition	1
Total Credits		40-41

### Management: 11 cr.

HRI 380	Quantity Food Production Management	3
HRI 380L	Quantity Food Production and Service Management Experience	2
HRI 391	Foodservice Systems Management I	3
HRI 392	Foodservice Systems Management II	3
Total Credits		11

### Electives: 0-13 cr. Select from any university coursework to earn at least 120 total credits.

#### Courses primarily for graduate students, open to qualified undergraduates:

##### DIET 511. Research Methods.

(3-0) Cr. 3. F.S. Prereq: enrollment in GP-IDEA MFCS in Dietetics  
An overview of diverse research approaches focusing on methods for collecting and analyzing quantitative and qualitative data. www only. Only one of DIET 511 or FCEdS 511 may count toward graduation.

##### DIET 524. Financial Management and Cost Controls in Dietetics.

(3-0) Cr. 3. SS. Prereq: Enrollment in GP-IDEA MFCS in Dietetics  
Overview of the fundamental knowledge of financial management, managerial accounting, and operational cost controls for dietetics professionals. Topics include a review of managerial accounting concepts for not-for-profit organizations and for-profit organizations based on the Uniform System of Accounts, value and risk analysis, budgeting, asset management, franchising and management contracts, cost-volume-profit analyses, and operational applications for financial performance.

**DIET 527. Food Writing.**

(3-0) Cr. 3. F. *Prereq: Enrollment in GP-IDEA MFCS in Dietetics*  
Understanding and appreciating how to communicate effectively in writing about food and food-related topics. Hands-on experience in research and writing for various audiences and types of media.

**DIET 530. Nutrition in Wellness.**

(3-0) Cr. 3. SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Addresses wellness promotion through nutrition. Nutritional risk and protective factors will be examined in relation to public health and individual nutrition. www only.

**DIET 532. Maternal and Child Nutrition.**

(3-0) Cr. 3. SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Critical examination of behavioral, physiological, and public health issues impacting dietary and nutritional factors that support normal growth and development. Content focuses on early stages of the life cycle: gestation, lactation, infancy, preschool, school age, and adolescence. www only.

**DIET 534. Nutrition Education in the Community.**

(3-0) Cr. 3. SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Principles and practices of teaching individuals and groups to translate nutrition knowledge into action. Emphasis on research in and evaluation of nutrition education. www only.

**DIET 538. Nutrition: A Focus on Life Stages.**

(3-0) Cr. 3. SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Explores influence of normal physiological stresses on nutritional needs throughout the life span. Evaluates dietary intake and identification of appropriate community nutrition services in on-line discussions. Specific considerations, such as the influence of age and cultural heritage, are incorporated. www only.

**DIET 540. Nutrition and Physical Activity in Aging.**

(Cross-listed with GERON). (3-0) Cr. 3. Alt. F., offered 2012.  
WWW only. Basic physiologic changes during aging and their impacts in health and disease. The focus will be on successful aging with special emphasis on physical activity and nutrition. Practical application to community settings is addressed.

**DIET 544. Pediatric Clinical Nutrition.**

(3-0) Cr. 3. F. *Prereq: enrollment in GP-IDEA MFCS in dietetics*  
Examines the physiological, biochemical and nutritional aspects of disease processes relevant to infants and children up to 18 years of age. Discussion of medical nutrition therapy for a variety of medical conditions in this population including inborn errors of metabolism, food hypersensitivity, obesity, and diseases of the major organ systems. www only.

**DIET 546. Phytochemicals.**

(3-0) Cr. 3. F. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Overview of phytochemicals (non-nutritive biologically active compounds) from fruits, vegetables, cereals and oilseeds. Covers recent findings of chemistry, physiological functions, and potential health implications of phytochemicals. www only.

**DIET 548. Professional Development Assessment.**

(1-0) Cr. 1. F.S.SS. *Prereq: Enrollment in GPIDEA MFCS in Dietetics*  
Web-based course providing information and practice for student to assess and evaluate own professional development and continuing professional education needs. Completion of professional 5-year plan. Offered on a satisfactory-fail basis only.

**DIET 550. Finance and Cost Controls.**

(3-0) Cr. 3. F. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Overview of the fundamental knowledge of hospitality managerial accounting, cost controls, and financial management. Important topics include financial statement analysis, cost concepts, cost-volume-profit analysis, calculating and controlling food and beverage costs, pricing, and capital budgeting. www only.

**DIET 554. Statistics.**

(3-0) Cr. 3. S.SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Tools used to make statistical decisions. Major emphasis on explanation and understanding of important concepts involved; basic theme is understanding of data and methods used to analyze such data. www only. Only one of DIET 554 or Stat 401, 495, 542 may count toward graduation by students in the GPIDEA Dietetics program.

**DIET 556. Advanced Nutrition: Micronutrients.**

(3-0) Cr. 3. S. *Prereq: BBMB 404 or BBMB 420 or equivalent; enrollment in GP-IDEA MFCS in Dietetics*  
Integration of the molecular, cellular and physiological aspects of vitamins and minerals in mammalian systems. Interactions among nutrients, metabolic consequences of deficiencies or excesses, relevant polymorphisms, major research methodologies, and current topics related to micronutrients and non-nutrient components. www only. Only one of DIET 556 or NUTRS 502 may count toward graduation.

**DIET 558. Advanced Nutrition: Macronutrients.**

(3-0) Cr. 3. F. *Prereq: BBMB 404 or BBMB 420 or equivalent; enrollment in GP-IDEA MFCS in Dietetics*  
Integration of the molecular, cellular and physiological aspects of macronutrients and energy metabolism in mammalian systems. Dietary energy, carbohydrates, fiber, lipids, proteins, their interactions, metabolic consequences, and major research methodologies. www only. Only one of DIET 558 or NUTRS 501 may count toward graduation.

**DIET 560. Medical Nutrition and Disease.**

(3-0) Cr. 3. F.S.SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Pathophysiology of selected acute and chronic disease states and their associated medical problems. Specific attention directed to medical nutrition needs of patients in the treatment of each disease state. www only. Only two of DIET 560 or NUTRS 561, 564 may count toward graduation.

**DIET 565. Malnutrition in Low-Income Countries.**

(3-0) Cr. 3. SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Identification and assessment of malnutrition in low-income countries. Social, cultural, political, economic, and geographic determinants of malnutrition. Protein-energy malnutrition, vitamin and mineral deficiencies. Intervention approaches; international efforts and local sustainability. www only.

**DIET 566. Nutrition Counseling and Education Methods.**

(Dual-listed with DIET 466). (Cross-listed with NUTRS). (2-2) Cr. 3. F.S. *Prereq: Graduate student status*  
Application of counseling and learning theories with individuals and groups in community and clinical settings. Includes discussion and experience in building rapport, assessment, diagnosis, intervention, monitoring, evaluation, and documentation. Literature review of specific counseling and learning theories.

**DIET 567. Nutrition for Dietitians.**

(3-0) Cr. 3. Alt. F., offered 2011. *Prereq: DIET 360; BBMB 301, undergraduate course in physiology; enrollment in GP-IDEA MFCS in Dietetics*  
Study of the current scientific literature to evaluate current trends and issues in nutrition science and dietetic practice. Emerging areas of research investigating the role of nutrients in health and disease in humans will be explored. Emphasis on the impact of emerging research on nutrition recommendations and interventions designed to promote human health. www only.

**DIET 568. Entrepreneurship in Dietetics.**

(3-0) Cr. 3. F. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Definition and discussion of entrepreneurship and its importance to economic and business environment. www only.

**DIET 569. Dietary and Herbal Supplements.**

(3-0) Cr. 3. SS. *Prereq: Enrollment in GP-IDEA MFCS in Dietetics*  
Develop skills to partner with patients in making dietary supplement decisions. Explore the safe, efficacious use of botanicals and supplements in nutritional support of aging, maternal health and wellness. Discussions on supplementation in the prevention and treatment of chronic disease include: arthritis, cancer, cardiovascular, diabetes, digestive, liver and renal disorders.

**DIET 570. Nutrition and Human Performance.**

(3-0) Cr. 3. S. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Develop an understanding of nutrition based on knowledge of the biochemical and physiological process and functions of specific nutrients in meeting nutritional requirements. Emphasis on the relationship of optimal nutrition and physical efficiency and performance. www only.

**DIET 572. Environmental Scanning and Analysis of Current Issues in Dietetics.**

(3-0) Cr. 3. F.S. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
Overview of current topics, issues, and trends in dietetics practice. www only.

**DIET 573. Administration of Health Care Organizations.**

(3-0) Cr. 3. SS. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*  
A comprehensive review of today's health care institutions and their response to the economics, social, ethical, political, legal, technological, and ecological environments. www only.

**DIET 595. Proposal and Grant Writing for the Working Professional.**

(3-0) Cr. 3. F. *Prereq: enrollment in GP-IDEA MFCS in Dietetics*

Grant proposal preparation experiences including writing and critiquing of proposals and budget planning. Designed for the working professional. www only.

**DIET 599. Creative Component.**

Cr. arr. Repeatable. F.S.SS. *Prereq: Enrollment in GPIDEA MS Dietetics*

For non-thesis option only.