NUTRITION AND DIETETICS (NUTR)

NUTR 5100 Nutrition Education and Counseling — 3 credits
This course is designed to develop effective skills for presentations to a variety of audiences. Educational theory and motivational interviewing techniques are emphasized. Students learn and practice techniques for interviewing, counseling and group processes. Use of media and preparation of written educational materials are included. Students design, develop and present various forms of nutrition education for a variety of audiences.
Prerequisite: Acceptance into the Graduate Program in Nutrition and Dietetics. Co-convenes with FSNU 3770.

NUTR 5200 Community Nutrition I — 3 credits
This course covers food patterns and foodways in communities; agricultural, social, nutrition, economic, religious and cultural patterns that determine foods consumed globally. Cultural competence and complementary and alternative health practices are explored through the lens of community nutrition. The roles and workings of nutrition-related community programs and food and health policies are explored to gain insight on the role of a Community Dietitian. Prerequisite(s): NUTR 5100, NUTR 5300, and NUTR 5400.

NUTR 5300 Professionalism in Dietetics — 3 credits
This course prepares students for the dietetics profession by providing professional knowledge for dietetics practice including an introduction to medical nutrition therapy, scope of practice, professional ethical standards and personal characteristics and performance expectations for the dietetics profession. Completion of this course in the first semester in nutrition and dietetics facilitates successful matriculation for the graduate program in Nutrition & Dietetics.
Prerequisite: Acceptance into the Graduate Program in Nutrition and Dietetics is a requirement for this course.

NUTR 5400 Lifecycle Nutrition: Pediatrics — 3 credits
Nutritional needs and concerns during the pre-conception, pregnancy, lactation, infancy, childhood, and adolescent life stage will be explored in depth. Common chronic diseases and appropriate nutrition interventions for each life stage are examined and applied in alternative learning experiences and in professional work settings.
Prerequisite: Acceptance into the Graduate Program in Nutrition and Dietetics is a requirement for this course. Co-convenes with FSNU 3340.

NUTR 5450 Lifecycle Nutrition: Adulthood — 3 credits
Nutritional needs and concerns specific to the adult life stages are explored in depth. This course also covers discussion of common chronic diseases and appropriate nutrition interventions with special attention to the social determinants of health.

NUTR 5500 Medical Nutrition Therapy I — 3 credits
This course focuses on the principles of medical nutrition therapy related to clinical situations including diabetes, cardiovascular disease, and cancer. The underlying pathophysiology of these diseases along with practical application for acute care are explored in depth. Prerequisite(s): NUTR 5100, NUTR 5300, and NUTR 5400.

NUTR 5600 Foodservice and Nutrition Management — 3 credits
This course focuses on 4 main content areas: design, layout and equipment for the institutional kitchen; organization and management; human resource management; and financial resource management. Principles of marketing, entrepreneurship, and business plans are covered. Prerequisite(s): Acceptance into the Graduate Program in Nutrition and Dietetics; NUTR 5300.

NUTR 5700 Advanced Nutrition — 3 credits
Digestion, absorption, and transport of nutrients, hormonal aspects of nutrition, biochemical and [DJL2] physiological functions of nutrients, body composition and obesity, nutritional genomics, critical research analysis techniques, and scientific writing in nutrition science are covered in depth.
Prerequisite: Acceptance into the Graduate Program in Nutrition and Dietetics is a requirement for this course. Course co-convenes with FSNU 4300W.

NUTR 6200 Community Nutrition II — 3 credits
This course covers global food patterns and foodways; agricultural, social, nutrition, economic, religious and cultural patterns that determine foods eaten in countries of the world. Cultural competence and complementary and alternative health practices are explored. A complete Community Nutrition Assessment for a local or global program will be conducted. Prerequisite(s): NUTR 5200, NUTR 5300, and NUTR 5450.

NUTR 6270 Current Issues in Nutrition — 3 credits
The focus of this course will be to research, evaluate, debate and think critically about the rapidly changing current issues in food, nutrition science, and health. This course will look at these issues from a variety of professional perspectives to gain a holistic view of the factors that influence and force change. Using contradictory statements and data from the scientific and lay sources we will carefully draw and defend arguments, in small and large debate formats, using multiple technologies to create engaging and informative content.

NUTR 6300 Food Science — 3 credits
This course provides in depth exploration of food science. The chemical and physical composition of foods will be examined along with the major principles of food processing, preservation, and storage. Students will gain hands-on experience through lab work and scientific investigation.
Prerequisites: Acceptance into the Graduate Program in Nutrition and Dietetics; NUTR 5300. Co-convenes with FSNU 2900.

NUTR 6400 Culinary and Experimental Food and Nutrition — 3 credits
This course combines food science and nutrition with culinary techniques and the art of cooking to create aesthetically appealing, healthy foods and meals that satisfy hunger, the palate, meet current dietary guidelines and personal health/medical conditions. Chemical composition of food, preparation, principles and techniques for the retention of nutrition, appearance, and flavor are included. Lab sessions apply principles of food safety, nutrition, and culinary training to modify recipes and create foods for therapeutic meal plans used in medical nutrition therapy. Additional laboratory fees required. Prerequisite(s): FSNU 2900 or NUTR 6300.

NUTR 6500 Medical Nutrition Therapy II — 3 credits
Principles of nutrition care related to clinical situations including nutritional therapy in selected diseases and application of these principles to daily living for the prevention of disease and the maintenance of health. Prerequisite(s): NUTR 5500.

NUTR 6600 Foodservice Operations and Production — 3 credits
Application of principles of foodservice management and operation in areas of food safety and sanitation, financial resource, quality improvement principles are covered in this course. Production and service to institutional practice, quality and quantity in volume feeding, methods of purchasing food, menu planning, recipe standardization, and portion control are also included.

NUTR 6700 Applied Research in Nutrition and Dietetics — 3 credits
This course provides students with the content and tools necessary to conduct and evaluate research in dietetics and nutritional sciences, and to translate research into practice. Major research methodologies, evaluation techniques, how to plan and execute a research project, statistical analysis, ethical responsibilities in designing and conducting research involving human subjects, and writing and reporting results are discussed and applied in a culminating research experience.

NUTR 6720 App Research in Nutri & Diet — 2 credits
Students will engage with the content and tools necessary to conduct and evaluate research in dietetics and nutritional sciences, and to translate research into practice. Major research methodologies, evaluation techniques, statistical analysis, ethical responsibilities in designing and conducting research involving human subjects and writing and reporting results are discussed and applied in a culminating research experience.

NUTR 6750 Research Practicum — 1 credit
Individual work on a graduate capstone project will be conducted and applied research and critical analysis skills will be developed. Depending on the status of the project, the work conducted in this course varies. Feedback and guidance will be provided, however, students should demonstrate independence, self-initiative, and motivation during the completion of the capstone project. Students will interact at least weekly with the research advisor by meetings, email, and phone. Prerequisites:.

NUTR 6800 Dietetics Practicums — 3 credits
Students will conduct onsite rotations in community, foodservice, and clinical facilities to develop proficiency and competency in entry-level dietetics. The instructor will be in frequent contact with the students and the preceptors. Prerequisite(s): NUTR 5400, 5500, 5600, 6400, 6500, 6600.