

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN FOOD AND NUTRITION COORDINATED PROGRAM IN DIETETICS (REGISTRATION ELIGIBLE)

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The coordinated program in dietetics (CPD) is an upper-division generalist dietetics program with an emphasis in community wellness. The program prepares students for professional practice and establishes eligibility for graduates to sit for the examination to become Registered Dietitians (RD) and Licensed Dietitians in the state of Ohio. During the five-semester program, each student spends a minimum of 1,200 supervised practice hours covering medical nutrition therapy, community nutrition and wellness, maternal and child, foodservice, and aging.

A community wellness emphasis has been identified as a need in the regional area that Youngstown State University serves. Graduates of the coordinated program in dietetics will be positioned to assume major roles in community health programs. The program is currently accredited through the Accreditation Council for Education in Nutrition and Dietetics (ACEND) within the Academy of Nutrition and Dietetics (AND).

Accreditation Council for Education in Nutrition and Dietetics (<http://www.eatright.org/ACEND>)
120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995
(312) 899-0040 Ext. 5400

Admission to the CPD is restricted since only 12 students can be accommodated. Satisfactory completion of a minimum of 63 semester hours (to qualify for junior status) is required before the student begins the program. Detailed information regarding criteria and procedures is available from the Department of Human Ecology. Students are accepted to the CPD in spring, and start the program during fall semester. The current closing date for applications is February 15 for the following fall semester.

Upon satisfactory completion of the CPD, graduates are issued a verification statement that confirms their eligibility to sit for the Commission on Dietetic Registration (CDR) registration examination for dietitians. CPD graduates who successfully write the registration examination are entitled to use the RD credential to signify professional competence.

Learning Outcomes

At the completion of the coordinated program in dietetics, graduates will be able to:

- Communicate effectively.
- Effectively integrate biochemical concepts into dietetics practice.
- Effectively integrate physiological concepts into dietetics practice.
- Effectively apply theory from the social sciences to dietetics practice.
- Effectively present results of research study.
- Effectively apply concepts from food, nutrition, management, and health care systems to dietetics practice.
- Practice effectively as members of an interdisciplinary team.

- Demonstrate competency in medical nutrition therapy.
- Demonstrate competency in foodservice management practice.
- Demonstrate competency in community nutrition practice.

For more information, visit **Food and Nutrition Coordinated Program in Dietetics**.

COURSE	TITLE	S.H.
General Education Requirements		
Basic Skills		
ENGL 1550	Writing 1	3
ENGL 1551	Writing 2	3
CMST 1545	Communication Foundations	3
MATH 2623	Quantitative Reasoning	3
Social & Personal Awareness		
FNUT 1551	Normal Nutrition	3
GERO 3745 or GERO 3703	Sociology of Health, Illness, and Healthcare Aging and Society	3
Arts & Humanities		
Elective		3
Elective		3
Natural Sciences Requirements		
CHEM 1505	Allied Health Chemistry 1	3
CHEM 1505L	Allied Health Chemistry 1 Laboratory	0
CHEM 1506	Allied Health Chemistry 2	3
CHEM 1506L	Allied Health Chemistry 2 Laboratory	0
BIOL 1551	Anatomy and Physiology 1	3
BIOL 1551L	Anatomy 1 Laboratory for Health Professions	1
BIOL 1552	Anatomy and Physiology 2	4
BIOL 1552L	Anatomy and Physiology 2 Laboratory	0
Additional Accreditation Requirements		
ACCT 1503 or HMGT 2603	Elementary Accounting Hospitality Managerial Accounting 1	3
COUN 2651 or COUN 2650	Foundations of Helping Skills for Human Ecology Professionals Foundations of Helping Skills for Allied Health Professionals	2
BIOL 1560	Microbiology for the Health Professions	2
BIOL 1560L	Microbiology Laboratory for Health Professions	1
MGT 3725	Fundamentals of Management	3
Major Courses		
FNUT 1512	Food Safety and Sanitation	1
FNUT 1553	Food Science and Management Principles	3
FNUT 1553L	Food Science and Management Principles Laboratory	1
FNUT 2603	Medical Nutrition Therapy 1	3
FNUT 2603L	Medical Nutrition Therapy 1 Lab	1
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
FNUT 2652L	Nutrition Assessment Laboratory	1
FNUT 3735	Nutritional Biochemistry	2
FNUT 3759	Advanced Nutrition	3
FNUT 3760	Medical Nutrition Therapy 2	3
FNUT 3760L	Medical Nutrition Therapy 2 Laboratory	2
FNUT 3760R	Medical Nutrition Therapy 2 Laboratory Recitation	2
FNUT 3761	Science of Nutrition in Exercise	3
FNUT 4802	Research Methods in Dietetics	2
FNUT 4802L	Research Methods in Dietetics Laboratory	1

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FNUT 4810	Experimental Foods	2
FNUT 4810L	Experimental Foods Laboratory	1
FNUT 4858	Food Service Systems Management	4
FNUT 4858L	Food Systems Management Laboratory	3
FNUT 4860	Medical Nutrition Therapy 3	3
FNUT 4860L	Medical Nutrition Therapy 3 Lab	3
FNUT 4872	Maternal and Child Nutrition	2
FNUT 4872L	Maternal and Child Nutrition Laboratory	2
FNUT 4873	Nutrition and Aging	2
FNUT 4873L	Nutrition and Aging Laboratory	3
FNUT 4874	Community Nutrition and Wellness	3
FNUT 4874L	Community Nutrition and Wellness Laboratory	3
FNUT 4885	Practicum in Dietetics	4
FNUT 5862	Food and Culture	2
FNUT 5862L	Food and Cultures Laboratory	1
CHFM 3731	Individual and Family Development	3
HMEC 1550	Human Ecology Professions	1
Course	Title	S.H.
Year 1		
Fall		
CHEM 1505 & 1505L	Allied Health Chemistry 1 and Allied Health Chemistry 1 Laboratory	3
First Year Experience		3
ENGL 1550	Writing 1	3
HMEC 1550	Human Ecology Professions (F,S,X)	1
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy 1 Laboratory for Health Professions	4
Semester Hours		14
Spring		
CHEM 1506 & 1506L	Allied Health Chemistry 2 and Allied Health Chemistry 2 Laboratory	3
FNUT 1512	Food Safety and Sanitation	1
ENGL 1551	Writing 2	3
FNUT 1551	Normal Nutrition (F,S,X)	3
BIOL 1552 & 1552L	Anatomy and Physiology 2 and Anatomy and Physiology 2 Laboratory	4
PSYC 1560	General Psychology	3
Semester Hours		17
Year 2		
Fall		
CMST 1545	Communication Foundations	3
FNUT 1553	Food Science and Management Principles (F,S)	3
FNUT 1553L	Food Science and Management Principles Laboratory (F,S)	1
MATH 2623 or STAT 2625	Quantitative Reasoning or Stat Lit and Crit Reasoning	3
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals (F)	2
FNUT 2652L	Nutrition Assessment Laboratory (F,S)	1
AH Elective		3
Semester Hours		16
Spring		
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
ACCT 2602	Financial Accounting	3

FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory (F,S)	5
FNUT 2603	Medical Nutrition Therapy 1 (F,S)	3
FNUT 2603L	Medical Nutrition Therapy 1 Lab (F,S)	1
FNUT 3735	Nutritional Biochemistry (S)	2
Semester Hours		17
Year 3		
Fall		
CHFM 3731	Individual and Family Development (F,S,X)	3
FNUT 3759	Advanced Nutrition (F)	3
FNUT 3760	Medical Nutrition Therapy 2 (F)	3
FNUT 3760R	Medical Nutrition Therapy 2 Laboratory Recitation (F)	2
FNUT 3760L	Medical Nutrition Therapy 2 Laboratory (F)	2
FNUT 4802	Research Methods in Dietetics (F)	2
SOC 1500	Introduction to Sociology	3
Semester Hours		18
Spring		
MGT 3725	Fundamentals of Management	3
FNUT 3761	Science of Nutrition in Exercise (S)	3
FNUT 4802L	Research Methods in Dietetics Laboratory (S)	1
FNUT 4860	Medical Nutrition Therapy 3 (S)	3
FNUT 4860L	Medical Nutrition Therapy 3 Lab (S)	3
FNUT 5862 & 5862L	Food and Culture and Food and Cultures Laboratory (S)	3
Semester Hours		16
Year 4		
Fall		
FNUT 4858	Food Service Systems Management (F)	4
FNUT 4858L	Food Systems Management Laboratory (F)	3
FNUT 4873	Nutrition and Aging (F)	2
FNUT 4873L	Nutrition and Aging Laboratory (F)	3
SOC 3745	Sociology of Health, Illness, and Healthcare	3
Semester Hours		15
Spring		
FNUT 4810	Experimental Foods (S)	2
FNUT 4810L	Experimental Foods Laboratory (S)	1
FNUT 4874	Community Nutrition and Wellness (F)	3
FNUT 4874L	Community Nutrition and Wellness Laboratory (F)	3
FNUT 4872	Maternal and Child Nutrition (S)	2
FNUT 4872L	Maternal and Child Nutrition Laboratory (S)	2
SOC 3745 or SOC 3703	Sociology of Health, Illness, and Healthcare or Aging and Society	3
Semester Hours		16
Summer		
FNUT 4885	Practicum in Dietetics (X)	4
Semester Hours		4
Total Semester Hours		133

F – Offered in the fall semester S – Offered in the spring semester X – Offered in the summer semester