

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN FOOD AND NUTRITION DIDACTIC PROGRAM IN DIETETICS

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This baccalaureate program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND). The Didactic Program in Dietetics at YSU is currently accredited, 07/01/2010 - 06/30/2020.

Academy of Nutrition and Dietetics
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Students may select the Didactic Program in Dietetics as a major only after they have met admission criteria. These criteria include grades of "C" or better in the following courses and a minimum cumulative GPA of 2.5:

COURSE	TITLE	S.H.
HMEC 1550	Human Ecology Professions	1
ENGL 1550	Writing 1	3
ENGL 1551	Writing 2	3
FNUT 1551	Normal Nutrition	3
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy 1 Laboratory for Health Professions	4
BIOL 1552 & 1552L	Anatomy and Physiology 2 and Anatomy and Physiology 2 Laboratory	4
CHEM 1505 & 1505L	Allied Health Chemistry 1 and Allied Health Chemistry 1 Laboratory	3

Students who have not yet been admitted to the DPD program but are working toward that end may enroll as "Pre-dietetics-DPD" majors.

Upon satisfactory completion of the DPD, students are issued a verification statement confirming eligibility to apply for an ACEND accredited Dietetic Internship (DI) or other pre-professional practice program such as an Individualized Supervised Practice Program (ISPP).

Completion of the DI, or an approved pre-professional practice program, establishes eligibility for the Commission on Dietetic Registration (CDR) credentialing examination for dietitians. Successful completion of the examination results in nationally recognized credential as a Registered Dietitian (RD).

Didactic program in dietetics (DPD) graduates may also take the registration examination for dietetic technicians and become Dietetic Technicians, Registered (DTR).

Learning Outcomes

- Achieve comprehension/competence in nutrition care process with specific emphasis on standardized nutrition diagnoses, i.e., use the nutrition care process to make decisions, identify nutrition-related problems, and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention, and health promotion.

- Demonstrate understanding of dietetics evidence-based practice principles; locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
- Demonstrate competence in food preparation and the modification and evaluation of recipes, menus, and food products for diverse groups.
- Be able to identify different health care delivery systems and current reimbursement issues, policies, and regulations on food and nutrition services.

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

COURSE	TITLE	S.H.
General Education Requirements		
Core Competencies		
ENGL 1550	Writing 1	3
ENGL 1551	Writing 2	3
CMST 1545	Communication Foundations	3
MATH 2623	Quantitative Reasoning	3
Arts and Humanities		
6		
Natural Science Requirements		
CHEM 1505 & 1505L	Allied Health Chemistry 1 and Allied Health Chemistry 1 Laboratory	3
CHEM 1506 & 1506L	Allied Health Chemistry 2 and Allied Health Chemistry 2 Laboratory	3
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy 1 Laboratory for Health Professions	4
BIOL 1552 & 1552L	Anatomy and Physiology 2 and Anatomy and Physiology 2 Laboratory	4
Social Science Requirements		
PSYC 1560	General Psychology	3
SOC 1500	Introduction to Sociology	3
Social and Personal Awareness		
FNUT 1551	Normal Nutrition	3
37___	SPA elective	3
General Education Elective / First-Year Experience		
3		
Major Requirements		
FNUT 1512	Food Safety and Sanitation	1
HMEC 1550	Human Ecology Professions	1
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
FNUT 2603 & 2603L	Medical Nutrition Therapy 1 and Medical Nutrition Therapy 1 Lab	4
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
FNUT 2652L	Nutrition Assessment Laboratory	1
CHFM 3731	Individual and Family Development	3
FNUT 3735	Nutritional Biochemistry	2
FNUT 3759	Advanced Nutrition	3
FNUT 3760	Medical Nutrition Therapy 2	3
FNUT 3761	Science of Nutrition in Exercise	3
FNUT 4802	Research Methods in Dietetics	2
FNUT 4810 & 4810L	Experimental Foods and Experimental Foods Laboratory	3
FNUT 4858	Food Service Systems Management	4
FNUT 4860	Medical Nutrition Therapy 3	3
FNUT 4874	Community Nutrition and Wellness	3
FNUT 4872	Maternal and Child Nutrition	2

FNUT 4873	Nutrition and Aging	2
HMEC 4890	Communication of Contemporary Issues	3
FNUT 4895	DPD Capstone	3
FNUT 5862 & 5862L	Food and Culture and Food and Cultures Laboratory	3
Additional Accreditation Required Courses		
ACCT 1503	Elementary Accounting	3
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals	2
MGT 3725	Fundamentals of Management	3
Suggested-Other Electives		
Not required, but match well with the major		
MATC 1501	Medical Terminology	
SPAN 1550	Elementary Spanish	
SOC 3745	Sociology of Health, Illness, and Healthcare	
GEOG 2626	World Geography	
PSYC 3700	Social Psychology	
PHLT 1531	Fundamentals of Public Health	
PHIL 2628	Business Ethics	
Total Semester Hours		119

Minimum upper-division hours (3700 or higher) = 48; total hours for degree = 119

Course	Title	S.H.
Year 1		
Fall		
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy 1 Laboratory for Health Professions (F,S,X)	4
CHEM 1505 & 1505L	Allied Health Chemistry 1 and Allied Health Chemistry 1 Laboratory (F,S,X)	3
ENGL 1550	Writing 1 (F,S,X)	3
FNUT 1551	Normal Nutrition (F,S,X)	3
HMEC 1550	Human Ecology Professions (F,S)	1
First Year Experience Elective		3
Semester Hours		17
Spring		
BIOL 1552 & 1552L	Anatomy and Physiology 2 and Anatomy and Physiology 2 Laboratory (F,S, X)	4
CHEM 1506 & 1506L	Allied Health Chemistry 2 and Allied Health Chemistry 2 Laboratory (F,S,X)	3
ENGL 1551	Writing 2 (F,S,X)	3
PSYC 1560	General Psychology (F,S,X)	3
MATH 2623 or STAT 2625	Quantitative Reasoning (F,S,X) or Stat Lit and Crit Reasoning	3
Semester Hours		16
Year 2		
Fall		
ACCT 1503 or HMG 2603	Elementary Accounting (F) or Hospitality Managerial Accounting 1	3
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals (F)	2

FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory (F,S)	4
MATC 1501	Medical Terminology (F,S)	3
FNUT 2652L	Nutrition Assessment Laboratory (F,S)	1
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions (F,S,X)	3
Semester Hours		16

Spring		
CMST 1545	Communication Foundations (F,S,X)	3
FNUT 1512	Food Safety and Sanitation (F,S)	1
FNUT 2612	Food Systems: Operation, Production, and Service (F,S)	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory (F,S)	2
FNUT 2603 & 2603L	Medical Nutrition Therapy 1 and Medical Nutrition Therapy 1 Lab (F,S)	4
FNUT 3735	Nutritional Biochemistry (S)	2
Semester Hours		15

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 4802	Research Methods in Dietetics (F)	2
SOC 1500	Introduction to Sociology	3
Semester Hours		14

Spring		
MGT 3725	Fundamentals of Management (F,S,X)	3
FNUT 3761	Science of Nutrition in Exercise (S)	3
FNUT 4860	Medical Nutrition Therapy 3 (S)	3
FNUT 5862 & 5862L	Food and Culture and Food and Cultures Laboratory (S)	3
Arts and Humanities Elective		3
Semester Hours		15

Year 4		
Fall		
FNUT 4858	Food Service Systems Management (F)	4
FNUT 4873	Nutrition and Aging (S)	2
HMEC 4890	Communication of Contemporary Issues (F,S)	3
Arts and Humanities or Social and Personal Awareness Elective		3
Other Electives		3
Semester Hours		15

Spring		
FNUT 4810 & 4810L	Experimental Foods and Experimental Foods Laboratory (S)	3
FNUT 4895	DPD Capstone (S)	3
FNUT 4872	Maternal and Child Nutrition (S)	2
FNUT 4874	Community Nutrition and Wellness (F)	3
Semester Hours		11
Total Semester Hours		119

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