

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN DIETETICS - MHHS 4+1 GRADUATE TRACK

Zara C. Rowlands, PhD, RDN, Director, Didactic Program in Dietetics.
(zcshah@ysu.edu; 330-941-2021, Cushwa 1114)

Dan Van Dussen, PhD, Director, Master's in Health & Human Services
(djvandussen@ysu.edu; 330-941-1683, Cushwa 1026)

The baccalaureate program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND). The Dietetic program at YSU is currently accredited, 2021-2028.

Email: ACEND@eatright.org; Phone: 800/877-1600, ext. 5400; Mail: Academy of Nutrition and Dietetics - ACEND, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995

Students may select the Dietetics program as a major as freshmen or transfer. A GPA of 2.0 and the following courses must be successfully completed (or transferred) within the first year enrolled in the program.

MHHS courses (2) are scheduled with undergrad coursework in the Senior year of the DPD program, selected with input from the Director of the MHHS program, Dr. Dan Van Dussen.

Upon satisfactory completion of the dietetic program, 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. Passing the examination results in nationally recognized credential as a Registered Dietitian (RD) and eligibility for Licensure (or Certification) in states that require State-based credentials for professional practice.

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

For more information, contact Dr. Zara Rowlands at zcshah@ysu.edu or call (330) 941-2021

COURSE	TITLE	S.H.
FIRST YEAR REQUIREMENT -STUDENT SUCCESS		
YSU 1500	Success Seminar	1-2
or YSU 1500S	Youngstown State University Success Seminar	
or HONR 1500	Intro to Honors	
General Education Requirements		
ENGL 1550	Writing 1	3-4
or ENGL 1549	Writing 1 with Support	
ENGL 1551	Writing 2	3
STAT 2625	Statistical Literacy and Critical Reasoning	3-6
or STAT 2601	Introductory Statistics	
or STAT 2625C	Statistical Literacy and Critical Reasoning with Co-Requisite Support	
Natural Science		
CHEM 1510 & 1510L	Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory	4

BIOL 1545 & 1545L	Allied Health Anatomy and Physiology and Allied Health Anatomy and Physiology Laboratory	5
Social Science		
PSYC 1560	General Psychology	3
SOC 1500	Introduction to Sociology	3
Arts and Humanities (6 s.h.)		
General Education Electives		
General Education Elective		3
FNUT 1551	Normal Nutrition	3
CMST 1545	Communication Foundations	3
Major Requirements		
FNUT 1512	Food Safety and Sanitation	2
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
FNUT 2600	Orientation to Dietetics Major	1
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
FNUT 2652L	Nutrition Assessment Laboratory	1
FNUT 2640	Nutrition Counseling and Education Skills Development for Dietetics	3
FNUT 2641	Diet Prescriptions and Intervention Planning	2
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 4802L	Research Methods in Dietetics Laboratory	1
or FNUT 4890	Directed Individual Study in Dietetics	
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
FNUT 4895	DPD Capstone	3
FNUT 5825	Current Nutrition Concepts	3
FNUT 5862 & 5862L	Food and Culture and Food and Cultures Laboratory	3
Additional Required Courses		
ACCT 1503	Essentials of Accounting	3
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
AHLT 1501	Medical Terminology	3
AHLT 2605	Introduction to Pharmacology	3
ALCS 1503	Aging and Society	3
Must choose one set of the transitory courses below		
Master's in HHS Health Promotion Track		
HAHS 5875	Interprofessional Education for Health Professions	
HHS 6953	Health Behavior	
HHS 6949	Community Health Practice	
Master's in HHS Health Informatics Track		
HAHS 5875	Interprofessional Education for Health Professions	
HHS 6962	Health Care Policy	
HHS 6960	Health Education and Promotion	
Master's in HHS Health Care Admin Track		

HAHS 5875	Interprofessional Education for Health Professions	
HHS 6971	Human Resource Management for Healthcare Administration	
HHS 6962	Health Care Policy	

Total Semester Hours 122-127

Year 1**Fall** S.H. 1-2

YSU 1500 or YSU 1500S or HONR 1500	Success Seminar or Youngstown State University Success Seminar or Intro to Honors	1-2
--	---	-----

ENGL 1550 or ENGL 1549	Writing 1 or Writing 1 with Support	3-4
---------------------------	--	-----

FNUT 1551	Normal Nutrition	3
-----------	------------------	---

FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
----------------------	--	---

STAT 2625 or STAT 2601 or STAT 2625C	Statistical Literacy and Critical Reasoning or Introductory Statistics or Statistical Literacy and Critical Reasoning with Co-Requisite Support	3-6
--	--	-----

Semester Hours 14-19

Spring

ENGL 1551	Writing 2	3
-----------	-----------	---

PSYC 1560	General Psychology	3
-----------	--------------------	---

BIOL 1545 & 1545L	Allied Health Anatomy and Physiology and Allied Health Anatomy and Physiology Laboratory	5
----------------------	--	---

FNUT 2600	Orientation to Dietetics Major	1
-----------	--------------------------------	---

AHLT 1501	Medical Terminology	3
-----------	---------------------	---

Semester Hours 15

Year 2**Fall**

ACCT 1503	Essentials of Accounting	3
-----------	--------------------------	---

FNUT 1512	Food Safety and Sanitation	2
-----------	----------------------------	---

CMST 1545	Communication Foundations	3
-----------	---------------------------	---

Arts & Humanities Gen Ed Elective		3
-----------------------------------	--	---

CHEM 1510	Chemistry for the Allied Health Sciences	4
-----------	--	---

Semester Hours 15

Spring

FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
----------------------	---	---

FNUT 2652L	Nutrition Assessment Laboratory	1
------------	---------------------------------	---

FNUT 2640	Nutrition Counseling and Education Skills Development for Dietetics	3
-----------	---	---

FNUT 2641	Diet Prescriptions and Intervention Planning	2
-----------	--	---

FNUT 3735	Nutritional Biochemistry	2
-----------	--------------------------	---

AHLT 2605	Introduction to Pharmacology	3
-----------	------------------------------	---

Semester Hours 16

Year 3**Fall**

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 5825	Current Nutrition Concepts	3
-----------	----------------------------	---

SOC 1500	Introduction to Sociology	3
----------	---------------------------	---

Semester Hours 17

Spring

FNUT 4860	Medical Nutrition Therapy 3	3
-----------	-----------------------------	---

FNUT 4802L or FNUT 4890	Research Methods in Dietetics Laboratory or Directed Individual Study in Dietetics	1
----------------------------	--	---

FNUT 4810 & 4810L	Experimental Foods and Experimental Foods Laboratory	3
----------------------	--	---

FNUT 4873	Nutrition and Aging	2
-----------	---------------------	---

ALCS 1503	Aging and Society	3
-----------	-------------------	---

BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
----------------------	--	---

Semester Hours 15

Year 4**Fall**

FNUT 4858	Food Service Systems Management	4
-----------	---------------------------------	---

FNUT 4895	DPD Capstone	3
-----------	--------------	---

Master's in HHS Course Selection		3
----------------------------------	--	---

Master's in HHS Course Selection		3
----------------------------------	--	---

General Education Elective		3
----------------------------	--	---

Semester Hours 16

Spring

FNUT 4872	Maternal and Child Nutrition	2
-----------	------------------------------	---

FNUT 4874	Community Nutrition and Wellness	3
-----------	----------------------------------	---

FNUT 5862 & 5862L	Food and Culture and Food and Cultures Laboratory	3
----------------------	---	---

Arts & Humanities Gen Ed Elective		3
-----------------------------------	--	---

Master's in HHS Course Selection		3
----------------------------------	--	---

Semester Hours 14

Total Semester Hours 122-127

Goal 1. The program will prepare graduates for supervised practice programs, advanced degrees or employment.

- **01:** At least 80% of program students complete program/degree requirements within 3 years (150% of the program length).
- **02:** At least 35 percent of program graduates apply for admission to a supervised practice program prior to, or within 12 months of graduation
- **03:** Of program graduates who apply to a supervised practice program, at least 50 percent are admitted within 12 months of graduation
- **04:** The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
- **05:** At least 70% of program graduates who do not complete supervised practice programs will report employment in a nutrition-related field. **(Program Specific Goal)**

Goal 2. The program will prepare graduates to perform adequately in a supervised practice program.

- **01:** At least 80% of graduates admitted to supervised practice will rate their preparation by the program to be satisfactory or better.
- **02:** At least 80% of graduates will receive "satisfactory" ratings or better on their preparation and performance from their supervised practice program (DI) director and/or preceptors.
- **03:** At least 80% of program graduates will rate program quality as satisfactory or better in preparing them for advanced studies or employment. **(Program Specific Goal)**.