

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

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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 |

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| 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 | | |

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| 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

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| Fall | | |
| YSU 1500 or YSU 1500S or HONR 1500 | Success Seminar or Youngstown State University Success Seminar or Intro to Honors | S.H. 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

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|----------------------|--|---|
| 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

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|----------------------|---|---|
| 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

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|-------------|----------------------------------|---|
| 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 |

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| SOC 1500 | Introduction to Sociology | 3 |
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Semester Hours 17

Spring

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|----------------------------|--|---|
| 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

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| 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 (D) 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)**.