

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

Dr. Zara Rowlands, Program Director

(330) 941-2021  
zcshah@ysu.edu

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, 01/2020 - 01/2027.

Email: ACEND@eatright.org

Phone: 800/877-1600, ext. 5400

Mail: ACEND, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995

Students may select the Didactic Program in Dietetics as a major as a Freshman or transfer student. Majors must earn a C or better grade in the following courses within the first year of enrollment in the major (or transfer equivalent courses).

| COURSE               | TITLE                                                               | S.H. |
|----------------------|---------------------------------------------------------------------|------|
| ENGL 1550            | Writing 1                                                           | 3    |
| ENGL 1551            | Writing 2                                                           | 3    |
| FNUT 1551            | Normal Nutrition                                                    | 3    |
| BIOL 1545            | Allied Health Anatomy and Physiology                                | 5    |
| BIOL 1545L           | Allied Health Anatomy and Physiology Laboratory                     | 0    |
| BIOL 1551<br>& 1551L | Anatomy and Physiology 1<br>and Anatomy and Physiology 1 Laboratory | 4    |
| BIOL 1552<br>& 1552L | Anatomy and Physiology 2<br>and Anatomy and Physiology 2 Laboratory | 4    |
| CHEM 1510            | Chemistry for the Allied Health Sciences                            | 4    |
| CHEM 1510L           | Chemistry for the Allied Health Sciences Laboratory                 | 0    |
| FNUT 2600            | Orientation to Dietetics Major                                      | 1    |

Upon satisfactory completion of the DPD, students are issued a DPD 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) or a Graduate-Dietetics Future Education program.

Completion of Supervised Pre-professional Practice and a graduate degree (master's level or above) establish eligibility for the Commission on Dietetic Registration (CDR) credentialing examination for dietitians. Candidates who pass the exam, earn the Registered Dietitian Nutritionist (RDN) credential, which makes one eligible for State Licensure to practice as a Licensed, Registered Dietitian in the State of Ohio. Licensure and Certification requirements differ from State to State.

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

Both credentials (RDN and NDTR) require completion of continuing education and maintenance of an electronic Portfolio covering 5 year periods, to document CEUs, on the Commission on Dietetic Registration credential management portal.

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

| COURSE                                               | TITLE                                                               | S.H. |
|------------------------------------------------------|---------------------------------------------------------------------|------|
| <b>FIRST YEAR REQUIREMENT -STUDENT SUCCESS</b>       |                                                                     |      |
| YSU 1500                                             | Success Seminar                                                     | 1-2  |
| or SS 1500                                           | Strong Start Success Seminar                                        |      |
| or HONR 1500                                         | Intro to Honors                                                     |      |
| <b>General Education Requirements</b>                |                                                                     |      |
| ENGL 1550                                            | Writing 1                                                           | 3-4  |
| or ENGL 1549                                         | Writing 1 with Support                                              |      |
| ENGL 1551                                            | Writing 2                                                           | 3    |
| CMST 1545                                            | Communication Foundations                                           | 3    |
| STAT 2625                                            | Statistical Literacy and Critical Reasoning                         | 4    |
| <b>Natural Science</b>                               |                                                                     |      |
| BIOL 1545                                            | Allied Health Anatomy and Physiology                                | 5    |
| BIOL 1545L                                           | Allied Health Anatomy and Physiology Laboratory                     | 0    |
| CHEM 1510                                            | Chemistry for the Allied Health Sciences                            | 4    |
| CHEM 1510L                                           | Chemistry for the Allied Health Sciences Laboratory                 | 0    |
| <b>Social Science (6 s.h.)</b>                       |                                                                     |      |
| PSYC 1560                                            | General Psychology                                                  | 3    |
| SOC 1500                                             | Introduction to Sociology                                           | 3    |
| <b>Arts and Humanities (6 s.h. Select 2 courses)</b> |                                                                     |      |
| <b>Social and Personal Awareness (6 s.h.)</b>        |                                                                     |      |
| FNUT 1551                                            | Normal Nutrition                                                    | 3    |
| SOC 3703                                             | Aging and Society                                                   | 3    |
| <b>Major Requirements</b>                            |                                                                     |      |
| FNUT 1512                                            | Food Safety and Sanitation                                          | 2    |
| FNUT 1553                                            | Food Science and Management Principles                              | 3    |
| FNUT 1553L                                           | Food Science and Management Principles Laboratory                   | 1    |
| FNUT 2600                                            | Orientation to Dietetics Major                                      | 1    |
| FNUT 2612                                            | Food Systems: Operation, Production, and Service                    | 3    |
| FNUT 2612L                                           | Food Systems: Operations, Production, and Service Laboratory        | 2    |
| FNUT 2640                                            | Nutrition Counseling and Education Skills Development for Dietetics | 3    |
| FNUT 2641                                            | Diet Prescriptions and Intervention Planning                        | 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 3761                                            | Science of Nutrition in Exercise                                    | 3    |
| FNUT 4802                                            | Research Methods in Dietetics                                       | 2    |
| FNUT 4802L                                           | Research Methods in Dietetics Laboratory                            | 1    |
| FNUT 4810                                            | Experimental Foods                                                  | 2    |
| FNUT 4810L                                           | Experimental Foods Laboratory                                       | 1    |
| FNUT 4860                                            | Medical Nutrition Therapy 3                                         | 3    |
| FNUT 4872                                            | Maternal and Child Nutrition                                        | 2    |
| FNUT 4873                                            | Nutrition and Aging                                                 | 2    |
| FNUT 4895                                            | DPD Capstone                                                        | 3    |
| FNUT 4858                                            | Food Service Systems Management                                     | 4    |
| FNUT 4874                                            | Community Nutrition and Wellness                                    | 3    |
| FNUT 5862                                            | Food and Culture                                                    | 2    |
| FNUT 5862L                                           | Food and Cultures Laboratory                                        | 1    |
| HAHS 5875                                            | Interprofessional Education for Health Professions                  | 3    |
| <b>Additional Accreditation Required Courses</b>     |                                                                     |      |
| ACCT 1503                                            | Elementary Accounting                                               | 3    |
| or HMG 2603                                          | Hospitality Managerial Accounting 1                                 |      |

|                             |                                                |                |
|-----------------------------|------------------------------------------------|----------------|
| AHLT 4810                   | Management Skills for Health Professionals     | 3              |
| or MGT 3725                 | Fundamentals of Management                     |                |
| BIOL 1560                   | Microbiology for the Health Professions        | 2              |
| BIOL 1560L                  | Microbiology Laboratory for Health Professions | 1              |
| MATC 1501                   | Medical Terminology                            | 3              |
| MATC 2605                   | Introduction to Pharmacology                   | 3              |
| SOC 3745                    | Sociology of Health, Illness, and Healthcare   | 3              |
| Electives to meet 120 hours |                                                | 3              |
| <b>Total Semester Hours</b> |                                                | <b>120-122</b> |

**Year 1**

|                       |                                                     |              |
|-----------------------|-----------------------------------------------------|--------------|
| <b>Fall</b>           |                                                     | <b>S.H.</b>  |
| YSU 1500              | Success Seminar                                     | 1-2          |
| or HONR 1500          | or Intro to Honors                                  |              |
| or SS 1500            | or Strong Start Success Seminar                     |              |
| ENGL 1550             | Writing 1 (F,S,X)                                   | 3-4          |
| or ENGL 1549          | or Writing 1 with Support                           |              |
| FNUT 1551             | Normal Nutrition (F,S,X)                            | 3            |
| BIOL 1545             | Allied Health Anatomy and Physiology                | 5            |
| & 1545L               | and Allied Health Anatomy and Physiology Laboratory |              |
| CHEM 1510             | Chemistry for the Allied Health Sciences            | 4            |
| CHEM 1510L            | Chemistry for the Allied Health Sciences Laboratory | 0            |
| <b>Semester Hours</b> |                                                     | <b>16-18</b> |

**Spring**

|                       |                                |           |
|-----------------------|--------------------------------|-----------|
| ENGL 1551             | Writing 2 (F,S,X)              | 3         |
| PSYC 1560             | General Psychology (F,S,X)     | 3         |
| FNUT 2600             | Orientation to Dietetics Major | 1         |
| MATC 1501             | Medical Terminology            | 3         |
| A & H course          |                                | 3         |
| <b>Semester Hours</b> |                                | <b>13</b> |

**Year 2**

|                       |                                                   |           |
|-----------------------|---------------------------------------------------|-----------|
| <b>Fall</b>           |                                                   |           |
| ACCT 1503             | Elementary Accounting (F)                         | 3         |
| or HMG 2603           | or Hospitality Managerial Accounting 1            |           |
| CMST 1545             | Communication Foundations                         | 3         |
| FNUT 1512             | Food Safety and Sanitation                        | 2         |
| FNUT 1553             | Food Science and Management Principles (F,S)      | 3         |
| FNUT 1553L            | Food Science and Management Principles Laboratory | 1         |
| STAT 2625             | Statistical Literacy and Critical Reasoning       | 4         |
| <b>Semester Hours</b> |                                                   | <b>16</b> |

**Spring**

|                       |                                                                     |           |
|-----------------------|---------------------------------------------------------------------|-----------|
| MATC 2605             | Introduction to Pharmacology                                        | 3         |
| FNUT 2612             | Food Systems: Operation, Production, and Service (F,S)              | 3         |
| FNUT 2612L            | Food Systems: Operations, Production, and Service Laboratory (F,S)  | 2         |
| FNUT 2640             | Nutrition Counseling and Education Skills Development for Dietetics | 3         |
| FNUT 2641             | Diet Prescriptions and Intervention Planning                        | 2         |
| FNUT 2652L            | Nutrition Assessment Laboratory                                     | 1         |
| FNUT 3735             | Nutritional Biochemistry (S)                                        | 2         |
| <b>Semester Hours</b> |                                                                     | <b>16</b> |

**Year 3**

|             |                        |   |
|-------------|------------------------|---|
| <b>Fall</b> |                        |   |
| FNUT 3759   | Advanced Nutrition (F) | 3 |

|                |                                   |   |
|----------------|-----------------------------------|---|
| FNUT 3760      | Medical Nutrition Therapy 2 (F)   | 3 |
| FNUT 3761      | Science of Nutrition in Exercise  | 3 |
| FNUT 4802      | Research Methods in Dietetics (F) | 2 |
| SOC 1500       | Introduction to Sociology         | 3 |
| A & H Elective |                                   | 3 |

**Semester Hours****17****Spring**

|              |                                                |   |
|--------------|------------------------------------------------|---|
| AHLT 4810    | Management Skills for Health Professionals     | 3 |
| FNUT 4860    | Medical Nutrition Therapy 3 (S)                | 3 |
| FNUT 4802L   | Research Methods in Dietetics Laboratory       | 1 |
| or FNUT 4890 | or Directed Individual Study in Dietetics      |   |
| FNUT 4810    | Experimental Foods                             | 2 |
| FNUT 4810L   | Experimental Foods Laboratory                  | 1 |
| SOC 3703     | Aging and Society                              | 3 |
| BIOL 1560    | Microbiology for the Health Professions        | 2 |
| BIOL 1560L   | Microbiology Laboratory for Health Professions | 1 |

**Semester Hours****16****Year 4**

|             |                                                    |   |
|-------------|----------------------------------------------------|---|
| <b>Fall</b> |                                                    |   |
| FNUT 4858   | Food Service Systems Management (F)                | 4 |
| FNUT 4895   | DPD Capstone                                       | 3 |
| HAHS 5875   | Interprofessional Education for Health Professions | 3 |
| Elective    |                                                    | 3 |

**Semester Hours****13****Spring**

|            |                                              |   |
|------------|----------------------------------------------|---|
| FNUT 4872  | Maternal and Child Nutrition (S)             | 2 |
| FNUT 4873  | Nutrition and Aging                          | 2 |
| FNUT 4874  | Community Nutrition and Wellness (F)         | 3 |
| FNUT 5862  | Food and Culture                             | 2 |
| FNUT 5862L | Food and Cultures Laboratory                 | 1 |
| SOC 3745   | Sociology of Health, Illness, and Healthcare | 3 |

**Semester Hours****13****Total Semester Hours****120-122**

Sophomore, Junior and Senior level Dietetics core courses are offered once per year. Please attend an advising session with your program advisor so you can sequence your courses to complete the program efficiently.

**YSU-DPD Program Goals & Objectives 2022-2024**

**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 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)**