

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

Dr. Zara Rowlands, Program Coordinator

(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, 07/01/2010 - 06/30/2020.

Academy of Nutrition and Dietetics  
120 South Riverside Plaza  
Suite 2190, Chicago, IL 60606-6995  
www.eatright.org

Toll Free Phone: 800-877-1600  
Additional Phone: 312-899-0040

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.
ENGL 1550	Writing 1	3
ENGL 1551	Writing 2	3
FNUT 1551	Normal Nutrition	3
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy and Physiology 1 Laboratory	4
BIOL 1552 & 1552L	Anatomy and Physiology 2 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

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).

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
MATH 2623	Quantitative Reasoning	3
Arts and Humanities (6 s.h.)		6
Natural Science		
CHEM 1510 & 1510L	Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory <small>Lecture is 4 sh lab is 0 sh</small>	4
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy and Physiology 1 Laboratory <small>hours counted in major</small>	
Social Science (6 s.h.)		
PSYC 1560	General Psychology	3
SOC 1500	Introduction to Sociology	3
Social and Personal Awareness (6 s.h.)		
FNUT 1551	Normal Nutrition	3
One additional SPA course (3700 level)		3
<b>Major Requirements</b>		
BIOL 1551 & 1551L	Anatomy and Physiology 1 and Anatomy and Physiology 1 Laboratory <small>Lecture is 3 sh lab is 1 sh</small>	4
BIOL 1552 & 1552L	Anatomy and Physiology 2 and Anatomy and Physiology 2 Laboratory <small>Lecture is 4 sh lab is 0 sh</small>	4
FNUT 1512	Food Safety and Sanitation	1
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory <small>Lecture is 3 sh lab is 1 sh</small>	4
FNUT 2600	Orientation to Dietetics Major	1
FNUT 2603 & 2603L	Medical Nutrition Therapy 1 and Medical Nutrition Therapy 1 Lab <small>Lecture is 3 sh lab is 1 sh</small>	4
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory <small>Lecture is 3 sh lab is 2 sh</small>	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 <small>Lecture is 2 sh lab is 1 sh</small>	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 5862 & 5862L	Food and Culture and Food and Cultures Laboratory <small>Lecture is 2 sh lab is 1 sh</small>	3
FNUT 4802L	Research Methods in Dietetics Laboratory	1

HAHS 5875	Interprofessional Education for Health Professions	3
HMEC 4875	Directed Individual Study	3
<b>Additional Accreditation Required Courses</b>		
ACCT 1503	Elementary Accounting	3
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions <small>Lecture is 2 sh lab is 1 sh</small>	3
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals	2
MGT 3725	Fundamentals of Management	3
MATC 1501	Medical Terminology	3
<b>Electives to meet 120 hours</b>		
<b>Suggested-Other Electives for General Education</b>		
Not required, but match well with the major		
SOC 3745	Sociology of Health, Illness, and Healthcare <small>SPA Gen Ed</small>	
GEOG 2626	World Geography <small>SPA and Social Science Gen Ed</small>	
PSYC 3700	Social Psychology <small>Social Science Gen Ed</small>	
PHLT 1531	Fundamentals of Public Health <small>SPA and Social Science Gen Ed</small>	
PHIL 2628	Business Ethics <small>Arts and Humanities Gen Ed</small>	
SPAN 1550	Elementary Spanish	
Total Semester Hours		120-122
<b>Year 1</b>		
<b>Fall</b>		
YSU 1500	Success Seminar	1
ENGL 1550	Writing 1 (F,S,X)	3
BIOL 1551	Anatomy and Physiology 1	3
BIOL 1551L	Anatomy and Physiology 1 Laboratory	1
FNUT 1551	Normal Nutrition (F,S,X)	3
FNUT 2600	Orientation to Dietetics Major	1
Semester Hours		12
<b>Spring</b>		
BIOL 1552	Anatomy and Physiology 2 (F,S, X)	4
BIOL 1552L	Anatomy and Physiology 2 Laboratory	0
ENGL 1551	Writing 2 (F,S,X)	3
CHEM 1510	Chemistry for the Allied Health Sciences	4
CHEM 1510L	Chemistry for the Allied Health Sciences Laboratory	0
PSYC 1560	General Psychology (F,S,X)	3
MATC 1501	Medical Terminology	3
Semester Hours		17
<b>Year 2</b>		
<b>Fall</b>		
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	Food Science and Management Principles (F,S)	3
FNUT 1553L	Food Science and Management Principles Laboratory	1
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
MATH 2623	Quantitative Reasoning	3
Semester Hours		16

<b>Spring</b>		
CMST 1545	Communication Foundations (F,S,X)	3
FNUT 1512	Food Safety and Sanitation (F,S)	1
FNUT 2603	Medical Nutrition Therapy 1 (F,S)	3
FNUT 2603L	Medical Nutrition Therapy 1 Lab	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 3735	Nutritional Biochemistry (S)	2
Semester Hours		15

<b>Year 3</b>		
<b>Fall</b>		
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 3761	Science of Nutrition in Exercise	3
FNUT 4802	Research Methods in Dietetics (F)	2
SOC 1500	Introduction to Sociology	3
Semester Hours		17

<b>Spring</b>		
MGT 3725	Fundamentals of Management (F,S,X)	3
FNUT 4860	Medical Nutrition Therapy 3 (S)	3
FNUT 5862	Food and Culture (S)	2
FNUT 5862L	Food and Cultures Laboratory	1
FNUT 4802L	Research Methods in Dietetics Laboratory	1
Arts and Humanities Elective		3
Semester Hours		13

<b>Year 4</b>		
<b>Fall</b>		
FNUT 4858	Food Service Systems Management (F)	4
FNUT 4873	Nutrition and Aging (S)	2
FNUT 4895	DPD Capstone	3
HAHS 5875	Interprofessional Education for Health Professions	3
Arts and Humanities or Social and Personal Awareness Elective		3
Semester Hours		15

<b>Spring</b>		
FNUT 4810 & 4810L	Experimental Foods and Experimental Foods Laboratory (S)	3
FNUT 4872	Maternal and Child Nutrition (S)	2
FNUT 4874	Community Nutrition and Wellness (F)	3
Other Elective		3
SPA Upper Division Elective		3
Semester Hours		14
Total Semester Hours		119

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

**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.
- Be able to contribute a dietetics perspective on Interprofessional health care teams to promote efficacy in patient-centered care.