

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN FOOD AND NUTRITION-GRADUATE TRACK

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The Pre MPH-DFM (BSAS Food and Nutrition-Graduate track) is an upper-division generalist dietetics program with an emphasis in community wellness. The program prepares students for professional practice and leads to eligibility for graduates to sit for the examination to become Registered Dietitian Nutritionists (RDN) and Licensed Dietitians in the state of Ohio. During the four-semester program, each student accrues supervised practice hours covering medical nutrition therapy, community nutrition and wellness, maternal and child, foodservice, and aging in addition to public health preparation.

A community wellness emphasis has been identified as a need in the regional area that Youngstown State University serves. Graduates of the Master's in Public Health/Dietetics Future Model Track will be positioned to assume major roles in community health programs. The program is currently accredited through the Accreditation Council for Education in Nutrition and Dietetics (ACEND) within the Academy of Nutrition and Dietetics (AND).

Accreditation Council for Education in Nutrition and Dietetics (<http://www.eatright.org/ACEND/>)
120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995
(312) 899-0040 Ext. 5400

Admission to the MPH-DFM is restricted since only 12 students can be accommodated. Satisfactory completion of a minimum of 65 semester hours (to qualify for junior status) is required before the student can apply to the program. Detailed information regarding criteria and procedures is available from the Department of Health Professions. Students are accepted to the MPH-DFM on an ongoing basis and start the program during summer or fall semester.

Upon satisfactory completion of the MPH-RDN, graduates are issued a verification statement that confirms eligibility to take the Commission on Dietetic Registration (CDR) registration examination for dietitians. Graduates who pass the registration examination are entitled to use the RDN credential to signify professional competence in the field of Dietetics.

For more information, visit

COURSE	TITLE	S.H.
FIRST YEAR REQUIREMENT -STUDENT SUCCESS		
YSU 1500	Success Seminar	1-2
or SS 1500	Strong Start 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
CMST 1545	Communication Foundations	3
STAT 2625	Statistical Literacy and Critical Reasoning (STAT 2625 will replace MATH 2623)	4
Arts & Humanities (6 s.h.)		6
Natural Science (2 courses; one with lab) (6-7 s.h.)		

CHEM 1510 & 1510L	Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory	4
BIOL 1551	Anatomy and Physiology 1	3
BIOL 1551L	Anatomy and Physiology 1 Laboratory	1
Social Science (6 s.h.)		
SOC 1500	Introduction to Sociology	3
PSYC 1560	General Psychology	3
Social & Personal Awareness (6 s.h.)		
FNUT 1551	Normal Nutrition	3
GERO 3745 or GERO 3703	Sociology of Health, Illness, and Healthcare or Aging and Society	3
Major Accreditation Requirements		
ACCT 1503 or HMG 2603	Elementary Accounting or Hospitality Managerial Accounting 1	3
COUN 2651 or COUN 2650	Foundations of Helping Skills for Human Ecology Professionals or Foundations of Helping Skills for Allied Health Professionals	2
BIOL 1552	Anatomy and Physiology 2	4
BIOL 1552L	Anatomy and Physiology 2 Laboratory	0
BIOL 1560	Microbiology for the Health Professions	2
BIOL 1560L	Microbiology Laboratory for Health Professions	1
MGT 3725	Fundamentals of Management	3
Major Courses		
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 2603L	Medical Nutrition Therapy 1 Lab	1
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
FNUT 2652L	Nutrition Assessment Laboratory	1
FNUT 3735	Nutritional Biochemistry	2
KSS 1500	Physical Activity Core Concepts	1
KSS 1524	Physical Fitness and Exercise Program (Students need 2 hours KSS. Any combination of two hours. Courses listed are suggestions)	1
FNUT 3759	Advanced Nutrition	3
FNUT 3760	Medical Nutrition Therapy 2	3
FNUT 3760L	Medical Nutrition Therapy 2 Laboratory	3
FNUT 3760R	Medical Nutrition Therapy 2 Laboratory Recitation	2
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 4858	Food Service Systems Management	4
FNUT 4858L	Food Systems Management Laboratory	3
FNUT 4860	Medical Nutrition Therapy 3	3
FNUT 4860L	Medical Nutrition Therapy 3 Lab	3
FNUT 4872	Maternal and Child Nutrition	2
FNUT 4873	Nutrition and Aging	2
FNUT 4874	Community Nutrition and Wellness	3
FNUT 4874L	Community Nutrition and Wellness Experience	3
FNUT 5862	Food and Culture	2
FNUT 5862L	Food and Cultures Laboratory	1

HAHS 5875	Interprofessional Education for Health Professions	3	SOC 3745	Sociology of Health, Illness, and Healthcare (or SOC 3703 or SPA Elective)	3			
MATC 1501	Medical Terminology	3	KSS 1500	Physical Activity Core Concepts	1			
MATC 2605	Introduction to Pharmacology	3	KSS 1524	Physical Fitness and Exercise Program (Or 2 1ch KSS activity course)	1			
Total Semester Hours			Semester Hours					
128-130			15					
Year 1								
Fall								
YSU 1500	Success Seminar	1-2	Spring					
or SS 1500	or Strong Start Success Seminar		FNUT 4810	Experimental Foods	2			
or HONR 1500	or Intro to Honors		Art & Humanities Elective					
BIOL 1551	Anatomy and Physiology 1	3	FNUT 5862	Food and Culture	2			
BIOL 1551L	Anatomy and Physiology 1 Laboratory	1	FNUT 5862L	Food and Cultures Laboratory	1			
ENGL 1550	Writing 1	3-4	FNUT 4874	Community Nutrition and Wellness	3			
or ENGL 1549	or Writing 1 with Support		MATC 1501	Medical Terminology	3			
CHEM 1510	Chemistry for the Allied Health Sciences	4	MGT 3725	Fundamentals of Management	3			
& 1510L	and Chemistry for the Allied Health Sciences Laboratory		Semester Hours					
FNUT 1551	Normal Nutrition	3	17					
Semester Hours			Year 4					
15-17			Fall					
Spring								
ENGL 1551	Writing 2	3	FNUT 4802	Research Methods in Dietetics	2			
FNUT 1553	Food Science and Management Principles	3	FNUT 4810L	Experimental Foods Laboratory	1			
FNUT 1553L	Food Science and Management Principles Laboratory	1	FNUT 4858L	Food Systems Management Laboratory (F)	3			
FNUT 2600	Orientation to Dietetics Major	1	FNUT 3760	Medical Nutrition Therapy 2	3			
STAT 2625	Statistical Literacy and Critical Reasoning	4	FNUT 3760R	Medical Nutrition Therapy 2 Laboratory Recitation	2			
PSYC 1560	General Psychology	3	FNUT 3760L	Medical Nutrition Therapy 2 Laboratory	3			
FNUT 2652L	Nutrition Assessment Laboratory	1	ART AND HUMANITIES ELECTIVE					
Semester Hours			Semester Hours					
16			17					
Year 2								
Fall								
CMST 1545	Communication Foundations	3	Spring					
COUN 2651	Foundations of Helping Skills for Human Ecology Professionals (F)	2	FNUT 4872	Maternal and Child Nutrition (S)	2			
BIOL 1552	Anatomy and Physiology 2	4	FNUT 4874L	Community Nutrition and Wellness Experience (F)	3			
ACCT 1503	Elementary Accounting	3	FNUT 4873	Nutrition and Aging	2			
FNUT 1512	Food Safety and Sanitation	2	FNUT 4860	Medical Nutrition Therapy 3	3			
BIOL 1552L	Anatomy and Physiology 2 Laboratory	0	FNUT 4860L	Medical Nutrition Therapy 3 Lab	3			
BIOL 1560	Microbiology for the Health Professions	2	FNUT 4802L	Research Methods in Dietetics Laboratory	1			
BIOL 1560L	Microbiology Laboratory for Health Professions (Students may take HMG 2603 in place of ACCT 1503; either is acceptable)	1	HAHS 5875	Interprofessional Education for Health Professions (Must take for Graduate Credit)	3			
Semester Hours			Semester Hours					
17			17					
Spring								
FNUT 2603L	Medical Nutrition Therapy 1 Lab (F,S)	1	Total Semester Hours					
FNUT 2612	Food Systems: Operation, Production, and Service	3	128-130					
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2	F – Offered in the fall semester S – Offered in the spring semester X – Offered in the summer semester					
SOC 1500	Introduction to Sociology	3	Learning Outcomes					
FNUT 3735	Nutritional Biochemistry (S)	2	At the completion of the Pre-MPH-RDN program, graduates will be able to:					
MATC 2605	Introduction to Pharmacology	3	<ul style="list-style-type: none"> Effectively integrate biochemical concepts into dietetics practice. Effectively integrate physiological concepts into dietetics practice. Effectively apply theory from the social sciences to dietetics practice. Effectively present results of research study. Effectively apply concepts from food, nutrition, management, and health care systems to dietetics practice. Practice effectively as members of an interdisciplinary team. Demonstrate competency in medical nutrition therapy. Demonstrate competency in foodservice management practice. Demonstrate competency in community nutrition practice. 					
Semester Hours			14					
Year 3								
Fall								
FNUT 3759	Advanced Nutrition (F)	3						
FNUT 4858	Food Service Systems Management	4						
FNUT 3761	Science of Nutrition in Exercise	3						