

DIETETICS (M.S.)

Students admitted to the M.S. Dietetics program are required to complete the following 400-level courses. These courses can be completed during the fourth year of the B.S. Food and Nutrition major for students in the 3+2 or as part of the first year of the M.S. Dietetics.

Undergraduate Course Requirements (27 credits)

Code	Title	Hours
FN 450	Global Nutrition	3
FN 464	Nutrition Counseling	3
FN 465	Clinical Dietetics	3
FN 466	Nutrition Assessment Laboratory	1
FN 470	Quantity Food Production and Equipment	3
FN 471	Quantity Food Production and Equipment Lab	2
FN 491	Community Nutrition	3
FN 492	Nutrition Education	3
STAT 431	Statistical Analysis	3
PEP 455	Design & Analysis of Research in Movement Sciences	3
Total Hours		27

This degree requires 30 credits of 500-level courses and at least 1,000 hours of supervised experiential learning in nutrition and dietetics settings culminating in successful completion of a comprehensive final exam. It is accredited through the Accreditation Council for Education in Nutrition and Dietetics (ACEND).

M.S. in Dietetics Course Requirements (30 credits)

Code	Title	Hours
FCS 501	Seminar	2
FN 509	Nutrition and Dietetics Professional Skills	1
FN 565	Nutrition Therapy and Disease	3
FN 566	Applied Clinical Dietetics	7
FN 570	Management and Leadership in Dietetics	3
FN 571	Applied Food and Nutrition Management	7
FN 591	Applied Community Nutrition	5
FCS 599	Non-thesis Master's Research	2
Total Hours		30

Students will:

1. Apply foundational sciences to food and nutrition knowledge to meet the needs of individuals, groups and organizations.
2. Apply and integrate client/ patient-centered principles and competent nutrition and dietetics practice to ensure positive outcomes.
3. Apply food systems principles and management skills to ensure safe and efficient delivery of food and water.
4. Apply community and populations nutrition health theories when providing support to community or population nutrition programs.
5. Demonstrate leadership, business and management principles to guide practice and achieve operational goals.
6. Integrate evidence-informed practice, research principles and critical thinking into practice.
7. Demonstrate professional behaviors and effective communication in all nutrition and dietetics interactions.