

## 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         |
| <b>Total Hours</b> |  | <b>27</b> |

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         |
| <b>Total Hours</b> |   | <b>30</b> |

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.