NUTRITION

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Faculty

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Academic Programs	Credits
BS: Dietetics	74
Part of the DPD/AP-4 sequence	
BS: Nutrition Science	62
Minor in Food and Nutrition	20
MS: Human Nutrition	32

The BS in Dietetics is a Didactic Program in Dietetics (DPD) approved by the American Dietetic Association. Dietetic students must apply to and be accepted into the DPD before entering their junior year. Students may apply for membership in the American Dietetic Association in their junior or senior year.

Undergraduate Programs

ADA-APPROVED PREPARATION FOR REGISTRY EXAMINATIONS

Andrews University offers two programs to prepare the student for the registry exam given by the American Dietetic Association (ADA).

- The DPD is approved by the ADA to meet the academic requirements for registration eligibility.
- The Approved Pre-Professional Practice Program (AP-4) is a post-baccalaureate internship program approved by the ADA to meet the dietetic practice requirements for registration eligibility.

TWO PHASES OF THE DPD PROGRAM

- Pre-dietetics: Introductory pre-professional and General Education courses obtained at Andrews University or another accredited college or university.
- 2. Dietetics: Two years of study in clinical dietetics, food-service management, and community nutrition obtained on the Andrews University campus. Students complete requirements for the professional Bachelor of Science in Dietetics degree. After completion of the BS course work for the DPD, an eightmonth supervised practice must be completed by a dietetic student for registration eligibility. The supervised practice is provided by an AP-4 program with experiences available in three main areas of dietetics—community nutrition, clinical nutrition, and food-

service management. The AP-4 program is taken by dietetic

students after completion of the DPD. The Nutrition Department has an AP-4 program available at several hospital affiliates. Successful completion of this intensive eight-month supervised practice permits a student to write the national registration exam in dietetics.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained by participating in continuing education activities approved by the ADA. With advanced study or experience, the dietitian may qualify as a specialist in clinical dietetics, food-service management, nutrition education, or research.

Admission Requirements. Prospective dietetics students apply to the director of the Didactic Program in Dietetics in their sophomore year for admission into *phase 2* of the program by May 15 for the following autumn semester. Declaration of dietetics as a major does not constitute acceptance into *phase 2*. Admission requirements include successful completion of the prerequisite courses listed below with a minimum cumulative GPA of 2.50 in FDNT, math, and science courses.

BS: Dietetics—74

Prerequisite Courses—35

ACCT121; BCHM120; BIOL111, 112, 260; CHEM110; FDNT118, 124, 230; PSYC101; and either BHSC220 or 235.

Cognate Requirements—9

BSAD355, 384, and an economics course.

DPD Requirements—30

FDNT310, 351, 352, 421, 422, 431, 432, 448, 460, 485, 498.

No grade below a C- is accepted for prerequisite and cognate courses (or below a C for dietetic courses). Students planning graduate study in nutrition or medical dietetics are required to take the following chemistry courses: CHEM131, 132; CHEM231, 232, 241, 242; BCHM421, 422, 430.

At least 124 semester hours are required for graduation. For BS requirements other than those listed above, refer to the General Education requirements listed on p. 31. Graduation is dependent upon the completion of all curriculum requirements with the maintenance of at least a 2.25 cumulative GPA in all dietetic and cognate courses. Graduates are provided with a *Didactic Program in Dietetics Verification Statement*, testifying to the fact that they have successfully completed the requirements for a BS degree in Dietetics (BSD). Dietetics graduates are eligible to apply for entry into either an Approved Pre-Professional Practice Program (AP-4) or an accredited Dietetic Internship (DI) program.

BS: Nutrition Science—62

BCHM421; BIOL165, 166; CHEM131, 132, 231, 232, 241, 242; FDNT230, 310, 448, 460, 485, 495; ZOOL465; 6 credits chosen from FDNT124, 421, 422, 431, 469, 476; and 8 elective credits selected from chemistry, biology, nutrition, and physics in consultation with the program advisor.

The nutrition-science emphasis is recommended for pre-medical students. However, it does not prepare students for dietetics registration eligibility.

Minor in Food and Nutrition—20

Must include FDNT124, 230, 310, 448.

Graduate Program

MS: Human Nutrition—32

Admission Requirements. Applicants for the MS: Human Nutrition must have completed undergraduate credits in foods, nutrition, and approved cognates as follows.

- Two nutrition courses (equivalent to FDNT230 and one advanced course).
- 2. One course in food science with lab (equivalent to FDNT124).
- Survey courses in chemistry with labs, including inorganic, organic, and biological (equivalent to CHEM110 and BCHM120).
- 4. Human physiology (equivalent to BIOL112).
- 5. Statistics (equivalent to STAT285).
- Applicants with deficiencies may be admitted provisionally, but they must take courses in addition to those in the degree program to meet deficiencies.

Degree Requirements. In addition to the general academic requirements for graduate degrees outlined on p. 43, the following departmental requirements should be noted:

- · A minimum of 32 semester credits
- The core of 18 nutrition credits including FDNT 421, 422, 476, 498, 555, 556, 565, and 2 credits of FDNT680.
- Students electing to do a thesis must complete FDNT 600 and 6 credits of FDNT699; students electing a non-thesis option must complete FDNT 600 and 3 credits of FDNT698.
- Electives are to be selected in consultation with the graduate advisor from graduate course offerings in nutrition, health, education, communication, behavioral science, business, and marketing.
- Students who present a signed verification statement outlining their successful completion of an undergraduate dietetics program may apply to do an Approved Pre-Professional Practicum Program (AP-4) as part of their MS: Human Nutrition. Students accepted into this non-thesis AP-4 program must register for 4 credits of FDNT594 (Practicum) in the fall semester and 4 credits in the spring semester, in the place of FDNT600 and 698. The AP-4 is available only to students seeking registration eligibility, not to students with an RD. The AP-program of the Nutrition Department at Andrews University is available at one of the hospital affiliates. Successful completion of this intensive 8-month supervised practice qualifies students to write the national registration exam in dietetics.

Courses (Credits)

See inside front cover for symbol code.

FDNT118 (1)

The Profession of Dietetics

A discussion of the dietetics profession and career options within the profession. *Spring*

FDNT124 \$ (3)

Food Science

Chemical and physical properties of foods that affect food handling, preparation, and preservation. Lab procedures apply the principles studied to the preparation of foods. Weekly: 2 lectures and a 3-hour lab. *Fall*

FDNT230 \$ (3 or 4)

Nutrition

Basic principles of human nutrition, including nutrients and allowances for various ages and normal conditions. Applies toward the General Education requirement in science. Weekly: 3 lectures; for General Education credit, a weekly 3-hour lab is required for 4 credits. *Spring*

FDNT230 V (3)

Nutrition

Distance education—see content above.

FDNT310 (3)

Nutrition in the Life Cycle

Study of the nutritional needs of the healthy person throughout the life cycle. The influence of socioeconomic, cultural, and psychological factors on food and nutritional behavior. Prerequisites: FDNT230. *Fall*

FDNT351 (4)

Food Service Management I

Introduction to the systems approach and application of the functions of management to foodservice systems. Principles of menu development, food production, service, delivery, procurement, sanitation, safety, and equipment selection in food service organizations. Weekly: 3 hours lecture and up to 4 hours practicum. Prerequisites: FDNT124; BIOL260; MATH165. *Fall*

FDNT352 (3)

Food Service Management II

Application of management functions and principles to foodservice organizations. Specific attention to marketing processes, CQI, and integration of foodservice subsystems. Includes the management of human, material, spatial, and financial resources in environmentally responsible ways. Weekly: 2 hours lecture and up to 4 hours practicum. Prerequisites: FDNT351; BSAD355. *Spring*

FDNT415 (1-4)

Professional Experience

A supervised lab experience introducing the student to the role of a professional in the workplace. Repeatable to 8 credits. *Fall, Spring*

Community Nutrition I

Principles for presenting nutrition information to individuals and groups. Community assessment and planning a community nutrition program. Prerequisites: FDNT310, 448. *Fall*

FDNT422 ♦ (2)

Community Nutrition II

Analysis of local and national nutrition programs and services. Impact of nutrition policies on community health. Implementing and evaluating a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT421. *Spring*

FDNT431 ♦ (4)

Medical Nutrition Therapy I

Assessment of nutrition status by various methods. Development and implementation of nutritional care plans. Theory and techniques of counseling in various settings. Ethical concerns in the practice of dietetics. Diet therapy for oncology and cardiovascular diseases. Weekly: 3 hours lecture and 4 hours practicum.

Prerequisites: FDNT310, 485. Fall

Implement diet therapy through the assessment of nutritional

Medical Nutrition Therapy II

FDNT432

status and development of care plans for a variety of clinical carbohydrates, lipids, amino acids, and proteins. Prerequisite: conditions. Weekly: 3 hours lecture and 4 hours practicum. A course in biochemistry. Fall Prerequisite: FDNT431. Spring FDNT556 (3) FDNT440 (1-3)Advanced Human Nutrition II Functions and nutritional metabolism and interactions of fat-Topics in Selected topics in nutrition. Repeatable with different topics. soluble and water-soluble vitamins, minerals, and trace minerals. Prerequisite: A course in biochemistry. Spring FDNT448 **(2)** Nutrition and Wellness FDNT565 (2)The dietary factors associated with the major chronic diseases of Current Issues in Nutrition Western society. Nutritional issues addressed in the Surgeon Current issues in food safety, diet, and health. Nutritional factors associated with the major chronic diseases of Western society. General's Report on Nutrition and Health. Prerequisite: FDNT230. Fall Prerequisite: FDNT 230. Spring FDNT460 (1-2)FDNT570 (3) Seminar Maternal and Child Health Review of contemporary issues and/or current literature in Preventive health care and conditions necessary for mother and nutrition. Repeatable to 3 credits. Fall, Spring child well-being in developing countries. Community-based interventions for child survival. Management of maternal and FDNT469 child health programs. (2-3)**International Nutrition** A study of world food production, supply, storage, and marketing. FDNT585 (2-4)Causes and symptoms of nutritional deficiencies in the developing Topics in world. Diseases of the affluent. Effects of nutritional deprivation Selected topics in the areas of nutrition. Repeatable to 6 credits. on health and productivity. Effects of social and cultural factors in FDNT586 (1-4)nutrition. Fall **Professional Experience** Opportunities for unique supervised practical experiences in FDNT476 **(2)** various organizations to introduce the student to the role of a Nutrition and Aging professional. A maximum of 4 credits per quarter can be taken. Physiological changes in aging. Food-selection patterns, nutritional needs, nutritional disorders, and chronic diseases. Prerequisite: Repeatable to 8 credits. FDNT230. Fall FDNT594 \$(0,4)FDNT485 Practicum **(3)** Nutrition and Metabolism Practicum in dietetics, available only to AP-4 students. Fall, Spring Study of the nutrients and their functions within the living cell FDNT600 **(1)** and the complex organism. Discussion of the major metabolic Research Design pathways. Prerequisites: BCHM120, FDNT230. Spring Criteria for the organization, analysis, and reporting of research in FDNT495 (1-3)Nutrition. Preparation of a proposal for a master's thesis or project. Independent Study/Readings Prerequisite: FDNT498 or equivalent. Spring Repeatable to 4 credits in independent study and 4 credits in readings on nutrition and dietetics. Consent of instructor required. FDNT648 (1-4)Workshop FDNT498 **(2)** FDNT680 Research Methods in Dietetics (1-4)Research Seminar The study of nutrition research design. Fall Individual reports and discussion of recent research data. Repeatable to 4 credits. Consent of instructor required.

(2)

FDNT690

FDNT698

FDNT699

Independent Study

Research Project

Master's Thesis

Repeatable to 6 credits.

Repeatable to 6 credits.

Individual study and/or research. Consent of instructor required.

FDNT555

Advanced Human Nutrition I

Functions and nutritional metabolism of simple and complex

(4)

(3)

(1-6)

(3)

(3-6)

FDNT545 (2-4)

emphasis on prenatal period, infancy, childhood, and adolescence.

Community Nutrition Programs

Role of nutrition in human growth and development, with

FDNT540

Maternal and Child Nutrition

Development of theory-based nutrition education program proposal for community groups emphasizing health promotion. Practicum includes ovservation and participation in community assessment, planning, implementation, and evaluation of various types of programs in order to develop a particular program. Prerequisites: FDNT421, 422, 498.