

**NRS660 (2)****Curricular Development**

Provides students with knowledge related to analysis, development or design, and re-design or improvement, and evaluation of client, student, or professional nursing curricula. Instruction on principles and procedures for curricular development will be addressed. Prerequisites: NRS650, 517, 580, 638, 655. *Fall*

**NRS665 (3)****Nursing Education Outcomes**

Students are provided information on methods for assessing overall educational outcomes, such as the individual patient education, classroom instruction, and in providing continuing education units for professional nurses. Prerequisites: NRS660, 658, 668. *Spring*

**NRS668 (2)****Roles in Nursing Education**

Explores the various teaching and faculty roles that impinge upon the nurse educator. An understanding of the requirements of scholarship activities such as clinical currency, academic productivity, and teaching expertise are examined. Prerequisites: NRS650, 517, 580, 638, 655. *Fall*

**NRS680 (4)****Teaching Practicum**

Provides the student with the opportunity to utilize knowledge gained in the nursing-education courses, in a nursing-focused educational experience of their choosing. A total of 300 clock hours are required. Prerequisites: NRS660, 658, 665, 668. *Fall*

**NRS690 (1-3)****Independent Study****NRS698 (1-2)****Research Utilization Project**

Requires the student to use a recognized research utilization model to develop an evidence-based innovation for possible implementation. Must take either 2 credits and complete the project in one semester or take 1 credit/semester in two consecutive semesters and complete the project. Prerequisite or corequisite: NRS655.

# NUTRITION

Marsh Hall, Room 301  
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deptnutr@andrews.edu  
<http://www.andrews.edu/nutrition>

**Faculty**

Winston J. Craig, *Chair*  
Bennett D. Chilson  
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M. Alfredo Mejia  
Patricia B. Mutch

Academic Programs	Credits
BS in Dietetics	76
BS: Nutrition Science	62
Minor in Food and Nutrition	20
MS: Human Nutrition	32

## Undergraduate Programs

The Didactic Program in Dietetics (DPD) at Andrews University is currently accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 216 W. Jackson Blvd., Chicago, IL 60606-6995, 312/899-5400.

**PREPARATION FOR THE REGISTRATION EXAM**

Andrews University offers two programs to prepare the student for the registration examination given by the Commission on Dietetic Registration of the American Dietetic Association (ADA).

- The DPD program, which meets the academic requirements for registration eligibility.
- The Dietetic Internship, a post-baccalaureate program, designed to meet the supervised practice requirements for registration eligibility.

The Dietetic Internship at Andrews University is currently accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 216 W. Jackson Blvd., Chicago, IL 60606-6995, 312/899-5400.

**THE DIDACTIC PROGRAM IN DIETETICS (DPD)**

The DPD has two phases:

1. 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 must complete requirements for the professional Bachelor of Science in Dietetics degree. Students who complete the DPD requirements will be issued a DPD verification statement.

After completion of the BS course work for the DPD, an eight month Dietetic Internship must be completed by a dietetic student for registration eligibility. This supervised practice provides experiences in three main areas of dietetics—community nutrition, clinical nutrition, and food-service management. The Dietetic

Internship is available at several hospitals affiliated with Andrews University. Successful completion of this intensive eight-month supervised practice permits a student to write the national registration exam in dietetics. Students who successfully complete the internship will be issued a verification statement.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained by participating in continuing professional 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 acceptance into phase 2 of the program by May 15 for the following autumn semester. Successful completion of the prerequisite courses listed below with a minimum cumulative GPA of 2.50 in FDNT, mathematics, and science courses, is required for entry into phase 2 of the program.

## BS: Dietetics (DPD Program)—76

### 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—32

FDNT310, 351, 352, 421, 422, 431, 432, 448, 460, 485, 495, 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. 36. 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. Students must successfully pass a comprehensive review exam in their senior year before they are eligible to receive a DPD verification form. Dietetics graduates are eligible to apply for an accredited Dietetic Internship 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 BS in Nutrition Science is recommended for pre-medical students wishing to have a nutrition and health promotion emphasis as they prepare for medical school. However, this BS 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.

1. Two nutrition courses (equivalent to FDNT230 and one advanced course).
  2. One course in food science with lab (equivalent to FDNT124).
  3. 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. 47, 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 a Dietetic Internship as part of their MS in Human Nutrition. Students accepted into this non-thesis program must register for 4 credits of FDNT594 in the fall semester and 4 credits in the spring semester, in the place of FDNT600 and 698. The Dietetic Internship is available only to students seeking registration eligibility, not to students with an RD. 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 the role of the dietitian within the health-care team. Ethical concerns in the practice of dietetics. *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. Nutrient sources, functions, and toxicities. 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. *Fall, Spring*

**FDNT230 V (3)****Nutrition**

AU/HSI course—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; MATH145. *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*

**FDNT421 S g \$ (2)****Community Nutrition I**

Principles for presenting nutrition information to individuals and groups. Community assessment and planning a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT310. *Fall*

**FDNT422 g \$ (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 g (4)****Medical Nutrition Therapy I**

Introduction to medical nutrition therapy. Medical terminology for healthcare professionals. Assessment of nutritional status by various methods. Development of nutritional care plans. Theory and techniques of counseling in various settings. Weekly: 3 hours lecture and 4 hours practicum. Prerequisites: FDNT310, 485. *Fall*

**FDNT432 g (4)****Medical Nutrition Therapy II**

Implement medical nutrition therapy through the assessment of nutritional status and development of care plans for a variety of clinical conditions, such as chronic diseases, oncology, nutrition support, and renal disease. Weekly: 3 hours lecture and 4 hours practicum. Prerequisite: FDNT431. *Spring*

**FDNT440 (1-3)****Topics in \_\_\_\_\_**

Selected topics in nutrition. Repeatable with different topics.

**FDNT448 (3)****Nutrition and Wellness**

The dietary factors associated with the major chronic diseases of Western society. The use of plant-based diets in health promotion and disease prevention. Discussion of herbal therapies. Prerequisite: FDNT230. *Fall*

**FDNT460 (1-2)****Seminar**

Review of contemporary issues and/or current literature in nutrition. Repeatable to 3 credits. *Spring*

**FDNT469 g (2-3)****International Nutrition**

A study of world food production, supply, storage, and marketing. Causes and symptoms of nutritional deficiencies in the developing world. Diseases of the affluent. Effects of nutritional deprivation on health and productivity. Effects of social and cultural factors in nutrition. *Fall*

**FDNT476 g (2)****Nutrition and Aging**

Physiological changes in aging. Food-selection patterns, nutritional needs, nutritional disorders, and chronic diseases. Prerequisite: FDNT230. *Fall*

**FDNT485 g (3)****Nutrition and Metabolism**

Study of the nutrients and their functions within the living cell and the complex organism. Discussion of the major metabolic pathways. Prerequisites: BCHM120, FDNT230. *Spring*

**FDNT495 (1-3)****Independent Study/Readings**

Repeatable to 4 credits in independent study and 4 credits in readings on nutrition and dietetics. Consent of instructor required.

**FDNT498 g (2)****Research Methods in Dietetics**

A study of research methodology, survey methods, and applied statistics as they relate to dietetics. *Fall*

**FDNT540 (2)****Maternal and Child Nutrition**

Role of nutrition in human growth and development, with emphasis on prenatal period, infancy, childhood, and adolescence.

**FDNT545 (2-4)****Community Nutrition Programs**

Development of theory-based nutrition education program proposal for community groups emphasizing health promotion. Practicum includes observation 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.

**FDNT555 (3)****Advanced Human Nutrition I**

Functions and nutritional metabolism of simple and complex carbohydrates, lipids, amino acids, and proteins. Public health applications. Prerequisite: A course in biochemistry. *Fall*

<b>FDNT556</b> <i>Advanced Human Nutrition II</i> Functions and nutritional metabolism and interactions of fat-soluble and water-soluble vitamins, minerals, and trace minerals. Public health applications. Prerequisite: A course in biochemistry. <i>Spring</i>	(3)
<b>FDNT565</b> <i>Current Issues in Nutrition</i> Current issues in food safety, nutrition, and public health. Nutritional factors associated with the major chronic diseases of Western society. Prerequisite: FDNT 230. <i>Spring</i>	(2)
<b>FDNT570</b> <i>Maternal and Child Health</i> Preventive health care and conditions necessary for mother and child well-being in developing countries. Community-based interventions for child survival. Management of maternal and child health programs.	(3)
<b>FDNT585</b> <i>Topics in _____</i> Selected topics in the areas of nutrition. Repeatable to 6 credits.	(2-4)
<b>FDNT586</b> <i>Professional Experience</i> Opportunities for unique supervised practical experiences in various organizations to introduce the student to the role of a professional. A maximum of 4 credits per semester can be taken. Repeatable to 8 credits.	(1-4)
<b>FDNT594</b> <i>Dietetic Internship</i> The internship is equivalent to a full-time load. It involves 35-40 hours per week of supervised practice. Open only to students seeking registration eligibility with the Commission on Dietetic Registration of the American Dietetic Association. <i>Fall, Spring</i>	\$ (0, 4)
<b>FDNT600</b> <i>Research Design</i> Criteria for the organization, analysis, and reporting of research in Nutrition. Preparation of a proposal for a master's thesis or project. Prerequisite: FDNT498 or equivalent. <i>Spring</i>	(1)
<b>FDNT648</b> <i>Workshop</i>	(1-4)
<b>FDNT680</b> <i>Research Seminar</i> Individual reports and discussion of recent research data. Repeatable to 4 credits. Consent of instructor required.	(1-4)
<b>FDNT690</b> <i>Independent Study</i> Individual study and/or research. Consent of instructor required. Repeatable to 6 credits.	(1-6)
<b>FDNT698</b> <i>Research Project</i>	(3)
<b>FDNT699</b> <i>Master's Thesis</i> Repeatable to 6 credits.	(3-6)

## PHYSICAL EDUCATION, HEALTH, AND RECREATION

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Johnson Gymnasium  
(269) 471-3253  
physical-ed@andrews.edu

### Faculty

Lydia I. Chong, *Chair*  
Paul K. Chong  
Greggory Morrow  
John R. Pangman

The mission of the Physical Education Department is to facilitate the development of healthy lifestyle choices so that our students will recognize and understand the importance of developing strong physical, mental, and spiritual qualities that will enhance their personal relationships with God and that will be reflected in personal and professional success.

In short...we help people make healthy choices.

### GOALS:

1. To aid individuals in developing Christlike attitudes and conduct in sports and recreational activities.
2. To provide a variety of physical activities designed to meet the needs and desires of a diverse student population.
3. To promote opportunities for cooperative teamwork and competitive interaction through the intramurals sports program.
4. To promote the development of physical fitness.
5. To encourage positive health choices.
6. To develop interest and skills in lifetime leisure activities.
7. To develop better spectators through instruction in sports activities and ethics.

### ACTIVITY COURSES

Each class includes a fitness component as well as skills instruction.

Each student is required to classify himself/herself and select a class of the proper competency level. Should a mistake be made in classification, the student must move into a class more in keeping with his/her ability, even though it may necessitate a schedule change.

## Courses

(Credits)

See inside front cover for symbol code.

### ACTIVITY

#### PEAC106

\$ (1)

#### *Beginning Basketball*

Instruction in the fundamental skills of shooting, passing, ball-handling, man-to-man defensive play, basic rules, offensive strategy, basic rules, and team play.