NUTRITION AND DIETETICS

Bachelor of Science in Dietetics: Coordinated Program

The Coordinated Program has suspended admissions to the program as of fall 2020 until further notice pending a School reorganization.

To become a registered dietitian (RD), a student must complete the academic requirements, complete a minimum of 1,200 hours of supervised experience in dietetic practice, obtain appropriate verification, and pass the dietetic registration examination. Only accredited programs like those at The University of Akron are recognized by the Academy of Nutrition and Dietetics.

This Coordinated Program (CP) allows students to complete 1,200 hours of supervised experience along with regular coursework during their junior and senior years. Students must have successfully completed their course work and clinical experience before they are eligible to take the registration examination.

The University of Akron students apply through the College of Health Professions Dean's Office to be considered for admission into the Coordinated Program (dietetics major). Students must meet the minimum criteria listed below:

• 3.0 overall GPA
• Completion of prerequisite courses with a grade of "C" or better
• Faculty Interview

Students who desire to be admitted to the CP should know that seats are limited and entry is competitive.

Bachelor of Science in Food and Environmental Nutrition

Students obtaining a Bachelor of Science degree in Food and Environmental Nutrition will qualify for the food industry in food marketing, entrepreneurship, quality control, quality assurance, and food product design. This major creates professionals to provide the expertise to meet the challenges of the food industry. Employment is generally with food manufacturers and related businesses with an emphasis on marketing and the consumer.

Students must meet the requirements to be admitted to the College of Health Professions, the School of Nutrition & Dietetics, and the Food and Environmental Nutrition program.

Post-Bac Applicants

The School of Nutrition and Dietetics welcomes applicants who hold degrees in other disciplines desiring to become registered dietitians (RD). Students who have taken the prerequisite science courses may possibly complete their Post-Bac work in two years. Applicants who do not have the requisite science courses will require a longer period of study. After completing their course work students will be given a verification statement.

For further information contact Ms. Joan Ogg
Phone: 1-330-972-5875
Email: jjogg@uakron.edu
Address: 313 Mary Gladwin Hall

Application Procedures: Application form is available online.

Verification Statements: A CP Verification Statement will be issued after successful completion of all coursework and clinical rotations. This statement is a legal document necessary to take the National Registration Exam for Dietitians.

Please note: Recency of education requirements may need to be satisfied. Students seeking a second degree from The University of Akron must complete 30 credits in residence.

• Dietetics, Coordinated BST (https://bulletin.uakron.edu/undergraduate/colleges-programs/health-professions/nutrition-dietetics/dietetics-coordinated-bst/)
• Food & Environmental Nutrition, BST (https://bulletin.uakron.edu/undergraduate/colleges-programs/health-professions/nutrition-dietetics/food-environmental-nutrition-bst/)
• Nutrition, Minor (https://bulletin.uakron.edu/undergraduate/colleges-programs/health-professions/nutrition-dietetics/nutrition-minor/)

Nutrition and Dietetics (7760)

7760:120 Career Decisions in Nutrition (1 Credit)
Exploration of the nutrition/dietetics/food industry profession, including academic/internship routes, career opportunities, professional concepts and attributes. Self-assessment and goal setting with beginning portfolio development.

7760:132 Early Childhood Nutrition (3 Credits)
Emphasis on nutrition as component of Early Childhood programs. Nutrition principles discussed in relation to self and young children. Prenatal and infant nutrition studied. Food as learning experience, menu planning, purchasing, sanitation, food labeling, storage and parent involvement included. For Family and Child Development Option, and an educational technology student.

7760:133 Nutrition Fundamentals (3 Credits)
Study of basic nutrition concepts, contemporary issues, controversies; emphasis on macro/micro nutrient requirements for healthy individuals; analysis of a student’s dietary intake. Online section available. Gen Ed: Tier 2 - Natural Science

7760:141 Food for the Family (3 Credits)
Prerequisite: Permission of instructor. Application of nutrition to meal planning; problems in selecting, budgeting and preparing food; meal service.

7760:200 Sustainability, Foods and Environments (3 Credits)
This course provides an introduction to the basic concepts of environmental sustainability and conservation in food production. A brief history of this issue is followed by an examination of population needs and the management of water, agricultural practices, animal husbandry, fertilizer use, and land management. Global warming, genetically modified plant and animal organisms (GMOs), and carbon footprint/fossil fuel use, are also considered. The demographic and geo-political features of North American populations (urban, suburban, rural) contextualize comparisons of conventional food production practices and sustainable practices, around the world.

7760:228 Introduction to Medical Nutrition Therapy (3 Credits)
Prerequisites: 7760:133, 3150:110, 3150:111, 3150:112, and 3150:113. Introduction to Medical Nutrition Therapy will review basic metabolic and pathological conditions with emphasis on medical nutrition therapy strategies.
7760:250 Food Science Lecture (3 Credits)

7760:251 Food Science Lab (1 Credit)

7760:310 Food Systems Management I (4 Credits)
Prerequisites: 7760:250 and [6200:201 or 2420:211]. Corequisite: 7760:315. Basic theoretical concepts in the management of dietetic food service systems and the practical application of principles and procedures in quantity food production and service.

7760:314 Food Systems I Field Experience (2 Credits)

7760:315 Food Systems Management I Clinical (2 Credits)
Prerequisite: 7760:250. Corequisite: 7760:310. Development of quantity food preparation and supervisory skills in community agencies; identification of functions and resources involved in the management of food service systems.

7760:316 Science of Nutrition (4 Credits)
In-depth characterization of composition, metabolism, physiological functions and interrelationships of nutrients. Analysis and interpretation of current literature; assessment of nutrition counseling techniques.

7760:321 Experimental Foods (3 Credits)

7760:328 Medical Nutrition Therapy I (3 Credits)
Prerequisites: [7760:133 or 7760:316], 7760:426, and 7760:443. Analysis of health care concepts and the medical nutrition therapy relationship. Consideration of nutritional implications of pathological conditions and alterations to diet for specific health issues or disorders.

7760:329 Medical Nutrition Therapy I Clinical (2 Credits)

7760:340 Meal Management (3 Credits)
Prerequisites: 7760:250 or 7760:141. Emphasis is on meal design, etiquette, nutritional adequacy, and application of management principles. Resource management is applied to all course activities, including restricted financial and special diet situations.

7760:400 Nutrition Communication & Education Skills (4 Credits)
Prerequisites: 7760:228 and [7760:133 or 7760:316]. Theory and development of communication and education skills essential to dietetics practice; interpersonal communication; interviewing; nutrition counseling; education techniques, media, and current technology.

7760:403 Advanced Food Preparation (3 Credits)
Prerequisite: 7760:141 or 7760:250. Study of advanced techniques of food preparation. Introduction to and interpretation of classic and foreign cuisines. Emphasis on individualized experiences, skill development and evaluation of procedures and results.

7760:412 Introduction to Regulatory Affairs (3 Credits)
Organization and management in administration of food service systems; problems in administration of food service systems; problems in control of labor, time and cost. Field experience in food production. Study of regulations affecting the food industry, such as food labeling, nutrition labeling, food safety, and adulteration. Course includes discussion of regulatory agencies and their impact on the food industry.

7760:413 Food Systems Management II (3 Credits)
Prerequisite: 7760:310. Advanced concepts in management of dietetic service systems relating to achievement of nutritional care goals.

7760:421 Special Problems in Nutrition and Dietetics (1-3 Credits)
Additional study or apprentice experience in specialized field or preparation; group and individual experimentation.

7760:424 Nutrition in Life Cycle (3 Credits)
Prerequisite: 7760:316 or 7760:426. Study of the physiological basis for nutritional requirements; interrelating factors which affect growth, development, maturation and nutritional status from conception through the elderly years.

7760:426 Human Nutrition (3 Credits)

7760:428 Medical Nutrition Therapy II (3 Credits)
Prerequisite: 7760:328. Continuation of 328. Medical Nutrition Therapy I with emphasis on more complex metabolic and pathological conditions with nutrition therapy strategies.

7760:429 Medical Nutrition Therapy II Clinical (2 Credits)

7760:430 Computer Assisted Food Service Management (3 Credits)
Use of computer programs in application of management concepts for food service systems.

7760:443 Nutrition Assessment (3 Credits)

7760:444 Medical Nutrition Therapy in Long Term Care (2 Credits)
Prerequisite: CP students only, 7760:328 and 7760:329. Clinical experiences in long term care facilities for application of principles of nutritional care learned in 7760:328.

7760:447 Senior Seminar (1 Credit)
Prerequisite: Senior standing. Consideration of the nutrition/dietetic professions and the impact on the health and wellness of individuals, families, and the environment. Analysis of challenges facing the profession.

7760:470 Food Industry: Analysis & Field Study (3 Credits)
Prerequisite: 7760:250. Role of technology in extending the food supply. Chemical, physical and biological effects of processing and storage, on-site tours of processing plants.
7760:474 Cultural Dimensions of Food (3 Credits)
Prerequisite: 7760:250. An examination of cultural, geographical and historical influences on development of food habits. Emphasis on evolution of diets; effects of religion, education, gender roles, media.

7760:476 Developments in Food Science (3 Credits)
Prerequisite: 7760:250. Advanced study of the chemistry and physics of food components affecting characteristics of food. Critical evaluation of current basic and applied research emphasized.

7760:480 Community Nutrition I (3 Credits)
Prerequisites: 7760:316 or 7760:426. Corequisite: 7760:481 for CP students only. Major food and nutrition related problems in the community. Emphasis on community assessment, program implementation and evaluation, and rationales for nutrition services.

7760:481 Community Nutrition I-Clinical (2 Credits)
Prerequisite: Admission to the Coordinated program. Corequisite: 7760:480. Field placement in area agencies offering nutrition services. Study of the agency’s goals, organization, and philosophy of nutritional care.

7760:482 Community Nutrition II (3 Credits)
Prerequisite: 7760:480. Corequisite: 7760:483 for CP students only. Activities engaged in by community nutritionist. Emphasis on controversies, cultural differences, educational approaches, grantsmanship, marketing, and working with the media.

7760:483 Community Nutrition II-Clinical (1 Credit)
Prerequisite: CP students only; 7760:481. Corequisite: 7760:482. A second field placement in an area agency offering nutrition services. Study of the agency’s goals, organization, and philosophy of nutritional care.

7760:484 Health and Wellness Clinical (4 Credits)
Prerequisite: (CP Students only) 7760:481. Corequisites: 7760:413 and 7760:482. A field placement in agencies or facilities offering health and wellness services as they related to nutrition. Credit/Noncredit.

7760:485 Seminar in Health Professions (1-3 Credits)
Prerequisite: Permission of instructor. Exploration and evaluation of current developments in selected areas.

7760:486 Staff Relief: Dietetics (2 Credits)
Prerequisites: 7760:414, CP senior only. Opportunity to function as an entry-level dietitian in area of administrative, therapeutic or community dietetics. The graduating senior CUP student spends three 40-hour weeks in a mutually agreeable agency primarily under direction of staff dietitians or coordinators.

7760:487 Sports Nutrition (3 Credits)
Prerequisites: 7760:133, 7760:426, 3100:202, 3100:203, 3150:112, and [3150:113 or 3150:203]. In-depth study of energy metabolism and utilization before, during, and after exercise. Factors affecting nutrient needs and peak performance of different athletic populations are emphasized.

7760:488 Practicum in Dietetics (1-3 Credits)
Prerequisite: Approval of advisor/instructor. Practical experience in application of the principles of nutrition.

7760:489 Professional Preparation for Dietetics (1 Credit)
Historical aspects of dietetics and where the profession is going. Specialty areas of dietetic practice are explored. Students prepare the application for dietetic internship.