# DIETETICS, COORDINATED BS

## Bachelor of Science in Dietetics, Coordinated (H40500BST)

#### \*Admission to this program has been suspended\*

Student's interested in this field can choose to pursue the University of Akron's graduate program in public health (https://bulletin.uakron.edu/ graduate/colleges-programs/health-professions/public-health-mph/), found in the Graduate Bulletin.

## **Program Description**

The Coordinated Program includes Supervised Experiential Learning within the final two years of study, during which students gain knowledge as well as clinical experience in three main areas: food service administration, medical nutrition therapy, and community nutrition. The Coordinated Program graduates are eligible for active membership in the Academy and may take the national registration examination following graduation until 2024 when there is a master's degree requirement. State licensure requirements must also be satisfied prior to practice in Ohio. Information about limited permits and licensure are provided during the program.

## **Requirements for Admission**

Students must meet a first-year requirement of a 3.0 GPA or better and attain at least a C or better in all courses, then the student will be eligible to apply to the Coordinated Program.

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

Information regarding official application to the Coordinated Program No new students are being admitted to the CP program as of fall 2020 until further notice. Normally students applying to the Coordinated Program should have a minimum GPA of 3.0, a 3.0 science GPA, and be prepared for heavy time commitment. Students accepted to the Coordinated Program complete a new Academic Program Agreement and are then advised by the Coordinated Program Director. Apply through the School of Exercise and Nutrition Sciences to be considered for program admission.

**Verification Statement**: The Coordinated Program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The student's Academic Program Requirements include courses which meet the verification statement requirements.

Upon graduation, verification statements are signed by the Coordinated Program Director, indicating satisfactory completion of the program requirements. To earn a Verification Statement in CP, students must have a 3.0 GPA and obtain a grade of C (2.0) or better in the following courses (unless waived):

Code	Title	Hours
BIOL 130	Principles of Microbiology	3
BIOL 200	Human Anatomy & Physiology I	3
BIOL 201	Human Anatomy & Physiology Laboratory I	1
BIOL 202	Human Anatomy & Physiology II	3
BIOL 203	Human Anatomy & Physiology Laboratory II	1

CHEM 110	Introduction to General, Organic & Biochemistry I (Lecture)	3
CHEM 111	Introduction to General, Organic & Biochemistry I (Laboratory)	1
CHEM 112	Introduction to General, Organic & Biochemistry II (Lecture)	3
CHEM 113	Introduction to General, Organic & Biochemistry II (Laboratory)	1
STAT 250	Statistics for Everyday Life	3-4
or STAT 260	Basic Statistics	
PSYC 100	Introduction to Psychology	3
SOCIO 100	Introduction to Sociology	3
ACCT 200	Accounting Principles for Non-business Majors	3-6
or COMM 211 & COMM 212	Essentials of Financial Accounting and Basic Accounting II	
MGMT 201	Management: Principles & Concepts	3
HCM 480	Introduction to Health-Care Management	3
COMM 105	Introduction to Public Speaking	3
or COMM 106	Effective Oral Communication	
NUTR 120	Career Decisions in Nutrition	1
NUTR 133	Nutrition Fundamentals	3
NUTR 228	Introduction to Medical Nutrition Therapy	3
NUTR 250	Food Science Lecture	3
NUTR 251	Food Science Lab	1
NUTR 310	Food Systems Management I	4
NUTR 314	Food Systems I Field Experience (DP only)	2
NUTR 315	Food Systems Management I Supervised Experiential Learning (CP only)	2
NUTR 328	Medical Nutrition Therapy I	3
NUTR 400	Nutrition Education Skills with the General Public	3
NUTR 403	Advanced Food Preparation	3
NUTR 413	Food Systems Management II	3
NUTR 424	Nutrition in Life Cycle	3
NUTR 426	Human Nutrition	3
NUTR 428	Medical Nutrition Therapy II	3
NUTR 443	Nutrition Assessment	3
NUTR 447	Senior Seminar	1
NUTR 480	Community Nutrition I	3
NUTR 482	Community Nutrition II	3
NUTR 485	Seminar in Health Professions <sup>1</sup>	1-3
NUTR 487	Sports Nutrition	3
NUTR 489	Professional Preparation for Dietetics (DP only)	1

<sup>1</sup> Topic must be Orientation to CP.

In addition, CP students must complete the following courses with a minimum of a B or with CR:

Code	Title	Hours
NUTR 315	Food Systems Management I Supervised Experiential Learning	2
NUTR 329	Medical Nutrition Therapy I Supervised Experiential Learning	2

NUTR 429	Medical Nutrition Therapy II Supervised Experiential Learning	2
NUTR 444	Long Term Care Supervised Experiential Learning	4
NUTR 481	Community Nutrition I-Supervised Experiential Learning	2
NUTR 484	Health and Wellness Clinical	4
NUTR 485	Seminar in Health Professions	1-3
NUTR 486	Staff Relief: Dietetics	2

Please note: Recentness of education requirements may need to be satisfied.

#### Important:

- · If courses are taken out of the recommended sequence, graduation may be delayed.
- · If General Organic Biochemistry classes were completed more than 5 years ago. Please see contact the School of Exercise and Nutrition Sciences for additional evaluation.
- · To progress in the Nutrition majors, students may not repeat any course required for the verification statement more than once. If, after the first repeat, a student has not earned a "C" or better in a course, they will be dropped from the program.
- · Once dropped, students will not be permitted to re-enter the dietetics program.

Statement of Understanding: Students are required to comply with the rules and regulations necessary to meet the foundation knowledge and skills for dietetics. Medical insurance, proof of immunization and a thorough criminal background check (BCI/FBI) for clinical experiences are required. The background check may reveal a student's unsealed and sealed criminal record.

Student Academy of Nutrition & Dietetics (SAND): The University of Akron Student Academy of Nutrition and Dietetics is open to all interested undergraduate and graduate students at the University. Its purpose is to stimulate interest in the dietetic profession, orient members to The Academy of Nutrition and Dietetics, and organize activities to involve members in programs for the public to help promote nutrition education. Contact the faculty advisor (330-972-6046), watch the Schrank bulletin board for meeting notices, and/or talk to one of the student officers for more information. New officers are elected yearly, and names are posted on the dietetics bulletin board.

Scholarships: Scholarships are available from various sources (including the School of Exercise and Nutrition Sciences and The Academy of Nutrition and Dietetics) throughout the school year. Information regarding scholarships and the application is posted on the dietetics bulletin board in Schrank Hall South. Deadlines for applications will vary. It is the student's responsibility to request letters of recommendation from the faculty if required. Email the application before the posted deadline dates as instructed online.

Employment Opportunities: A student majoring in Dietetics gains some knowledge and experience in all three areas of specialization: management, medical nutrition therapy, and community dietetics. Thus, rewarding positions may be found in a variety of settings: hospitals, schools and colleges, commercial food services, community agencies, health care agencies, with manufacturers and distributors, with family practice units and private physicians requiring the professional services of a registered dietitian, or in the area of food and nutrition research. Average salary for dietitians is approximately \$57,910 annually.

The following information has official approval of The School of Exercise and Nutrition Sciences and The College of Health and Human Sciences, but is intended only as a supplemental guide. Official degree requirements are established at the time of transfer and admission to the degree-granting college. Students should refer to the Degree Progress Report (Stellic) which is definitive for graduation requirements. Completion of this degree within the identified time frame below is contingent upon many factors, including but not limited to: class availability, total number of required credits, work schedule, finances, family, course drops/withdrawals, successfully passing courses, prerequisites, among others. The transfer process is completed through an appointment with your academic advisor.

### Requirements Summary

Code	Title	Hours
	n Requirements (https://bulletin.uakron.edu/ eneral-education/)	36
Required Courses	3	71
Additional Credite	s for Graduation *	19
Total Hours		126

\* This major requires a minimum of 126 credits

#### General Education Courses ~ .

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Code	e Title I	Hours
Gene majo	dents pursuing a bachelor's degree must complete the following eral Education coursework. Diversity courses may also fulfill or or Breadth of Knowledge requirements. Integrated and Applie rning courses may also fulfill requirements in the major.	
Acad	demic Foundations	12
Μ	fathematics, Statistics and Logic: 3 credit hours	
S	peaking: 3 credit hours	
W	/riting: 6 credit hours	
Brea	adth of Knowledge	22
A	rts/Humanities: 9 credit hours	
N	latural Sciences: 7 credit hours	
S	ocial Sciences: 6 credit hours	
Dive	ersity	
D	omestic Diversity	
G	lobal Diversity	
Integ	grated and Applied Learning	2
S	elect one class from one of the following subcategories:	
С	complex Issues Facing Society	
C	apstone	
	eview the General Education Requirements page for detailed course stings.	è
Tota	I Hours	36

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## **Required Courses**

Code	Title	lours
NUTR 120	Career Decisions in Nutrition	10013
NUTR 133	Nutrition Fundamentals	3
NUTR 250	Food Science Lecture	3
NUTR 251	Food Science Lab	1
NUTR 310	Food Systems Management I	4
NUTR 315	Food Systems Management I Supervised Experiential Learning	2
NUTR 328	Medical Nutrition Therapy I	3
NUTR 329	Medical Nutrition Therapy I Supervised Experiential Learning	2
NUTR 340	Meal Management	3
NUTR 400	Nutrition Education Skills with the General Public	3
NUTR 401	Nutrition Counseling Skills	3
NUTR 403	Advanced Food Preparation	3
NUTR 426	Human Nutrition	3
NUTR 431	Health Care Business and Research for Dietetics	3
NUTR 443	Nutrition Assessment	3
NUTR 487	Sports Nutrition	3
NUTR 413	Food Systems Management II	3
NUTR 424	Nutrition in Life Cycle	3
NUTR 428	Medical Nutrition Therapy II	3
NUTR 429	Medical Nutrition Therapy II Supervised Experiential Learning	2
NUTR 444	Long Term Care Supervised Experiential Learning	4
NUTR 447	Senior Seminar	1
NUTR 480	Community Nutrition I	3
NUTR 481	Community Nutrition I-Supervised Experiential Learning	2
NUTR 482	Community Nutrition II	3
NUTR 483	Community Nutrition II-Supervised Experiential Learning	2
NUTR 486	Staff Relief: Dietetics	2
Total Hours		71

## **Recommended Sequence**

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1st Year		
Fall Semester		Hours
CHEM 114	Introduction to General, Organic & Biochemistry (Lecture)	4
CHEM 115	Introduction to General, Organic & Biochemistry (Laboratory)	1
ENGL 111	English Composition I	3
SOCIO 100	Introduction to Sociology	3
NUTR 120	<b>Career Decisions in Nutrition</b>	1
NUTR 133	Nutrition Fundamentals	3
	Hours	15
Spring Semester		
ENGL 222	Technical Report Writing	3
STAT 260	Basic Statistics	3
BIOL 130	Principles of Microbiology	3

PHIL 120	Introduction to Ethics	3
SOCIO 320	Social Inequalities	3
• IV	Hours	15
2nd Year		
Fall Semester		0
ANAT 206	Applied Human Anatomy & Physiology I	3
ANAT 210	Applied Human Anatomy & Physiology Lab	1
NUTR 250	Food Science Lecture	3
NUTR 251	Food Science Lab	1
NUTR 431	Health Care Business and Research for Dietetics	3
PSYC 100	Introduction to Psychology	3
COMM 105	Introduction to Public Speaking	3
	Hours	17
Spring Semester		
ANAT 207	Applied Human Anatomy & Physiology II	3
ANAT 211	Applied Human Anatomy & Physiology Lab II	1
NUTR 400	Nutrition Education Skills with the General Public	3
BAHA 120	Medical Terminology	3
BAHA 121	Study of Disease Processes	3
NUTR 340	Meal Management	3
	Hours	16
3rd Year		
Fall Semester		
NUTR 426	Human Nutrition	3
NUTR 426 NUTR 443	Human Nutrition Nutrition Assessment	3 3
NUTR 443	Nutrition Assessment	3
NUTR 443 NUTR 310	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised	3 4
NUTR 443 NUTR 310	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning	3422
NUTR 443 NUTR 310	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement	3 4 2 3
NUTR 443 NUTR 310 NUTR 315	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement Hours Medical Nutrition Therapy I	3 4 2 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement Hours	3 4 2 3 15
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised	3 4 2 3 <b>15</b> 3 2
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning	3 4 2 3 <b>15</b> 3 2 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition	3 4 2 3 <b>15</b> 3 2 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition         Advanced Food Preparation	3 4 2 3 15 3 2 3 3 3 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 413	Nutrition Assessment         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition         Advanced Food Preparation         Food Systems Management II	3 4 2 3 15 3 2 3 3 3 3 3 3 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 413	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition         Advanced Food Preparation         Food Systems Management II         Nutrition Counseling Skills         Hours	3 4 2 3 15 3 2 3 3 3 3 3 3 3 3 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 413 NUTR 401	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition         Advanced Food Preparation         Food Systems Management II         Nutrition Counseling Skills         Hours	3 4 2 3 15 3 2 3 3 3 3 3 3 3 3 3
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 403 NUTR 413 NUTR 401 Summer Semester	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement Hours Medical Nutrition Therapy I Medical Nutrition Therapy I Medical Nutrition Therapy I Supervised Experiential Learning Sports Nutrition Advanced Food Preparation Food Systems Management II Nutrition Counseling Skills Hours er Long Term Care Supervised Experiential	3 4 2 3 15 3 2 3 3 3 3 3 3 17 4
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 403 NUTR 413 NUTR 401 Summer Semester	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement Hours Medical Nutrition Therapy I Medical Nutrition Therapy I Supervised Experiential Learning Sports Nutrition Advanced Food Preparation Food Systems Management II Nutrition Counseling Skills Hours Fr Long Term Care Supervised Experiential Learning	3 4 2 3 15 3 2 3 3 3 3 3 3 17 4
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 403 NUTR 413 NUTR 401 Summer Semester NUTR 444	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement Hours Medical Nutrition Therapy I Medical Nutrition Therapy I Supervised Experiential Learning Sports Nutrition Advanced Food Preparation Food Systems Management II Nutrition Counseling Skills Hours Fr Long Term Care Supervised Experiential Learning	3 4 2 3 15 3 2 3 3 3 3 3 3 17
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 403 NUTR 413 NUTR 401 Summer Semester NUTR 444	Nutrition Assessment Food Systems Management I Food Systems Management I Supervised Experiential Learning Arts Requirement Hours Medical Nutrition Therapy I Medical Nutrition Therapy I Supervised Experiential Learning Sports Nutrition Advanced Food Preparation Food Systems Management II Nutrition Counseling Skills Hours Fr Long Term Care Supervised Experiential Learning	3 4 2 3 15 3 2 3 3 3 3 3 3 17 4
NUTR 443 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 423 NUTR 403 NUTR 403 NUTR 413 NUTR 401 Summer Semester NUTR 444 4th Year Fall Semester	Nutrition Assessment         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition         Advanced Food Preparation         Food Systems Management II         Nutrition Counseling Skills         Hours         It of Term Care Supervised Experiential Learning         Hours	3 4 2 3 15 3 2 3 3 3 3 3 3 17 4
NUTR 443 NUTR 310 NUTR 310 NUTR 315 Spring Semester NUTR 328 NUTR 329 NUTR 487 NUTR 403 NUTR 403 NUTR 413 NUTR 401 Summer Semester NUTR 444 4th Year Fall Semester NUTR 428	Nutrition Assessment         Food Systems Management I         Food Systems Management I Supervised         Experiential Learning         Arts Requirement         Hours         Medical Nutrition Therapy I         Medical Nutrition Therapy I Supervised         Experiential Learning         Sports Nutrition         Advanced Food Preparation         Food Systems Management II         Nutrition Counseling Skills         Hours         Itoms         Itoms         Itoms         Medical Nutrition Therapy I Supervised         Protect         Nutrition Counseling Skills         Hours         Itoms         Medical Nutrition Therapy II	3 4 2 3 15 3 2 3 3 3 3 3 3 17 4 4 4 3

NUTR 481	Community Nutrition I-Supervised Experiential Learning	2
NUTR 424	Nutrition in Life Cycle	3
	Hours	13
Spring Semest	er	
NUTR 447	Senior Seminar	1
NUTR 482	Community Nutrition II	3
NUTR 483	Community Nutrition II-Supervised Experiential Learning	2
NUTR 486	Staff Relief: Dietetics	2
	Arts/Humanities Requirement	3
	Global Diversity Requirement	3
	Hours	14
	Total Hours	126