NUSC Department of Nutritional Sciences
College of Agriculture and Natural Resources · University of Connecticut

HANDBOOK 2011-2012

Bachelor of Science in Nutritional Science
Didactic Program in Dietetics Concentration
Food Science Minor Sports Nutrition Minor

Department of Nutritional Sciences • University of Connecticut
R. E. Jones Building, Unit 4017 • 3624 Horsebarn Road Ext.
Storrs, CT 06269-4017 (860) 486-3633 • Fax: (860) 486-3674
Website: www.canr.uconn.edu/nutsci/nutsci

Didactic Program in Dietetics (DPD) Director: Rhonda Brownbill PhD, RD
Rhonda.Brownbill@uconn.edu (860-486-3605)
Undergraduate Program Coordinator: Hedley Freake PhD,
Hedley.Freake@uconn.edu (860-486-1704)

Introduction

Welcome to the Department of Nutritional Sciences (NUSC). This handbook provides information about NUSC undergraduate degree programs and is provided to all students interested in pursuing a career in the field of nutrition, including becoming a Registered Dietitian (RD). This handbook is available online and in print from our DPD director. Updated every fall, the handbook provides information related to courses, transfer students, academic performance, application to supervised practice (also called dietetic internships), our program outcomes, program policies and procedures, and other items.

Earning a Bachelor's Degree in Nutrition opens one up to many job and educational opportunities which include community nutrition, food service, clinical nutrition, research, corporate wellness and sports nutrition or application to post graduate programs. Students completing our didactic plan of study are eligible to apply to a dietetic internship in order to pursue becoming an RD. Someone with the RD credential is recognized by professionals and the public as an expert in nutrition and food related services. It is a way to identify nutrition professionals who have acquired the appropriate foundational knowledge and competencies set forth by the Commission on Accreditation for Dietetics Education through didactic course work and supervised practice hours, and passed a nationally recognized exam from the Commission on Dietetics Registration.

Faculty in the NUSC department are available to discuss career options, help you plan your course schedule and answer any of your questions. If you are interested in the dietetic field please contact the DPD director, Rhonda.Brownbill@uconn.edu.

Thank you for your interest in our program,
Sung Koo, PhD
Department Head

TABLE OF CONTENTS

Undergraduate Degree Program

The Department of Nutritional Sciences was established in 1970 and has a distinguished record of teaching, research, and public service. Faculty, professional, and support staff are dedicated to excellence in undergraduate education. Each student has the opportunity for personal growth through the balance of strong academic programs, independent studies, field experiences, and for those who meet the requirements, the department's Honors Program.

What is Nutritional Science?

Nutritional science is a broad field that studies the utilization of foods and nutrients by cells, individuals and communities. A major focus of nutritional science is to understand factors that influence the use of foods to provide nutrients for optimal health and treatment of disease. This includes the study of socioeconomic and biological factors affecting food utilization. The breadth of the field of nutritional sciences is reflected in our mission statement which is to improve the nutritional well-being and health of individuals, families, and populations.

What can I do with a Bachelor's Degree in Nutritional Science?

Nutrition has a wide spectrum of application in the world today. Following are some areas where nutrition serves as either primary or preparatory education:

- **Dietetics,** including clinical nutrition, community nutrition, nutrition education, food service management, sports nutrition, long term care, business, and media
- **Medicine,** and other related health professions requiring a solid background in the sciences and general humanities
- **Food Industry and Business**, including product development, entrepreneurialism, management, and research
- **Nutrition Education**, teaching both in academic settings as well as through community outreach programs
- **Health and Human Services,** serving cities and communities through food-related organizations or programs
- **International Nutrition**, working with nutrition issues related to hunger, food policy, food security and food safety in third-world countries
- **Research,** nutritional research incorporating knowledge from disciplines such as chemistry, biology, genetics, physiology, psychology, and sociology

Many Nutritional Sciences students continue their education in a variety of graduate programs (nutrition, public health, medical and dental schools, nursing, allied health) after completing their Bachelor's Degree.

Related Minors (minors should be initiated by the beginning of the junior year)

- ✓ **Food Science –** This minor addresses food science as an academic discipline which addresses applied science problems associated with the acquisition and processing of food. This minor is offered by the Departments of Animal Science and Nutritional Sciences.

- ✓ **Sports Nutrition –** For students interested in careers in the area of exercise and sports nutrition, the department offers a **minor in Nutrition for Exercise and Sport**. In addition to the Nutritional Sciences core curriculum, students complete a plan of study which includes courses in sports nutrition and exercise physiology.

Mission for the Department of Nutritional Sciences:

The **vision** of the Department of Nutritional Sciences is to be a premier academic department that excels in the discovery, dissemination, and translation/application of knowledge in nutrition.

Our mission is to provide integrated instruction, research and outreach programs to improve the nutritional wellbeing and health for individuals, families, and the public. This is accomplished within the land-grant college mission through undergraduate and graduate teaching, research, and outreach programs in human nutrition. Undergraduate programs include dietetics and nutritional sciences. Graduate (M.S. and Ph.D.) programs cover a wide range of basic and applied approaches, including molecular and cellular nutrition, nutritional biochemistry and public nutrition. Outreach programs are integrated with teaching and research, and administered through inter-agency collaborations and professional and public services.

Didactic Program in Dietetics

Dietetics & the Registered Dietitian

Registered dietitians (RDs) are food and nutrition experts. Registered dietitians are trained in the sciences and are able to translate scientific findings and help people live healthy lives. Didactic students receive a broad education in the physical, biological, and social sciences, medical nutrition therapy, food service management and community nutrition. This education prepares students for applying to a dietetic internship. More information about career opportunities may be found on the American Dietetic Association's website at http://www.eatright.org. Registered dietitians may also be licensed or certified depending on the state. Forty-six states currently have statutory provisions regarding professional regulation of dietitians and/or nutritionists. This regulation protects the RD credential and informs the public who is qualified to provide nutrition care services.

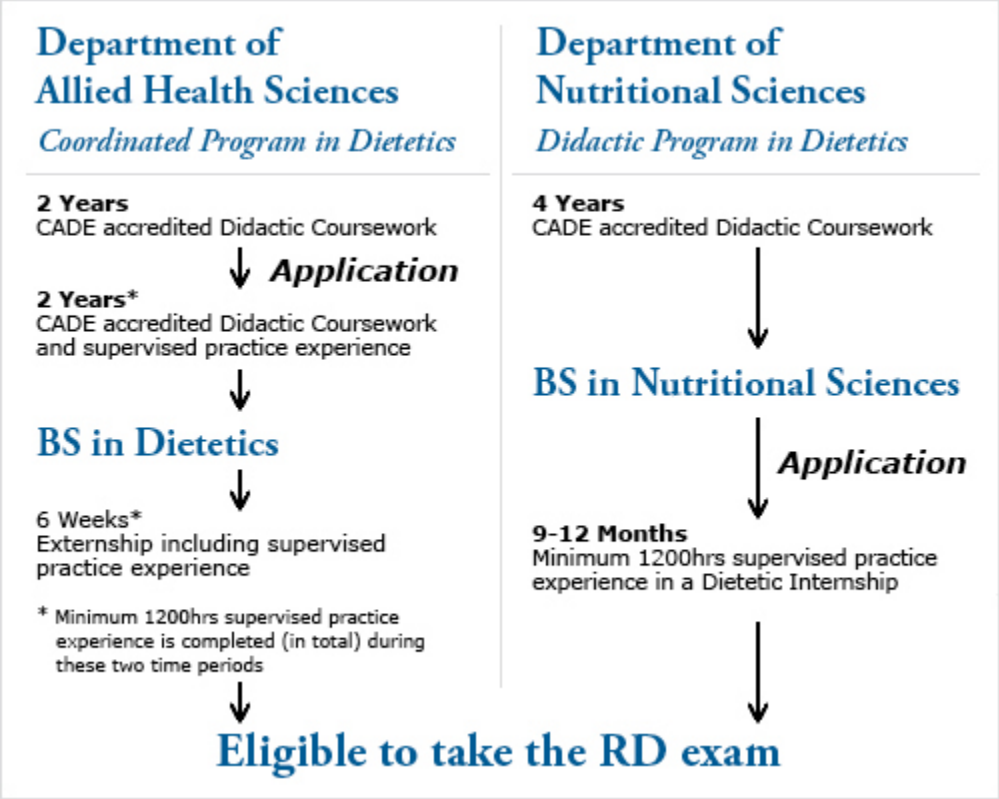
Process for Becoming a Registered Dietitian

The Didactic Program requires you to complete our four year plan of study. The curriculum is planned to provide learning activities to attain all the foundation knowledge and learning outcomes defined by the Commission on Accreditation of Dietetics Education (CADE). It prepares you for entering a Dietetic Internship (DI) for eligibility for the RD examination. After required course work is completed you will be issued a verification statement (within one month of graduation) which verifies you completed our didactic program. In your last semester (usually the spring of your senior year) you will apply for supervised practice, that is a DI. A student must successfully complete both an accredited didactic program, such as the one in Nutritional Sciences, and a DI before he/she is able to sit for the national registration examination. After successful completion, he/she is a registered dietitian.

To earn a verification statement students must have attained a bachelor's degree, completed all didactic course work, passed the certified professional food management exam and attended a nutrition conference. Five copies of the verification statements will be mailed to students, who then have the responsibility of providing a copy to their internship director and/or employer. DIs, which are located throughout the United States, must include at least 1200 hours of supervised experience, and be accredited by CADE. Internship applications are now done through an online process called DICAS (www.eatright.org/CADE/content.aspx), and placement is through D&D digital website (http://www.dnddigital.com/ada/index.html). Students register with D&D Digital in order to participate in the computer matching process, in which students rank the internships to which they are applying in order of preference. Internships are ***very*** competitive. Internship placement requires a strong science and overall GPA, leadership experience, and work and volunteer activities. It is strongly recommended that students obtain nutrition related experience through extra curricular activities and work and volunteer experiences. It is recommended that students have at least a 3.0 GPA in order to apply for a DI. Recently there has been a nationwide shortage of internships. For the past three years the National placement rate has only been about 50%. For the University of Connecticut didactic program, the internship placement rate has been about 60% for the past five years (see placement graph below). The average GPA for successful placement is also shown below and averages 3.4. The Department of Allied Health Sciences at UConn offers an internship program. Information on the UConn DI program can be found at http://alliedhealth.uconn.edu/di_program.php.

Dietetic Majors at UConn

The University of Connecticut has two undergraduate dietetic programs. One is housed in Allied Health Sciences (the Coordinated Program) and the other in Nutritional Sciences (the Didactic Program). Both programs are accredited by the Commission on Accreditation for Dietetic Education (CADE) of the American Dietetic Association (ADA), 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995, (800) 877-1600, and provide different routes to becoming a registered dietitian. A diagram depicting both routes may be found at Dietetics at UConn and below. The Didactic Program in Nutritional Sciences provides the academic coursework necessary to apply for a dietetic internship following college graduation. Contact Rhonda Brownbill (rhonda.brownbill@uconn.edu) for information about the didactic program. The Coordinated Program in Dietetics is the undergraduate program of study that combines the coursework and supervised practice hours necessary to prepare students for entry-level practice as dietitians. Contact Ellen Shanley (ellen.shanley@uconn.edu) on the Allied Health Sciences Department for information about the coordinated program. Students interested in these programs should attend either the fall or spring open house to obtain more information.



Mission for the Didactic Program in Nutritional Sciences

The Didactic Program in Dietetics provides students with the background knowledge, intellectual skills and practical experiences to be excellent candidates for dietetic internships and effective professionals in the field of dietetics. Building on the strengths of a comprehensive and research extensive university it supplies a rich, deep and diverse education that prepares its graduates for the ever-changing complexities of the 21st century.

Goals and Objectives for the Didactic Program in Nutritional Sciences

Goal 1: To prepare graduates for successful entry into and completion of a dietetic internship.

a. At least 60% of DPD graduates will apply to supervised practice programs the academic year they complete the program.

b. Evaluations sent to DPD graduates upon completion of the program, one year after program completion, and five years after program completion will have knowledge statements rated on average for all student responders at least satisfactory based on the following scale, 1= needs improvement, 2= satisfactory, 3= above average and 4= excellent.

c. Dietetic Internship Directors will rate 100% of students upon completion of their internship program at least satisfactory prepared through UConn DPD coursework for their internship based on the following scale, 1= needs improvement, 2= satisfactory, 3= above average and 4= excellent.

d. Over a five year period, 90% of DPD students will complete the Didactic Plan of Study within 3 years of declaring the didactic concentration.

e. Over a five year period, 80% of those applying to supervised practice programs the academic year they complete the program will be accepted.

f. Over a five year period, 90% of students beginning a supervised practice program will complete the program.

Goal 2: To prepare graduates for graduate education or employment in the dietetics field.

a. Pass rate for the dietetic registration exam for first time test-takers will be at least 80% over a five year period.

b. Employers will rate 100% of students at least satisfactory prepared through UConn DPD coursework for their position based on the following scale, 1= needs improvement, 2= satisfactory, 3= above average and 4= excellent.

c. At least 80% of students who do not apply or are not placed in a supervised practice program will take the DTR exam, re-take courses, attend a post baccalaureate education program or gain employment in the dietetics field within one year of completion of the didactic program in dietetics.

d. Over a five year period, 60% of DPD students will complete field experiences &/or be involved in research with faculty members

Didactic Concentration

When a Nutritional Sciences student has earned 60 total credits, at least a 2.7 GPA and earned at least a B in NUSC 1165 and NUSC 2200, and a C in CHEM 1124Q or 1127Q, CHEM 2241 and BIO 1107, they have the option of applying for the didactic concentration with the form located on our website: http://www.canr.uconn.edu/nutsci/nutsci/files/didactic_concentration_form.pdf.

Transfer Students

From other colleges/universities

Students from other schools can apply to UConn as an undergraduate student and declare Nutritional Sciences as their major. In order to become a matriculated student, you will need to apply through the Transfer Admissions Office. You can find information on the application process at: http://web.uconn.edu/transfer/index.php. This website has information on cost, financial aid and transfer course equivalencies. If some of your courses are not listed on the course equivalency list, the DPD director and undergraduate program coordinator can evaluate them for UConn equivalency, provided you have a syllabus. If you already have a four year degree, you do not need to complete another degree to earn a verification statement. You can enroll as a non-degree student and just complete the remaining courses required. However you will not be a matriculated student, which can affect eligibility for financial aid amongst other things.

If you completed your previous degree at UConn, you will be applying for readmission through the Department of Student Services and Advocacy.
http://www.ossa.uconn.edu/
http://www.ossa.uconn.edu/forms.html

From other majors at UConn

Students not admitted to the University as Nutritional Sciences majors may petition into this major during the first two weeks of each semester. The following petition requirements must be met for consideration of a change into the Nutritional Sciences major:

1. Earned at least a C in CHEM 1124Q or CHEM 1127Q, and a C- in CHEM 2241 or CHEM 2243
2. Earned at least a B in NUSC 1165 and NUSC 2200

Opportunities for Dietetic Experience

Application of classroom knowledge and development of personal skills is highly encouraged in the Department of Nutritional Sciences. The department offers many opportunities for further educational enrichment.

UConn Nutrition Club. This student-led organization promotes student participation in nutrition related activities for the purpose of furthering nutrition knowledge, promoting healthful living, and enhancing career development. It is an excellent opportunity to reach out to the campus and community, as well as to develop leadership ability. Activities include holiday food drives, activities for National Nutrition Month and participation in professional meetings. Club dues are $10.00 per semester, and membership is open to all UConn students. Please contact the president, Ellen Pudney at **uconnnutritionclub@gmail.com** for more information.

UConn ACT NOW. **(**Association of Community Teaching for Nutritional Outreach and Wellness) This is a new club (starting Fall 2011) that focuses on nutrition education and cooking lessons for grade school children enrolled in public schools. Please contact the president, Laura Joseph at laura.joseph@uconn.edu for more information.

Community Outreach. There are many outreach programs that are based in the Department of Nutritional Sciences. For example *Husky Reads* is a State-recognized program that allows students to work with children in Hartford's hospital and clinic waiting rooms. It represents a great way for nutrition students to gain community nutrition experience and valuable communication skills. Students can complete these programs for credit, work study or as a volunteer. For more information about Husky Nutrition please visit their website: http://publichealth.uconn.edu/CN/SNAP.php

Undergraduate Research & Honors Programs. Students may be invited to join the Honors Program at the time of admission to the university or they may apply to join the program prior to the beginning of the junior year. Admissions as a junior is by recommendation of the Department based on the student's cumulative GPA (3.2 or above) and academic performance. Participation in the program involves completion of four honors courses including a senior thesis; it allows students to become more closely involved in current departmental research and offers the possibility of initiating their own independent research. Information about the University Honors Scholars Program and University Scholars Program can be found in the UConn undergraduate catalog at http://catalog.uconn.edu/acad.htm#Scho. Non-honors students are also encouraged to talk with their advisor or other faculty about the possibility of participating in current research studies.

Field experiences. Students who participate in community outreach or find placements in food service or clinical settings may obtain credit for these experiences through designated experiential courses:

- NUSC 3782: Experience in Food Service System
- NUSC 3180: Experience in Community Nutrition
- NUSC 3823: Experience in Medical Nutrition Therapy

Faculty Advisors

Upon entering the program, each student is assigned a faculty member who serves as an academic advisor and a resource for career development. The relationships that students develop with faculty members and other students in the department provide a small college feel while retaining the benefits of a large university. Faculty interests and research are quite diverse including nutritional biochemistry, clinical nutrition, nutrition for exercise and sport, international nutrition, community nutrition, food science, and food service management. Where possible, students are paired with advisors who share similar interests. In addition students may request a change of advisor at any time by contacting the undergraduate program coordinator.

Didactic Curriculum

All Nutritional Sciences' students must complete the following courses:

Fundamentals of Nutrition	NUSC 1165
Nutrition and Human Development	NUSC 2200
Principals of Nutrition	NUSC 4236
Writing in Nutritional Sciences	NUSC 4237W
General Chemistry	CHEM 1124 & CHEM 1125 or CHEM 1127Q & 1128Q
Organic Chemistry	CHEM 2241 or CHEM 2443 & 2444
Anatomy & Physiology	BIOL 1107, PNB 2264 & 2265 or BIOL 1107, 1108, & PNB 2250 or BIOL 1107, 1108, & PVS 2100
Biochemistry	MCB 2000

Additional Departmental Courses Offered:

Food, Culture and Society	NUSC 1167
Principles of Food Science	NUSC 3235
Food Composition & Preparation	NUCS 3233
Food Comp & Prep Laboratory	NUSC 3234
Nutritional Assessment	NUSC 2241
Profession of Dietetics	NUSC 2245
Nutrition for Exercise & Sport	NUSC 4250
Medical Nutrition Therapy I	NUSC 3150
Medical Nutrition Therapy II	NUSC 3250
Principles of Community Nutrition	NUSC 3230

Food Service Systems Mgmt I	NUSC 3272
Food Service Systems Mgmt II	NUSC 4272
Food Service System Management Lab	NUSC 3271

B.S. in Nutritional Sciences:
DIDACTIC PROGRAM IN DIETETICS

Sample Sequence of Courses

First Semester

CHEM	**1124Q**	*»+	Fundamentals General Chem I	4
ENGL	**1010**	»♦	Seminar in Academic Writing	4
NUSC	**1165**	*»♦	Fundamentals of Nutrition	3
Second Language Competency ♦				4
Total Credits	**15**			

Second Semester

CHEM	**1125Q**	*»+	General Chem II	3
NUSC	**1167**	»Food, Culture, & Society		3
STAT	**1100QC**	»♦+	Intro to Statistics	4
Second Language Competency ♦				4
Total Credits	**15**			

Third Semester

CHEM	**2241**	*»	Organic Chemistry	3
NUSC	**2200**	*»	Nutr & Human Development	3
ARE	**1150**	»♦+	Prin Agricult & Resource Econ	3
Arts & Humanities Course ♦				3
Electives				0-3
Total Credits	**12-15**			

Fourth Semester

SOCI	**1001**	»♦	Intro to Sociology	3
BIOL	**1107**	*»	Principles of Biology I	4
Multiculturalism & Diversity ♦				3
Arts & Humanities Course ♦				3
Electives				0-3
Total Credits	**13-16**			

Fifth Semester

PNB	**2264**	*»+	Human Anatomy & Physi I	4
NUSC	**3233**	»	Food Comp & Preparation	3
NUSC	**3234**	»	Food Comp & Preparation Lab	1
NUSC	**2245**	»	Intro to Prof of Dietetics	1
AH	**4244**	»	Mgmt for the Health Prof	3
Electives				0-3
Total Credits	**12**			

Sixth Semester

PNB	**2265**	*»+	Human Anatomy & Physi II	4
NUSC	**3272**	»	Food Service Systems Mgmt	2
NUSC	**3271**	»	Food Service System lab	2
MCB	**2000**	*»	Intro to Biochemistry	4
Electives				0-3
Total Credits	**12-15**			

Seventh Semester

AH	**4242**	»	Counsel/Teach for Health Prof	3
NUSC	**3150**	»	Medical Nutrition Therapy I	3
NUSC	**4272**	»	Food Service Systems Mgmt II	2
MCB	**2610**	»	Fundamentals of Microbiology	4
NUSC	**3180**	Exp in Community Nutr		0-6
NUSC	**3782**	Exp in Food Service Systems		0-6
NUSC	**3823**	Exp in Medical Nutri Therapy		0-6
W Course				1-3
Total Credits	**13-16**			

Eight Semester

NUSC	**4236**	*»	Principles of Nutrition	3
NUSC	**4237W**	*♦	Writing in Nutr. Sciences	1
NUSC	**3250**	»	Medical Nutrition Therapy II	3
NUSC	**3230**	»Community Nutrition		3
NUSC	**3180**	Exp in Community Nutrition		0-6
NUSC	**3782**	Exp in Food Serv.		
Systems 0-6				
NUSC	**3823**	Exp in Med. Nutri		
Therapy 0-6				
Electives				4-6
Total Credits	**14-16**			

Students must attend a professional meeting and pass a National Certified Professional Food Manager (CPFM) exam.
Students are strongly encouraged to obtain work experience in a nutrition care, community nutrition or food service administration setting.

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*Courses required to earn a B.S. in Nutritional Sciences from the Department of Nutritional Sciences (NUSC)
»Courses required to fulfill the requirements for the Didactic Program in Dietetics (accredited by Commission on
Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA))
♦General Education Requirements of the University of Connecticut
+ See "Approved Course Substitutes"

Revision: November 2009

Approved Course Substitutes

Recommended Course:	Approved Substitute:
AH 4242 Counseling/Teaching	EPSY 3010 Educ. Psychology
PNB 2264 Human Physiology and Anatomy I **and** PNB 2265 Human Physiology and Anatomy II	BIOL 1107 Prin. of Biology **and** BIOL 1108 Prin. of Biology **and** PNB 2250 Animal Physiology **-or-** BIOL 1107 Prin. of Biology **and** BIOL 1108 Prin. of Biology **and** PVS 2100 Anatomy and Physiology of Animals
ARE 1150 Principles of Agricultural and Resource Economics	ECON 1000 Essentials of Economics ECON 1202 Prin. of Economics (Macroeconomics) ECON 1201 Prin. of Economics (Microeconomics)
STAT 1000QC Intro to Statistics I	STAT 1100QC Elem. Concepts of Statistics
MCB 2000 Intro. to Biochemistry	MCB 3010 Biochemistry
SOCI 1001 Intro. to Sociology	PSYC 1100 General Psychology I SOCI 1251 Social Problems

B.S. in Nutritional Sciences:
DIDACTIC PROGRAM IN DIETETICS

Plan of Study Checklist

General Chemistry:
*»♦__ CHEM 1124Q & 1125Q
or CHEM 1127Q & 1128Q

Organic Chemistry:
*»___ CHEM 2241 *or* CHEM 2243 & 2244

Biochemistry/Microbiology:
*»___ MCB 2000
»____ MCB 2610

Anatomy and Physiology:
*»___ BIOL 1107 PNB 2264 & 2265 *or*
BIOL 1107 & BIOL 1108 & PNB 2250
or BIOL 1107 & BIOL 1108 & PVS 2100

Nutrition:
*»♦__ NUSC 1165
»____ NUSC 1167
*»___ NUSC 2200
*»___ NUSC 4236
*♦___ NUSC 4237W
»____ NUSC 2245

Medical Nutrition Therapy:
»____ NUSC 3150
»____ NUSC 3250

Community Nutrition:
»____ NUSC 3230

Foods:
»____ NUSC 3233
»____ NUSC 3234

Service Management:
»____ NUSC 3271
»____ NUSC 3272
»____ NUSC 4272

Management/Counseling:
»____ AH 4242 *or* EPSY 3010
»____ AH 4244

Other:
»____ Professional Meeting (CDA)
»____ EA/NRA Certified Professional Food Manager (CPFM) exam

Second Language Competency:
♦____

Writing Competency:
»♦___ ENGL 1010 *or* ENGL 1011
*»♦__ NUSC 4237W
»♦___ W Course (1000 level or higher)

Quantitative Competency:
»♦___ STAT 1000QC *or* 1011QC
♦____ Q Course: _____

Arts and Humanities – Content Area 1:
♦_____
♦_____

Social Sciences – Content Area 2:
»♦___ SOCI 1001 *or* PSYC 1100
»♦___ ARE 1150 *or* ECON 1201 *or* ECON 1202

Science and Technology – Content Area 3:
*»♦__ Non-lab: NUSC 1165
*»♦__ Lab: 1124Q.1125Q or 1127Q/1128Q

Multiculturalism and Diversity – Content Area 4:
»♦___ NUSC 1167
♦____ International (I) Course: _____

*Courses required to earn a B.S. in Nutritional Sciences from the Department of Nutritional Sciences (NUSC)
»Courses required to fulfill the requirements for the Didactic Program in Dietetics (accredited by Commission on
Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA))
♦General Education Requirements of the University of Connecticut
Revised: 7/10

Didactic Students are recommended to earn at least a B in all NUSC courses and a C in all science courses. In addition to a minimum 2.7 cumulative total GPA, students are recommended to have the following for internship placement:

1. **Volunteer Hours** (recommend at least 30 hours, e.g. husky nutrition, food banks, WIC, hospitals, community organizations)

2. **Paid Work Experience** (for example, diet technician, dietary aide, dietary clerk or clerical worker in a healthcare facility, camp counselor, food service, husky nutrition)

3. **Extracurricular Activities** (recommend at least 2, with one having held office for leadership experience) (for example, nutrition club, allied health club, eco garden club, sorority or fraternity)

4. **Independent study or practicum** (recommend at least 2 credits in research, clinical, community or food service)

5. **Portfolio** (start in freshman/sophomore year, should include written examples of class work, PowerPoint presentations, pictures of meal projects, examples of creative projects, case studies, interviews)

6. **Scholarships** (recommended students apply to CANR and ADA scholarships)

7. **A plan B if not placed in an internship** (for example, graduate school, diet technician or food management exam, work experience, retaking courses)

Tuition and Fees per year for full time students 2011/2012
http://admissions.uconn.edu/tuition/index.php

Main Campus	Out-of-State	In-State
Tuition	$25,152	$8,256
University & Student Fees	$2,414	$2,414
Residence Hall (average)	$5,918	$5,918
University Meals (7-day program)	$5,132	$5,132
Books and Supplies (estimated)	**$850**	**$850**
Estimated Yearly Expenses*	**$38,616**	**$21,720**

* Lab fees for NUSC 3234 ($30) and NUSC 3271 ($30), CPFM exam ($28), ADA student membership ($50) and fee for attendance at a professional meeting (variable) is not included
Note: application to dietetic internships requires several fees, ($50 to D and D digital, fee to use DICAS is $40 for the first application submitted and $20 for each additional application and each internship has their own application fee, all of which are non-refundable)

Policies and Procedures for Didactic Program in Dietetics

Students Completing Degrees from International Institutions All students from overseas colleges entering the Didactic Program in Dietetics apply as either a second degree undergraduate student or a graduate student. By accepting students in this manner, student transcripts are evaluated by the University. An additional evaluation may be needed from World Education Services. It is the policy of the DPD that any student from another institution must complete a minimum of 20 credits at the University of Connecticut in order to receive a verification statement. The courses needed are determined by the DPD Director after evaluation of the student transcript(s).

CPFM Certification
To earn a verification statement, students are required to pass a food safety exam. In NUSC 3272, all students are required to take the CPFM exam (Certified Professional Food Management exam). There is a fee of $28 for taking this exam. Payment must be in the form of a money order made out to Prometric and is due the day of the exam. Students who pass this exam will be issued a certificate which is valid for five years. This requirement will be waived for students who have recently taken another food safety exam such as ServSafe. To receive a waiver, the student must provide documentation of passing a food safety exam.

Professional Meeting Requirement
To earn a verification statement, students are required to attend a professional meeting. Typically students attend the Connecticut Dietetic Association meeting either in the fall or spring. Cost for a student is $50, and membership in the American Dietetic Association (ADA) is required to attend at the student rate. Cost for student ADA membership is $50 for one year and provides access to the ADA journal, evidence analysis library online, and other web links. Other nutrition related meetings can be used for this requirement, but prior approval from the DPD director is needed. Proof of attendance at a meeting is required.

Verification Statements
Transcripts of senior dietetic students are reviewed by the DPD Director in the fall prior to spring course selection. A checklist of required courses (including the CPFM exam and attendance at a professional meeting) is filled out for each student. A Declaration of Intent is completed for all senior level students at this time and must be signed and returned to the DPD, or accepted through the online DICAS portal. Upon graduation the DPD Director accesses student transcripts and ensures that all didactic program requirements have been met and that the student has received a Bachelor of Science degree. Any student who completed didactic requirements and earned at least a 2.7 didactic GPA will be mailed five originals of the verification statement.

Protection of Privacy of student information and student files
All student files are retained indefinitely in a locked storage room and include unofficial and official transcripts, CPFM exam results, verification of professional meeting attendance, professional recommendations, didactic check lists, etc. The last five years are kept in a locked file cabinet in the DPD director's office and are only accessible by the director and food lab manager (DPD assistant). Social security numbers are listed on CPFM (food safety exam results) as well as verification statements which are both in locked cabinets in the DPD director's office.

Refund of Fees
Our DPD follows University polices for refund of fees. Official information may be found in the current Undergraduate Catalog at http://www.catalog.uconn.edu.

Student support services, including health services, counseling and testing and financial aid resources
Our Storrs campus has a student health services which serves as an infirmary to enrolled students. Nutrition counseling services are offered to all students free of charge, and some of our DPD students have interviewed registered dietitians who are employed there.
Academic support is available for a variety of classes. In particular, the W Center assists students with writing projects and the Q Center offers quantitative support for students taking Q classes. Both Centers are located in the Homer Babbidge Library. The Institute for Teaching and Learning: http://qcenter.uconn.edu/People/private_tutors.php, maintains a list of private tutors for UConn students available at reasonable rates. Financial aid resources are found on the Office of Student Financial Aid Services webpage: http://financialaid.uconn.edu/index.php/Main_Page. For more information about the financial aid process, including important deadlines, visit http://www.financialaid.uconn.edu.

Disciplinary/termination procedures
The College of Agriculture and Natural Resources (CANR) requires students maintain a 2.0 GPA. Students whose GPA drops below a 2.0 are subject to probationary status and with continued poor academic performance, dismissal from the university. More information (including exam policies, withdrawal from the university, class room attendance, grading, disciplinary suspension or expulsion and readmission can be found in the UConn undergraduate catalog: http://catalog.uconn.edu/acad.htm#Scho

Students' responsibilities with respect to academic integrity are described in *Responsibilities of Community Life: The Student Code (The Student Code)*.
http://www.community.uconn.edu/student_code_appendixa.html

Student Grievances
Student complaints are reviewed by the DPD director and, in some cases, the undergraduate program coordinator or the department head. The DPD director discusses complaints with students and appropriate faculty to try and find a resolution. If a student has a complaint about our didactic program they do have the opportunity to file a complaint with the Commission on Accreditation for Dietetics Education (CADE). CADE will review complaints that relate to program compliance with accreditation standards. Grievances regarding grades should first be discussed with the instructor to try and resolve the issue. If necessary the student may present issues regarding grades to the following in this order 1. DPD director (Rhonda Brownbill) 2. Undergraduate Program Coordinator (Hedley Freake), 3. Nutritional Sciences department head (Sung Koo), 4. CANR Director of Academic Advisement (Patricia Jepson), and if not yet resolved, Office of Academic Affairs (www.studentaffairs.uconn.edu)

Retention and remediation procedures for poor student performance
Our didactic program requires students maintain a didactic GPA (as defined in the internship instructions handout) of at least a 2.7 to earn a verification statement. DPD students whose GPA at the time of graduation is between a 2.0 and 2.7 will retain the didactic concentration on their transcript but will not be issued a verification statement until courses are re-taken to achieve at least a 2.7 didactic GPA.

Graduation and/or program completion requirements
Upon recommendation of the faculty the degree of Bachelor of Science is awarded by vote of the Board of Trustees to students who have met the following requirements: (1) earned a total of 120 degree credits; (2) earned at least a 2.0 cumulative grade point average for the number of calculable credits for which they have been registered; (3) earned at least a 2.0 cumulative grade point average for all courses included in the 36 credit numbered 2000 or above requirement for the major; (4) met all the requirements of the University of Connecticut, the College of Agriculture and Natural Resources, and the Didactic Concentration as listed in the didactic checklist. Upon completion of the didactic checklist with at least a 2.7 Didactic GPA, students will be issued a verification statement. Once a student declares the didactic concentration (usually in their junior year) students are required to finish all requirements within three years, including passing the CPFM exam (food safety exam) and attending a professional meeting.

Advising and assessment of student learning
Students must meet with their assigned advisor at least once a semester prior to course registration to ensure proper sequencing of courses. Advisors will review with their advisees' course grades to assess student's ability to take subsequent courses and to complete a dietetic internship. Advisors will also review the Didactic Checklist with their advisees and make recommendations as appropriate for obtaining volunteer and work experience in the dietetics field. If students are lacking in dietetic experience, advisors will recommend completion of independent studies or practicums as appropriate. Once a student declares the didactic concentration, they must also meet with the DPD director at least twice prior to graduation to review the didactic checklist and discuss development of a portfolio.

Post-Graduation Student Surveys
All students will be emailed an electronic survey in June (after graduation) and again one year post graduation and five years after graduation. These surveys are issued through an online survey company called Survey-monkey and are designed to assess how well our didactic curriculum has prepared students for supervised practice, job placement or graduate school. The survey asks students to assess the strengths and weaknesses of our program, including advising. We also ask students about their current and future plans and will ask for information about current employers and internship directors so we can provide them with a survey of how well they feel UConn prepared students for jobs and/or internships. Students' names are never disclosed when reporting survey results.

Vacation, Holidays, and Absences
The DPD follows the UConn University Calendar for vacations and holidays, which is below. Students who are absent from courses due to illness are responsible for all missed class work. Course instructors may require proof of absence from a health care provider.

Academic Calendar for Fall 2011/Spring 2012

Mon.	Aug. 29	Fall semester begins
Mon.	Sept. 5	Labor Day - No classes
Tues.	Sept. 6	Last day to file petitions for course credit by examination
Mon.	Sept. 12	Courses dropped after this date will have a "W" for withdrawal recorded on the academic record

Mon.	Sept. 12	Add/Drop via the Student Administration System closes
Mon.	Sept. 12	Last day to add or drop courses **without** additional signatures (See **Adding/Dropping courses** in the Academic Regulations section of the *Undergraduate Catalog*)
Mon.	Sept. 12	Last day to place courses on Pass/Fail
Tues.	Sept. 13	Late Add/Drop begins in the Office of the Registrar, Wilbur Cross Bldg., Room 167
Mon.	Sept. 19	Last day for students to make up Incomplete or Absence grades
Tues.-Mon.	Sept. 20-26	Examinations for course credit by examination
Tues.	Sept. 27	Dean's signature required to add courses
Fri.	Oct. 7	Mid-semester progress reports due students from faculty
Mon.	Oct. 24	Registration for the Spring 2012 semester via **Student Administration System** begins
Mon.	Oct. 24	Registration for Intersession 2011-2012 via **Student Administration System** begins
Mon.	Oct. 31	Last day to drop a course
Mon.	Oct. 31	Last day to convert courses on Pass/Fail option to letter grade
Sun.	Nov. 20	Thanksgiving recess begins
Sat.	Nov. 26	Thanksgiving recess ends
Fri.	Dec. 9	Last day of Fall semester classes
Mon.	Dec. 12	**Final examinations** begin
Sun.	Dec. 18	Final examinations end
Weds.	Dec. 21	Deadline for submitting Fall grades via **Student Administration System**
Tues.	Jan. 17	Spring semester begins
Mon.	Jan. 23	Last day to file petitions for course credit by examination
Mon.	Jan. 30	Courses dropped after this date will have a "W" for withdrawal recorded on the academic record
Mon.	Jan. 30	Add/Drop via the Student Administration System closes
Mon.	Jan. 30	Last day to add/drop courses without additional signatures (See **Adding/Dropping courses** in the Academic Regulations section of the Undergraduate Catalog)
Mon.	Jan. 30	Last day to place courses on Pass/Fail
Tues.	Jan. 31	Late Add/Drop begins in the Office of the Registrar, Wilbur Cross Bldg., Room 167
Mon.	Feb. 6	Last day for students to make up Incomplete or Absence grades
Tues. - Mon.	Feb. 7-13	Examinations for course credit by examination

Tue.	Feb. 14	Dean's signature required to add courses
Fri.	Feb. 24	Mid-semester progress reports due students from faculty
Sun.	Mar. 11	Spring recess begins
Sat.	Mar. 17	Spring recess ends
Mon.	Mar. 19	Registration for Fall 2012 semester via Student Administration System begins
Sat.	Mar. 24	Emergency closing class make-up day
Mon.	Mar. 26	Last day to drop a course Last day to convert courses on Pass/Fail option to letter grade option
Fri.	April 27	Last day of Spring semester classes
Mon.	April 30	**Final examinations** begin
Sat.	May 5	Final examinations end
Sun.	May 6	Undergraduate Commencement ceremony Link to: **Commencement Information**
Tues.	May 8	Deadline for submitting Spring grades via **Student Administration System**

Frequently Asked Questions

How can I pursue becoming an RD if I already have college credit or a college degree but have never taken a nutrition or science class?

If you have not taken a chemistry or biology course, a good way to start is to take introductory science courses at a community college. Course equivalencies can be found at UConn's transfer admission website: http://web2.uconn.edu/transfer/search.php

You can mail or email the director of the didactic program your unofficial transcripts to determine what course work you still need. We do require 20 credits be taken from our department in order for us to issue the verification statement. Please see page (11) for our plan of study and list of necessary courses.

Is there a time limit on previous course work?

The College of Agriculture and Natural Resources has an eight year limit on previous course work for students who are pursuing a bachelor's degree. For our didactic program, course work is evaluated on an individual basis. Generally courses such as English, psychology, sociology, statistics, biology and chemistry do not have a time limit. Nutrition related courses should be within the last five years, otherwise retaking the course may be recommended. Science courses

such as biochemistry and anatomy and physiology may be recommended to be retaken if they are older than eight years.

What is the difference between a nutritionist, a registered dietitian, a certified nutritionist and a dietetic technician registered?

A nutritionist is someone who has earned at least a bachelor's degree in nutrition and may work for example, as a nutrition educator, in food management, in research, for WIC, or the department of education. A registered dietitian holds the RD credential, which is earned by completing didactic course work, 1200 supervised practice hours and passing the RD exam. To maintain the RD credential you must complete 75 continuing education credits every 5 years. The state of CT offers the option of becoming a certified nutritionist, which can be accomplished one of two ways. (1) you are certified as a registered dietitian by the Commission on Dietetic Registration or (2) you have passed a written examination prescribed by the Commissioner of Public Health for the state of CT and hold a master's degree or doctoral degree in nutrition or dietetics. The cost for certification through the state of CT is $190.00. A Dietetic Technician Registered (DTR) often works in partnership with registered dietitians in hospitals, food service, and community settings, etc. DTRs have met one of the following criteria to earn the credential:

- Completion of a two-year Associate degree granted by a U.S. regionally accredited college/university, completion of dietetic technician program requirements in a CADE-accredited program, passing a national written examination administered by the Commission on Dietetic Registration (CDR), and completion of continuing professional educational requirements to maintain registration.
- Completion of a Baccalaureate degree granted by a U.S. regionally accredited college/university, or foreign equivalent, completion of a CADE-accredited DPD program, completion of a CADE-accredited dietetic technician supervised practice, passing a national written examination administered by CDR and completion of continuing professional educational requirements to maintain registration.
- Completion of a Baccalaureate degree granted by a U.S. regionally accredited college/university, or foreign equivalent, completion of a CADE-accredited DPD or CP program, passing a national written examination administered by CDR and completion of continuing professional educational requirements to maintain registration.

Students not placed in an internship upon completion of the DPD may choose the third option and register to take the DTR exam. Information about the exam can be found at http://www.cdrnet.org/. Please contact the DPD director if you are interested in taking the DTR exam.

Can I complete didactic requirements while completing a Master's Degree?

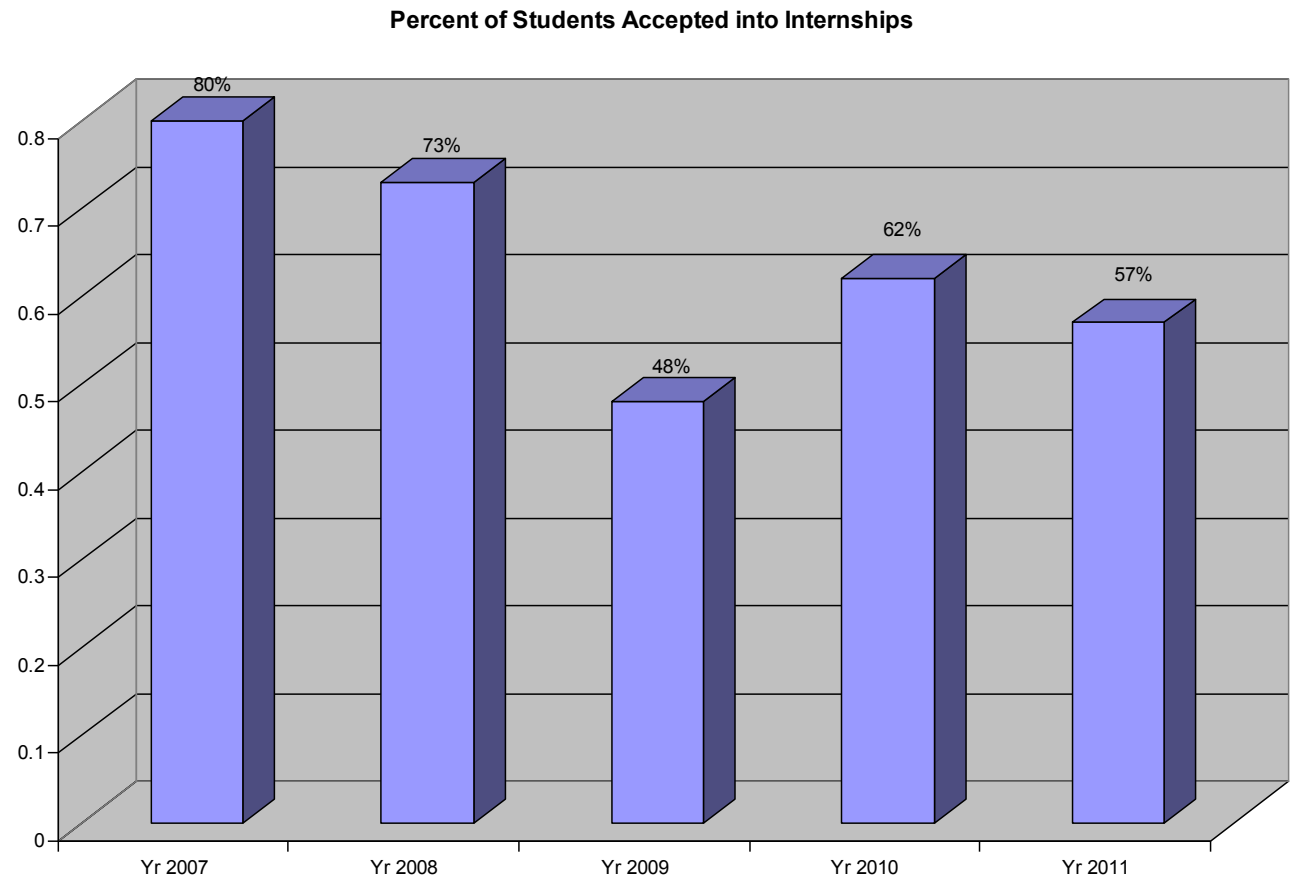
With the Department of Nutritional Sciences, you could obtain a graduate degree while completing didactic requirements. Some of our graduate courses can be used to fulfill our undergraduate didactic requirements though some will need to be taken at the undergraduate level. Our director will need copies of your undergraduate transcripts to determine what courses will be needed to earn a verification statement. We also require you take at least 20 credits at UConn in order for us to issue you a verification statement.

Doctor of Philosophy and Master of Science degrees are offered in Nutritional Sciences. There are three major areas of expertise within the Department: Biochemical and Molecular Nutrition, Human Nutrition and Metabolism, and Community Nutrition.

Please visit our website for more information about the Graduate Program or contact our Coordinator: Maria Luz Fernandez, Ph.D.(maria-luz.fernandez@uconn.edu).

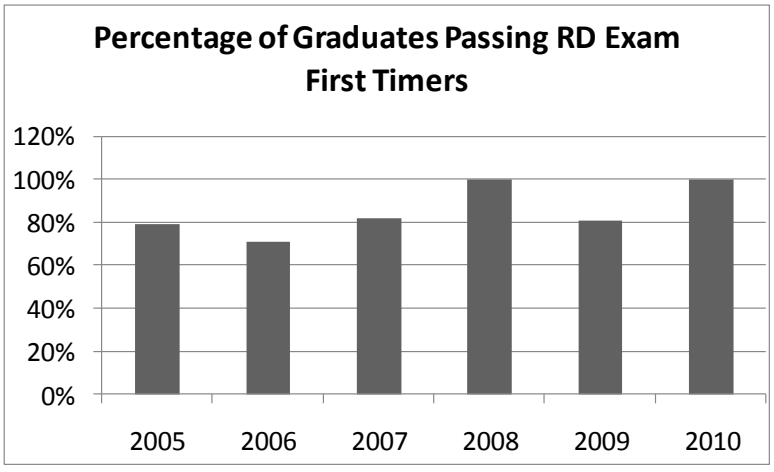
Program Outcomes

Internship Placement



5 Year Average (2007-2011) = 64% (16% below CADE benchmark of 80%)

RD exam



APPENDIX

University of Connecticut
DPD Course Descriptions
2009-2010

CHEM 1124Q **Fundamentals of General Chemistry I** Either semester. Four credits. Three class periods and one 3-hour laboratory period. Not open to students who have passed CHEM 1127Q, 1137Q, or 1147Q. Recommended preparation: MATH 1010, 1011Q or equivalent. The first semester of a 3-semester sequence that is designed to provide a foundation for the principles of chemistry with special guidance provided for the quantitative aspects of the material. Topics include the physical and chemical properties of some elements, chemical stoichiometry, gases, atomic theory and covalent bonding. A fee of $20 is charged for this course. CA 3-LAB.

CHEM 1125Q **Fundamentals of General Chemistry II** Either semester. Three credits. Prerequisite: CHEM 1124Q. Two class periods and one 3-hour laboratory period. Open by consent of instructor for only 1 credit to students who have passed CHEM 1127Q, 1137Q, or 1147Q. Not open to students who have passed CHEM 1128Q, 1138Q, or 1148Q. Follows CHEM 1124Q. Topics include the properties of aqueous solutions and chemical equilibria. A fee of $10 is charged for this course.

OR

CHEM 1127Q-1128Q General Chemistry Either semester. Four credits. Three class periods and one 3-hour laboratory period. Students who have passed CHEM 1122 will receive only 2 credits for CHEM 1127 but 4 credits will be used for calculating the GPA. CHEM 1127 is not open for credit to students who have passed CHEM 1124 or 1137 or 1147; CHEM 1128 is not open to students who have passed CHEM 1126 or 1138 or 1148. Recommended preparation for CHEM 1127Q: MATH 1010 or equivalent. Designed to provide a foundation for more advanced courses in chemistry. Atomic theory; laws and theories concerning the physical and chemical behavior of gases, liquids, solids, and solutions. Properties of some of the more familiar elements and their compounds. Quantitative measurements illustrating the laws of chemical combination in the first semester lab. Equilibrium in solutions and qualitative reactions of the common cations and anions in the second semester lab. A fee of $10 is charged for this course. CA 3-LAB.

ENGL 1010 **Seminar in Academic Writing** Either semester. Four credits. Not open for credit to students who have passed ENGL 105. Students placed in ENGL 1004 must pass that class before enrolling in ENGL 1010. Instruction in academic writing through interdisciplinary reading. Assignments emphasize interpretation, argumentation, and reflection.

Revision of formal assignments and instruction on grammar, mechanics and style.

OR

ENGL 1011 **Seminar in Writing through Literature** Either semester. Four credits. Not open for credit to students who have passed ENGL 109. Students placed in ENGL 1004 must pass that class before enrolling in ENGL 1011. Instruction in academic writing through literary reading. Assignments emphasize interpretation, argumentation, and reflection. Revision of formal assignments and instruction on grammar, mechanics and style.

NUSC 1165 **Fundamentals of Nutrition** Either semester. Three credits. An introduction to the principles and concepts of nutrition with emphasis on the nature and function of carbohydrates, fats, proteins, minerals and vitamins, and their application to the human organism. CA 3.

NUSC 1167 **Food, Culture and Society** Either semester. Three credits. Social, cultural, and economic factors affecting food intake and nutritional status. Includes contemporary topics such as world food problems, hunger in the United States, dieting and eating disorders, health foods and vegetarianism. CA 4-INT.

STAT 1000Q **Introduction to Statistics I** Either semester. Four credits. Recommended preparation: MATH 1010 or equivalent. Three class periods and one discussion period. See credit restrictions above. A standard approach to statistical analysis primarily for students of business and economics; elementary probability, sampling distributions, normal theory estimation and hypothesis testing, regression and correlation, exploratory data analysis. Learning to do statistical analysis on a personal computer is an integral part of the course.

OR

STAT 1100Q **Elementary Concepts of Statistics** Either semester. Four credits. Recommended preparation: MATH 1010 or the equivalent. Three class periods and one discussion period. See credit restrictions above. Standard and nonparametric approaches to statistical analysis; exploratory data analysis, elementary probability, sampling distributions, estimation and hypothesis testing, one- and two-sample procedures, regression and correlation. Learning to do statistical analysis on a personal computer is an integral part of the course.

CHEM 2241 **Organic Chemistry** First semester. Three credits. Prerequisite: CHEM 1122 or 1124 or 1127 or 1137 or 1147. Not open for credit to students who have passed CHEM 2443. An abridged course in organic chemistry designed to provide a background for related fields in which a general rather than a detailed knowledge of the compounds of carbon is required.

NUSC 2200 **Nutrition and Human Development** Either semester. Three credits. Prerequisite: NUSC 1165. Nutritional needs and consequences of nutritional deficiencies throughout the life cycle: periconception, pregnancy, lactation, childhood, adolescence and aging. Maternal and child public health issues in the developed and developing world.

ARE 1150 **Principles of Agricultural and Resource Economics** Either semester. Three credits. Taught concurrently with SARE 450. An introduction to agricultural economics, the role of agriculture in today's United States economic system, and relationships that regulate the entire economic environment. CA 2.

OR

ECON 1000 **Essentials of Economics** First semester. Three credits. Not open for credit to students who have passed ECON 1200, 1201, 1202, or 113. A one-semester general introduction to micro- and macroeconomics. Economic concepts include: opportunity costs, demand and supply, incentives, comparative advantage, inflation and employment policies, balance of international payments, and economic growth. CA 2.

OR

ECON 1201 **Principles of Microeconomics** Both semesters. Three credits. May be taken before or after ECON 1202. Not open for credit to students who have passed ECON 1200 or ECON 113. May not be taken concurrently with ECON 1200. How the invisible hand of the market functions through the economic decisions of firms and individuals. How prices, wages and profits are determined, resources are allocated and income is distributed. Topical subjects (e.g., energy policy and health care). CA 2.

OR

ECON 1202 **Principles of Macroeconomics** Both semesters. Three credits. May be taken before or after ECON 1201. Not open for credit to students who have passed ECON 1200 or ECON 113. May not be taken concurrently with ECON 1200. The organization and function of the economic system as a total unit. Economic decisions, institutions, and policies that determine levels and rates of growth of production, employment, and prices. Topical subjects (e.g., government budget deficits and current interest-rate policy). CA 2.

SOCI 1001. **Introduction to Sociology** Either semester. Three credits. Modern society and its social organization, institutions, communities, groups, and social roles: the socialization of individuals, family, gender, race and ethnicity, religion, social class, crime and deviance, population, cities, political economy, and social change. CA 2.

OR

SOCI 1251 **Social Problems** Either semester. Three credits. Major social problems, their sources in the organization of society, public policies for their alleviation, and questions of ethics and social justice: alcohol and drug

abuse, physical and mental illness, sexual variances, poverty and inequality, ethnic and racial prejudice and discrimination, women and gender, the changing family, violence, crime and delinquency, the environment, urban problems, and population planning and growth. CA 2.

OR

PSYCH 1100 **General Psychology I** Either semester. Three credits. Two class periods and one 1-hour demonstration discussion. Ordinarily this course should be taken in the fall semester. Basic principles that underlie mental processes and behavior; research methodology, biopsychology, sensation, perception, learning, memory and language. CA 3.

BIO 1107 or 1108 **Principles of Biology** Either semester. May be taken in either order. Four credits. Three class periods and one 3-hour laboratory period. Students may not receive more than 12 credits for courses in biology at the 1000's level. A course in high school level chemistry or concurrent enrollment in CHEM 1127 is recommended for students enrolling in 1107. Designed to provide a foundation for more advanced courses in Biology and related sciences. Topics covered include molecular and cell biology, animal anatomy and physiology (BIOL 1107); ecology, evolution, genetics, and plant biology (BIOL 1108). Laboratory exercises in BIOL 1107 include dissection of preserved animals. A fee of $10 is charged for this course. CA 3-LAB.

PNB 2264-2265 **Human Physiology and Anatomy** Both semesters. Four credits each semester. Three class periods and one 3-hour laboratory. Prerequisite: BIOL 1107, and one of CHEM 1122 or 1124Q or 1127Q. Not open to students who have passed PNB 2274-2275. These courses must be taken in sequence to obtain credit, and may not be counted toward the Biological Sciences or Physiology and Neurobiology majors. Fundamentals of human anatomy and physiology for students in medical technology, physical therapy, nursing, and education (Sport Science). A fee of $20 is charged for each course.

OR

PNB 2250 **Animal Physiology** First semester. Three credits. Prerequisite: BIOL 1107 and either 1108 or 1110. *Crivello, Renfro* Physiological mechanisms and regulation in vertebrate animals.

OR

PVS 2100 **Anatomy and Physiology of Animals** First semester. Four credits. Prerequisite: BIOL 1107 or equivalent. Three class periods and one 2-hour discussion/laboratory period. *Smyth*
A study of the anatomy and physiology of animals with reference to pathological changes of the component parts of the body.

NUSC 3233 **Food Composition and Preparation** First semester. Three credits. Prerequisite: NUSC 1165. Recommended preparation: CHEM 2241 or 2443. *Fernandez* Study of the composition of food and the physical and

chemical changes that occur during preparation and/or processing that affect taste, palatability, shelf-life, and nutrient content.

NUSC 3234 **Food Composition and Preparation Laboratory** First semester. One credit. One 3-hour laboratory period. Prerequisite: NUSC 1165, CHEM 2241 or 2443 and concurrent registration in NUSC 3233. Enrollment restricted to Nutritional Sciences and Allied Health Dietetic majors. Open to others by consent if space is available. *Fernandez* Laboratory techniques related to composition of foods, and the physical and chemical changes that occur during preparation. A fee of $20 is charged for this course.

NUSC 2245 **Profession of Dietetics** First semester. One credit. Students taking this course will be assigned a final grade of S (satisfactory) or U (unsatisfactory). *Brownbill* Overview of the profession of dietetics, including clinical, community, and food service management. Portfolio development will be introduced. Not open for credit to students who have passed NUSC 4295 when entitled Profession of Dietetics.

AH 4244 **Management for the Health Professional** Either semester. Three credits. Three hours of lecture. Prerequisite: Open to Allied Health Sciences, Dietetics, Medical Technology, Diagnostic Genetic Sciences and Nutritional Sciences majors, others with consent of instructor; open to juniors or higher. Basic management principles and concepts of planning, organizing, supervising, controlling and evaluating in health care environments. Leadership, motivation, supervision, time management, labor relations, quality assurance/proficiency, financial management.

NUSC 3271 **Food Services Systems Management Laboratory/Discussion** Second semester. Two credits. Two 2-hour laboratory/discussion periods. Prerequisite: Open only to NUSC students enrolled in NUSC 3272. Recommended preparation: AH 4244 or MGMT 3101, NUSC 3233, 3234. *Brownbill* Laboratory/discussion of quantity food preparation, recipe modification, cost analysis, recipe nutrient analysis and application of food sanitation. A fee of $20 is charged for this course.

NUSC 3272 **Food Service Systems Management I** (Also offered as DIET 3272.) Second semester. Two credits. Two class periods. Recommended preparation: AH 4244 or MGMT 3101, NUSC 3233, 3234. Not open to students who have passed NUSC 3270. *Brownbill, Shanley* Quantity food procurement, preparation and distribution; recipe standardization and menu development; sanitation and safety; portion and quality control; systems approach and delivery systems.

MCB 2000 **Introduction to Biochemistry** Either semester. Four credits. Three class periods and one 3-hour laboratory period. Prerequisite: CHEM 2241 or

2444. (CHEM 2444 may also be corequisite.) Not open for credit to students who have passed MCB 3010. The structure, chemistry, and metabolism of carbohydrates, lipids and proteins. Enzyme function and kinetics, energy metabolism, and structure and function of nucleic acids. A survey course for students of agriculture, general biology, medical technology, nursing, and pharmacy. Molecular and Cell Biology majors, biophysics majors, and other students desiring a more intensive introduction or considering advanced course work in biochemistry or molecular biology should take MCB 3010. A fee of $20 is charged for this course.

OR

MCB 3010 **Biochemistry** First semester. Five credits. Four class periods and one 3-hour laboratory. Prerequisite or corequisite: CHEM 2444. Recommended preparation: MCB 2210 or MCB 2610. Not open for credit to students who have passed MCB 2000. The structure and function of biological macromolecules. The metabolism of carbohydrates, lipids, amino acids, proteins and nucleic acids. The regulation of metabolism and biosynthesis of biological macromolecules. An in-depth introduction intended for students planning to take advanced course work in biochemistry, biophysics, or other areas of molecular biology. A fee of $20 is charged for this course.

NUSC 2241 **Nutritional Assessment** Second semester. One credit. One class period and one 2-hour laboratory, every other week. Prerequisite: NUSC 1165. Recommended preparation: MCB 2000 or 3010, PNB 2250 or 2265. Enrollment restricted to Nutritional Sciences and Kinesiology majors. *Clark* Anthropometry, clinical, and biochemical techniques for assessment of human nutritional status.

NUSC 4242 **Counseling and Teaching for the Health Professional** Either semester. Three credits. Three hours of lecture. Prerequisite: Open to Allied Health Sciences, Dietetics, Medical Technology, Diagnostic Genetic Sciences and Nutritional Sciences majors, others with consent of instructor; open to juniors or higher. Learning theory and counseling strategies; role of health professional as teacher and counselor; communicating with special groups, individuals and groups.

OR

EPSY 3010 **Educational Psychology** Either semester. Three credits. Prerequisite: PSYC 1100. *Brown*, *Stephens* The psychology of learning and teaching, and the study of the nature and development of children and adolescents.

NUSC 3150 **Medical Nutrition Therapy I**(Also offered as DIET 3150.) First semester. Three credits. Prerequisite: MCB 2000; PNB 2264, 2265; NUSC 1165; open only to Dietetics majors and NUSC Didactic Program students; open to juniors or higher. *Thompson* Introduction to the nutrition care process, nutrition assessment, planning of special diets, and

applications of medical nutrition therapy to selected disease states and conditions.

NUSC 4272 **Food Service Systems Management II** (Also offered as DIET 4272.) First semester. Two credits. Two class periods. Prerequisite: DIET/NUSC 3272. Not open to students who have passed NUSC 4270. *Brownbill, Shanley* Institutional menu development; cost and budgeting; equipment layout and design; personnel management; marketing and merchandising; purchasing and inventory control.

MCB 2610 **Fundamentals of Microbiology** Either semester. Four credits. Three lecture periods and one 2-1/2-hour laboratory period. Prerequisite or corequisite: CHEM 2241 or 2443. Recommended preparation: BIOL 1107 or equivalent. Biology of microorganisms, especially bacteria. Cellular structure, physiology, genetics, and interactions with higher forms of life. Laboratory familiarizes students with methodology of microbiology and aseptic techniques. A fee of $20 is charged for this course.

NUSC 3180 **Experience in Community Nutrition** Either semester. One to six credits. Prerequisite: NUSC 1165. Consent of instructor required. May be repeated for credit. No more than six credits of experience or independent study may apply toward the major. *Ferris, Perez-Escamilla* Supervised field work with community nutrition education or problem-solving. Readings and reports

NUSC 3782 **Experience in Food Service Systems Management** Either semester. One to six credits. Prerequisite: NUSC 3270. Consent of instructor required. May be repeated for credit. No more than six credits of experience or independent study may apply toward the major. *Brownbill* Application of principles of food service management. Supervised placement.

NUSC 3823 **Experience in Medical Nutrition Therapy** Either semester. One to three credits. Prerequisite: NUSC 3150; consent of instructor required. No more than six credits of experience or independent study may apply toward the major. *Rodriguez*

NUSC 4236 **Principles of Nutrition** Second semester. Three credits. Prerequisite: NUSC 1165 and MCB 2000 or 3010. *Clark* Function and metabolism of carbohydrates, proteins, fats, minerals, and vitamins.

NUSC 4237W **Writing in Nutritional Sciences** Second semester. One credit. Prerequisite: ENGL 1010 or 1011 or 3800. NUSC 4236 must be taken concurrently. Open only by consent of instructor. A writing-intensive class that emphasizes both style and content consistent with the discipline of Nutritional Science.

NUSC 3250 **Medical Nutrition Therapy II** (Also offered as DIET 3250.) Second semester. Three credits. Prerequisite: DIET 3150 or NUSC 3150; only

open to Dietetics majors and NUSC Didactic Program students; juniors or higher. *Rodriguez* Continuation of Medical Nutrition Therapy I. Further investigation of the interrelationships of physiology and biochemistry of disease and dietary intervention.

NUSC 3230 **Community Nutrition** (Also offered as DIET 3230). Second semester. Three credits. Prerequisite: NUSC 2200; open to Dietetic majors, NUSC majors, and AHS majors; juniors or higher, others by consent. Not open to students who have passed NUSC 3267. *Chun, Duffy*
Role of community structure, agencies, and resources in community health relating to nutrition.

Application procedures for dietetic internship

PROCEDURES FOR DIETETIC INTERNSHIP
APPLICATION PROCESS

COMMISSION on ACCREDITATION/APPROVAL for DIETETIC EDUCATION
April & September Appointment

GENERAL INFORMATION

The Commission on Accreditation for Dietetic Education (CADE) is responsible for the accreditation of all dietetic education programs including the application to dietetic internships, computer matching, and the appointment process for dietetic internships. It is essential that all individuals involved in this process fulfill their responsibilities and adhere to established procedure.

- The process is divided into three phases: application, computer matching, and appointment. The responsibilities of applicants, Didactic Program Directors, Dietetic Internship (DI) Directors, and D&D Digital Systems (The Computer Matching Service www.dnddigital.com) are delineated throughout this packet of information. Most internships are now using the DICAS (Dietetic Internship Centralized Application System). The ADA website for specific information on the internship application process is:

http://www.eatright.org/CADE/content.aspx?id=186

Be sure to watch the video on DICAS listed under the above web address.

All Dietetic Internships are participating in computer matching, except for those DI's granted an exemption because of accepting applicants already enrolled in the respective universities, programs housed with a graduate program and wishes to grant early admissions to students already enrolled in the graduate program, or employed by sponsoring institutions. If you are interested in applying to one of these programs, you must contact the Program Director for specific information.

Students applying to Dietetic Internships through computer matching are making a ***commitment*** to the results of the matching. Under no circumstances should they make other arrangements with dietetic internship programs not participating in the matching.

SCHEDULE OF DATES

Internship Preparation

Matching Period	**Recommendation Requests**	**Personal Essay**	**Portfolio**	**Internship table**	**Visit Internships**	**GREs**	**Plan B**
Fall Match	June	August	August	July	Spring/Summer	Summer	August
Spring Match	November	January	January	December	Fall/Winter	January	January

The following items must be given to the director when applying to internships:

- Resume
- Completed portfolio
- Official transcripts of courses not taken at UConn
- List of recommenders
- Internship specifics in table form
- List of strengths and weaknesses
- List of independent studies and/or practicums
- Completed Didactic Checklist

Computer Matching Period	**Deadline for Submitting Computer Matching Information Online**	**Applicant Notification Day**	**Applicant Appointment Day**	**Posting Date of Programs with Open Positions**
November 2011	September 23, 2011	Sunday, November 6, 2011beginning at 6:00 pm CDT	November 8, 2011	November 9, 2011
April 2012	February 15, 2012	Sunday April 1, 2012 beginning at 6:00PM CDT	April 3, 2012	April 4, 2012
November 2012	September 25, 2012	Sunday, November 4, 2012 beginning at 6:00 pm	November 6, 2012	November 7, 2012

Internship Application and Appointment Dates

APPLICATION PHASE

The application phase is a lengthy one and should be started well in advance of deadline dates. Each participant should cooperate in this phase by providing clear, concise, and well-documented information. Plan to apply to **at least six internships.**

Applicant Responsibilities

1. Obtain current application material from chosen internships.
   Access to the ADA/CADE Web site directories:
   http://www.eatright.org/Students/content.aspx?id=8473&terms=internships
   has a complete listing of internship programs. Distance education courses are also listed at the above site. Distance requires you to find available sites in your area.
   Another website with valuable internship information is
   http://www.allaccessinternships.com/home.php
   This site also lists internships as well as tips on the application process.
   Most internships use the online application process. Go to:
   https://portal.dicas.org.
   If an internship is not using the online application you can access supervised application forms at http://www.depdpg.org/index_580.cfm.
   Make sure you find out what form each internship program will be using. Please go online or write for new information for any internship you are interested in applying.
   Make arrangements to take the **Computer Based GRE** that may be taken on a date of your choice. Many internship programs now require this exam. In addition, you will also need GRE's for Graduate School application. Prometric gives the GRE's and is located in Glastonbury and Hamden.

2. Discuss application materials with the DPD Director if you have questions or are unsure as to whether or not you should apply.
   a) If possible, schedule a visit to those internships that especially interest you. Some programs require that a student interview. Others will not let you visit. Read the materials you obtain carefully. **If internships are convenient, you should visit.** It is making a statement to the program about your level of interest.
   b) Make an appointment with the DPD Director if you have questions concerning you choices and whether you should apply. Generally it is recommended you **have at least** a 3.0 GPA to apply to an internship, however the average GPA for internship placement has been a 3.4 the past two years. You must have a Plan B (DTR exam, Coordinated Program, Graduate School, work experience, re-take courses, etc.) if you are not placed since **there are no guarantees** for any applicant
   c) Make a pre-registration appointment with your academic advisor. At this time you should also plan to discuss your plans for next year. If you plan to apply to Graduate School, this person will be the key to help you with that process.

3. Notify the DPD Director of where you intend to apply. Make a chart of internships and include their requirements for application and due dates.

4. **Take the GRE's** is the internship requires them.

5. Request references from advisor/faculty/employers well in advance.
    a) Give each reference all the forms that you will need completed in one packet, or send them the DICAS link. Make sure that you outline in writing, for each reference, what the internships expect from the reference letter. Also include your resume and why you want to be a dietitian to assist the recommender.

When reviewing reference letter, more weight is put on confidential recommendations. It is your decision as to whether or not letters should be confidential.

    b) If the internship or graduate program requires that the references be sent directly to the program to which you are applying, provide the reference with an addressed, STAMPED envelope of proper size.

6. Many dietetic internship programs are using the on-line centralized internship application (DICAS) which can be accessed at https://portal.dicas.org e-mail DICASinfo@DICAS.org. The fee to use DICAS is $40 for the first application submitted and $20 for each additional application. Applicants must also register online for computer matching and select dietetic internship priority choices by 11:59 p.m. Central Time on February 15. There is a $50.00 computer matching fee. Each internship usually also has a separate application fee.

Official **transcripts from all colleges and universities** attended should be sent to: DICAS - Transcript Dept., PO Box 9118, Watertown, Ma 02472

7. Request the **Declaration of Intent (DI)** form or **Verification Statement** (VS) from the Didactic Program Director through DICAS. A DI is requested if you have not completed all program requirements prior to application. A DI is a list of courses and/or requirements that a student must complete to finish the didactic program. A VS is an official document that verifies the student has finished all necessary requirements of a didactic program, and is only issued after your degree is granted. Most students will be requesting a DI during the internship application process, and then will receive a VS about a month after they officially graduate. A VS is necessary to start a dietetic internship.

8. Register with D&D Digital Systems -- Firm providing computer matching services: 304 Main Street, Suite 301, Ames, IA 50010; www.dnddigital.com; (515) 292-0490; Fax: (515) 663-9427; E-Mail: dnd@netins.net Applicants are responsible for notifying D&D Digital, in writing, of a decision to withdraw from the matching process if circumstances will prevent them from accepting a match that may occur.

9. Write a letter of thank you to all those people who wrote reference letters for you.

IMPORTANT APPLICANT RESPONSIBILITIES

Participants in the computer matching process are expected to adhere to the results of the match and accept a match that may occur. It is unethical to decline a match in order to pursue appointment to another program.

Programs with open positions will be posted on the D&D Digital Web site the day following Appointment Day. Applicants who **do not receive a computer match** must not contact any program with open positions until the day following Appointment Day. In addition, please do not ask your Didactic Program Director to inquire about programs with open positions until the day programs with open positions are posted. This allows the DI programs time to confirm acceptance from their matched applicants and determine the process they will use to fill open positions.

Instructions for Completing Grade Point Averages

CALCULATING UNDERGRADUATE GPA: (If you have earned credits from multiple educational systems that use different credit units, e.g. semesters and quarters, you must convert all credits to one type of unit.)

- Example 1 – Pat completed all courses required for an undergraduate degree in nutrition from one university.
  - Pat should use the calculated GPA on the institution's transcripts.

- Example 2 - Sarah earned an undergraduate degree in sociology with a minor in nutrition. She attended two community colleges and a state university to fulfill all degree requirements. She took several general interest courses while attending these colleges, although the courses did not meet any specific degree requirements. These courses are listed on her transcripts. Sarah also took a ceramics class at a fourth community college during one summer. It was the only course she took from this college and is not one of the three colleges she attended to meet her degree requirements. Sarah will calculate the Undergraduate GPA using the transcripts from the three institutions she attended where she earned credits towards her undergraduate degree. Because Sarah did not transfer her ceramics course grade to her degree granting institution, it will not be included in the Undergraduate GPA calculation. General interest courses Sarah took from the three credit earning institutions will be included.

	College/University 1		College/University 2		College/University 3	
	Credits	GPA	Credits	GPA	Credits	GPA
From Transcripts	15	3.90	24	2.90	89	3.32
Grade Points Earned[a]	58.5		69.6		295.48	

[a]To calculate Grade Points Earned, multiply the number of credits times the GPA for each respective institution separately.
[b]To calculate the Undergraduate GPA; divide the Total Grade Points Earned by the Total Credits. In this example: 423.58 ÷ 128 = 3.31.

Total Grade Points Earned =	423.58
Total Credits =	128
Undergraduate GPA[b] =	**3.31**

CALCULATING DPD GPA:

Each university has specific courses which meets Didactic Program in Dietetics (DPD) requirements. The DPD Director at the university where you earned or will earn the Verification Statement indicating you are eligible to apply to a dietetic internship will have a list of these courses. The following scale should be used to calculate Grade Points Earned for your DPD GPA. For repeated courses, list both grades earned but use only the higher grade to calculate the DPD GPA.

Grade earned	Grade Points Earned for each credit
A+, A, A-	4.0
B+, B, B-	3.0
C+, C, C-	2.0
D+, D, D-	1.0

Sample completed form:

College or University	Course Prefix & No.	Course Title	Lab / Practicum	Term & Year	No. of Credits	Grade Earned	Grade Points Earned
Midtown University	Chem 113	Chemistry	☐	Fall '04	3	B	9
	Chem 114	Chemistry Lab	☒	Fall '04	1	A-	4
	A&P 202	Physiology (includes lab)	☒	Fall '03	0	D	0
	A&P 202	Physiology (includes lab) (retook class)	☒	Fall '04	4	C+	8
Centerville Comm. College	Psych 100	Intro to Psychology	☐	Summer '04	3	A	12
	Eng 101	English Composition	☐	Summer '04	3	B+	9
Eastside State University	Nutr 344	Food Management	☐	Spring '05	3	B-	9
	Nutr 444	Advanced Nutrition	☐	Spring '06	INC*		
*INC Incomplete - currently enrolled or to be completed.				Totals Credits	17	Total Grade Points	51
						DPD GPA	**3.00**

To calculate DPD GPA, divide the Total Grade Points by the Total Credits. In this example: 51 ÷ 17 = 3.00

DICAS requires you to list courses as either Science or Professional.

Science Courses are Chemistry (2 semesters), Organic Chemistry, Biochemistry, Biology, Anatomy and Physiology (2 semesters), Microbiology.

Professional Courses are English, Economics, Psychology or Sociology, Statistics, a W course, AH 4242 and 4244, NUSC 1165, 1167, 2200, 2245, 3150, 3230, 3233, 3234, 3250, 3271, 3272, 4236, 4237W, 4272,

APPENDIX A

Form Letter for Request of Reference for ADA Internship

Dear :

Thank you for agreeing to serve as a reference for my application for dietetic internships. (Name of internship) did not provide any specific guidelines as to what they require in a letter of reference. However, general guidelines from the American Dietetic Association specify that you should consider my:

1. Ability to be responsible for my own development.
2. Intellectual curiosity.
3. Ability to relate to others.
4. Written and verbal skills.
5. Organizational ability and leadership.
6. Ability to work under stress.
7. Application of theoretical knowledge.
8. Achievement and motivations.
9. Probable success in field of dietetics.

Please feel free to add any additional comments that you would consider of assistance to the internship in evaluating my potential.

Please return the reference to me by January . I have provided an envelope with the internship director's name on it. Seal the reference in that envelope and enclose it in the stamped, self-addressed envelope and return to me.

Yours truly,

FORMS FOR LETTERS OF RECOMMENDATION

Before I can write a letter for you, I need to know more than your class work or your academic folder can tell me. To assist me, please fill in the following:

- To whom should this letter be written? Include Internship Director's Name, Title, Name and complete address of program.

- Why do you want to attend this program? Why do you want this job?

- Attach a resume of your work experience, volunteer commitments, etc.
- Attach a copy of your transcript.
- Describe instances in which you have INDEPENDENTLY completed a project or assumed a leadership role in a group project. Be very specific in your description.

- What do you feel are your strongest qualities? Why? (Be specific).

- What do you feel are your weakest qualities? Why? (Be specific).

- If you are applying to internships, please list your applications in order of preference.

Where can I reach you if there are any questions?

Home Address:

Telephone:

Cell:

Email:

School:

Telephone:

Where Have Our Own Dietetics' Students Been Placed?

Partial Listing:

ALABAMA
Oakwood University
Amy Autuori 2009

CALIFORNIA
University of California
Jennifer Jones 2011
VA San Diego
Julie Batulevitz 2010

CONNECTICUT
Danbury Hospital
Christine Florio 2006
Angela Frankland 2008
Donna Paquette 2008
Ava Horyn 2010
Jennifer Vinci 2011

Yale-New Haven Hospital
Rachel Glennon 2005
Heather Harrington 2005
Melissa Casteluzzo 2006
Amy Krystock 2007
Valerie Bryden 2008
Jung Kim 2011
Caroline Yu 2011
James Lucas 2008
Stephanie Wei 2008
Brandon Lapia 2010
Katherine Duffy 2010

St. Joseph College
Nicole Moretti 2004
Elizabeth Wojdyla 2004
Meghan Combs 2006
Katie Jeffrey 2006
Matt Arnone 2007
Lynn Kurzawa 2007
Katie Lester 2007
Karen McCabe 2008
Anne Wildermuth 2008
Ashley Bender 2009
Hisano Muraki 2009
Patricia Tyndale 2009
Amanda Dornburgh 2010
Anna Ruchwa 2010
Kimberly Seeli 2010

University of Connecticut School of Allied Health
Candace Jones 2004
Kathy Walsh 2004

Giang Nguyen 2005
Samantha Radin 2006
John Carbone 2007
Leah Elman 2011

University of Connecticut Coordinated Program
Natalie Kebalo 2010

University of Connecticut CP/MS
Stephanie Richard 2011
Stephanie Davison 2011
Kristen Quann 2011

Delaware
University of Delaware, Distance Education
Luisa Kimball 2001

Florida
Florida State University
Matthew Zahner 1999

Georgia
University of Georgia
Amy Krauss 2011

ILLINOIS
Loyola University
Laurie Danca 2004
Rush-Presbyterian St. Luke's Medical Center
Nicole Healy 2005

IOWA
Iowa Distance
Kristen Martin 2011

MAINE
University of Maine
Beth Gluck 2002
Kim Lyman 2006
Jenna McCarthy 2011

MARYLAND
National Institutes of Health
Valery Phillips 2004
Amber Courville 2006

University of Maryland
Courtney Haney 2008

MASSACHUSETTS
Beth Israel Hospital
Erica Sweet 2003

Brigham & Women's Hospital
Jessica Peranick 2000
Meghan Misset 2009

Heather Pascual 2008
Dan Fortin 2009
Jason Muchnick 2011

Frances Stern/Tufts
Toni Maraglino 2007
Jennifer Hall 2010

Massachusetts General Hospital
Carol Makhoul 1999
Sarah Maver 2010

Sodexho Distance, Waltham
Samantha Wong 2010
Katie Brown 2011

University of Massachusetts
Michelle Kachich 2007
Kali Garges 2007
Cassandra Forsythe 2008
Kathryn Johndrow 2008
Julia Cassavant 2009
Sarah Brezinski 2010
Jamie Farrell 2010

Sodexho Southcoast
Diane Tryon 2008
Sheridan Denert 2009

Boston University
Hunter Rametta 2008
Kara Choiniere 2008
Holly Warfel2 008

Simmons
Karissa Hansen 2009

St. Lukes Hospital (Sodexho)
Matt Robillard 2009

MICHIGAN
Harper Hospital
Eileen Rice1998

MISSISSIPPI
Mississippi State University
Diane Allen 1999

MISSOURI
Barnes-Jewish Hospital
Bethany Graham 2005

New Hampshire
Keene State University
Shannon Haynes 1999
Kelly Markiewicz 2010

NEW YORK
University of Buffalo
Mita Patel 2006
Alison Elmo 2007
Kelly Recupero 2008

New York Hospital

Rachel Albaum 2003
Katelyn Ariagno 2004
Melissa Rifkin 2004

New York University
Avigdor Arad 2010

North Shore-Long Island Jewish Health System
Geralyn LaVecchia 2004
Rachel Pope 2010

Stony Brook
Bruce Grattan 2009
Samantha Zito 2010

New Jersey
University of Medicine & Dentistry of New Jersey
Marissa Ciorciara 2004

North Carolina
East Carolina University
Meredith Ryan 2004
Morgan Venable 2007

OHIO
Bowling Green State University
Jessica Sargood 2006
Eileen Tanner 2007

Jolene Sloat 2004
Karlyn Miseli 2005
Meghan Ariagno 2006

New York Institute of Technology
Deidre Brusini 2000

Sage College
Clare Schwan 2007
Jodi McCauley 2009

Amanda Genest 2011

Queens College
Stephanie Lynn 2011

Jennifer Kayan 2008
Katelyn Orlando 2009

Case Western Reserve
Priscilla Barr 2003
Jackie Blitz 2008

PENNSYLVANIA
Marywood College
Brian Higgenson 1999

Shadyside Hospital
Nora Decher 2007

Marywood College, Distance Education
Karen Hennessey 2001
Jennifer Grakowsky 2007

Indiana University of Pennsylvania
Sarah Wilson 2008

RHODE ISLAND
University of Rhode Island
Katie Ratigan 2008

TENNESSEE
University of Tennessee, Knoxville
Julie Jungwirth 2008

University of Memphis
Laura Kunces 2008

TEXAS
Texas A & M University

Vanderbilt University
Lindsay Friedman 2004

Mikhael Wallowitz 2000

U.S. Military Dietetic Internship
U.S. Military Dietetic Internship Consortium, Air Force
Misa Okamota 2003
Sarah Moore 2005

Michael E. DeBakey VA Medical Center

University of Houston
Jodi Mettel 2004
Becky Klein 2004
Nick Altieri 2007

VIRGINIA
Virginia State University
Kate Standish 2003

Virginia Tech University
Steve Cagganiello 2007

WEST VIRGINIA
West Virginia University
Courtney Simmons 2007
Robin Lukas 2008

Consortium, Army
Lee Margolis 2006

Rebeca Matamoras 2005

University of Houston Distance
Abby Caron 2011