



DEPARTMENT OF FOOD AND NUTRITION

Undergraduate Student handbook

2021 - 2022

Visit: www.iupui.edu/foodnutrition

Call: 724-357-4440

Email: Food-nutrition@iupui.edu

Office: 102 Ackerman Hall



FOOD AND NUTRITION

**FEED AND FUEL YOUR FUTURE AS A
NUTRITION PROFESSIONAL**

Name: _____

Academic Advisor: _____

Email: _____

Office Location: _____

(Each student is provided one copy. A nominal fee of \$5 will be charged for a replacement.)

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Purpose of the Undergraduate Handbook¹

1. Provide a guide to help students understand department and university procedures.
2. Provide an advising tool for students to plan their curriculum and keep their academic records.
3. Provide an easy-to-use guide for the most-asked questions by students in the Department of Food and Nutrition.
4. Complement other tools provided to freshmen by the Department for Disability Access and Advising.
5. Show how the Dietetics Track curriculum fulfills the requirements of the Accreditation Council for Education in Nutrition and Dietetics (accrediting agency for the Academy of Nutrition and Dietetics) – <http://www.eatrightpro.org/acend>
6. List the names and credentials of Department of Food and Nutrition faculty, their contact information, and interests.

IUP Civility Statement

As a university of different peoples and perspectives, IUP aspires to promote the growth of all people in their academic, professional, social, and personal lives. Students, faculty, and staff collaborate to create a community where people exchange ideas, listen to one another with consideration and respect, and are committed to fostering civility through university structures, policies, and procedures.

(www.iup.edu/studentconduct/policies/iup-civility-statement/)

We, as members of the university, strive to achieve the following individual commitments:

- *To strengthen the university for academic success*, I will act honestly, take responsibility for my behavior and continuous learning, and respect the freedom of others to express their views.
- *To foster an environment for personal growth*, I will honor and take care of my body, mind, and character. I will be helpful to others and respect their rights. I will discourage intolerance, hatred, and injustice, and promote constructive resolution of conflict.
- *To contribute to the future*, I will strive for betterment of the community: myself, my university, the nation, and world.

¹ This guide does not replace any policies or procedures specified in the IUP Undergraduate Catalog www.iup.edu/registrar/catalog/ or in the IUP Student Policy Guide (The Source) available at www.iup.edu/studentconduct/thefsource

Department overview

The Department of Food and Nutrition offers a Bachelor of Science in Nutrition with two tracks: *Dietetics and Nutrition*. Within the degree program, students select a natural science option determined by their academic preparation and career goals. The nutrition curriculum prepares students as professionals for a diversity of career opportunities in health care, nutrition education, food service, and food and nutrition research. The department also has a minor in nutrition available. In addition, the department provides Liberal Studies courses which are available to all university students. At the graduate level, the department offers a Master of Science in Food and Nutrition and a Dietitian-Nutritionist Program.

Faculty in the department are committed to assisting students in applying their classroom learning by providing: Hands on Learning; Service Learning; Interactive Instruction; Applied Experiences in the Laboratory and Classroom; Field-based Practicums; Learning opportunities; Living-Learning; Simulation; Problem-based learning; Case Studies; and, Online or Technology-based Modules.

Faculty and Staff

STEPHANIE A. TAYLOR-DAVIS, PHD, RDN, LDN

Professor

Department Chairperson

Office: 101 Ackerman Hall

Phone: 724-357-7733

Email: stdavis@iup.edu

Degree	Institution	Program of Study
PhD	The Pennsylvania State University	Human Nutrition
MS	Case Western Reserve University	Public Health Nutrition
BS	Lock Haven University	Management Science
BS	Lock Haven University	Recreation/Fitness Management

Courses Taught: FDNT 110 Careers in Food and Nutrition; FDNT 145 Introduction to Nutrition; FDNT 212 Nutrition; FDNT 213 Lifecycle Nutrition; FDNT 255 Medical Terminology and Assessment; FDNT 465 Nutrition Counseling and Education; FDNT 470 Human Food Consumption Patterns; FDNT 493 Internship

Interests: Nutrition Education; Food and Culture; Distance Education; Public Health; Community Nutrition; Consumer Behavior, Survey Research Methodology

NICOLE A. CLARK, DCN, RDN, LDN, CDCES

Associate Professor

Didactic Program in Dietetics Director

Office: 105 Ackerman Hall

Email: nclark@iup.edu

Degree	Institution	Program of Study
DCN	University of Medicine and Dentistry of New Jersey	Clinical Nutrition

MS	Indiana University of Pennsylvania	Food and Nutrition
BS	The Pennsylvania State University	Applied Nutrition

Courses Taught: FDNT 110 Careers in Food and Nutrition; FDNT 143 Current Issues in Nutrition and Wellness; FDNT 145 Introduction to Nutrition; FDNT 212 Nutrition; FDNT 430 Professional Topics in Food and Nutrition; FDNT 455 Medical Nutrition Therapy II; FDNT 465 Nutrition Counseling and Education; FDNT 471 Integrative Nutrition, Complementary & Alternative Healthcare; FDNT 484 Senior Seminar

Interests: Diabetes (currently a certified Diabetes Instructor/ Educator); Complementary Medicine

PAO YING HSIAO, PHD, MS, RD, LDN

Associate Professor

Graduate Coordinator

Office: 103 Ackerman Hall

Email: pyhsiao@iup.edu

Degree	Institution	Program of Study
PhD	The Pennsylvania State University	Nutrition Sciences
MS	Indiana University of Pennsylvania	Food and Nutrition
BS	The Florida State University	Food and Nutrition: Dietetics
AA	Gulf Coast Community College	General Education

Courses Taught: FDNT 143 Current Issues in Health and Wellness; FDNT 212 Nutrition; FDNT 355 Medical Nutrition Therapy I; FDNT 410 Food, Nutrition and Aging; FDNT 422 Public Health, Nutrition & Epidemiology

Interests: Dietary Assessment Methodology; Nutritional Epidemiology; Diet and Obesity-related Chronic Diseases; Clinical Diabetes

JODIE M. SEYBOLD, PHD, RD, LDN

Instructor

Dietitian Nutritionist Program Director

Office: 104 Ackerman Hall

Email: jseybold@iup.edu

Degree	Institution	Program of Study
PHD	Indiana University of Pennsylvania	Administrative & Leadership Studies
MS	Indiana University of Pennsylvania	Food and Nutrition
BS	Indiana University of Pennsylvania	Nutrition/ Dietetics

Courses Taught: FDNT 143 Current Issues in Nutrition and Wellness; FDNT 150 Foods; 151 Foods Lab; FDNT 362 Experimental Foods; FDNT 402 Community Nutrition; FDNT 415 Sustainable Nutrition; FDNT 470 Human Food Consumption Patterns

Interests: Oncology; Adult Weight Management; Sports Nutrition; Food Preparation and Recipe Modification; Community Nutrition

Graduates of a Bachelor of Science in Nutrition:

- Have an in-depth knowledge of food, nutrition, and behavioral sciences.
- Draw upon theories and models, and engage in problem-solving and critical thinking to improve the quantity and quality of food and nutrition for people now and in the future
- Synthesize relationships among academic disciplines (i.e., the natural sciences, including chemistry, physiology, and biochemistry; and the social sciences, including psychology, sociology and anthropology) and apply these scientific principles to the practice of nutrition and dietetics
- Translate the role of nutrients and healthy food preparation for health and well-being
- Provide effective nutrition education to individuals and groups
- Assume roles, responsibilities, and competencies to function in therapeutic, administrative, and community nutrition settings
- Exhibit leadership and team-building skills
- Use research and technology in order to perform effectively in the workplace and as citizens in a world increasingly shaped by technology and faced with social dilemmas stemming from scientific advances
- Utilize appropriate technologies within the discipline
- Think critically, communicate effectively both orally and in writing, analyze information, make decisions, and solve problems in a rapidly changing nation and world
- Work with diverse populations in a global economy
- Continue in lifelong learning
- Meet the basic requirements for graduate study in nutrition and related areas

What Career Opportunities are available to students who earn a Bachelor of Science in Nutrition?

There are many opportunities open to students who graduate with a Bachelor of Science degree in Nutrition. Some careers may require the RD or RDN credential or additional education; others may not. Here is a list of potential careers:

Armed forces dietitian	Food product developer	Food buyer/ distributor
Extension nutrition educator	Pharmaceutical representative	Menu planner
Chef	Public health nutritionist	Food photographer
Clinical trial coordinator	Food demonstrator	Entrepreneur
Community nutritionist	Recipe developer	Nutrition educator
Community health educator	Grocery store nutritionist	Food service director
Diabetes educator	Teacher/ professor	Freelance writer
Research nutritionist	Consultant dietitian	Health inspector
Food product marketing specialist	Medical nutrition therapy dietitian	Restaurant chain manager

Health insurance specialist	Family & Consumer science	Consumer educator/ advocate
Equipment demonstrator	Administrative dietitian	Sports nutritionist
Certified Dietary Manager, Certified Food Protection Professional	WIC Nutritionist	Health and wellness coach

What if a Student would like to Combine Nutrition with other Career Goals?

Having a Bachelor of Science in Nutrition is a steppingstone to a variety of other professions. Most will require more education either at the undergraduate or graduate level. Here is a list of potential careers for students who obtain further education:

Author (books, magazines articles, nutrition education materials)	Botanical medicine practitioner	Business administrator
Chiropractor	Nurse	Exercise physiologist
Clinical informatics professional	Federal government/ survey technical or inspector	Food product developer, tester, advertiser, wholesaler, retailer
Food service/ Hospitality management	Caterer or healthy cooking instructor	K-12 teacher (health, science, math, consumer sciences)
Physical therapist	Occupational therapist	Pharmaceutical sales
Nutrition counselor, commercial weight loss program	Physician, Physician's Assistant	Public health educator

Majors and Minors that Complement Nutrition

Majors	Minors
Exercise Science, Physical Education and Sport	Psychology
Community Health Education, Health and Physical Education, BSED	Chemistry
Sport Administration, Physical Education and Sport	Sustainability Studies
Journalism and Public Relations	Global Health
Family and Consumer Science Education	Hospitality Management
	Restaurant and Food Service

Human Development and Family Science	Exercise Science
Natural Science, BS	Child Development and Family Studies
Public Health	Community Health
	Teamwork

Dietetics Track

Mission of the Dietetics Track

The mission of the Dietetics Track/ Didactic Program in Dietetics (DPD) at Indiana University of Pennsylvania is to provide superior educational opportunities combining theory and practice and prepare graduates for supervised practice leading to eligibility for the CDR Credentialing Exam to Become a Registered Dietitian Nutritionist.

Students who complete either the Food and Health Promotion concentration or the Culinary Nutrition concentration meet the academic requirements of the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the accrediting agency of the Academy of Nutrition and Dietetics. Graduates qualify to apply to ACEND-accredited supervised practice experience or dietetic internships in pursuit of becoming a Registered Dietitian, who are then eligible to be “Licensed Dietitian Nutritionist” in the Commonwealth of Pennsylvania (or other states with licensure).

Effective January 1, 2024, the Commission on Dietetic Registration (CDR) will require a minimum of a master’s degree to be eligible to take the credentialing exam to become a registered dietitian nutritionist (RDN). In order to be approved for registration examination eligibility with a bachelor’s degree, an individual must meet all eligibility requirements and be submitted into CDR’s Registration Eligibility Processing System (REPS) before **12:00 midnight Central Time, December 31, 2023**. For more information about this requirement visit CDR’s website: <https://www.cdrnet.org/graduatedegree>. In addition, CDR requires that individuals complete coursework and supervised practice in program(s) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Graduates who successfully complete the ACEND-accredited Dietetic Internship Certificate program at Indiana University of Pennsylvania are eligible to apply to take the CDR credentialing exam prior to become an RDN. In most states, graduates also must obtain licensure or certification to practice. ACEND exists to serve the public by establishing and enforcing eligibility requirements and accreditation standards that ensure the quality and continued improvement of nutrition and dietetics education programs.

The Indiana University of Pennsylvania DPD program has been granted accreditation by the **Accreditation Council for Education in Nutrition and Dietetics** (ACEND) of the Academy of Nutrition and Dietetics until December 31, 2022. The next Accreditation Review is scheduled for fall 2022.

ACEND can be contacted using the information below:

Email: ACEND@eatright.org
Phone: 800/877-1600, ext. 5400

Mail: 120 South Riverside Plaza
Suite 2190, Chicago, IL 60606-6995

Program Goals and Outcomes of the Dietetics Program:

Goal 1: *The graduate will be a competent entry level Registered Dietitian Nutritionist after completing their DPD and supervised practice program.*

1.1 At least 80% of program students will complete program/degree requirements within 6 years (150% of the program length.)

1.2 The program's one-year pass rate (graduates who pass the registration exam within one year of the first attempt) on the CDR credentialing exam for dietitian nutritionist will be at least 80%.

1.3 At least 50% of program graduates will apply for admission to a supervised practice program prior to or within 12 months of graduation.

1.4 At least 50% of program graduates will be admitted to a supervised practice program within 12 months of graduation .

1.5 At least 75% of DPD graduates will agree or strongly agree that they are well prepared for a supervised practice program

1.6 At least 80% of dietetic supervised practice program directors or their designee will agree or strongly agree that the program graduate is well prepared for their current assignment.

Goal 2: – The graduate will be academically prepared for employment and/or graduate education in a food and nutrition or related field.

2.1 At least 80% of DPD graduates who respond to a survey within one year of graduation will agree or strongly agree that they were well-prepared for their current position in food and nutrition.

2.2 At least 80% of those who respond to a survey within one year of graduation who are currently in a graduate education program will agree or strongly agree that their undergraduate academics prepare them for graduate school education in nutrition or a related field.

Program Outcomes Data

Complete outcomes data for the program are available upon request. Individuals may request this information from the DPD director, Nicole A. Clark, DCN, RDN, LDN, CDE, nclark@iup.edu

Food and Health Promotion Concentration

Students in the Food and Health Promotion concentration are educated in food and nutrition science, nutrition education and counseling, community health and intervention, and food service systems management.



Culinary Nutrition Concentration

Within the DPD, students may choose the Culinary Nutrition concentration where they are educated in advanced food preparation and management skills in a culinary arts background in addition to the area encompassed by the dietetics profession. This track uniquely prepares graduates to incorporate health nutrition into classical cuisine, manage food service operations focused on nutrition needs, and integrate culinary arts into hospital, extended care, and school food service facilities.

The Culinary Nutrition concentration allows students to combine academic preparation in nutrition with extensive hands-on learning experiences in culinary arts by one of two routes: (1) Preferred: Students who earn a culinary certificate prior to admission to the dietetics program will receive 32 credits toward the degree. (2) Students who have completed a minimum of 28 credits toward the baccalaureate degree will have the opportunity to enroll in the Culinary Arts program at the Punxsutawney regional campus, where the three semester program (fall, spring, summer) will transfer into the Department of Food and Nutrition; 32 credits will be applied to the Bachelor the Science degree. Students may complete the culinary arts externship in the summer between the junior and senior years.

Culinary Students' Transition from Indiana Campus to the Punxsutawney Campus

Prior to spring break of your first year at the Indiana campus, you must contact the IUP Culinary Academy at 800-438-6424 and ask to speak to the Director of Culinary Admissions. Identify yourself as a Culinary Dietetics major at the Indiana campus and state your intent to attend the Culinary Academy during the next academic year. Please do the following:

1. Schedule a visit to the culinary campus. Students can attend a Saturday open house, a weekday buffet tour, or schedule a personal tour. A visit as a recruit prior to enrolling at IUP can satisfy this requirement.
2. Complete a culinary application for admission for the term you will begin culinary classes. Paper and electronic forms are available at www.iup.edu/admission/culinary. The application fee and tuition deposit will be waived for culinary dietetics major.
3. Schedule a financial aid counseling session with Culinary Admissions. This session can be done in person or by phone. The coordinator will talk about the differences in financial aid and registration between the Indiana campus and the Culinary Academy. Housing on the Punxsutawney campus is limited and is offered to incoming students on a first-come basis in early March.
4. Attend the Culinary Arts Orientation on the Indiana campus. The Culinary Admissions office will provide the date.
5. Attend the Culinary Arts Development classes on Move-In Weekend in Punxsutawney. The Culinary Admission office will provide the date.
6. Optional: Spend a day in a culinary kitchen lab class. Students are welcome to visit as often as they like to become familiar with the program.

Culinary Students' Transition from the Culinary Academy to the Indiana Campus for the Following Summer and/or Fall Semester

Prior to the spring break on the Indiana campus, email your Department of Food and Nutrition academic advisor for the date and time of the department scheduling night and plan to attend or talk with your advisor so that you will receive all the necessary information to schedule for the fall semester. Use this

handbook to help you decide what courses you should take and be ready to discuss this with your advisor. Don't forget to obtain your alternate PIN which you will need to register for classes. If you are denied registration for any FDNT courses that your advisor recommends, contact him/her immediately via email. If you are denied registration for non-Nutrition courses, call the department that teaches the course and ask for an explanation or request to be put on a waiting list. Contact your advisor and tell her about the issue with this course. If you do not schedule your fall semester courses as soon as you are allowed, you may not be able to have a schedule that leads to graduating in eight semesters. It is your responsibility to carry out these directions to have a smooth transition back to the Indiana campus.

Dual Degree Option for Culinary Students Associate in Applied Science in Culinary Arts and Bachelor of Science in Nutrition

Students who gone through the Culinary Academy have the option to earn a Dual Degree: Associate in Applied in Science (AAS) and Bachelor of Science (BS) in Nutrition. Any students articulating from the ACA with their certificate in Culinary Arts and/or Baking & Pastry Arts would be able to obtain the AAS in Culinary Arts or Baking and Pastry Arts.

Dr. Lynn Pike, ACA Director, will provide the student with a double major form. The completed form is then given to the department chairperson, who forwards it to the Dean's office for processing.

For the AAS, the student is required to complete the 4 classes (highlighted in the AAS course outline below). Note that they can apply to graduate with the AAS before they have completed the BS.

Requirements for Associate in Applied Science in Culinary Arts

Liberal Studies: As out lined in the Liberal Studies section with the following specifications: 21-22

Mathematics: MATH 101 - 3 credits* 3cr*tr

English: 3cr

ENGL 101 Composition I

Natural Science: 3-4cr

One Laboratory OR One Non-laboratory Course

Natural Science Non-Laboratory Courses:

BIOL 107 Introduction to Forensic Biology 3	BIOL 113 Genetics in Modern Society 3
BIOL 114 Environmental Science 3	BIOL 115 Biotic Diversity of North America 3
BIOL 116 Introduction to Marine Biology 3	BIOL 117 Understanding HIV Biology and AIDS 3
BIOL 118 The History of Pain 3	BIOL 119 Emerging Diseases 3
CHEM 105 The Forensic Chemistry of CSI 3	GEOS 101 The Dynamic Earth 3
GEOS 103 Oceans and Atmospheres 3	GEOS 105 Exploring the Universe 3
GEOS 119 Geology of Energy Resources 3	GEOS 150 Geology of National Parks 3
GEOS 151 The Age of Dinosaurs 3	GEOS 152 Physical Resources of the Earth 3
GEOS 153 Forensic Geology 3	GEOS 154 Human Exploration of Space 3
GEOS 155 Geology of Climate Change 3	GEOS 156 Geology of Natural Disasters 3
PHYS 101 Energy and Our Environment 3	PHYS 105 The Physics of Light and Sound 3
PHYS 111 Physics I Lecture 3	PHYS 112 Physics II Lecture 3
PHYS 131 Physics I Lecture (calculus) 3	PHYS 132 Physics II Lecture (calculus) 3
PHYS 151 Medical Physics Lecture 3	SCI 107 Chemistry for Everyone 3
SCI 201 Great Ideas in Science 3	

Social Science**3cr****One Course from List*** *No course prefix may be used more than once

ANTH 110 Contemporary Anthropology (1) 3	ANTH 211 Cultural Anthropology (1) 3
ANTH 213 World Archaeology 3 CRIM 101 Crime and Justice Systems 3	ECON 101 Basic Economics 3
ECON 121 Principles of Macroeconomics 3	GEOG 101 Geography: Human Environment Interaction 3
GEOG 102 Geography of US and Canada 3	GEOG 103 Global Cities: Issues in Planning and Development [same as RPGL 103] (1) 3
JNRL 105 Journalism and the Mass Media 3	GEOG 104 World Geography: Global Context (1) 3
PLSC 111 Power and Democracy in America 3	PLSC 101 World Politics (1) 3
RGPL 103 Global Cities: Issues in Planning and Development [same as RPGL 103] (1) 3	PSYC 101 General Psychology 3
SOC 151 Principles of Sociology 3	Development [same as GEOG 103] (1) 3
Groups and Organizations	SOC 161 Foundations of Sociology: Social Relations in 3
(1) Also fulfills requirement for Global and Multicultural Awareness course.	SOC 231 Contemporary Social Problems 3

Humanities (HIST 196, 197, 198 or ENGL 121 or PHIL/RS course)**3cr****Knowledge Area: Humanities:**

*One course

History:

HIST 196 Explorations in US History 3
 HIST 197 Explorations in European History 3
 HIST 198 Explorations in Global History 3

Literature:

ENGL 121 Humanities Literature 3

Philosophy or Religious Studies:

PHIL 100 Introduction to Philosophy 3
 PHIL 101 Critical Thinking 3
 PHIL 122 Contemporary Moral Issues 3
 PHIL 130 Introduction to Biomedical Ethics 3
 PHIL 223 Philosophy of Art 3
 PHIL 240 Philosophy and the Good Life 3
 RLST 100 Introduction to Religion 3
 RLST 110 World Religions 3

Liberal Studies Electives: (BTED/COSC/IFMG 101 and FDNT 145)**6cr**tr**

- * CMGT 1200 is established as equivalent to MATH 101
- ** CMGT 1301 is established as equivalent to LS Electives FDNT 145
- ** COMP 1000 and COMP 2000 are established as equivalent to BTED/COSC/IFMG 101

Major – Culinary Arts:**Required Courses:**

Completion of Culinary Program Coursework and Externship 39

Total Degree Requirements: 60

1. *For students pursuing a Teamwork minor, SOC 161 should be selected instead of SOC 151.*
2. *An additional 3-credit course is needed to fulfill social science requirements.*
3. *CHEM 103 may substitute for CHEM 101/102. For students who wish to pursue a Dietetic Internship or DNP, selection of CHEM 101 and 102 is highly recommended.*
4. *Students who elect to pursue a more advanced Chemistry sequence, CHEM 231 is required.*
5. *Completion of an IUP culinary certificate is required to select this concentration. To transfer a culinary certificate from an outside institution, it must be earned from an accredited (ACF), post-secondary program to be considered for this concentration.*
6. *Because the culinary certificate includes considerable additional preparation in foods, the 32cr include hours of work can be considered in fulfillment of concentration requirements and controlled/ free electives.*
7. *Required for all students to earn a Verification Statement, which is required if a student desires a Dietetic Internship.*

Academic Progression and Graduation Policy: Dietetics Program

Minimum Science Sequence

Option I	Option II	Option III
CHEM 101 College Chemistry I (Inorganic)	CHEM 111 General Chemistry I	CHEM 103 Intro- Chem for Health Sciences
CHEM 102 College Chemistry II (Inorganic)	CHEM 112 General Chemistry II	CHEM 255 Biochemistry/ Health Sciences
CHEM 255 Biochemistry/ Health Sciences	CHEM 231 Organic Chemistry I	BIOL 150 Human Anatomy
BIOL 150 Human Anatomy	BIOL 150 Human Anatomy	BIOL 240 Human Physiology
BIOL 240 Human Physiology	BIOL 240 Human Physiology	BIOL 241 Medical Microbiology
BIOL 241 Medical Microbiology	BIOL 241 Medical Microbiology	

Students must complete any of the following chemistry sequences to meet dietetics program requirements. Students who desire to apply for IUP's Dietitian-Nutritionist Program must take CHEM 101/111 and 102/112.

- Sequence 1: CHEM 101 → CHEM 102 → CHEM 255
 Sequence 2: CHEM 111 → CHEM 112 → CHEM 231/232 → CHEM 351
 Sequence 3: CHEM 101 or 111 → CHEM 102 → CHEM 255
 Sequence 4: CHEM 103 → CHEM 255

Dietetics Progression

To progress to each course below, students must achieve a $\geq C$ in the prerequisite course (or a pre-approved equivalent), as follows. See undergraduate catalog for full details.

Course	Final Grade $\geq C$	Prerequisite
FDNT 150	√	CHEM 101 or 103 or 111 or BIOL 104
FDNT 151	√	CHEM 101 or 103 or 111 or BIOL 104
FDNT 212	√	CHEM 102 or 103 or 112 or BIOL 104 and 106
FDNT 213	√	FDNT 212
FDNT 255		BIOL 150
FDNT 355	√	FDNT 212 and BIOL 150 and 240
FDNT 362/363		FDNT 150, 151 and 355, or concurrently, MATH 217
FDNT 402		FDNT 212
FDNT 430		FDNT 355 with a "C" or better, and Senior status
FDNT 431		Senior status; Dietetics major
FDNT 455	√	FDNT 355
FDNT 459 & 460		FDNT 355, CHEM 255 (or CHEM 251), and MATH 217
FDNT 465/466		FDNT 213 and 355 and PSYC 101
FDNT 484		Senior Status

Admission requirements for the Dietetics track

The following are the requirements to enter the dietetics track:

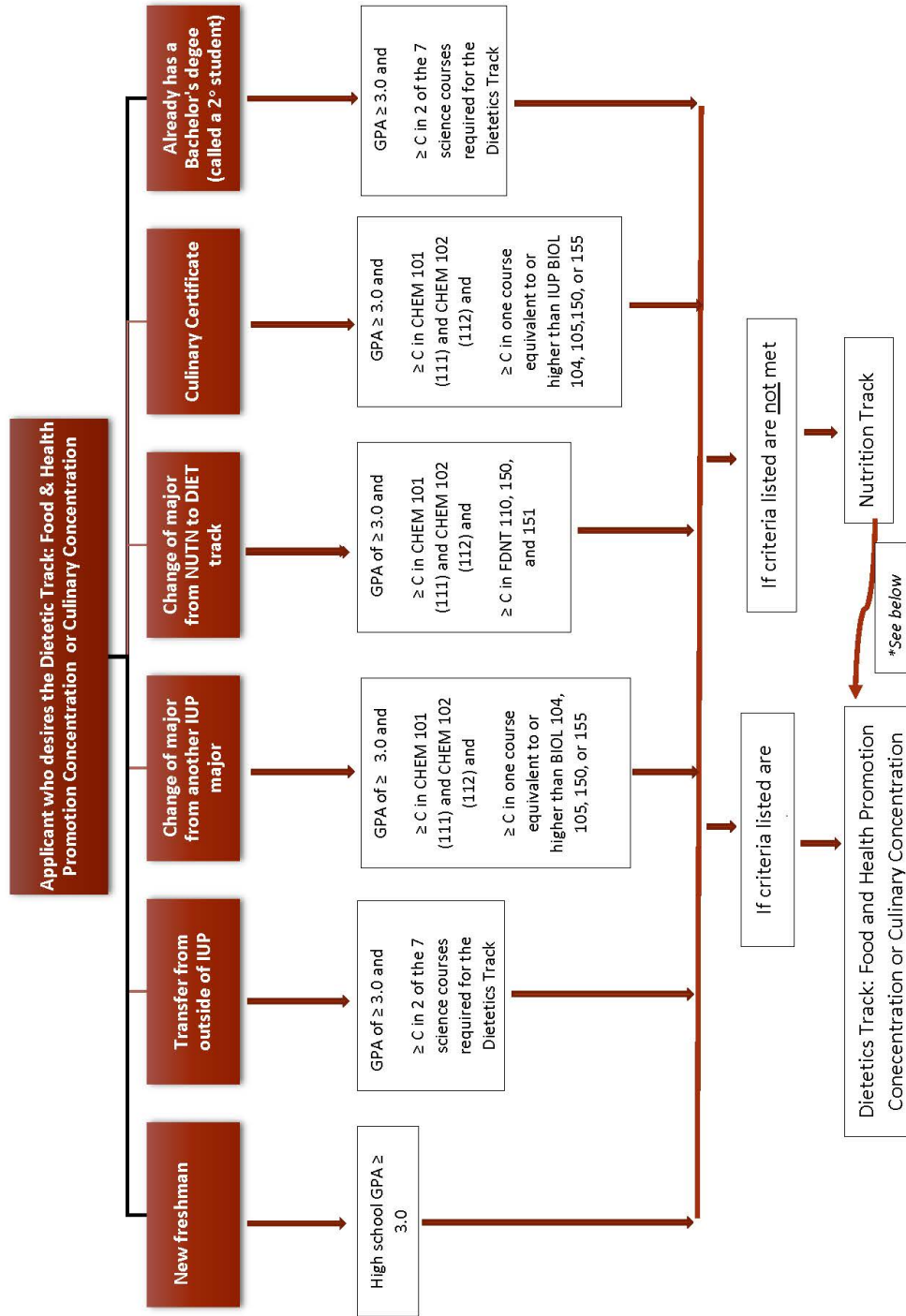
1. Entering Freshman
 - a. High School GPA ≥ 3.0
2. Transfer Students
 - a. GPA ≥ 3.0
 - b. Earn $\geq C$ in the following equivalent courses prior to admission to IUP: CHEM 101 or 111; BIOL 150 or 240
3. Current IUP students who wish to change their major to the Dietetics track
 - a. GPA ≥ 3.0
 - b. Grade of $\geq C$ in CHEM 101 (or 111) and CHEM 102 (or 112)
 - c. Grade of $\geq C$ in one course equivalent to or higher than BIOL 150 and 240
 - d. If students do not meet these requirements, then they will be admitted to the nutrition track.
4. Change of major from Nutrition track to Dietetics track
 - a. GPA ≥ 3.0
 - b. Grade $\geq c$ in FDNT 110, 150, 151, CHEM 101 (or 111), and CHEM 102 (or 112)

See the diagram on the next page for a visual diagram of these admission requirements for the dietetics track.

Remediation Statement

The Department of Food and Nutrition is invested in our student's academic and professional success. To help guide students and faculty, assignments, activities, and events are identified throughout the nutrition curriculum as success markers, in which all students must meet the minimum requirements for passing as outlined in the IUP undergraduate handbook <https://www.iup.edu/registrar/catalog/>. A remediation plan will be developed for any dietetic/culinary dietetic student who does not meet the minimum requirements for the IUP KRDN Student Learning Objective (See Appendix. A) The remediation plan will be developed by the student, student's advisor, faculty of the course(s) and the DPD director.

Discussed in June 19, 2017 faculty meeting and with Lori Roles, Admissions Office; exceptions are possible based upon the decision of the DPD Director.
 Revised April 2021 to align with curriculum revisions to Dietetics Track.



**Once a student in the Nutrition Track has a minimum GPA of 3.0 and ≥ C in CHEM 101 (111) and CHEM 102 (112) and ≥ C in FDNT 110, 150, and 151 (150 and 151 are not needed by the student with a culinary certificate), the student can change from the Nutrition Track to the Dietetics Track if desired.*

Nutrition Track

Mission of Nutrition Track

The mission of the **Nutrition track** is to provide superior educational opportunities combining theory and practice and prepare students to serve as translators of food and nutrition science information for consumers and the general public. This track uniquely prepares students to develop expertise in food preparation and healthy eating behaviors and to combine these knowledge and skills with another discipline through choice of a minor, certificate, or second major. The nutrition track provides the student with the ability to plan a curriculum with their academic advisor that is tailored to their career goals other than becoming a Registered Dietitian.

Pairing food and nutrition coursework with education in exercise and fitness, gerontology, business management, communications, natural sciences, psychology or technology opens a variety of career options for students. The department prepares these students for the following opportunities: public health, food service administration, journalism, business, communications, gerontology, wellness education and planning, culinary arts, and as an advocate for nutrition programming and planning.

Students who wish to pursue preparation for graduate education in food and nutrition should discuss this plan with their academic advisor to be sure courses are selected to acquire a background in the basic sciences that give a solid foundation for theoretical and applied nutrition science. For example, Natural Sciences Option II (see Dietetics track) plus the Nutrition track would acquire a background in the basic sciences that give a solid foundation for theoretical and applied nutrition science. This option meets the needs of students who wish to enter careers in food and nutrition, and biological or medical sciences that require graduate education.

Program Goals and Outcomes of the Nutrition Track

Graduates of the Nutrition track will be able to:

1. Demonstrate effective and professional oral and written communication.
2. Apply nutrition theory to people throughout the lifecycle.
3. Educate diverse communities and cultures about healthy eating habits.
4. Apply population-based dietary recommendations.

Nutrition Track Curriculum

NAME:				ADVISOR:			
BANNER ID:				MINOR/ 2nd MAJOR:			
EMAIL:				GRADUATION DATE:			
LIBERAL STUDIES				MAJOR COURSES 20 cr			
	CR	Grade	Sem		CR	Grade	Sem
ENGL 101 Composition I	3			FDNT 110 Careers in Food & Nutrition	1		(F)
ENGL 202 Composition II	3			FDNT 150 Foods	3		(S)
ENGL 121 Humanities Literature	3			FDNT 151 Foods Lab	1		(S)
MATH 217 Probability & Statistics	3			FDNT 212 Nutrition	3		
HIST 196, 197 or 198	3			FDNT 213 Lifecycle Nutrition	3		(S)
PHIL/ RLST	3			FDNT 465 Nutrition Counseling & Educ	3		
FINE ARTS	3			FDNT 402 Community Nutrition	3		(S)
Social Sciences (Any 3 courses)			9 cr	FDNT 493 Internship	3		
<i>Check for courses that are also LS/ GMA</i>	CR	Grade	Sem	CONTROLLED ELECTIVES 24 – 33 cr			
	3			FDNT Electives (200 Level and above) (4) 6- 12 cr			
	3				CR	Grade	Sem
	3			FDNT	3		
Global and Multicultural Awareness			3 cr	FDNT	3		
<i>(One course)</i>				FDNT	3		
<i>Check for courses that are also LS Social Science or LS Elective</i>				FDNT	3		
	CR	Grade	Sem	FDNT	3		
				Program minor or certificate required for program completion.			
Dimensions of Wellness			3 cr	<i>(5) (6)</i> 18 – 21 cr			
<i>See "143" Courses</i>							
	CR	Grade	Sem				
	3						
Liberal Studies Elective (1)			3 cr				
<i>No courses with FDNT prefix.</i>							
<i>Check for courses that are also LS/ GMA.</i>							
	CR	Grade	Sem				
	3			FREE ELECTIVES 23 -32 cr			
					CR	Grade	Sem
Natural sciences (2)			8 cr				
	CR	Grade	Sem				
CHEM 101 College Chemistry I	4						
CHEM 102 College Chemistry II	4						
BIOL 104 Human Biology: How the Body Works	4						
BIOL 106 Human Genetics/ Health	4						
<i>(F) = Fall Only (S) = Spring Only</i>				TOTAL CREDITS FOR GRADUATION = 120			

Notes:

(1) For the gerontology certificate, PSYC 378 can be applied as a Liberal Studies elective. For the business administration minor, ECON 122 can be applied as a Liberal Studies elective.

(2) Depending upon career goals, different chemistry and biology coursework may be needed in addition to the Natural Science Liberal Studies requirements. Students that desire to change to the dietetics track should select CHEM 101/102.

(3) FCSE 450 may be substituted, with permission of the Human Development, Fashion and Interior Design department chairperson.

(4) Number of FDNT electives depends upon number of credits in the minor, certificate, or concentration. Students that choose the exercise science or community health minor must take FDNT 245 Sports Nutrition.

(5) Select one of the following:

a. Minor in anthropology, biochemistry, biology, biomedical sciences, business administration, chemistry, child development and family relation, communications media, community health, exercise science, global health, hospitality management, journalism and public relations, psychology, sociology, or sustainability studies. Other minors with Food and Nutrition department chairperson permission.

b. Certificate in culinary arts. Other certificates with Food and Nutrition department chairperson permission.

(6) Students that desire certification as a Certified Health Education Specialist (CHES) must also choose KHSS 341 Evaluation in Health and Physical Education and NURS 410 Health Promotion and Social Issues.

Academic progression and graduation policy: Nutrition track

1. For students to enroll in and remain in the Nutrition track, a GPA of 2.0 must be maintained.
2. To progress to each course below, students must achieve $\geq C$ in prerequisite courses (or a pre-approved equivalent), as follows:¹

Course	Final Grade $\geq C$	Prerequisite
FDNT 150 ²		CHEM 101 or 111
FDNT 151 ²		CHEM 101 or 111
FDNT 212		CHEM 102, 103 or 112 or BIOL 104 and BIOL 106
FDNT 213	√	FDNT 212
FDNT 355	√	FDNT 212 & BIOL 150 and BIOL 240
FDNT 402		FDNT 212
FDNT 465		FDNT 355, PSYC 101, FDNT 455 or Concurrently
FDNT 493		Must have earned at least 60 credits

3. Department elective (6 credits required) will be approved, as appropriate to the student's career goals, from the following list. Students must achieve a $\geq C$ in prerequisite courses (or a pre-approved elective), as follows:

Course	Final Grade $\geq C$	Prerequisite
FDNT 245		FDNT 145 or 212
FDNT 402		FDNT 212
FDNT 422		FDNT 145 or 212 and MATH 217
FDNT 445		FDNT 212
FDNT 455 ³	√	FDNT 355
FDNT 471		FDNT 145 or 212

¹See the Undergraduate Catalog for more details.

²FDNT 150 and 151 are co-requisites, therefore, they must both be taken during the same spring semester.

³The State of Pennsylvania requires all nutritionists working at WIC to have taken both FDNT 355 and 455.

Liberal Studies

(from: <https://www.iup.edu/liberal/>)

Liberal Studies is a common core curriculum required by all undergraduate students that includes subjects related to the humanities, arts, and sciences.

The Liberal Studies curriculum consists of a broad exploration of courses in English, mathematics, social sciences, natural sciences, humanities, the arts, and the dimensions of wellness, preparing all of IUP's undergraduate students for success in work and life. In Liberal Studies courses, students pursue knowledge in these different areas, often learning to synthesize what they learn into a coherent whole that serves their life goals. Students will learn to communicate effectively; understand and respect a variety of cultures; develop critical thinking, problem solving, and reasoning skills; and become more self-aware. The Liberal Studies program is designed to meet the goals of the university by offering innovative courses that are aligned with the needs of students and society.

All students must fulfill the requirements of the university's Liberal Studies program in order to graduate.

The curriculum involves a range of 40 to 48 credits, divided among Learning Skills and Knowledge Areas, and is arranged in 10 categories. To fulfill the requirements, you must complete courses in each. Although in some categories a course is specified for all students, in most instances there is a list of approved courses from which you can select. Sometimes, depending on your major, certain choices are required or recommended by colleges or departments. Your advisor will provide a convenient checklist which will make it easy to record your progress. For further clarification about liberal studies requirements for graduation visit: www.iup.edu/liberal/categories

Completing the Liberal Studies curriculum enables all IUP students to meet the Expected Undergraduate Student Learning Outcomes (EUSLOs), which are intended to produce Informed, Empowered, and Responsible graduates from our institution.

Each of the three Expected Undergraduate Student Learning Outcomes have specific skills, attitudes, and behaviors that students should be able to demonstrate once they have been achieved. The list below details the ways in which the Liberal Studies curriculum helps you meet each EUSLO.

Informed Learners

Informed Learners understand nature and society through forms of inquiry fundamental to the sciences, the humanities, and the arts. Learners are informed by knowledge and ways of knowing that extend beyond core concepts enabling them to link theory and practice.

Informed Learners demonstrate knowledge of:

- The ways of modeling the natural, social, and technical worlds:
 - Mathematics, Natural Science, Social Science, Fine Arts

- The aesthetic facets of human experience
 - Literature, Fine Arts
- The part and present from historical, philosophical, and social perspectives
 - History, Philosophy/Religious Studies, Social Science
- The human imagination, expression, and traditions
 - Fine Arts
- The interrelationships within and across cultures and global communities
 - History, Global and Multicultural Awareness
- The interrelationships within and across disciplines
 - Dimensions of Wellness, Philosophy/Religious Studies

Empowered Learners

Empowered Learners are critical thinkers who demonstrate intellectual agility and creativity and the ability to manage or create change. They are able to derive meaning from experience and observation. They communicate well in diverse settings and employ various strategies to solve problems. They are empowered through mastery of intellectual and practical skills.

Empowered Learners demonstrate:

- Effective oral and written communication abilities
 - English, Philosophy/Religious Studies, Writing Intensive
- Ease with textual, visual, and electronically mediated literacies
 - English, History, Philosophy/Religious Studies, Literature
- Problem solving skills using a variety of methods and tools
 - Mathematics, Natural Science, Social Science
- Information literacy skills including the ability to access, evaluate, interpret, and use information from a variety of sources
 - English, Dimensions of Wellness, History, Philosophy/Religious Studies, Writing Intensive
- The ability to transform information into knowledge and knowledge into judgment and action
 - Dimensions of Wellness, Humanities: Philosophy/Religious Studies, Fine Arts
- Critical thinking skills including analysis, application, and evaluation
 - English, Mathematics, Dimensions of Wellness, History, Philosophy/Religious Studies, Literature, Fine Arts, Natural Science, Social Science, Writing Intensive, Global and Multicultural Awareness
- Reflective thinking and the ability to synthesize information and ideas
 - English, Dimensions of Wellness, Philosophy/Religious Studies, Literature, Social Science, Writing Intensive, Global and Multicultural Awareness

Responsible Learners

Responsible Learners are engaged citizens of a diverse democratic society who have a deep sense of social responsibility and ethical judgment. They are responsible for their personal actions and civic values.

Responsible Learners demonstrate:

- Intellectual honesty
 - English, History, Philosophy/Religious Studies, Natural Science, Social Science, Writing Intensive
- Concern for social justice
 - Philosophy/Religious Studies
- Awareness of the ethical and behavioral consequences of decisions and actions on themselves, on society, and on the physical world
 - Dimensions of Wellness, Philosophy/Religious Studies, Social Science
- Understanding of themselves and a respect for the identities, histories, and cultures of others
 - History, Philosophy/Religious Studies, Literature, Fine Arts, Social Science, Global and Multicultural Awareness

Transfer and change of major students will need to work carefully with their advisors to be sure the Liberal Studies requirements have been fulfilled.

Because there are so few free electives for Dietetics Track students, the department recommends that the Global and Multicultural Awareness requirements also fulfill the Liberal Studies elective requirement. Be sure to check this carefully when you register and confirm, as needed, with your advisor.

Minors – Certificates – Elective Courses – Second Majors

Planning Your Courses → Planning Your Career!

You probably have a lot of interest in addition to food and nutrition. You can expand your knowledge in these areas by carefully considering your electives or adding enough additional courses in another field to earn a minor, or even a second major. Talk to your advisor about minors, certificates, and elective courses that complement a major in the Food and Nutrition Department. You can also look through the undergraduate catalog or search “minors” on the IUP website.

Approved Minors: anthropology, biochemistry, biology, biomedical sciences, business administration, chemistry, child development and family relations, communications media, community health, exercise science, global health, hospitality management, journalism and public relations, psychology, sociology, sustainability studies, and teamwork. Other minors by permission of the Food and Nutrition department chairperson.

Approved Certificates: Certified Health Education Specialist (CHES), culinary arts and gerontology. Other certificates by permission of the Food and Nutrition department chairperson.

Dual Baccalaureate Degree vs Double Major

1. ***What's the difference?*** The number of credits: 150 for a dual baccalaureate degree; 120 for a double major
2. ***Do students have to complete the same degree requirements for both?*** Yes, the only difference is the number of credits.
3. ***How does a student apply for a dual baccalaureate degree?*** Complete a “Dual Baccalaureate Degree Application” form in the Assistant Dean’s office of the College(s) of the dual degree.
4. ***How many diplomas does a student receive for a dual baccalaureate degree?*** Two, one for each degree; i.e., Political Science (B.A.) and Computer Science (B.S.)
5. ***Is it possible that a student will get two diplomas, both with a B.A.?*** Yes, if both degrees are B.A.’s, e.g., Political Science (B.A.) and Criminology (B.A.)
6. ***How many diplomas does a student receive for a double major?*** One
7. ***If a student has a double major, what determines if she or he will receive a B.A. or B.S.?*** The major which he or she declares as the primary major.
8. ***How does a student apply for a double major?*** The student files a “Double Major Application” form in the department office of his/ her double major.
9. ***How does a double major student apply for graduation?*** Apply online or can complete one graduation application with the assistant dean of the college of his/her primary major.
10. ***What if a double-major student meets the requirements for a dual baccalaureate degree? In other words, the student will have completed all the coursework required for both majors and will have earned 150 credits?*** The student would be eligible to graduate with a dual baccalaureate degree and receive two diplomas. Prior to graduation, the student will need to apply for the dual baccalaureate degree as explained in both questions 3 and 9 above.

Preparing for Graduation

Introduction

Preparing for graduation begins the first day of your freshman year! Your academic record in every class, your relationships with your academic advisor and department faculty, your relationships with your peers, and your involvement with the IUP community are all important to planning your career.

Be an actively involved student! Ask questions in class – don’t hide in the back of the room or come to class late. Take advantage of faculty office hours; stop by if you need help. Visit your advisor to introduce yourself; plan to meet with him/her at least once each semester. Advisors are a great resource. Join a service organization and take on a leadership role. Join the Student Association of Nutrition and Dietetics (SAND), which is the student organization for all nutrition majors and minors. Become a FDNT Ambassador and become the face of the department for visiting high school students. Practice professional skills in your verbal and written communications. Remember, you want to be noticed for your positive professional knowledge and skills.

As your graduation date gets closer, plan to look back at your IUP career as a student who stands out in front, not one that sits in the back!

Graduation Requirements

To graduate from the Department of Food and Nutrition at Indiana University of Pennsylvania, a student must meet all the graduation requirements, which are found on the curriculum sheets in this handbook and used by your advisor to keep track of your progress. Students must also apply online via for graduation per university deadlines. See www.iup.edu/registrar/students/undergraduate-graduation-application to apply

- November 15 for May graduation
- April 1 for August and December graduation
- December 1 for January graduation

For a complete checklist of graduation requirements, visit:

www.iup.edu/commencement/undergraduate/graduation-checklist/

University Policies and Procedures

Academic Calendar

- See www.iup.edu/academiccalendar

Academic and Scheduling policy

- See www.iup.edu/myiup

Academic Standards and Academic integrity

- See <https://www.iup.edu/registrar/catalog/> – section “Academic Policies”

Career and Professional Development Center

- See www.iup.edu/career

Financial Aid

- see www.iup.edu/financialaid

Email Contact

Faculty and staff in the Food and Nutrition check their email regularly and communicate with students using their IUP email addresses (your four-letters). Be sure that you check your email regularly so as not to miss important information and that it is working properly. If you need assistance, please log an i-help ticket through your MyIUP. The IT Support Center is located on the ground floor of Delaney Hall, Suite G35, and their hours are M-F, 8:00am – 4:30pm.

Internship Approval for Undergraduate Students

- Students may apply for an undergraduate internship if they have completed 60 credits and have at least a 2.0 GPA.
- Students should discuss this with the department internship coordinator. This position rotates; see department support staff for current faculty member.

- Students will register for FDNT 493 after their internship has been approved. Refer to internship guidelines; see, www.iup.edu/foodnutrition/undergrad/student-opportunities/internships/

Leaves of absence

For information about types of leaves of absence, please see the University Attendance Policy in the IUP Undergraduate Catalog. <https://www.iup.edu/registrar/catalog/>

Library Services

- See, www.iup.edu/library

Maximum time Allowed to Earn a Degree

- Financial Aid dictates that students have a maximum of 6 years to complete the requirements for a Bachelor of Science degree in Nutrition.
- See, <https://www.iup.edu/registrar/catalog/> -- section, “Requirements for Graduation”
- The applicability of coursework completed more than ten years prior to the degree date is subject to the review by the dean or designee for evaluation on a course-by-course basis.
- Students who change majors are governed by the requirements of the major and/or college at the time of acceptance, without a change in the Liberal Studies requirements, unless the requirements are different in the new major.

Diversity, Inclusion, and Equity: Title IX and Sexual Misconduct, and Preferred First Name Policies

- See, www.iup.edu/socialequity/policies

Refund Policy

For a copy of IUP’s Refund Policy or a sample refund calculation, please contact the Office of Student Billing at 724-357-2207. The Refund Policy is also available at <https://www.iup.edu/student-billing/> .

Retention and Remediation of Students

- Students must earn $\geq C$ in courses specified in course descriptions to progress to future courses.
- The university has extensive resources to assist students whose GPA ≤ 2.0 . Talk with your academic advisor or visit www.iup.edu/success

Student Rights, Freedoms, and Responsibilities

- See, <https://www.iup.edu/registrar/catalog/> - section “Student Program and Services”

Student Rights Under the Family Education Rights and Privacy (FERPA)

- See, www.iup.edu/registrar/policies

Student Programs and Services

Through collaboration focused on student learning and success, IUP’s Student Affairs Division offers student-centered services, programs, and experiences which promote excellence, stimulate

discovery, celebrate diversity, and motivate students' development, involvement, and personal and professional achievement.

- Alcohol, Tobacco, and Other Drugs; see www.iup.edu/atod
- Athletics; see www.iupathletics.com
- The Counseling Center; see www.iup.edu/counselingcenter and www.iup.edu/haven
- Department for Disability Access and Advising; see www.iup.edu/disabilitysupport
- Center for Health and Well-Being; see www.iup.edu/chwb
- Health and Wellness Promotion; see www.iup.edu/health-wellness
- Health Service; see www.iup.edu/healthservice
- Nutrition Connection; see www.iup.edu/foodnutrition/nutritionconnection
- Housing, Residential Living, and Dining Information; see www.iup.edu/housing
- LGBTQIA Support, see, <https://www.iup.edu/mcsle/lgbtqia-support/>
- Military and Veterans Resource Center; see www.iup.edu/veterans/resource-center
- Office of Student Conduct; see www.iup.edu/studentconduct
- Student Cooperative Association; see www.coop.iup.edu
- Center for Multicultural Student Leadership and Engagement; see www.iup.edu/mcsle

Student Protection of Privacy and Access to Personal Files

- See, <https://www.iup.edu/registrar/catalog/> – section “Student Programs and Services”

Student Technology Services and Policies

- See www.iup.edu/itsupportcenter

Tutorial Support

Students in the Department of Food and Nutrition have access to numerous support resources on campus: Academic Success Center; Department for Disability Access and Advising; College of Health and Human Services; IUP Writing Center; Graduates Assistants within Department of Food and Nutrition.

- Tutoring offered by Graduate Assistants in the Department of Food and Nutrition, located in Ackerman 117A. Schedule posted on door and bulletin board located on first floor near women's restroom.
- Tutoring offered by College of Health and Human Services. Call 724-357-2650 for complete schedule.
- Tutoring offered by biology departments. Contact for schedule.
- Tutoring offered by the Academic Success Center. Please call 724-357-2215 for more information or visit www.iup.edu/success/tutoring-schedules/ .
- Take advantage of the Kathleen Jones Writing Center, located in Eicher Hall. Visit www.iup.edu/writingcenter/ for details.

Undergraduate Catalog

- See, <https://www.iup.edu/registrar/catalog/>

University Policies and Procedures

- See, www.iup.edu/academicaffairs or <https://www.iup.edu/registrar/catalog/>

Withdrawal policies

Policies regarding withdrawal of courses and withdrawal from university can be found on page 33-34 of the 2019-2020 IUP Undergraduate Catalog; see Academic Policies in <https://www.iup.edu/registrar/catalog/>

Department Policies

Advising

The Department of Food and Nutrition is committed to assist both faculty advisors and student advisees in the advisement process within the department. Advisement in the College of Health and Human Services has the following four objectives.

1. Establish a relationship of trust between the advisee and the advisor.
2. Identify the strengths, skills, passions and the dreams of the advisees.
3. Develop a plan of academic, professional and personal activities to accomplish advisee dreams.
4. Follow-up on plan activities and motivate students to be the best they can be.

The Department of Food and Nutrition is committed to student growth and development. Each semester you will schedule an academic advising appointment with your advisor. No registration pin will be given unless you meet with your advisor.

Evaluation of prior education or experience

The Department of Food and Nutrition follows established IUP university established criteria; see www.iup.edu/creditevaluation.

Food laboratories

Dress Code

All students who enroll in either FDNT 151 and/ or 362 (a foods laboratory course) must adhere to the dress code defined below:

- Chef's apron, black pants, and plain white t-shirt
- Pocket food thermometer
- Hair restricted by hair net or ball cap
- White or black leather shoes (non-slip, flat sole with enclosed toe). No sandals or open-toed shoes
- No jewelry, including any face piercings
- No fingernail polish or artificial fingernails
- Visible tattoos covered

All students who enroll in HOSP 330 Applications of Food Production and Service (lab course offered by the Hospitality Department and required by Dietetics majors) must wear black pants, a

black button-down shirt and black shoes. Students will also be required to purchase a chef's jacket and an apron. Aprons are available to be borrowed from the department office; contact the support staff at the beginning of the semester.

Laboratory Participation and Tasting Policies

All students will prepare and taste ALL foods for the lab. Documentation MUST be provided for a student to be exempt from preparing and/or tasting a food before the cooking class begins. If the excuse is medical, documentation must be provided from a physician. If the excuse is based on religious beliefs, you must submit documentation from your religious leader that you are a practitioner of that faith. In both cases, contact information for the verifying party must be provided on the documentation.

Possible costs in addition to tuition and fees for nutrition majors

Expenses	Approximate Cost
Books	\$1000/academic year
Foods/Experimental Lab Uniform	\$30.00
Uniform for HOSP 330 (Chef coat and red skull cap)	\$72.00
Academy of Nutrition & Dietetics Student Membership	\$58.00/year
Pittsburgh Academy of Nutrition & Dietetics Membership	\$10.00/year

Student Association of Nutrition and Dietetics (SAND)

The Student Association of Nutrition and Dietetics (SAND) is a professionally affiliated student organization supported by the Department of Food and Nutrition. The purpose of SAND is to provide members with professional involvement in food and nutrition activities as they develop their career potential.

The goals of SAND are to:

- Increase involvement in food and nutrition activities through educational and community experiences
- Provide peer mentoring and tutoring
- Serve as a liaison with the Academy of Nutrition and Dietetics
- Educate the community with current food and nutrition information.

Membership is open to all nutrition majors and minors. Check out the SAND bulletin board outside Ackerman 116. And connect with them on social media: Facebook, Instagram and Twitter.

- Facebook: iupsand
- Twitter: IupSAND
- Instagram: iupSAND

Additional Resources for Students

Additional resources are available in the Department and the College of Health and Human Services to assist you. These include your advisor, instructors, department chairperson and secretary, Dean's Associate for Academic Affairs, and the Dean of the College of Health and Human Services.

Your Advisor

Your advisor is available to help you with your academic planning and progress toward graduation. Be sure to check with him or her first about any academic issues or problems. You must set up a meeting with your advisor prior to scheduling for the upcoming semester. He or she can help with:

- Course registration permission forms/ numbers
- Course selection and scheduling issues
- Suggestions and electives
- Double majors or dual degrees
- Choosing a minor on certificate to complement your major
- Advice about career opportunities and letters of recommendation
- Internships
- Graduation check out
- Advice on ramifications of dropping or withdrawing from a course
- Grade appeals
- Waiving a course
- Course substitutions
- Graduate program opportunities

Food and Nutrition Department Office

Dr. Stephanie Taylor-Davis
Professor & Chairperson
101 Ackerman Hall
724-357-7733
stdavis@iup.edu

Mrs. Crystal Deemer
Department Support Staff
102 Ackerman Hall
734-357-4440
food-nutrition@iup.edu

The department chairperson is an additional resource for matter that relate to your major. She is responsible for:

- Scheduling and enrollment for all courses within Food and Nutrition (FDNT prefix)
- Approval of all course additions with the FDNT prefix if course is closed or restricted.
- Course substitution recommendations, after advisor approval
- Student complaints and grade appeals for FDNT courses
- Approval of change of major from one track to another with Nutrition degree

Dean's Associate for Academic Affairs

The Dean's Associate for Academic Affairs offers a variety of services designed to facilitate your development while you are at IUP. Both the Associate Dean and her Administrative Assistant are concerned with your academic success and are prepared to support you towards that end. The Associate Dean makes decisions about:

- Academic good standing
- Probation status
- Dismissal and readmission
- Permission to withdraw from a course after the close of the prescribed deadline
- Total withdrawal from the university

Dr. Jonathon Cooper

ggss@iup.edu

216 Zink Hall

724-357-2560

Beverly Mastalski, Administrative Assistant

bpmastal@iup.edu

216 Zink Hall

724-357-2560

The Dean of the College of Health and Human Services

The Dean is responsible for the overall administration of the college. This includes all faculty, personnel, budgetary matters, and curriculum.

Dr. Sylvia Gaiko

Dean, College of HHS

215 Zink Hall

724-357-2555

Mrs. Chelsey Fuga

Dean's Office, Management Technician

216 Zink Hall

724-357-2555

Office of the Student Advocate – Academic Success Center (ASC@IUP)

The goal of the student advocate is to create a supportive environment for our students and to offer high quality services to the entire university community in relation to student success. The student advocate can help with topics such as: attendance notification, mentoring, parent orientation, peer mentoring, total university withdrawal, and cancellation of future enrollment.

Megan McCue

Student Advocate/ Assistant Director of the Academic Support Center

202 Stabley Library, adjacent to the ASC@IUP Walk-in Tutoring Center

724-357-4070

asc-inquiry@iup.edu

Dietetics Track: Additional Information

Information for Students in the Dietetics Track

This portion of the handbook is intended to acquaint declared dietetics track majors with important information regarding:

- The Accreditation Council for Education in Nutrition and Dietetics (ACEND)
- Verification Statements
- The Didactic Program (DPD) at IUP
- Preparing for a Dietetic Internship
- Program goals and outcomes
- Code of Ethics
- Glossary of Terms
- The Dietetics Profession
- Career Options for students not pursuing a career as a Registered Dietitian
- Frequently Asked Questions

Accreditation Council for Education in Nutrition and Dietetics

The Dietetics and Culinary Dietetics tracks are accredited by the Accreditation Council for Education in Nutrition and Dietetics of The Academy of Nutrition and Dietetics.

- Email: ACEND@eatright.org
- Phone: 800/877-1600, ext. 5400
- Mail: 120 South Riverside Plaza
- Suite 2190, Chicago, IL 60606-6995

Accreditation Council for Education in Nutrition and Dietetics

the accrediting agency for the
 Academy of Nutrition
and Dietetics

Verification Statements

All individuals who graduate with a concentration in Dietetics or Culinary Dietetics will receive a verification statement, which certifies that they have completed the requirements of a nutrition and dietetics education program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Five signed copies will be mailed to you once your degree is conferred, usually about 3-4 weeks. The department will retain two signed copies; you may contact them for additional copies. Please allow up to two weeks for processing.

This verification statement allows an individual:

- To establish eligibility for a Dietetic Internship program
- To establish eligibility to take the registration examination for dietitian nutritionist and nutrition and dietetic technicians.

Complaints Relative to Program Compliance

ACEND will review complaints that relate to a program's compliance with the accreditation/approval standards. The Council is interested in the sustained quality and continued improvement of dietetics education programs but does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admission, appointment, promotion or dismissal of faculty, staff, or students.

A copy of the accreditation standards and/or the Council's policy and procedure for submission of complaints may be obtained by contacting the Education and Accreditation staff at the address listed above. Written complaints should be mailed to the Chair, ACEND, at the above address. Additional information about ACEND may be obtained from www.eatright.org/acend.

Department Undergraduate Dietetics Program Director

The accredited curriculum of the dietetics track is monitored by the undergraduate dietetics program director, who can assist you with questions that relate to the Dietetics track. She is responsible for:

- Preliminary graduation approval for students in the Didactic Program in Nutrition Dietetics (DPD)
- AND Intent for Program Completion form
- AND Program Completion Verification form
- Outcomes Assessment
- Supervised practice options and advice

Dr. Nicole Clark
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Academy of Nutrition and Dietetics Supervised Practice (Post Baccalaureate)

- In FDNT 430 Professional Topics in Food and Nutrition, information and assistance will be provided on how to apply for a supervised practice-- traditional dietetic internships or the Future Graduate Model.

Code of Ethics for the Profession of Dietetics

Approved by the American Dietetic Association's Board of Directors, House of Delegates, and Commission on Dietetic Registration, February 2018, the Code of Ethics can be found at the end of the handbook in the Appendix. All students within the Department of Food and Nutrition are expected to follow the university standards of academic integrity as well as the Code of Ethics for the Profession of Dietetics.

Glossary of Terms

Academy of Nutrition and Dietetics (AND)

www.eatrightpro.org

With more than 70,000 members, the Academy of Nutrition and Dietetics is the largest professional organization for dietitians, dietetic technicians and dietetic professionals. AND members represent a diverse mix of professionals who work in settings ranging from health care facilities and universities to businesses and government or community agencies to private practice. Most dietetic professionals choose to belong to AND because of the variety and quality of membership benefits, including skill-building, networking, legislative involvement, and public relations. AND strives to improve the nation's health and advance the profession of dietetics through research, education, and advocacy. Application information is available on department bulletin boards.

Accreditation Council for Education in Nutrition and Dietetics (ACEND)

www.eatright.org/acend

The Accreditation Council for Education in Nutrition and Dietetics, a specialized accrediting body recognized by the Council for Higher Education Accreditation and the United States Department of Education, is AND's education accrediting agency. The ACEND exists to serve the public by establishing and enforcing eligibility requirements and accreditation standards that ensure the quality and continued improvement of nutrition and dietetics education programs. Programs meeting ACEND standards are accredited.

ACT

With locations in every state, ACT provides a nationwide network of more than 230 computer-based testing facilities in which to complete the National Registration Examination for Dietetics.

Commission on Dietetic Registration (CDR)

www.cdrnet.org

The Commission on Dietetic Registration is the credentialing agency for the Academy of Nutrition and Dietetics. This agency is responsible for protecting the public's nutrition health and welfare by establishing and enforcing minimum competency for entry-level practice, and standards and qualifications for dietetic registration. Registration is a voluntary credential. The components for dietetic registration include meeting eligibility requirements, earning a passing score on the registration examination, and participating in continuing professional education. Registration assists in insuring entry-level competency as well as continuing competency and development of dietetic professionals.

Coordinated Program in Dietetics (CP)

The Coordinated Program in Dietetics combines required dietetics coursework and at least 1200 hours of supervised practice within an academic program leading to a bachelor's or master's degree. Graduates of CP's who are verified by the program director are eligible to complete the CDR Registration Exam for Dietitians.

Didactic Program in Nutrition and Dietetics (DPD)

The Didactic Program in Nutrition and Dietetics provides required dietetic coursework leading to a bachelor's or master's degree. Graduates of DPD programs receive verification statements from the program directors confirming that they have completed the required dietetic coursework. They may then apply for dietetic internships to establish eligibility to complete the CDR registration examination for dietitians.

Dietetic Internship (DI)

To apply for a dietetic internship, individuals must complete at least a bachelor's degree and DPD coursework requirements. An internship provides at least 1200 hours of supervised practice and usually is completed in 6-24 months, depending on the availability of a part-time schedule or requirements of graduate credit. Individuals completing a dietetic internship who are verified by the DI director are eligible to complete the CDR Registration Examination for Dietitians.

Dietetic Technician Program (DT)

The Dietetic Technician Program must provide required DT coursework and at least 450 hours of supervised practice within an academic program leading to an Associate's degree.

Future Education Model

There are some exciting changes coming to nutrition and dietetics education. ACEND believes that a minimum of a master's degree is needed to adequately prepare graduates with the complexity, depth and breadth of knowledge, skill and judgement needed for future practice as a register dietitian nutritionist – aligning with the Commission on Dietetic Registration's January 1, 2024, requirement that applicants taking the Registration Examination for Dietitians will need a master's degree. The current DPD program at IUP will continue in its current state as we move toward the Future Education Model. More information about the Future Education Model can be found in the Appendices.

Individualized Supervised Practice Pathways (ISPPs, "ispeys")

These pathways are not accredited but are approved by ACEND to assure qualified students have opportunities to complete the supervised practice component of their education. ISPPs have been developed along with preceptor recruiting efforts to give students more options for educational experiences that will make them eligible to sit for the Registration Examination for Dietitians.

Pennsylvania Academy of Nutrition and Dietetics (PAND)

www.eatrightpa.org

The Pennsylvania Academy of Nutrition and Dietetics (PAND), an affiliate of the Academy of Nutrition and Dietetics, is the advocate of the dietetics profession serving the public through the promotion of optimal nutrition, health and well-being. There are over 3400 members throughout the Commonwealth of Pennsylvania. Members also can also join one of our six districts that represent their geographical locations in Pennsylvania.

Society for Nutrition Education and Behavior (SNEB)

www.sneb.org

The Society for Nutrition Education and Behavior (SNEB) represents the unique professional interests of nutrition educators in the United States and worldwide. SNEB is dedicated to promoting healthy, sustainable food choices and has a vision of healthy people in healthy communities. SNE provides forums for sharing innovative strategies for nutrition education, expressing a range of views on important issues, and disseminating research findings. Members of SNEB educate individuals, families, fellow professionals, and students, and influence policy makers about nutrition, food, and health. Visit their website for information about how can become a student member.

The Dietetics Profession

Dietetics is the branch of knowledge concerned with the diet and its effect on health, especially with the practical application of a scientific understanding of nutrition. The dietetics profession affords a food and nutrition professional the opportunity to combine an interest in food, nutrition, fitness, health and management with meeting the needs of individuals or groups in wellness, illness, physical performance, and by providing leadership. Food and nutrition professionals are employed in medical facilities such as hospitals, clinics, and long-term care communities providing nutrition care. They also manage food service organizations in school districts, cities and counties. In private practice, many food and nutrition professionals provide nutrition counseling for clients concerned with better health and nutrition and for those who have modified dietary needs. Some food and nutrition professionals work for state, national, and government agencies or work in education teaching dietetics, nutrition and food service management courses.

According the Occupational Outlook Handbook¹, *“employment of dietitians and nutritionists is projected to grow 11 percent from 2018 to 2028, much faster than the average for all occupations. In recent years, interest in the role of food and nutrition in promoting health and wellness has increased, particularly as a part of preventative healthcare in medical settings.*

“According to the Centers for Disease Control, more than one-third of U.S. adults are obese. Many diseases, such as diabetes and heart disease, are associated with obesity. The importance of diet in preventing and treating illnesses is now well known. More dietitians and nutritionists will be needed to provide care for people with these conditions.

“Moreover, as the baby-boom generation grows older and looks for ways to stay healthy, there will be more demand for dietetic and nutrition services. In addition, there will be demand for dietitians and nutritionists in grocery stores to help consumer make healthy food choices.”

After meeting a certain knowledge and skill requirements, a graduate from an accredited program can become a Registered Dietitian (RD) or Registered Dietitian Nutritionist (RDN). Registration is a voluntary credential. Without registration, though, dietetic professionals cannot call themselves a Registered Dietitian or Registered Dietitian Nutritionist, nor can they use the acronyms.

The median annual wage for dietitians and nutritionists was \$60,370 in May 2018.

¹ US. Bureau of Labor Statistics, *Employment Projections program*

RDs and RDNs are food and nutrition experts who have:

- Completed the minimum of a Baccalaureate degree granted by a U.S. regionally accredited college or university, or foreign equivalent;
- Met current minimum academic requirements as approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics;
- Completed a 1200-hour minimum supervised practice program accredited by ACEND;
- Successfully completed the registration examination for dietitians;
- Remitted the annual registration fee; and
- Completed the Professional Development Portfolio recertification requirements.

Effective January 1, 2024, the Commission on Dietetic Registration (CDR) will require a minimum of a master's degree to be eligible to take the credentialing exam to become a registered dietitian nutritionist (RDN). In order to be approved for registration examination eligibility with a bachelor's degree, an individual must meet all eligibility requirements and be submitted into CDR's Registration Eligibility Processing System (REPS) before **12:00 midnight Central Time, December 31, 2023**. For more information about this requirement visit CDR's website: <https://www.cdrnet.org/graduatedegree>. In addition, CDR requires that individuals complete coursework and supervised practice in program(s) accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Graduates who successfully complete the ACEND-accredited Dietetic Internship Certificate program at Indiana University of Pennsylvania are eligible to apply to take the CDR credentialing exam prior to become an RDN. In most states, graduates also must obtain licensure or certification to practice.

Career Options for students not pursuing a career as a Registered Dietitian Nutritionist (RD, RDN)

Nutrition and Dietetic Technician, Registered (NDTR) or Dietetic Technician, Registered (DTR)

Individuals who graduate from the Dietetics track at IUP have the option to either a Nutrition and Dietetic Technician, Registered (NDTR) or a Dietetic Technician, Registered (DTR). Individuals who have completed both a baccalaureate degree and a Didactic Program in Nutrition and Dietetics (DPD) will be able to take the registration examination for dietetic technicians without meeting additional academic or supervised practice requirements.

Once credentialed, these individuals will be required to comply with CDR recertification requirements, the Code of Ethics for the Profession of Dietetics and the Standards of Practice, and Standards of Professional Performance.

Trained in food and nutrition, NDTR and DTRs are an integral part of healthcare and food service management teams. They work with RDs in a variety of employment settings, including hospitals, HMOs, retirement centers, research facilities, schools, day care centers, food service, WIC programs, Meals on Wheels, health clubs, community wellness centers, and food companies.

Additional information can be obtained at www.cdrnet.org or talking to the DPD Program Director.

Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP)

A Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) has the education, training, and experience to competently perform the responsibilities of a dietary manager and has proven this by passing a nationally-recognized credentialing exam and fulfilling the requirements needed to maintain certified status. CDM, CFPPs are experts at managing food service operations and ensuring food safety. They are responsible for implementation of menus, food service purchasing, and food preparation. They apply nutrition principles, document nutrition information, manage work teams, and much more.

A CDM, CFPP has achieved defined competencies in 10 key areas:

Gathering Nutrition Data	Applying Nutrition Data
Providing Food Services	Providing Nutrition Education
Hiring and Supervising Employees	Developing Personnel & Communications
Professional Interactions	Managing Supplies, Equipment Use, Sanitation and Safety
Managing Food Production	Managing Business Operations

Frequently Asked Questions

What is the difference between a registered dietitian (RD); registered dietitian nutritionist (RDN); nutrition and dietetic technician, registered (NDTR); dietetic technician, registered (DTR); and, a nutritionist?

Registered dietitian nutritionist or RDN and dietetic technician, registered or NDTR can only be used by dietetics practitioners who are currently authorized to use the credential by the Commission on Dietetic Registration of the Academy of Nutrition and Dietetics. These are legally protected titles. Individuals with these credentials have completed specific academic and supervised practice requirements, successfully completed a registration examination and maintained requirements for recertification. The definition and requirements for the term "nutritionist" vary. Some states have licensure laws that define the scope of practice for someone using the designation nutritionist.

What skills does a person need to be nutrition or dietetics professional?

Beneficial to be a dietetics professional is an active interest in people, food and science. Communication, analytical, and research skills are also valuable. Dietetics professionals need to be able to research and analyze information. They need to be able to explain complex information in both simplified and professional ways so that clients/patients and other health professionals understand their explanations, recommendations, and remarks. Being able to work as part of a team and independently is also needed.

Will I be a RD or RDN when I graduate from IUP with my Bachelor of Science degree in Nutrition/ Dietetics?

No. After you have earned your BS degree and a Verification Statement from the DPD Director stating that you have completed the requirements of an ACEND-accredited program, you must complete an accredited supervised practice program. Once these components have been completed, then the CDR grants individuals' permission to complete the Registration Examination for Dietitians. When you pass the exam, then you are entitled to use the credential RD or RDN.

How can students prepare themselves to be competitive for Supervised Practice?

Although there is no guarantee of receiving a supervised practice appointment, there are several accomplishments that make a student more competitive. The following criteria help make students competitive for an appointment to a dietetic internship.

- Grades—Earn a GPA ≥ 3.4 . Repeat courses in which you had subpar performance.
- Professional Experiences – Paid or volunteer: Examples include: hospital dietetics department experience and other dietary-related experiences such as college or camp food service, weight management camp, long term care food service, catering operations, and community nutrition programs are all considered very good. Most supervised practice directors are looking for individual whose work or volunteer experience contributes to personal growth, is people-oriented, and/or involves responsibility and decision-making. Discuss professional experience opportunities with any food and nutrition faculty.
- Extra-Curricular Activities – College/ University (e.g. SAND), sports, community service projects, and student-teacher projects/research.
- Leadership – Join campus and non-campus organizations. Become an officer or volunteer as a committee chair. The ability to lead a group and work as an effective team member are highly valued attributes.
- Professionalism – Be responsible, dependable, conscientious, considerate, self-motivated, and flexible. Work hard academically and in the work place; respect peers, professors, supervisors; get involved; and, be a leader.
- Letters of Recommendation—Required by professors and work supervisors. These letters cultivate respectful professional relationships with faculty members, supervisors, and employers so they know you well enough to write an outstanding letter of recommendation.

APPENDICES

Appendix A: KRDN Student Learning Outcomes (SLO) Assessment Plan

Indiana University of Pennsylvania

Didactic Program in Dietetics

KRDN Student Learning Outcomes (SLO) Assessment Plan (Required Elements 6.1 and 6.2)

On-going Assessment of Core Knowledge for the RDN

A complete listing to the competencies as well as background information may be found at:

<http://www.eatrightacend.org/ACEND/>

<https://www.eatrightpro.org/-/media/eatrightpro-files/acend/about-program-accreditation/accreditation-standards/2017standardsfordpdprograms.pdf?la=en&hash=B981CA74C919679C37830041802FF4E711C9E9CF>

Please keep this as a record of the classes you took, the grade you received and the semester you took the course.

A) RE 6.1.a: ACEND- Required Core Knowledge	B) RE 6.1.b: Learning objectives that state specific activities and qualitative or quantitative target measures that will be used to assess overall student achievement of core knowledge	C) RE 6.1.c: Didactic courses and/or experiential learning in which assessment will occur	Student Record for each Student Learning Objective. (SLO) This is for the you to keep a record of the SLO that you have achieved in each course. If substitutions requested, student must show proof of assignment completion that would fulfil the SLO (discuss this with your advisor and the DPD director)
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KRDN 1.1: Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.	100% of students will earn 100 % of the students will earn \geq 70% on the code of ethics assignment.	FDNT 430 Professional Topics in Food and Nutrition	Grade Received Semester completed
	100% of students will earn \geq 70% on the experimental foods research project-final project.	FDNT 362 Experimental Foods	Grade Received Semester completed
KRDN 1.2: Use current information technologies to locate and apply evidence-based guidelines and protocols.	100% of students will earn \geq 70% on the senior seminar presentation	FDNT 484 Senior Seminar	Grade Received Semester completed
KRDN 1.3: Apply critical thinking skills.	100% of students will earn \geq 70% on the senior seminar presentation	FDNT 484 Senior Seminar	Grade Received Semester completed
	100% of students will an average of \geq 70% on the Client ADIME note assignment.	FDNT 465/466 Nutrition Counseling and Education	Grade Received Semester completed
KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation.	100% of students will earn \geq 70% on their cultural research nutrition paper.	FDNT 470 Human Food Consumption Patterns	Grade Received Semester completed
	100% of the students will earn 70% on senior seminar presentation	FDNT 484 Senior Seminar	Grade Received Semester completed
	100% of students will earn \geq 70% on their renal nutrition case study.	FDNT 455 Medical Nutrition Therapy II	Grade Received Semester completed

<p>KRDN 2.2: Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.</p>	<p>100% of students will earn $\geq 70\%$ on the code of ethics assignment/quiz.</p>	<p>FDNT 430 Professional Topics in Food and Nutrition</p>	<p>Grade Received</p> <p>Semester completed</p>
	<p>100% of students will earn $\geq 70\%$ on the Standards of Practice, Standards of Professional Performance, and Scope of Dietetics Practice assignment/quiz.</p>	<p>FDNT 430 Professional Topics in Food and Nutrition</p>	<p>Grade Received</p> <p>Semester completed</p>
	<p>100% of students will answer $\geq 70\%$ exam questions about interprofessional relationships correctly.</p>	<p>FDNT 355 Medical Nutrition Therapy I</p>	<p>Grade Received</p> <p>Semester completed</p>
<p>KRDN 2.3: Assess the impact of a public policy position on nutrition and dietetics practice.</p>	<p>100% of students will earn $\geq 70\%$ on their state of the union address assignment.</p>	<p>FDNT 402 Community Nutrition</p>	<p>Grade Received</p> <p>Semester completed</p>
	<p>100% of the students will earn $\geq 70\%$ on the legislative assignment</p>	<p>FDNT 430- Professional Topics in Food and Nutrition</p>	<p>Grade Received</p> <p>Semester completed</p>
<p>KRDN 2.4: Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.</p>	<p>100% of students will earn $\geq 70\%$ on their community nutrition program presentation.</p>	<p>FDNT 402 Community Nutrition</p>	<p>Grade Received</p> <p>Semester completed</p>
	<p>100% of students will earn $\geq 70\%$ on healthcare system notecard discussion.</p>	<p>FDNT 430- Professional Topics in Food and Nutrition</p>	<p>Grade Received</p> <p>Semester completed</p>

KRDN 2.5: Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.	100% of the students will receive $\geq 70\%$ on exam questions about the role of health professional that the RD collaborates with.	FDNT 355 Medical Nutrition Therapy I	Grade Received Semester completed
KRDN 2.6: Demonstrate an understanding of cultural competence/sensitivity.	100% of students will earn $\geq 70\%$ on the cultural competency assignment	FDNT 465/466 Nutrition Counseling and Education	Grade Received Semester completed
KRDN 2.7: Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.	100% of the students will earn $\geq 70\%$ on the legislative email/presentation.	FDNT 430 Professional Topics in Dietetics	Grade Received Semester completed
KRDN 2.8: Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.	100% of students will earn $\geq 70\%$ on the leadership evaluation sheets	FDNT 430 Professional Topics in Dietetic Practice	Grade Received Semester completed
KRDN 3.1: Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.	100% of the students will earn \geq on the final case study. 100% of students will earn $\geq 70\%$ on their renal nutrition case study.	FDNT 355 Medical Nutrition Therapy I FDNT 455 Medical Nutrition Therapy II	Grade Received Semester completed Grade Received Semester completed

KRDN 3.2: Develop an educational session or program/educational strategy for a target population.	100% of students will earn $\geq 70\%$ on the self-initiated nutrition education lesson plan.	FDNT 465/466 Nutrition Counseling and Education	Grade Received Semester completed
	100% of students will earn $\geq 70\%$ on the service learning-community nutrition program presentation	FDNT 402-Community Nutrition	Grade Received Semester completed
KRDN 3.3: Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.	100% of students will earn $\geq 70\%$ on the peer nutrition counseling tape evaluation.	FDNT 465/466 Nutrition Counseling and Education	Grade Received Semester completed
KRDN 3.4: Explain the processes involved in delivering quality food and nutrition services.	100% of students will earn $\geq 70\%$ on the final reflective log.	HOSP 330 Applications of Food Production and Service	Grade Received Semester completed
KRDN 3.5: Describe basic concepts of nutritional genomics.	100% of the students will earn $\geq 70\%$ on the personal nutrition assignment/quiz.	FDNT 465/466 Nutrition Counseling and Education	Grade Received Semester completed
KRDN 4.1: Apply management theories to the development of programs or services.	100% of students will earn $\geq 70\%$ on final reflective log.	HOSP 330, Applications of Food Production and Service	Grade Received Semester completed
	100% of students will earn $\geq 70\%$ on training program assignment.	HOSP 256, Human Resources in the Hospitality Industry	Grade Received Semester completed

KRDN 4.2: Evaluate a budget and interpret financial data.	100% of students will earn $\geq 70\%$ on the financial reconciliation sheet.	HOSP 330, Applications of Food Production and Service	Grade Received Semester completed
KRDN 4.3: Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.	100% of students will earn $\geq 70\%$ on the coding and billing assignment/quiz	FDNT 430-Professional Topics in Food and Nutrition	Grade Received Semester completed
KRDN 4.4: Apply the principles of human resource management to different situations.	100% of students will earn $\geq 70\%$ on the training program assignment.	HOSP 256, Human Resources in the Hospitality Industry	Grade Received Semester completed
KRDN 4.5: Describe safety principles related to food, personnel and consumers.	100% of students will earn $\geq 70\%$ on the final reflective log.	HOSP 330, Applications of Food Production and Service	Grade Received Semester completed
KRDN 4.6: Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.	100% of students will earn $\geq 70\%$ on the final reflective log.	HOSP 330, Applications of Food Production and Service	Grade Received Semester completed

Appendix B: Graduate Degree Registration Eligibility Requirement: FAQ's

Graduate Degree Registration Eligibility Requirement

Frequently Asked Questions (FAQ)

July 2013



This FAQ is intended to provide you with answers to questions you may have regarding the Commission on Dietetic Registration (CDR) action to change the degree requirement for dietitian registration eligibility from a baccalaureate degree effective January 1, 2024. This action is based on the recommendations of the Council on Future Practice Visioning Report released in Fall 2012. The full report is available at the following link:

http://cdrnet.org/pub/file.cfm?item_type=xm_file&id=10369.

Several of the recommendations directly relate to CDR's role as the credentialing agency for the Academy of Nutrition and Dietetics. Recommendations 1 and 2 specifically address the requirements for eligibility to take the entry-level registration examination for dietitians.

Recommendation #1

Elevate the educational preparation for the future entry-level RD to a minimum of a graduate degree from an ACEND-accredited program.

Recommendation #2

Recommend that ACEND require an ACEND-accredited graduate degree program and/or consortium that integrates both the academic coursework and supervised practice components into a seamless (1-step) program as a requirement to obtain the future entry-level RD credential.

As the credentialing agency for the Academy, CDR is charged in the Academy *Bylaws* with the establishment of registration eligibility requirements for its certifications. *Excerpt from Academy of Nutrition and Dietetics Bylaws, January 7, 2012 Article VII Section 2.*

Section 2. Commission on Dietetic Registration ("CDR").

Purpose Statement: CDR has sole and independent authority in all matters pertaining to certification...establish and evaluate requirements, standards, policies and procedures for certification programs, including eligibility, reinstatement, examination and recertification for all levels of dietetics practice (e.g., entry, specialty and advanced level practice).

At its April 2013 meeting, CDR took the following action:

Move to change the entry-level registration eligibility education requirements for dietitians, beginning in 2024, from a baccalaureate degree to a minimum of a graduate degree. A graduate degree includes a master's degree, practice

doctorate, doctoral degree (e.g., Ph.D., Ed.D., D.Sc.) All other entry-level dietitian registration eligibility requirements remain the same.

Why did CDR change the degree requirement for entry-level registration eligibility to a graduate degree?

CDR's vote to change the entry-level registration eligibility education requirements for dietitians, beginning in 2024, from a baccalaureate degree to a minimum of a graduate degree addresses Recommendation # 1 in the Visioning Report. The Visioning Report provides the following rationale for this recommendation.

- Almost all other health care professions have increased entry-level educational standards based on expansion of knowledge and need for deeper and wider expertise; further, level of education is a factor that influences respect as a valued member of the healthcare team (5). Too often, RDs at any level are seen as assisting in, rather than leading, the nutrition care process, a perception that may affect career advancement (19).
- In 2011, participants in a joint meeting of CFP, ACEND, and CDR agreed that increasing degree requirements for entry into the profession to a graduate degree—either a master's degree or practice doctorate—along with developing a new credential for DPD program baccalaureate graduates, would elevate practice at all levels of the profession (10).
- One theme that emerged from the CFP educator survey indicated that dietetics educators support a graduate degree for entry into the profession, as well (14).
- It has been observed that health care professionals with advanced degrees tend to have higher self-esteem and attain a higher profile within the profession as writers, researchers, and leaders (1).
- The Bureau of Labor Statistics (BLS) indicates that many dietitians have advanced degrees and that employment of dietitians is expected to increase 20% from 2010 to 2020, faster than the average for all occupations (20).
- In 2010, RD salaries were 40-45% less than salaries of other non-physician health professionals (21). Education beyond the bachelor's degree continues to be associated with hourly wage gains. In 2011, the difference between the median wage of RDs with a master's degree and those with a bachelor's degree was \$2.41/hour (approximately \$5,000/year difference) (22).
- "Healthcare will continue to grow fastest and provide some of the best paying jobs in the nation—but the people in these jobs will increasingly require higher levels of education to enter the field and continuous certification once they are in" (23, page 15). The need to elevate entry-level RD education to a graduate level is consistent with the knowledge, skills, and research base required in the field of nutrition and dietetics and is necessary to protect the public, remain competitive, and increase recognition and respect. Furthermore, Collier found that graduate degree requirements do not deter student interest in a health professions career (24).

1. How did CDR determine the 2024 implementation deadline date?

CDR calculated a five to six year window for those entering a DPD program in 2014 to complete the DPD program followed by two years to find and complete a supervised practice program and then two years as a cushion for any unforeseen circumstances that would interfere with submission of the registration eligibility application by January 1, 2024.

2. Will the registration examination content change with this new graduate degree requirement?

Since the content of the entry-level registration examination is based on the results of a practice audit, not on the degree content or level, the graduate degree requirement will not impact examination content until there is a change in practice as a result of the degree requirement. Practice changes are captured in CDRs recurring practice audits.

3. Will current RDs who do not have a graduate degree have to obtain a graduate degree by this deadline date?

No. This deadline only applies to initial applicants for registration eligibility and those who lose their registered status after January 1, 2024 and must retake the registration examination for dietitians to reinstate registered status.

4. Will individuals who establish eligibility with a baccalaureate degree prior to January 1, 2024, but do not pass the registration examination, have to meet this new requirement?

No. Provided registration eligibility is established prior to January 1, 2024 a graduate degree will not be required.

5. Does this mean that the DTR eligibility requirements will move to a baccalaureate degree?

No. CDR does not plan to change the requirements for eligibility to take the registration examination for dietetic technicians to the minimum of a baccalaureate degree.

6. What does the statement, "all other entry level dietitian registration eligibility requirements remain the same," mean?

The current DPD and supervised practice requirements (CP, DI or ISPP), remain in effect. The only change is the degree level moving from minimum baccalaureate degree to minimum graduate degree. The foreign degree equivalency requirement also remains in effect.

7. Does the statement, "graduate level degree can be in any major," mean that the graduate degree could be in anything (even totally unrelated to nutrition and dietetics) as long as the person has a graduate degree and meets the other requirements for registration eligibility; i.e., coursework and supervised practice?

Just as the baccalaureate degree may currently be in any area, the graduate degree may also be in any area, provided it is granted by a U.S. regionally accredited college/university, or foreign equivalent. The vast majority of applicants for registration eligibility have a degree in dietetics, food and nutrition.

Those that do not are most often second career applicants. Since they are not identified as such during the application process we do not have data on the second career population, but we estimate that it is 5% or less of the total applicant pool. It is also important to note that some institutions have established policies which require all students completing DPD requirements to also complete degree requirements at their institution. This is at the discretion of the institution.

8. Why did the CDR motion not address the seamless aspects of the recommendation in the Visioning Report? Is it because that is a function of ACEND and not CDR?

The responsibility for the establishment of all requirements for eligibility to take CDR's registration examination examinations rests with CDR, not ACEND. This includes academic degree, and supervised practice. CDR has historically accepted completion of ACEND academic and supervised practice programs to meet registration eligibility requirements.

During CDR's discussions with ACEND, it was clear that ACEND needs additional time to prepare competencies and standards for the seamless graduate degree programs. Because of these time constraints ACEND requested that CDR delay establishment of a timeline. CDR believed that establishing a deadline relative only to the degree level would meet the needs of stakeholders requesting a timeline, while still allowing ACEND time to establish competencies and standards. The intent is to address the seamless aspect of the registration eligibility requirements in the future with a separate deadline date. CDR is hopeful that more programs will move forward with the graduate degree seamless option now that the timeline for the graduate degree implementation has been established.

9. Does a graduate degree positively impact the earnings of Registered Dietitians?

(Excerpt from the 2015 Academy of Nutrition and Dietetics Compensation and Benefits Study)

Yes, as was done in 2013, the effect of entering the profession with a master's rather than a bachelor's degree was analyzed. Median wage for those in the field for less than five years and having a dietetics-related master's when registered is \$25.00; for those with a bachelor's, \$23.79. So the entry-level master's premium is currently \$1.21 per hour, which is up nearly a half dollar since 2013

Education beyond the bachelor's degree continues to be associated with hourly wage gains. The difference between the median wage of RDNs with a bachelor's as their highest degree (any major), and that of RDNs with a master's degree (any major), is \$2.63 per hour in 2015. (This differential was only \$1.89 per hour in 2013.)

Earning a PhD is associated with even greater gains; median earnings for those with a doctorate (at \$44.23) are more than \$15 per hour above RDNs with a bachelor's degree.

It is important to note that bivariate analyses such as this do not take into account other correlating factors which may also drive compensation. For example, those with PhDs tend to work primarily in academia, and pay scales are higher than average for RDNs in that setting.

10. Is there data that illustrates the impact of the practice doctorate requirement on the diversity of students in either physical therapy or pharmacy?

Ethnic diversity in student enrollment in ACEND accredited programs has increased over the past 10 years. Most notably, the number of Hispanic students has nearly doubled. ACEND talked with other health profession accreditors (Physical Therapy, Pharmacy, Occupational Therapy) who have moved their education requirements to a graduate level and learned that this change did not decrease student diversity in those professions. In pharmacy, for example, under-represented minority students (Black, Hispanic, Native American) were 10.6% of the student population in 1988, prior to implementing their practice doctorate degree requirement, and 11.4% in 2012 after implementation. Diversity of students currently enrolled in dietetic internships combined with a required graduate degree (males = 10%; under-represented minorities = 9%) and in coordinated programs at the graduate level (males = 10%; under-represented minorities = 11%) is no less than the diversity of students in dietetic internship programs that do not offer a graduate degree (males = 8%; under-represented minorities = 9%). ACEND Standards encourage programs to foster diversity in their student selection process. ACEND currently monitors and will continue to monitor student diversity in all accredited programs.

11. Did CDR discuss one of the other recommendations in the Visioning Report related to requiring an emphasis area as part of the graduate degree?

No, CDR's recent discussions focused on degree level. This does not preclude the establishment of a specific area of focus for graduate degrees in the future.

12. Does the graduate degree have to be in food, nutrition or dietetics, or can it be an MBA or MPH or something else?

CDR's motion is consistent with our past practice relative to the baccalaureate degree. It can be in any area. Under some past registration eligibility pathways the degrees had to be in a "related area". However, "related" was very broadly interpreted to include a variety of business-type degrees such as marketing, human resources, organization development, and labor relations. The diversity of the profession promotes a wide array of degree topics that are seen as related. It is anticipated that a graduate level degree in nutrition and dietetics would be the most efficient means for students to obtain the necessary competency for dietetics

practice.

13. Will a degree in any area continue to be acceptable once the seamless process is addressed?

It is anticipated that this will change once the seamless process is established. Although, it is anticipated that there would be ACEND accredited seamless programs designed for areas such as an MPH.

14. Will applicants for registration eligibility with a graduate degree have to have supervised practice? Will they have to have a verification statement to take the RD exam?

Yes. Just as baccalaureate graduates now have to have verification statements to document completion of DPD and supervised practice program completion, graduate degree applicants will have to do the same.

15. Is it ACEND's responsibility to identify what major area of a graduate degree will be acceptable? Is that outside of the purview of CDR? The content area of the degree accepted for registration eligibility is CDR's purview, not ACEND's.

16. Does the graduate degree have to be completed after the supervised practice program?

No. The graduate degree may be completed at any time prior to applying for registration eligibility.

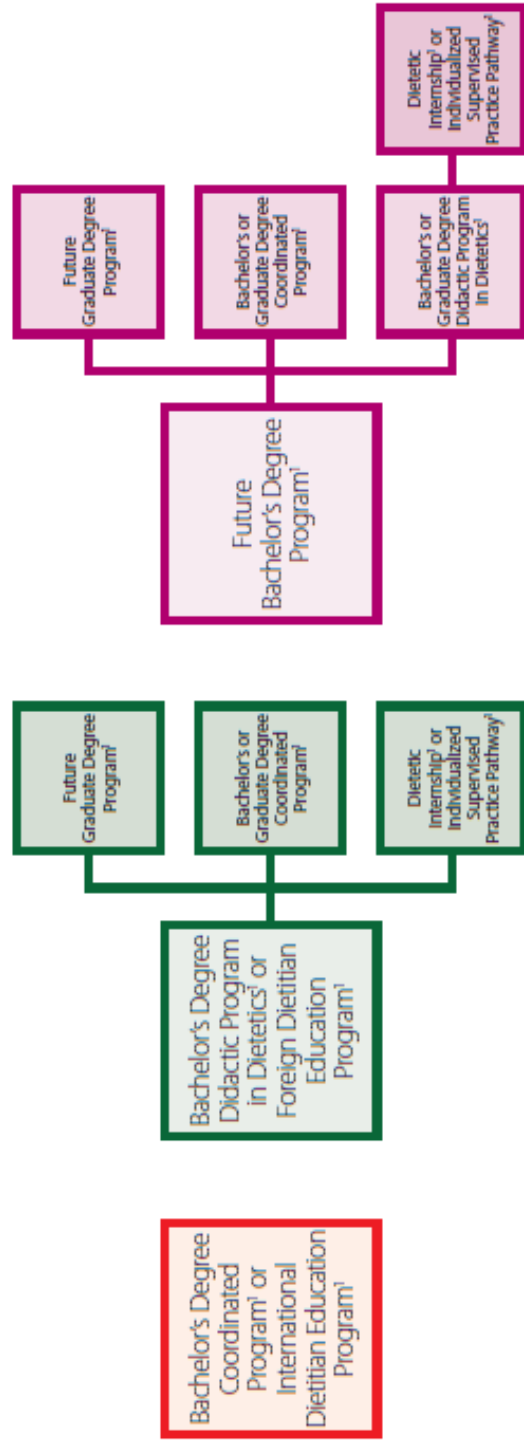
Appendix C: Routes to Meeting Eligibility Requirements for the Registration Exam for Dietitians PRIOR TO January 1, 2024

Routes to Meeting Eligibility Requirements for the Registration Exam for Dietitians Prior to 1/1/2024



Prospective Students without a Bachelor's Degree

Prospective Students without a Bachelor's Degree



¹Accredited as a program or pathway in an accredited program by the Accreditation Council for Education in Nutrition and Dietetics; see www.entrack.org/ACCEND. Note: Admission requirements may vary by program.

Appendix E: What Salary Might I Expect as a Registered Dietitian?¹

The median annual wage for dietitians and nutritionists was \$60,270 in May 2018. The median wage is the wage at which half the workers in an occupation earned more than that amount and half earned less. The lowest 10 percent earned less than \$38,460, and the highest 10 percent earned more than \$84,610.

In May 2018, the median annual wages for dietitians and nutritionist in the top industries in which they worked were as follows:

Outpatient care centers	\$66,420
Hospitals; state, local, and private	61,390
Government	59,600
Nursing and residential care facilities	58,310

Reference:

1. Bureau of Labor Statistics, *Occupational Employment Statistics*.

Appendix F: Code of Ethics for the Nutrition and Dietetics Profession



Code of Ethics for the Nutrition and Dietetics Profession

Effective Date: June 1, 2018



Preamble:

When providing services the nutrition and dietetics practitioner adheres to the core values of customer focus, integrity, innovation, social responsibility, and diversity. Science-based decisions, derived from the best available research and evidence, are the underpinnings of ethical conduct and practice.

This Code applies to nutrition and dietetics practitioners who act in a wide variety of capacities, provides general principles and specific ethical standards for situations frequently encountered in daily practice. The primary goal is the protection of the individuals, groups, organizations, communities, or populations with whom the practitioner works and interacts.

The nutrition and dietetics practitioner supports and promotes high standards of professional practice, accepting the obligation to protect clients, the public and the profession; upholds the Academy of Nutrition and Dietetics (Academy) and its credentialing agency the Commission on Dietetic Registration (CDR) Code of Ethics for the Nutrition and Dietetics Profession; and shall report perceived violations of the Code through established processes.

The Academy/CDR Code of Ethics for the Nutrition and Dietetics Profession establishes the principles and ethical standards that underlie the nutrition and dietetics practitioner's roles and conduct. All individuals to whom the Code applies are referred to as "nutrition and dietetics practitioners". By accepting membership in the Academy and/or accepting and maintaining CDR credentials, all nutrition and dietetics practitioners agree to abide by the Code.

Principles and Standards:

1. Competence and professional development in practice (Non-maleficence)

Nutrition and dietetics practitioners shall:

- a. Practice using an evidence-based approach within areas of competence, continuously develop and enhance expertise, and recognize limitations.
- b. Demonstrate in depth scientific knowledge of food, human nutrition and behavior.
- c. Assess the validity and applicability of scientific evidence without personal bias.
- d. Interpret, apply, participate in and/or generate research to enhance practice, innovation, and discovery.
- e. Make evidence-based practice decisions, taking into account the unique values and circumstances of the patient/client and community, in combination with the practitioner's expertise and judgment.
- f. Recognize and exercise professional judgment within the limits of individual qualifications and collaborate with others, seek counsel, and make referrals as appropriate.
- g. Act in a caring and respectful manner, mindful of individual differences, cultural, and ethnic diversity.
- h. Practice within the limits of their scope and collaborate with the inter-professional team.

2. Integrity in personal and organizational behaviors and practices (Autonomy)

Nutrition and dietetics practitioners shall:

- a. Disclose any conflicts of interest, including any financial interests in products or services that are recommended. Refrain from accepting gifts or services which potentially influence or which may give the appearance of influencing professional judgment.
- b. Comply with all applicable laws and regulations, including obtaining/maintaining a state license or certification if engaged in practice governed by nutrition and dietetics statutes.
- c. Maintain and appropriately use credentials.
- d. Respect intellectual property rights, including citation and recognition of the ideas and work of others, regardless of the medium (e.g. written, oral, electronic).
- e. Provide accurate and truthful information in all communications.
- f. Report inappropriate behavior or treatment of a patient/client by another nutrition and dietetics practitioner or other professionals.
- g. Document, code and bill to most accurately reflect the character and extent of delivered services.
- h. Respect patient/client's autonomy. Safeguard patient/client confidentiality according to current regulations and laws.
- i. Implement appropriate measures to protect personal health information using appropriate techniques (e.g., encryption).

3. Professionalism (Beneficence)

Nutrition and dietetics practitioners shall:

- a. Participate in and contribute to decisions that affect the well-being of patients/clients.

- b. Respect the values, rights, knowledge, and skills of colleagues and other professionals.
- c. Demonstrate respect, constructive dialogue, civility and professionalism in all communications, including social media.
- d. Refrain from communicating false, fraudulent, deceptive, misleading, disparaging or unfair statements or claims.
- e. Uphold professional boundaries and refrain from romantic relationships with any patients/clients, surrogates, supervisees, or students.
- f. Refrain from verbal/physical/emotional/sexual harassment.
- g. Provide objective evaluations of performance for employees, coworkers, and students and candidates for employment, professional association memberships, awards, or scholarships, making all reasonable efforts to avoid bias in the professional evaluation of others.
- h. Communicate at an appropriate level to promote health literacy.
- i. Contribute to the advancement and competence of others, including colleagues, students, and the public.

4. Social responsibility for local, regional, national, global nutrition and well-being (Justice)

Nutrition and dietetics practitioners shall:

- a. Collaborate with others to reduce health disparities and protect human rights.
- b. Promote fairness and objectivity with fair and equitable treatment.
- c. Contribute time and expertise to activities that promote respect, integrity, and competence of the profession.
- d. Promote the unique role of nutrition and dietetics practitioners.
- e. Engage in service that benefits the community and to enhance the public's trust in the profession.
- f. Seek leadership opportunities in professional, community, and service organizations to enhance health and nutritional status while protecting the public.

Glossary of Terms:

Autonomy: ensures a patient, client, or professional has the capacity and self-determination to engage in individual decision-making specific to personal health or practice.¹

Beneficence: encompasses taking positive steps to benefit others, which includes balancing benefit and risk.¹

Competence: a principle of professional practice, identifying the ability of the provider to administer safe and reliable services on a consistent basis.²

Conflict(s) of Interest(s): defined as a personal or financial interest or a duty to another party which may prevent a person from acting in the best interests of the intended beneficiary, including simultaneous membership on boards with potentially conflicting interests related to the profession, members or the public.²

Customer: any client, patient, resident, participant, student, consumer, individual/person, group, population, or organization to which the nutrition and dietetics practitioner provides service.³

Diversity: "The Academy values and respects the diverse viewpoints and individual differences of all people. The Academy's mission and vision are most effectively realized through the promotion of a diverse membership that reflects cultural, ethnic, gender, racial, religious, sexual orientation, socioeconomic, geographical, political, educational, experiential and philosophical characteristics of the public it services. The Academy actively identifies and offers opportunities to individuals with varied skills, talents, abilities, ideas, disabilities, backgrounds and practice expertise."⁴

Evidence-based Practice: Evidence-based practice is an approach to health care wherein health practitioners use the best evidence possible, i.e., the most appropriate information available, to make decisions for individuals, groups and populations. Evidence-based practice values, enhances and builds on clinical expertise, knowledge of disease mechanisms, and pathophysiology. It involves complex and conscientious decision-making based not only on the available evidence but also on client characteristics, situations, and preferences. It recognizes that health care is individualized and ever changing and involves uncertainties and probabilities. Evidence-based practice incorporates successful strategies that improve client outcomes and are derived from various sources of evidence including research, national guidelines, policies, consensus statements, systematic analysis of clinical experience, quality improvement data, specialized knowledge and skills of experts.²

Justice (social justice): supports fair, equitable, and appropriate treatment for individuals¹ and fair allocation of resources.

Non-Maleficence: is the intent to not inflict harm.¹

References:

1. Fomari A. Approaches to ethical decision-making. *J Acad Nutr Diet.* 2015;115(1):119-121.
2. Academy of Nutrition and Dietetics Definition of Terms List. June, 2017 (Approved by Definition of Terms Workgroup Quality Management Committee May 16, 2017). Accessed October 11, 2017. <http://www.eatrightpro.org/~media/eatrightpro%20files/practice/scope%20standards%20of%20practice/academydefinitionoftermslist.ashx>
3. Academy of Nutrition and Dietetics: Revised 2017 Standards of Practice in Nutrition Care and Standards of Professional Performance for Registered Dietitian Nutritionists. *J Acad Nutr Diet.* 2018; 118: 132-140.
4. Academy of Nutrition and Dietetics "Diversity Philosophy Statement" (adopted by the House of Delegates and Board of Directors in 1995).

Appendix G: Careers in Dietetics: Becoming a Registered Dietitian Nutritionist

Careers in Nutrition and Dietetics



Becoming a Registered Dietitian Nutritionist

Educational and professional requirements

Registered Dietitian Nutritionists (RDNs) are food and nutrition experts who have met the following criteria and earned the RDN credential:

- **Completed a minimum of a bachelor's degree** at a U.S. regionally accredited university or college or foreign equivalent, and coursework through an Accreditation Council for Education in Nutrition and Dietetics (ACEND) accredited Didactic (DPD), Coordinated (CP), Future Graduate (FG) or Foreign (FDE) or International Dietitian Education (IDE) program. For a list of accredited programs, see www.eatrightpro.org/acend. Effective 1/1/2024, a master's degree will be required to take the Commission on Dietetic Registration RDN credentialing exam
- **Completed required supervised practice/experience** through an ACEND accredited Dietetic Internship (DI), Coordinated (CP), Future Graduate (FG) or International Dietitian Education (IDE) Program or an Individualized Supervised Practice Pathway (ISPP) offered through an ACEND-accredited program. Information on ACEND-accredited programs at www.eatrightpro.org/acend.
- **Passed a national examination** administered by the Commission on Dietetic Registration (CDR). For more information regarding the examination, refer to CDR's Website at www.cdrnet.org. In order to maintain the credential, an RDN must complete continuing professional educational requirements.

Some RDNs hold additional certifications in specialized areas of practice. These are awarded through CDR, the credentialing agency for the Academy, and/or through other medical and nutrition organizations. These certifications are recognized within the profession, but not required. Some of the certifications include pediatric or renal nutrition, sports dietetics, oncology, gerontological, nutrition support and diabetes education.

In addition, many states have regulatory laws (i.e. licensure) for food and nutrition practitioners. All states accept the RDN credential for state licensure purposes.

College course work

Nutrition and Dietetics students study a variety of subjects, including food and nutrition sciences, biochemistry, physiology, microbiology, anatomy, chemistry, foodservice systems, business, pharmacology, culinary arts, behavioral social sciences and communication.

Employment opportunities

RDNs work in a wide variety of settings, including health care, business and industry, community/public health, education, research, government agencies and private practice. Many work environments, particularly those in medical and health-care settings, require that an individual be credentialed as an RDN.

RDNs work in:

- **Hospitals, clinics or other health-care facilities**, educating patients about nutrition and administering medical nutrition therapy as part of the health-care team. They may also manage the foodservice operations in these settings, or schools, day-care centers or correctional facilities, overseeing everything from food purchasing and preparation to managing staff.
- **Sports nutrition and corporate wellness programs**, educating clients about the connection between food, fitness and health.
- **Food and nutrition-related business and industries**, working in communications, consumer affairs, public relations, marketing, product development or consulting with chefs in restaurants and culinary schools.
- **Private practice**, working under contract with healthcare or food companies, or in their own business. RDNs work with foodservice or restaurant managers, food vendors and distributors, athletes, nursing home residents or company employees.
- **Community and public health settings**, teaching, monitoring and advising the public and helping improve quality of life through healthy eating habits.
- **Universities and medical centers**, teaching physician's assistants, nurses, dietetics students, dentists and others about the sophisticated science of food and nutrition.
- **Research areas** in food and pharmaceutical companies, universities and hospitals directing or conducting experiments to answer critical nutrition questions and find alternative foods or nutrition recommendations for the public.

Careers in Nutrition and Dietetics

Where to start if you already have a degree:

If you already have a bachelor's degree that is not in nutrition and dietetics and are interested in becoming a registered dietitian, have your college transcript evaluated by the director of the ACEND-accredited nutrition and dietetics program you wish to attend.

The program director will review your previous academic preparation and identify courses that you will need to complete to meet the educational and supervised practice/experiential learning requirements to be eligible to take the credentialing examination to become a registered dietitian nutritionist (RDN).

Salaries and job outlook

According to the *2017 Compensation & Benefits Survey of the Dietetics Profession*, salaries for RDNs have increased steadily over time. RDNs earned a median annualized salary of \$63,340 in 2017. As with any profession, salaries and fees vary by region of the country, employment settings, scope of responsibility and supply of RDNs. Salaries increase with experience and many RDNs, particularly those in business, management, education and research earn incomes above \$100,000.

According to the *U.S. Bureau of Labor Statistics*, employment of dietitian nutritionists is expected to grow faster than average for all occupations through the year 2022 because of the increased emphasis on disease prevention, a growing and aging population and public interest in food and nutrition.

Financial aid

There are many resources to help students pay for college. You may be able to obtain a grant or scholarship from a corporation, community or civic group, philanthropic or religious organization or directly from your chosen school or college. Federal grants and low-interest loans may also be available.

The Academy of Nutrition and Dietetics Foundation offers scholarships to encourage eligible students to enter the field of nutrition and dietetics. Student members of the Academy enrolled in their junior year in an ACEND-accredited program may apply for a Foundation scholarship. Scholarships are also available for student members in ACEND-accredited dietetic internships and graduate studies. Contact the Academy's Accreditation and Education Programs Team (800/877-1600, ext. 5400 or education@eatright.org) for scholarship information.

Need more information?

Go to www.eatrightpro.org and click on "EatRight Careers" for more information. The site also lists the nutrition and dietetics education programs accredited by ACEND at www.eatrightpro.org/acend.

For other career guidance information, contact the Accreditation and Education Programs Team (800/877-1600, ext. 5400 or education@eatright.org).

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The **Academy of Nutrition and Dietetics** is the world's largest organization of food and nutrition professionals. The Academy is committed to improving the nation's health and advancing the profession of dietetics through research, education and advocacy.

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Appendix H: Careers in Dietetics: Becoming a Dietetic Technician, Registered



Careers in Nutrition and Dietetics

Becoming a Nutrition and Dietetics Technician, Registered

Educational and professional requirements

Nutrition and dietetics technicians, registered (NDTRs), are trained in food and nutrition and are an integral part of the health-care and food service management teams. NDTRs have met the following criteria to earn the NDTR credential:

- o **Completed a dietetic technician program** accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, that includes 450 hours of supervised practice experience in various community programs, health-care and foodservice facilities and has completed at least a two year associate's degree at a U.S. regionally accredited college or university.

or

- o **Completed coursework in an ACEND-accredited didactic program** or coordinated program in dietetics and has completed at least a bachelor's degree at a U.S. regionally accredited college or university or foreign equivalent.
- o **After completing the degree and dietetics coursework, passing a national examination** administered by the Commission on Dietetic Registration (CDR). For more information regarding the examination, refer to CDR's Website at www.cdrnet.org. In order to maintain the credential, a NDTR must complete continuing professional educational requirements.

College course work

The associate degree course work for nutrition and dietetics technicians includes a variety of classes in food and nutrition sciences, foodservice systems management and a range of general science courses.

Employment opportunities

NDTRs work independently as team members under the supervision of registered dietitians in a variety of employment settings, including health care, business and industry, community/public health, foodservice and research. Many work environments require that an individual be credentialed as a NDTR.

NDTRs work in:

- o **Hospitals, clinics, nursing homes, retirement centers, hospices, home health-care programs and research facilities** conducting patient/client screens, gathering data and performing other tasks to assist the registered dietitian in providing medical nutrition therapy.
- o **Schools, day-care centers, correctional facilities, restaurants, health-care facilities, corporations and hospitals**, managing employees, purchasing and food preparation and maintaining budgets within foodservice operations.
- o **Women, Infants, Children (WIC) programs, public health agencies, Meals on Wheels and community health programs**, assisting registered dietitians with the implementation of programs and presentation of classes for the public.
- o **Health clubs, weight management clinics and community wellness centers**, helping to educate clients about the connection between food, fitness and health.
- o **Food companies, contract food management companies or food vending and distributing operations** developing menus and overseeing foodservice sanitation and food safety.

Careers in Nutrition and Dietetics

Where to start if you already have a degree:

If you already completed college course work or have a degree that is not in dietetics and are interested in becoming a NDTR, you should have your college transcript evaluated by the director of an ACEND-accredited dietetic technician program or didactic program in dietetics. The program director will evaluate your previous academic preparation and identify the courses that you will need to complete before taking the registration exam for **nutrition and dietetics technicians**.

Salaries and job outlook

According to the *2015 Compensation & Benefits Survey of the Dietetics Profession*, **salaries for NDTRs have increased steadily over time. NDTRs earned a median annualized salary of \$42,000 in 2015.** As with any profession, salaries and fees vary by region of the country, employment settings, scope of responsibility and supply of NDTRs. **Salaries increase with experience, with the highest reported title of Director of Food and Nutrition Services earning an income of \$75,000.**

According to the *U.S. Bureau of Labor Statistics*, employment of dietitians and nutritionists is expected to grow faster than average for all occupations through the year 2022 because of the increased emphasis on disease prevention, a growing and aging population and public interest in food and nutrition.

Financial aid

There are many resources to help students pay for college. You may be able to obtain a grant or scholarship from a corporation, community or civic group, philanthropic or religious organization or directly from your chosen school or college you are interested in attending. Federal grants and low-interest loans may also be available.

The Academy of Nutrition and Dietetics Foundation offers scholarships to encourage eligible students to enter the field of dietetics. Student members of the Academy enrolled in their first year of study in an ACEND-accredited dietetic technician program may apply for a Foundation scholarship for use in the second year of study. Contact the Academy's Accreditation and Education Programs Team (800/877-1600, ext. 5400 or education@eatright.org) for scholarship information.

Need more information?

Go to www.eatrightpro.org and click on "EatRight Careers" for more information. The site also lists the dietetics education programs accredited by ACEND at www.eatright.org/acend.

For other career guidance information, contact the Accreditation and Education Programs Team (800/877-1600, ext. 5400 or education@eatright.org).

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Dietetics Program Graduates Have Options

What is a DTR?

A Dietetic Technician, Registered is a nationally credentialed food and nutrition practitioner. DTRs are valuable members of the food and nutrition care team. DTRs can be involved in the nutrition care process but their skills and knowledge do not limit them to just clinical or food service environments.

Who is eligible to become a DTR?

Individuals who have completed a baccalaureate degree and met the academic requirements of a program accredited by the Accreditation Council for Education in Nutrition and Dietetics are eligible to apply for the Commission on Dietetic Registration's Registration Examination for Dietetic Technicians.



Acute, Outpatient & Extended Health Care

Participate in nutrition programs by providing direct patient/client care under RD supervision. Conduct nutrition screening and contribute to nutrition assessment, intervention and monitoring.



Business & Communications

Participate in news & communications, consumer affairs, public relations, food & culinary nutrition, and human resources. DTRs are authors of print publications and electronic media.



Community & Public Health

Under RD supervision, educate, monitor and advise special populations and public participating in federally funded nutrition programs. Promote well-being through food security, food safety, healthful eating and lifestyle behaviors.



Private Practice

DTRs in private practice are entrepreneurs and innovators providing programs and services consistent with appropriate skills, qualifications, and demonstrated and documented competence.



Foodservice Systems

Supervise, manage, and direct foodservice operations serving patients/clients, employees, and visitors in retail venues and catered events in institutional settings or as contracted by foodservice management companies.



Nutrition Informatics

Retrieve, organize, store and optimize food/nutrition information, data and knowledge for use in problem solving and decision making to improve patient/client satisfaction and nutrition outcomes. Conduct nutritional analyses for regulation compliance and analyze restaurant menu nutrients.



Wellness

Provide general nutrition guidance and physical activity guidance at national weight-management companies, local retail franchises, or in health clubs, fitness centers or online health-coaching services.



Research

Work as technical research staff collecting data, overseeing foodservices for clinical research centers, designing menus that meet study protocols, and conducting nutritional analyses of recipes, menus and food intake records of study participants.



School Nutrition

Contribute to a healthy school environment at the local, state, or national level. Work in sales & distribution supplying products/services or as a nutrition consultant.



Sports Nutrition

Work in health clubs, community wellness/fitness centers, and weight management programs to discuss normal nutrition. Educate and counsel apparently healthy clients of all ages and abilities.



Sustainable, Resilient, Healthy Food & Water Systems

Promote appreciation for and understanding of food security and resiliency, food production, and environmental nutrition issues. Work in community-based organizations, non-government organizations, government, foodservice systems management, and farms.



Universities

DTRs with masters and doctorate degrees are faculty in Dietetic Technician Programs and other programs in community colleges, culinary programs, and academic medical centers.

For more information on the DTR credential, visit www.cdnet.org

Commission on Dietetic Registration
 The accrediting agency for the
Academy of Nutrition and Dietetics

Citation: Academy of Nutrition and Dietetics Quality Management Committee. Academy of Nutrition and Dietetics. Scope of Practice for the Dietetic Technician, Registered. J Acad Nutr Diet. 2013; 13(6):526-555.
 Reference: Academy of Nutrition and Dietetics. Practice Aps: The RD/N DTR Issues. <http://www.aeat.org/resources/practice/quality-management/scope-of-practice/scope-of-practice-terms-issues-and-aps>. Accessed February 1, 2017.
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Appendix I: Dietetics Career Development Guide: Job Description for CDM's

Job Description for CDMs

Administrators and CDMs alike periodically contact ANFP and request a sample job description for certified dietary managers. The following sample description can be used in conjunction with the CDM, CFPP Scope of Practice, which is a helpful resource describing what CDMs are qualified to do. The Scope of Practice is available at <http://www.cbdmonline.org/cdm-resources/cdm-cfpp-scope-of-practice>.

GENERAL SUMMARY OF WORK

Responsible for the daily operations of foodservice department, according to facility policy and procedures and federal/state regulations. Provides leadership and guidance to ensure that food quality, safety standards, and client expectations are satisfactorily met. Maintains records of department personnel, income and expenditures, food, supplies, inventory levels, and equipment.

PRINCIPLE TASKS

Operations Management

- Recruit, interview, hire, train, coach, evaluate, reward, discipline, and when necessary, terminate employees
- Develop job descriptions and job duties for each level of foodservice personnel
- Develop work schedules to ensure adequate staff to cover each shift
- Create and monitor budgets for a cost-effective program
- Manage revenue-generating services
- Use forecasts, food waste records, inventory, and equipment records to plan the purchase of food, supplies, and equipment
- Justify improvements in the department design and layout
- Work cooperatively with clients, facility staff, physicians, consultants, vendors, and other service providers

Foodservice Management

- Specify standards and procedures for preparing food
- Participate in menu planning, including responding to client preferences, substitution lists, therapeutic diets, and industry trends
- Inspect meals and assure that standards for appearance, palatability, temperature, and serving times are met
- Manage the preparation and service of special nourishments and supplemental feedings
- Assure that foods are prepared according to production schedules, menus, and standardized recipes

Food Safety

- Assure safe receiving, storage, preparation, and service of food
- Protect food in all phases of preparation, holding, service, cooking, and transportation, using HACCP Guidelines

- Prepare cleaning schedules and maintain equipment to ensure food safety
- Ensure proper sanitation and safety practices of staff

Nutrition and Medical Nutrition Therapy

- Process new diet orders and diet changes; keep diet cards updated
- Complete the assigned MDS section according to required timeline
- Determine client diet needs and develop appropriate dietary plans in cooperation with RD and in compliance with physicians' orders
- Review plan of care related to nutritional status; document concerns that can be resolved, improved, or addressed to improve client's nutritional status and eating function
- Review, revise, and implement, in cooperation with the IDT, the client's nutrition assessment and plan of care
- Support registered dietitian duties as needed

General Knowledge, Skills, and Abilities

- Skill in motivating, coaching, and supervising foodservice personnel
- Intermediate computer skills
- Mathematical and numerical skills; mechanical aptitude helpful
- Effective written and oral communication skills
- Demonstrated organizational skills
- Current awareness of legislation and regulations influencing the practice of standards of care

Education Requirements

- Graduate of Dietary Manager's Program, 2-yr, or 4-yr foodservice program
- Successful completion of Certified Dietary Manager exam
- Two years' experience in foodservice management
- Prior experience in healthcare foodservice preferred

Physical Demands/Working Conditions

- Able to lift and carry in excess of 50 lbs
- Able to withstand extreme temperatures, hot and cold
- Able to work long hours, including some evenings, weekends, holidays, as needed
- Able to interact positively with people of all ages.

Appendix J: Discover the Power of the Credential: CDM, CFPP

Discover the Power of the Credential.



CDM | **CFPP**® | Certified Dietary Manager Certified Food Protection Professional

As the national professional organization representing and serving nutrition and foodservice professionals, the Association of Nutrition & Foodservice Professionals (ANFP) is here to serve you in your career path.

The **Certified Dietary Manager (CDM)** Certification program is one of the most popular benefits of membership in ANFP. By earning your CDM certification, you will join the top levels of nutrition and foodservice managers in the field. It can advance your career and open many new opportunities for employment!

Certified Dietary Manager, Certified Food Protection Professionals (CDM, CFPPs) are nationally recognized experts at managing dietary operations. Many work in healthcare—nursing facilities, rehab centers, senior living communities, or hospitals. Some work in correctional facilities, schools, and the military. Others work for corporations.

Certified Dietary Managers are trained and qualified to manage menus, food purchasing, and food preparation; and to apply nutrition principles, document nutrition information, ensure food safety, manage work teams, and much more. In the latest regulations issued by the Centers for Medicare & Medicaid Services (CMS), the Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) credential is now listed as the primary qualification for the Director of Food and Nutrition Services in long-term care facilities, in the absence of a full-time dietitian.

Working conditions may include varied hours, long days, and juggling multiple demands. Certified Dietary Managers work with both people and paperwork. They tend to be energetic, results-oriented problem-solvers who thrive on challenge and enjoy teamwork. Employment in food service is not dependent on economic conditions, and is growing steadily. The fastest-growing segment of the market is senior living, an area where the skills of Certified Dietary Managers are just what the doctor ordered!

How to Become a CDM, CFPP

A Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) has the education, training, and experience to competently perform the responsibilities of a dietary manager and has proven this by passing a nationally-recognized credentialing exam and fulfilling the requirements needed to maintain certified status. The CDM, CFPP also demonstrates specific competency in the area of food protection and sanitation.

Some managers ask: If I've completed a dietary manager training program, am I already a CDM, CFPP? The answer is no. Keep going! To earn the credential, you need to follow three steps:

1. Qualify to take the CDM, CFPP Certification Exam.

There are five ways to qualify! You may start by completing an ANFP-approved dietary manager training program. Or, you may already have a two-year or four-year degree in foodservice management, nutrition, or culinary arts. You may qualify through a combination of training and experience. Or, you may qualify through your related military training. Details about how to qualify are on the CBDM website at

www.CBDMonline.org/eligibility.

Not sure about whether you qualify? Please call ANFP at 800.323.1908.

2. Register for the Certification Exam.

Offered year-round, at over 200 sites, the exam gives you a chance to prove your competency in the marketplace by earning the CDM, CFPP credential.

We invite you to review detailed information and download an [exam brochure](#) and [application](#).

3. Pass the exam and complete your certification process.

Once you have passed the exam, you can apply for certified status. (Certification will be automatic if you are already a current member of ANFP. However, membership in ANFP is not required.) If you have not already joined ANFP, you will receive an invitation to join and enjoy the many member benefits the association offers to you as a professional.

Once you earn the credential, you will also need to maintain it with continuing education and keep up your annual certification fee.

The CDM, CFPP is more than the letters after your name. It's a career path that demonstrates your commitment to excellence in nutrition and foodservice management, and defines you as a highly qualified professional in your field.

Should You Become a CDM? Yes!

If you are already working in foodservice management you may wonder: Why earn the credential? The fact is: Those with the nationally-recognized CDM, CFPP credential are in demand due to regulatory requirements, both federal and state. And...the credential translates into earning power! CDM, CFPPs earn more money than nutrition and foodservice professionals who are not certified.

Training Programs

ANFP-approved training programs are available in most states. You may find one at your local college, with nearly 100 colleges and universities to choose from nationwide. Training is also available through correspondence or online.

Many students are already working in food service, and complete their studies on the side.

Your training includes a minimum of 120 hours of classroom instruction, backed up by at least 150 hours of hands-on practice in nutrition and foodservice management. Four core courses cover foodservice management, nutrition and medical nutrition therapy, human resources management, and food safety/sanitation.

To explore training opportunities that may work for you, please visit the [complete directory](#).

Foodservice Manager Salary Info

ANFP conducts salary surveys on behalf of its members, to arm you with important facts in your career advancement. Results of ANFP's 2015 Salary and Benefits Survey are in and the news is good!

Over 4,150 dietary managers participated. About 58 percent indicated they had completed a dietary manager training program. Roughly 17 percent reported having a Bachelor's degree. Another 17 percent stated they had an Associate's degree. The most commonly reported job titles were: dietary manager (488); certified dietary manager (379); and food services director (324). Of those polled, 30 participants listed their job title as executive chef.

Analysis of the survey's findings also revealed:

- The average full-time salary is \$50,766.
- Those with CDM, CFPP credentials continue to earn more than those without them.
- Participants with a Master's degree or a Bachelor's degree earn the highest salaries.
- Participants employed in hospitals or continuing care retirement communities earn higher salaries
- About 45 percent of participants work in long-term care and 24 percent in hospitals.
- Over 27 percent of participants manage an annual budget of \$200,000 - \$500,000.
- The greater the number of employees a nutrition and foodservice manager supervises, the larger the paycheck.
- Benefits most commonly reported by nutrition and foodservice professionals include paid holidays, medical insurance, life insurance, dental insurance, and pension plan or 401(k) plan.

To learn more and start your exam application, apply online or download the complete exam brochure application at www.CBDMonline.org. Study materials and tips to help you prepare for the exam are available at www.CBDMonline.org

Policies and procedures related to the exam are determined by the Certifying Board for Dietary Managers, the credentialing arm of the ANFP that exists solely for the purpose of managing the credential. In fact, Certified Dietary Managers sit on this board, which oversees development of the exam itself.

In addition, an accrediting body called the National Commission for Certifying Agencies (NCCA) has granted accreditation to the Certifying Board for Dietary Managers for demonstrating compliance with the NCCA Standards for the accreditation of certification programs. These standards are designed to ensure that certification programs adhere to modern standards of practice for the certification industry.

This level of excellence is one of the pieces that ensures your CDM, CFPP credential has meaning and value that will follow you throughout your career!

You Are Invited to Join ANFP!

Even before you achieve your CDM certification, we invite you to join ANFP.

You will be teaming up with more than 14,000 professionals dedicated to providing optimum nutritional care through foodservice management.

What does ANFP deliver for you? Enjoy networking with like-minded professionals, a free subscription to ANFP's magazine *Nutrition & Foodservice Edge* (one of the most respected publications in the industry), up to 20% off ANFP publications, access to, ANFPConnect, the ANFP member community, CDM Career Network, connections with your local chapter, and many more benefits. You will be invited to ANFP meetings both close to home and around the country.

Jumpstart your professional advancement today! Download a [membership application](#) today!

We're happy to assist you in your career planning. Learn more about ANFP and the CDM program at our website, www.ANFPonline.org. Or call us at 800.323.1908.



Appendix K: Signature Page

My signature below indicates that I am responsible for reading and understanding the information provided and referenced in this department/program student handbook.

Print Name

Signature

Date

The Department of Food and Nutrition will keep this signed document in your advising folder.