

# DIETETICS

**Contacts:** Dr. Kelli Williams, Chair

**Website:** <http://www.marshall.edu/cohp> (<http://www.marshall.edu/cohp/>)

The Didactic Program in Dietetics (DPD) leads to a Bachelor of Science degree and prepares students for work in clinical nutrition, community health, and foodservice management positions. The DPD is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-3922, 312-899-4876). The DPD meets the academic standards to qualify students for a dietetics internship (DI). Eligibility to sit for the registration examination, which is necessary to become a Registered Dietitian, requires students to complete both the undergraduate DPD as well as a post-baccalaureate supervised practice experience in a DI.

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 a supervised practice program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Graduates who successfully complete the ACEND-accredited Didactic Program in Dietetics at Marshall University are eligible to apply to an ACEND-accredited supervised practice program and apply to take the CDR credentialing exam to become an RDN.

The mission of the DPD at Marshall University is to provide the depth and breadth of food and nutrition knowledge and skills that prepare a student to enter a supervised practice program in dietetics. More specifically, its focus is to provide graduates with the knowledge, skills, and competencies necessary to successfully compete for and complete a DI, as well as pass the registration examination. Each year, coursework builds upon the students' knowledge base and is often enhanced by hands-on laboratory and field experiences.

Competitive admission to a supervised practice experience/ dietetic internship (DI) requires the following:

1. A Grade Point Average of 3.0 or above;
2. Work experience related to the profession of dietetics;
3. Positive letters of recommendation from faculty and from supervisors of dietetics-related work experience.

Completing the Bachelor of Science with a major in Dietetics and receiving an ACEND "Verification of Completion Statement" does not guarantee entrance to a DI, which is awarded on a competitive basis.

All students are required to purchase a laboratory coat for professional laboratory courses. In addition, some field experience sites for senior-level courses may require a current test for tuberculosis to be on file. DPD students are required to pay a Health Professions fee listed under the "Financial Information" section of the catalog.

## Academic Policies

1. All dietetics and required non-dietetics courses must be completed with a grade of C or higher. Students who earn a grade of less than a C in a dietetics or required non-dietetics course must repeat that course.
2. All students who receive a grade of less than a C in a dietetics or required non-dietetics course may not register for dietetics courses for which that course is a prerequisite.
3. No required course may be taken on a credit/non-credit basis.
4. The last 60 hours of required dietetics courses (including all 300- and 400-level DTS courses) and non-dietetics courses must be completed within three years prior to graduation.
5. All 400-level DTS courses must be completed at Marshall University.
6. All students in the Dietetics program must maintain a cumulative GPA of at least 2.0. In the event that a student's cumulative GPA falls below 2.0, that student will be placed on academic probation and will be notified in writing of this action. Students have one year to raise their cumulative GPA to 2.0. If the GPA is less than 2.0 at the end of one year of probation, the student will be dismissed from the Dietetics program.
7. Students will not be permitted to enroll in 400-level DTS courses if their GPA is below 2.5.
8. Students enrolled in DTS 476 Senior Seminar in DTS are required to take a series of practice tests in order to better prepare for the national registration examination. Scores on these examinations will reflect 20% of the final course grade. In addition, students must score a minimum of 80% on the final practice examination in order to complete the course. Those who do not will be given remedial work until an 80% score is achieved.

## Programs

- Dietetics, B.S. (<http://catalog.marshall.edu/undergraduate/programs-az/health-professions/dietetics/dietetics-bs/>)

## Courses

 - General Education Course

### DTS 202 Introductory Foods

**4 Credit hours**

Provides basic understanding of the science of food and food substances. Instruction on nutrients will be integrated with preparation of foods to form the laboratory experience.

**Pre-req:** DTS 210 with a minimum grade of D.

**Grade Mode:** Normal Grading Mode

### DTS 210 Nutrition

**3 Credit hours**

Principles of human nutrition and their application in planning and evaluating dietaries for individuals and families.

**Grade Mode:** Normal Grading Mode

### DTS 215 Assess and Ed Strat in DTS

**3 Credit hours**

Establish a foundation for effective nutrition assessment and education of individuals and groups.

**Pre-req:** DTS 202.

**Grade Mode:** Normal Grading Mode

### DTS 280 Special Topics

**1-4 Credit hours**

**Grade Mode:** Normal Grading Mode

**DTS 301 FS Safety & Systems Mgt I****4 Credit hours**

A study of foodservice management and an in-depth look at food safety in foodservice establishments. Laboratory/field experiences provide students a better perspective of foodservice management in various institutions.

**Pre-req:** DTS 202 and BSC 250.**Grade Mode:** Normal Grading Mode**DTS 302 FS Safety & Sys Mgt II****4 Credit hours**

A continued study of foodservice management principles. The course emphasizes quantity production, distribution, and service of foods as well as facility planning and design.

**Pre-req:** DTS 301.**Grade Mode:** Normal Grading Mode**DTS 310 Life Span Nutrition****3 Credit hours**

An exploration of the scientific principles of human nutrition and nutrient needs for stages of the life cycle, which include prenatal, gestational, infancy, toddler, child, preadolescent, adult, and elderly.

**Pre-req:** DTS 210 with a minimum grade of D.**Grade Mode:** Normal Grading Mode**DTS 314 Nutrition & Diet Therapy****3 Credit hours**

Principles of human nutrition and their application to healthy individuals and to the treatment and prevention of disease.

**Pre-req:** (CHM 203 or CHM 205 or CHM 211) and BSC 228.**Grade Mode:** Normal Grading Mode**DTS 320 Intermediate Nutrition****3 Credit hours**

Builds on knowledge acquired in introductory nutrition, and prepares students for advanced nutrition courses. Development of therapeutic diets, analysis of vitamin and mineral needs, and digestive processes discussed in detail.

**Pre-req:** (DTS 201 with a minimum grade of D or DTS 210 with a minimum grade of D) and BSC 227 with a minimum grade of D.**Grade Mode:** Normal Grading Mode**DTS 403 Advanced Nutrition****3 Credit hours**

An in-depth study of digestion, absorption, and metabolism of macronutrients; maintaining homeostasis in the body is also discussed in relationship to fluid, electrolyte, and acid-base balance.

**Pre-req:** DTS 320 and BSC 227.**Grade Mode:** Normal Grading Mode**DTS 409 Nutrition in Community****3 Credit hours**

Nutritional needs of communities and the dietician's role in addressing them are identified, and community nutrition programs are closely examined.

**Pre-req:** (DTS 201 with a minimum grade of D or DTS 210 with a minimum grade of D) and DTS 202 with a minimum grade of D.**Grade Mode:** Normal Grading Mode**DTS 410 Cross Cultural Foods****3 Credit hours**

Explores the relationship between food, nutrition, history, geography, culture, traditions, religion, communication, and acculturation. Studies cultural parameters and current issues that have shaped and continue to influence foodways.

**Grade Mode:** Normal Grading Mode**DTS 460 Research in Dietetics****3 Credit hours**

An introduction to quantitative and qualitative research methodologies with application in the field of dietetics.

**Grade Mode:** Normal Grading Mode**DTS 468 Chemistry of Food****3 Credit hours**

Experimental study of chemical and physical factors affecting food preparation.

**Pre-req:** DTS 202.**Grade Mode:** Normal Grading Mode**DTS 469 Medical Nutr Therapy I****3 Credit hours**

A study of medical diseases and conditions in relation to medical nutrition therapy and the nutrition care process.

**Pre-req:** DTS 320 (may be taken concurrently) and BSC 228.**Concurrent PR:** DTS 320**Grade Mode:** Normal Grading Mode**DTS 470 Medical Nutrition Therapy****3 Credit hours**

A continued study of medical diseases and conditions in relation to medical nutrition therapy and the nutrition care process. Case study presentations access critical thinking skills.

**Pre-req:** DTS 469.**Grade Mode:** Normal Grading Mode**DTS 476  Senior Seminar in DTS****3 Credit hours**

As a synthesis of dietetics program content, students will use food and nutrition knowledge to plan, implement, and evaluate a nutrition education program and prepare for supervised practice.

**Attributes:** Capstone Course**Grade Mode:** Normal Grading Mode**DTS 480 Special Topics****1-4 Credit hours****Grade Mode:** Normal Grading Mode**DTS 485 Independent Study****1-4 Credit hours****Grade Mode:** Normal Grading Mode

## Faculty

**Professor**

Gould, Williams

**Assistant Professor**

Gannon, Mount