

NUTRITION AND DIETETICS

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Website: <https://www.marshall.edu/nutrition-and-dietetics/>

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 Nutritionist (RDN), 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. For more information about this requirement, visit CDR's website: <https://www.cdrnet.org/graduatedegree/> (<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. 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. 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/nutrition-dietetics/dietetics-bs-/>)
- Nutrition, Minor (<http://catalog.marshall.edu/undergraduate/programs-az/health-professions/nutrition-dietetics/nutrition-minor/>)

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 C.

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 with a minimum grade of C.

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 with a minimum grade of C and BSC 250 with a minimum grade of C.

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 with a minimum grade of C.

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 C.

Grade Mode: Normal Grading Mode

DTS 315 Sports & Performance Nutrition**3 Credit hours**

Develops skills for implementing evidenced based strategies to fuel athletes for the purpose of promoting optimal performance and recovery.

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 210 with a minimum grade of C and BSC 227 with a minimum grade of C.

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 with a minimum grade of C and BSC 228 with a minimum grade of C.

Grade Mode: Normal Grading Mode

DTS 409 Nutrition in Community**3 Credit hours**

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

Pre-req: DTS 210 with a minimum grade of C and DTS 202 with a minimum grade of C.

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 with a minimum grade of C.

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) with a minimum grade of C and BSC 228 with a minimum grade of C.

Concurrent PR: DTS 320

Grade Mode: Normal Grading Mode

DTS 470 Medical Nutrition Therapy II**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 with a minimum grade of C.

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