

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN FOOD AND NUTRITION-GRADUATE TRACK

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The Pre MPH-DFM (BSAS Food and Nutrition-Graduate track) is an upper-division generalist dietetics program with an emphasis in community wellness. The program prepares students for professional practice and leads to eligibility for graduates to sit for the examination to become Registered Dietitian Nutritionists (RDN) and Licensed Dietitians in the state of Ohio. During the four-semester program, each student accrues supervised practice hours covering medical nutrition therapy, community nutrition and wellness, maternal and child, foodservice, and aging in addition to public health preparation.

A community wellness emphasis has been identified as a need in the regional area that Youngstown State University serves. Graduates of the Master's in Public Health/Dietetics Future Model Track will be positioned to assume major roles in community health programs. The program is currently accredited through the Accreditation Council for Education in Nutrition and Dietetics (ACEND) within the Academy of Nutrition and Dietetics (AND).

Accreditation Council for Education in Nutrition and Dietetics (<http://www.eatright.org/ACEND/>)
120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995
(312) 899-0040 Ext. 5400

Admission to the MPH-DFM is restricted since only 12 students can be accommodated. Satisfactory completion of a minimum of 65 semester hours (to qualify for junior status) is required before the student can apply to the program. Detailed information regarding criteria and procedures is available from the Department of Health Professions. Students are accepted to the MPH-DFM on an ongoing basis and start the program during summer or fall semester.

Upon satisfactory completion of the MPH-RDN, graduates are issued a verification statement that confirms eligibility to take the Commission on Dietetic Registration (CDR) registration examination for dietitians. Graduates who pass the registration examination are entitled to use the RDN credential to signify professional competence in the field of Dietetics.

For more information, visit

| COURSE | TITLE | S.H. |
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| FIRST YEAR REQUIREMENT -STUDENT SUCCESS | | |
| YSU 1500 | Success Seminar | 1-2 |
| or SS 1500 | Strong Start Success Seminar | |
| or HONR 1500 | Intro to Honors | |
| General Education Requirements | | |
| ENGL 1550 | Writing 1 | 3-4 |
| or ENGL 1549 | Writing 1 with Support | |
| ENGL 1551 | Writing 2 | 3 |
| CMST 1545 | Communication Foundations | 3 |
| STAT 2625 | Statistical Literacy and Critical Reasoning (STAT 2625 will replace MATH 2623) | 4 |
| Arts & Humanities (6 s.h.) | | 6 |
| Natural Science (2 courses; one with lab) (6-7 s.h.) | | |

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| CHEM 1510 & 1510L | Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory | 4 |
| BIOL 1551 | Anatomy and Physiology 1 | 3 |
| BIOL 1551L | Anatomy and Physiology 1 Laboratory | 1 |
| Social Science (6 s.h.) | | |
| SOC 1500 | Introduction to Sociology | 3 |
| PSYC 1560 | General Psychology | 3 |
| Social & Personal Awareness (6 s.h.) | | |
| FNUT 1551 | Normal Nutrition | 3 |
| GERO 3745 or GERO 3703 | Sociology of Health, Illness, and Healthcare or Aging and Society | 3 |
| Major Accreditation Requirements | | |
| ACCT 1503 or HMG 2603 | Elementary Accounting or Hospitality Managerial Accounting 1 | 3 |
| COUN 2651 or COUN 2650 | Foundations of Helping Skills for Human Ecology Professionals or Foundations of Helping Skills for Allied Health Professionals | 2 |
| BIOL 1552 | Anatomy and Physiology 2 | 4 |
| BIOL 1552L | Anatomy and Physiology 2 Laboratory | 0 |
| BIOL 1560 | Microbiology for the Health Professions | 2 |
| BIOL 1560L | Microbiology Laboratory for Health Professions | 1 |
| MGT 3725 | Fundamentals of Management | 3 |
| Major Courses | | |
| FNUT 1512 | Food Safety and Sanitation | 2 |
| FNUT 1553 | Food Science and Management Principles | 3 |
| FNUT 1553L | Food Science and Management Principles Laboratory | 1 |
| FNUT 2600 | Orientation to Dietetics Major | 1 |
| FNUT 2603L | Medical Nutrition Therapy 1 Lab | 1 |
| FNUT 2612 | Food Systems: Operation, Production, and Service | 3 |
| FNUT 2612L | Food Systems: Operations, Production, and Service Laboratory | 2 |
| FNUT 2652L | Nutrition Assessment Laboratory | 1 |
| FNUT 3735 | Nutritional Biochemistry | 2 |
| KSS 1500 | Physical Activity Core Concepts | 1 |
| KSS 1524 | Physical Fitness and Exercise Program (Students need 2 hours KSS. Any combination of two hours. Courses listed are suggestions) | 1 |
| FNUT 3759 | Advanced Nutrition | 3 |
| FNUT 3760 | Medical Nutrition Therapy 2 | 3 |
| FNUT 3760L | Medical Nutrition Therapy 2 Laboratory | 3 |
| FNUT 3760R | Medical Nutrition Therapy 2 Laboratory Recitation | 2 |
| FNUT 3761 | Science of Nutrition in Exercise | 3 |
| FNUT 4802 | Research Methods in Dietetics | 2 |
| FNUT 4802L | Research Methods in Dietetics Laboratory | 1 |
| FNUT 4810 | Experimental Foods | 2 |
| FNUT 4810L | Experimental Foods Laboratory | 1 |
| FNUT 4858 | Food Service Systems Management | 4 |
| FNUT 4858L | Food Systems Management Laboratory | 3 |
| FNUT 4860 | Medical Nutrition Therapy 3 | 3 |
| FNUT 4860L | Medical Nutrition Therapy 3 Lab | 3 |
| FNUT 4872 | Maternal and Child Nutrition | 2 |
| FNUT 4873 | Nutrition and Aging | 2 |
| FNUT 4874 | Community Nutrition and Wellness | 3 |
| FNUT 4874L | Community Nutrition and Wellness Experience | 3 |
| FNUT 5862 | Food and Culture | 2 |
| FNUT 5862L | Food and Cultures Laboratory | 1 |

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| HAHS 5875 | Interprofessional Education for Health Professions | 3 |
| MATC 1501 | Medical Terminology | 3 |
| MATC 2605 | Introduction to Pharmacology | 3 |
| Total Semester Hours | | 128-130 |

Year 1

| Fall | | S.H. |
|--|--|------|
| YSU 1500 or SS 1500 or HONR 1500 | Success Seminar or Strong Start Success Seminar or Intro to Honors | 1-2 |
| BIOL 1551 | Anatomy and Physiology 1 | 3 |
| BIOL 1551L | Anatomy and Physiology 1 Laboratory | 1 |
| ENGL 1550 or ENGL 1549 | Writing 1 or Writing 1 with Support | 3-4 |
| CHEM 1510 & 1510L | Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory | 4 |
| FNUT 1551 | Normal Nutrition | 3 |

Semester Hours 15-17

Spring

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|------------|--|---|
| ENGL 1551 | Writing 2 | 3 |
| FNUT 1553 | Food Science and Management Principles | 3 |
| FNUT 1553L | Food Science and Management Principles Laboratory | 1 |
| FNUT 2600 | Orientation to Dietetics Major | 1 |
| STAT 2625 | Statistical Literacy and Critical Reasoning | 4 |
| PSYC 1560 | General Psychology | 3 |
| FNUT 2652L | Nutrition Assessment Laboratory | 1 |

Semester Hours 16

Year 2

| Fall | | |
|------------|---|---|
| CMST 1545 | Communication Foundations | 3 |
| COUN 2651 | Foundations of Helping Skills for Human Ecology Professionals (F) | 2 |
| BIOL 1552 | Anatomy and Physiology 2 | 4 |
| ACCT 1503 | Elementary Accounting | 3 |
| FNUT 1512 | Food Safety and Sanitation | 2 |
| BIOL 1552L | Anatomy and Physiology 2 Laboratory | 0 |
| BIOL 1560 | Microbiology for the Health Professions | 2 |
| BIOL 1560L | Microbiology Laboratory for Health Professions (Students may take HMG 2603 in place of ACCT 1503; either is acceptable) | 1 |

Semester Hours 17

Spring

| | | |
|------------|---|---|
| FNUT 2603L | Medical Nutrition Therapy 1 Lab (F,S) | 1 |
| FNUT 2612 | Food Systems: Operation, Production, and Service | 3 |
| FNUT 2612L | Food Systems: Operations, Production, and Service Laboratory | 2 |
| SOC 1500 | Introduction to Sociology | 3 |
| FNUT 3735 | Nutritional Biochemistry (S) | 2 |
| MATC 2605 | Introduction to Pharmacology | 3 |

Semester Hours 14

Year 3

| Fall | | |
|-----------|----------------------------------|---|
| FNUT 3759 | Advanced Nutrition (F) | 3 |
| FNUT 4858 | Food Service Systems Management | 4 |
| FNUT 3761 | Science of Nutrition in Exercise | 3 |

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| SOC 3745 | Sociology of Health, Illness, and Healthcare (or SOC 3703 or SPA Elective) | 3 |
| KSS 1500 | Physical Activity Core Concepts | 1 |
| KSS 1524 | Physical Fitness and Exercise Program (Or 2 1ch KSS activity course) | 1 |

Semester Hours 15

Spring

| | | |
|---------------------------|----------------------------------|---|
| FNUT 4810 | Experimental Foods | 2 |
| Art & Humanities Elective | | 3 |
| FNUT 5862 | Food and Culture | 2 |
| FNUT 5862L | Food and Cultures Laboratory | 1 |
| FNUT 4874 | Community Nutrition and Wellness | 3 |
| MATC 1501 | Medical Terminology | 3 |
| MGT 3725 | Fundamentals of Management | 3 |

Semester Hours 17

Year 4

Fall

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|-----------------------------|--|---|
| FNUT 4802 | Research Methods in Dietetics | 2 |
| FNUT 4810L | Experimental Foods Laboratory | 1 |
| FNUT 4858L | Food Systems Management Laboratory (F) | 3 |
| FNUT 3760 | Medical Nutrition Therapy 2 | 3 |
| FNUT 3760R | Medical Nutrition Therapy 2 Laboratory Recitation | 2 |
| FNUT 3760L | Medical Nutrition Therapy 2 Laboratory | 3 |
| ART AND HUMANITIES ELECTIVE | | 3 |

Semester Hours 17

Spring

| | | |
|------------|---|---|
| FNUT 4872 | Maternal and Child Nutrition (S) | 2 |
| FNUT 4874L | Community Nutrition and Wellness Experience (F) | 3 |
| FNUT 4873 | Nutrition and Aging | 2 |
| FNUT 4860 | Medical Nutrition Therapy 3 | 3 |
| FNUT 4860L | Medical Nutrition Therapy 3 Lab | 3 |
| FNUT 4802L | Research Methods in Dietetics Laboratory | 1 |
| HAHS 5875 | Interprofessional Education for Health Professions (Must take for Graduate Credit) | 3 |

Semester Hours 17

Total Semester Hours 128-130

F – Offered in the fall semester S – Offered in the spring semester X – Offered in the summer semester

Learning Outcomes

At the completion of the Pre-MPH-RDN program, graduates will be able to:

- Effectively integrate biochemical concepts into dietetics practice.
- Effectively integrate physiological concepts into dietetics practice.
- Effectively apply theory from the social sciences to dietetics practice.
- Effectively present results of research study.
- Effectively apply concepts from food, nutrition, management, and health care systems to dietetics practice.
- Practice effectively as members of an interdisciplinary team.
- Demonstrate competency in medical nutrition therapy.
- Demonstrate competency in foodservice management practice.
- Demonstrate competency in community nutrition practice.