

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN DIETETICS

Overview

The Program is ACEND accredited 01/2021 - 01/2028. Contact: ACEND, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995; Phone: 1-800-872-5327

Students may select the Dietetic major as a Freshman or transfer student. Majors must earn a C or better grade in the following courses within the first year of enrollment in the major (or transfer equivalent courses).

Upon satisfactory completion of the dietetic degree, students are issued a Didactic Program in Dietetics verification statement confirming eligibility to apply for an ACEND accredited Dietetic Internship (DI) or other pre-professional practice program such as an Individualized Supervised Practice Program (ISPP) or a Graduate-Dietetics Future Education program.

Completion of Supervised Pre-professional Practice and a graduate degree (master's level or above) establish eligibility for the Commission on Dietetic Registration (CDR) credentialing examination for dietitians. Candidates who pass the exam, earn the Registered Dietitian Nutritionist (RDN) credential, which makes one eligible for State Licensure to practice as a Licensed, Registered Dietitian in the State of Ohio. Licensure and Certification requirements differ from State to State.

Graduates of the BSAS-Dietetics program are eligible for the Nutrition and Dietetic Technician, Registered (NDTR) credential. This requires an eligibility application to the Commission on Dietetic Registration and passing the NDTR credentialing exam.

Both credentials (RDN and NDTR) require completion of continuing education and maintenance of an electronic Portfolio covering 5 year periods, to document CEUs, on the Commission on Dietetic Registration credential management portal.

Program Director:

Dr. Zara Rowlands

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COURSE	TITLE	S.H.
FIRST YEAR REQUIREMENT -STUDENT SUCCESS		
YSU 1500	Success Seminar	1-2
or YSU 1500S	Youngstown State University 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
STAT 2625	Statistical Literacy and Critical Reasoning	3-6
or STAT 2625C	Statistical Literacy and Critical Reasoning with Co-Requisite Support	
or STAT 2601	Introductory Statistics	
or MATH 2623	Quantitative Reasoning	
or MATH 2623C	Quantitative Reasoning with Co-Requisite Support	

Natural Science (one course must have a lab)

BIOL 1545 & 1545L	Allied Health Anatomy and Physiology and Allied Health Anatomy and Physiology Laboratory	5
CHEM 1510 & 1510L	Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory	4
Arts and Humanities (6 s.h.)		
HIST 2650	CL History of American Democracy	3
Any Gen Ed Arts and Humanities		3
Social and Behavioral Science (6 s.h.)		
SOC 1500	Introduction to Sociology	3
PSYC 1560	General Psychology	3
General Education Electives (9 s.h.)		
CMST 1545	Communication Foundations	3
PHLT 1531	Fundamentals of Public Health	3
Gen Ed Elective Course <small>Met with FNUT 1551 in major</small>		
Major Requirements		
FNUT 1551	Normal Nutrition	3
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 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
FNUT 2640	Nutrition Counseling and Education Skills Development for Dietetics	3
FNUT 2641	Diet Prescriptions and Intervention Planning	2
FNUT 2652L	Nutrition Assessment Laboratory	1
FNUT 3735	Nutritional Biochemistry	2
FNUT 3759	Advanced Nutrition	3
FNUT 3760	Medical Nutrition Therapy 2	3
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 4860	Medical Nutrition Therapy 3	3
FNUT 4872	Maternal and Child Nutrition	2
FNUT 4873	Nutrition and Aging	2
FNUT 4874	Community Nutrition and Wellness	3
FNUT 4895	DPD Capstone	3
FNUT 5825	Current Nutrition Concepts	3
FNUT 5862	Food and Culture	2
FNUT 5862L	Food and Cultures Laboratory	1
Additional Accreditation Required Courses		
ACCT 1503	Essentials of Accounting	3
AHLT 4810	Management Skills for Health Professionals	3
or MGT 3725	Fundamentals of Management	
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
HAHS 5875	Interprofessional Education for Health Professions	3
AHLT 1501	Medical Terminology	3
AHLT 2605	Introduction to Pharmacology	3
ALCS 1503	Aging and Society	3
Any Elective Course to get to 120		1

Total Semester Hours

120-125

Year 1		
Fall		
YSU 1500 or YSU 1500S or HONR 1500	Success Seminar or Youngstown State University Success Seminar or Intro to Honors	1-2
ENGL 1550 or ENGL 1549	Writing 1 (F,S,X) or Writing 1 with Support	3-4
STAT 2625 or STAT 2625C or STAT 2601 or MATH 2623 or MATH 2623C	Statistical Literacy and Critical Reasoning or Statistical Literacy and Critical Reasoning with Co-Requisite Support or Introductory Statistics or Quantitative Reasoning or Quantitative Reasoning with Co-Requisite Support	3-6
BIOL 1545 & 1545L	Allied Health Anatomy and Physiology and Allied Health Anatomy and Physiology Laboratory	5
FNUT 1551	Normal Nutrition	3
Semester Hours		15-20
Spring		
ENGL 1551	Writing 2 (F,S,X)	3
CHEM 1510 & 1510L	Chemistry for the Allied Health Sciences and Chemistry for the Allied Health Sciences Laboratory	4
FNUT 2600	Orientation to Dietetics Major	1
AHLT 1501	Medical Terminology	3
Any Gen Ed Arts and Humanities		3
Semester Hours		14
Year 2		
Fall		
ACCT 1503	Essentials of Accounting	3
FNUT 1512	Food Safety and Sanitation	2
FNUT 1553	Food Science and Management Principles (F,S)	3
FNUT 1553L	Food Science and Management Principles Laboratory	1
PHLT 1531	Fundamentals of Public Health	3
PSYC 1560	General Psychology	3
Semester Hours		15
Spring		
AHLT 2605	Introduction to Pharmacology	3
FNUT 2612	Food Systems: Operation, Production, and Service (F,S)	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory (F,S)	2
FNUT 2641	Diet Prescriptions and Intervention Planning	2
FNUT 2640	Nutrition Counseling and Education Skills Development for Dietetics	3
FNUT 2652L	Nutrition Assessment Laboratory	1
FNUT 3735	Nutritional Biochemistry (S)	2
Semester Hours		16
Year 3		
Fall		
FNUT 3759	Advanced Nutrition (F)	3
FNUT 3760	Medical Nutrition Therapy 2 (F)	3
FNUT 3761	Science of Nutrition in Exercise	3
FNUT 4802	Research Methods in Dietetics (F)	2
FNUT 4802L	Research Methods in Dietetics Laboratory	1

SOC 1500	Introduction to Sociology	3
Semester Hours		15
Spring		
FNUT 4860	Medical Nutrition Therapy 3 (S)	3
FNUT 4810	Experimental Foods	2
FNUT 4810L	Experimental Foods Laboratory	1
BIOL 1560 & 1560L	Microbiology for the Health Professions and Microbiology Laboratory for Health Professions	3
AHLT 4810 or MGT 3725	Management Skills for Health Professionals or Fundamentals of Management	3
ALCS 1503	Aging and Society	3
Semester Hours		15
Year 4		
Fall		
FNUT 4858	Food Service Systems Management (F)	4
FNUT 4895	DPD Capstone	3
HAHS 5875	Interprofessional Education for Health Professions	3
FNUT 5825	Current Nutrition Concepts	3
HIST 2650	CL History of American Democracy	3
Semester Hours		16
Spring		
FNUT 4872	Maternal and Child Nutrition (S)	2
FNUT 4873	Nutrition and Aging	2
FNUT 4874	Community Nutrition and Wellness (F)	3
FNUT 5862	Food and Culture	2
FNUT 5862L	Food and Cultures Laboratory	1
CMST 1545	Communication Foundations	3
Any Elective Course		1
Semester Hours		14
Total Semester Hours		120-125

Sophomore, Junior and Senior level Dietetics core courses are offered once per year. Please attend an advising session with your program advisor so you can sequence your courses to complete the program efficiently.

YSU-DPD Program Goals & Objectives 2022-2028

Goal 1. The program will prepare graduates for supervised practice programs, advanced degrees or employment.

- **01:** At least 80% of program students complete program/degree requirements within 3 years (150% of the program length).
- **02:** At least 35 percent of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation
- **03:** Of program graduates who apply to a supervised practice program, at least 50 percent are admitted within 12 months of graduation
- **04:** The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
- **05:** At least 70% of program graduates who do not complete supervised practice programs will report employment in a nutrition-related field. **(Program Specific Goal)**

Goal 2. The program will prepare graduates perform adequately in a supervised practice program.

- **O1:** At least 80% of graduates admitted to supervised practice will rate their preparation by the program to be satisfactory or better.
- **O2:** At least 80% of graduates will receive “satisfactory” ratings or better on their preparation and performance from their supervised practice program (DI) director and/or preceptors.
- **O3:** At least 80% of program graduates will rate program quality as satisfactory or better in preparing them for advanced studies or employment. (**Program Specific Goal**)