

DIETETICS

Guide Sheet, June 2006 to June 2007

		Credits				Credits	
I. GENERAL EDUCATION (45-46 credits)	Select credits in each category from the approved General Education list. Currently the following listed courses are required.			G. Technology (2 credits)	Select at least 2 credits from the approved General Education Technology list.	2	
A. Communication Skills (8 credits)				General Education Total (45-46 credits)			
SPCOM-100	Fundamentals of Speech	2		II. MAJOR STUDIES (79 credits)			
ENGL-101	Freshman English: Comp	3		A. Physical & Biological Sciences (15 credits)			
ENGL-102	Freshman English: Reading & Related Writing (ENGL-101)	3		BIO-306	General Microbiology	4	
	-OR-			BIO-362	Advanced Physiology (BIO-134)	3	
CLEP Score of English Comp	-OR-	6		CHEM-201	Organic Chem (CHEM-125 OR CHEM-115 OR CHEM-135)	4	
ENGL-111/112	Freshman English: Honors			CHEM-311	Biochemistry (CHEM-201)	4	
B. Analytic Reasoning (6-7 credits)				B. Nutrition & Medical Nutrition Therapy (16 credits)			
MATH-120	College Mathematics I	4		FN-212	Nutrition (CHEM-125, BIO-134)	3	
	Any Higher Level Math Course			FN-207	Medical Terminology	1	
STAT-130	Elementary Statistics	2		FN-312	Nutrition Assessment (FN-212)	2	
STAT-320	Statistical Methods	3		FN-320	Advanced Nutrition (CHEM-201 and CHEM-311)	3	
C. Health Enhancement and Physical Well-Being (2 credits)	Select at least 2 credits from the approved General Education Health Enhancement and Physical Well-Being list.	2		FN-413	Maternal and Child Nutrition (FN-212, BIO-132 or 134)	3	
D. Humanities (9 credits)	Select at least 9 credits from 3 areas among courses from the approved General Education Humanities list.	9		FN-415	Nutritional Issues in Gerontology (BIO-311, FN-320)	3	
E. Social and Behavioral Sciences (9 credits)				FN-418	Diet Therapy (CHEM-311 & FN-320)	4	
POLS-210	Government	3		C. Nutrition Education/Counseling, Communication, and Community Nutrition (12 credits)			
PSYC-110	General Psychology	3		FN-406	Nutrition Education (FN-212, FN-320)	3	
	Choose from one of the following:			ENGL-415	Technical Writing	3	
SOC-110	Introductory Sociology	3		ENGL-346	Research Reporting	3	
ANTH-220	Cultural Anthropology	3		ENGL-320	Business Writing	3	
ANTH-300	Native American	3		ENGL-388	Writing Multi-Media	3	
SOC-225	Social Problems	3		FN-360	Nutrition Counseling (FN-212, FN-312)	3	
F. Natural Sciences (9 credits)				FN-380	Community Nutrition (FN-212)	3	
BIO-234	Physiology and Anatomy for Health Sciences (CHEM-125)	4		D. Food and Food Science (10 credits)			
CHEM-125	Principles of Chemistry for Health Sciences	5		FN-240	Food Science	4	
	-OR-			FN-438	Experimental Foods (FN-240)	3	
CHEM-135	College Chemistry I	5		FN-461	Multicultural Aspects of Food (FN-240)	3	
CHEM-115	General Chemistry	5					

		Credits				Credits	
E. Food Service Administration/ Management (15 credits)				<u>Aging (Gerontology) and Nutrition</u>			
BUMGT-304 Principles of Management		3		BIO-125 Biology of Aging			3
HT-150 Institutional Food Purchasing (FN-240)		2		HDFL-340 Human Dev: Aging Person			3
HT-324 Quantity Food Production (HT-362)		4		COUN-494 Counseling Older Persons			2
HT-362 Food, Beverage and Labor Cost Controls		3		-OR-			
HT-450 Foodservice Administration		3		HDFL-345 Family Health Care: Issues & Dilemmas and Decisions for Families			2
F. Career Awareness (3 credits)				<u>Culinary Arts/Communications: Food and Nutrition</u>			
FN-101 Dietetics as a Profession		1		FN-420 Food Styling			2
FN-397 Field Experience		2		BUMKG-370 Principles of Advertising -OR-			3
G. Professional Emphasis Areas (8 credits)				ENGL-361 Hypertext Writing -OR-			3
Select 8 credits in one group from the following emphasis areas, or any combination of these elective credits, or use credits toward a minor, or choose other elective courses with approval of program director.		8		ENGL-388 Writing Multi-Media -OR-			3
				GCM-141 Graphic Comm & Elec Publishing			3
				FN-208 Mgmt of Food Production -OR-			3
				FN-414/HT-424 Catering -OR-			3
				FN-325 Culinary Arts (select 3)			3
				• Recipe Development & Cookbook Writing (1 cr)			
				• Soups, Salads, Sauces & Salsas (1 cr)			
				• Creative Use of Herbs & Spices (1 cr)			
				• Creative Appetizers & Desserts (1 cr)			
				• Vegetarian Cooking (1 cr)			
				• Pastry & Pasta (1 cr)			
				• Seafood (1 cr)			
				• Teaching Kids to Cook (1 cr)			
				• Yeast Breads (1 cr)			
				• Garnishing, Cake Decorating & Food Presentation (1 cr)			
				• Food Preservation (1 cr)			
				• Outdoor Cooking With Spicy Twist (1 cr) -OR-			
				HT-326 Introduction to Wines and Spirits -OR-			3
				HT-423 Wine and Food Pairing			3
				<u>Fitness and Nutrition</u>			
				HT-xxx Recreation & Fitness Mgmt			2
				FN-355 Sports Nutrition			3
				HLTH-365 Physiology of Exercise -OR-			3
				HLTH-355 Kinesiology -OR-			3
				HLTH-370 Personal Health & Fitness			3

		Credits				Credits	
<u>Food Science and Technology</u>				<u>Management of Nutrition Services</u>			
PKG-150	Packaging Fundamentals	2		PSYC-382	Human Resource Mgmt OR	3	
FN-410	Food & Nutrition Policy, Regulations and Law	3		INMGT-400	Organizational Leadership -OR-	3	
CHEM-335	Instrumental Meth of Anal -OR-	3		BUACT-206	Intro to Accounting -OR-	3	
CHEM-315	Food Chemistry -OR-	3		HT-426	Restaurant Oper Mgmt	3	
CHEM-331	Quantitative Analysis -OR-	3		HT-353	Computer Systems for Food Service -OR-	3	
FN-350	Food Processing -OR-	3		FN-260	Menu Planning & Design	2	
FN-442	Basic Sensory Analysis -OR-	3		BIO-206	Food Service & Environmental Sanitation (Certification)	1	
FN-342	Advanced Foods -OR-	3		PSYC-381	Industrial Psychology -OR-	2	
FN-325	Culinary Arts (Select from 3 below):	3		PSYC-379	Public Relations	2	
	• Recipe Development & Cookbook Writing (1 cr)			<u>Nutrition and Rehabilitation</u>			
	• Soups, Salads, Sauces & Salsas (1 cr)			BIO-122	Physiology of Disabilities -OR-	3	
	• Creative Use of Herbs & Spices (1 cr)			REHAB-230	Psycho-Social Aspects Disabilities	3	
	• Creative Appetizers & Desserts (1 cr)			REHAB-401	Principles & Tech of Case Mgmt -OR-	2	
	• Vegetarian Cooking (1 cr)			REHAB-355	Rehab of Older Disabled Workers -OR-	2	
	• Pastry & Pasta (1 cr)			REHAB-350	Independent Living -OR-	2	
	• Seafood (1 cr)			REHAB-360	Assistive Technology	2	
	• Teaching Kids to Cook (1 cr)			REHAB-320	Rehab & Chem Dependency - OR-	3	
	• Yeast Breads (1 cr)			REHAB-305	Sign Language I -OR-	3	
	• Garnishing, Cake Decorating & Food Presentation (1 cr)			REHAB-458	Support System Networking	3	
	• Food Preservation (1 cr)			<u>Nutrition Generalist</u>			
	• Outdoor Cooking With Spicy Twist (1 cr)			Pick from two or more emphasis areas.			
<u>Health & Nutrition Behavior</u>				<u>Nutrition Marketing & Public Relations</u>			
PSYC-371	Intro to Health Psychology -OR-	3		FN-202	Food & Beverage Distribution Industry	3	
HDFL-225	Skill Training for Individual & Family Intervention	3		BUMKG-330	Principles of Marketing -OR-	3	
PSYC-473	Psychology of Stress -OR-	2		BUMKG-370	Principles of Advertising (BUMKG-330)	3	
PSYC-484	Introduction to Behavior Modification -OR-	3		PSYC-379	Public Relations	2	
COUN-405	Peer Counseling	3		<u>Training/Education in Nutrition Practice</u>			
HLTH-370	Personal Health & Fitness	3		TRHRD-370	Training Methods in Business Industry	2	
				EDUC-307	Applied Human Relations -OR-	2	
				EDUC-303	Educational Psychology OR	3	
				PSYC-330	Psychology of Learning	3	
				EDUC-312	Intro to Curriculum Methods & Assessment	2	
				MEDIA-360	Intro to Media in Education and Training -OR-	2	
				FCSE-201	Presentation Strategies	2	

The Dietetics program is currently granted accreditation status by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 120 S. Riverside Suite 2000, Chicago, Illinois 60606-6995, 800-877-1600. Completion of the Didactic Program in dietetics and the baccalaureate degree meet minimum academic requirements for ADA membership, registration eligibility, and application to a dietetic internship or preprofessional practice program. In order to be eligible to take the registration exam, students must complete an internship or AP4 after graduation.

GRADUATION REQUIREMENTS

- Minimum grade point for graduation: 2.75
- For all new and transfer students: ALL classes require "C" (2.00) or better; must earn a "C" (2.00) in each prerequisite course before advancing to the next level in the sequence; require a "B" or better in FN-212 Nutrition.
- A cumulative GPA of 2.50 in the following block of courses and students may repeat each of the courses only once:
 - CHEM-125 Chemistry for Health Sciences (5 cr) **-OR-**
 - CHEM-115 General Chemistry (5 cr) **-OR-**
 - CHEM-135 College Chemistry (5 cr)
 - BIO-234 Physiology & Anatomy for the Health Sciences (4 cr)
 - FN-212 Nutrition (a grade of "B" [3.00] is required) (3 cr)

ADDITIONAL PROGRAM INFORMATION

1. Dietetics students must choose at least 9 credits from three areas in General Education Humanities which includes foreign languages, Art History/Music Appreciation, Creative/Performing Arts, History, Literature and Philosophy. Sign language has substituted for humanities credits with approval of Associate Vice Chancellor.
2. Ethnic Studies Requirements are met by Dietetic Program Requirements:

POLS-210	American Government
FN-461	Multicultural Aspects

And choose from one of the following:

SOC-110	Introductory Sociology
ANTH-220	Cultural Anthropology
ANTH-300	Native American
SOC-225	Social Problems
3. Global perspective graduation requirement is met by:
 - a) Complete 2 years of same second language in high school with a grade of "C" or above.
 - b) Complete 4 university credits of a second language with grade of "C" or above.
 - c) Demonstrate competency in a second language by means of a standardized examination.
 - d) Complete a program of university-approved work or study abroad.
 - e) Complete 6 credits of courses approved by university as fulfilling the global perspective requirement (i.e., PHIL-201 Introduction to Philosophy, ANTH-220 Intro Cultural anthropology, SOC-110 Introductory Sociology, HIST-121 Modern US History, and MUSIC-132 Music in our World are examples of many offerings that meet global requirement).
4. A 2 credit technology course is required. (i.e., FN-222 Food Technology meets both technology and global requirements. PKG-100 Packaging and Society and TECH-230 Exploring Technology are also two of the many courses offered in this area.
5. No minor or concentration is required for dietetics but some students choose one of the following minors:

Biology	Coaching	Chemistry	Food Technology
Business Administration	Spanish Journalism	Psychology	Health and Fitness

For these minors, several courses in the Dietetic Program can be used for some of the minor requirements.
6. Several specializations exist and include: Professional Writing, Public Relations, Public Information, and Human Resource Development. The Gerontology Certification is also very applicable to the Dietetics major.
7. *Grievance Procedure:* Most students will complete their education at UW-Stout without feeling the need to pursue a complaint against a staff member or university. The actions you can take and contact people for complaints related to course grades, conduct of classes or discrimination on basis of race, color, religion, national origin, or physical disability can be obtained from the Dean of Student's Office at 232-1181.

The Mission and Philosophy of the Dietetics Program

Philosophically, the Dietetics Program supports the mission of the University of Wisconsin-Stout, College of Human Development, and the Department of Food and Nutrition, by focusing on the academic and personal development of the student for preparation into dietetic internships and for registration eligibility. Within the program, didactic and laboratory experiences are combined to provide the students with a strong educational foundation. Academically, this is achieved by an emphasis on the physical, biological, behavioral, and social sciences. Integrated in the learning experiences for the students are individual opportunities to demonstrate critical thinking capabilities for problem solving, decision making, and collaboration.

Goals and Objectives of the Dietetics Program

The primary objective of Dietetic Program is to provide an academic program which meets the current requirements set forth by the American Dietetic Association. Upon completion of the B.S. degree in Dietetics, the student will be prepared to progress towards dietetic registration eligibility by completion of an accredited dietetic internship or approved pre-professional practice program.

The instructional objectives are designed to prepare the student for a career in clinical nutrition, nutrition education, public health, community nutrition, institutional food service (school, college) or administration.

1. To aid the student in mastering competencies to obtain employment in the areas of dietetics and foodservice.
2. To aid the student in the development of concepts which will influence efficient management of both time and resources that are necessary to achieve maximum efficiency as a health professional in the dietetic/business community and society.
3. To assist the student in participation in community services, applied research and education programs to accomplish the following:
 - a. To improve the physiological well-being of people throughout the life cycle with special consideration for the most vulnerable members of the family group: the very young, the teenage girl, the pregnant women, and the elderly.
 - b. Improve the quality of human life through a better understanding of the implications of the physiological, cultural, and social factors affecting the use of food and through the use of food as a medium for creative expression.
 - c. To develop expertise in the planning and application of diets modified for therapeutic purposes and for the prevention of disease.
 - d. To apply knowledge of the physical and the chemical properties of food to its selection, purchase, storage, preparation and service.
 - e. To demonstrate proficiency in the management of the physical facility including staffing, quality control, sanitation, merchandising, and selection and use of equipment.
4. To assist the student in the development of a professional attitude with corresponding behaviors necessary for a dietetic practitioner:
 - a. As denoted by the Code of Ethics for the Profession of Dietetics.
 - b. Through ongoing personal and professional development by continuing education and professional development.