

DIETETICS

Guide Sheet, June 2008 to June 2009

	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) SPCOM-100 Fundamentals of Speech 2 ENGL-101 Freshman English: Comp 3 ENGL-102 Freshman English: Reading & Related Writing (ENGL-101) 3 -OR- CLEP Score of English Comp -OR- 6 ENGL-111/112 Freshman English: Honors		General Education Total (45-46 credits)	
B. Analytic Reasoning (6-7 credits) MATH-120 College Mathematics I -OR- 4 Any Higher Level Math Course STAT-130 Elementary Statistics -OR- 2 STAT-320 Statistical Methods 3		II. MAJOR STUDIES (79 credits)	
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		A. Physical & Biological Sciences (15 credits) BIO-306 General Microbiology OR 4 BIO-406 Food Microbiology 3 BIO-362 Advanced Physiology (BIO-134) 3 CHEM-201 Organic Chem (CHEM-125 OR CHEM-115 OR CHEM-135) 4 CHEM-311 Biochemistry (CHEM-201) 4	
D. Humanities (9 credits) Select at least 9 credits from 3 areas among courses from the approved General Education Humanities list. 9		B. Nutrition & Medical Nutrition Therapy (16 credits) FN-212 Nutrition (CHEM-125, BIO-134) 3 FN-207 Medical Terminology 1 FN-312 Nutrition Assessment (FN-212) 2 FN-320 Advanced Nutrition (CHEM-201 and CHEM-311) 3 FN-413 Maternal and Child Nutrition (FN-212, BIO-132 or 134) -OR- 3 FN-415 Nutritional Issues in Gerontology (BIO-311, FN-320) 3 FN-417 Medical Nutrition Therapy I (CHEM-311 & FN-320) 4 FN-418 Medical Nutrition Therapy II (FN-418, CHEM-311 & FN-320) 4	
E. Social and Behavioral Sciences (9 credits) POLS-210 Government 3 PSYC-110 General Psychology 3 Choose from one of the following: SOC-110 Introductory Sociology 3 ANTH-220 Cultural Anthropology 3 ANTH-300 Native American 3 SOC-225 Social Problems 3		C. Nutrition Education/Counseling, Communication, and Community Nutrition (12 credits) FN-406 Nutrition Education (FN-212, FN-320) 3 FN-360 Nutrition Counseling (FN-212, FN-312) 3 FN-380 Community Nutrition (FN-212) 3 FN-442 Basic Sensory Analysis 3 FN-330 Institutional Menu Planning 3	
F. Natural Sciences (9 credits) BIO-234 Physiology and Anatomy for Health Sciences (CHEM-125) 4 CHEM-125 Principles of Chemistry for Health Sciences -OR- 5 CHEM-135 College Chemistry I -OR- 5 CHEM-115 General Chemistry 5		D. Food and Food Science (10 credits) FN-240 Food Science 4 FN-461 Multicultural Aspects of Food (FN-240) 3 BIO-206 Food Service and Environmental Sanitation 1	

		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	Foodservice Finance & Cost Control	3		-OR-			
HT-450	Foodservice Administration	3		HDFL-345	Family Health Care: Issues & Dilemmas and Decisions for Families	2	
F. Career Awareness (4 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	
FN-408	Preprofessional Development	1		ENGL-361	Hypertext Writing -OR-	3	
G. Professional Emphasis Areas (One of 3 credits)				ENGL-388	Writing Multi-Media -OR-	3	
Select 3 credits from the following areas, elective credits, or use credits toward a minor, or choose other elective courses with approval of program director.		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	
<u>Food Science and Technology</u>			
PKG-150	Packaging Fundamentals	2	
FN-410	Food & Nutrition Policy, Regulations and Law	3	
CHEM-335	Instrumental Meth of Anal -OR-	3	
CHEM-315	Food Chemistry -OR-	3	
CHEM-331	Quantitative Analysis -OR-	3	
FN-350	Food Processing -OR-	3	
FN-442	Basic Sensory Analysis -OR-	3	
FN-342	Advanced Foods -OR-	3	
FN-325	Culinary Arts (Select from 3 below):	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)		
<u>Health & Nutrition Behavior</u>			
PSYC-371	Intro to Health Psychology -OR-	3	
HDFL-225	Skill Training for Individual & Family Intervention	3	
PSYC-473	Psychology of Stress -OR-	2	
PSYC-484	Introduction to Behavior Modification -OR-	3	
COUN-405	Peer Counseling	3	
HLTH-360	Personal Health & Wellness	3	

		Credits	
<u>Management of Nutrition Services</u>			
PSYC-382	Human Resource Mgmt OR	3	
INMGT-400	Organizational Leadership -OR-	3	
BUACT-206	Intro to Accounting -OR-	3	
HT-426	Restaurant Oper Mgmt	3	
HT-353	Computer Systems for Food Service -OR-	3	
FN-260	Menu Planning & Design	2	
BIO-206	Food Service & Environmental Sanitation (Certification)	1	
PSYC-381	Industrial Psychology -OR-	2	
PSYC-379	Public Relations	2	
<u>Nutrition and Rehabilitation</u>			
BIO-122	Physiology of Disabilities -OR-	3	
REHAB-230	Psycho-Social Aspects of Disabilities	3	
REHAB-401	Principles & Tech of Case Mgmt -OR-	2	
REHAB-355	Rehab of Older Disabled Workers -OR-	2	
REHAB-350	Independent Living -OR-	2	
REHAB-360	Assistive Technology	2	
REHAB-320	Rehab & Chem Dependency - OR-	3	
REHAB-305	Sign Language I -OR-	3	
REHAB-458	Support System Networking	3	
<u>Nutrition Generalist</u>			
Pick from two or more emphasis areas.			
<u>Nutrition Marketing & Public Relations</u>			
FN-202	Food & Beverage Distribution Industry	3	
BUMKG-330	Principles of Marketing -OR-	3	
BUMKG-370	Principles of Advertising (BUMKG-330)	3	
PSYC-379	Public Relations	2	
<u>Training/Education in Nutrition Practice</u>			
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 Plaza, 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.
8. *Transfer Information:* Transfer policy is as follows and is posted on the website:

It is best to meet with your advisor to determine where transfer credits will fit. Courses that are similar in content and credits are generally easy to transfer. Course prerequisites and waivers will be discussed with the student based on their knowledge and will be decided upon by the program director and course instructor. Coursework completed at another institution and policies regarding students transferring to UW-Stout are at the links below. These resources should help:

Transferring to UW-Stout: <http://www.uwstout.edu/advisement/transfer.shtml>

Transfer Guide from UW Colleges to UW-Stout: http://www.uwstout.edu/admissions/taa/ta_bsd.pdf

UW System's transfer information system: <http://www.uwsa.edu/tis/>

The Mission of the Dietetics Program

The mission of the DPD program is to provide students with contemporary knowledge and practice skills in order to prepare them for careers in food, the science of food, nutrition, health and related industry as well as for the pursuit of lifelong learning. Learning experiences are situated in a curricula that combines theory and practical application while infusing the use of technology. This combination reflects UW-Stout's "comprehensive, career focused environment where all can use applied learning, scientific theory and research to solve real world problems."

The mission of the Didactic program is compatible with the missions of the Department, College, University, as well as the University of Wisconsin System as the Dietetic Program focuses on fostering growth of individuals, learning by doing and encouraging leadership. The program prepares students for the world of work in an ever changing global society by searching for truth and utilizing technology as a tool. Use of theories, grounded in research and experimentation are also strong focal points the learning environment at the University of Wisconsin-Stout as well as the University of Wisconsin System, which extends its focus by emphasizing the improvement of the human condition. The University of Wisconsin System, University of Wisconsin-Stout, the College of Human Development and the Food and Nutrition Department serve and support the Dietetic Program's mission through their collaborative commitment to excellence and the guidance of students to a successful place in society where they can continue to grow and learn.

Goals of the Dietetics Program

1. Provide education in a hands-on learning environment that prepares graduates to demonstrate foundation knowledge and skills producing the competencies for dietetic registration.
2. Prepare students to participate in community services, applied research and scholarly activity.
3. Equip graduates with the ability to communicate and collaborate using integrated learning to solve authentic real world problems while utilizing current technology.

Learning Outcomes

1. Communicate clearly and effectively in a variety of ways
2. Think critically and demonstrate creative problem solving skills
3. Participate in research, scholarly activity and leadership activities
4. Develop personal and professional attitudes, values, ethical principles and decision making skills

Verification Statement

Program graduates who maintain a "C" or better in all FN courses, and an overall GPA of 2.75 on a 4.0 scale will receive a statement from the program director that verifies that compliance with all the Foundation Knowledge and Skills requirements of the American Dietetic Association. Verification statements are mailed out to students once the registrar's office verifies degree completion. Verification statements are needed to enter CADE-accredited Dietetic internships and will be provided to all students, regardless of acceptance to an internship, who meet qualifications.