The University of Connecticut’s Didactic Program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND)* of the Academy of Nutrition and Dietetics (AND)

*ACEND is AND’s accrediting agency for education programs preparing students for careers as registered dietitians or dietetic technicians, registered.

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Introduction

Welcome to the Department of Nutritional Sciences (NUSC)! This handbook provides information about NUSC undergraduate degree programs and is provided to all students interested in pursuing a career in the field of nutrition, including becoming a Registered Dietitian (RD). This handbook is available online and in print from our DPD director. Updated every fall, the handbook provides information related to courses, transfer students, academic performance, application to supervised practice (also called dietetic internships), our program outcomes, program policies and procedures, and other items.

Earning a Bachelor’s Degree in Nutrition opens one up to many job and educational opportunities, which include community nutrition, food service, clinical nutrition, research, corporate wellness and sports nutrition or application to post graduate programs. Students completing our didactic plan of study are eligible to apply to a dietetic internship in order to pursue becoming an RD. Someone with the RD credential is recognized by professionals and the public as an expert in nutrition and food related services. It is a way to identify nutrition professionals who have acquired the appropriate foundational knowledge and competencies set forth by the Accreditation Council for Education in Nutrition and Dietetics through didactic course work and supervised practice hours, and passed a nationally recognized exam from the Commission on Dietetics Registration.

Faculties in the NUSC department are available to discuss career options, help you plan your course schedule and answer any of your questions. If you are interested in the dietetic field, please contact the DPD director, Rhonda.Brownbill@uconn.edu.

Thank you for your interest in our program,

Sung Koo, PhD
Department Head

Didactic Program in Dietetics (DPD) Director:
Rhonda Brownbill, PhD, RD
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(860)-486-3605

Undergraduate Program Coordinator:
Hedley Freake, PhD
Hedley.freake@uconn.edu
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Contact Information

Nutritional Sciences Department Faculty
All offices are located in either the Jones Building (JONS), 3624 Horsebarn Road Extension, Storrs, CT 06269 or Advanced Technology Lab (ATL), 1392 Storrs Road, Storrs, CT 06269.

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**Nutritional Sciences Staff**

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Undergraduate Degree Program

The Department of Nutritional Sciences was established in 1970 and has a distinguished record of teaching, research, and public service. Faculty, professional, and support staff are dedicated to excellence in undergraduate education. Each student has the opportunity for personal growth through the balance of strong academic programs, independent studies, field experiences, and for those who meet the requirements, the department’s Honors Program.

What is Nutritional Science?

Nutritional science is a broad field that studies the utilization of foods and nutrients by cells, individuals and communities. A major focus of nutritional science is to understand factors that influence the use of foods to provide nutrients for optimal health and treatment of disease. This includes the study of socioeconomic and biological factors affecting food utilization. The breadth of the field of nutritional sciences is reflected in our mission statement, which is to improve the nutritional well-being and health of individuals, families, and populations.

What can I do with a Bachelor’s Degree in Nutritional Science?

Nutrition has a wide spectrum of application in the world today. Following are some areas where nutrition serves as either primary or preparatory education:

- Dietetics, including clinical nutrition, community nutrition, nutrition education, food service management, sports nutrition, long term care, business, and media
- Medicine, and other related health professions requiring a solid background in the sciences and general humanities
- Food industry and Business, including product development, entrepreneurialism, management, and research
- Nutrition Education, teaching both in academic settings as well as through community outreach programs
- International Nutrition, working with nutrition issues related to hunger, food policy, food security and food safety in third-world countries
- Research, nutritional research incorporating knowledge from disciplines such as chemistry, biology, genetics, physiology psychology and sociology

Many Nutritional Sciences students continue their education in a variety of graduate
programs (nutrition, public health, medical and dental schools, nursing, allied health) and after completing their Bachelor’s Degree.
Related Minors

Food Science

This minor addresses food science as an academic discipline, which addresses applied science problems associated with the acquisition and processing of food. The Departments of Animal Science and Nutritional Sciences offer this minor. Please see the Plan of Study on p. 24.

This minor addresses food science as an academic discipline, which utilizes approaches for solving applied science problems associated with the acquisition and processing of food.

Students in this minor must pass: ANSC 3343, 4341; NUSC 3233. Also, students need to complete additional courses from the following to meet the 15 credit total minimum requirement: ANSC/NUSC 1645; ANSC 4642, 5641; NUSC 1165, 1167, 3234. Students must earn a combined grade point average (GPA) of 2.5 or higher for all courses listed above. The minor is offered by the Animal Science Department and the Nutritional Sciences Department.

Nutrition for Exercise and Sport

For students interested in careers in the area of exercise and sports nutrition, the department offers a minor in Nutrition for Exercise and Sport. In addition to the Nutritional Sciences core curriculum, students complete a plan of study, which includes courses in sports nutrition and exercise physiology. Please see the Plan of Study on page 23.

This minor has been established in cooperation with the Departments of Kinesiology and Allied Health. Students interested in earning the minor will need to complete prerequisite coursework for required courses. These include NUSC 1165, PNB 2264, 2265 and MCB 2000. All students are required to complete a minimum of 18 credits for the minor.

Students in this minor must complete: NUSC 4236, 4250; KINS 4500, 4510; and any two of the following courses for an additional 6 credits: NUSC 2241, 4299; KINS 3099, 3530; AH 3231 or 3234.

The minor is offered jointly through the College of Agriculture, Health and Natural Resources
and the NEAG School of Education. Students who are interested in pursuing this minor should contact Dr. Nancy Rodriguez at: Nancy.Rodriguez@uconn.edu.

**Mission Statement of the Department of Nutritional Sciences**

The vision of the Department of Nutritional Sciences is to be a premier academic department that excels in the discovery, dissemination, and translation/application of knowledge in nutrition.

Our mission is to provide integrated instruction, research and outreach programs to improve the nutritional wellbeing and health for individuals, families, and the public. This is accomplished within the land-grant college mission through undergraduate and graduate teaching, research, and outreach programs in human nutrition. Undergraduate programs include dietetics and nutritional sciences. Graduate (M.S. and Ph.D.) programs cover a wide range of basic and applied approaches, including molecular and cellular nutrition, nutritional biochemistry and public nutrition. Outreach programs are integrated with teaching and research, and administered through inter-agency collaborations and professional and public services.
Didactic Program in Dietetics (DPD)

Dietetics & the Registered Dietitian

Registered dietitians (RDs) are food and nutrition experts. Registered dietitians are trained in the sciences and are able to translate scientific findings and help people live healthy lives. DPD students receive a broad education in the physical, biological, and social sciences, medical nutrition therapy, food service management and community nutrition. This education prepares students for applying to a dietetic internship. More information about career opportunities may be found on the Academy of Nutrition and Dietetics website at http://www.eatright.org. Registered dietitians may also be licensed or certified depending on the state. Forty-six states currently have statutory provisions regarding professional regulation of dietitians and/or nutritionists. This regulation protects the RD credential and informs the public who is qualified to provide nutrition care services.

Process for Becoming a Registered Dietitian

The DPD requires you to complete our four year plan of study. The curriculum is planned to provide learning activities to attain all the foundation knowledge and learning outcomes defined by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). It prepares you for entering a Dietetic Internship (DI) for eligibility for the RD examination. After required course work is completed you will be issued a verification statement (within one month of graduation), which verifies you completed our didactic program. In your last semester (usually the spring of your senior year) you will apply for supervised practice, that is a DI. A student must successfully complete both an accredited didactic program, such as the one in Nutritional Sciences, and a DI before he/she is able to sit for the national registration examination. After successful completion, he/she is a registered dietitian.

To earn a verification statement, students must have attained a bachelor’s degree, completed all didactic course work, passed the certified professional food management exam and attended a nutrition conference. Four copies of the verification statement will be mailed to students, who then have the responsibility of providing a copy to their internship director and/or employer. DIs, which are located throughout the United States, must include at least 1200 hours of supervised experience, and be accredited by ACEND. Internship applications are now done through an online process called DICAS. Students register with D&D Digital in order to participate in the computer matching process, in which students rank the internships to which they are applying in order of preference. Internships are very competitive. Internship placement requires a strong science and overall GPA, leadership experience, and work and volunteer
activities. It is strongly recommended that students obtain nutrition related experience through extra-curricular activities and work and volunteer experiences. It is recommended that students have at least a 3.0 GPA in order to apply for a DI. Recently there has been a nation-wide shortage of internships. For the past ten years, the National placement rate has only been about 50-60%. For the University of Connecticut didactic program, the internship placement rate has been about 84% for the past three years (see placement graph below). The cumulative GPA for successful placement averages 3.3. The Department of Allied Health Sciences at UConn offers an internship program. Information on the UConn DI program can be found at http://alliedhealth.uconn.edu/dietetics/.

DPD students Applying vs. Accepted

3 year (2015-2017) average Students Applying = 72%, goal = 60%
3 year average Students Accepted = 85%, goal = 65%
Dietetic Majors at UConn

The University of Connecticut has two undergraduate dietetic programs. One is housed in Allied Health Sciences (the Coordinated Program) and the other in Nutritional Sciences (the Didactic Program). Both programs are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995, (800) 877-1600, and provide different routes to becoming a registered dietitian. A diagram depicting both routes may be found at Dietetics at UConn on our website and on the following page. The Didactic Program in Nutritional Sciences provides the academic coursework necessary to apply for a dietetic internship following college graduation. Contact Rhonda Brownbill (rhonda.brownbill@uconn.edu) for information about the didactic program. The Coordinated Program in Dietetics is the undergraduate program of study that combines the coursework and supervised practice hours necessary to prepare students for entry-level practice as dietitians. Contact Ellen Shanley (ellen.shanley@uconn.edu) on the Allied Health Sciences Department for information about the coordinated program. Students interested in these programs should attend either the fall or spring open house to obtain more information.

<table>
<thead>
<tr>
<th>Department of Allied Health Sciences</th>
<th>Department of Nutritional Sciences</th>
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<tr>
<td><strong>Coordinated Program in Dietetics</strong></td>
<td><strong>Didactic Program in Dietetics</strong></td>
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<tr>
<td><strong>2 Years</strong> ACEND accredited Didactic Coursework</td>
<td><strong>4 Years</strong> ACEND accredited Didactic Coursework</td>
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<tr>
<td><strong>Application</strong></td>
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</tr>
<tr>
<td><strong>2 Years</strong> ACEND accredited Didactic Coursework and supervised practice experience</td>
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<tr>
<td><strong>BS in Dietetics</strong></td>
<td><strong>BS in Nutritional Sciences</strong></td>
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<td><strong>6 Weeks</strong> Externship including supervised practice experience</td>
<td><strong>Application</strong></td>
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<td><strong>9-12 Months</strong> Minimum 1200hrs supervised practice experience in a Dietetic Internship</td>
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<td><strong>Eligible to take the RD exam</strong></td>
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* Minimum 1200hrs supervised practice experience is completed (in total) during these two time periods.
Mission for the Didactic Program in Nutritional Sciences

The Didactic Program in Dietetics provides students with the background knowledge, intellectual skills and practical experiences to be excellent candidates for dietetic internships and effective professionals in the field of dietetics. Building on the strengths of a comprehensive and research extensive university it supplies a rich, deep and diverse education that prepares its graduates for the ever-changing complexities of the 21st century.

Goals and Objectives for the Didactic Program in Nutritional Sciences

Goal 1: To prepare graduates for successful entry into and completion of a dietetic internship.

a. Over a three-year period, 60% of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation.

b. Over a three-year period, 90% of KRDNs (core knowledge for the registered dietitian) assessed by program graduates upon completion of the program, will be rated on average at least satisfactory based on the following scale, 1= needs improvement, 2= satisfactory, 3= above average and 4= excellent. 90% of program graduates who are assessed one and three years after completing the program, will rate on average our program at least satisfactory at adequately preparing them for an internship, graduate school, or their current position.

c. Over a three-year period, Supervised Practice Program Director Satisfaction will rate 100% of graduates of their internship program at least satisfactory prepared through UConn DPD coursework for their internship based on the following scale: 1= needs improvement, 2= satisfactory, 3= above average, and 4= excellent.

d. Over a three-year period, 80% of program graduates will complete the Didactic Plan of Study within 3 years of declaring the didactic concentration.

e. Over a three-year period, 65% of program graduates are admitted to a supervised practice program within 12 months of graduation.

f. Over a three-year period, 90% of program graduates beginning a supervised practice program will complete the program.

Goal 2: To prepare graduates for graduate education or employment in the dietetics field.

a. Over a three-year period, 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%.

b. Over a three-year period, 70% of DPD graduates will remain employed in a field related to nutrition and dietetics when assessed 5 years after completion of the program.

c. Over a three-year period, at least 60% of DPD graduates who earn a verification statement, but do not apply or are not placed in a supervised practice program will
either take the DTR exam, re-take courses, attend a post-baccalaureate education program or gain employment in the dietetics field within two years of completion of the didactic program in dietetics.

d. Over a three-year period, 60% of DPD graduates will either complete at least one independent study, field experiences and/or be involved in research with faculty members.

Transfer Students

From other colleges/universities

Students from other schools can apply to UConn as an undergraduate student and declare Nutritional Sciences as their major. In order to become a matriculated student, you will need to apply through the Transfer Admissions Office. You can find information on the application process at: http://admissions.uconn.edu/content/transfer. This website has information on cost, financial aid and transfer course equivalencies. If some of your courses are not listed on the course equivalency list, the DPD director and undergraduate program coordinator can evaluate them for UConn equivalency, provided you have a syllabus. If you already have a four-year degree, you do not need to complete another degree to earn a verification statement. You can enroll as a non-degree student and just complete the remaining courses required. However you will not be a matriculated student, which can affect eligibility for financial aid amongst other things. If you completed your previous degree at UConn, you will be applying for readmission through the Department of Student Services and Advocacy. http://dos.uconn.edu

From other majors at UConn

Students not admitted to the University as Nutritional Sciences majors may petition into this major during the first two weeks of each semester. The following petition requirements must be met for consideration of a change into the Nutritional Sciences major:

1. Earned at least a C in CHEM 1124Q or CHEM 1127Q, and a C- in CHEM 2241 or CHEM 2443 & 2444
2. Earned at least a B in NUSC 1165 and NUSC 2200
Opportunities for Dietetic Experience

Application of classroom knowledge and development of personal skills is highly encouraged in the Department of Nutritional Sciences. The department offers many opportunities for further educational enrichment.

UConn Nutrition Club

This student-led organization promotes student participation in nutrition related activities for the purpose of furthering nutrition knowledge, promoting healthful living, and enhancing career development. It is an excellent opportunity to reach out to the campus and community, as well as to develop leadership ability. Activities include holiday food drives, activities for National Nutrition Month and participation in professional meetings. Club dues are $10.00 per semester, and membership is open to all UConn students. Please contact the nutrition club at uconnnutritionclub@gmail.com for more information.

Community Outreach

There are many outreach programs that are based in the Department of Nutritional Sciences. For example Husky Nutrition is a State-recognized program that allows students to work with children in Hartford's hospital and clinic waiting rooms. It represents a great way for nutrition students to gain community nutrition experience and valuable communication skills. Students can complete these programs for credit, work-study or as a volunteer. For more information about Husky Nutrition, please visit their website: http://www.cag.uconn.edu/nutsci/nutsci/outrch/husky.html

Undergraduate Research & Honors Programs

Students may be invited to join the Honors Program at the time of admission to the university or they may apply to join the program prior to the beginning of the junior year. Admission as a junior is by recommendation of the Department based on the student's cumulative GPA (3.4 or above) and academic performance. Participation in the program involves completion of four honors courses including a senior thesis; it allows students to become more closely involved in current departmental research and offers the possibility of initiating their own independent research. Information about the University Honors Scholars Program and University Scholars Program can be found in the UConn undergraduate catalog at http://catalog.uconn.edu/. Non-honors students are also encouraged to talk with their advisor or other faculty about the
possibility of participating in current research studies.

**Field Experiences**

Students who participate in community outreach or find placements in food service or clinical settings may obtain credit for these experiences through designated experiential courses:

- NUSC 3728: Experience in Food Service System (1-6 credits)-
  [Rhonda.brownbill@uconn.edu](mailto:Rhonda.brownbill@uconn.edu)
- NUSC 3180: Experience in Community Nutrition (1-6 credits)-
  [Amy.mobley@uconn.edu](mailto:Amy.mobley@uconn.edu)
- NUSC 3823: Experience in Medical Nutrition Therapy (1-6 credits)-
  [Nancy.rodriguez@uconn.edu](mailto:Nancy.rodriguez@uconn.edu)

**Faculty Advisors**

Upon entering the program, each student is assigned a faculty member who serves as an academic advisor and a resource for career development. The relationships that students develop with faculty members and other students in the department provide a small college feel while retaining the benefits of a large university. Faculty interests and research are quite diverse including nutritional biochemistry, clinical nutrition, nutrition for exercise and sport, international nutrition, community nutrition, food science, and food service management. Where possible, students are paired with advisors who share similar interests. In addition, students may request a change of advisor at any time by contacting the undergraduate program coordinator.

**Students Completing Degrees from International Institutions**

All students from overseas colleges entering the Didactic Program in Dietetics apply as either a second degree undergraduate student or a graduate student. By accepting students in this manner, student transcripts are evaluated by the University. An additional evaluation may be needed from World Education Services. It is the policy of the DPD that any student from another institution must complete a minimum of 20 credits at the University of Connecticut in order to receive a verification statement. The DPD Director determines the courses needed after evaluation of the student transcript(s).

**CPFM Certification**

To earn a verification statement, students are required to pass a food safety exam. In NUSC
3272, all students are required to take the CPFM exam (Certified Professional Food Management exam). There is a fee of $28 for taking this exam. Payment must be in the form of a check made out to UConn or cash and is due the day of the exam. Students who pass this exam will be issued a certificate, which is valid for five years. This requirement will be waived for students who have recently (in the last 3 years) taken another food safety exam such as ServSafe. To receive a waiver, the student must provide documentation of passing a food safety exam.

**Professional Meeting Requirement**

To earn a verification statement, students are required to attend a professional meeting. Typically, students attend the Connecticut Academy of Nutrition and Dietetics (CAND) meeting in the spring. Membership to the Academy of Nutrition and Dietetics is required to attend at the student rate. Cost for student Academy of Nutrition and Dietetics membership is $58 for one year and provides access to the Academy of Nutrition and Dietetics journal, evidence analysis library online, and other web links. Other nutrition related meetings can be used for this requirement, but prior approval from the DPD director is needed. Proof of attendance at a meeting is required.

CAND Website: [http://www.eatrighct.org](http://www.eatrighct.org)

**Didactic Concentration/Verification Statements**

The DPD Director reviews transcripts of senior dietetic students in the fall prior to spring course selection. A checklist of required courses (including the CPFM exam and attendance at a professional meeting) is filled out for each student. Upon graduation the DPD Director accesses student transcripts and ensures that all didactic program requirements have been met and that the student has received a Bachelor of Science degree. To declare a concentration in the Didactic Program in Dietetics within the Nutritional Sciences major, students must have a minimum of 60 credits, a cumulative GPA of 3.0 or higher and have successfully completed the following courses: NUSC 1165 and NUSC 2200 with a B grade or better; CHEM 1124Q and 1125Q or CHEM 1127Q and 1128Q; CHEM 2241, or 2443 and 2444; and BIOL 1107 with a C grade or better. To earn a verification statement, students must meet the above grade requirements; complete the core requirements for all Nutritional Science majors with no grade less than a C; and earn a Didactic Program in Dietetics GPA of at least a 3.0 by successfully completing the following courses with a C grade or better: NUSC 1167, 3150, 3230, 3233, 3234, 3245, 3250, 3271, 3272, 4272; MCB 2610; AH 4242 or EPSY 3010; AH 4244; STAT 1000Q or 1100Q; SOCI 1001 or PSYC 1100
## Plans of Study

### All Nutritional Sciences students must complete the following courses:

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<tr>
<th>Course</th>
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<tbody>
<tr>
<td>Fundamentals of Nutrition</td>
<td>NUSC 1165</td>
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<tr>
<td>Nutrition and Human Development</td>
<td>NUSC 2200</td>
</tr>
<tr>
<td>Metabolism and Functions of Nutrients</td>
<td>NUSC 4236</td>
</tr>
<tr>
<td>Writing in Nutritional Sciences OR Honors Thesis</td>
<td>NUSC 4237W OR NUSC 4296W (Honors)</td>
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<td>General Chemistry</td>
<td>CHEM 1124Q &amp; CHEM 1125Q OR CHEM 1127Q &amp; CHEM 1128Q</td>
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<td>Organic Chemistry</td>
<td>CHEM 2241 OR CHEM 2443 &amp; CHEM 2444</td>
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<tr>
<td>Physiology &amp; Anatomy OR DPD students are required to take</td>
<td>BIOL 1107, PNB 2264 &amp; PNB 2265 OR BIOL 1107, BIOL 1108 &amp; PNB 2250 OR BIOL 1107, BIOL 110 &amp; PVS 2100</td>
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<td>Biochemistry</td>
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### Additional Departmental Courses Offered:

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<tr>
<td>The Science of Food</td>
<td>NUSC 1645</td>
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<td>Food, Culture and Society</td>
<td>NUSC 1167</td>
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<td>Profession of Dietetics</td>
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<td>Medical Nutrition Therapy I</td>
<td>NUSC 3150</td>
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<td>Principles of Community Nutrition</td>
<td>NUSC 3230</td>
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<tr>
<td>Food Comp. &amp; Preparation</td>
<td>NUSC 3233</td>
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<tr>
<td>Food Comp. &amp; Prep. Lab</td>
<td>NUSC 3234</td>
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<td>Nutrition for Exercise and Sport</td>
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<tr>
<td>Senior Seminar</td>
<td>NUSC 4294</td>
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## B.S. in Nutritional Sciences: DIDACTIC PROGRAM IN DIETETICS

**Recommended Course Sequence (students are required to meet with their advisor)**

**Minimum 120 credits required for graduation by the University**

### Fall Semester
**FRESHMAN**

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**Credits**

### Fall Semester
**SOPHOMORE**

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**Credits**

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**SENIOR**

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<td>MCB 2610 Fundamentals of Microbiology</td>
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<td>NUSC 3150 Medical Nutritional Therapy I</td>
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**Credits**

### Fall Semester
**JUNIOR/SENIOR (Optional Courses)**

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**Credits**

### Fall Semester
**Nutritional Sciences Electives**

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<td>NUSC 3171 Husky Nutrition 1</td>
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<td>NUSC 1645 The Science of Food</td>
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<td>NUSC 3273 Cooking Techniques for Specialized Diets</td>
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**Credits**

**Bolded courses** are required for a B.S. in Nutritional Sciences and to earn a Verification Statement from the Academy of Nutrition and Dietetics

**General Education Requirements of the University of Connecticut**

**See “Approved Course Substitutes”**

**Students pursuing other professional programs need to inform their advisor so their plan of study can be adjusted**

**This Plan of Study Assumes that the foreign language is completed before admission to the university. If needed, a student may take these as electives.**
# B.S. in Nutritional Sciences

Recommended Course Sequence (students are required to meet with their advisor)
Minimum 120 credits required for graduation by the University

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<tr>
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**Bolded courses** are required for a B.S. in Nutritional Sciences
♦ General Education Requirements of the University of Connecticut
+ See “Approved Course Substitutes”

Students pursuing other professional programs need to inform their advisor so their plan of study can be adjusted.
## B.S. in Nutritional Sciences: Nutrition for Exercise and Sport Minor with Didactic Concentration

**Recommended Course Sequence (students are required to meet with their advisor)**

**Minimum 120 credits required for graduation by the University**

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**This Plan of Study Assumes that the foreign language is completed before admission to the university. If needed, a student may take these as electives.**

**Bolded courses** are required for a B.S. in Nutritional Sciences and to earn a Verification Statement from the Academy of Nutrition and Dietetics

**Italic courses** are required for the Sports Nutrition Minor – Please see pg. 6 for additional information on required courses

♦ General Education Requirements of the University of Connecticut

+ See “Approved Course Substitutes”

Students pursuing other professional programs need to inform their advisor so their plan of study can be adjusted

---

**Footnotes:**

**22**
## B.S. in Nutritional Sciences: Food Science Minor

**Recommended Course Sequence (students are required to meet with their advisor)**

Minimum 120 credits required for graduation by the University

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---

**Fall Semester**

- **FRESHMAN**
  - Credits: 4
  - Spring Semester: 4
  - Credits: 3
  - Spring Semester: 3
  - Credits: 3
  - Spring Semester: 3
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**Spring Semester**

- **FRESHMAN**
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  - Spring Semester: 3
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  - Spring Semester: 3
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**Fall Semester**

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  - Spring Semester: 3
  - Credits: 3
  - Spring Semester: 3
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  - Spring Semester: 3
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**Spring Semester**

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  - Spring Semester: 3
  - Credits: 3
  - Spring Semester: 3
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  - Spring Semester: 3
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  - Spring Semester: 3
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**Spring Semester**

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**Spring Semester**

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  - Spring Semester: 3
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23
**B.S. in Nutritional Sciences: NUTRITIONAL BIOCHEMISTRY**

Recommended Course Sequence (students are required to meet with their advisor)

Minimum 120 credits required for graduation by the University

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<td>Dietary Supplements and Functional Foods</td>
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**This Plan of Study Assumes that the foreign language is completed before admission to the university. If needed, a student may take these as electives.

**Bolded courses** are required for a B.S. in Nutritional Sciences

♦ General Education Requirements of the University of Connecticut

♦+ "Approved Course Substitutes"

Students pursuing other professional programs need to inform their advisor so their plan of study can be adjusted.
### Required and Optional Courses with Prerequisites

<table>
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<th>Course</th>
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<td>ANSC 4341 Food Microbiology and Safety</td>
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<td>CHEM 1127Q General Chemistry OR</td>
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<td>CHEM 1137Q Enhanced General Chemistry OR</td>
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<td>CHEM 1147Q Honors General Chemistry</td>
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<td>*KINS 4500 Physiological Systems in Human Performance</td>
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<td>*KINS 4510 Mechanisms and Adaptations in Sport Exercise</td>
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<td>ENGL 1010 Seminar in Academic Writing</td>
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<td>EPSY 3010 Educational Psychology</td>
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<td>NUSC 1167 Food, Culture and Society</td>
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<td>NUSC 2200 Nutrition and Human</td>
<td>NUSC 1165 Fundamentals of Nutrition</td>
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<td>Development</td>
<td>NUSC 2241 Nutritional Assessment</td>
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<td>NUSC 3230 Community Nutrition</td>
<td>NUSC 2200 Nutrition and Human Development</td>
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<td>NUSC 3233 Food Composition and Preparation</td>
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<td>NUSC 3273 Cooking Techniques for Specialized Diets</td>
<td>NUSC 3233 Food Comp and Preparation, NUSC 3234 Food Comp. and Prep. Lab, NUSC 3272 Food Service Systems Management I</td>
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<td>PVS 2100</td>
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<td>STAT 1100Q</td>
<td>Elementary Concepts of Statistics</td>
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*Required only for minor in Nutrition for Exercise and Sport*
## Approved Course Substitutes

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<td>CHEM 1127Q and CHEM 1128Q</td>
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<td>PSYC 1100 General Psychology I, PSYC 1101 General Psychology II, SOCI 1251 Social Problems</td>
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## Approved Transfer Classes from 4-year and Community Colleges/Universities

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<th>Albertus Magnus College</th>
<th>Central CT State University</th>
<th>Charter Oak State College</th>
<th>CT College</th>
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<td>Mitchell College</td>
<td>Post University</td>
<td>Quinnipiac University</td>
<td>Sacred Heart University</td>
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### College Equivalents

#### 4 year Schools

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<th>US Coast Guard Academy</th>
<th>University of Bridgeport</th>
<th>University of Hartford</th>
<th>University of New Haven</th>
<th>University of St Joseph</th>
<th>Wesleyan University</th>
<th>Western CT State University</th>
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<tr>
<td>CHEM 1125</td>
<td>X</td>
<td>X</td>
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<td>CHEM 1127</td>
<td>CHE 121</td>
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<td>CHE 122</td>
<td>CHE 122</td>
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<tr>
<td>CHEM 2241</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>CHE 210</td>
<td></td>
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</tr>
<tr>
<td>PNB 2264</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
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<td>PNB 2265</td>
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<td>X</td>
<td>X</td>
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<td>X</td>
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<tr>
<td>MCB 2000</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
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<tr>
<td>MCB 2610</td>
<td>X</td>
<td>BIO 235</td>
<td>BIO 235</td>
<td>X</td>
<td>BIO 235</td>
<td>BIO 235</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NUSC 1165</td>
<td>X</td>
<td>BIO 111</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>BIO 111</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* PNB 2264 & PNB 2265 can be substituted if taken as a 2000 level course (including both labs) at another college/university if both sections are taken at the same school and with the completion of a substitution for.
B.S. in Nutritional Sciences

DIDACTIC PROGRAM IN DIETETICS

Plan of Study Checklist

General Chemistry (CA3 lab):
   »♦ __ CHEM 1124Q & CHEM 1125Q
   OR CHEM 1127Q & 1128Q
Organic Chemistry:
   »♦ __ CHEM 2241
   OR CHEM 2443 & 2444
Biochemistry & Microbiology:
   »♦ __ MCB 2000
   » __ MCB 2610
Physiology and Anatomy:
   » __ BIOL 1107 & PNB 2264 & 2265
Nutrition:
   »♦ __ NUSC 1165 (CA3 non-lab)
   » __ NUSC 1167 (CA4)
   »♦ __ NUSC 2200
   »♦ __ NUSC 4236
   » __ NUSC 3245
Medical Nutrition Therapy:
   » __ NUSC 3150
   » __ NUSC 3250
Community Nutrition:
   » __ NUSC 3230
Foods:
   » __ NUSC 3233
   » __ NUSC 3234
Service Management:
   » __ NUSC 3271
   » __ NUSC 3272
   » __ NUSC 4272
Management/Counseling:
   » __ AH 4242
   OR EPSY 3010
   » __ AH 4244

Other:
   » __ Professional Meeting (CAND)
   » __ EA/NRA Certified Professional Food Manager (CPFM) Exam

Writing Competency:
   »♦ __ ENGL 1010
   OR ENGL 1011
   * ♦ __ NUSC 4237W
   OR NUSC 4296W
   » ♦ __ W Course (1000 level or higher)

Quantitative Competency:
   »♦ __ STAT 1000Q
   OR STAT 1100Q
   ♦ __ Q Course (incl. CHEM Q)

Content Area 1 – Arts and Humanities:
   ♦ __ ____________
   ♦ __ ____________

Content Area 2 – Social Sciences:
   »♦ __ SOCI 1001
   OR PSYC 1100 OR SOCI 1251
   ♦ __ ____________

Content Area 3 – Science and Technology:
   »♦ ♦ __ Non-lab: NUSC 1165
   »♦ ♦ __ Lab: CHEM Q
OR BIOL 1107/1108

Content Area 4 - Multiculturalism and Diversity:
   »♦ __ NUSC 1167
   ♦ __ International (I) Course:_____

GPA:
   __ DPD GPA ≥ 3.0

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Key

* Courses required to earn a B.S. in Nutritional Sciences from the Department of Nutritional Sciences (NUSC)

» Courses required to fulfill the requirements for the Didactic Program in Dietetics (accredited by the Accreditation Council for the Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics)

♦ General Education Requirements of the University of Connecticut

Revised: 3/11/2019

Didactic Students are recommended to earn at least a B in all NUSC courses (it’s required to have a B in NUSC 1165 and 2200) and a C in all science courses. In addition to a minimum 3.0 DPD GPA, students are recommended to have the following for internship placement:

1. **Volunteer Hours** (recommend at least 30 hours, e.g. husky nutrition, food banks, WIC, hospitals, community organizations)

2. **Paid Work Experience** (Minimum of 1 year- e.g. diet technician, dietary aide, dietary clerk or clerical worker in a healthcare facility, camp counselor, food service, husky nutrition, certified nursing assistant)

3. **Extracurricular Activities** (recommend at least 2, with one having held office for leadership experience, for example nutrition club, allied health club, eco garden club, sorority or fraternity)

4. **Independent Study or Practicum** (recommend at least 2 credits in research, clinical, community or food service)

5. **Portfolio** (start in freshman/sophomore year, should include written examples of individual class work, PowerPoint presentations, pictures of meal projects, examples of creative projects, case studies, interviews)

6. **Scholarships** (recommended students apply to CAHNR and AND scholarships)

7. **A Plan B if not placed in an internship** (e.g. graduate school, diet technician or food management exam, work experience, retake courses)
### Tuition and Fees per Year Full Time 2019-2020

<table>
<thead>
<tr>
<th>Storrs Main Campus</th>
<th>In-State</th>
<th>Out-of-State</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuition</td>
<td>$13,798</td>
<td>$36,466</td>
</tr>
<tr>
<td>University &amp; Student Fees¹</td>
<td>$3,428</td>
<td>$3,428</td>
</tr>
<tr>
<td>On-Campus Housing Estimate²</td>
<td>$7,238</td>
<td>$7,238</td>
</tr>
<tr>
<td>On-Campus Meal Plan Estimate³</td>
<td>$6,020</td>
<td>$6,020</td>
</tr>
<tr>
<td><strong>Subtotal Direct Costs</strong></td>
<td><strong>$30,484</strong></td>
<td><strong>$51,152</strong></td>
</tr>
<tr>
<td>Waivable Fee: Health Insurance⁴</td>
<td>$3,198</td>
<td>$3,198</td>
</tr>
<tr>
<td>Waivable Fee: PIRG Fee⁵</td>
<td>$10</td>
<td>$10</td>
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<tr>
<td><strong>Subtotal Direct Costs (Plus Waivable Fees)</strong></td>
<td><strong>$33,692</strong></td>
<td><strong>$56,360</strong></td>
</tr>
</tbody>
</table>

*CPFM exam ($28), AND student membership ($58) and fee for attendance at a professional meeting (variable) is not included.

Note: application to dietetic internships requires several fees, ($55 to D&D Digital, fee to use DICAS is $45 for the first application submitted and $20 for each additional application and each internship has a separate fee ranging from approximately $0-$75).
# Sample Textbook Fees

<table>
<thead>
<tr>
<th>Fall Semester</th>
<th>Freshman</th>
<th>Price</th>
<th>Lab Fee</th>
<th>Spring Semester</th>
<th>Freshman</th>
<th>Price</th>
<th>Lab Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 1010</td>
<td>Academic Writer: Brief</td>
<td>$33.50</td>
<td>N/A</td>
<td>NUSC 1167</td>
<td>Food &amp; Culture</td>
<td>$233.00</td>
<td>N/A</td>
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<tr>
<td>NUSC 1165</td>
<td>Nutrition Science And Applications</td>
<td>$198.00</td>
<td>N/A</td>
<td>STAT 1100Q</td>
<td>Statistics for Business and Economics, Into Data Analysis using Minitab 17</td>
<td>$163.99</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td><strong>Sophomore</strong></td>
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<td></td>
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</tr>
<tr>
<td>CHEM 2241</td>
<td>Organic Chemistry with Study Guide</td>
<td>$244.95</td>
<td>N/A</td>
<td>SOCI 1001</td>
<td>Sociology (Looseleaf)-W/Access</td>
<td>$105.85</td>
<td>N/A</td>
</tr>
<tr>
<td>NUSC 2200</td>
<td>Nutrition Throughout the Life Cycle</td>
<td>$287.00</td>
<td>N/A</td>
<td>BIOL 1107</td>
<td>Biological Science Pkg (Loose-Leaf), Lab Manual</td>
<td>$231.80</td>
<td>$10.00</td>
</tr>
<tr>
<td></td>
<td><strong>Junior</strong></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>PNB 2264</td>
<td>Human Anatomy &amp; Physiology (Loose-Leaf), Access Code, Lab Tutor</td>
<td>$297.20</td>
<td>$20.00</td>
<td>PNB 2265</td>
<td>Human Anatomy &amp; Physiology (Loose-Leaf), Access Code, Lab Tutor</td>
<td>$105.50</td>
<td>$20.00</td>
</tr>
<tr>
<td>NUSC 3233</td>
<td>Food Experimental Perspectives</td>
<td>$151.40</td>
<td>N/A</td>
<td>NUSC 3271</td>
<td>Foodservice Organizations, Food Safety &amp; Sanitation</td>
<td>$174.60</td>
<td>$50.00</td>
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<tr>
<td>NUSC 3245</td>
<td>N/A</td>
<td>$151.40</td>
<td>N/A</td>
<td>NUSC 3272</td>
<td>Community Nutrition in Action</td>
<td>$273.70</td>
<td>$337.60</td>
</tr>
<tr>
<td></td>
<td><strong>Senior</strong></td>
<td></td>
<td></td>
<td>NUSC 3230</td>
<td>Lab Manual, Access Code Card, Short Course</td>
<td>$213.95</td>
<td>N/A</td>
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<tr>
<td>MCB 2610</td>
<td>Microbiology (Loose-Leaf) plus Access Code (Optional), Lab Manual</td>
<td>$304.5</td>
<td>$30.00</td>
<td>MCB 2000</td>
<td></td>
<td>$165.00</td>
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<tr>
<td>NUSC 3150</td>
<td>Krause’s Food &amp; Nutrition Therapy, Medical Terminology</td>
<td>$213.95</td>
<td>N/A</td>
<td>NUSC 4236</td>
<td>Krause’s Food &amp; Nutrition therapy Advanced Nutrition &amp; Human Metabolism</td>
<td>$308.35</td>
<td>N/A</td>
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<tr>
<td>NUSC 4272</td>
<td>Foodservice Organizations</td>
<td>$166.00</td>
<td>N/A</td>
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</tbody>
</table>

***Some books may be rented from websites like Chegg.com, half.ebay.com, and Amazon.com. For example, Krause’s Food and Nutrition Therapy can be rented from Chegg.com for $47.99***
Policies and Procedures for the Didactic Program in Dietetics (DPD)

Protection of Privacy of Student Information and Student Files

All student files are retained indefinitely in a locked storage room and include unofficial and official transcripts, CPFM exam results, verification of professional meeting attendance, professional recommendations, didactic check lists, etc. The last five years are kept in a locked file cabinet in the DPD director's office and are only accessible by the director and food lab manager (DPD assistant).

Refund of Fees

Our DPD follows University polices for refund of fees. Official information may be found in the current Undergraduate Catalog at http://www.catalog.uconn.edu.

Student Support Services (including health services, counseling, testing resources, financial aid)

Our Storrs campus has a student health services, which serves as an infirmary to enrolled students. Nutrition counseling services are offered to all students free of charge, and some of our DPD students have interviewed registered dietitians who are employed there. Academic support is available for a variety of classes. In particular, the W Center assists students with writing projects and the Q Center offers quantitative support for students taking Q classes. Both Centers are located in the Homer Babbidge Library. The Institute for Teaching and Learning: http://qcenter.uconn.edu/private-tutors/, maintains a list of private tutors for UConn students available at reasonable rates. Financial aid resources are found on the Office of Student Financial Aid Services webpage. For more information about the financial aid process, including important deadlines, visit http://financialaid.uconn.edu.

Disciplinary/Termination Procedures

The College of Agriculture, Health and Natural Resources (CAHNR) requires students maintain
a 2.0 GPA. **Students whose GPA drops below a 2.0 are subject to probationary status** and with continued poor academic performance, dismissal from the university. More information (including exam policies, withdrawal from the university, classroom attendance, grading, disciplinary suspension or expulsion and readmission) can be found in the UConn undergraduate catalog: [https://catalog.uconn.edu/academic-regulations/#UniSus](https://catalog.uconn.edu/academic-regulations/#UniSus). Students’ responsibilities with respect to academic integrity are described in Responsibilities of Community Life: The Student Code (The Student Code). [http://community.uconn.edu/the-student-code-preamble/](http://community.uconn.edu/the-student-code-preamble/)

**Student Grievances**

Student complaints are reviewed by the DPD director and, in some cases, the undergraduate program coordinator or the department head. The DPD director discusses complaints with students and appropriate faculty to try and find a resolution. If a student has a complaint about our didactic program they do have the opportunity to file a complaint with the Accreditation Council for Education in Nutrition and Dietetics (ACEND). ACEND will review complaints that relate to program compliance with accreditation standards. Grievances regarding grades should first be discussed with the course instructor to try and resolve the issue. Issues regarding the Didactic Program in Dietetics should first be brought to the DPD director (Rhonda Brownbill), and if necessary to the following in order, 1. Undergraduate Program Coordinator (Hedley Freake), 2. Nutritional Sciences department head (Sung Koo), 3. CAHNR Academic Advisory Center, and if not yet resolved, 4. Office of Academic Affairs ([http://www.studentaffairs.uconn.edu](http://www.studentaffairs.uconn.edu)).

**Retention and Remediation Procedures for Poor Student Performance**

Our didactic program requires students maintain a didactic GPA (as defined in the internship instructions handout) of **at least a 3.0** to earn a verification statement and at least a B in NUSC 1165 and NUSC 2200 and a minimum of a C in all other DPD courses. DPD students whose GPA at the time of graduation is between a 2.0 and 2.99 will retain the didactic concentration on their transcript but will not be issued a verification statement until courses are re-taken to achieve at least a 3.0 didactic GPA.
**Graduation and/or Program Completion Requirements**

Upon recommendation of the faculty the degree of Bachelor of Science is awarded by vote of the Board of Trustees to students who have met the following requirements: (1) earned a total of 120 degree credits; (2) earned at least a 2.0 cumulative grade point average for the number of calculable credits for which they have been registered; (3) earned at least a 2.0 cumulative grade point average for all courses included in the 36 credit numbered 2000 or above requirement for the major; (4) met all the requirements of the University of Connecticut, the College of Agriculture, Health and Natural Resources, and the Didactic Concentration as listed in the didactic checklist. Upon completion of the didactic checklist with at least a 3.0 Didactic GPA, including at least a B in NUSC 1165 and NUSC 2200, a minimum of a C in all other DPD courses, and completion of our senior program survey, students will be issued a verification statement. Once a student declares the didactic concentration (usually in the junior year), students are required to finish all requirements within three years, including passing the CPFM exam (food safety exam) and attending a professional meeting. The didactic concentration form requires the DPD signature. This form is optional (not required for a verification statement). Filling out this form officially recognizes the student as a student in the didactic program in dietetics and will update the advisement report with all the necessary course requirements to graduate from the didactic program.

**Advising and Assessment of Student Learning**

Students must meet with their assigned advisor at least once a semester prior to course registration to ensure proper sequencing of courses. Advisors will review with their advisees’ course grades to assess the student’s ability to take subsequent courses and to complete a dietetic internship. Advisors will also review the Didactic Checklist with their advisees and make recommendations as appropriate for obtaining volunteer and work experience in the dietetics field. If students are lacking in dietetic experience, advisors will recommend completion of independent studies or practicums as appropriate. Once a student declares the didactic concentration, they must also meet with the DPD director at least twice prior to graduation to review the didactic checklist and grade requirements.

**Post-Graduation Student Surveys**
All DPD students will be emailed two electronic surveys in May (after graduation) and one survey a year post graduation and five years after graduation. These surveys are issued through an online survey company called Survey-monkey and are designed to assess how well our didactic curriculum has prepared students for supervised practice, job placement or graduate school. The survey asks students to assess the strengths and weaknesses of our program, including advising. We also ask students about their current and future plans and will ask for information about current employers and internship directors so we can provide them with a survey of how well they feel UConn prepared students for jobs and/or internships. Students’ names are never disclosed when reporting survey results.

Student Health Insurance and Financial Aid

Health Insurance:

All full time students are required by the University to maintain health insurance coverage.

Students may choose to be covered through:

- A personal insurance policy,
- A plan carried by their parents, or
- The group policy sponsored by the University, which is sold and administered through Consolidated Health Plan/Cigna.

Enrollment in the University-sponsored Insurance Plan

Full-time students will be automatically enrolled and billed for the University-sponsored insurance plan. The charges will be added to the student’s fee bill. If a part-time student would like to enroll in the student health plan should contact 860-486-4535.) *A full-time student is defined as an undergraduate enrolled for 12 or more credits or a graduate student enrolled for 9 or more credits.*

If you wish to decline the University-sponsored insurance plan, you must waive it via the Health Insurance Waiver in the PeopleSoft Financial system. A waiver must be completed at the start of each school year, even if already completed the previous year. Failure to complete the waiver will result in automatic enrollment and responsibility for the premium ($3,198 fall/$2,026 spring).

Steps to waive the insurance plan:
1. Simply log into your PeopleSoft account at [http://www.studentadmin.uconn.edu](http://www.studentadmin.uconn.edu), and click on “Self Service” then on “Student Center”.
2. Scroll down to the Finances section of the Student Center and click on “Create Student Permissions”.
3. The UConn Student Permissions page displays.
4. Click the “Health Insurance Waiver” line, this will display the waiver form on your screen.
5. Complete the form by filling in the data fields.
6. A confirmation page will be displayed when the waiver processes. It is recommended that you print a copy of this confirmation page and retain it for your records.

Please be aware the on-line waiver is only available from June 1 until September 15 for the fall semester. Students for whom Spring will be their first semester at UConn must waive by February 5.

**If you fail to complete the waiver in PeopleSoft, it will be assumed that you accept coverage offered under the University sponsored health insurance plan, and the charge for that coverage will remain on your fee bill.**

For more information visit: [http://shs.uconn.edu/insurance-information/](http://shs.uconn.edu/insurance-information/)

**Applying for Financial Aid:**

Begin the process each year by completing a Free Application for Federal Student Aid (FAFSA) at [http://www.fafsa.ed.gov](http://www.fafsa.ed.gov) as soon as possible after October 1, making sure to include UConn’s federal school code 001417. Make sure to submit the FAFSA application before the application deadline.

Please note that financial aid, including grants and federal loans, is available only to U.S. citizens and permanent residents.

Once you have been accepted to UConn and the Office of Student Financial Aid Services (OSFAS) has received your FAFSA data from the federal Central Processing System (CPS), you will receive an email communication.

This communication will direct you to access the Student Administration System [http://www.studentadmin.uconn.edu](http://www.studentadmin.uconn.edu) either to identify what additional information is required to continue the processing of your financial aid application, or to take action on your financial aid award package. You are responsible for checking your email account frequently for information about your financial aid package.
Financial Aid Award Packages:

The Office of Student Financial Aid Services will begin to issue financial aid award packages for the upcoming year electronically to incoming undergraduate students after mid-March. Students must log into the Student Administration System (SA System) to accept or decline awards. A notification will be emailed to the student’s personal email address.

Accessing the Student Administration System:

2. On the left side, click the Students, Instructors, Advisors login button. The NetID Single Sign-On page displays.
3. Enter your NetID and NetID password.

Note: The NetID is provided by University Information Technology Services (UITS). If you do not know your NetID or password, click the Don’t know your NetID? or Lost your Password? links or contact the Help Center number listed below.

1. Click the Login button.

View your Financial Aid Status and Requests for Additional Information:

The Student Administration System is used by the Office of Student Financial Aid Services to display your financial aid status, request additional information from you, and post your financial aid awards. You may accept, decline, and reduce awards online.

1. Navigate to the View Financial Aid link by clicking Self Service > Student Center.
2. In the Financial Aid section, click the View Financial Aid link then choose 2018 to access the Online Financial Aid Center and obtain information regarding your application status and awards.

Please be aware Financial Aid packages must be accepted, reduced, or declined.

For more information visit: http://financialaid.uconn.edu/new-students/

Vacation, Holidays and Absences

The DPD follows the University Calendar for vacations and holidays, which is listed below.
Students who are absent from courses due to illnesses are responsible for all missed class work. Course instructors may require proof of absence from a health care provider.
## Calendar for Spring Semester 2019

<table>
<thead>
<tr>
<th>Date</th>
<th>Deadline/Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuesday, Jan. 22</td>
<td>Spring semester begins</td>
</tr>
<tr>
<td>Monday, Jan. 28</td>
<td>Last day to file petitions for course credit by examination</td>
</tr>
<tr>
<td>Monday, Feb. 4</td>
<td>Add/Drop via Student Administration System closes. Courses added or dropped after this date require additional signatures (see chart). Dropped courses will have a &quot;W&quot; for withdrawal recorded on the academic record.</td>
</tr>
<tr>
<td>Monday, Feb. 11</td>
<td>Last day to place courses on Pass/Fail</td>
</tr>
<tr>
<td>Tuesday-Monday, Feb. 12-18</td>
<td>Examinations for course credit by examination</td>
</tr>
<tr>
<td>Tuesday, Feb. 19</td>
<td>Dean's signature required to add courses</td>
</tr>
<tr>
<td>Friday, March 1</td>
<td>Mid-semester progress reports due students from faculty</td>
</tr>
<tr>
<td>Sunday-Saturday, March 17-23</td>
<td>Spring recess</td>
</tr>
<tr>
<td>Monday, March 25</td>
<td>Registration for the Fall 2018 semester via Student Administration System begins</td>
</tr>
<tr>
<td>Saturday, March 30</td>
<td>Emergency closing class make up date</td>
</tr>
<tr>
<td>Monday, Apr. 1</td>
<td>Last day to drop a course</td>
</tr>
<tr>
<td></td>
<td>Last day to convert courses on Pass/Fail option to letter grade</td>
</tr>
<tr>
<td>Friday, May 3</td>
<td>Last day of spring semester classes</td>
</tr>
<tr>
<td>Monday-Saturday, May 6-11</td>
<td>Final examinations</td>
</tr>
<tr>
<td>Saturday-Sunday, May 11-12</td>
<td>Undergraduate commencement ceremonies</td>
</tr>
</tbody>
</table>
Frequently Asked Questions

How can I pursue becoming an RD if I already have college credit or a college degree but have never taken a nutrition or science class?

If you have not taken a chemistry or biology course, a good way to start is to take introductory science courses at a community college. Course equivalencies can be found at UConn’s transfer admission website: http://admissions.uconn.edu/content/transfer/transfer-course-equivalencies

You can email or mail the director of the didactic program your unofficial transcripts to determine which course work you still need. We do require 20 credits be taken from our department in order for us to issue the verification statement. Please see page 19 for our plan of study and list of necessary courses.

How do I apply to the didactic program?

If you have a four year degree (either a BA, BGS or BS), you can apply to the university as a second degree student through our transfer admissions department, or as a non-degree student through the center for continuing studies, http://admissions.uconn.edu/content/transfer, http://nondegree.uconn.edu. UConn offers a Bachelor of General Studies degree and non-degree credit study for those who want to take UConn courses without earning a degree. It is recommended you apply as a second bachelor degree student through our transfer admissions, http://admissions.uconn.edu/content/transfer, since there are advantages to becoming a matriculated student, for example, earlier class pick time. All students who have earned previous course credit will need to have their transcripts evaluated by the DPD director to determine which courses apply to our program and earning a verification statement. Transfer admissions will evaluate transcripts for degree purposes.

What is the difference between a nutritionist, a registered dietitian, a certified nutritionist and a dietetic technician registered?

A nutritionist is someone who has earned at least a bachelor’s degree in nutrition and may work for example, as a nutrition educator, in food management, in research, for WIC, or the department of education. A registered dietitian holds the RD credential, which is earned by completing didactic course work, a minimum of 1200 supervised practice hours and passing the RD exam. To maintain the RD credential you must complete 75 continuing education credits every 5 years. The state of CT offers the option of becoming a certified nutritionist, which can be accomplished one of two ways: (1) You are certified as a registered dietitian by the Commission on Dietetic Registration; or (2) you have passed a written examination prescribed by the Commissioner of Public Health for the state of CT and hold a master’s degree or doctoral degree in nutrition or dietetics. The cost for certification through the state of CT is $190.00. A Dietetic
Technician Registered (DTR) often works in partnership with registered dietitians in hospitals, food service, and community settings, etc. DTRs have met one of the following criteria to earn the credential:

- Completion of a two-year Associate degree granted by a U.S. regionally accredited college/university, completion of dietetic technician program requirements in a ACEND-accredited program, passing a national written examination administered by the Commission on Dietetic Registration (CDR), and completion of continuing professional educational requirements to maintain registration.

- Completion of a Baccalaureate degree granted by a U.S. regionally accredited college/university, or foreign equivalent, completion of an ACEND-accredited DPD program, completion of a ACEND-accredited dietetic technician supervised practice, passing a national written examination administered by CDR and completion of continuing professional educational requirements to maintain registration.

- Completion of a Baccalaureate degree granted by a U.S. regionally accredited college/university, or foreign equivalent, completion of an ACEND-accredited DPD or CP program, passing a national written examination administered by CDR and completion of continuing professional educational requirements to maintain registration. Students not placed in an internship upon completion of the DPD may choose the third option and register to take the DTR exam. Information about the exam can be found at http://www.cdrnet.org/. Please contact the DPD director if you are interested in taking the DTR exam.

**Can I complete didactic requirements while completing a Master’s Degree?**

With the Department of Nutritional Sciences, it may be possible in certain circumstances to obtain a graduate degree while completing didactic requirements. Some of our graduate courses can be used to fulfill our undergraduate didactic requirements though some will need to be taken at the undergraduate level. Our director will need copies of your undergraduate transcripts to determine what courses will be needed to earn a verification statement. We also require you take at least 20 credits at UConn in order for us to issue you a verification statement.

Doctor of Philosophy and Master of Science degrees are offered in Nutritional Sciences. There are three major areas of expertise within the Department: Biochemical and Molecular Nutrition, Human Nutrition and Metabolism, and Community Nutrition. Please visit our website for more information about the Graduate Program or contact our coordinator: Maria Luz Fernandez, Ph.D. (maria-luz.fernandez@uconn.edu).
Allied Health

AH 4244 Management for the Health Professional (3 credits)
Either semester. Three hours of lecture. Prerequisite: Open to Allied Health Sciences, Dietetics, Medical Technology, Diagnostic Genetic Sciences and Nutritional Sciences majors, others with consent of instructor; open to juniors or higher. Basic management principles and concepts of planning, organizing, supervising, controlling and evaluating in health care environments. Leadership, motivation, supervision, time management, labor relations, quality assurance/proficiency, financial management.

AH 4242 Counseling and Teaching for the Health Professional (3 credits)
Either semester. Three hours of lecture. Prerequisite: Open to Allied Health Sciences, Dietetics, Medical Technology, Diagnostic Genetic Sciences and Nutritional Sciences majors, others with consent of instructor; open to juniors or higher. Learning theory and counseling strategies; role of health professional as teacher and counselor; communicating with special groups, individuals and groups.

Animal Sciences

ANSC 1645 The Science of Food (3 credits) CA 3
An introductory level course for students interested in the application of science to food. Nutritional and functional attributes of various food constituents are discussed. Issues concerning food processing and food safety are covered.

ANSC 3343 Animal Food Products (3 credits)
Two class periods and one 3-hour laboratory. Prerequisite: Open to juniors or higher. A study of the food products derived from animal agriculture, including dairy, meat, poultry and fish. Emphasis will be placed on inspection, grading, processing, biochemistry, nutritive value and food safety concerns of these products.

ANSC 4341 Food Microbiology and Safety (3 credits)
Prerequisite: BIOL 11 07; open to juniors or higher. A one semester course in organic chemistry is recommended. Current topics in food safety will be discussed, with special emphasis on microbial and chemical contamination of food. Specific topics including the safety of natural versus synthetic chemicals, food additives, irradiation and other practices, basic microbiology and toxicology, current regulatory practices and risk assessment will also be included. The
Hazard Analysis Critical Control Points (HACCP) approach to food safety will be discussed.

**ANSC 4642 Food Microbiology Laboratory (1 credit)**
One three-hour laboratory session. Prerequisite: Open to juniors or higher. Recommended preparation: MCB 2610. *An introductory laboratory course in sampling of food for microbiological analysis, enumeration of microorganisms in foods, and isolation and identification of major foodborne pathogens from foods.*

**ANSC 5641 Food Chemistry (3 credits)**
Lecture. *Chemical, physical and biological changes in foods and food macromolecules that occur during processing and storage that affect texture, color, flavor, stability and nutritive qualities. Field trips may be required.*

**Biology**

**BIOL 1107 or 1108 Principles of Biology (4 credits) CA 3 Lab**
Either semester. May be taken in either order. Three class periods and one 3-hour laboratory period. Students may not receive more than 12 credits for courses in biology at the 1000's level. A course in high school level chemistry or concurrent enrollment in CHEM 1127 is recommended for students enrolling in 1107. *Designed to provide a foundation for more advanced courses in Biology and related sciences. Topics covered include molecular and cell biology, animal anatomy and physiology (BIOL 1107); ecology, evolution, genetics, and plant biology (BIOL 1108). Laboratory exercises in BIOL 1107 include dissection of preserved animals.*

**Chemistry**

**CHEM 1124Q Fundamentals of General Chemistry I (4 credits) CA 3 Lab**
Either semester. Three class periods and one 3-hour laboratory period. Not open to students who have passed CHEM 1127Q, 1137Q, or 1147Q. Recommended preparation: MATH 1010Q, 1011Q or equivalent. *The first semester of a 3-semester sequence that is designed to provide a foundation for the principles of chemistry with special guidance provided for the quantitative aspects of the material. Topics include the physical and chemical properties of some elements, chemical stoichiometry, gases, atomic theory and covalent bonding.*

**CHEM 1125Q Fundamentals of General Chemistry II (3 credits)**
Either semester. Prerequisite: CHEM 1124Q. Two class periods and one 3-hour laboratory period. Open by consent of instructor for only 1 credit to students who have passed CHEM
1127Q, 1137Q, or 1147Q. Not open to students who have passed CHEM 1128Q, 1138Q, or 1148Q. Follows CHEM 1124Q. Topics include the properties of aqueous solutions and chemical equilibria.

**CHEM 1127Q-1128Q General Chemistry (4 credits) CA 3 Lab**
Either semester. Three class periods and one 3-hour laboratory period. Students who have passed CHEM 1122 will receive only 2 credits for CHEM 1127 but 4 credits will be used for calculating the GPA. CHEM 1127 is not open for credit to students who have passed CHEM 1124 or 1137 or 1147; CHEM 1128 is not open to students who have passed CHEM 1126 or 1138 or 1148. Recommended preparation for CHEM 1127Q: MATH 1010 or equivalent. Designed to provide a foundation for more advanced courses in chemistry. Atomic theory; laws and theories concerning the physical and chemical behavior of gases, liquids, solids, and solutions. Properties of some of the more familiar elements and their compounds. Quantitative measurements illustrating the laws of chemical combination in the first semester lab. Equilibrium in solutions and qualitative reactions of the common cations and anions in the second semester lab.

**CHEM 2241 Organic Chemistry (3 credits)**
First semester. Prerequisite: CHEM 1122 or 1124 or 1127 or 1137 or 1147. Not open for credit to students who have passed CHEM 2443. An abridged course in organic chemistry designed to provide a background for related fields in which a general rather than a detailed knowledge of the compounds of carbon is required.

**CHEM 2443 Organic Chemistry (3 credits)**
(Two credits for students who have passed CHEM 2241.) Prerequisite: CHEM 1128Q or 1138Q or 1148Q or 1126. CHEM 1126Q may be taken concurrently. Structure and reactions of the simpler classes of the compounds of carbon.

**CHEM 2444 Organic Chemistry (3 credits)**
Prerequisite: CHEM 2443. A continuation of CHEM 2443.

**English**

**ENGL 1010 Seminar in Academic Writing (4 credits)**
Either semester. Not open for credit to students who have passed ENGL 105. Students placed in ENGL 1004 must pass that class before enrolling in ENGL 1010. Instruction in academic writing through interdisciplinary reading. Assignments emphasize interpretation, argumentation, and reflection. Revision of formal assignments and instruction on grammar, mechanics and style.
ENGL 1011 *Seminar in Writing through Literature* (4 credits)
Either semester. Not open for credit to students who have passed ENGL 109. Students placed in ENGL 1004 must pass that class before enrolling in ENGL 1011. *Instruction in academic writing through literary reading. Assignments emphasize interpretation, argumentation, and reflection. Revision of formal assignments and instruction on grammar, mechanics and style.*

**Educational Psychology**

EPSY 3010 *Educational Psychology* (3 credits)
Either semester. Prerequisite: PSYC 1100. Brown, Stephens. *The psychology of learning and teaching, and the study of the nature and development of children and adolescents.*

**Kinesiology**

KINS 4500 *Physiological Systems in Human Performance* (3 credits)
Fall Semester. Prerequisite: PNB 2264-2265; open only to students in Kinesiology programs. Armstrong, Maresh, Van Heest, Volek. *An organ systems approach to optimal human performance including metabolism, energy transfer, nerve transmission, muscle contraction, endocrine control, and cardiopulmonary physiology.*

KINS 4510 *Mechanisms and Adaptations in Sport and Exercise* (3 credits)
Spring Semester. Prerequisite: PNB 2264-2265; open only to students in Kinesiology programs. Armstrong, Maresh, Volek. *An applied approach to the physiological mechanisms and adaptations influencing sport and exercise: optimal nutrition, body composition, exercise training, ergogenic aids, aging, cardiovascular health, and environmental factors.*

**Molecular and Cell Biology**

MCB 2000 *Introduction to Biochemistry* (4 credits)
Either semester. Three class periods and one 3-hour laboratory period. Prerequisite: CHEM 2241 or 2444. (CHEM 2444 may also be corequisite.) Not open for credit to students who have passed MCB 3010. *The structure, chemistry, and metabolism of carbohydrates, lipids and proteins. Enzyme function and kinetics, energy metabolism, and structure and function of nucleic acids. A survey course for students of agriculture, general biology, medical technology, nursing, and pharmacy. Molecular and Cell Biology majors, biophysics majors, and other students desiring a more intensive introduction or considering advanced course work in*
biochemistry or molecular biology should take MCB 3010.

### MCB 2610 Fundamentals of Microbiology (4 credits)
Either semester. Three lecture periods and one 2-1/2-hour laboratory period. Prerequisite or co-requisite: CHEM 2241 or 2443. Recommended preparation: BIOL 1107 or equivalent. Biology of microorganisms, especially bacteria. Cellular structure, physiology, genetics, and interactions with higher forms of life. Laboratory familiarizes students with methodology of microbiology and aseptic techniques.

### MCB 3010 Biochemistry (5 credits)
First semester. Four class periods and one 3-hour laboratory. Prerequisite or corequisite: CHEM 2444. Recommended preparation: MCB 2210 or MCB 2610. Not open for credit to students who have passed MCB 2000. The structure and function of biological macromolecules. The metabolism of carbohydrates, lipids, amino acids, proteins and nucleic acids. The regulation of metabolism and biosynthesis of biological macromolecules. An in-depth introduction intended for students planning to take advanced course work in biochemistry, biophysics, or other areas of molecular biology.

### Nutritional Sciences

**NUSC 1161 Husky Reads: Introducing Food and Nutrition to Children through Reading** (Also offered as KINS 1161) (1 credit)
Either semester. This course may be repeated with change of activity and/or skill level; not to exceed 3 credits towards the major for students in Nutritional Sciences. Supervised field work and experiential learning in nutritional literacy for preschoolers and young children, geared to individual, dual, and team activities. Readings and reflections.

**NUSC 1165 Fundamentals of Nutrition (3 credits) CA 3**
Either semester, may additionally be offered by our department during May and summer sessions. An introduction to the principles and concepts of nutrition with emphasis on the nature and function of carbohydrates, fats, proteins, minerals and vitamins, and their application to the human organism.

**NUSC 1167 Food, Culture and Society (3 credits) CA 4 INT**
Either semester, may additionally be offered by our department during May and summer sessions. Social, cultural, and economic factors affecting food intake and nutritional status. Includes contemporary topics such as world food problems, hunger in the United States,
dieting and eating disorders, health foods and vegetarianism.

**NUSC 1245 Introduction to Dietetics (1 credit)**
Prerequisite: Open only to CAHNR students, others with consent. Brownbill. Not open for credit to students who have passed NUSC 2245 or 3245. *Introduction to the profession of dietetics, including clinical, community, and food service management. Dietetic internship application preparation.*

**NUSC 1645 The Science of Food (also offered as ANSC 1645) (3 credits) CA 3**
An introductory level course for students interested in the application of science to food. Nutritional and functional attributes of various food constituents are discussed. Issues concerning food processing and food safety are covered.

**NUSC 2200 Nutrition and Human Development (3 credits)**
Either semester, may additionally be offered by our department during May and summer sessions. Prerequisite: NUSC 1165. *Nutritional needs and consequences of nutritional deficiencies throughout the life cycle: preconception, pregnancy, lactation, infancy, childhood, adolescence, adulthood, and aging. Maternal and child public health issues.*

**NUSC 2241 Nutritional Assessment (1 credit)**

**NUSC 3150 Medical Nutrition Therapy I (also offered as DIET 3150) (3 credits)**
First semester. Prerequisite: MCB 2000; PNB 2264, 2265; NUSC 1165; open only to Dietetics majors and NUSC Didactic Program students; open to juniors or higher. Thompson. *Introduction to the nutrition care process, nutrition assessment, planning of special diets, and applications of medical nutrition therapy to selected disease states and conditions.*

**NUSC 3171 Husky Nutrition I (3 credits)**
Either semester. Prerequisite: NUSC 1165. Consent of instructor required. *Lecture and experiential learning in pre-schools where students conduct learning activities about reducing sweetened beverage consumption. Lecture, applied learning laboratory, supervised field work with community nutrition education and problem-solving. Readings, discussion and reflections.*

**NUSC 3180 Experience in Community Nutrition (1-6 credits)**
Either semester. Prerequisite: NUSC 1165. Consent of instructor required. May be repeated for credit. No more than six credits of experience or independent study may apply toward the major. Amy Mobley. *Supervised field work with community nutrition education or problem solving. Readings and reports.*

**NUSC 3230 Community Nutrition (Also offered as DIET 3230) (3 credits)**
Second semester. Prerequisite: NUSC 2200; open to Dietetic majors, NUSC majors, and AHS majors; juniors or higher, others by consent. Not open to students who have passed NUSC 3267. Chun, Duffy. *Role of community structure, agencies, and resources in community health relating to nutrition.*

**NUSC 3233 Food Composition and Preparation (3 credits)**
First semester. Prerequisite: NUSC 1165. Recommended preparation: CHEM 2241 or 2443. Fernandez. *Study of the composition of food and the physical and chemical changes that occur during preparation and/or processing that affect taste, palatability, shelf-life, and nutrient content.*

**NUSC 3234 Food Composition and Preparation Laboratory (1 credit)**
First semester. One 3 hour laboratory period. Prerequisite: NUSC 1165, CHEM 2241 or 2443 and concurrent registration in NUSC 3233. Enrollment restricted to Nutritional Sciences and Allied Health Dietetic majors. Open to others by consent if space is available. Fernandez. *Laboratory techniques related to composition of foods, and the physical and chemical changes that occur during preparation.*

**NUSC 3245 Profession of Dietetics (1 credit)**
First semester. Students taking this course will be assigned a final grade of S (satisfactory) or U (unsatisfactory). Brownbill. *Overview of the profession of dietetics, including clinical, community, and food service management. Portfolio development will be introduced. Not open for credit to students who have passed NUSC 4295 when entitled Profession of Dietetics.*

**NUSC 3250 Medical Nutrition Therapy II (Also offered as DIET 3250) (3 credits)**
Second semester. Prerequisite: DIET 3150 or NUSC 3150; only open to Dietetics majors and NUSC Didactic Program students; juniors or higher. Rodriguez. *Continuation of Medical Nutrition Therapy I. Further investigation of the interrelationships of physiology and biochemistry of disease and dietary intervention.*

**NUSC 3271 Food Services Systems Management Laboratory/Discussion (2 credits)**
Second semester. Two 2-hour laboratory/discussion periods. Prerequisite: NUSC 3233 and 3234; open only to NUSC students enrolled in NUSC 3272.
Brownbill. *Laboratory/discussion of quantity food preparation, recipe modification, cost analysis, recipe nutrient analysis and application of food sanitation.*

**NUSC 3272 Food Service Systems Management I (Also offered as DIET 3272) (2 credits)**
Second semester. Two class periods. Prerequisite NUSC 2200; open only to juniors or higher Dietetics and Nutritional Sciences majors. Recommended preparation: NUSC 3233, 3234. Not open to students who have passed NUSC 3270.
Brownbill, Shanley. *Quantity food procurement, preparation and distribution; recipe standardization and menu development; sanitation and safety; portion and quality control; systems approach and delivery systems.*

**NUSC 3291 Nutritional Sciences Internship**
Variable credits (1-3). Hours by arrangement. Prerequisite: NUSC 1165 and 2200; open to juniors or higher; open to Nutritional Science majors with consent. May be repeated for credit up to a total of 6 credits. Students taking this course will be assigned a final grade of S (satisfactory) or U (unsatisfactory)

**NUSC 3782 Experience in Food Service Systems Management (1-6 credits)**
Either semester. Prerequisite: NUSC 3270. Consent of instructor required. May be repeated for credit. No more than six credits of experience or independent study may apply toward the major. Brownbill. *Application of principles of food service management. Supervised placement.*

**NUSC 3823 Experience in Medical Nutrition Therapy (1-3 credits)**
Either semester. Prerequisite: NUSC 3150; consent of instructor required. No more than six credits of experience or independent study may apply toward the major. Rodriguez.

**NUSC 4272 Food Service Systems Management II (Also offered as DIET 4272) (2 credits)**
First semester. Two class periods. Prerequisite: DIET/NUSC 3272. Not open to students who have passed NUSC 4270. Brownbill, Shanley. *Institutional menu development; cost and budgeting; equipment layout and design; personnel management; marketing and merchandising; purchasing and inventory control.*

**NUSC 4236 Metabolism and Functions of Nutrients (4 credits)**
NUSC 4237W Writing in Nutritional Sciences (1 credit)
Second semester. Prerequisite: ENGL 1010 or 1011 or 3800. NUSC 4236 must be taken concurrently. Open only by consent of instructor. *A writing-intensive class that emphasizes both style and content consistent with the discipline of Nutritional Science.*

NUSC 4294 Seminar (1 credit)
Prerequisite: NUSC 2200; May be taken twice. *Review, evaluation, and oral and written presentation of contemporary nutrition issues.*

*NUSC 1165, NUSC 1167, and NUSC 2200 may be offered by our department during May or summer sessions.*

Physiology and Neurobiology

PNB 2250 Animal Physiology (3 credits)
First semester. Prerequisite: BIOL 1107 and either 1108 or 1110. Crivello. *Physiological mechanisms and regulation in vertebrate animals.*

PNB 2264-2265 Human Physiology and Anatomy (4 credits each semester)
Both semesters. Three class periods and one 3-hour laboratory. Prerequisite: BIOL 1107, and one of CHEM 1122 or 1124Q or 1127Q. Not open to students who have passed PNB 2274-2275. These courses must be taken in sequence to obtain credit, and may not be counted toward the Biological Sciences or Physiology and Neurobiology majors. *Fundamentals of human anatomy and physiology for students in medical technology, physical therapy, nursing, and education (Sport Science).*

Psychology

PSYCH 1100 General Psychology I (3 credits) CA 3
Either semester. Two class periods and one 1-hour demonstration discussion. Ordinarily this course should be taken in the fall semester. *Basic principles that underlie mental processes and behavior; research methodology, biopsychology, sensation, perception, learning, memory and language.*

Pathobiology and Veterinary Sciences
PVS 2100 Anatomy and Physiology of Animals (4 credits)
First semester. Prerequisite: BIOL 1107 or equivalent. Three class periods and one 2-hour discussion/laboratory period. *A study of the anatomy and physiology of animals with reference to pathological changes of the component parts of the body.*

**Sociology**

SOCI 1001 Introduction to Sociology (4 credits) CA 2
Either semester. *Modern society and its social organization, institutions, communities, groups, and social roles: the socialization of individuals, family, gender, race and ethnicity, religion, social class, crime and deviance, population, cities, political economy, and social change.*

**Statistics**

STAT 1000Q Introduction to Statistics I (4 credits)
Either semester. Recommended preparation: MATH 1010 or equivalent. Three class periods and one discussion period. See credit restrictions above.*A standard approach to statistical analysis primarily for students of business and economics; elementary probability, sampling distributions, normal theory estimation and hypothesis testing, regression and correlation, exploratory data analysis. Learning to do statistical analysis on a personal computer is an integral part of the course.*

STAT 1100Q Elementary Concepts of Statistics (4 credits)
Either semester. Recommended preparation: MATH 1010 or the equivalent. Three class periods and one discussion period. See credit restrictions above.*Standard and nonparametric approaches to statistical analysis; exploratory data analysis, elementary probability, sampling distributions, estimation and hypothesis testing, one- and two-sample procedures, regression and correlation. Learning to do statistical analysis on a personal computer is an integral part of the course.*
**Procedures for the Dietetic Internship Application**

Commission on Accreditation/approval for dietetic education
April & September Appointment

**INTRODUCTION**

Students who complete our DPD curriculum, earn at least a 3.0 Didactic GPA (NUSC 1165/2200 at least a B and all other DPD grades at least a C,) and attend the CAND (Connecticut Academy of Nutrition and Dietetics) or FNCE annual meeting will be issued a verification statement (VS) which verifies you completed our accredited didactic program. During your last semester (usually the spring of your senior year) you will apply for supervised practice, which is also referred to as a dietetic internship (DI). A student must successfully complete both an accredited didactic program, and a DI before he/she is able to sit for the national registration examination and become a registered dietitian. Starting in 2024, a master’s degree will be required to sit for the exam.

**OVERVIEW OF DIETETIC INTERNSHIPS**

DIs, are located throughout the United States, must include at least 1200 hours of supervised experience, and are accredited by The Accreditation Council for Education in Nutrition and Dietetics (ACEND). DIs generally have a February application deadline and start at the end of the summer or early fall (these internships are referred to as Spring Match). Some DIs also have a fall match, which have a September deadline and a January start date. You need to visit each internships website to obtain information on application deadlines and start dates.

Internship applications are submitted through an online process called DICAS, and placement is through D&D digital website (http://www.dnddigital.com/). Students register with D&D Digital to participate in the computer matching process in which students rank in order of preference the internships to which they are applying. Internships are very competitive. The nationwide placement rate for first time applicants has been about 50% for the past nine years. Our didactic program has a five-year internship placement rate of 73%. Internship placement requires paid work experience as a dietary aide, technician or CNA, a strong science and didactic GPA, leadership experience, volunteer activities and strong references. Students in our didactic program who are placed in an internship their first attempt have on average a total cumulative GPA of 3.3 or higher and earn at least a C in all the sciences and at least a B in all other didactic courses. Students with D’s in any DPD course have not been placed in internships the past two years.
The Academy of Nutrition and Dietetics (AND) website for specific information on the internship application process is:


https://www.eatrightpro.org/acend/students-and-advancing-education/dietetic-internship-match-students

Be sure to watch the video on DICAS:
https://www.eatrightpro.org/acend/students-and-advancing-education/dietetic-internship-match-students/video-for-dietetic-internship-centralized-application-service

Students applying to Dietetic Internships through computer matching are making a commitment to the results of the matching. Under no circumstances should they make other arrangements with dietetic internship programs not participating in the matching.

**STEP 1: PREPARATION FOR APPLICATION**

It is recommended that students applying to internships start preparing well in advanced. The following table provides a timeline for preparation. DICAS requires you have 3 recommendations (2 from UConn faculty (1 of which is from the DPD director) and 1 from work if appropriate). You need to meet with each person completing your recommendation to discuss why you want to be an RD and review your resume with them. DICAS also requires you submit transcripts from all college/universities attended.

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<th>Matching Period</th>
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STEP 2 CHOOSING AN INTERNSHIP (RECOMMENDED 6)

Due to the competitive nature of internships, it is recommended students apply to 3-6 internships, however, students who are strong applicants may choose to apply to fewer. When choosing an internship, refer to the internship list on the academies website:


2. All access internships (this website provides information about internships and the application process) [http://www.allaccessinternships.com](http://www.allaccessinternships.com) (has some free resource, be aware this site is not as up to date as the academy).

Internships are typically 9-12 months in length and require you pay tuition. A few internships do not have tuition, provide stipends and some internships provide graduate credit, or result in a master’s degree. Internships that are distance usually require the student to find their own preceptors in their geographical area. (Aramark and Sodexo distance programs use their own sites)

When choosing internships, consider the following:

1. Review the supervised practice guide in the jones computer lab
2. Review program requirements such as **minimum GPA (cumulative, DPD, science)**, work/volunteer experience
3. Location
4. Are GREs required?
5. Is it a combined master’s program, and if so, what type of master’s degree?
6. Is it a distance program?
7. Cost of program, cost of living, parking, books, health insurance, etc.
8. Program emphasis, rotations (make sure they match your interests)
9. Length of program
10. Do they have an open house, do they request interviews?
11. Ranking of criteria (match to your strengths)

**STEP 3 APPLICATION PHASE**

**Applicant Responsibilities**

1. Make sure you visit each internship program website to determine if they need any additional forms, fees, or have specific essay questions and what their application deadline is.

2. Make arrangements to take the **Computer Based GRE** that may be taken on a date of your choice. Many internship programs now require this exam. In addition, you will also need GRE's for Graduate School application. Prometric, [http://www.prometric.com/default.htm](http://www.prometric.com/default.htm) gives the GRE’s and is located in Glastonbury and Hamden. For information on GREs: [http://www.ets.org/s/gre/pdf/gre_info_reg_bulletin.pdf](http://www.ets.org/s/gre/pdf/gre_info_reg_bulletin.pdf)

3. Discuss application materials with the DPD Director if you have questions or are unsure as to whether or not you should apply. *If your total GPA is less than 3.3, it may be beneficial for you to work for a year prior to application.*
   
a) If possible, schedule a visit to those internships that especially interest you. Some programs require that a student interview in person or over the phone. Others will not let you visit. Read the materials you obtain carefully. **If internships are convenient, you should visit.** It is making a statement to the program about your level of interest.

   b) Make an appointment with the DPD Director if you have questions concerning you choices and whether you should apply. Generally it is recommended you **have at least** a 3.0 GPA to apply to an internship, however the average GPA for internship placement has been a 3.3. You must have a Plan B (DTR exam, Coordinated Program, Graduate School, work experience, re-take courses, etc.) if you are not placed since **there are no guarantees** for any applicant
c) Make a pre-registration appointment with your academic advisor. At this time you should also discuss your plans for next year. If you plan to apply to Graduate School, this person will be the key to help you with that process.

4. Notify the DPD Director of where you intend to apply. Make a chart of internships and include their requirements for application and due dates.

5. **Take the GRE's** even if the internship does not require them.

6. Request references from advisor/faculty/employers well in advance.
   a) Give each reference all the forms (if any) that you will need completed in one packet, and send them the DICAS link. Make sure that you outline in writing, for each reference, what the internships expect from the reference letter. Also include your resume and why you want to be a dietitian to assist the recommender. Be sure to send an email reminder prior to the due date. When requesting a reference letter, more weight is put on confidential recommendations. It is your decision as to whether or not letters should be confidential.
   b) If a graduate program requires that the references be sent directly to the program to which you are applying, provide the reference with the address.

7. Dietetic internship programs use the on-line centralized internship application (DICAS) which can be accessed at [https://portal.dicas.org](https://portal.dicas.org) e-mail DICASinfo@DICAS.org. The fee to use DICAS is $45 for the first application submitted and $20 for each additional application. Portal will open in December. Applicants must also register online for computer matching and select dietetic internship priority choices by 11:59 p.m. Central Time on February 15th.

**The DICAS online application consists of the following sections:**

- Contact Information
- Personal Information
- Background Information
- Colleges Attended (transcripts are needed from all schools attended) Official transcripts from all colleges and universities attended should be sent to: DICAS - Transcript Dept., PO Box 9118, Watertown, MA 02472
- Session and Coursework
- Tests

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dicas requires you to list courses as either science or professional.

**Science Courses** are Chemistry (2 semesters), Organic Chemistry, Biochemistry, Biology, Anatomy and Physiology (2 semesters), Microbiology.

**Professional Courses** are English, Psychology or Sociology, Statistics, a W course, AH 4242 and 4244, NUSC 1165, 1167, 2200, 3245, 3150, 3230, 3233, 3234, 3250, 3271, 3272, 4236, 4237W, 4272.

**Make sure there are no spelling or grammatical errors on your application.**

8. Pay all required fees by the deadline. DICAS is $45 for the first internship, $20 for each additional. Each internship usually has a separate application fee.

9. Request the **Declaration of Intent (DI)** form or **Verification Statement** (VS) from the Didactic Program Director through DICAS. A DI is requested if you have not completed all program requirements prior to application. A DI is a list of courses and/or requirements (including the professional meeting requirement) that a student must complete to finish the didactic program. A VS is an official document that verifies the student has finished all necessary requirements of a didactic program, and is only issued after your degree is granted. Most students will be requesting a DI during the internship application process, and then will be mailed four copies of the VS about a month after they officially graduate. A VS is necessary to start a dietetic internship. The VS is not mailed to the internship director, it is only mailed to the student.

10. Register with **D&D Digital Systems** -- Firm providing computer matching services: [www.dnddigital.com](http://www.dnddigital.com); (515) 292-0490; Fax: (515) 663-9427; E-Mail: dnd@sigler.com. Applicants are responsible for notifying D&D Digital of a decision to withdraw from the matching process if circumstances will prevent them from accepting a match that may occur. The cost for registering is $55.

11. Write a letter of thank you to all those people who wrote reference letters for you.
STEP 4 ACCEPTENCE PHASE

Participants in the computer matching process are expected to adhere to the results of the match and accept a match that may occur. It is unethical to decline a match in order to pursue appointment to another program.

Programs with open positions will be posted on the D&D Digital Web site.

You will be mailed 4 copies of your verification statement upon completion of the didactic program. It is your responsibility to provide your internship director with a copy.

During the summer we email surveys to our graduates about the didactic program. Please respond to the survey. Results are used to improve our program. Also, please provide a current email address on the survey, and be sure to inform the didactic program director when you complete your internship and pass the RD exam. We also like to keep records of where are graduates are employed.
FNCE- Dietetic Internship Application Tips:

Choosing internships: make sure you are a good fit for the internship; the program emphasis needs to match your interests. Remember the end goal for an internship program is the RD exam pass rate. Internship directors are looking for students they feel will pass the RD exam. Learn everything you can about the internship. Do not call the internship with questions that can be answered from their website. Calling is considered positive when you ask directors questions that are not on the website. Internships want diversity in their applicants, if you are in an East Coast DPD, apply to Midwest, west coast or internships in the south.

Internship applications: any work experience is considered valuable because it shows time management, ability to carry out a task and customer service.

Personal Traits: Directors look for the following characteristics in their applicants:
1. Optimism- does not complain
2. Willing to learn attitude
3. Initiative- ability to seek volunteer experiences, service to the community. Join student eatright Facebook page and make a comment.
4. Drive- constant strive to be awarded
5. Flexibility
6. Appearance- details are important. Make sure LinkedIn, Facebook and Twitter are all professional, or else make private

Recommendations: Be careful when picking recommenders. Make sure they know you well and will say positive things about you such as good attendance in class, attentive and focused in class.

Personal Statement: Marketing tool to make you stand out in a pool of 100 applicants. Common to say a family member has a disease which sparked interest in the field, also common to use the word “passion”. Need to make unique. Mention any conferences you attended- shows enthusiasm.

Interviews: show up early for an interview or open house or call a few minutes early. Make sure you are familiar with Nutrition Care Process (NCP). You may be asked MNT questions, such as “How would you apply the NCP to a bariatric patient.” Make sure you are current with trends in the profession (for example new school lunch program guidelines and controversies, AND visionary report, gluten free diet). Follow-up the interview with a handwritten thank you card and mention anything you learned about the internship.

Plan B: if not matched, consider an ISPP- eatright.org has a list of programs that offer ISPP options. Take the DTR exam, and work in a hospital setting to make you more competitive.
Sample Form Letter for Request of Reference for the Dietetic Internship

Dear [name],

Thank you for agreeing to serve as a reference for my application for dietetic internships. [Name of internship] did not provide any specific guidelines as to what they require in a letter of reference. However, general guidelines from the Academy of Nutrition and Dietetics specify that you should consider my:

1. Ability to be responsible for my own development
2. Intellectual curiosity
3. Ability to relate to others
4. Written and verbal skills
5. Organizational ability and leadership
6. Ability to work under stress
7. Application of theoretical knowledge
8. Achievement and motivations
9. Probable success in the field of dietetics

Please feel free to add any additional comments that you would consider of assistance to the internship in evaluating my potential.

Please return the reference to me by [spring application = January; fall application = August]. I have provided an envelope with the internship director’s name on it. Please seal the reference in that envelope and enclose it in the stamped, self-addressed envelope and return it to me.

Yours truly,

[Your name]
Form for Letters of Recommendation (to Director of Didactic Program)

Before I can write a letter for you, I need to know more than your class work or your academic folder can tell me. To assist me, please fill in the following:

- To whom should this letter be written? Include Internship Director’s name, title and complete address of the program
- Why do you want to attend this program? Why do you want this job?
- Attach a resume of your work experience, volunteer commitments, etc.
- Attach a copy of your transcript
- Describe instances in which you have independently completed a project or assumed a leadership role in a group project. Be very specific in your description
- What do you feel are your strongest qualities? Why? (Be specific)
- What do you feel are your weakest qualities, or areas in need of improvement? Why? (Be specific)
- If you are applying to internships, please list your applications in order of preference

Where can I reach you if there any questions?

- Home address:
- School:
- Telephone:
- Cell:
- Email:
Where Have Our Own Dietetics Students Been Placed?

Complete placement for the past 10 years

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Connecticut Community Colleges Guaranteed Admission Program (GAP)

Provides eligibility for students enrolled at any CT community college to be admitted to UConn if:

- You are entering college for the first time (no prior college course work, excluding High School Partnership or College Career Pathways/Tech Prep credits)
- You are a current student who has earned fewer than 30 transferable credits
- You are a transfer student who has earned fewer than 30 transferable credits (Former UConn students are ineligible)
- You are interested in transferring to UConn’s College of Liberal Arts or the College of Agriculture, Health and Natural Resources
- You complete your associate degree in Liberal Arts and Science at a CT community college within 5 years, with a cumulative GPA of 3.0 or higher.

*Go to [http://admissions.uconn.edu/content/transfer/gap](http://admissions.uconn.edu/content/transfer/gap) for more information*