

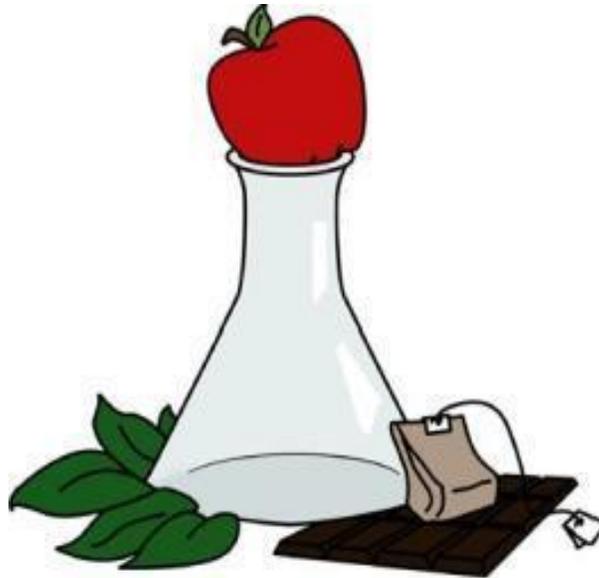


UConn

COLLEGE OF AGRICULTURE,
HEALTH AND NATURAL
RESOURCES

NUTRITIONAL SCIENCES

Handbook 2023-2024



Bachelor of Science in Nutritional Sciences *Didactic Program in Dietetics*

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 our 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 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, a graduate degree, supervised practice hours, and passed a nationally recognized exam from the Commission on Dietetics Registration.

Faculty 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,

Ji-Young Lee, PhD
Department Head

Didactic Program in Dietetics (DPD) Director
Undergraduate Program Coordinator
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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 Sciences is a broad field that studies the utilization of foods and nutrients by cells, individuals and communities. A major focus of nutritional sciences 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 Sciences?

We offer three tracks within the Nutritional Sciences Undergraduate Major, Didactic Program in Dietetics; Nutrition, Health and Disease Prevention; and Pre-Medical Profession.

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) after completing their Bachelor's Degree.

Minors offered through the Department of Nutritional Sciences

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.

Students in this minor must pass: ANSC/NUSC 1645; ANSC 4341 and NUSC 3233; and either ANSC 3343 or 3641. Also, students need to complete additional courses from the following to meet the 15 credit total minimum requirement: ANSC 3318, 5641; ARE 3260; NUSC 5500; SPSS 2100. 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 4260 or 4299; KINS 3098, 3099, 3320, 3530, 3545; AH 3101, 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. Michael Puglisi (Michael.puglisi@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 program tracks include Didactic Program in Dietetics, Disease Prevention and Pre-Medical. Graduate (M.S. and Ph.D.) programs cover a wide range of basic and applied approaches, including molecular and cellular nutrition, nutritional biochemistry, personalized nutrition 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

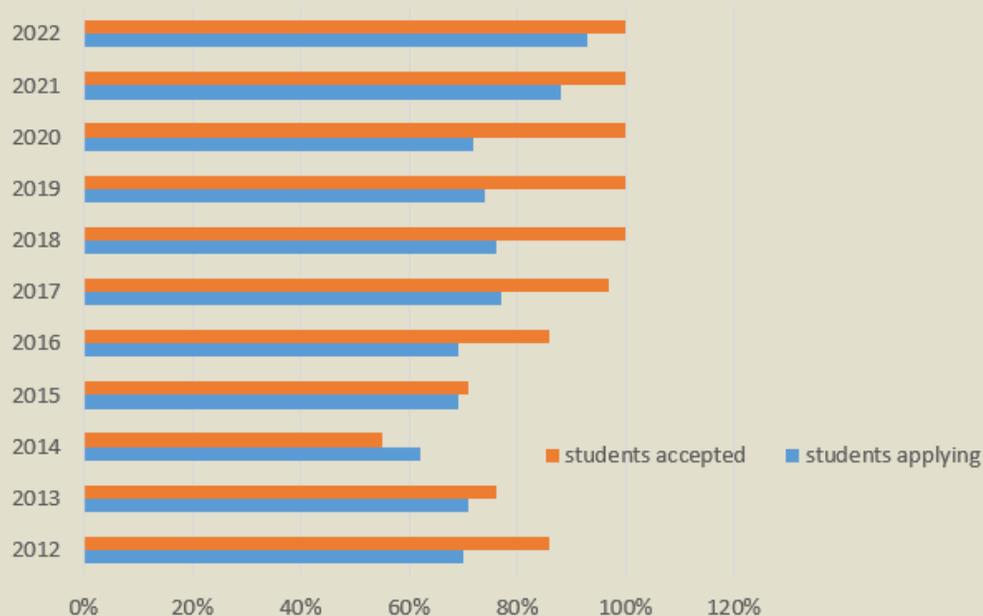
Registered Dietitians/Registered Dietitian Nutritionists (RD/RDN) are food and nutrition experts. Registered dietitians are trained in the sciences and are able to translate scientific findings and help people live healthy lives. DPD students receive a broad education in the physical, biological, and social sciences, medical nutrition therapy, food service management and community nutrition. This education prepares students for applying to a dietetic internship and master's degree program(s). 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-eight 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) and Master's Degree Program(s) to be eligible to take 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, a DI, and a Master's Degree before he/she is able to sit for the national registration examination. Our department offers a 4+1 program which provides both a BS and MS in nutritional sciences. Some internships are combined with a Master Degree or offer credit towards a Master's Degree. To earn a verification statement, students must have attained a bachelor's degree, completed all didactic course work, obtain food safety certification, and attended a nutrition conference. Verification statements will be emailed 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 1000 hours of supervised experience, and be accredited by ACEND. Internship applications are 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 competitive. Internship placement requires a strong science and overall GPA, leadership experience, work and volunteer activities. It is strongly recommended that students obtain nutrition related experience through extra-curricular activities and work and volunteer experiences. For the past four years, the National placement rate has been about 66-74%. For the University of Connecticut didactic program, the internship placement rate has been 100% for the past five years (see placement graph below). The Department of Allied Health Sciences at UConn offers a 4 + 1 coordinated masters dietetic internship program, <https://dietetics.alliedhealth.uconn.edu/>.

DPD students Applying vs. Accepted

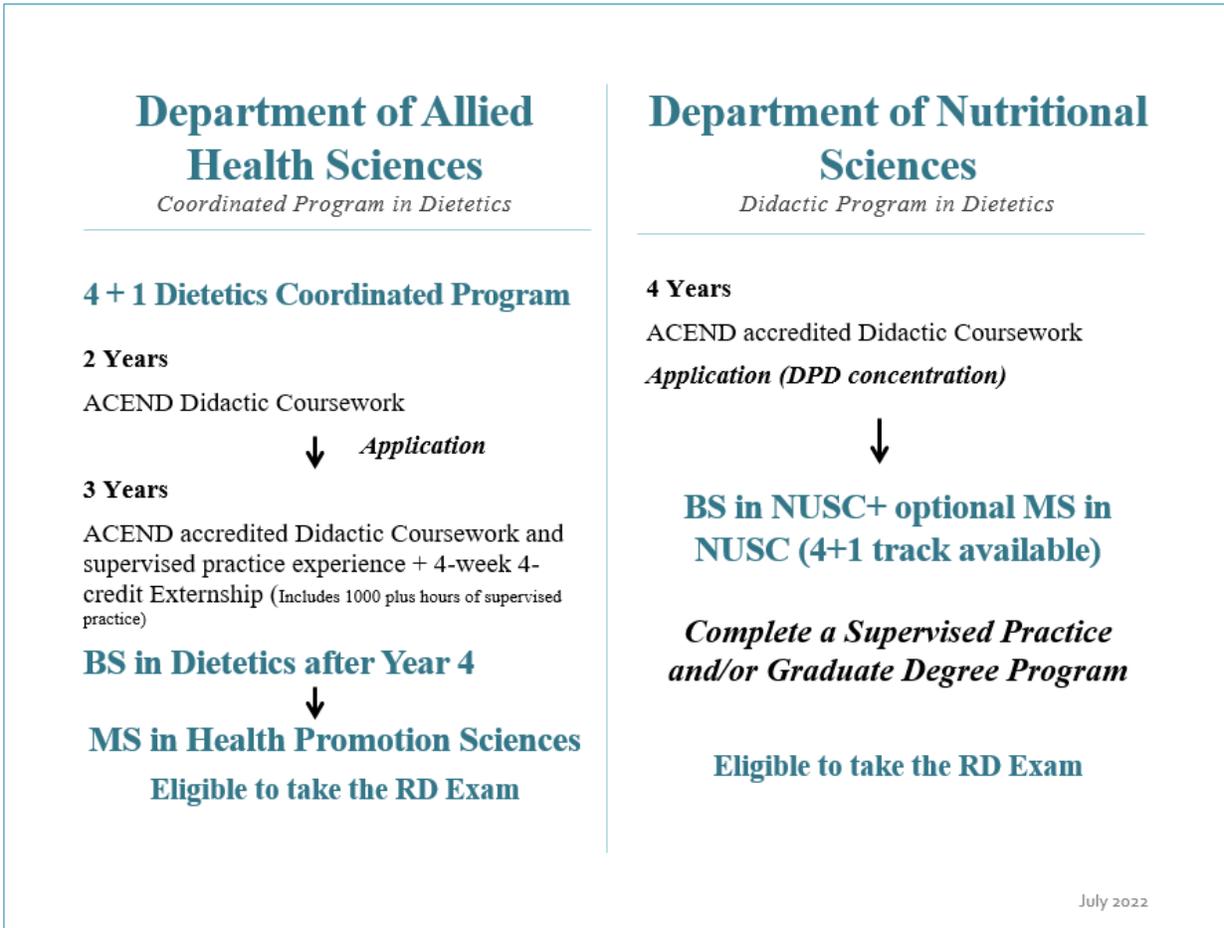


3 year (2020-2022) average Students Applying = 84% goal= 60%
3 year average Students Accepted= 100%, goal= 65%

Dietetic Majors at UConn

The University of Connecticut has two 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 combines the undergraduate and graduate coursework as well as the supervised practice hours necessary to sit for the RD exam. Contact Ellen Shanley (ellen.shanley@uconn.edu) from 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.



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/or graduate programs 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. 60% of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation.
- b. 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. 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. 80% of program graduates will complete the Didactic Plan of Study within 3 years of declaring the didactic concentration.
- e. 65% of program graduates are admitted to a supervised practice program within 12 months of graduation.
- f. 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. 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. 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. 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. 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 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. 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
2. Earned at least a B in NUSC 1165

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 5K run/walk, activities for National Nutrition Month and participation in professional meetings. Club dues are \$15.00 per year, 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: <https://health.uconn.edu/population-health/healthy-living/husky-nutrition/>

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 Honors Scholars in the Major Program and the University Honors Laureate Program can be found at <https://honors.uconn.edu/requirements/>. 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)
- NUSC 3180: Experience in Community Nutrition (1-6 credits)
- NUSC 3823: Experience in Medical Nutrition Therapy (1-6 credits)

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).

Food Safety Certification

To earn a verification statement, students are required to pass a food safety exam. In NUSC 3272, all students are required to take a national food safety exam. There is a fee for taking this exam, which may be issued in paper format or online. 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 (either in person or online), or attend at least two nutrition related webinars. 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.eatrightct.org>

Didactic Concentration/Verification Statements

The DPD Director reviews transcripts of senior dietetic students in the fall prior to spring course selection. 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, 4237W, 4236; MCB 2000 and 2610; PNB 2264 and 2265; AH 4242 or EPSY 3010; AH 4244; STAT 1000Q or 1100Q; SOCI 1001 or PSYC 1100; ENGL 1007, 1010 or 1011 and one additional W course.

Policy for earning a verification statement

Students must meet the following requirements to be eligible to receive a Verification Statement from the DPD program.

- Earn a minimum of a 3.0 DPD GPA
- Earn a minimum of a B (not a B-) in NUSC 1165 and NUSC 2200, and a minimum of a C (not a C-) in all other DPD courses

- All Knowledge Requirements (KRDNs) successfully completed by earning at least a 75% on the corresponding assessment

If a 75% is not earned:

1. Student may be able to retake the assessment depending on instructor/course policy
 2. Student will need to provide evidence for meeting the KRDN in another course
- ANSI-certified food protection manager certification
 - Attend a nutrition conference

Policy for transfer students and prior assessment of learning

For DPD students who transfer from other schools, the DPD Program Director reviews transcripts to evaluate coursework taken prior to entering the UConn DPD program. Students must provide the DPD director with course syllabi for a nutrition course that they would like to have evaluated that has not automatically transferred in as a UConn DPD course. If student learning objectives (SLOs) for the course evaluated match a UConn didactic course and the student earned a C or better, then the student will not be required to repeat the course. The UConn DPD program does not give course credit for prior work or volunteer experience.

Transfer students will be responsible for providing evidence for completing any KRDNs that were assessed in a course taken outside of UConn. This may include providing a copy of the graded assessment used for the KRDN.

Plans of Study

All Nutritional Sciences students must complete the following courses:

Fundamentals of Nutrition	NUSC 1165
Nutrition and Human Development	NUSC 2200
Nutritional Biochemistry and Metabolism	NUSC 4236
Writing in Nutritional Sciences	NUSC 4237W OR
OR Honors Thesis	NUSC 4296W (Honors)
General Chemistry	CHEM 1124Q & CHEM 1125Q
	OR CHEM 1127Q & CHEM 1128Q

Organic Chemistry CHEM 2241 **OR**
CHEM 2443 & CHEM 2444

Physiology & Anatomy BIOL 1107, PNB 2264 & PNB 2265 **OR**
***DPD students are required to take BIOL 1107, BIOL 1108 & PNB 2250 **OR**
PNB 2264/2265 BIOL 1107, BIOL 1108 & PVS 2100

Biochemistry MCB 2000 **OR**
MCB 3010

Additional Departmental Courses Offered:

The Science of Food	NUSC 1645
Food, Culture and Society	NUSC 1167
Profession of Dietetics	NUSC 3245
Medical Nutrition Therapy I	NUSC 3150
Principles of Community Nutrition	NUSC 3230
Food Comp. & Preparation	NUSC 3233
Food Comp. & Prep. Lab	NUSC 3234
Medical Nutrition Therapy II	NUSC 3250
Food Service Systems Mgmt. Lab	NUSC 3271
Nutrition for Exercise and Sport	NUSC 4250
Food Service Systems Mgmt. II	NUSC 4272
Senior Seminar	NUSC 4294

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	Credits	Spring Semester	FRESHMAN	Credits
+ CHEM 1124Q	Fundamentals of General Chemistry I	4	+ CHEM 1125Q	Fund of General Chemistry II	3
◆ ENGL 1007	Seminar in Writing	4	◆ NUSC 1167	Food, Culture and Society	3
◆ NUSC 1165	Fundamentals of Nutrition	3	◆+ STAT 1100Q	Elementary Concepts of Statistics	4
UNIV 1810-62	Learning Community Seminar: Nutritional Sciences (optional)	1	◆ Content Area 1		3
		1	Electives		0-3
Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits
CHEM 2241	Organic Chemistry	3	◆+ SOCI 1001	Intro to Sociology	3
NUSC 2200	Nutrition and Human Development	3	BIOL 1107	Principles of Biology I	4
◆ Content Area 2		3	◆ Content Area 4		3
◆ Content Area 1		3	◆ Env Literacy*		3
◆ W Course		3	Electives		0-3

Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
PNB 2264 NUSC 3245 NUSC 3233 NUSC 3234 AH 4244 Electives	Human Anatomy & Physiology I Profession of Dietetics Food Comp & Preparation Food Comp & Prep Lab Mgmt. for the Health Professional	4 1 3 1 3 0-3	PNB 2265 NUSC 3230 NUSC 3271 NUSC 3272 MCB 2000	Human Anatomy & Physiology II Community Nutrition Food Service Systems Lab Food Service Systems Mgmt. Intro to Biochemistry	4 3 2 2 4
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
AH 4242 MCB 2610 NUSC 3150 NUSC 4272 NUSC 4294	Counsel/Teach for Health Professional Fundamentals of Microbiology Medical Nutritional Therapy I Food Service Systems Mgmt. II Seminar in Dietetic Internship Prep	3 4 3 2 1	NUSC 3250 NUSC 4236 ♦ NUSC 4237W Electives	Medical Nutrition Therapy II Nutritional Biochemistry and Metabolism Writing in Nutritional Sciences	3 4 1 0-6
Fall Semester	JUNIOR/SENIOR (Optional Courses)	Credits	Spring Semester	JUNIOR/SENIOR (Optional Courses)	Credits
NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	Exp in Community Nutrition Exp in Food Service Systems Exp in Medical Nutritional Therapy Independent Study Nutritional Sciences Internship	0-6 0-6 0-6 0-6 0-3	NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	Exp in Community Nutrition Exp in Food Service Exp in Medical Nutritional Therapy Independent Study Nutritional Sciences Internship	0-6 0-6 0-6 0-6 0-3
Fall Semester	Nutritional Sciences Electives	Credits	Spring Semester	Nutritional Sciences Electives	Credits
NUSC 1161 NUSC 4250 NUSC 4260	Husky Reads Nutrition for Exercise and Sport Dietary Supplements and Functional Foods	1 3 3	NUSC 1161 NUSC 1645	Husky Reads The Science of Food	1 3

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Bolded courses are required for a B.S. in Nutritional Sciences and to earn a Verification Statement

♦ General Education Requirements of the University of Connecticut

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B.S. in Nutritional Sciences: NUTRITION, HEALTH, AND DISEASE PREVENTION

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

Minimum 120 credits required for graduation by the University

Fall Semester	FRESHMAN	Credits	Spring Semester	FRESHMAN	Credits
+ CHEM 1124Q ♦ ENGL 1007 ♦ NUSC 1165 ♦ Content Area 1 UNIV 1810-62	Fundamentals of General Chemistry I Seminar in Writing Fundamentals of Nutrition Learning Community Seminar: Nutritional Sciences (optional)	4 4 3 3 1	+ CHEM 1125Q ♦ NUSC 1167 ♦+ STAT 1100Q ♦ Content Area 1	Fund of General Chemistry II Food, Culture and Society Elementary Concepts of Statistics	3 3 4 3
Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits

+ CHEM 2241 NUSC 2200 ♦ Content Area 2 ♦ W Course	Organic Chemistry Nutrition and Human Development	3 3 3 3	BIOL 1107 ♦ Content Area 2 ♦ Content Area 4 ♦ Env Literacy* Electives	Principles of Biology I	4 3 3 3 0-3
Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
+ PNB 2264 NUSC 3233 NUSC 3234 Electives	Human Anatomy & Physiology I Food Comp & Preparation Food Comp & Prep Lab	4 3 1 0-6	+ PNB 2265 NUSC 3230 NUSC 3271 NUSC 3272 MCB 2000	Human Anatomy & Physiology II Community Nutrition Food Service Systems Lab Food Service Systems Mgmt. Intro to Biochemistry	4 3 2 2 4
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
NUSC 4250 NUSC 4272 Electives	Nutrition for Exercise and Sport Food Service Systems Mgmt. II	3 2 0-6	NUSC 4236 ♦ NUSC 4237W Electives	Nutritional Biochemistry and Metabolism Writing in Nutritional Sciences	4 1 0-9
Fall Semester	JUNIOR/SENIOR (Optional Courses)	Credits	Spring Semester	JUNIOR/SENIOR (Optional Courses)	Credits
NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	<i>Exp in Community Nutrition</i> <i>Exp in Food Service Systems</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3	NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	<i>Exp in Community Nutrition</i> <i>Exp in Food Service</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3
Fall Semester	Nutritional Sciences Electives	Credits	Spring Semester	Nutritional Sciences Electives	Credits
NUSC 1161 NUSC 4250 NUSC 4260	Husky Reads Nutrition for Exercise and Sport Dietary Supplements and Functional Foods	1 3 3	NUSC 1161 NUSC 1645	Husky Reads The Science of Food	1 3

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

♦ General Education Requirements of the University of Connecticut

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B.S. in Nutritional Sciences: NUTRITION FOR EXERCISE AND SPORT MINOR WITH DPD CONCENTRATION

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

Minimum 120 credits required for graduation by the University

Fall Semester	FRESHMAN	Credits	Spring Semester	FRESHMAN	Credits
+ CHEM 1124Q ♦ ENGL 1007 ♦ NUSC 1165 ♦ Content Area 1 UNIV 1810	Fundamentals of General Chemistry I Seminar and Studio in Writing <i>Fundamentals of Nutrition</i> Learning Community Seminar: Nutritional Sciences	4 4 3 3 1	+ CHEM 1125Q BIOL 1107 NUSC 1167 ♦ Content Area 1 ♦ Content Area 2	Fund of General Chemistry II Principles of Biology I Food, Culture and Society	3 4 3 3 3

Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits
+ CHEM 2241 NUSC 2200 NUSC 3233 NUSC 3234 PNB 2264	Organic Chemistry Nutrition and Human Development Food Comp & Preparation Food Comp & Prep Lab <i>Human Physiology and Anatomy I</i>	3 3 1 3 4	♦ + SOCI 1001 PNB 2265 STAT 1100Q ♦ Content Area 4	Intro to Sociology <i>Human Physiology and Anatomy II</i> Elementary Concepts of Statistics	3 4 4 3
Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
NUSC 3245 <i>KINS 4500</i> AH 4244 AH 4242 ♦ W Course	Profession of Dietetics <i>Physiological Systems in Human Performance</i> Mgmt. for the Health Professional Counsel/Teach for Health Professional	3 3 3 3 3	NUSC 3230 NUSC 3271 NUSC 3272 MCB 2000 <i>KINS 4510</i>	Community Nutrition Food Service Systems Lab Food Service Systems Mgmt. Intro to Biochemistry <i>Mechanisms & Adaptations in Sport & Exercise</i>	3 2 2 4 3
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
NUSC 3150 NUSC 4272 <i>NUSC 4250</i> MCB 2610 NUSC 4294	Medical Nutrition Therapy I Food Service Systems Mgmt. II <i>Nutrition for Exercise and Sport</i> Fundamentals of Microbiology Seminar in Dietetic Internship Prep	3 2 3 3 1	NUSC 3250 NUSC 4236 ♦ NUSC 4237W ♦ Env Literacy* Electives	Medical Nutrition Therapy II Nutritional Biochemistry and Metabolism Writing in Nutritional Sciences	3 4 1 3 3
Fall Semester	Experiential Learning Electives	Credits	Spring Semester	Experiential Learning Electives	Credits
<i>NUSC 3180</i> <i>NUSC 3782</i> <i>NUSC 3823</i> <i>NUSC 4299</i> <i>NUSC 3291</i>	<i>Exp in Community Nutrition</i> <i>Exp in Food Service Systems</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3	<i>NUSC 3180</i> <i>NUSC 3782</i> <i>NUSC 3823</i> <i>NUSC 4299</i> <i>NUSC 3291</i>	<i>Exp in Community Nutrition</i> <i>Exp in Food Service</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-6 0-3
Fall Semester	Nutrition for Exercise and Sport Electives	Credits	Spring Semester	Nutrition for Exercise and Sport Electives	Credits
AH 3010 AH 3231 KINS 3099 KINS 3545 NUSC 4260	<i>Health and Wellness for Life</i> <i>Program Planning</i> <i>Fall Independent Study</i> <i>Resistance Training for Health Performance</i> <i>Dietary Supplements and Functional Foods</i>	3 3 0-3 3 3	AH 3010 AH 3234 KINS 3530 KINS 3545	<i>Health and Wellness for life</i> <i>Fitness for Health</i> <i>Aerobic and Resistance Training for Performance</i> <i>Resistance Training for Health Performance</i>	3 3 3 3

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Bolded courses are required for a B.S. in Nutritional Sciences and to earn a Verification Statement

Italic courses are required for the Sports Nutrition Minor

♦ General Education Requirements of the University of Connecticut

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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

Fall Semester	FRESHMAN	Credits	Spring Semester	FRESHMAN	Credits
+ CHEM 1124Q ♦ ENGL 1007 ♦ NUSC 1165 ♦ Content Area 1 UNIV 1810	Fundamentals of General Chemistry I Seminar in Writing Fundamentals of Nutrition Learning Community Seminar: Nutritional Sciences	4 4 3 3 1	+ CHEM 1125Q NUSC 1167 ♦+ STAT 1100Q ♦ Content Area 1	Fund of General Chemistry II Food, Culture and Society Elementary Concepts of Statistics	3 3 4 3
Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits

+ CHEM 2241 NUSC 2200 ♦ Content Area 2 ♦ W Course ♦ Env Literacy*	Organic Chemistry Nutrition and Human Development	3 3 3 3 3	BIOL 1107 NUSC 1645 ♦ Content Area 2 ♦ Content Area 4 Electives	Principles of Biology I The Science of Food	4 3 3 3 0-3
Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
+ PNB 2264 NUSC 3233 NUSC 3234 ANSC 3343	Human Anatomy & Physiology I Food Comp & Preparation Food Comp & Prep Lab Animal Food Products	4 3 1 3	+ PNB 2265 NUSC 3230 NUSC 3271 NUSC 3272 MCB 2000	Human Anatomy & Physiology II Community Nutrition Food Service Systems Lab Food Service Systems Mgmt. Intro to Biochemistry	4 3 2 2 4
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
NUSC 4260 NUSC 4272 MCB 2610 ANSC 3318	Dietary Supplements and Functional Foods Food Service Systems Mgmt. II Fundamentals of Microbiology Probiotics and Prebiotics	3 2 4 3	ANSC 4341 NUSC 4236 ♦ NUSC 4237W Electives	Food Microbiology & Safety Nutritional Biochemistry and Metabol. Writing in Nutritional Sciences	3 4 1 0-6
Fall Semester	Experiential Learning Electives	Credits	Spring Semester	Experiential Learning Electives	Credits
NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	Exp in Community Nutrition Exp in Food Service Systems Exp in Medical Nutritional Therapy Independent Study Nutritional Sciences Internship	0-6 0-6 0-6 0-6 0-3	NUSC 3180 NUSC 3782 NUSC 3823 NUSC 4299 NUSC 3291	Exp in Community Nutrition Exp in Food Service Exp in Medical Nutritional Therapy Independent Study Nutritional Sciences Internship	0-6 0-6 0-6 0-6 0-3
Fall Semester	NUSC Electives		Spring Semester	NUSC Electives	
NUSC 1161 NUSC 4250	Husky Reads Nutrition for Exercise and Sport	1 3	NUSC 1161	Husky Reads	1
Fall Semester	Food Science Electives	Credits	Spring Semester	Food Science Electives	
SPSS 2100 ARE 3260	Environmental Sustainability of Food Production Food Policy	3 3	NUSC 5500 ANSC 5641 ANSC 3641	Food Colloids and Nanotechnology Food Chemistry Dairy Technology	3 3 3

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Bolded courses are required for a B.S. in Nutritional Sciences and a minor in Food Science

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B.S. in Nutritional Sciences: PRE-MEDICAL PROFESSION

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

Minimum 120 credits required for graduation by the University

Fall Semester	FRESHMAN	Credits	Spring Semester	FRESHMAN	Credits
CHEM 1127Q ♦ ENGL 1007 ♦ NUSC 1165 BIOL 1107 (or 1108) UNIV 1810	General Chemistry I Seminar in Writing Fundamentals of Nutrition Principles of Biology Learning Community Seminar: Nutritional Sciences	4 4 3 4 1	CHEM 1128Q ♦ NUSC 1167 STAT 1100Q BIOL 1108 (or 1107)	General Chemistry II Food, Culture and Society Elementary Statistics Principles of Biology	4 3 4 4
Fall Semester	SOPHOMORE	Credits	Spring Semester	SOPHOMORE	Credits

CHEM 2443 NUSC 2200 MATH 1131Q ♦ W Course ♦Content Area 4	Organic Chemistry Nutrition and Human Development Calculus I	3 3 4 3	CHEM 2444 MATH 1132Q ♦ SOCI 1001 MCB 2210 ♦Content Area 1	Organic Chemistry Calculus II Intro to Sociology Cell Biology	3 4 3 3 3
Fall Semester	JUNIOR	Credits	Spring Semester	JUNIOR	Credits
PNB 2264 CHEM 2445 NUSC 3233 ♦ PSYC 1100 ♦ Content Area 1	Human Anatomy & Physiology Organic Chemistry Laboratory Food Comp & Preparation General Psychology I	4 3 3 3	PNB 2265 NUSC 3230 MCB 2000 ♦ Env Literacy*	Human Anatomy & Physiology II Community Nutrition Intro to Biochemistry	4 3 4 3
Fall Semester	SENIOR	Credits	Spring Semester	SENIOR	Credits
MCB 2610 MCB 2400 (or 2410) PHYS 1401Q NUSC 4260	Fundamentals of Microbiology Human Genetics General Physics w/Calculus Dietary Supplements and Functional Foods	4 3 4 3	NUSC 4236 ♦ NUSC 4237W PHYS 1402Q Electives	Nutritional Biochemistry and Met. Writing in Nutritional Sciences General Physics w/Calculus	4 1 4 0-6
Fall Semester	Experiential Learning Electives	Credits	Spring Semester	Experiential Learning Electives	Credits
NUSC 3180 NUSC 3823 NUSC 4299 NUSC 3291	<i>Exp in Community Nutrition</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-3	NUSC 3180 NUSC 3823 NUSC 4299 NUSC 3291	<i>Exp in Community Nutrition</i> <i>Exp in Medical Nutritional Therapy</i> <i>Independent Study</i> <i>Nutritional Sciences Internship</i>	0-6 0-6 0-6 0-3
Fall Semester	NUSC Electives		Spring Semester	NUSC Electives	
NUSC 1161 NUSC 4250	Husky Reads Nutrition for Exercise and Sport	1 3	NUSC 1161 NUSC 3271 NUSC 3272	Husky Reads Food Management Laboratory Food Service Systems	1 2 2

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

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Required and Optional Courses with Prerequisites

Course	Pre-requisite
AH 4242 Counseling and Teaching for the Health Professional	
AH 4244 Management for the Health Professional	
ANSC 3343 Animal Food Products	
ANSC 4341 Food Microbiology and Safety	BIOL 1107 Principles of Biology
BIOL 1107 Principles of Biology	
CHEM 1124Q Fundamentals of General Chemistry I	
CHEM 1125Q Fundamentals of General Chemistry II	CHEM 1124Q Fundamentals of General Chemistry I
CHEM 2241 Organic Chemistry	CHEM 1124Q Fundamentals of General Chemistry OR CHEM 1127Q General Chemistry OR CHEM 1137Q Enhanced General Chemistry OR CHEM 1147Q Honors General Chemistry
*KINS 4500 Physiological Systems in Human Performance	PNB 2264 & 2265 Human Physiology and Anatomy
*KINS 4510 Mechanisms and Adaptations in Sport Exercise	PNB 2264 & 2265 Human Physiology and Anatomy
ENGL 1007 Seminar in Writing	
EPSY 3010 Educational Psychology	PSYC 1100 General Psychology I
MCB 2000 Introduction to Biochemistry	CHEM 2241 Organic Chemistry OR CHEM 2444 Organic Chemistry
MCB 2610 Fundamentals of Microbiology	CHEM 2241 Organic Chemistry OR CHEM 2443 Organic Chemistry
MCB 3010 Biochemistry	CHEM 2444
NUSC 1165 Fundamentals of Nutrition	
NUSC 1167 Food, Culture and Society	
NUSC 2200 Nutrition and Human	NUSC 1165 Fundamentals of Nutrition

Development	
NUSC 3150 Medical Nutrition Therapy I	MCB 2000 Introduction to Biochemistry; PNB 2254 & 2265 Human Physiology and Anatomy; NUSC 1165 Fundamentals of Nutrition
NUSC 3180 Experience in Community Nutrition	NUSC 1165 Fundamentals of Nutrition
NUSC 3230 Community Nutrition	NUSC 2200 Nutrition and Human Development
NUSC 3233 Food Composition and Preparation	NUSC 1165 Fundamentals of Nutrition
NUSC 3234 Food Comp. and Prep. Lab	NUSC 1165 Fundamentals of Nutrition; CHEM 2241 Organic Chemistry OR NUSC 1165 Fundamentals of Nutrition; CHEM 2443 Organic Chemistry
NUSC 3245 Profession of Dietetics	
NUSC 3250 Medical Nutrition Therapy II	DIET 3150 Medical Nutrition Therapy I OR NUSC 3150 Medical Nutrition Therapy I
NUSC 3271 Food Services Systems Management Lab/Disc.	NUSC 3234 Food Comp. and Prep. Lab
NUSC 3272 Food Service Systems Management I	NUSC 2200 Nutrition and Human Development
NUSC 3291 Nutritional Sciences Internship	NUSC 1165 Fundamentals of Nutrition and NUSC 2200 Nutrition and Human Development
NUSC 3782 Experience in Food Service Systems Management	
NUSC 3823 Experience in Medical Nutrition Therapy	NUSC 3150 Medical Nutrition Therapy I
NUSC 4236 Nutritional Biochemistry and Metabolism	NUSC 1165 Fundamentals of Nutrition; MCB 2000 Introduction to Biochemistry OR NUSC 1165 Fundamentals of Nutrition; MCB 3010 Biochemistry
NUSC 4237W Writing in Nutritional Sciences	ENGL 1007 Seminar in Writing; NUSC 4236 Nutritional Biochemistry and Metabolism

NUSC 4250 Nutrition for Exercise and Sport	NUSC 1165 Fundamentals of Nutrition; PNB 2250 Animal Physiology OR NUSC 1165 Fundamentals of Nutrition; PNB 2265 Human Physiology and Anatomy
NUSC 4272 Food Service Systems Management II	DIET/NUSC 3272 Food Service Systems Management I
PNB 2250 Animal Physiology	BIOL 1107 Principles of Biology; BIOL 1108 Principles of Biology OR BIOL 1107 Principles of Biology; BIOL 1110 Introduction to Botany
PNB 2264 Human Physiology and Anatomy	BIOL 1107 Principles of Biology; CHEM 1124Q Fundamentals of Chemistry I OR BIOL 1107 Principles of Biology; CHEM 1127Q General Chemistry
PNB 2265 Human Physiology and Anatomy	PNB 2264 Human Physiology and Anatomy
PATH 2100 Anatomy and Physiology of Animals	BIOL 1107 Principles of Biology
SOCI 1001 Introduction to Sociology	
STAT 1100Q Elementary Concepts of Statistics	

*Required only for minor in Nutrition for Exercise and Sport

Approved Course Substitutes

Recommended Course	Approved Substitute
AH 4242 Counseling/Teaching	EPSY 3010 Educ. Psychology
CHEM 1124Q and 1125Q Fundamentals of General Chemistry I and II	CHEM 1127Q and CHEM 1128Q
CHEM 2241 Organic Chemistry	CHEM 2443 Organic Chemistry & CHEM 2444 Organic Chemistry
PNB 2264 Human Physiology and Anatomy I PNB 2265 Human Physiology and Anatomy II ***DPD students are required to take PNB 2264/2265	BIOL 1107 Prin. of Biology & BIOL 1108 Prin. of Biology & PNB 2250 Animal Physiology OR BIOL 1107 Prin. of Biology & BIOL 1108 Prin. of Biology & PATH 2100 Anatomy & Physiology of Animals
STAT 1100Q Elem. Concepts of Statistics	STAT 1000Q Intro to Statistics I
MCB 2000 Intro to Biochemistry	MCB 3010 Biochemistry
SOCI 1001 Intro to Sociology	PSYC 1100 General Psychology I, PSYC 1101 General Psychology II, SOCI 1251 Social Problems

Approved Transfer Classes from 4-year and Community Colleges/Universities

College Equivalents							
4 year Schools							
UCONN Course	Albertus Magnus College	Central CT State University	Charter Oak State College	CT College	Eastern CT State University	Fairfield University	Goodwin College
BIO 1107	X	BIO 121	X	BIO 101, BIO 106	BIO 105, BIO 115, BIO 202&203	BI 12, BI 91, BI 170, BIOL 1171	X
CHEM 1124	X	X	X	X	X	X	X
CHEM 1125	X	X	X	X	X	X	X
CHEM 1127	CH 121	CHEM 161 or CHEM 162 or CHEM 163 or CHEM 164	X	CHM 103, CHM 107	CHE 210, CHE 212	CHEM 1171, CH 11, CH 111, CH 15, CH 17	X
CHEM 1128	CH 122	CHEM 163 or CHEM 164	X	CHM 104	CHE 211, CHE 213	CHEM 1172, CH 112, CH 12, CH 18	X
CHEM 2241	X	CHEM 450	X	X	CHE 205	CH 095, CH 82	X
PNB 2264	X	X	X	X	X	X	X
PNB 2265	X	X	X	X	X	X	X
MCB 2000	X	X	X	X	X	BI 324	X
MCB 2610	BI 215 or BI 216	BIO 316	X	X	X	X	X
NUSC 1165		X	X	X	X	X	X

College Equivalents								
4 year Schools								
UCONN Course	Holy Apostles College & Seminary	Lincoln College of New England	Mitchell College	Post University	Quinnipiac University	Sacred Heart University	Southern CT State University	Trinity College
BIO 1107	X	X	BI 105/P&LS 105	BIO 133/BIO 143	BIO 101/BI 91	BI 111, BI 113	BIO 102&103	BIOL 152
CHEM 1124	X	X	X	X	X	X	X	X
CHEM 1125	X	X	X	X	X	X	X	X
CHEM 1127	X	X	CHEM 111	X	CHE 110	CH 151, CH 153	CHE 120	CHEM 111, CHEM 111L
CHEM 1128	X	X	CHEM 112	X	CHE 111	CH 152, CH 154	CHE 121	CHEM 112, CHEM 112L
CHEM 2241	X	X	X	X	CH 201	X	X	X
PNB 2264	X	X	X	X	X	X	X	X
PNB 2265	X	X	X	X	X	X	X	X
MCB 2000	X	X	X	X	CHE 315	CH 321, CH 341	CHE 450	X
MCB 2610	X	X	X	X	BI 213/BI 370	BI 161	BIO 233	X
NUSC 1165	X	X	X	X	X	X	X	X

College Equivalents

4 year Schools

UCONN Course	US Coast Guard Academy	University of Bridgeport	University of Hartford	University of New Haven	University of St Joseph	Wesleyan University	Western CT State University	Yale University
BIO 1107	X	BIO 101	BIO 122	BI 121 or BI 253, BIOL 1121 or BIOL 2253	BIOL 116	BIOL 181, BIOL 201	BIO 103	BIOL 120A
CHEM 1124	X	X	X	X	X	X	X	X
CHEM 1125	X	X	X	X	X	X	X	X
CHEM 1127	X	CHEM 103	CH 110	CH 115	CHEM 150, CHEM 175	CHEM 141&152	CHEM 110	CHEM 115
CHEM 1128	X	CHEM 104	CH 111	CH 116	CHEM 160, CHEM 176	CHEM 142&152	CHEM 111	CHEM 117
CHEM 2241	X	X	CH 136 or CH 236 or CH 237	X	CHEM 230	X	CHE 121	X
PNB 2264	X	X	X	X	X	X	X	X
PNB 2265	X	X	X	X	X	X	X	X
MCB 2000	X	X	X	BI 361	BIOL 240 or CHEM 240	X	X	X
MCB 2610	X	X	X	BI 301, BIOL 3301	BIOL 222	X	BIO 215 or BIO 216	X
NUSC 1165	X	X	X	BI 115	X	X	X	X

College Equivalents								
Community Colleges								
UCONN Course	Asnuntuck Community College	Capital Community College	Gateway Community College	Hartford College Women	Housatonic Community College	Manchester Community College	Middlesex Community College	Naugatuck Valley Community College
BIO 1107	BIO 121	BIO 121	BIO 121	BIOL 101 or BIOL INTR	BIO 121	BIO 121	BIO 121	BIO 121
CHEM 1124	X	X	X	X	X	X	X	X
CHEM 1125	X	X	X	X	X	X	X	X
CHEM 1127	CHE 121	CHE 121	CHE 121	CHEM 101	CHE 121	CHE 121	CHE 121	CHE 121
CHEM 1128	CHE 122	CHE 122	CHE 122	CHEM 102	CHE 122	CHE 122	CHE 122	CHE 122
CHEM 2241	X	X	X	X	X	X	X	X
PNB 2264	X	X	X	X	X	X	X	X
PNB 2265	X	X	X	X	X	X	X	X
MCB 2000	BIO/CHE 220	X	CHE 220	X	X	CHE 220	CHE 220	X
MCB 2610	BIO 235	BIO 235	BIO 235	X	BIO 235	BIO 235	BIO 235	BIO 235
NUSC 1165	X	BIO 111	X	X	X	BIO 111	BIO 111	X

College Equivalents						
Community Colleges						
UCONN Course	Northwestern CT Community College	Norwalk Community College	Quinebaug Valley Community College	St. Vincents College	Three Rivers Community College	Tunxis Community College
BIO 1107	BIO 121	BIO 121	BIO 121	X	BIO 121	BIO 121
CHEM 1124	X	X	X	X	X	X
CHEM 1125	X	X	X	X	X	X
CHEM 1127	CHE 121	CHE 121	CHE 121	X	CHE 121	CHE 121
CHEM 1128	CHE 122	CHE 122	CHE 122	X	CHE 122	CHE 122
CHEM 2241	X	X	X	X	X	CHE 210
PNB 2264	X	X	X	X	X	X
PNB 2265	X	X	X	X	X	X
MCB 2000	X	X	X	X	X	X
MCB 2610	BIO 235	BIO 235	BIO 235	X	BIO 235	BIO 235
NUSC 1165	X	BIO 111	BIO 111	X	X	BIO 111

* 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 form.

DIDACTIC PROGRAM IN DIETETICS

General Chemistry:

CHEM 1124Q & CHEM 1125Q

Organic Chemistry:

CHEM 2241 **OR** CHEM 2443 & 2444

Biochemistry & Microbiology:

MCB 2000

MCB 2610

Biology, Physiology and Anatomy:

BIOL 1107 & PNB 2264 & 2265

Nutrition:

NUSC 1165

NUSC 1167 (CA4)

NUSC 2200

NUSC 4236

NUSC 3245

NUSC 1167

Medical Nutrition Therapy:

NUSC 3150

NUSC 3250

Community Nutrition:

NUSC 3230

Foods:

NUSC 3233

NUSC 3234

Food Service Management:

NUSC 3271

NUSC 3272

NUSC 4272

Management/Counseling:

AH 4242

OR EPSY 3010

AH 4244

Other:

Professional Meeting (CAND)

Food Safety Exam

Writing Competency:

ENGL 1007

OR ENGL 1010 or 1011

NUSC 4237W

OR NUSC 4296W

W Course (1000 level or higher)

Quantitative Competency:

STAT 1000

OR STAT 1100Q

Content Area 2 – Social Sciences:

SOCI 1001

OR PSYC 1100 **OR** SOCI 1251

GPA:

DPD GPA \geq 3.0

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

1. **Volunteer Hours** (recommend at least 20 hours, e.g. 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 programs, 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 Academy scholarships)
7. **A Plan B if not placed in an internship** (e.g. graduate school, diet technician work experience, retake courses)

Tuition & Fees

2022 - 2023 Estimated Direct Cost of Attendance for Full-Time Undergraduates

Storrs Main Campus	In-State	Out-of-State	New England Regional Student Program
Tuition	\$15,672	\$38,340	\$24,690
University & Student Fees ¹	\$3,762	\$3,762	\$3,762
On-Campus Housing Estimate ²	\$7,436	\$7,436	\$7,436
On-Campus Meal Plan Estimate ³	\$6,186	\$6,186	\$6,186
Subtotal Direct Costs	\$33,056	\$55,724	\$42,074
Waivable Fee: Health Insurance ⁴	\$2,946	\$2,946	\$2,946
Waivable Fee: PIRG Fee ⁵	\$10	\$10	\$10
Subtotal Direct Costs (Plus Waivable Fees)	\$36,012	\$58,680	\$45,030

*Food Safety exam (variable), AND student membership (\$58) and fee for attendance at a professional meeting or webinars (variable) is not included.

Note: application to dietetic internships requires several fees, (\$55 to D&D Digital, fee to use DICAS is \$50 for the first application submitted and \$25 for each additional application and each internship has a separate fee ranging from approximately \$0-\$75).

Sample Textbook Fees: ***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 \$51.29

Fall Semester	Freshman	Price	Lab Fee	Spring Semester	Freshman	Price	Lab Fee
CHEM 1124Q ENGL 1007 NUSC 1165	Cengage Access Code, Lab Manual Academic Writer: Brief Nutrition Science And Applications	\$134.99 \$33.50 \$26.15 - \$45 ^{rent} used/ebook	\$44.00 N/A N/A	CHEM 1125Q NUSC 1167 STAT 1100Q	Lab Manual, Cengage Access Code Food & Culture Cengage Access Code Statistics for Business and Economics, Into Data Analysis using Minitab 17	\$134.99 \$108.70 - \$220 \$163.99	\$44.00 N/A N/A
	Sophomore				Sophomore		
CHEM 2241 NUSC 2200	TopHat Access Code Nutrition Throughout the Life Cycle	\$93.33 \$220.00 or \$108.70 used rental	N/A N/A	SOCI 1001 BIOL 1107	Terrible Magnificent Sociology TopHat Access Code, Lab Manual	\$35.00 \$100.00	N/A \$80.00
	Junior				Junior		
PNB 2264 NUSC 3233 NUSC 3245	Human Anatomy & Physiology (Loose-Leaf), Access Code, Lab Tutor N/A N/A	\$133.32 N/A N/A	\$35.65 N/A N/A	PNB 2265 NUSC 3271 NUSC 3272 NUSC 3230 MCB 2000	Human Anatomy & Physiology (Loose- Leaf), Access Code, Lab Tutor N/A Foodservice Organizations, Food Safety & Sanitation Community Nutrition in Action Lab Manual, Access Code Card, Short Course	\$133.32 N/A \$174.60 \$273.70 \$79.99- \$173.00	\$35.65 \$50.00 \$39.00
	Senior				Senior		
AH 4242 MCB 2610 NUSC 3150 NUSC 4272	Motivational Interviewing in Healthcare: Helping Patients Change Behavior Wiley Access Code, Lab Manual Krause's Food & Nutrition Therapy, Medical Terminology Foodservice Organizations	\$25.15 - \$37 \$83.33 \$198.80 \$39.96 - 129.99	N/A \$41.25 N/A N/A	NUSC 3250 NUSC 4236	Krause's Food & Nutrition therapy Advanced Nutrition & Human Metabolism	\$165.00 \$308.35	N/A N/A

Policies and Procedures for the Didactic Program in Dietetics (DPD)

Protection of Privacy of Student Information

All student verification statements are kept electronically or in a locked cabinet indefinitely. Any course materials with student names are shredded, including exams, assignments, resumes, etc.

Refund of Fees

Our DPD follows University policies 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 student health and wellness services (ShaW), 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> 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/>

Student Grievances

Student complaints are reviewed by the DPD director and 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, and if necessary, the 2. Nutritional Sciences department head, 3. CAHNR Academic Advisory Center, and if not yet resolved, 4. Office of Academic Affairs (<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, students are required to finish all requirements within three years, including passing the food safety exam and attending a professional meeting. The didactic concentration form requires the DPD signature. 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 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 their internship director 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.

Steps to waive the insurance plan:

1. Simply log into your PeopleSoft account at <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/>

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> as soon as possible after October 1, making sure to include UConn's federal school code 001417. Be 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> 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:

1. To log into the SA System, navigate to <http://www.studentadmin.uconn.edu>. The SA System landing page displays.
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 the year 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.

Academic Calendar

For the current academic calendar go to: <https://registrar.uconn.edu/academic-calendar/>

Appendix

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: <https://admissions.uconn.edu/apply/transfer/transfer-credit/equivalencies> You can email 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 UConn in order for us to issue the verification statement.

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 and scholarship eligibility. 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, earning a bachelors and masters degree (2024 requirement), completing a minimum of 1000 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 initial cost for certification through the State of CT is \$190.00.

<https://portal.ct.gov/DPH/Practitioner-Licensing--Investigations/Dietitian/DietitianNutritionist-Certification>. 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 an 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 an 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?

In 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 to issue you a verification statement.

Doctor of Philosophy and Master of Science degrees are offered in Nutritional Sciences. Study emphasis includes: 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 graduate coordinator.

University of Connecticut DPD Course Descriptions

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 Science

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 bio- logical 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 1007 Seminar in Writing and Multimodal Composition (4 credits)

Either semester. Students placed in ENGL 1004 must pass that class before enrolling in ENGL 1007. *Introduction to college composition through multiple technologies. The development of creatively intellectual inquiries through sustained engagement with texts, ideas, and problems. Emphasis on transfer of writing and rhetorical skills to academic and daily life.*

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 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 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* (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 Nutritional Biochemistry and Metabolism (4 credits)

Second semester. Prerequisite: NUSC 1165 and MCB 2000 or 3010. Lee. *Function and metabolism of carbohydrates, proteins, fats, minerals, and vitamins.*

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

PATH 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.*

APPLICATION PROCEDURES FOR SUPERVISED PRACTICE (DIETETIC INTERNSHIP)

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 1/01/2024, 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 1000 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.dnndigital.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 competitive. The nationwide placement rate for first time applicants is about 70%. Almost all DPD have been placed the past 3 years. 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.

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>

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.

Matching Period	Recommendation Requests	Personal Essay	Portfolio	Internship table/resume	Visit Internships	GREs	Transcript Request
Fall Match	June	August	August	July	Spring/Summer	Summer	August
Spring Match	November	January	January	December	Fall/Winter	January	January

Items I will need before you leave for semester break:

- 1. List of internships you are applying to with deadlines and GPA requirements**
- 2. List of independent studies, husky courses, experience courses**
- 3. Date of meeting attended and completed meeting KRDN assessment**
- 4. Plan B (if not matched)**
- 5. Resume and Personal statement**

(I will not write your recommendation until I have all items)

Items I will need before February 1st:

- 1. Final ranked internship list**
- 2. Total, DPD and science GPAs from DICAS**
- 3. Final Personal Statement and Resume**

STEP 2 CHOOSING AN INTERNSHIP (RECOMMENDED 3-5)

Due to the competitive nature of internships, it is recommended students apply to 3-5 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:

Academy: <https://www.eatrightpro.org/acend/accredited-programs/dietetic-internships>

Internships with graduate programs are typically 12-24 months in length and require you pay tuition. A few internships provide stipends. Internships that are distance usually require the student to find their own preceptors in their geographical area. (Aramark, Morrison and Sodexo distance programs use their own sites)

When choosing internships, consider the following:

1. Review the supervised practice guide on huskyct
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 if the program requires this exam. Prometric, gives the GRE's and is located in Glastonbury and Hamden. For information on GREs: https://www.ets.org/gre/revised_general/about

- a) Discuss application materials with the DPD Director if you have questions or are unsure as to whether or not you should apply
 - b) 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.
 - c) Make an appointment with the DPD Director if you have questions concerning your choices and whether you should apply. 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
 - d) 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.
3. Notify the DPD Director of where you intend to apply. Make a chart of internships and include their requirements for application and due dates.
 4. **Take the GRE's** if required.
 5. 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/> e-mail DICASinfo@DICAS.org. The fee to use DICAS is \$50 for the first application submitted and \$25 for each additional application. Portal will open in October. 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 you took DPD courses)

Session and Coursework

Tests

DPD Contact Information

Awards, Experience & Volunteer Activities

Personal Statement

Resume (include even if information already list in other sections)

References

Application Certification

Program Designations

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 \$50 for the first internship, \$25 for each additional. Each internship usually has a separate application fee.

9. Register with **D&D Digital Systems** -- Firm providing computer matching services: 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.

Matching Calendar is at <https://www.eatrightpro.org/acend/program-directors/dietetic-internship-match-program-directors>. Write a letter of thank you to those 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 an appointment to another program.

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

You will be emailed from the DPD director, a digital verification statement with electronic password protected signature. It is your responsibility to provide your internship director or job 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 non uconn 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 or email 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 geographical diversity in their applicants, if you are in an East Coast DPD, apply to mid west, 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, Instagram, 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.

DPD Handbook Statement of Receipt

Documentation that students have received the handbook and understand its contents

I, _____, have read and understand the University of Connecticut Didactic Program in Dietetics Student Handbook of Policies and Procedures. I have been given the opportunity to ask questions and voice any concerns.

I agree to comply with all policies and procedures and understand that I may be counseled out of the program if I do not continue to meet the requirements. This includes earning a minimum of 3.0 DPD GPA, and successful completion of the program knowledge requirements (KRDNs).

Student signature

Date

Return the original, signed form to the program director to maintain in your file.