



UNIVERSITY *of* NEW HAMPSHIRE

Didactic Program in Dietetics

Student Handbook

**Department of Molecular, Cellular & Biomedical Sciences
College of Life Sciences and Agriculture
Durham, New Hampshire**

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INTRODUCTION

This Student Handbook is a guide to help answer your questions about the undergraduate Didactic Program in Dietetics (DPD) and provide you with the regulations and policies specific to the program and supplement information in the college catalog and UNH Student Handbook.

Please consult your faculty advisor should you need further clarification or have additional questions on any of the areas in this handbook.

DPD PROGRAM MISSION

The mission of the dietetics (DPD) program at the University of New Hampshire is to provide a quality baccalaureate program for students seeking careers in dietetics. The program is designed to meet the accreditation standards for foundation knowledge and learning outcomes of The Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics by providing a strong science-based foundation with a professional preparation in nutrition, food science, dietetics and management with integrated laboratory and clinical experiences. Students are encouraged to participate in outreach activities in addition to research, service, and academic activities. Graduates will obtain the knowledge and skills required to be successful in an internship experience accredited by The Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics and in entry-level nutrition positions not requiring CDR registration, as well as being qualified to pursue further training through graduate education.

ACCREDITATION STATUS

The program is 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 IL 60606, Tel. 312.899.0040 ext. 5400.

NUTRITION PROGRAM OUTCOME OBJECTIVES

Upon graduation from the Nutrition Program, UNH students should be able to be able to:

- Provide nutrition information to individuals and families to improve their health and well being
- Develop an appreciation for research in his or her professional area
- Develop an inquiring mind and the desire to pursue life-long learning
- Explore food and nutrition issues and concerns
- Translate and disseminate scientific principles of food and nutrition to counteract misinformation in these areas

DPD PROGRAM GOALS

Goal 1. Provide the foundation knowledge and skills for the didactic component of the entry level dietetic education for successful participation in supervised dietetics practice programs.

Outcome 1a:

At least 90% of students entering the nutrition program who follow the Dietetics Option will complete the program within 3 years (7.5 semesters). The student will be considered to enter the DPD in the second semester of their sophomore year.

Outcome 1b:

Over 5 year period, at least 80% of students following the Dietetics Option will graduate with a Grade Point Average (GPA) of 3.0 or higher on a scale of 4.0.

Outcome 1c:

Over a 5 year period, 90% of graduates of the Dietetics Option who respond to an alumni survey will indicate that they were well prepared to perform successfully in supervised practice program, graduate program or entry level professional program.

Outcome 1d:

90% of dietetic internship directors who respond to a survey will rate UNH DPD students as very well or adequately prepared in comparison with other interns in their program.

Goal 2. To prepare graduates for careers in dietetics.

Outcome 2a:

85% of students over a five year period, who have received verification statements from this program and completed a supervised practice program, will pass the registration exam on the first attempt.

Outcome 2b:

Over a five year period, 60% of DPD graduates will apply to supervised practice programs the academic year they complete the program.

Outcome 2c:

Over a five year period, 80% of DPD graduates applying to supervised practice programs will be accepted in the academic year they complete the program.

Outcome 2d:

Over a 5 year period, at least 75% of students following the Dietetics Option, not intent on applying to an internship will either go on to graduate or professional programs or work in a nutrition related field within 1 year after graduation.

Goal 3. Maintain and/or increase undergraduate enrollment in the Dietetics Option.

Outcome 3a:

The number of students in the Dietetics Option will remain the same or increase annually.

DPD CURRICULUM

The Didactic Program in Dietetics (DPD) gives you the classroom component of dietetics education, culminating in a B.S. degree. It must be followed, as a post-baccalaureate program, by an accredited, supervised practice (experience) program to qualify you to take the RD exam. The dietetic curriculum combines courses in chemistry, biological and social sciences, and business with courses in foods and nutrition.

Given the sequential nature of the course work, **it is essential to plan your program carefully.** The suggested sequence of required course is listed on page 9. Upon the completion of the ACEND-accredited course work, a Verification Statement will be provided to you. (These are necessary for acceptance into ACEND-accredited internship programs).

All courses in the dietetic curriculum teach knowledge and skills you will **actually use** in dietetics employment, and cover areas that are evaluated on the RD exam. The DPD Program is based on a very sophisticated collection of research data about what dietitians actually do in their jobs at entry-level and beyond entry-level. Required courses are designed to teach you the knowledge and skills needed for entry-level employment. All accredited DPD program curriculums meet the same competencies in view of the fact that all graduates will take the same RD examination.



**Suggested Course Sequence Guide for NUTRITION MAJORS
DIETETICS OPTION**
Students entering **Fall 2010 or later**

	Fall Semester	Spring Semester
1st Year	_____ NUTR 400*, Nutrition in Health & Well-Being (4 cr) _____ NUTR 401*, Professional Perspectives on Nutrition (1 cr) _____ ENGL 401, First-Year Writing or Discovery Course (4 cr) _____ BMS 507, Human Anatomy & Physiology (4 cr) _____ SOC 400, Intro Sociology or PSYC 401, Intro to Psych (4 cr)	_____ NUTR 476*, Nutritional Assessment (4 cr) _____ BMS 508, Human Anatomy & Physiology (4 cr) _____ ENGL 401, First-Year Writing or Discovery Course (4 cr) _____ HMP 401, US Health Care Systems (4 cr)
2nd Year	_____ CHEM 411, Intro Chemistry for the Life Sciences (4 cr) _____ HMGD 403, Intro to Food & Beverage Management (4 cr) _____ HHS 540/PSYC 402/SOC 502/BIOL 528, Statistics (4 cr) _____ Inquiry or Discovery Course (4 cr)	_____ NUTR 504*, Managerial Skill in Dietetics (4 cr) _____ BMBB 501, Biological Chemistry (5 cr) _____ Inquiry or Discovery Course (4 cr) _____ Elective (4 cr)
3rd Year	_____ NUTR 550*, Food Science (4 cr) _____ NUTR 610*, Nutrition Education & Counseling (4 cr) _____ BMS 501, Microbes in Human Disease (4 cr) _____ Discovery Course (4 cr) _____ NUTR 600 (1-2 cr)**	_____ NUTR 650*, Life Cycle Nutrition (4 cr) _____ ABM 508, Managerial Accounting (4 cr) _____ Discovery Course (4 cr) _____ Elective (4 cr) _____ NUTR 600 (1-2 cr)**
4th Year	_____ NUTR 700*, Career Development in Dietetics (1 cr) _____ NUTR 750*, Nutritional Biochemistry (4 cr) _____ NUTR 773*, Clinical Nutrition (4 cr) _____ NUTR 775*, Practical App in Medical Nutrition Therapy (4 cr) _____ Discovery Course (4 cr)	_____ NUTR 720*, Community Nutrition (4 cr) _____ NUTR 780*, Critical Issues in Nutrition (4 cr) _____ Discovery Course (4 cr) _____ Elective (4 cr)

****NUTR 600 is not required but recommended; see Lisa Corman (Room 103A, Nesmith Hall) well in advance to learn about the opportunities and requirements.**

Discovery Courses

- Environment, Technology & Society _____
- Fine & Performing Arts _____
- Historical Perspectives _____
- Humanities _____
- World Cultures _____
- Inquiry _____

Total Credits: _____ (≥ 128)

*** All NUTR courses require ≥ C- grade. 3/27/13**

BECOMING A REGISTERED DIETITIAN

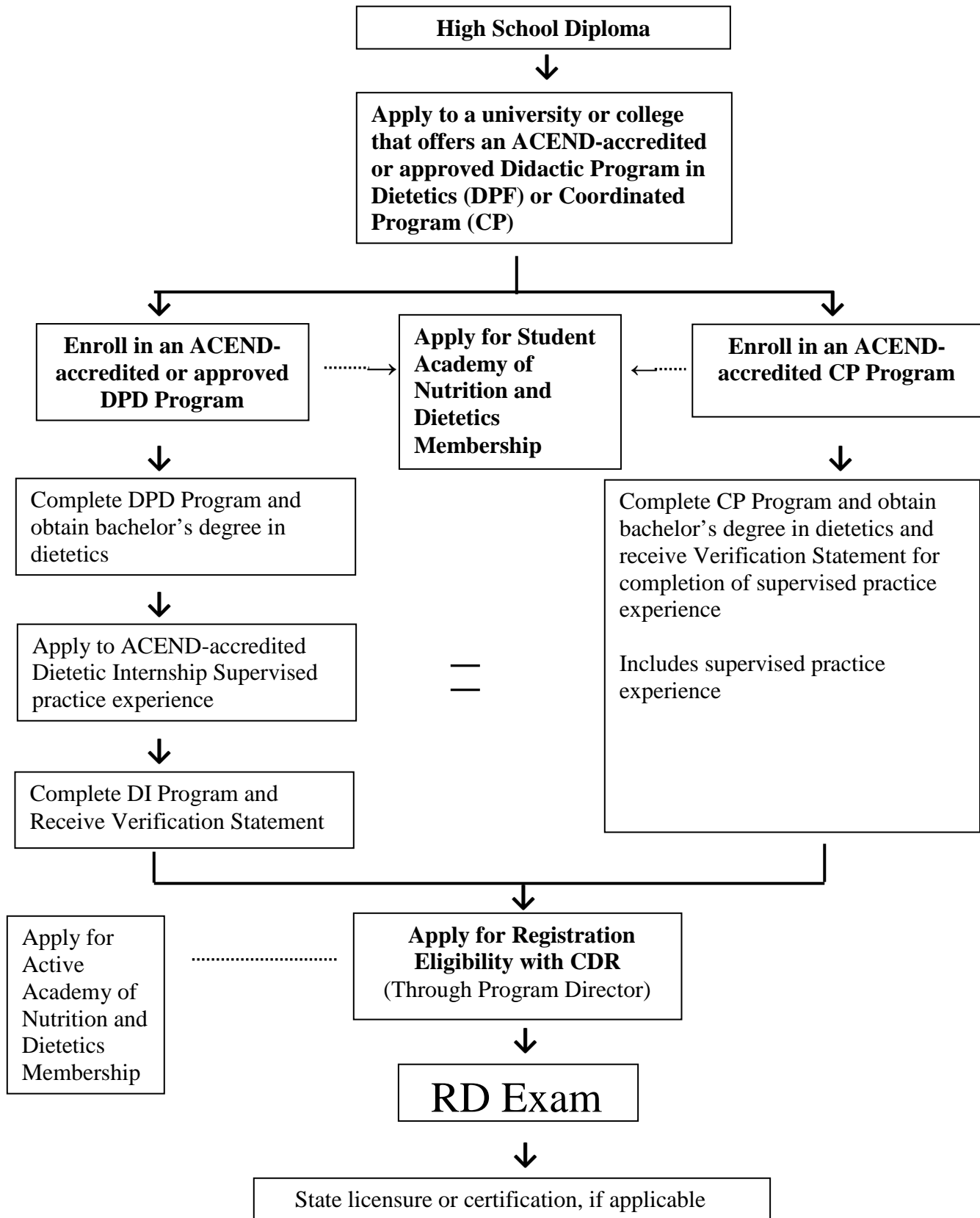
Requirements

- Completion at a minimum of a Bachelor's degree in dietetics or a related field from an accredited college or university. Completion indicates that the student has met all requirements of a given program and those of The Accreditation Council for Education in Nutrition and Dietetics (ACEND).
- Completion of Didactic Program in Dietetics (DPD) requirements in a program approved/accredited by The Accreditation Council for Education in Nutrition and Dietetics.
- The DPD Program at the University of New Hampshire is the first step to becoming a registered Dietitian. The Pathway consists of completing the DPD Program, earning a Bachelor's degree and obtaining a Verification Statement of Completion.
- After you receive your degree, you will then need to complete a supervised practice experience by completing a ACEND-accredited internship.
- You will then be eligible to take the Examination for Dietetic Registration to become credentialed as an RD. Passing the exam will credential you as an RD.
- Students who already have a Bachelor's degree will need to have their transcripts evaluated by the DPD Director. You will be required to meet the requirements of the UNH DPD to obtain a Verification Statement. A minimum of three core courses will be required.
- **The FLOW CHART on the following page clearly depicts the pathway**

Important Notes

- Should new DPD requirements become an official part of the curriculum and are published in the UNH Undergraduate Catalog, students entering the program will be required to meet the new DPD requirements.
- In accordance with university policy, students already enrolled in the program when the new DPD requirements go into effect have the option of either meeting the DPD requirements that were in place when they enrolled at UNH or adopting the new DPD requirements as long as the catalog is less than 5 years old.
- Students who are readmitted into the program will be required to meet the requirements of the plan that is in effect when they reenter the program.
- **This career requires a total commitment of five (or six) years of education.**

Pathway to RD



PROGRAM COSTS

UNH Tuition & Fees

A detailed description of costs related to tuition and fees, plus residence hall room and board are posted on the UNH website at <http://www.unh.edu/business-services/tuitfees.html>. Since costs vary each year, students should refer to this site for the most up-to-date information related to costs.

Some courses incur additional course fees. This information is listed on the Time and Room Schedule at <http://www.unh.edu/registrar/timeroom/timeandroom.html>.

Additional Dietetic Program Expenses

- Transportation expenses for field trips, practicum and projects may be incurred for the following courses:
 - NUTR 550 – Food Science
 - NUTR 600 – Field Experience in Nutrition
 - NUTR 720 – Community Nutrition
 - NUTR 775 – Practical Applications in Medical Nutrition Therapy
- Individual course materials, i.e., presentation posters, copying costs, computer disks, etc., should be expected.
- Membership fees recommended for the program may include the Academy of Nutrition and Dietetics.
- Transportation, meal costs, and registration fees should be expected to attend professional meetings and practical experiences.
- Most internships charge an application fee. The fees will vary, but most are between \$50 and \$100. In addition, it will cost \$50 to apply to the computer matching process used for determining intern placement.

Insurance

- Professional Liability - While working in the institution under the supervision of a preceptor, the student will be covered for professional practice liability as provided by Maginnis and Associates professional liability insurance policy. All students must pay a fee for this coverage at the beginning of the academic year their junior and senior years.
- Health Insurance - The student is responsible for obtaining personal health insurance.
- Liability/Travel/Injuries - Travel either as part of the DPD Program or commuting time to field experience agencies is not covered by the University of New Hampshire and is to be covered by personal auto insurance.

Withdrawal and Refund of Tuition and Fees

Policies and procedures for tuition and refunds are determined by UNH's Business Services and can be found at <http://www.unh.edu/business-services/polnproc.html>.

FINANCIAL AID

To apply for financial aid, one must go to the Financial Aid Office in Stoke Hall. Financial aid is usually based on need (family income), which is determined after review of one's family financial form. Financial aid comes in many forms. Some financial aid must be paid back (loans) while other aid does not (grants). Answers to all your financial aid questions can be found at <http://financialaid.unh.edu/>.

PROGRAM POLICIES

Once a nutrition major has successfully completed NUTR 400, NUTR 401, and BMS 507/508 OR CHEM 403/404, they are required to choose, and be formally admitted into, one of three options in Nutrition. The three options are: *Dietetics*, *Nutritional Sciences*, and *Nutrition and Wellness*. Option descriptions can be found at nutrition.unh.edu.

Process Overview

- Typically, a student will choose an option during the beginning of the sophomore year. Students should choose no later than the beginning of their junior year. The deadline for choosing an option in Nutrition is September 15th of each year.
- To choose an option, the student must complete an Application Packet. The Application Packet includes: (1) completed cover sheet, (2) short, personal statement describing why the student wishes to enter their chosen program (300-500 typed words), (3) unofficial transcript from WebCat, and (4) a completed [UNH Change of Program Form](#).
- Students must submit *two copies* of the Application Packet to Celeste Dietterle (Kendall 203) by 4pm on September 15th. No late or electronic applications will be accepted.
- Completed applications will be reviewed by the Nutrition Faculty; students will be notified of the outcome no later than October 15th.

For Students Choosing the *Dietetics* Option

- Admission into the *Dietetics* option is competitive.
- Due to programmatic constraints, meeting all admission criteria does not guarantee placement into this option.
- Students who wish to pursue the Dietetics option should meet the following minimum criteria to be considered for admission:
 - Cumulative GPA ≥ 3.0
 - Completion of the following courses and acceptable grade in each:

Course	Acceptable Grade
BMS 507 or CHEM 403	$\geq C+$
BMS 508 or CHEM 404	$\geq C+$
HMP 401	$\geq C$
NUTR 400	$\geq B$
NUTR 401	Credit
NUTR 476	$\geq B$

- Students admitted to the *Dietetics* option must maintain a cumulative GPA of ≥ 3.0 . Students whose GPA falls below 3.0 will be placed on probation for one semester. If, after the probationary semester, the GPA does not improve to ≥ 3.0 , the student will be required to select another option in Nutrition or another academic program.

Other Information

- Students interested in changing options (after initial declaration) must submit a new application; the deadline for all applications is September 15th.
- Transfer (internal or external) students will be designated as Nutrition majors without a specified option until they meet criteria and complete application process as described above.

*Starting with the entering class of Fall 2010

Dietetics Option Program Retention

- Once accepted into the dietetics option, students must maintain an overall GPA of 3.0. Students who fall below a 3.0 will be placed on probation for a semester. If the GPA does not improve to a 3.0 or better, the student will forfeit their spot in the program.

Academic Exclusion, Suspension & Dismissal

UNH policies pertaining to student academic progress, standing, termination and re-admittance can be found in the [Student Rights, Rules, & Responsibilities](#).

Academic Calendar

The Didactic Program in Dietetics (DPD) Option follows the University of New Hampshire academic calendar which can be found at <http://calendar.unh.edu/MasterCalendar.aspx>.

Requirements for Graduation and Completion of the Program

UNH students must complete 128 credits and all general education and writing intensive courses to be eligible to graduate. Students must file an *Intent to Graduate* card to have the Registrar check records to verify that the student has met all General Education requirements. Information as to deadlines and specifics concerning graduation can be found on the UNH website at <http://www.unh.edu/registrar/graduation/graduation.html>.

Verification Statements

Students who successfully complete the Dietetics (DPD) Option will be awarded a *Verification Statement* after graduating from the program. This document is needed when applying to a Supervised Practice Program indicating that all requirements of the Didactic Program in Dietetics (DPD) have been met. Students applying to Supervised Practice Programs who have not completed requirements for the DPD will receive a *Declaration of Intent* form signed by the Program Director indicating those courses which must be completed prior to receiving a Verification Statement. Students will receive six (6) Verification Statements and may request more if needed from the DPD Director. One copy will be retained in each student's file.

Access to Personal Files

According to UNH's *Student, Rights, Rules, & Responsibilities*, "Student records are maintained in the University, and the right of access to these records is provided to the student or other individuals according to the guarantees and limitations specified in the federal government's Family Educational Rights and Privacy Act of 1974 (20 U.S.C. 1232 g). By University policy, no records shall be kept that reflect political or ideological beliefs or associations."

Assessment of Prior Learning and Transfer of Courses

Transfer of coursework credit from other universities follows the policies of the University of New Hampshire (<http://www.unh.edu/registrar/graduation/transferfaq.html>). Students with substantive experience in an area may opt to CLEP the course by taking a comprehensive examination and may also be asked to demonstrate specific skills. If you take a course at another University or College, you need to obtain a copy of the syllabus and make an appointment with Dr. Janson-Sand for her to approve the course. You must get your grade transferred to the University and only grades of C or better transfer.

Evaluation of Student Learning

Evaluation is an important component of the Nutrition Program. The faculty views this as a "two way street" by which students are afforded input on their progress and in turn offer input relative to the program.

Students have the opportunity to do this in a couple of ways:

1. At the end of each semester, students are asked to fill out evaluation forms for each course.
2. Students have the right to provide input to a given professor, advisor, the department head, and the associate dean as to any concerns they have with the academic program.

The following table depicts the knowledge foundation and learning outcomes as required by ACEND.

1: Scientific and Evidence Base of Practice: Integration of scientific information and research into practice
<ul style="list-style-type: none">• KR 1.1: The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice.
<ul style="list-style-type: none">• KR 1.1.a: Learning Outcome: Students are able to demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.
<ul style="list-style-type: none">• KR 1.1.b: Learning Outcome: Students are able to use current information technologies to locate and apply evidence-based guidelines and protocols, such as the Academy of Nutrition and Dietetics Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Dept. of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearing - house Web sites.

2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.
<ul style="list-style-type: none"> • KR 2.1: The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.
<ul style="list-style-type: none"> • KR 2.1.a: Learning Outcome: Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public.
<ul style="list-style-type: none"> • KR 2.1.b: Learning Outcome: Students are able to demonstrate assertiveness, advocacy and negotiation skills appropriate to the situation.
<ul style="list-style-type: none"> • KR 2.2: The curriculum must provide principles and techniques of effective counseling methods.
<ul style="list-style-type: none"> • KR 2.2.a: Learning Outcome: Students are able to demonstrate counseling techniques to facilitate behavior change.
<ul style="list-style-type: none"> • KR 2.3: The curriculum must include opportunities to understand governance of dietetics practice, such as the Academy of Nutrition and Dietetics Scope of Dietetics Practice Framework, the Standards of Professional Performance and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.
<ul style="list-style-type: none"> • KR 2.3.a: Learning Outcome: Students are able to locate, understand and apply established guidelines to a professional practice scenario.
<ul style="list-style-type: none"> • KR 2.3.b: Learning Outcome: Students are able to identify and describe the roles of others with whom the Registered Dietitian collaborates in the delivery of food and nutrition services.
3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations
<ul style="list-style-type: none"> • KR 3.1: The curriculum must reflect the nutrition care process and include the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.
<ul style="list-style-type: none"> • KR 3.1.a: Learning Outcome: Students are able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.
<ul style="list-style-type: none"> • KR 3.2: The curriculum must include the role of environment, food, nutrition & lifestyle choices in health promotion & disease prevention.
<ul style="list-style-type: none"> • KR 3.2.a: Learning Outcome: Students are able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to affect change and enhance wellness in diverse individuals and groups.
<ul style="list-style-type: none"> • KR 3.3: The curriculum must include education and behavior change theories and techniques.
<ul style="list-style-type: none"> • KR 3.3.a: Learning Outcome: Students are able to develop an educational session or program/educational strategy for a target population.
4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations
<ul style="list-style-type: none"> • KR 4.1: The curriculum must include management and business theories and principles required to deliver programs and services.
<ul style="list-style-type: none"> • KR 4.1.a: Learning Outcome: Students are able to apply management and business theories and principles to the development, marketing and delivery of programs or services.
<ul style="list-style-type: none"> • KR 4.1.b: Learning Outcome: Students are able to determine costs of services or operations, prepare a budget and interpret financial data.
<ul style="list-style-type: none"> • KR 4.1.c: Learning Outcome: Students are able to apply the principles of human resource management to different situations.
<ul style="list-style-type: none"> • KR 4.2: The curriculum must include content related to quality management of food and nutrition services.
<ul style="list-style-type: none"> • KR 4.2.a: Learning Outcome: Students are able to apply safety principles related to food, personnel and consumers.

<ul style="list-style-type: none"> • KR 4.2.b: Learning Outcome: Students are able to develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data to use in decision-making.
<ul style="list-style-type: none"> • KR 4.3: The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice.
<ul style="list-style-type: none"> • KR 4.3.a: Learning Outcome: Students are able to explain the impact of a public policy position on dietetics practice.
<ul style="list-style-type: none"> • KR 4.4: The curriculum must include content related to health care systems.
<ul style="list-style-type: none"> • KR 4.4.a: Learning Outcome: Students are able to explain the impact of health care policy and administration, different health care delivery systems and current reimbursement issues, policies and regulations on food and nutrition services.
<p>5: Support Knowledge: knowledge underlying the requirements specified above.</p>
<ul style="list-style-type: none"> • SK 5.1: The food and food Systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus & food products acceptable to diverse groups.
<ul style="list-style-type: none"> • SK 5.2: The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism, and nutrition across the lifespan.
<ul style="list-style-type: none"> • SK 5.3: The behavioral & social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior & diversity, such as psychology, sociology or anthropology.

Evaluation of competencies can take place in many ways. The following table depicts the methodologies, the courses in which they occur, and the foundation knowledge and learning outcomes to which they are related. These are the ways that you will be evaluated for your DPD courses.

Assessment Method	NUTR Course in which Assessment Occurs	Learning Outcomes Assessed
Labs and case studies	400	KR3.2, KR3.2.a
In class activities	401	KR2.3, KR2.3.a
Labs and case studies	476	KR3.1, KR3.1.a
Group projects	504	KR2.1, KR2.1.b, KR2.3, KR2.3.b, KR4.1, KR4.1.a, KR4.1.c, KR4.2
Nutrition counseling observations. Development of a nutrition education program and presentation	510	KR2.1, KR2.1.a, KR2.2, KR2.2.a, KR3.3, KR3.3.a
Case studies	650	KR3.2.a
In class exercises	700	KR2.3, KR2.3.a
Community assessment project and public policy assignment	720	KR4.2.b, KR4.3, KR4.3.a, KR4.4.a
Case studies and hospital practicum evaluation	775	KR1.1, KR1.1.a, KR3.1, KR3.1.a
Data base assignment and scientific interpretation of journal articles	780	KR 1.1, KR1.1.b, KR2.1, KR2.1.a
Course grade	HMP 401	KR4.4, KR4.4.a
Comprehensive case study	HMP 710	KR4.1, KR4.1.b

Dietetics students should also become familiar with the Code of Ethics to the Profession of Dietetics which is available at <http://www.eatright.org/About/Code.aspx?id=7602&terms=Code+of+Ethics>. All members of the Academy of Nutrition and Dietetics and Registered Dietitians are bound to abide by this code of ethics. Students should expect to follow the Code while students in their Didactic Programs and Internships.

Grievances and Complaints

The University has a number of grievance procedures that are outlined in the [Undergraduate Catalog](#) and in the [Student Rights, Rules, & Responsibilities](#). Students may also file written complaints with the Nutrition Program Coordinator (Gale Carey) who will review the complaint and follow Department and University policy in handling any arbitration, including moderating a meeting between the student and the DPD Director. Students who file complaints can be assured that the student's rights will be protected against retaliation. All complaints and their resolutions will be kept on file in a locked cabinet for use in PARs and future Self-study.

Dietetic education programs accredited or approved by The Accreditation Council for Education in Nutrition and Dietetics (ACEND) must provide the following information to students:

The [Accreditation Council for Education in Nutrition and Dietetics](#) will review complaints that relate to a program's compliance with the accreditation/approval standards. The Council is interested in the sustained quality and continued improvement of dietetics education and programs but does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admission, appointment, promotion or dismissal of faculty, staff, or students.

A copy of the accreditation/approval standards and/or the Council's policy and procedure for submission of complaints may be obtained by contacting the Education staff at The Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606 or by calling 800/877-1600, ext. 4872.

PROGRAM EXPECTATIONS

Student Conduct

The Student Conduct Code is found in the [Student Rights, Rules and Responsibilities Handbook](#). In brief students are entitled to all rights guaranteed by the constitution. Students have the responsibility to remain honest in academic endeavors (not plagiarizing, cheating, or knowingly or willingly falsifying data) and avoid social misconduct. Acts of academic dishonesty may result in a failing grade for the assigned work in connection with which the violation occurred, or a failing grade for the course.

Various types of electronic devices (e.g. laptop computers, PDAs, cell phones, etc.) are prevalent around campus. Students are expected to follow good manners when using these in public areas. Use of these in the classroom is at the discretion of each instructor. Failure to comply within the parameters set by an instructor may result in disciplinary action and possible removal from a course.

Code of Ethics of the Profession

The Code of Ethics of the Dietetics Profession can be found on the American Dietetic Association website at <http://www.eatright.org/About/Code.aspx?id=7602&terms=Code+of+Ethics>.

Dress Code for Practical and Field Experiences

- If a student is placed in a practicum or field experience, they are expected to dress in accordance with the standards of the facility in which they are working. The following are not considered professional attire and should not be worn: miniskirts, shorts, jeans or any clothing which would be worn in a gym or to a club, flip-flops, low cut necklines, any clothing that reveals the midsection of the body like cropped tops or low slung pants.
- Clothing should be clean and pressed.
- Jewelry should be simple and kept to a minimum.
- Most hospitals require a lab coat when involved in a clinical experience.
- If your experience is in foodservice, you most likely be asked to wear a hair restraint of some sort and asked to keep your fingernails short and unpolished. You may also be asked to limit the jewelry you wear. Foodservice establishments typically require closed toe, rubber soled shoes. Please check prior to your experience to see what is allowed.
- For males, some facilities allow well-trimmed beards while others may require beard restraints if you work with food.

Tests and Immunizations

Some field experience or practicum facilities may require students to show proof of testing for tuberculosis and the completion of a series of Hepatitis B shots. Further, some may require proof of a tetanus shot within a certain time period or a measles titer. Some facilities may have other requirements such as ServSafe certification.

Background Checks

Students working in facilities with youth or in hospital settings may be asked to complete a criminal background check. Background checks can be obtained on campus by speaking with Dr. Colette Janson-Sand. Some facilities requiring such checks may also have their own avenues for the completion of this requirement.

YOUR ACADEMIC ADVISOR

The Nutrition Program is strongly committed to academic advising. Every student in the Nutrition Program is assigned an advisor. Students are urged early on to make an appointment and get to know their advisor. Faculty have posted office hours but also will see students at other times by

appointment. Advisors are helpful not only to help guide curriculum choices but also to help students explore their interests and navigate through academic life. Students should feel free to meet with their advisor during the semester and not only during pre-registration times.

During pre-registration, faculty will post available hours to meet with students. Registration Access Codes (RAC) numbers which enable a student to register on-line will only be provided after a student meets with his or her advisor. No RAC numbers will be provided by e-mail or by phone. It is important that each semester the student and his or her advisor work out a plan for the coming semester and review student progress toward graduation. Information concerning registration procedures and deadline dates for completion of registration are found on the RAC sheet as well as on the UNH Blackboard site.

It is important for students to feel comfortable with their advisor. Your advisor will be providing assistance in:

- Planning a schedule of required courses
- Providing information about scholarships, professional organizations and job opening
- Making plans for future endeavors
- Identifying and marketing their strengths
- Communicating pre-professional and professional expectations
- Nurturing professional growth and development

Faculty Member	Course(s) Taught	Degree & Areas of Interest
Dennis J. Bobilya, PhD	NUTR 546 - Nutrition, Exercise & Fitness NUTR 733 - Investigations of Dietary Supplements and Herbal Therapies NUTR 751 - Nutritional Biochemistry of Micronutrient	Ph.D., University of Missouri Zinc transport and utilization by mammalian cells; physiology of the blood-brain barrier; sports nutrition
Joanne D. Burke, PhD, RD, LD	NUTR 401 - Introduction to the Nutrition Profession NUTR 720 - Community Nutrition	Ph.D., University of New Hampshire Community & public health nutrition education
Gale B. Carey, PhD	NUTR 750 – Nutritional Biochemistry	Ph.D., University of California Davis Nutritional biochemistry of obesity and diabetes; environmental chemicals; young adult health
Joanne Curran-Celentano, PhD	NUTR 400 - Nutrition in Health and Well Being NUTR 405 – Food and Society NUTR 550 - Food Science: Principle & Practice	Ph.D., University of Illinois at Urbana Food science and human nutrition; food and culture; nutrition and aging; antioxidants
Maggie Dylewski, PhD, RD	NUTR 401 - Introduction to the Nutrition Profession NUTR 476 - Nutritional Assessment NUTR 700 - Careers in Dietetics NUTR 758 – Practicum in Weight Management	Ph.D., Boston University Nutrition assessment, Clinical nutrition
Colette Janson-Sand, PhD, RD, LD (Director, DPD Program)	NUTR 504 - Managerial Skills in Dietetics NUTR 505 - ServSafe NUTR 510 - Nutrition Education & Counseling	Ph.D., University of New Hampshire Human nutrition; nutritional assessment and barriers to patient compliance with dietary change; nutrition education
Mary Katherine Lockwood, PhD	NUTR 773 - Clinical Nutrition	Ph.D. Univ. of California, Los Angeles Effect of micronutrients on diabetic complications of the vasculature; role of EMS in public health response to mass casualty & epidemic.
Jesse Stabile Morrell, MS	NUTR 400 - Nutrition in Health and Well Being NUTR 506 – Nutrition and Wellness NUTR 560 – Introduction to Research in Nutrition	M.S., University of New Hampshire Human nutrition; young adult health
Ruth A. Reilly, PhD, RD, LD (Associate Director, DPD Program)	NUTR 400 - Nutrition in Health and Well Being NUTR 650 - Life Cycle Nutrition NUTR 700 - Careers in Dietetics NUTR 770 – Gender-linked Nutrition Concerns NUTR 775 - Practical Applications of Medical Nutrition Therapy	Ph.D., University of New Hampshire Human nutrition, nutritional education, and women's health
Catherine Violette, PhD, RD, LD	NUTR 510 - Nutrition Education & Counseling	Ph.D., Pennsylvania State University Food safety and food acquisition; nutrition education

STUDENT RESOURCES

Access to Student Support Services

Through the Center for Academic Resources, the University offers an array of support services to students such as ongoing, individualized learning skills instruction in time management, note-taking, and test-taking. More information can be found at <http://www.cfar.unh.edu/>. Other services such as Counseling, Career Support, and Health Services can be found at <http://admissions.unh.edu/why-unh/student-services> .

Study Abroad

The Nutrition Program considers study abroad to be an important part of your education--enriching you both personally and professionally. We encourage all students who meet the eligibility criteria to spend a summer or a semester in another country. To ensure proper credit transfer and financial aid packaging, follow the study abroad process carefully. Please let your advisor know early in your academic career that you would like to do this so that you can plan your curriculum around this very valuable experience. More information is available at the Center for International Education (<http://www.unh.edu/cie>) located in Hood House.

Student Nutrition Association

The Student Nutrition Association's purpose is to spread nutritional awareness through education, leadership, and outreach programs and to give its members an opportunity to expand knowledge, network, and to become more familiar with the nutritional field.

Contact: Erica Siver, President **Meetings:** MUB, Thursdays 5:00 p.m.

Academy of Nutrition and Dietetics Student Membership

The Academy of Nutrition and Dietetics, and its state affiliate the NH Dietetic Association, are the only associations which represent registered dietitians. They exist to foster the highest of standards in dietetics practice and to promote the registered dietitian as being the most qualified food and nutrition professional.

Membership in the Academy of Nutrition and Dietetics entitles one to receive the *Journal of the American Dietetic Association*, as well as other supplemental publications. It also entitles one to membership benefits such as reduced rates at Academy of Nutrition and Dietetics conferences and materials sold in the Academy of Nutrition and Dietetics Marketplace. The individual also becomes a member of the state affiliate. Students also receive a special publication called the Student Scoop.

Any student interested in becoming a member of Academy of Nutrition and Dietetics should see Dr. Colette Janson-Sand for application.

FIELD EXPERIENCE (NUTR 600) FOR UNDERGRADUATE STUDENTS

The purpose of the field experience program is to provide students in nutritional science with the opportunity to participate in activities which will allow them to apply knowledge and theory learned in the classroom environment.

The following is a current listing of field experiences which may be elected each semester. New ones are continually being added so one should check with Lisa Corman prior to registration for an updated list for that particular semester.

Women, Infants, and Children (W.I.C.) - Students provide assessment of clinic participants as well as nutritional counseling under the supervision of W.I.C. dietitians. Open to students who have had NUTR 476, 510, and 650. Skills which will be developed: interviewing skills, interpersonal skills, counseling skills. Opportunity to interact with clients from a variety of cultures.

Area Community Hospitals - Shadowing a Registered Dietitian in a small community hospital (125 beds). Includes patient interviewing, tray line supervision, food production, in-serving training, and patient counseling. Opportunities to participate in all areas of patient care and food service management with special projects. Open to students who have had NUTR 476 and 504.

Area Nursing Homes - Assisting a consulting dietitian in conducting nutritional interviews, assessment, and documentation on elderly individuals as well as conducting audits, in-serving training sessions, menu design and evaluation and sanitation in safety checks. Open to students who have had NUTR 476, 504, and 650. Skills to be developed: interpersonal skills, communication skills, interviewing and assessment skills, managerial skills.

School Food Service (School Lunch) - An opportunity for the student interested in applying food service management theory to do so under the supervision of an R.D. who has responsibility for a large school lunch program. Activities include menu planning for both breakfast and lunch, planning and implementing an in-service training program, preparing and presenting a nutrition education program, and sometimes helping evaluate and cost a new piece of equipment for purchase or assist in budget planning, writing up specifications and food purchasing. Open to students who have had HMG 403 and 504. Skills to be developed: meal planning and food service management skills, nutritional assessment skills, teaching and communication skills, public speaking.

Cooperative Extension - Working alongside an Extension Specialist (R.D.), the student will help develop and implement nutrition education programs for counties statewide. Also as part of this experience, the student has the opportunity to write newspaper articles for "Granite State Consumer" and assist in the development of fact sheets and other educational materials. Open to students who have had NUTR 510. Skills which will be developed: writing and communication skills, interpersonal skills, management skills, development of educational pamphlets and materials for consumers.

Camp Carefree - A field experience for students who may be staying in the area during the summer. Ideal for a student taking summer session courses. Camp Carefree is a camp for juvenile diabetics ages 8-15. The camp usually takes place the first two weeks of August immediately following UNH summer session. Work experience includes supervising kitchen staff, menu planning, camper assessment and meal plan design, educational programs, supervision during snacks and meals, and in-service training of staff in relation to diet. Open to students who will be

starting their senior year in the fall. Skills to be developed: nutritional assessment, counseling, education, all phases of food service management.

The Center for Health Enhancement (CHE) - This experience involves a variety of experiences which differ from semester to semester in which the student assists the Director of the CHE Center with a variety of tasks including nutritional assessment and counseling of individuals, development of nutrition education materials, researching answers to client inquiries. Open to students who have completed NUTR 476, 510 and preferably 546. Skills to be developed: communication skills, nutritional assessment skills, organizational skills.

EMPLOYMENT OPPORTUNITIES IN FOOD AND NUTRITION

Careers in the Nutritional Sciences

Clinical Nutrition

Cardiac Rehabilitation
Diabetic Specialist
Nutrition Support
Hyperalimentation Specialist
Clinical Counseling
Renal Specialist
Eating Disorders Specialist

Food Service and Food Industry Careers

Food Service Director
Representative/Salesperson/Educator for
Nutritional Supplements (ex: Tube Specialist
Feeding and TPN Solutions)
Recipe Developer and Tester for Food Company

Community Nutrition

Sports and Fitness Nutrition Consultant
Health Maintenance Organization
Media Spokesperson for TV or Radio
Food and Nutrition Lobbyist
Food and Nutrition Consumer Advocate
Food and Nutrition Policy Maker
Nutrition Educator
Corporate (Industrial) Dietitian
Federal Program Nutritionist
Prenatal and Lactation Consultant
Public Health Nutritionist
Cooperative Extension, Food and Nutrition

Careers in Food Service and Technology

Food Industry

Food Produce Development
Sensory Evaluation
Sensory Testing Laboratory
Quality Control in Food Science
Food Packaging
Food Processing
Food Microbiology - Fermentation
Brewery Industry - Brewmaster
Flavor and Color Chemistry
Technician

Government (FDA & USDA)

Inspection, Regulation
Policies, Implementation

Pharmaceutical Industry

Drug Nutrient Interactions - Toxicology
Nutrient Supplements, Food Supplements

Journalism

Science Writer, Food Specialist for newspapers
and magazines

Nutritional Research

Research Dietitian/Research Laboratory

Epidemiological/Field Research Computer
Specialist – Diet Coding