

DIETETICS

<http://www.uvm.edu/nfs/>

OVERVIEW

The Master of Science in Dietetics (MSD) Program, housed in the Department of Nutrition and Food Sciences under the College of Agriculture and Life Sciences at the University of Vermont, is a 30-hour graduate credit degree that includes didactic coursework, a graduate capstone project, and supervised practice experience culminating in student eligibility to write the exam for Registered Dietitian Nutritionist.

The mission of the MSD is to prepare and educate graduate students who will successfully function as entry-level Registered Dietitian Nutritionist with specialized knowledge of and ability to apply the principles of sustainable food systems across all professional practice settings. Students will also develop competence in research methodology. Students will take graduate level courses throughout the University of Vermont as well as advanced nutrition courses offered in the Department of Nutrition and Food Sciences. For more information about the program, please visit the MSD website.

For the core MSD courses (NFS 310, NFS 311, NFS 312), there is a weekly mandatory online synchronous class meeting. During the supervised practice experience semesters, NFS 311 and NFS 312 class meetings are held every Monday.

The Master of Science in Dietetics is accredited by:

Accreditation Council for Education and Dietetics (ACEND)
120 South Riverside Plaza, Suite 2190
Chicago, IL 60606-6995
800-877-1600, extension 5400

More information about ACEND and the Academy of Nutrition and Dietetics is available on their websites.

Following completion of the supervised practice experience and all requirements for the MSD, students will be issued a verification statement of completion of the program and will be eligible to write the exam for Registered Exam for Dietitians.

DEGREES

- Dietetics M.S.D. (<http://catalogue.uvm.edu/graduate/dietetics/dieteticsmsd/>)

FACULTY

Trubek, Amy B.; Professor, Department of Nutrition and Food Sciences; PHD, University of Pennsylvania

Courses

NFS 203. Food Microbiology. 3 Credits.

Desirable and undesirable activities of bacteria in foods. Mechanisms of food-borne infection and intoxication. Laboratory methods to enumerate and identify microorganisms associated with food. Prerequisite: NFS 153 or Instructor permission. Co-requisite: NFS 213.

NFS 205. Functional Foods:Prncpl & Tech. 3 Credits.

Examines the constituents that make food products functional and provides laboratory techniques needed to create a functional food. Prerequisites: NFS 153, NFS 154, or Instructor permission.

NFS 223. Nutrition Educ & Counseling. 3 Credits.

Use of appropriate education theory, techniques, and media in nutrition education and counseling theories and negotiation, interviewing and counseling skills in individual and group counseling. Pre/co-requisites: NFS Prerequisites: NFS 043, NFS 053, NFS 143.

NFS 243. Advanced Nutrition. 3 Credits.

Study of nutrients and their specific functions in metabolic process integrating cellular physiology, biochemistry, and nutrition. Prerequisites: NFS 043, ANPS 019, NFS 183 or PBIO 185; minimum Junior standing. Spring.

NFS 244. Nutr in Hlth & Disease Prevntn. 3 Credits.

Examination of dietary planning, nutrition assessment, genetics, drug-nutrient interactions, CAM therapies and nutrition related to health and prevention of disease. Pre/co-requisites: NFS 053, NFS 143; minimum Junior standing.

NFS 245. Nutrition for Global Health. 3 Credits.

Exposes students to global nutrition issues, with an emphasis on maternal and child nutrition in low- and middle-income countries. Focus on the interplay between demographic, nutritional, and epidemiologic transitions. Examines nutrition issues and investigates efforts to control and prevent malnutrition. Prerequisites: NFS 043; and NFS 113 or NFS 114 or FS 103 or ANTH 173 or HLTH 103 or Instructor permission. Co-requisites: Minimum Junior undergraduate or Graduate student standing.

NFS 250. Foodservice Systems. 4 Credits.

Emphasis on the foodservice system model for understanding quality control; food procurement, production, and marketing; management and evaluation of foodservice facilities, human and financial resources. Prerequisites: BSAD 060 or CDAE 158; BSAD 120; minimum Junior standing; Dietetics or Nutrition and Food Sciences, and Dietetics, Nutrition and Food Sciences majors only.

NFS 253. Food Regulation. 3 Credits.

Comprehensive examination of U.S. food laws and regulations and their relationships to the safety of the U.S. food supply. Focus on how food-related laws and regulations are enacted and enforced, through detailed examination of selected food regulation topics. Prerequisite: NFS 153 or equivalent course/training with Instructor permission.

NFS 254. Global Food Safety. 3 Credits.

An overview of food safety issues, policies, and opportunities around the globe, with a focus on bacterial, viral, and parasite-based food safety challenges. Prerequisites: NFS 113 or NFS 114; NFS 153 or MMG 002 or MMG 101.

NFS 260. Clinical Nutrition I. 3 Credits.

Focuses on understanding various disease conditions and how different food patterns relate to the prevention and management of common diseases. The Nutrition Care Process will be used throughout, and the importance of interprofessional practice as well as the dietitian's role on the healthcare team will be emphasized. Prerequisites: NFS 143, NFS 243; Senior standing.

NFS 262. Community Nutrition. 3 Credits.

Study of U.S. public health nutrition policies, programs and practices. Emphasis on community nutrition program planning including needs assessment, intervention development and evaluation. Prerequisite: Minimum Junior or Graduate standing. Spring.

NFS 285. Food, Exchange and Culture. 3 Credits.

Examines practices and principles that cannot be fully understood within market based, industrially manufactured and/or globally sourced food and drink. These practices and principles shape food systems at the level of individual behavior and social institutions, including reciprocity, subsistence, charity, mutual aid and more. Prerequisites: NFS 053 or ANTH 085; and NFS 113 or ANTH 179.

NFS 310. MSD Journal Club. 2 Credits.

Critical review of current scientific, peer-reviewed literature, student-led facilitated discussions, abstract writing on topics related to nutrition, sustainable food systems, hunger and food insecurity, health promotion, chronic disease prevention and management. Prerequisite: Master of Science in Dietetics students only.

NFS 311. Supervised Practice I. 4 Credits.

Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

NFS 312. Supervised Practice II. 4 Credits.

Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

NFS 313. Food Safety and Public Policy. 3 Credits.

An exploration of issues that impact the development of microbiological food safety policy through analysis of how science and risk assessment are used in establishing policy. Prerequisites: NFS 203 or NFS 253 or Instructor permission.

NFS 350. Nutrition&Food Science Seminar. 1 Credit.**NFS 362. Intro to Research Methods. 3 Credits.**

Basic introduction to research methods at the MS level, including formulation of a research question and hypothesis, literature searching and preparation of a literature review, analytical methods and experimental design, data analysis and presentation, and journal article publication. Prerequisites: Graduate standing.

NFS 390. Master's Project Research. 1-6 Credits.

Final project under the direction of a graduate faculty mentor. Prerequisite: Nutrition and Food Sciences non-thesis Graduate Student, Instructor permission.

NFS 391. Master's Thesis Research. 1-15 Credits.

Final research thesis under the direction of a graduate faculty mentor. Prerequisite: Nutrition and Food Science graduate students only.

NFS 392. Evidence-based Practice Prjct. 2 Credits.

On site identification, review of literature for background and possible solutions, data collection and analysis, and writing and presenting the results and conclusions of a research problem. Pre/co-requisites: Successful completion of the first year of the Master in Dietetics program.

NFS 393. Independent Study. 1-18 Credits.

A course which is tailored to fit the interests of a specific student, which occurs outside the traditional classroom/laboratory setting under the supervision of a faculty member, for which credit is awarded. Offered at department discretion.

NFS 394. Independent Graduate Research. 1-18 Credits.

Graduate student work on individual or small team research projects under the supervision of a faculty member, for which credit is awarded. Offered at department discretion.

NFS 395. Special Topics. 1-18 Credits.**NFS 396. Advanced Special Topics. 1-18 Credits.****NFS 397. Teaching Assistantship. 1-3 Credits.**

Student service as a teaching assistant, usually in an introductory-level course in the discipline, for which credit is awarded. Offered at department discretion.

NFS 398. Internship. 1-18 Credits.

On-site supervised work experience combined with a structured academic learning plan directed by a faculty member or a faculty-staff team in which a faculty member is the instructor of record, for which academic credit is awarded. Offered at department discretion.