Nutrition and Dietetics

Degree: Bachelor of Science in Nutrition and Dietetics
Contact: Dr. Cathy English
Department of Nutrition and Food Sciences (http://cels.uri.edu/nfs/)
110 Ranger Hall
Phone: (401) 874-5869
Email: cathy@uri.edu

The Field
Nutrition is the study of the action of biologically active components of food and their role in maintaining human health. Nutrition is an applied science. Drawing on aspects of chemistry, biochemistry and physiology, nutritionists study the role of nutrients, the body’s requirements for nutrients throughout life, and the effects of inadequate intakes on health and well-being. Nutritionists also draw on the social sciences to study the social, economic, cultural, and psychological implications of food and eating.

Dietetics is the application of knowledge about food and nutrition to help people achieve and maintain health throughout the life span. An important component of health care, dietetics involves helping people meet their nutritional needs in health and disease though diet counseling and nutrition support. Dietetics integrates knowledge of food, nutrition, management, basic sciences, and social sciences to improve the dietary intake and health of individuals and communities.

Undergraduate Major
The Department has one undergraduate degree – Nutrition and Dietetics. There are two options, the Nutrition Option and the Dietetics Option.

Dietetics Option. This option is required of all students planning to become Registered Dietitians. Registered Dietitians work in a variety of settings including healthcare facilities, community agencies, industry, and in private practice. To become a Registered Dietitian, students must complete academic training (Didactic Program in Dietetics) and a supervised practice program (Dietetic Internship), and pass a national exam (Registration Exam for Dietitians). This program is a Didactic Program in Dietetics and provides the academic training needed to become a Registered Dietitian. URI’s Dietetics Program is accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association (ADA), 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606, 312-899-0040, ext. 5400. Please see our website (http://cels.uri.edu/nfs) for complete program information. There is no additional cost to complete the program.

After completing their B.S. requirements, students can qualify for the professional title of Registered Dietitian by completing supervised practice requirements and passing a national exam. The supervised practice requirement is met by completing an ADA-accredited dietetic internship program available to students on a competitive basis nationwide. Admission to internship programs is highly
competitive; students are encouraged to review the latest admission information on the American Dietetic Association website (www.eatright.org). Internships may be combined with graduate programs in universities leading to an advanced degree. Students who complete the academic and supervised practice requirements are eligible to take the national registration examination.

The mission of the Dietetics Program is to provide students with both theoretical knowledge and opportunities for experiential learning that will allow them to become competent dietetic professionals. The goals of the Dietetics program are:
1. The Program will provide students with high quality academic training in the field of nutrition and dietetics.
2. The Program will prepare students to successfully obtain and complete dietetic internship programs.
3. The Program will prepare students for careers in nutrition and dietetics.

**Nutrition Option.** This option is for students who want to study nutrition but do not plan to become Registered Dietitians. There are three tracks available which provide focused training in specific areas of nutrition:

*Nutrition Science* – students who want to study the science of nutrition and use this background for advanced study in the field or admission to professional health programs.

*Health Promotion* – students who want to work with the public in preventative health education programs.

*Foods* – students who want to work in foodservice management, food safety, or food sustainability.

**Admission to the Major**
Incoming freshmen are admitted to the Nutrition and Dietetics major in University College. Because of the high demand for our program, transfer students cannot be admitted directly to the major, and will be selected for admission from a competitive admission pool on a space available basis. Please see the Department website for more information (http://cels.uri.edu/nfs/).

Students will be admitted to the Nutrition and Dietetics degree program in the College of the Environment and Life Sciences (the degree-granting college) after completing a minimum of 30 credits, including CHM 103/105, CHM 124/126, BIO 121, NFS 207 or NFS 210, NFS 276, NFS 394 or NFS 375, WRT 104, COM 100, and STA 220. Students must have earned a 2.5 average in these classes with no less than a C in any one class to be admitted to the Nutrition option, or a 3.0 average in these classes with no less than a C in any one class to be admitted to the Dietetics Option. Students may repeat NFS courses once. Because of national accreditation requirements, students must complete a separate application form for admission to the Dietetics option. All students meeting the admission requirements for the Dietetics option will be accepted.

Effective September 2010
Degree Requirements - Students Entering URI in Fall 2010 or After

REQUIRED OF BOTH THE NUTRITION OPTION AND THE DIETETICS OPTION:

Basic Sciences
BIO 121 - Human Anatomy (4 credits)
BIO 242 - Human Physiology (3 credits)
CHM 103/105 - General Chemistry, Lab (4 credits)
CHM 124/126 - Organic Chemistry, Lab (4 credits)
BCH 211 - Biochemistry (3 credits)
MIC 201 - Introductory Medical Microbiology (4 credits)

NFS Courses
NFS 110 - Introduction to Nutrition and Dietetics (1 credit)
NFS 210 – Applied General Nutrition (4 credits)
NFS 276 - Food, Nutrition and People (3 credits)
NFS 336 - Scientific Principles of Food I (4 credits)
NFS 394 - Nutrition in the Lifecycle I (3 credits)
NFS 395 - Nutrition in the Lifecycle II (3 credits)
NFS 410 - Professional Issues in Nutrition and Dietetics (1 credit)
NFS 440 - Macronutrient Metabolism (3 credits)
NFS 441 – Micronutrient Nutrition (3 credits)
NFS 458 - Nutrition Education (3 credits)

Additional Degree Requirements
COM 100 – Communication Fundamentals (3 credits)
STA 220 – Statistics in Modern Society (3 credits)
WRT 104 – Writing to Inform and Explain (3 credits)

Nutrition Option
In addition to the common degree requirements, students will also select 6 NFS courses from the list below based on the track being completed:
NFS 337 - Scientific Principles of Food II (4 credits)
NFS 360 – Nutrition in Exercise and Sport (3 credits)
NFS 375 - Foodservice Management I (3 credits)
NFS 376 - Foodservice Management II (4 credits)
NFS 443 - Nutrition Assessment (4 credits)
NFS 444 - Nutrition and Disease (3 credits)
NFS 451 – Field Experience (up to 6 credits)
NFS 491 – Special Projects (up to 6 credits)
NFS 495 – Practicum (3 credits)

Nutrition Option Tracks:
Nutrition Science – NFS 337, 451, 495, and 3 additional NFS courses.

Health Promotion – NFS 360, 443, 444, 495, and 2 additional NFS courses.

Foods – NFS 337, 375, 376, 451, and 2 additional NFS courses.
**Dietetics Option**

In addition to the common degree requirements, students will complete:

**NFS Courses:**
- NFS 337 – Scientific Principles of Food II (4 credits)
- NFS 375 – Foodservice Management I (3 credits)
- NFS 376 – Foodservice Management II (4 credits)
- NFS 443 – Nutrition Assessment (4 credits)
- NFS 444 – Nutrition and Disease (3 credits)
- NFS 495 – Nutrition Practicum (3 credits)

**Additional Degree Requirements:**
- BUS 341 – Organizational Behavior (3 credits)
- PSY 113 – General Psychology (3 credits)
- SOC 100 – General Sociology (3 credits)

**Graduation Requirements:**
The following graduation requirements are for students entering the program in Fall 2010 or later:

**Dietetics Option:** Students must earn a 3.0 average in all required courses (science courses, NFS courses, and the additional degree requirements), with no less than a C in any one class.

**Nutrition Option:** Students must earn a 2.5 average in all required courses (science courses, NFS courses, science courses, and the additional degree requirements).

Students must also complete remaining degree requirements to meet University requirements (general education, supporting electives, and free electives). Please see the academic advising sheet for the complete list of degree requirements, found at the end of this Handbook.

**Additional Materials:**
The following materials about the Nutrition and Dietetics major are available on the Department website ([http://cels.uri.edu/nfs/](http://cels.uri.edu/nfs/)) or from your advisor:

- Competitive Admission Pool Information
  - Diagram on Admission to Nutrition and Dietetics
  - Contracts for Admission to Nutrition and Dietetics
- Admission Form – Dietetics Option only, students entering URI in Fall 2010 or after
- Curriculum Information for Students entering URI prior to Fall 2010
  - Nutrition Option/Dietetics Option - Advising Sheet
  - Nutrition Option/Dietetics Option – Four year plan
- Curriculum Information for Students entering URI in Fall 2010 or after
  - Nutrition Option/Dietetics Option - Advising Sheet
  - Nutrition Option/Dietetics Option – Four year plan
- Comparison of Requirements for Old and New Program
Major: Nutrition & Dietetics - Nutrition Option

Student: ____________________________

Advisor: ____________________________

General Education: (38)
EC: COM 100 ___ WRT 104 ___
MQ: STA 220 ___
N: CHM 103 ___ NFS 210a ___
S: _______ _________
L: _______ _________

Concentration (20 credits)
NFS 394 ________ NFS 395 ________
NFS 410b ________ NFS 336a ________
NFS 440 ________ NFS 441 ________
NFS 458 ________

Track 1 - Nutrition Sciences (19 credits)
NFS 337a ________ NFS 451 ________
NFS 495 ________ NFS ___ ________
NFS ___ ________ NFS ___ ________
(includes 9 credits of NFS courses - see next page)

Track 2 - Health Promotion (19 credits)
NFS 360 ________ NFS 495 ________
NFS 443a ________ NFS 444 ________
NFS ___ ________ NFS ___ ________
(includes 6 credits of NFS courses - see next page)

Track 3 - Foods (20 credits)
NFS 337a ________ NFS 451 ________
NFS 375 ________ NFS 376a ________
NFS ___ ________ NFS ___ ________
(includes 6 credits of NFS courses - see next page)

Introductory Professional Courses (4)
NFS 110b ________ NFS 276 ________

Free Electives (7-8*)
__________ ( )
__________ ( )
__________ ( )

Supporting Electives (12)

__________ ( )
__________ ( )

All courses are 3 credits unless indicated.
(^a=4 credit course; ^b=1 credit course)
*9 credits for Tracks 1 & 2, 8 credits for Track 3)
**Nutrition Option**

Students must have an overall 2.5 average in all the courses listed below to graduate:

**Basic Sciences:**
- BIO 121 - Human Anatomy (4 credits)
- BIO 242 - Human Physiology (3 credits)
- CHM 103/105 - General Chemistry, Lab (4 credits)
- CHM 124/126 - Organic Chemistry, Lab (4 credits)
- BCH 211 - Biochemistry (3 credits)
- MIC 201 - Introductory Medical Microbiology (4 credits)

**NFS Courses – Concentration Courses:**
- NFS 110 - Introduction to Nutrition and Dietetics (1 credit)
- NFS 210 – Applied General Nutrition (4 credits)
- NFS 276 - Food, Nutrition and People (3 credits)
- NFS 336 - Scientific Principles of Food I (4 credits)
- NFS 394 - Nutrition in the Lifecycle I (3 credits)
- NFS 395 - Nutrition in the Lifecycle II (3 credits)
- NFS 410 - Professional Issues in Nutrition and Dietetics (1 credit)
- NFS 440 - Macronutrient Metabolism (3 credits)
- NFS 441 – Micronutrient Nutrition (3 credits)
- NFS 458 - Nutrition Education (3 credits)

**NFS Courses – Track Courses:**
- NFS 337 - Scientific Principles of Food II (4 credits)
- NFS 360 – Nutrition in Exercise and Sport (3 credits)
- NFS 375 - Foodservice Management I (3 credits)
- NFS 376 - Foodservice Management II (4 credits)
- NFS 443 - Nutrition Assessment (4 credits)
- NFS 444 - Nutrition and Disease (3 credits)
- NFS 451 – Field Experience (up to 6 credits)
- NFS 491 – Special Projects (up to 6 credits)
- NFS 495 – Practicum (3 credits)

**Additional Degree Requirements:**
- COM 100 – Communication Fundamentals (3 credits)
- WRT 104 – Writing to Inform and Explain (3 credits)
- STA 220 – Statistics in Modern Society (3 credits)

**Admission Requirements:**
Students will be admitted to the Nutrition and Dietetics degree program in CELS from UC after completing a minimum of 30 credits, including CHM 103/105, CHM 124/126, BIO 121, NFS 207 or NFS 210, NFS 276, NFS 394 or NFS 375, WRT 104, COM 100, and STA 220. Students must have earned a 2.5 average in these classes with no less than a C in any one class to be admitted. Admission to the Nutrition and Dietetics program is limited to incoming freshmen only; all other students are admitted on a space available basis. Please contact the Department for more information.

This program is required for students entering URI in Fall 2010 or after. Other students may choose this program after consultation with their advisor.
## Four Year Plan

### First Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Composition (WRT 104)</td>
<td>3</td>
</tr>
<tr>
<td>General Chemistry (CHM 103/105)</td>
<td>4</td>
</tr>
<tr>
<td>Applied General Nutrition (NFS 210)</td>
<td>4</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td>Traditions &amp; Transformations (URI 101)</td>
<td>1</td>
</tr>
<tr>
<td>Communications (COM 100)</td>
<td>3</td>
</tr>
<tr>
<td>Organic Chemistry (CHM 124/126)</td>
<td>4</td>
</tr>
<tr>
<td>Food, Nutrition, People (NFS 276)</td>
<td>3</td>
</tr>
<tr>
<td>Intro to Nutr/Diet (NFS 110)</td>
<td>1</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>15</strong></td>
</tr>
</tbody>
</table>

### Second Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anatomy (BIO 121)</td>
<td>4</td>
</tr>
<tr>
<td>Statistics (STA 220)</td>
<td>3</td>
</tr>
<tr>
<td>Nutrition in the Lifecycle I (NFS 394)</td>
<td>3</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td>Human Physiology (BIO 242)</td>
<td>3</td>
</tr>
<tr>
<td>Nutrition in the Lifecycle II (NFS 395)</td>
<td>3</td>
</tr>
<tr>
<td>Supporting Elective</td>
<td>3</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>13</strong></td>
</tr>
</tbody>
</table>

### Third Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biochemistry (BCH 211)</td>
<td>3</td>
</tr>
<tr>
<td>Scientific Principles of Food I (NFS 336)</td>
<td>4</td>
</tr>
<tr>
<td>NFS Concentration - Track</td>
<td>4</td>
</tr>
<tr>
<td>Free Elective</td>
<td>2</td>
</tr>
<tr>
<td>General Education*</td>
<td>3</td>
</tr>
<tr>
<td>Microbiology (MIC 201)</td>
<td>4</td>
</tr>
<tr>
<td>Macronutrient Metabolism (NFS 440)</td>
<td>3</td>
</tr>
<tr>
<td>NFS Concentration - Track</td>
<td>3</td>
</tr>
<tr>
<td>Free Elective</td>
<td>3</td>
</tr>
<tr>
<td>Supporting Elective</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>16</strong></td>
</tr>
</tbody>
</table>

### Fourth Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Professional Issues (NFS 410)</td>
<td>1</td>
</tr>
<tr>
<td>Micronutrient Nutrition (NFS 441)</td>
<td>3</td>
</tr>
<tr>
<td>NFS Concentration - Track</td>
<td>3</td>
</tr>
<tr>
<td>NFS Concentration - Track</td>
<td>3</td>
</tr>
<tr>
<td>Supporting Elective</td>
<td>3</td>
</tr>
<tr>
<td>Nutrition Education (NFS 458)</td>
<td>3</td>
</tr>
<tr>
<td>NFS Concentration - Track</td>
<td>3</td>
</tr>
<tr>
<td>NFS Concentration - Track</td>
<td>3</td>
</tr>
<tr>
<td>Supporting Elective</td>
<td>3</td>
</tr>
<tr>
<td>Supporting Elective</td>
<td>3</td>
</tr>
<tr>
<td>Free Elective</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>13</strong></td>
</tr>
</tbody>
</table>

*2 General Education courses must be selected from courses designated "D"; 6 credits in Social Sciences; 15 credits from Letters, Arts and Foreign Language or Culture with no more than 6 credits in any one area.

120 credits to graduate

Effective September 2010