

NUTRITION, B.S.NUTR./M.S. - COORDINATED PROGRAM IN DIETETICS (5-YEAR)

Program Description

The Coordinated Program/Master of Science in Nutrition and Dietetics Practice is a 5-year Bachelor's to Master's program that combines the graduate education and supervised practice experience required for eligibility to become a practicing Registered Dietitian Nutritionist (RD or RDN). Coursework provides a comprehensive foundation for applied supervised practice that is integrated into the final two years of the program, eliminating the need for a separate dietetic internship. A minimum of 1000 hours of supervised practice are provided in acute, ambulatory, and/or long-term care facilities, community health agencies, and foodservice operations. With an urban health-focus, this program addresses hunger, policy, advocacy, communication, health promotion, and prevention and treatment of disease through nutrition in diverse communities. Immediately upon graduation, students will become eligible to take the credentialing exam for Registered Dietitian Nutritionists and seek state licensure as Licensed Dietitian Nutritionists. RDN's are employed as clinicians and managers in hospitals, long term care facilities, specialty clinics, grocery stores, schools, corporate wellness, private practices, and community agencies.

Details can be found in the Coordinated Program Handbook (https://catalog.lasalle.edu/graduate/masters/nutrition-bsnutr-ms-coordinated-program-dietetics/Masters_Coordinated_Program_Supervised_Practice_Handbook_2024-25.pdf).

Program Mission

Consistent with Lasallian values, the mission of the Master's Coordinated Program is to educate and empower students to engage in evidence-based practice in Nutrition and Dietetics with a commitment to excellence in practice, advocacy, life-long learning, and scholarship. The program combines a liberal arts education with scientific, theoretical, and practical coursework for preparation of entry-level Registered Dietitian Nutritionists (RDNs), preparing graduates to promote health and wellness in individuals, serve diverse and disadvantaged populations, and to assume leadership roles in their field.

Accreditation

La Salle University's Didactic Program in Nutrition and Coordinated Program in Dietetics are accredited by:

Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics (<https://www.eatrightpro.org/acend/>)
120 S. Riverside Plaza, Suite 2190
Chicago, IL 60606-6995
800.877.1600, x5400

Why Take This Major?

The 5-year Bachelor's to Master's Coordinated Program is fully accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) and culminates in a B.S. in Nutrition and M.S. in Nutrition and Dietetics Practice. As of January, 2024 a master's degree is required for all graduates wishing to become Registered Dietitian Nutritionists. Our accelerated program provides the bachelor's, master's and supervised

practice experience in just 5 years for incoming freshman. It is the only one of its kind in Philadelphia and one of only about 30 similar programs in the U.S.

Program Requirements

Students must have successfully completed or be enrolled in all of the required courses for the 5-year program up through and including the Spring Semester of Junior Year. Students must have a GPA ≥ 3.2 including courses transferred in for the major, earned a B or above in NUTR 310 Management in Nutrition and Dietetics, NUTR 320 Quantity Food Preparation and Management, NUTR 341 Medical Nutrition Therapy I, NUTR 342 Medical Nutrition Therapy II, and any 400 level NUTR courses, and have a C or better in all science and nutrition courses. High-achieving students offered direct admission to the 5-year program as freshmen must meet these standards in order to remain in the program. Students not meeting the required GPA and course grade requirements will earn a Bachelor of Science in Nutrition if all requirements are met, but will not progress to the Master's Program.

Degree Earned

B.S.Nutr., M.S.

Required for Graduation

- Courses
 - Major: B.S. Nutr: 31 courses
 - Total: B.S. Nutr: 41, M.S.: 10 courses
- Credits
 - Major: B.S. Nutr: 106
 - Total: B.S. Nutr: 127, M.S.: 45 credits
- GPA
 - Major: B.S.Nutr.: 3.2, M.S.: 3.2
 - Cumulative: B.S.Nutr: 3.2, M.S.: 3.2

Program Goals

Goal 1: Prepare graduates to become competent entry-level dietetic practitioners through successful completion of the Coordinated Program/Master of Science in Nutrition and Dietetics Practice.

Objectives:

- 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%.
- At least 90% of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.
- At least 80% of program students complete program/degree requirements within 3 years (150% of the program length)
- Of graduates who seek employment, at least 90% are employed in nutrition and dietetics or related fields within twelve months of graduation.
- Greater than 90% of program graduates responding to alumni surveys will report "agree or strongly agree" regarding preparation for entry-level job responsibilities.
- When surveyed, over 80% of employers will agree or strongly agree that graduates are adequately prepared for entry level positions.

Goal 2: Prepare graduates who respond to changing food, nutrition, and health care needs of individuals, groups, and diverse communities.

Objectives:

- Greater than 80% of graduates responding to alumni survey will agree or strongly agree that the Coordinated Program prepared them to incorporate current evidence (i.e. from published guidelines and research) into practice.
- On exit survey, greater than 90% of graduates will agree or strongly agree that the Coordinated Program increased their cultural competence in working with individuals and groups in diverse communities.
- On exit survey, greater than 90% of graduates will agree or strongly agree on that the Coordinated Program helped them to develop a deeper awareness of policy and advocacy as it impacts the nutrition and dietetics profession.
- Greater than 80% of graduates responding to alumni survey will agree or strongly agree that knowledge and skills gained through the Coordinated Program have enabled them to have a positive impact on others.
- Greater than 80% of graduates responding to alumni survey will agree or strongly agree that they were prepared for the current Commission on Dietetic Registration professional development portfolio process.
- Greater than 80% of graduates on alumni survey will agree or strongly agree that they were overall satisfied with the Coordinated Program.

Student Learning Outcomes

At the completion of this program the student will be able to:

- Utilize knowledge from foundational sciences as a basis for understanding the role of food and nutrients in health and disease. (Domain 1)
- Integrate scientific information, research, and critical thinking into evidence-based practice. (Domain 1)
- Demonstrate professionalism and ethical behavior in all areas of practice. (Domain 2)
- Engage in advocacy on issues that affect public health and nutrition policy. (Domain 2 & 5)
- Establish a basis for lifelong learning and interprofessional collaboration. (Domain 2 & 5)
- Utilize the Nutrition Care Process to deliver state-of-the-art, safe, and effective nutrition care. (Domain 3)
- Provide culturally competent nutrition services for diverse individuals and communities using a variety of communication strategies. (Domain 2 & 5)
- Facilitate health behavior change using nutrition counseling techniques with patients and clients. (Domain 3)
- Apply basic principles of entrepreneurship to Dietetics practice. (Domain 4)
- Implement strategies for food access, procurement, preparation, and safety that are relevant for the culture, age, literacy level, and socioeconomic status of clients and groups. (Domain 4)
- Perform food system management and leadership functions that consider sustainability in business, healthcare, community, and institutional arenas. (Domain 4)

Progress Chart**Level One - Core Courses**

12 courses and 2 modules required

Major Requirements

Major requirements include 4 Level Two ILO requirements, *fulfilled through the major*.

Students in this major must complete **B.S. Nutr. 41, M.S.: 10 courses** in total in order to graduate. **B.S. Nutr. 31 courses** will be from this major program.

Code	Title	Credits
Level One - Core Courses		
<i>Universal Required Courses</i>		
Students must complete the following 4 courses.		
ILO 8.1: Written Communication (https://catalog.lasalle.edu/undergraduate/ilo/)		
ENG 110	College Writing I: Persuasion	3
ILO 5.1: Information Literacy (https://catalog.lasalle.edu/undergraduate/ilo/)		
ENG 210	College Writing II: Research	3
ILO 1.1: Understanding Diverse Perspectives (https://catalog.lasalle.edu/undergraduate/ilo/)		
FYS 130	First-Year Academic Seminar ¹	3
ILO 2.1: Reflective Thinking and Valuing (https://catalog.lasalle.edu/undergraduate/ilo/)		
REL 100	Religion Matters	3
<i>Elective Core Courses</i>		
Students must complete 1 course in each of the following 4 ILOs.		
ILO 3.1a: Scientific Reasoning (https://catalog.lasalle.edu/undergraduate/ilo/)		
CHM 161	Chemistry of The Life Sciences	4
ILO 3.1b: Quantitative Reasoning (https://catalog.lasalle.edu/undergraduate/ilo/)		
HSC 217	Statistics for Health Science Profs	3
ILO 6.1: Technological Competency (https://catalog.lasalle.edu/undergraduate/ilo/)		
CSC 154	Healthcare Informatics	3
ILO 8.1a/12.1: Oral Communication/Collaborative Engagement (https://catalog.lasalle.edu/undergraduate/ilo/)		
COM 150	Presentation Skills	3
<i>Distinct Discipline Core Courses</i>		
Students must complete 1 course in each of the following 4 ILOs. Each course must be from a different discipline. (A "discipline" is represented by the 3- or 4-letter prefix attached to each course.)		
ILO 4.1: Critical Analysis and Reasoning (https://catalog.lasalle.edu/undergraduate/ilo/)		
POL 151	Principles Of American Government	3
or ECN 150	Introductory Macroeconomics: The U.S. in the Global Economy I	
ILO 9.1: Creative and Artistic Expression (https://catalog.lasalle.edu/undergraduate/ilo/)		
Choose course within ILO (https://catalog.lasalle.edu/undergraduate/ilo/)		
ILO 10.1: Ethical Understanding and Reasoning (https://catalog.lasalle.edu/undergraduate/ilo/)		
Choose course within ILO (https://catalog.lasalle.edu/undergraduate/ilo/)		

ILO 11.1: Cultural and Global Awareness and Sensitivity (<https://catalog.lasalle.edu/undergraduate/ilo/>)

Choose course within ILO (<https://catalog.lasalle.edu/undergraduate/ilo/>)

Universal Required Modules

Students must complete the following 2 non-credit modules.²

ILO 7.1a (<https://catalog.lasalle.edu/undergraduate/ilo/>)

Health Literacy Module

ILO 7.1b (<https://catalog.lasalle.edu/undergraduate/ilo/>)

Financial Literacy Module

Major Requirements

Level Two

Students must complete 1 course/learning experience in each of the 4 commitments.

ILO 2.2: Broader Identity (Capstone Course/Experience) (<https://catalog.lasalle.edu/undergraduate/ilo/>)

NUTR 440	Capstone in Nutrition (ILO 2.2)	3
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Select one ILO from 3.2a, 3.2b, 4.2, 5.2, 6.2, 7.2a, or 7.2b: Expanded Literacies (<https://catalog.lasalle.edu/undergraduate/ilo/>)

NUTR 341	Medical Nutrition Therapy I (ILO 7.2a)	4
or NUTR 342	Medical Nutrition Therapy II	

ILO 8.2b: Effective Expression (Writing-Intensive Course) (<https://catalog.lasalle.edu/undergraduate/ilo/>)

NUTR 420	Nutrition Education and Counseling (ILO 8.2b)	3
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Select one ILO from 10.2, 11.2, or 12.2: Active Responsibility (<https://catalog.lasalle.edu/undergraduate/ilo/>)

NUTR 441	Food and Culture (ILO 11.2)	3
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All Other Required Courses

Major Courses

NUTR 165	Principles of Nutrition	3
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NUTR 200	Life Cycle Nutrition	3
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NUTR 230	Food Science	4
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NUTR 300	Community Nutrition	3
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NUTR 310	Management in Nutrition and Dietetics	3
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NUTR 320	Quantity Food Preparation and Management	3
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NUTR 340	Professional Practice in Nutrition	3
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NUTR 341	Medical Nutrition Therapy I	4
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NUTR 342	Medical Nutrition Therapy II	4
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PHLT 408	Research Methods for Public Health	3
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PHLT 489	Race, Ethnicity, And Public Health	3
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NUTR 420	Nutrition Education and Counseling	3
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NUTR 440	Capstone in Nutrition	3
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NUTR 441	Food and Culture	3
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NUTR 450	Sustainable Food Systems and Food Justice	3
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NUTR 510	Nutrition Communication	3
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NUTR 512	Advanced Nutrition and Metabolism	3
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NUTR 514	Cases in Clinical Nutrition	3
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PHLT 635	Health Policy	3
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NUTR 601	Practicum in Community Nutrition I	6
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NUTR 602	Practicum in Community Nutrition II	6
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NUTR 605	Practicum in Foodservice Management	6
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NUTR 608	Practicum in Clinical Nutrition I	6
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NUTR 609	Practicum in Clinical Nutrition II	6
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NUTR 612	Seminar in Dietetics Practice	3
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Supporting Courses

BIO 161	Anatomy and Physiology	4
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BIO 162	Anatomy and Physiology	4
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BIO 163	Clinical Microbiology	4
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PSY 155	Introduction to Psychology	3
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CHM 262	Organic Chemistry for The Life Sciences	3
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CHM 263	Biochemistry for the Life Sciences	3
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PHLT 408	Research Methods for Public Health	3
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Free Electives

In addition to the requirements listed above, students must take enough courses to the fulfill graduation credit requirements for their School and major.

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NOTE. The following students use Level 2 Capstone Experience in Major instead of FYS 130 First-Year Academic Seminar: Honors, BUSCA, Core-to-Core, Transfer, and Non-Traditional/Evening

2

The Modules are **not** required for Transfer Students, Core-to-Core Students, or BUSCA Students. BUSCA students are required to take modules if/when they pursue a bachelor's degree.

Recommended Course Sequence

Course	Title	Credits
First Year		
First Semester		
ENG 110	College Writing I: Persuasion	3
NUTR 165	Principles of Nutrition	3
BIO 161	Anatomy and Physiology	4
CSC 154	Healthcare Informatics	3
REL 100	Religion Matters	3
Credits		16
Second Semester		
PSY 155	Introduction to Psychology	3
CHM 161	Chemistry of The Life Sciences	4
BIO 162	Anatomy and Physiology	4
COM 150	Presentation Skills	3
FYS 130	First-Year Academic Seminar	3
Credits		17
Second Year		
First Semester		
CHM 262	Organic Chemistry for The Life Sciences	3
NUTR 200	Life Cycle Nutrition	3
NUTR 230	Food Science	4
ENG 210	College Writing II: Research	3
POL 151	Principles Of American Government	3
or ECN 150	or Introductory Macroeconomics: The U.S. in the Global Economy I	
Credits		16
Second Semester		
CHM 263	Biochemistry for the Life Sciences	3
NUTR 300	Community Nutrition	3
NUTR 340	Professional Practice in Nutrition	3
Choose course within ILO 9, 10, or 11 (https://catalog.lasalle.edu/undergraduate/ilo/)		3
BIO 163	Clinical Microbiology	4
Credits		16

Third Year**First Semester**

NUTR 310	Management in Nutrition and Dietetics	3
NUTR 341	Medical Nutrition Therapy I	4
NUTR 420	Nutrition Education and Counseling	3
NUTR 441	Food and Culture	3
Choose course within ILO 9, 10, or 11 (https://catalog.lasalle.edu/undergraduate/ilo/)		3

Credits 16

Second Semester

NUTR 320	Quantity Food Preparation and Management	3
NUTR 342	Medical Nutrition Therapy II	4
HSC 217	Statistics for Health Science Profs	3
NUTR 450	Sustainable Food Systems and Food Justice	3
Choose course within ILO 9, 10, or 11 (https://catalog.lasalle.edu/undergraduate/ilo/)		3

Credits 16

Fourth Year**First Semester**

NUTR 601	Practicum in Community Nutrition I	6
PHLT 408	Research Methods for Public Health	3
PHLT 489	Race, Ethnicity, And Public Health	3
NUTR 512	Advanced Nutrition and Metabolism	3

Credits 15

Second Semester

NUTR 602	Practicum in Community Nutrition II	6
NUTR 440	Capstone in Nutrition	3
NUTR 514	Cases in Clinical Nutrition	3
PHLT 635	Health Policy	3

Credits 15

Third Semester

NUTR 605	Practicum in Foodservice Management	6
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Credits 6

Fifth Year**First Semester**

NUTR 608	Practicum in Clinical Nutrition I	6
NUTR 510	Nutrition Communication	3

Credits 9

Second Semester

NUTR 609	Practicum in Clinical Nutrition II	6
NUTR 612	Seminar in Dietetics Practice	3

Credits 9

Total Credits 151

Course Descriptions

Nutrition

NUTR 165 Principles of Nutrition

Topics for this course include basic knowledge of food nutrients; functions, interactions, and balance of carbohydrates proteins, lipids, vitamins, minerals, and water in normal human physiology; nutrient deficiency diseases; energy metabolism; nutrition and fitness. It consists of three hours of lecture and is required for all subsequent nutrition courses.

NUTR 200 Life Cycle Nutrition

This course examines human nutritional needs and U.S. dietary guidance for health maintenance and disease prevention during infancy, early and middle childhood, adolescence, adulthood, and older adulthood as well as pregnancy and lactation. The course consists of three hours of lecture. Prerequisite(s): NUTR 165, BIO 161 Corequisite(s): BIO 162

NUTR 230 Food Science

This course examines chemical and physical proprieties of food, principles of food selection, consumer trends, use of established food guides in meal planning, methods and techniques of food preparation, sensory evaluation of food, food safety, and government regulation of food. The course consists of three hours of lecture, and two hours of lab. Restriction(s): Non-nutrition majors must obtain permission of the Director to register for this course. Prerequisite(s): NUTR 165, CHM 161

NUTR 300 Community Nutrition

This course illustrates the role of nutrition in health promotion and disease prevention through an examination of health and nutrition policy, programs, and population data. Emphasis is placed on the information and skills necessary to solve nutrition problems in local, state, and national communities. The course consists of three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200

NUTR 310 Management in Nutrition and Dietetics

The course focuses on dietetic management principles including systems theory, leadership, quality management and methodology, cost-effectiveness, human resources, labor law, financial management, budgeting, and marketing. The course consists of three hours of lecture. Prerequisite(s): NUTR 165

NUTR 320 Quantity Food Preparation and Management

The course looks at management systems and procedures used in quantity food production; menu planning; recipe standardization; purchase, receipt, and storage of food and supplies; facility design, equipment, and materials; financial management; and food safety and sanitation. The course consists of three hours of lecture. Prerequisite(s): NUTR 165, NUTR 230, NUTR 310, BIO 163

NUTR 340 Professional Practice in Nutrition

The course explores the various roles of nutrition professionals within the broader health-care system including inter-professional collaboration for comprehensive care. The course provides an overview of nutrition careers in clinical, community, foodservice management, and business settings and emphasizes historical, legal, and ethical considerations for professional practice. The course consists of three hours of lecture. Restriction(s): Nutrition Majors Only Prerequisite(s): NUTR 165, NUTR 200

NUTR 341 Medical Nutrition Therapy I

The course focuses on the pathophysiology of nutrition-related disease; normal and therapeutic diets in the prevention and treatment of disease; the Nutrition Care Process: nutrition assessment, diagnosis, intervention, monitoring, and evaluation; documentation of nutrition care; and drug-nutrient interactions. Course materials will cover disorders of the gastrointestinal, cardiovascular, endocrine, and skeletal systems as well as energy imbalance. The course consists of three hours of lecture and one hour of lab. Restriction(s): Students are permitted to re-take this course once to seek to improve their grade Prerequisite(s): NUTR 165, NUTR 200, NUTR 300, BIO 161, BIO 162, CHM 161, CHM 262, and CHM 263

NUTR 342 Medical Nutrition Therapy II

This course is a continuation of Medical Nutrition Therapy I that focuses on the pathophysiology of nutrition-related disease; normal and therapeutic diets in the prevention and treatment of disease; the Nutrition Care Process: nutrition assessment, diagnosis, intervention, monitoring, and evaluation; documentation of nutrition care; and drug-nutrient interactions. Course materials will cover disorders of the gastrointestinal, hepatic, and renal systems; food allergy and intolerance; genetics in nutrition; enteral and parenteral nutrition support. The course consists of three hours of lecture and one hour of lab. Restriction(s): Students are permitted to re-take this course once to seek to improve their grade. Prerequisite(s): NUTR 341

NUTR 420 Nutrition Education and Counseling

This course focuses on communication strategies for effective health behavior change. Topics include food behavior; verbal and non-verbal communication; interviewing skills; cultural competency; health literacy; counseling theories and the counseling process; learning theories and educational principles; and educational methods and tools. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200, NUTR 300, PSY 155

NUTR 440 Capstone in Nutrition

Emphasizes the integration of nutrition knowledge and the interpretation and application of nutrition-oriented research including evidence-based practice. Students identify a research question or hypothesis, design a research plan, collect and analyze data, and write a research paper utilizing peer-reviewed scientific literature and other appropriate sources. Students also create and orally present a poster representing their work. Three hours of lecture. Restriction(s): Nutrition Majors Only. Prerequisite(s): NUTR 165, NUTR 200, NUTR 300, NUTR 340, NUTR 420, PHLT 408 and HSC 217.

NUTR 441 Food and Culture

This course examines the cultural and culinary traditions that shape an individual's eating habits, including the activities by which people produce, prepare, present, and consume food. Aspects of food culture including religion, health beliefs, geographic and historical/traditional factors in global cultures and within regions of the United States are explored. The course focuses on the development of cultural competency and cultural humility in nutrition practice. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200, NUTR 230, NUTR 300

NUTR 450 Sustainable Food Systems and Food Justice

Encompasses current issues involving food agriculture, activities, people and resources involved in getting food from field to plate. Current food practices and marketing are investigated in terms of the cost/benefit to the individual, and society. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200, NUTR 300.

NUTR 455 Nutrition and Fitness

This course addresses the nutrition needs of active people and athletes. Course topics include carbohydrate, protein, fat, vitamin, mineral, and water requirements for fitness and sport. Body weight and composition, weight maintenance, as well as proper weight gains and loss will be discussed. Prerequisite(s): NUTR 165

NUTR 460 Nutrition Externship

Students experience field work under the supervision of a nutrition professional and faculty member. Permission of the Director is required. Hours to be arranged with five hours minimum field work per week (minimum of 50 hours per semester) required. Restriction(s): Nutrition majors only unless approved by the Director. Prerequisite(s): NUTR 165, NUTR 200, NUTR 300, NUTR 420

NUTR 470 Special Topics in Nutrition

The course provides an in-depth examination of a current topic in the field of nutrition. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200.

NUTR 471 Special Topics in Nutrition

The course provides an in-depth examination of a current topic in the field of nutrition. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200.

NUTR 472 Special Topics in Nutrition

The course provides an in-depth examination of a current topic in the field of nutrition. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200.

NUTR 473 Special Topics in Nutrition

The course provides an in-depth examination of a current topic in the field of nutrition. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200.

NUTR 474 Special Topics: Nutrition and Dietetics Technician, Registered Careers and Credential

This course will help prepare the student to take the credentialing examination to become a Nutrition and Dietetics Technician, Registered (NDTR). Roles and responsibilities of the NDTR as well as career paths are explored. Restriction(s): Student must be a senior in the Didactic Program in Nutrition to register for this course.

NUTR 475 Special Topics in Nutrition

The course provides an in-depth examination of a current topic in the field of nutrition. Three hours of lecture. Prerequisite(s): NUTR 165, NUTR 200.

NUTR 480 Nutrition Research

Individual laboratory or theoretical work under supervision of a faculty member. Permission of the Director required. Hours to be arranged.

NUTR 510 Nutrition Communication

This course focuses on the development of effective written and oral communication skills for the nutrition professional. Students will learn how to tailor communication to a variety of audiences using a wide range of communication platforms. Special focus is placed on designing materials that are culturally and age appropriate, and meet the literacy level of the audience. Prerequisite(s): Formal admission to the Program or approval of Program director.

NUTR 512 Advanced Nutrition and Metabolism

This course will include application of basic sciences to the science of Nutrition, with emphasis on macronutrients and micronutrients in health and disease. Students will apply in-depth knowledge of the digestion, absorption, and metabolism of nutrients in clinical scenarios. Prerequisite(s): Formal admission to the Program or approval of Program director.

NUTR 514 Cases in Clinical Nutrition

This course provides an application of the Nutrition Care Process to a variety of disease states. Students will gain experience with assessment, diagnosis, intervention, monitoring, and evaluation of nutrition problems using a case based and simulation approach. Students will gain competence in the application of medical terminology and standardized language for the Nutrition Care Process. Prerequisite(s): NUTR 512.

NUTR 570 Special Topics**NUTR 601 Practicum in Community Nutrition I**

This graduate course provides students with academic and experiential applications of nutritional principles to populations and communities, with an emphasis on health promotion and disease prevention. Students will assess the health and nutritional needs of individuals and groups in community settings. They will expand critical thinking skills beyond the practice setting and apply their knowledge to broader policy initiatives impacting the nutritional health of our population. Under the supervision of a Registered Dietitian, students will participate in nutrition counseling and educational programs in their field placements with local community nutrition organizations. Coursework may include lecture, group discussion, journaling, simulation, assigned readings, research papers, project work, and practical field experiences. The course consists of two hours of lecture, and eight to twelve hours of practicum. Prerequisite (s): Formal admission to the Program.

NUTR 602 Practicum in Community Nutrition II

This graduate course provides students with academic and experiential applications of nutritional principles to populations and communities, with a continued emphasis on health promotion and disease prevention. Students will assess the health and nutritional needs of individuals and groups in community settings. They will continue to expand critical thinking skills beyond the practice setting and apply their knowledge to broader policy initiatives impacting the nutritional health of our population. Under the supervision of a Registered Dietitian, students will participate in nutrition counseling and educational programs in their field placements with local community nutrition organizations. Coursework may include lecture, group discussion, presentations, journaling, simulation, assigned readings, project work, and practical field experiences. The course consists of two hours of lecture, and eight to twelve hours of practicum. Prerequisite (s): Formal admission to the Program; NUTR 601 with a B or above.

NUTR 605 Practicum in Foodservice Management

This graduate course provides practical experience in quantity food planning, preparation, and management in hospitals, nursing homes, school food service, and commercial cafeterias. Students will participate in the daily operations and management functions of food service systems, including sanitation, food safety, equipment selection and operation, food purchasing, receiving and storage, personnel and fiscal management, and quality control. The course will consist of lecture, assigned readings, group discussion, journaling, and project management with an average of 3–4 hours per week of classroom experiences and up to 32 hours per week of practicum for 10 weeks. Prerequisite(s): Formal admission to the Program and NUTR 601 and 602 with grade B or above.

NUTR 608 Practicum in Clinical Nutrition I

This graduate course covers the application of nutrition knowledge and the Nutrition Care Process in the solution of problems related to disease. Under the supervision of a Registered Dietitian, students assess nutritional status (including medical record review, Nutrition Focused Physical Exams, patient and family interviews, and input from other team members), identify nutritional needs, formulate nutrition diagnoses, and develop care plans for individuals in acute, ambulatory, and/or long-term care settings. Emphasis is placed on the development of assessment, diagnosis, intervention, and monitoring/evaluation skills, culminating in students' ability to assume nutritional care responsibilities for adults with medical needs (e.g. cardiovascular, metabolic syndrome, neurologic, nutrition support, metabolic stress, and malnutrition). The course consists of assigned readings, discussions, problem-based learning, simulations, and practical experiences in hospitals, medical centers, and/or long-term care facilities. It consists of two hours of lecture, 24 hours per week of practicum. Prerequisite(s): Formal admission to the Program.

NUTR 609 Practicum in Clinical Nutrition II

This graduate course covers the application of nutrition knowledge in the solution of problems related to disease. Under the supervision of a Registered Dietitian, students utilize the Nutrition Care Process in the care of assigned patients in acute, ambulatory, and/or long-term care settings. Continued emphasis is placed on the development of assessment, diagnosis, intervention, and monitoring/evaluation skills, culminating in students' ability to assume nutritional care responsibilities for adults and children with medical needs (e.g. inborn errors of metabolism, eating disorders, gastrointestinal, endocrine, hepatic, pancreatic, oncology, obesity, integrative and functional nutrition). The course consists of assigned readings, discussions, problem-based learning, simulations, and practical experiences in hospitals, medical centers, and/or long-term care facilities. Two hours of lecture, 24 hours of practicum. Prerequisite(s): Formal admission to the Program; NUTR 608 with a grade of B or above.

NUTR 612 Seminar in Dietetics Practice

This graduate capstone course is a culminating experience for students that includes reflection and self-assessment on ACEND competencies along with review and assimilation of knowledge, attitudes, and skills gained throughout their graduate experience. The course will provide a final experience in which students demonstrate critical thinking and mastery of graduate study content through analysis of essential professional practice domains and literature. This capstone course serves as a bridge from graduate student to competent, entry-level professional in all areas of the field of dietetics. Prerequisite(s): Formal admission to the Program; NUTR 510, 512, 514, 601, 602, and 605, 608 with grade of B or above.

Program Contact Information

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