NUTRITION & HEALTH SCIENCEs: NUTRITION & DIETETICS OPTION

Description

The nutrition and dietetics (Didactic Program in Dietetics) option is designed for students who wish to become registered dietitians and practitioners in clinical, community, food industry, and foodservice areas of nutrition and may be employed by hospitals, community agencies, and various government or private organizations.

The University of Nebraska–Lincoln Didactic Program in Nutrition and Dietetics is currently granted accreditation status by the Accreditation for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606, 312/899-5400, http://www.eatrightpro.org/acend.

The process to become a registered dietitian involves three steps: completion of a bachelor's degree with attainment of the Verification Statement of Completion of the Didactic Program in Dietetics; admission into and the completion of an accredited dietetic internship program; and successfully passing the registration exam to earn the Registered Dietitian (RD) credential.

Meeting requirements for the bachelor's degree Nutrition and Dietetics option does not automatically result in the student being awarded a Verification Statement of Completion of the Didactic Program in Dietetics. Requirements for attainment of the Verification Statement are listed on the dietetics program website. The Verification Statement of Completion of the Didactic Program in Dietetics is required for admission into an accredited dietetic internship program.

Acceptance into an accredited dietetic internship program is competitive. Currently, there is a significant shortage of available internship positions for the number of students applying for acceptance into an internship program. Acceptance into an internship program cannot be guaranteed.

All required accreditation information and requirements for attainment of the Verification Statement can be found at http://cehs.unl.edu/nhs/programs/nutrition-dietetics/

College Requirements

College Admission

College Admission

Students accepted by the University must have an ACT of 20 or SAT of 950, or rank in the upper half of their high school graduating class, and have the following high school preparation to be eligible for guaranteed admission to the College of Education and Human Sciences:

- Four years of English that include intensive reading and writing experience;
- Two years of one foreign language;
- Four years of mathematics, that include Algebra I, II, geometry and one year that builds on a knowledge of algebra;
- Three years of natural sciences that include at least two years selected from biology, physics, chemistry, and earth science and one year of laboratory instruction;
- Three years of social studies, to include at least one year of American and/or world history and one year of history, American government, and/or geography.

Transfer and Readmitted Students

Transfer students from universities or colleges outside of the University of Nebraska–Lincoln, and readmitted students seeking admission to the College of Education and Human Sciences, must have an accumulated average of 2.0 on a 4.0 scale or above and no high school deficiencies. Students who do not meet these requirements must enroll as deciding students in the Exploratory and Pre-Professional Advising Center or in another college. Once they have completed 12 graded hours at Nebraska with a minimum 2.0 grade point average, and have removed any high school deficiencies, University of Nebraska–Lincoln students may apply for admission to the College.

Transfer and readmitted students must meet the graduation requirements for the College of Education and Human Sciences as stated in the current catalog in effect at the time they enter or reenter the College.

Students who left the College on probation, or who were dismissed, may seek readmission to the College after two semesters by applying to the university's Admissions Office. Readmission is not assured. However, the admissions committee is receptive to giving students a second opportunity to be successful. The committee is interested in knowing what the student has done in the intervening period that would suggest the student will be successful when readmitted. Successfully completing correspondence courses and/or community college courses is an effective way to demonstrate one's commitment to academic success.

Transferring from Other Colleges within the University of Nebraska–Lincoln

Students transferring to the College of Education and Human Sciences from another University of Nebraska–Lincoln college or from the Exploratory and Pre-Professional Advising Center must have a minimum cumulative GPA of 2.0, be in good academic standing, and meet the freshman entrance requirements that exist at the time of their admission to the College of Education and Human Sciences. Students must fulfill degree requirements that exist at the time of their admission to the college, not at the time they enter the University of Nebraska–Lincoln.

To remain current, College of Education and Human Sciences students must enroll in, and complete, at least one university course that will apply toward degree requirements during a 12 month period. Students who readmit following an absence of one year or more must meet all requirements in the Undergraduate Catalog in effect at the time of readmission and enrollment. Students who transfer to another University of Nebraska–Lincoln college and later return to the College of Education and Human Sciences will be considered readmitted students. Students who transfer out of a teacher education program, but who continue their certification program while seeking a degree in another University of Nebraska–Lincoln college, are exempt from this policy.

International Students

The College of Education and Human Sciences welcomes undergraduate international students. As a part of admission to the College, international students must present a TOEFL score of 550 or higher and TSE score of 230 or higher.

Students seeking teacher education and state certification must meet the same requirements as any other undergraduate students, including the CORE examination or other basic skills test approved by the Nebraska Department of Education. Students who have received a degree outside
of the United States and are interested in teacher certification are required to have a transcript review completed by an approved agency not directly associated with the University of Nebraska. For more information, please contact the Student Services Center.

Removal of Deficiencies
Students admitted to the University with core deficiencies are expected to remove those deficiencies in a timely manner. Students with deficiencies are not eligible for graduation. The courses that students use to clear core deficiencies may also be used to meet ACE requirements or other graduation requirements. The Dean of the College of Education and Human Sciences will make the final decision concerning any problems or questions that may arise in satisfying requirements to remove deficiencies.

College Degree Requirements
Grade Rules
Minimum Grade Requirements
Grade requirements vary from major to major. Please see the appropriate major listing or check with your advisor regarding minimum grade requirements.

Pass/No Pass Option
CEHS students are allowed to take up to 12 hours of Pass/No Pass (P/N) credit. The college departments vary on P/N policies. Students should check with their advisor to be certain they qualify for the Pass/No Pass option.

Grade Appeals
Any student enrolled in a course in the College of Education and Human Sciences who wishes to appeal alleged unfair and prejudicial treatment by a faculty member shall present his/her appeal in writing to the Dean’s Office no later than 30 days after notice of the student’s final course grade has been mailed from campus.

Students may use and are encouraged to use the following sequential procedures to appeal the grade. The problem may be solved at any of the levels of the appeal procedure.

1. Contact the instructor. Frequently the problems can be solved at this point.
2. Submit a request to the chair of the department.
3. Take the case to the departmental Grading Appeals Committee. The Committee is contacted by the department chair.
4. Take the case to the College Appeals, Retention and Certification Committee by contacting the Dean’s Office.

The complaint will be forwarded to a committee consisting of faculty and student representatives. After a hearing, the Committee will make a written recommendation regarding the appeal. The Committee’s recommendation is binding on the appealing student and faculty member.

Transfer Credit Rules
Acceptance of Transfer Grades
- Grades earned at the University of Nebraska–Lincoln, UNO, UNK
- Grades of D-, D, D+, and C- satisfy requirements in all programs in the College unless specified otherwise. Students who receive a grade of D-, D, D+, C-, however, are encouraged to retake the course.
- Grades earned outside the University of Nebraska system

The college will accept no more than 9 credit hours of grades less than a C from any program outside the University of Nebraska system. Grades below a C can only be applied to general education requirements and elective classes.

Maximum Number of Hours for Transfer
Transfer courses are evaluated by the University and by the College to determine University of Nebraska–Lincoln and College course equivalencies. The College determines which courses will be accepted and how they will apply toward degree requirements. Sixty (60) is the maximum number of hours that will be accepted on transfer from a two-year college. Ninety (90) is the maximum number of hours that will be accepted on transfer from accredited four-year colleges and universities.

Courses taken 10 years before admission or readmission to the College will be evaluated by the major department to determine if it is appropriate to accept those courses for transfer credit and for application to degree requirements. Specific courses will be reviewed in keeping with the guidelines specified by each department.

Transfer Credit from Technical, Non-Accredited and Foreign Institutions
Students who desire to transfer from these institutions must have each course evaluated by the appropriate departmental representative. All rules stated above in reference to grades and maximum credit hours apply. For additional information and guidance in this process contact the Dean’s Office.

Transfer Agreements with UNO and UNK
Transfer agreements between the three institutions within the University System allow for a smooth transition for students interested in taking courses from UNO, UNK, and/or the University of Nebraska–Lincoln. Although restrictions noted above on grades and maximum transfer hours still apply, there are some exceptions. For purposes of residency, courses from UNO and UNK fulfill these requirements. Students planning to major in a program in the college should read the specific requirements noted with individual programs. Questions about academic transfer should be addressed to the Advising Office.

Transfer Agreements with Community Colleges
Articulation agreements and “Transfer with Ease Programs” with Nebraska community colleges indicate how courses and programs will transfer to the University of Nebraska–Lincoln and the College of Education and Human Sciences. The same guidelines noted above on the acceptance of courses, grades, and hours also apply to these institutions. Students interested in transferring from a community college should consult with their school or the Student Services Center to determine which courses will transfer to fulfill specific College of Education and Human Sciences requirements.

Courses from accredited two-year institutions will generally not be substituted for 400-level human sciences classes in the College. The 300-level courses will be considered on an individual basis by the respective departments in the College of Education and Human Sciences.

Courses taken prior to course articulation agreements will be accepted contingent upon departmental validation of the credit.

Residency Rules
Students must earn a minimum of 120 credit hours to earn a degree.

All students are expected to complete at least 30 of their final 36 hours of credit at the University of Nebraska–Lincoln.

Degree Application Process
Graduation Requirements
Students are expected to develop a clear understanding of degree requirements and to plan their course of study with a College advisor.
Students requiring clarification of outstanding degree requirements should visit with a College advisor promptly.

Students should access their Degree Audit via MyRed at least once each term to review degree requirements and progress toward graduation. It is the student’s responsibility to make sure their Degree Audit accurately reflects their current College and program of study.

Students who believe their Degree Audit has errors or omissions should visit with a College advisor promptly. It is important that you resolve these matters as soon as practicable to avoid a delay in graduation.

Each student with MyRED access must submit an online Application for Graduation via MyRED for each degree to be received by:

- The last Friday in January for May graduation
- The last Friday in June for August graduation
- The last Friday in September for December graduation

Students submitting an electronic Application for Graduation via MyRed will be billed a $25.00 per degree fee on their student account. Those students without MyRED access may apply for graduation in person at Graduation Services, 109 Canfield Administration Building or by mail. Applications for Graduation submitted in person or by mail must be accompanied by a check or money order in the amount of $25.00 payable to the University of Nebraska–Lincoln. Failure to submit a timely Application for Graduation may preclude the awarding of a degree in the intended term.

Your Application for Graduation and required $25.00 fee are good only for the term marked on your application. Neither your application nor your fee, are transferrable to another term. If you submit an Application for Graduation and pay the $25.00 fee for a specified term but do not complete your degree requirements in that term, you will need to reapply to graduate in a future term and incur another $25.00 fee.

Commencement ceremony information will be emailed to all degree applicants approximately one month before graduation. Each student who has applied for graduation must submit an online Commencement Attendance Form via MyRED, which will be available when the informational email is distributed.

Only those students who have applied for graduation, had the application accepted, and fulfilled all degree requirements as of the last day of the academic term may participate in the commencement ceremony for that term. Because the University of Nebraska–Lincoln has a commencement for each term, ceremony participation is allowed only in the term during which the student has properly and timely applied for graduation and fulfilled degree requirements.

Catalog Rule

Students are responsible for following the rules, policies and requirements found in the University of Nebraska–Lincoln Undergraduate Catalog for the academic year in which they were last admitted to a program in the College of Education and Human Sciences. Students must complete all program requirements from a single catalog year. In consultation with their advisor, a student may choose to move to and follow a subsequent catalog if it is in their best interest.

Learning Outcomes

Majors in nutrition and dietetics will be able to:

1. Attain the science and research foundation required for evidence-based practice as a registered dietitian.
2. Demonstrate professional values, attitudes, and behaviors for a career as a registered dietitian.
3. Articulate the role of nutrition and lifestyle choices in health promotion and disease prevention.
4. Demonstrate a variety of effective education and counseling methods required for facilitation of behavior change.
5. Apply the nutrition care process in the delivery of medical nutrition therapy in a variety of settings.
6. Apply management and business theories and principles required to deliver programs and services.

Major Requirements

ACE Requirements

| ACE 1. | 3 |
| ACE 2. | 3 |
| ACE 3. | |

Select one of the following:

| EDPS 459 | Statistical Methods (Supporting Course) |
| STAT 218 | Introduction to Statistics (Supporting Course) |

ACE 4. 3

ACE 5. 3

ACE 6. 3

PSYC 181 4

ACE 7. 3

ACE 8. 3

ACE 9. 3

NUTR 253 3

Cultural Aspects of Food and Nutrition (Professional Requirement)

NUTR 452 4

Medical Nutrition Therapy II and Medical Nutrition Therapy II Laboratory (Professional Requirement)

Credit Hours Subtotal: 33

Professional Requirements

| NUTR 100 | Healthy Living |
| NUTR 244 | Scientific Principles of Food Preparation |
| NUTR 250 | Human Nutrition and Metabolism |
| NUTR 251 | Nutrition Through the Life Cycle |
| NUTR 356 | Nutrition Education in the Community |
| NUTR 370 | Food Production Management |
| NUTR 302 | Health Information: Science, Media, and the Consumer |
| NUTR 450 | Medical Nutrition Therapy I |
| NUTR 453 | Nutrition and Fitness Communication Strategies |
| NUTR 455 | Advanced Nutrition |
| NUTR 473 | Organization and Administration of Foodservice |
Nutrition & Health Sciences: Nutrition & Dietetics Option

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 150</td>
<td>Career Preparation in Nutrition and Health Sciences</td>
<td>2</td>
</tr>
<tr>
<td>NUTR 245</td>
<td>Scientific Principles of Food Preparation Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>NUTR 371</td>
<td>Applied Food Production Laboratory</td>
<td>1</td>
</tr>
<tr>
<td>NUTR 490</td>
<td>Professional Preparation for Careers in Dietetics</td>
<td>1</td>
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<tr>
<td>NUTR 344</td>
<td>Nutrition and Food for Optimal Health</td>
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Credit Hours Subtotal: 42

Supporting Courses

<table>
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<tr>
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<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>MATH 102</td>
<td>Trigonometry (or higher)</td>
<td>2-5</td>
</tr>
<tr>
<td>BIOC 321 &amp; BIOC 321L</td>
<td>Elements of Biochemistry and Laboratory for Elements of Biochemistry</td>
<td>4</td>
</tr>
<tr>
<td>Select one of the following:</td>
<td></td>
<td>3-4</td>
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<tr>
<td>BIOS 111</td>
<td>The Biology of Microorganisms</td>
<td></td>
</tr>
<tr>
<td>BIOS 312 &amp; BIOS 314</td>
<td>Microbiology and Microbiology Laboratory</td>
<td></td>
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<tr>
<td>NUTR 372</td>
<td>Food Safety and Sanitation</td>
<td></td>
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<tr>
<td>BIOS 213 &amp; BIOS 213L</td>
<td>Human Physiology and Human Physiology Laboratory</td>
<td></td>
</tr>
<tr>
<td>CHEM 110</td>
<td>General Chemistry II</td>
<td></td>
</tr>
<tr>
<td>CHEM 251 &amp; CHEM 253 or CHEM 255 &amp; CHEM 257</td>
<td>Organic Chemistry I and Organic Chemistry I Laboratory</td>
<td>4</td>
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<tr>
<td>LIFE 120 &amp; LIFE 120L</td>
<td>Fundamentals of Biology I and Fundamentals of Biology I Laboratory</td>
<td>4</td>
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<tr>
<td>LIFE 121 &amp; LIFE 121L</td>
<td>Fundamentals of Biology II and Fundamentals of Biology II Laboratory</td>
<td>4</td>
</tr>
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Credit Hours Subtotal: 29-33

Electives

Select 12-16 hours of Electives: 12-16

Credit Hours Subtotal: 16

Total Credit Hours: 120-124

ACE Requirements

All University of Nebraska–Lincoln students will be required to complete a minimum of 3 hours of approved course work in each of the 10 designated Achievement Centered Education (ACE) student learning outcome areas. These can be viewed at http://ace.unl.edu. Students will be provided a list of classes they can select from to meet each of the 10 ACE Student Learning Outcomes (SLO). There may be required courses within an education endorsement program that will also satisfy ACE requirements. Therefore, it is highly recommended that students contact their advisor prior to registering for ACE classes in order to insure that each of the class selections are in the best interest of the students' academic program.

Additional Major/Endorsement Requirements

Grade Rules
C- and D Grades
Only grades of C or above will count toward graduation requirements for NUTR courses.

Grades Earned at UNL, UNO, UNK
Grades of D-, D, D+, C- satisfy requirements of the programs in human sciences unless specified otherwise under the Programs and Departments section of the catalog. Students who receive a grade of D-, D, D+, or C-, however, are encouraged to retake the course, particularly if it is in the major area.

Grades Earned Outside UN System
Up to 9 hours of grades below C (C-, D+, D, D-) from other academic institutions can only be applied to general education requirements and elective classes.

Pass/No Pass
The Pass/No Pass (P/N) option is designed for students who want to study elective areas or topics when they may have minimum preparation. If used for this purpose, the option can enrich the student's academic experience without lowering the student's grade point average. Free electives may be taken P/N. Students can earn no more than 12 hours of pass credit excluding courses offered on Pass/No Pass only basis. Not all classes can be taken under the Pass/No Pass option. All courses, specified by course and number, must be taken for a grade. Should a student have earned a P in one of the courses prior to starting the option, the P will be reviewed by the appropriate department.

NUTR 100 Healthy Living

Description: Various risk factors and personal behaviors that affect health. Practical methods for self-assessments and improving and maintaining physically active and healthy eating habits designed to enhance awareness of short- and long-term risks and to achieve a higher level of wellness. Use of "Blackboard" required.

Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: FITN 112B; NUTR 252; NUTR 253; NUTR 256; NUTR 356; NUTR 454

NUTR 131 The Science of Food

Crosslisted with: CHEM 131, FDST 131

Description: General scientific concepts in biology, chemistry, and physics using food as a model. What food is from both chemical and nutritional perspectives, and the fate of food from when it leaves the farm to when it becomes a part of the individual. Assists students in making intelligent decisions about many food related controversial issues (e.g., food irradiation, food additives, health foods).

Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: FDST 131L; FDST 205; FDST 280; FDST 301
ACE: ACE 4 Science
NUTR 145 Food Literacy
Prerequisites: NUTR majors only
Description: Food safety and sanitation, proper use of basic kitchen equipment, food identification, proper handling and preparation, menu planning, food purchasing, and sensory evaluation.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LAB

NUTR 150 Career Preparation in Nutrition and Health Sciences
Description: Process of career preparation and planning. Philosophy and goals of academic programs, curricula, certifications, career opportunities and graduate programs in the Department of Nutrition and Health Sciences.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC

NUTR 205 Asian Martial Culture
Description: Theoretical and experiential analysis of the martial arts of Asia from historical, anthropological, educational, philosophical, cultural, religious, political, and sociological perspectives and their impact on contemporary Asian and global society.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 213 Meat Specifications and Procurement
Crosslisted with: ASCI 213
Notes: For those students who have an interest in a career in Culinary Science, Meat Science, and/or Dietetics.
Description: Selecting and purchasing meat for the hotel, restaurant, institutional industry, and the retail markets.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: ASCI 343, NUTR 343

NUTR 230 Peer Health Education
Prerequisites: Permission
Notes: Requires serving as a Wellness Advocate in the University living units to gain experience in utilizing the information learned.
Description: The role of Wellness Advocate in the promotion of the health and wellness needs of college students. Techniques for promoting the adoption of lifestyle choices for lifelong health and well being.
Credit Hours: 1-2
Min credits per semester: 1
Max credits per semester: 2
Max credits per degree: 2
Format: LEC

NUTR 244 Scientific Principles of Food Preparation
Prerequisites: Sophomore standing; FACS or HRTM or NUTR major
Description: Chemical, physical, sensory, and nutritional principles of food preparation.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 371

NUTR 245 Scientific Principles of Food Preparation Laboratory
Prerequisites: Must enroll in both NUTR 244 (lecture) and NUTR 245 (lab)
Description: Application of chemical, physical, sensory, and nutritional principles of food preparation.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LAB
Prerequisite for: NUTR 371

NUTR 250 Human Nutrition and Metabolism
Prerequisites: 4 hours chemistry or biological sciences
Description: Introduction to nutrient function in the body, nutrient chemistry and energy metabolism. Role of nutrients in health and disease.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 251; NUTR 253; NUTR 302; NUTR 344; NUTR 355; NUTR 356; NUTR 400

NUTR 251 Nutrition Through the Life Cycle
Prerequisites: NUTR 250 or parallel.
Description: Influence of normal physiological stress on nutritional requirements throughout the life cycle: pregnancy, lactation, growth, and aging.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 252 Nutrient and Fitness Assessment
Prerequisites: NUTR 100, NUTR majors only
Description: Introduction to and practical application of tools frequently used to estimate fitness levels and dietary intake; association among physical activity, nutrition, and health; health screening and risk classification; principles of assessment and various assessment strategies.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 253 Cultural Aspects of Food and Nutrition
Prerequisites: NUTR 100 or 250.
Description: The influences of culture on food and nutrition practices.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
ACE: ACE 9 Global/Diversity

NUTR 255 Special Topics in Health
Prerequisites: NUTR 201.
Description: Series of minicourses devoted to specific content areas of health.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC
NUTR 256 Addressing Health Disparities through Health Literacy
Prerequisites: NUTR 100
Description: Understanding of health disparities existing at national and local levels through a social justice lens and the role of health literate communication in reducing health disparities, as well as its limitations.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 298 Special Topics in Nutritional Science and Dietetics
Prerequisites: As announced by department.
Description: Topics vary.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Format: LEC

NUTR 299 Independent Study
Prerequisites: 6 hrs in major department or closely related areas and permission.
Notes: Work supervised and evaluated by departmental faculty members.
Description: Individual projects in research, literature review, or creative production.
Credit Hours: 1-5
Min credits per semester: 1
Max credits per semester: 5
Max credits per degree: 5
Format: IND

NUTR 302 Health Information: Science, Media, and the Consumer
Prerequisites: NUTR 250 and NUTR major
Description: Critical evaluation, interpretation and communication of consumer health messages.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Offered: FALL/SPR

NUTR 330 Environmental Health
Crosslisted with: NRES 330
Prerequisites: Class standing of sophomore or above with at least one semester of chemistry and biology.
Description: Provides a comprehensive understanding of how environmental exposures to physical, chemical and biological hazards influence human health. Offers basic knowledge in the core concepts of toxicology, exposure and risk, vulnerable populations and the interrelationship between human, animal and environmental health.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Offered: FALL/SPR
ACE: ACE 8 Civic/Ethics/Stewardship

NUTR 343 Meat CulinologyTMIII: Foodservice Applications
Crosslisted with: ASCI 343
Prerequisites: ASCI/NUTR 210 or ASCI/NUTR 213 or ASCI/NUTR 310.
Description: Cookery principles and methods role in maintaining meat yield and quality characteristics. Cookery techniques to maximize guest satisfaction and insure foodservice and/or restaurant financial integrity. Flavor enhancement and cookery technology application in center of the plate concept development.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 344 Nutrition and Food for Optimal Health
Prerequisites: NUTR 250; NUTR majors only; or permission
Description: Integration of current dietary guidelines, nutrient assessment methodologies, scientific principles of food preparation, financial accountability, concepts of healthy menu planning, and preparation techniques in promotion of healthy living.
Credit Hours: 4
Max credits per semester: 4
Max credits per degree: 4
Format: LEC
Prerequisite for: NUTR 452; NUTR 453

NUTR 351 School Health Issues
Description: Prevalence and etiology of health behaviors among children and teens. Organization, development, and legal aspects of school health programming.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 352 Social Marketing in Health Communication
Prerequisites: Junior standing. NUTR majors only.
Description: Application of the social marketing framework to analyze public health problems and design program solutions.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 355 Introduction to Sports Nutrition
Prerequisites: BIOS 213; NUTR 250
Description: Understanding of fundamental principles of sports nutrition. Tools and knowledge to evaluate scientific literature and to develop evidence-based diet and supplementation strategies aimed at maximizing athletic performance.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 356 Nutrition Education in the Community
Prerequisites: NUTR 100 and 250; NUTR 251 or parallel.
Description: Overview of community nutrition. Assessment of community needs and services; policy formation; techniques for developing and delivering theory-based nutrition education.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
NUTR 370 Food Production Management
Description: Application of food production and purchasing principles in foodservice management.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 371 Applied Food Production Laboratory
Prerequisites: NUTR 244 and 245.
Description: Application of theoretical knowledge and quality assessment is provided in university or community laboratory setting.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LAB

NUTR 372 Food Safety and Sanitation
Crosslisted with: FDST 372
Prerequisites: One course in chemistry and one course in biological sciences.
Description: Various factors that result in food illness: food allergy, natural toxins, parasites, microbial and viral food borne infections and food borne intoxications. Students will assess hazards, identify critical control points and establish monitoring and system verification procedures.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 384 Biomechanics of Human Movement
Prerequisites: Junior standing; BIOS 214
Description: Anatomical and mechanical principles as related to human movement.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 399 Independent Study
Prerequisites: Permission.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Format: IND

NUTR 400 Planning and Implementation of Health Promotion Programs
Prerequisites: NUTR 250 and junior standing
Description: Theory-based process of developing health promotion/education programs. Principles of planning, implementing and evaluating health education interventions will be taught using evidence-based research.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Offered: FALL/SPR
Prerequisite for: NUTR 404; NUTR 487

NUTR 401 Health Behavior
Prerequisites: Junior standing.
Description: Social, psychological, and cultural factors that influence the adoption, maintenance, and modification of health behaviors in communities.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 404 Evaluation and Research Related to Health Promotion
Prerequisites: NUTR 400
Description: Introduction to research, study designs, and data collection methods in health and behavior-change related studies, including exercise, nutrition, and health education. Emphasis on understanding research literature and development of research/grant proposals.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 406

NUTR 406 Management and Administration of Health Promotion Programs
Prerequisites: NUTR 404
Description: Overview of systems approach to the management of resources needed to plan, implement, and evaluate a health education/promotion program including financial, human, curricula, and physical resources. Qualities of effective leadership will be explored and evaluated.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 408

NUTR 407 Principles of Epidemiology for Nutrition and Public Health
Crosslisted with: NUTR 807
Prerequisites: NUTR 250 and 3 cr hrs Statistics
Description: Application of basic concepts of epidemiology to nutrition and public health to include epidemiological research design, estimating outcome measures and determining cause and effect and effectiveness of interventions to prevent and treat disease.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 408 Community Health Advocacy
Prerequisites: NUTR 406
Description: Health policy and law in the United States. Development of health advocacy skills through engagement with local community health organizations and decision-makers.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
NUTR 429A Food Security: A Global Perspective
Prerequisites: Junior standing
Description: Overview of the technical and sociocultural dimensions of global food insecurity.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Crosslisted with:

NUTR 430 Nutritional Anthropology
Crosslisted with: ANTH 430, ANTH 830, NUTR 830
Prerequisites: ANTH 242 or equivalent.
Description: Anthropological approaches to the study of nutrition. Background to nutrition science; bio-cultural aspects of obesity, fertility, lactose intolerance, and infant feeding practices; biological differences in nutritional requirements, fertility, and mortality; interpretation of nutritional deficiencies in skeletal remains; reconstructing prehistoric diets from archaeological evidence; and evaluation of relationships between dietary patterns and dental remains in fossil record.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 441 Functional Properties of Food
Crosslisted with: FDST 441, FDST 841, NUTR 841
Prerequisites: NUTR 245 and BIOC 321; or FDST 448.
Description: Relationship of structure and functionality of ingredients in food systems.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 449

NUTR 445 Experimental Foods
Crosslisted with: FDST 445, FDST 845, NUTR 845
Prerequisites: NUTR 244 and 245; BIOC 321.
Description: Introduction to food research. Application of research techniques to selected problems.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 449

NUTR 449 Culinology Research Experience
Prerequisites: Senior standing; NUTR 441 or 445 or FDST 448; Culinology major.
Description: Supervised individual professional Culinology research experience in product development.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: FLD

NUTR 450 Medical Nutrition Therapy I
Prerequisites: BIOC 321 and 321L, or BIOC/BIOS/CHEM 431; BIOS 213 or ASCI 240.
Description: Nutrition assessment, nutrition support, documentation of nutrition services and medical terminology.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 452

NUTR 452 Medical Nutrition Therapy II
Prerequisites: NUTR 344 and 450
Description: Nutrition in the disease state. Physiological and biochemical basis of medical nutrition therapy.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
ACE: ACE 10 Integrated Product

NUTR 452L Medical Nutrition Therapy II Laboratory
Prerequisites: Must enroll in both NUTR 452L and NUTR 452
Description: Application of nutrition care process.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LAB
ACE: ACE 10 Integrated Product

NUTR 453 Nutrition and Fitness Communication Strategies
Prerequisites: NUTR 344
Description: Application of behavior change and counseling theories to individual clients. Data assessment and interpretation, and developing goals and/or outcomes to facilitate health behavior changes.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 488

NUTR 454 Peer Nutrition Education
Prerequisites: Junior standing; COMM 109; NUTR 100.
Description: Practical experience in developing skills in nutrition for health promotion and nutrition education.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC

NUTR 455 Advanced Nutrition
Prerequisites: BIOC 321 and 321L, or BIOC/BIOS/CHEM 431; BIOS 213 or ASCI 240, or parallel.
Description: Biochemical and physiological aspects of human nutrition. Nutrient transport, storage and utilization under various metabolic states and relationships to the development of chronic diseases.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: NUTR 492
ACE: ACE 10 Integrated Product
NUTR 456 Clinical Exercise Physiology  
Crosslisted with: NUTR 856  
Prerequisites: BIOS 214; NUTR/BIOS 484/884; NUTR 486/886  
Description: Cardiovascular, pulmonary, metabolic, pharmacologic, endocrinologic, renal, neurologic, inflammatory, and orthopedic aspects of clinical exercise physiology as they relate to exercise testing and programming.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC

NUTR 457 Classroom and Outreach Experiences in Food and Nutrition  
Description: Supervised classroom or outreach experiences in educational or community settings.  
Credit Hours: 1-3  
Min credits per semester: 1  
Max credits per semester: 3  
Max credits per degree: 3  
Format: FLD

NUTR 470 Cost Control for Foodservice  
Crosslisted with: NUTR 870  
Prerequisites: NUTR 370.  
Description: Principles of cost control for foodservice. Integration of cost control and foodservice/restaurant management principles which influence financial integrity. Utilization of the computer as a tool to enhance decision making capabilities.  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC

NUTR 471 Vines, Wines and You  
Crosslisted with: HORT 471, HORT 871, NUTR 871, HRTM 471, HRTM 871  
Prerequisites: 6 hrs science or equivalent experience; 21 years of age or older  
Notes: Proof of age is required.  
Description: Origin, botany, historical and cultural significance of the grapevine and related species. Principles and practices of vineyard establishment, management and processing of grape products, importance and/or scope of grape and wine industry; global and local significance. Culinary applications, health, environmental and safety-related issues, business and industry relations and experience.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC

NUTR 473 Organization and Administration of Foodservice  
Crosslisted with: NUTR 873  
Prerequisites: NUTR 370.  
Description: Organizational, administrative, and human relations concepts to foodservice. Utilization of computer applications in administration of a foodservice facility.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC  
Prerequisite for: NUTR 973

NUTR 474 Exercise Testing and Exercise Programming in Adult Fitness and Cardiac Rehabilitation  
Crosslisted with: NUTR 884  
Prerequisites: NUTR/BIOS 484/884; EDPS 459/859 or STAT 218  
Description: In-depth analysis and development of the techniques and knowledge prerequisite for certification in adult fitness and cardiac rehabilitation as prescribed by the American College of Sports Medicine.  
Credit Hours: 4  
Max credits per semester: 4  
Max credits per degree: 4  
Format: LEC  
Prerequisite for: NUTR 456, NUTR 856; NUTR 480, NUTR 880; NUTR 486, NUTR 886; NUTR 858

NUTR 476 Exercise Testing and Exercise Programming  
Crosslisted with: NUTR 856  
Prerequisites: BIOS 214; NUTR/BIOS 484/884; NUTR 486/886  
Description: Cardiovascular, pulmonary, metabolic, pharmacologic, endocrinologic, renal, neurologic, inflammatory, and orthopedic aspects of clinical exercise physiology as they relate to exercise testing and programming.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC

NUTR 480 Introduction to Functional Electrocardiography  
Crosslisted with: NUTR 880  
Prerequisites: NUTR 486; NUTR/BIOS 484.  
Description: Theory and application of electrocardiography in graded exercise testing.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC

NUTR 484 Physiology of Exercise  
Crosslisted with: NUTR 884  
Prerequisites: 12 hrs biological sciences, including BIOS 213 or equivalent; BIOS 214 or equivalent  
Description: Effects of physical activity on the circulatory, respiratory, and other physiological processes.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC  
Prerequisite for: NUTR 456, NUTR 856; NUTR 480, NUTR 880; NUTR 486, NUTR 886; NUTR 858

NUTR 487 Community Health and Wellness Practicum  
Prerequisites: NUTR 400. Community Health and Wellness majors only.  
Notes: Background check will be required.  
Description: Application of health education concepts and skills in a practical setting while serving as a health education resource person.  
Credit Hours: 4  
Max credits per semester: 4  
Max credits per degree: 4  
Format: LEC  
Prerequisite for: NUTR 480, NUTR 880; NUTR 488

NUTR 488 Practicum in Exercise and Health Behavior Planning  
Prerequisites: NUTR 453 and 486/886  
Description: Practical experience in exercise testing and analysis and planning of health and fitness programs for individuals.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC  
ACE: ACE 10 Integrated Product
NUTR 490 Professional Preparation for Careers in Dietetics
Prerequisites: Senior standing.
Description: Professional requirements in order to become a registered dietitian. Types of supervised practice experiences available and assistance in application process. Career options, professional organizations, and current issues in the dietetic profession.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LEC

NUTR 492 Nutrition Problems
Prerequisites: NUTR 455 or equivalent, and permission.
Description: Individual problems may be selected from diet therapy, animal feeding, metabolism studies, or surveys.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Format: IND

NUTR 493 Workshop Seminar
Credit Hours: 1-12
Min credits per semester: 1
Max credits per semester: 12
Max credits per degree: 12
Format: LEC

NUTR 494 Essentials of Strength Training & Conditioning
Crosslisted with: NUTR 894
Prerequisites: NUTR 384, NUTR 484 or concurrent.
Description: Overview of the scientific principles and practical applications of strength and conditioning that integrate physiological responses, adaptations, testing, exercise techniques, program design, and periodization for athletic performance.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

NUTR 496 Independent Study
Crosslisted with: NUTR 896
Prerequisites: 12 hrs in major related areas; permission.
Notes: Supervised and evaluated by departmental faculty members.
Description: Individual projects in research, literature review, or creative production.
Credit Hours: 1-5
Min credits per semester: 1
Max credits per semester: 5
Max credits per degree: 5
Format: IND

NUTR 497Z Student Teaching Multicultural
Crosslisted with: TEAC 497Z, SPED 497Z
Description: Supervised teaching experiences in schools. Accompanying seminar focuses on: teacher certification, teacher and student rights and responsibilities, proper conduct of teachers, selected legal aspects of education, methods of communicating with parents and community members, and current issues which impact education.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: FLD

NUTR 498 Research Experiences
Prerequisites: Senior standing and permission.
Description: Participation in an ongoing research project. Select from foods, human nutrition education, small animal, or survey research areas.
Credit Hours: 1-5
Min credits per semester: 1
Max credits per semester: 5
Max credits per degree: 5
Format: IND

NUTR 499H Honors Thesis
Prerequisites: Good standing in the University Honors Program or by invitation.
Description: Conduct a scholarly research project and write a University Honors Program or undergraduate thesis.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

PLEASE NOTE
This document represents a sample 4-year plan for degree completion with this major. Actual course selection and sequence may vary and should be discussed individually with your college or department academic advisor. Advisors also can help you plan other experiences to enrich your undergraduate education such as internships, education abroad, undergraduate research, learning communities, and service learning and community-based learning.

Career Information
The following represents a sample of the internships, jobs and graduate school programs that current students and recent graduates have reported.

Jobs of Recent Graduates
- Registered Dietitian, Madonna ProActive - Lincoln NE
- Clinical Dietitian, Bryan Medical Center - Lincoln NE
- Registered Dietitian, Methodist Hospital - Omaha NE
- Coordinator for Fitness & Wellness, University of Northern Colorado - Greeley CO
- Dietary Aide, Lincoln Surgical Hospital - Lincoln NE
- Nutrition Consultant & Health Coach, Brownsburg Fitness and Viridian Health Management - Brownsburg IN
- Assistant Professor of Nutrition, Weber State University - Ogden UT
- Nutrition Program Specialist, Arizona Dept of Education - Phoenix AZ
- Nutrition Coach, IMG Performance Institute - Bradenton FL
- Health Educator, Central District Health Department - Grand Island NE