

**Class of 2015
April 2015**



Undergraduate Nutrition Handbook

Department of Nutrition

College of Education,
Health, & Human Sciences

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Welcome to the Nutrition Undergraduate Program at the University of Tennessee!

Fall 2017

Dear Student,

Thank you for your interest in studying nutrition at UT! If you enjoy the sciences, have an interest in good health, and enjoy working with people, you are in the right place. The UT Department of Nutrition offers a Bachelor of Science degree in nutrition with concentration options in Dietetics and in Basic Science. Ours is one of the largest programs in Tennessee and is academically rigorous so that our graduates are prepared for a successful career, with many becoming leaders in the field. Past graduates are employed all across the country as clinical dietitians, community dietitians, sports dietitians for collegiate and professional teams, school nutrition personnel, lactation consultants, and as pharmacists, physicians, nurses, and physician assistants, just to name a few. One recent graduate is a clinical sciences specialist for Nestle while another owns a local restaurant and healthy food delivery service. Regardless of *your* career aspirations, our mission and goals (page 33) aim to guide the program to continuously improve performance of our graduates. Established policies and procedures (page 35) guide daily operations. If you are interested in this exciting major, please see page 8 for information on how to declare a major in Nutrition and get started today. Applications for continuation in the major and faculty advisor assignment are due in **August** each year for students preparing to enter the junior-level curriculum. These can be found on the College of Education, Health, and Human Sciences Student Services website at <http://cehhsadvising.utk.edu/advising-resources/forms/> and should be submitted in the Student Services office, Bailey Education Complex 332. Students must read this handbook and complete online orientation prior to submitting the application and being assigned a faculty advisor within the department.

The program curricula include:

- **Nutrition science:** How the body uses nutrients at the cellular level and in the whole body system plus food and nutrient needs throughout the life cycle in both health and disease states. You will have extensive coursework in the sciences to form a basis for understanding nutrient functions. Students in the Basic Science concentration take additional coursework in this area. A senior-level course culminates with learning how to read and interpret the latest nutrition research for practice.
- **The influence of attitudes, knowledge and beliefs on food consumption patterns among individuals and groups:** Coursework in psychology and community nutrition is included in the curriculum. Additionally, students in the Dietetics concentration take courses on diet and physical activity assessment and on development of nutrition counseling skills to learn how to help people make healthful changes in eating habits.
- **Communication:** You will have coursework in communication studies and many of the major courses include oral presentations and research papers. The ability to critically evaluate nutrition information and effectively communicate nutrition information to other healthcare professionals, administrators, and the general public is a necessary skill.

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- **Effective management of food service delivery:** Students in the Dietetics concentration have coursework that includes food science, food safety, management, and foodservice operations.
- **The roles of nutrition professionals in a variety of practice settings:** All students have coursework on careers in nutrition and those in the Dietetics concentration have a course on professional issues in the practice of nutrition and dietetics.

Which concentration should I choose?

This Dietetics concentration program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (formerly the American Dietetic Association (ADA)) as a Didactic Program in Dietetics (DPD). Therefore, successful completion of the bachelor's degree in the Nutrition-Dietetics concentration at UT qualifies students to compete for placement in ACEND-accredited supervised practice programs. Following completion of a supervised practice program, students take a national registration examination to earn the Registered Dietitian Nutritionist (RDN) credential. Effective **January 1, 2024**, a graduate degree (in any field) will be required in order to sit for the RDN exam. You may contact ACEND for additional information about accreditation:

Accreditation Council for Education in Nutrition and Dietetics
 Academy of Nutrition and Dietetics
 120 South Riverside Plaza, Suite 2000
 Chicago, Illinois 60606-6995
 Phone: 312-899-0040 ext. 5400
 Email: acend@eatright.org
<http://www.eatright.org/ACEND/>

Registered Dietitian Nutritionists (RDNs) apply the science of nutrition by utilizing nutrition knowledge to promote health and/or treat disease in hospitals, clinics, community settings, private consulting practices, sports nutrition and corporate wellness programs, newspapers and magazines, food and nutrition-related businesses and industry, pharmaceutical companies, and more. Most of these settings require completion of a supervised practice program and the RDN credential for employment. Supervised practice program entry is very competitive, so students interested in this route should begin to prepare early (see page 25). For more detailed information on careers in dietetics, see the Academy's website [careers information](#).

Graduates of the Nutrition-Dietetics concentration not immediately entering a supervised practice program, but wishing to practice nutrition, are eligible to take the national exam to become a Nutrition and Dietetic Technician, Registered (NDTR). All students with a minimum of a bachelor's degree who have completed a DPD are eligible (see page 30 in this handbook for details).

As an alternative to completing the Dietetics concentration requirements and pursuing the RDN credential, the Nutrition-Basic Science concentration provides an outstanding foundation for pursuing careers in pharmacy, nursing, medicine, veterinary medicine, dentistry and other biomedical sciences, as well as graduate study and research careers in nutrition and related areas.

The Nutrition-Basic Science concentration includes courses such as biology and genetics, required for pre-health majors and for graduate study in the sciences, while excluding some applied nutrition courses in foods, foodservice management, and counseling. It will not meet DPD requirements and students who choose this option will not be eligible to apply for ACEND-accredited supervised practice programs without additional coursework. However, we are pleased to be able to offer this alternative to students who desire careers outside of applied nutrition and dietetics practice. A Nutrition minor is also available.

We hope the pages of this handbook will be of assistance to you as you consider the major and progress through your undergraduate studies.

Sincerely,

Melissa Hansen-Petrik, PhD, RDN
Director, Undergraduate Nutrition Program
Director, Didactic Program in Dietetics
Clinical Associate Professor
UT Department of Nutrition

Jay Whelan, PhD, MPH
Professor and Head
UT Department of Nutrition

Meet the Nutrition Faculty



Betsy Anderson Steeves, PhD, RDN

Assistant Professor

Dr. Anderson Steeves joined the faculty in 2015 and teaches Nutrition 421: Diet and Physical Activity Assessment in the undergraduate curriculum. Dr. Anderson Steeves completed her bachelor's degree at the University of Dayton, master's degree in public health nutrition and dietetic internship at UT-Knoxville, and PhD at Johns Hopkins University Bloomberg School of Public Health. Her research interest is in community-based interventions to reduce health disparities and prevent obesity among under-served populations. She often engages undergraduate students in her research projects through the Healthful Eating and Active Living through Healthy Environments (HEALTHY) Lab. Learn more: <http://nutrition.utk.edu/healthful-eating-and-active-living-through-healthy-environments-healththe-lab/>.



Ahmed Bettaieb, PhD

Assistant Professor

Dr. Bettaieb joined the faculty in 2015 and has taught Nutrition 313: Vitamins and Minerals in conjunction with Dr. Ling Zhao and Nutrition 420: Interpreting Current Nutrition Research Literature. After completing his bachelor's degree in Tunisia, Dr. Bettaieb completed his master's and doctoral degrees at the University of Quebec in Montreal and a postdoctoral fellowship at the University of California-Davis. He welcomes undergraduate researchers to his lab where his research focuses on molecular and genetic mechanisms contributing to development of chronic diseases such as obesity, diabetes, and cardiovascular disease. Additionally, he has worked closely with Dr. Donohoe in development and teaching of a new limited-enrollment laboratory course for undergraduate nutrition majors with a basic science research interest.



Guoxun Chen, PhD

Associate Professor

Dr. Chen teaches Nutrition 314: Energy Metabolism and Metabolic Integration. He has his BS and MS degrees in Virology and Molecular Biology from Wuhan University in China and his PhD in Biochemistry and Molecular Biology from the University of Texas Southwestern Medical Center in Dallas, where he also completed a postdoctoral fellowship. He is an active researcher in the area of vitamin A, insulin action, diabetes, and obesity and has a number of publications in the area. He has been on faculty at UT since August 2006.



Sarah Colby, PhD, RDN

Associate Professor

Dr. Colby joined the public health nutrition faculty in the UT Department of Nutrition in 2011. She has an AA degree in Theater from the New World School of the Arts, BS degree from Florida State University, MHS from Western Carolina University, and PhD in nutrition from the University of North Carolina at Greensboro. Prior to coming to UT Dr. Colby was on the faculty of East Carolina University in Greenville, NC. Her research interests include obesity prevention with an emphasis on health communication through novel nutrition education strategies (including marketing, arts, and technology). Opportunities may be available for undergraduate students to gain research experience with Dr. Colby and her graduate students. Dr. Colby currently teaches NUTR 302 Life Span Nutrition.



Dallas Donohoe, PhD

Assistant Professor

Dr. Donohoe completed his BS degree in biology at Florida State University and his PhD at the LSU Health Sciences Center. Before joining the UT nutrition faculty in 2013, he completed a postdoctoral fellowship with the UNC-Chapel Hill Department of Genetics. His research focuses on the role of the gut microbiome in energy metabolism and colorectal cancer. He teaches NUTR 311 Physiological Chemistry and sometimes co-teaches NUTR 313 Vitamins and Minerals with Dr. Zhao. He also is involved in developing and teaching a new limited-enrollment laboratory course for undergraduate nutrition majors with a basic science research interest in conjunction with Dr. Bettaieb.



Melissa Hansen-Petrik, PhD, RDN

Clinical Associate Professor; Director, Undergraduate Nutrition; Director, Didactic Program in Dietetics (DPD)

Dr. Hansen-Petrik earned her BS at South Dakota State University, MS in human nutrition at Case Western Reserve University, and dietetic internship at University Hospitals in Cleveland, Ohio. She came to UT with clinical experience in critical care, neurology, and nephrology. She earned her PhD in nutrition at UT while investigating the role of omega-3 fatty acids in cancer. She currently teaches Nutrition 415 and 416: Clinical Nutrition I and II and has authored textbook chapters on neurology and nutritional genomics for those courses. Effective Fall 2016, Dr. Hansen-Petrik is also teaching a sequence of elective clinical nutrition practicum courses that align with NUTR 415 and 416, respectively. Dr. Hansen-Petrik serves as director of Undergraduate Nutrition, DPD Director for the accredited undergraduate program concentration, and advises the Undergraduate Nutrition Student Association. She has been on faculty since 2001.



Katie Kavanagh, PhD, RDN, LDN

Associate Professor

Dr. Kavanagh completed her BS and MS degrees and dietetic internship at UT and earned her PhD in Nutritional Biology from the University of California-Davis in 2006. Her research focus is on infant feeding practices and she has served as a reviewer for the Journals of Human Lactation, the Academy of Nutrition and Dietetics, and Nutrition Education and Behavior and has published and presented her findings. Dr. Kavanagh often has research experiences available for undergraduate students. She conducts both quantitative and qualitative research. Past opportunities have included phone interviews, transcription, data-entry, and some data analysis. See the Infant, Child, and Adolescent Nutrition Lab (ICAN) web page at <http://web.utk.edu/~ican/> for more information. She was named Tennessee Academy of Nutrition and Dietetics Outstanding Dietetic Educator in 2012. Dr. Kavanagh teaches NUTR 412: Food and Nutrition in the Community and NUTR 413: Food and Nutrition in the Community Practicum in the fall semester.



Lee Murphy, MS-MPH, RDN, LDN

Lecturer

Mrs. Murphy earned her B.S. in public health nutrition from the University of North Carolina at Chapel Hill and completed her MS-MPH degrees and dietetic internship at UT. She worked at the Knox County Health Department as a comprehensive public health nutritionist for nine years, also working with UT graduate nutrition students and as a preceptor in the UT dietetic internship program. Mrs. Murphy has been involved in local leadership with the Knoxville Academy of Nutrition and Dietetics and national exam writing and other efforts with the Academy of Nutrition and Dietetics. She teaches Nutrition 100: Introductory Nutrition, as well as continuing media advocacy efforts in the community. She was named Tennessee Academy of Nutrition and Dietetics Outstanding Dietetic Educator in 2013.



Peggy Pratt, PhD, RDN, LDN

Lecturer (Part-time)

Dr. Pratt earned her B.S. in dietetics from Kansas State University and her master's and doctoral degrees in Nutrition and Food Systems Administration from Texas Woman's University. She has many years of experience in management including hospital foodservice management, clinical nutrition management, and school foodservice management. Dr. Pratt has taught previously at both Texas Woman's University and University of Texas Southwestern. She is the owner of Radiant Nutrition and teaches NUTR 303: Nutrition and Dietetics Management.



Hollie Raynor, PhD, RDN, LDN

Professor

Dr. Raynor earned her BS in nutrition from San Diego State University, and MS in public health nutrition and dietetic internship from UT. She earned her PhD in clinical psychology at SUNY-Buffalo and was a research faculty member at Brown University 2004-2007 focusing on behavioral interventions for obesity across the lifespan. She moved her research program to the University of Tennessee in 2007, where she directs the [Healthy Eating and Activity Laboratory \(HEAL\)](#). Dr. Raynor teaches NUTR 422: Nutrition Counseling and a number of undergraduate students have gained research experience working with HEAL. Types of activities in which students may be involved include assisting with orientations to introduce studies to participants and obtain informed consent; conducting assessments (meeting with participants to collect diet and physical activity information); developing intervention materials (nutrition education materials); assist with intervention delivery to participants (work with participants to help them change eating and leisure-time activity behaviors); managing data; and running participants through experimental protocols. Dr. Raynor has partnered with Dietitians of Canada to develop a nutrition counseling toolkit for nutrition professionals, and is involved in developing the prediabetes module for the Evidence Analysis Library. Dr. Raynor was named Tennessee Academy of Nutrition and Dietetics Outstanding Dietetic Educator in 2010.



Marsha Spence, PhD, RDN, LDN

Associate Professor (Research) and Director, Public Health Nutrition Program

Dr. Spence received all of her college degrees from The University of Tennessee, including a PhD in 2006 and a dual MS-MPH degree in 2000. She is the Co-Director of the Maternal and Child Health Bureau Public Health Nutrition Training Grant, teaches a graduate course in community nutrition, and works with public health nutrition faculty and field agencies to coordinate graduate students' 7-week community field experiences. She has several years of experience teaching Nutrition 100 and Nutrition 412. In addition, Dr. Spence has extensive experience serving as a consulting dietitian for several rural East Tennessee school districts, conducting school- and community-based nutrition research to prevent childhood obesity. Currently, she is past Chair of the Food and Nutrition Section of the American Public Health Association and is the Tennessee Academy of Nutrition and Dietetics Let's Move Dietitian. For information about volunteer research experiences, see the ICAN webpage: <http://web.utk.edu/~ican/>.



Karen Wetherall, MS, RDN, LDN

Dietetic Internship Director and Senior Lecturer

Ms. Wetherall is a Registered Dietitian Nutritionist and earned her MS in Nutrition Education from Boston University. She has been the Dietetic Internship Director at UT since 1995. She is active in the Knoxville Academy of Nutrition and Dietetics, having served on the Board of Directors for many years. She is on the executive committees for two Academy Dietetic Practice Groups: Sports, Cardiovascular, and Wellness Nutritionists (SCAN) and Behavioral Health Nutrition (BHN). For ten years she worked as the sports dietitian with the Lady Vols. She owns and operates a private practice focusing on weight management and eating disorders. She teaches Nutrition 201: Careers in Nutrition and Nutrition 410: Professional Issues in Dietetics.



Jay Whelan, PhD

Professor & Department Head

Dr. Whelan earned his PhD in Nutrition from Penn State University and came to the University of Tennessee in 1991 from Cornell University (Ithaca, NY) where he was a Senior Research Associate and Supervisor of the Lipids Research Laboratory. Prior to his doctoral studies he completed his MPH in nutrition at The University of North Carolina at Chapel Hill and clinical supervised practice experience at Duke University Medical Center. He has a strong history of research in the area of lipid metabolism and cancer. Currently his research focuses on how omega-3 fats and medicinal herbs might delay the promotion and progression of prostate cancer. As department head, he currently does not have undergraduate teaching responsibilities.



Ling Zhao, PhD

Associate Professor

Dr. Zhao completed her Bachelor of Medicine degree at Peking University Health Science Center, Beijing, China, and her PhD in Molecular and Biochemical Nutrition at the University of California, Berkeley. She joined the UT nutrition faculty in fall 2009 with several years of research experience as an Assistant Project Scientist at the University of California, Davis. Dr. Zhao's research investigates modulation of inflammation through dietary interventions and the relationship to obesity and chronic diseases using *in vitro* cell culture and mouse models of obesity. She co-teaches NUTR 313: Vitamins and Minerals in the spring semester and sometimes teaches NUTR 420: Interpreting Current Nutrition Research Literature.

Introducing the Nutrition Major, Concentrations, and Curriculum

Students interested in either concentration of the nutrition major are initially advised by staff in the College of Education, Health, and Human Sciences Student Services office (Bailey Education Complex 332). Once meeting minimum requirements for moving into upper division courses, typically by the end of the sophomore year, students should apply for faculty advisor assignment. Please see "Recent Curricular Changes" on page 9 and the nutrition major application instructions at <http://cehhsadvising.utk.edu/advising-resources/forms/>. Applications are due in August after students have read this handbook and viewed the online orientation module.

The nutrition curriculum is designed very sequentially such that each semester new knowledge builds upon what was learned before. Consequently, students interested in pursuing the nutrition major must stay on track and make sure prerequisite requirements are met in a timely manner.

The best way to do this is to meet with an academic advisor **EACH SEMESTER**, be very familiar with prerequisite requirements (these are strictly enforced), and to check DARS reports each semester. What is DARS? The acronym stands for *Degree Audit Reporting System*. It is a great tool for checking progress through the program and for making sure nothing is missed to disrupt progress toward graduation. Log in to [MyUTK](http://myutk.edu), select “BSHHS Nutrition” as the degree along with appropriate concentration, and select a catalog year. DARS will compare all the courses taken against any degree requirements selected. If discrepancies or concerns arise, students should contact their advisors to resolve the issue. It is a good idea for students to bring a printout of a current DARS report to any advising appointment for review with their advisor. The **current curriculum** is available in the Undergraduate Catalog or on the College website at <http://cehhsadvising.utk.edu/information-for-current-students/>.

Keeping on track is important not only for assuring timely completion of degree requirements, but also “mixing it up” (not following the course curriculum sequence) can result in unexpected course conflicts and delays down the road. The best preventive measure is to follow the curriculum. Course time offerings are subject to change. Students must work closely with their academic advisors if there are variations in course sequence.

Recent curricular changes

Concentration options: Effective Fall 2014, students have the option within the Nutrition major of choosing concentrations in Dietetics or Basic Science. Students in the Dietetics concentration complete our ACEND-accredited Didactic Program in Dietetics and are thus eligible to apply for ACEND-accredited supervised practice programs and pursue the RDN credential.

Course title and description revisions: Effective Fall 2017, the course title for NUTR 311 has been revised to Physiological Biochemistry to more clearly and accurately reflect the biochemistry focus. The course title and description for NUTR 303 has also been revised to more specifically reflect the nutrition and dietetics management focus of the content and to distinguish it more clearly from Hotel, Restaurant, and Tourism 210: Foodservice Operations Management.

ENGL 295 or 360: Effective Spring 2015, NUTR 412, which has served as the WC course for nutrition majors, is no longer designated as a writing course. In order to meet the general education requirement for writing, students must enroll in ENGL 295 or 360.

NUTR 413: Effective Fall 2016, the service learning component previously included within NUTR 412 has been established as this separate practicum course. All students in the Dietetics concentration and those Basic Science concentration students completing the College of Education, Health, and Human Sciences Service Learning Honors program must enroll in NUTR 413 concurrent with NUTR 412.

NUTR 421: Effective Fall 2016, NUTR 423 was eliminated from the Nutrition-Dietetics curriculum. Students in this concentration are instead required to enroll in NUTR 421: Diet and Physical Activity Assessment, a 1-credit course offered in the fall semester. Concurrent with this change, NUTR 422: Nutrition Counseling was moved to the spring semester.

Future curricular changes

The undergraduate curriculum is under constant review to assure it meets the needs of students and that the Dietetics concentration (DPD) meets standards of the Accreditation Council for Education in Nutrition and Dietetics (ACEND). The Undergraduate Committee also actively reviews curricula at peer and aspirational institutions and solicits input from past graduates and current students to assess the need for programmatic changes. Feedback on the program and curricula are always welcome and can be provided directly to the Program Director, faculty on the Undergraduate Committee, the Academics Chair of the Undergraduate Nutrition Student Association, and/or via graduate survey responses.

Students who already have a bachelor's degree in another field who want to attain dietetic internship eligibility

Students with a previous degree from an accredited college or university in the U.S. do not need to complete a second bachelor's degree to be eligible to apply for supervised practice programs. However, they do need to complete ACEND-accredited Didactic Program requirements before applying to supervised practice programs. In most cases the required coursework is identical and degree-seeking students have the advantage of financial aid eligibility. Students with a prior bachelor's degree from an accredited college or university are not required to complete UT general education courses beyond coursework required for the major. Prospective students can compare previous coursework to the curriculum as listed in the current catalog or available at <http://cehhsadvising.utk.edu/information-for-current-students/> as a starting point. Additionally, the Didactic Program in Dietetics (DPD) [Director](#) is available to review college transcripts and advise as to the undergraduate coursework necessary to complete DPD requirements and become eligible to apply for supervised practice programs. Depending on a student's academic background, completion of DPD requirements typically takes 2-3 years. International students should contact the [registrar's office](#). They will need to evaluate college transcripts and determine equivalency to U.S. coursework prior to review of transcripts by the DPD Director. The Academy of Nutrition and Dietetics offers additional information for [international applicants](#).

Minimum grade requirements in nutrition major courses

In order to remain on track in the major and to graduate, students must earn a grade of "C" or better in every NUTR prefix course. Additionally, a grade of "C" or better is required in general chemistry and human physiology courses along with a grade of "C-" or better in organic chemistry and a 3.0 minimum GPA. Many of these grade requirements are included as course prerequisites. As upper division courses are offered only once per year, earning a grade below requirements can mean a one-year delay in graduation.

Course Descriptions

2017-2018 catalog course descriptions for NUTR-prefix courses and required non-departmental foods and foodservice management courses are provided below. Terms and times shown represent historical offerings and, while these tend to be consistent, they are subject to change.

For current offerings log in to [MyUTK](#). For other course descriptions, please consult the current [Undergraduate Catalog](#).

Nutrition (NUTR) courses:

100 Introductory Nutrition (3) Nutritional concepts, current consumer issues in nutrition, nutritional needs through life cycle, and international nutrition concerns and/or issues. Satisfies General Education Requirement (NS). Offered all terms with multiple times and online options.

201 Careers in Nutrition (1) Overview of nutrition-related careers. Routes to meeting academic, registration, and experience requirements. Fall only, M 2:30-3:20.

302 Life Span Nutrition (3) Physiological development and psychosocial factors that influence nutrient needs and nutrition behaviors of individuals across the life span. Nutrition education strategies for various age groups. (RE) *Prerequisite(s): 100.* Spring only, TTh 12:40-1:55.
Conflicts with HRT 210 in the Spring.

303 Nutrition and Dietetics Management (3) Management with specific application to nutrition and dietetics practice settings including: foodservice systems, leadership, marketing, organizational design, facilities planning and design, quality improvement, human resources, budgeting and financial resources, and strategic management. *Recommended Background: Hotel, Restaurant, and Tourism 210. Registration Restriction(s): Nutrition majors only.* Fall only, TTh 12:40-1:55.

311 Physiological Biochemistry (4) Biochemical principles underlying physiological events in animals. Metabolism of carbohydrates, lipids, proteins, and nucleic acids. Role of vitamins and minerals as coenzyme and prosthetic groups. Action of drugs and hormones. (RE) *Prerequisite(s): Biology 160 or Biochemistry and Cellular and Molecular Biology 230, with a C or better; Chemistry 260, with a C- or better.* Fall only, MWF 1:25-2:15 with discussion sections W 10:10-11:00 or Th 8:10-9:00.

313 Vitamins and Minerals (3) Functional properties and interrelationships among vitamins and minerals as they apply to human nutrition. (RE) *Prerequisite(s): NUTR 311 or Biochemistry and Molecular Biology 401, with a C or better; and Chemistry 260, with a C- or better.* Spring only, MWF 10:10-11:00.

314 Energy Metabolism and Metabolic Integration (3) Integration of carbohydrate, fat, and protein metabolism as applied to nutrient utilization and requirements in humans. (RE) *Prerequisite(s): NUTR 311 or Biochemistry and Molecular Biology 401, with a C or better; and Chemistry 260, with a C- or better.* Spring only, TTh 8:10-9:25.

410 Professional Issues in Dietetics (1) Dietetic registration and licensure. Third party payments, dietetic practice, and marketing dietetics. Internship application preparation. Public policy in dietetic practice. *Registration Restriction(s): Minimum student level – senior. Nutrition majors only.* Fall only, T 2:10-3:00.

412 Food and Nutrition in the Community (3) Influence of health characteristics, geographic, social, economic, educational, and cultural factors on food and nutrition programming. Relationship of community food and nutrition problems to programs and services for families and communities with particular attention to disease prevention and public policy. *(RE)* *Prerequisite(s): 302 and Corequisite: 415. 413 is a corequisite for students in the dietetics concentration. Nutrition majors only.* This course formerly met the General Education Requirement for Communicating through Writing (WC), but no longer meets this requirement. Fall only, TTh 9:40-10:55.

413 Food and Nutrition in the Community Practicum (1) Application of principles of concepts introduced in NUTR 412-Food and Nutrition in the Community. Students will work in the community. Successful completion of 20 hours of service learning is required. *(RE)* *Prerequisite(s): 302. (RE) Corequisite(s): 412 and 415. Nutrition majors only. Priority given to students in the dietetics concentration.* Note this course is required for the College of Education, Health, and Human Sciences Service Learning Honors program. Fall only, T 11:10-12:25 and practicum hours as scheduled. Due to the service learning requirement, which often includes contact with minors, students in this course must be checked against listings on the National Sex Offender Public Website (NSOPW) and the State of Tennessee Abuse Registry at the start of the semester. Enrolled students will also be required to sign a document signifying awareness of Tennessee law regarding child sexual abuse. Liability insurance is also required and can be purchased at the start of the semester.

415 Clinical Nutrition I (3) Pathophysiological basis and nutritional assessment and intervention in chronic diseases in humans. *(RE) Prerequisite(s): 313 and 314 with a C or better. Nutrition majors only.* Fall only, MWF 10:10-11:00.

416 Clinical Nutrition II (3) Pathophysiological basis and nutritional assessment and intervention in acute disease and other critical care conditions. *(RE) Prerequisite(s): 415. Nutrition majors only.* Spring only, MWF 12:25-1:10.

420 Interpreting Current Nutrition Research (3) Scientific method, study design, data interpretation, and critical evaluation of current research literature. *(RE) Prerequisite(s): STAT 201 and NUTR 415. Nutrition majors only.* Spring only, TTh 9:40-10:55.

421 Diet and Physical Activity Assessment (1) Skill development in diet and physical activity assessment in children and adults. *(RE) Prerequisite(s): 100. Junior or senior nutrition majors only.* Fall only, Th 11:10-12:00.

422 Nutrition Counseling (2) Introduction of individual and group-based counseling skills for aiding change in eating habits, including assessment of intervention development, and evaluation to determine intervention effectiveness. Course aims to help students begin to cultivate a professional perspective in dealing with professional ethics as applied to the field of dietetics. *(RE) Prerequisite(s): 415, 421, and PSY 110; 5. Nutrition majors only.* Spring only, MW 9:05-9:55.

450 Special Topics: Nutrition (1-3) Developments, issues, and problems in nutrition. Topics will vary. *Repeatability: May be repeated. Maximum 3 hours. Registration Restriction(s): Nutrition major; minimum student level – junior. Registration Permission: Consent of instructor.*

493 Directed Study: Nutrition (1-3) Individual student/faculty experience. *Grading Restriction: Letter grade only. Repeatability: May be repeated. Maximum 6 hours. Registration Permission: Consent of instructor.*

Required non-departmental foods and foodservice management coursework

FDSC 241 Food Preservation and Packaging (3) Principles, methods, and equipment used for preservation of foods. Fall lecture MF 9:05-9:55, lab W 9:05-11:00 or 11:15-1:10. Spring lecture MF 1:25-2:15, lab W 11:15-1:10 or 1:25-3:20.

HRT 210 Foodservice Operations Management (3) Principles of menu development, equipment selection, layout, purchasing, production, and service of food in volume. Fall TTh 3:40-4:55 or Spring TTh 12:40-1:55. **Conflicts with NUTR 302 in the Spring.**

Transferring Courses from Other Colleges and Universities

It is not unusual for students to transfer into our program from another institution or come in as a second-degree student. Others may wish to take summer courses or supplementary courses elsewhere and transfer the credit to UT. So how does this work? The University of Tennessee has policies in place to define the transfer process and course equivalency from other institutions. Course transfer information can be found on the registrar's page for transfer students at <http://registrar.tennessee.edu/transfer/>. Additionally, the College of Education, Health, and Human Sciences Office of Advising and Student Services provides critical guidance to transfer students with an interest in the Nutrition major. Information about working with them in the transfer process can be found at <http://cehhsadvising.utk.edu/transfer-students/>.

But what if a student has taken a course that they think *may* be equivalent to or meet the spirit of a required course in the nutrition curriculum? If it doesn't transfer in as that required course, the next step is for the student to contact his/her advisor and petition the course with a standard college petition form. The student should provide a course description and syllabus to support the request. If it is a course that meets any DPD requirements for the Nutrition-Dietetics concentration, the DPD Director will also need to evaluate the course for approval prior to sending the petition on to the department head and Dean's Office for signatures. If it is a General Education elective course, then an appropriate general education committee petition must be prepared for the respective committee (i.e. Arts & Humanities) with syllabus and course description attached. Petition information and forms can be found here: <http://cehhsadvising.utk.edu/academic-advising/petition-process/>.

What if a student plans to take a course elsewhere, there is not a course equivalency agreement, *AND* the student wants assurance (in advance!) that the course will substitute for a specific course requirement? The student should consult with his/her advisor and complete the Course Equivalency Transfer form online – it can be found at <http://registrar.tennessee.edu/transfer/instructions.shtml> and there is a 72-hour turnaround.

Courses that transfer from PSCC:

Locally, it is most common for students to enroll in courses at Pellissippi State Community College (PSCC). PSCC offers a variety of courses to meet university general education elective requirements including Cultures and Civilizations electives and Social Science electives. Other courses specifically required for the nutrition major that have approved course equivalents at PSCC include:

- ADMN 2910 *AND* 2920 in place of Classics 273 Medical & Scientific Terminology
- BIOL 2010 *AND* 2020 in place of BCMB 230 Human Physiology
- BIOL 2130 in place of MICRO 210 Allied Health Microbiology
- BIO 2400 in place of NUTR 100 Introductory Nutrition
- CHEM 1110 in place of CHEM 120 General Chemistry I
- CHEM 1120 in place of CHEM 130 General Chemistry II
- CHEM 2010 in place of CHEM 350 Organic Chemistry I
- ENGL 1010 in place of ENGL 101 English Composition I
- ENGL 1020 in place of ENGL 102 English Composition II
- HSP 2300 in place of HRT 210 Foodservice Operations Management
- MATH 1830 in place of MATH 125 Basic Calculus
- MATH 1910 in place of MATH 141 Calculus I
- MATH 2050 in place of STAT 201 Intro to Statistics
- PSY 1010 in place of PSY 110 General Psychology

Please enter Pellissippi State Community College into the searchable course equivalency tables at https://bannersb.utk.edu/kbanpr/utk_trans_course_eqv.P_State_Inst for any updates to this listing plus *elective courses* that will transfer to UT. There are many!

Students Transferring into Nutrition from Other Majors

Can other UT courses substitute for nutrition curriculum requirements?

Yes, but only to a limited extent. The nutrition faculty have designed the curriculum to be sure our graduates are highly prepared for whatever may come after graduation – supervised practice programs (usually dietetic internships), graduate school, medical school, etc. Shortcuts that leave students less prepared than they should be can impair career success. Nonetheless, there are some courses that can fill the needs of others. Here is what students can expect:

If the student took ...	A petition will be approved for ...
BCMB 401	NUTR 311
COMM ST 210	COMM ST 240
MATH 151	MATH 125 or 141
MICROBIOL 310 and 319	MICROBIOL 210

Suggested Minors 2017-2018

Due to the number of general elective hours available in the nutrition curriculum, there is room for a complementary minor during completion of the undergraduate degree. Minors listed here are those that have proven a good fit for nutrition students. Others can be found by perusing the latest edition of the Undergraduate Catalog. Minors must be declared by completing the College of Education, Health, and Human Sciences Profile Update Form which can be found on the College's Forms/Resources page at <http://cehhsadvising.utk.edu/advising-resources/forms/>. Some departments may have additional advising and form requirements in place, so students should refer to minor information in the current Undergraduate Catalog and on the respective departmental websites. If you are considering a minor, it is recommended to begin implementing coursework into your schedule as early as possible in order to minimize the chance of conflicts occurring which would prevent minor completion. In lieu of a minor, a variety of elective hours can be selected in specific areas of interest (see page 17).

Minor in Anthropology

Combining the study of nutrition with the study of anthropology can provide insights into the cultural aspects of eating and health behaviors. A number of courses can be used to meet minor requirements and bend the focus to a specific area of interest. Note that Anthropology 120 can meet one of the Cultures and Civilizations General Education elective requirements and Anthropology 130 can meet one of the Social Science General Education elective requirements. Consequently, the minor only requires an additional 18 credit hours if these general education requirements have not already been completed using other courses.

Minor in Biological Sciences

The Biological Sciences minor is a particularly good fit for students in the Nutrition-Basic Science concentration as there is substantial overlap in requirements and strong preparation in the Biological Sciences may be of benefit in applying to health professional programs such as pharmacy and medicine. Only 5 credit hours are required beyond course requirements already included in the Nutrition-Basic Science curriculum.

Minor in Business Administration

The Business Administration minor may be a good choice for students interested in gaining employment in a corporation or someday managing a department or operating their own business. For more information see <https://haslam.utk.edu/undergraduate/minors>. Economics 201 meets the Social Science General Education elective requirement beyond the PSY 110 already included in the nutrition curriculum. If ECON 201 is used as a SS elective, 15 additional hours are required beyond the nutrition major requirements.

Minor in Child and Family Studies

The CFS minor may be of interest to students concerned with nutritional issues associated with infancy, childhood, and the family unit. CFS 210 or 220 will meet the Social Science General Education elective requirement beyond the PSY 110 already included in the nutrition curriculum.

Beyond the Nutrition major requirements and SS elective met through CFS 210 or 220, this minor requires an additional 15 credit hours for successful completion.

Minor in Entrepreneurship

The Entrepreneurship minor may be of interest to students who plan to establish their own business. It is an interdisciplinary minor consisting of 15 hours beyond requirements of either concentration in the Nutrition major.

Minor in Food Science

Students interested in combining knowledge of nutrition with knowledge of food chemistry and processing may consider minoring in Food Science. This route would be particularly useful for individuals interested in working for a food manufacturing company or developing nutritionally-balanced product lines. It requires 15 hours beyond requirements of the Nutrition-Dietetics concentration or 18 hours beyond requirements of the Nutrition-Basic Science concentration.

Minor in Journalism and Electronic Media

A minor in Journalism and Electronic Media fits well for students who enjoy writing and wish to share nutrition information with the public via print or electronic media such as newspapers, magazines, blogs, websites, etc. Students choosing to minor in Journalism and Electronic Media must submit a petition to the Director of the School of Journalism and Electronic Media by the last semester prior to graduation. See their website and current undergraduate catalog for details. JREM 200 Media Writing meets the General Education WC requirement. For students using JREM 200 to fulfill the WC requirement (this does require filing a petition), 15 hours are required beyond the Nutrition major requirements in either concentration. Students completing the minor are well prepared to also take JREM 450 Writing About Science and Medicine, which is an elective writing-intensive workshop course.

Minor in Leadership Studies

The Leadership Studies minor provides a 12-hour curriculum in leadership education and is available to a select group each year through an application process. This opportunity can be particularly valuable to students who aim to take on professional leadership roles in their future careers. More details about this minor and the annual application process are available on their website at <http://leadershipandservice.utk.edu/leadership-minor/>.

Minor in Psychology

The psychology minor is an ideal complement to nutrition as it can provide additional perspective on factors contributing to human behavior, i.e. the challenges of modifying eating habits. This may be particularly useful for students interested in nutrition counseling in their career. This minor also combines very easily with the nutrition major. It involves primarily the base course of PSY 110 plus a selection of 5 other psychology courses numbered 300 or above. There are a large number of these offered every semester so scheduling is not a difficulty.

Minor in Public Health

This minor is a good choice for students interested in combining a public health focus with nutrition in their future careers. This minor requires 18 credit hours beyond either concentration of the Nutrition major.

Minor in Restaurant and Foodservice Management

This minor is suitable for students interested in integrating their nutrition knowledge with foodservice management skills for a career focused on managing foodservice operations in the hospital or clinical setting, schools, or in their own business ventures. It requires 12 hours beyond what is in the Nutrition-Dietetics curriculum.

Nutrition students with a strong interest in the culinary arts may also wish to consider enrolling in the *UT Culinary Program*. Their 12-week culinary training course culminates in earning of a certificate, but shorter courses are also available. Check out their website at www.culinary.utk.edu for further information.

Suggested Electives

Here are some suggested electives that other nutrition students have taken to fulfill general education electives as well as other elective spots in the curriculum if a complementary minor is not pursued. Some of these will have prerequisites which must be met or registration restrictions. Additionally, there may be many other potential elective courses of interest found in the current Undergraduate Catalog. Recommendations regarding changes to the Suggested Electives listing are always welcome.

Arts and Humanities General Education Electives

ARTH	Various Art History Courses (3)
ARTH 173	Western Art: Renaissance to Contemporary (3)
CLAS 222	Classical Greek and Roman Mythology (3)
MUSC 120	History of Rock (3)
MUSC 125	Jazz in American Culture (3)
PHIL 244	Professional Responsibility (3)
PHIL 252	Contemporary Moral Problems (3)

Cultures and Civilizations General Education Electives

ANTH 120	Prehistoric Archaeology (3)
CSE 200	Survey of International Education (3)
FDSC 150	History and Culture of Food (3)
REST 102	The Comparison of World Religions (3)
SPAN 211-212	Intermediate Spanish I-II (3, 3)

Social Science General Education Electives

AGNR 180	Global Dynamics: Food, Biodiversity, and the Environment (3)
ANTH 130	Cultural Anthropology (3)

AREC 201	Economics of the Global Food and Fiber System (3)
CFS 210	Human Development (3)
ECON 201	Introductory Economics: A Survey Course (4)
GEOG 101	World Geography (3)
GEOG 121	Human Geography: People and Places (3)
SOCI 120	Introduction to Sociology (3)
Other Electives	
AGNR 480	How to Feed the World (3)
ASL 111	Elementary American Sign Language I (3)
BIOL 240	General Genetics (4) – already required in the Nutrition-Basic Science concentration.
BUAD 202	Money Matters and More (3)
CFS 213	Development in Middle Childhood and Adolescence (3)
CFS	Various courses
EDDE 425 (3)	Intro to the Psychology and Education of the Deaf and Hard of Hearing (3)
EEB 240	Human Anatomy (4) – already required in the Nutrition-Basic Science concentration
ENT 350	Introduction to Entrepreneurship (3)
FDSC	Various courses
JREM 450	Writing about Science and Medicine (3), writing emphasis course
KNS 231 in sports	Introduction to Sport Psychology (3), especially useful for those interested in nutrition
MARK 300	Marketing and Supply Chain Management
MICR 330	Immunology (3)
MUTH 100	Fundamentals of Music (3)
PHIL 345	Bioethics (3)
PHIL 360	Philosophy of Science (3)
PSYC 430	Health Psychology (3)
PSYC	Various courses
PUBH 201	Introduction to Public Health (3)
PUBH 202	Introductory Epidemiology (3)
PUBH 315	Health of Adolescents (3)
PUBH 350	Public Health Aspects of Aging (3)
PUBH 401	Global Public Health (3)
PYED 225	Exercise to Music (1)
PYED 226	Exercise and Nutrition (1)
PYED 235	Social Dance (2)
PYED 237	Stress Management (2)
PYED 252	Weight Training (1)
PYED 254	Yoga and Relaxation (1)
SOCI 363	Food, Agriculture, and Society (3)

Various independent study courses and research opportunities are also available in Nutrition (i.e. NUTR 493) and other departments, depending on faculty availability. This listing is based on recommendations from faculty and students. If you have a suggestion, please send it to Dr. Hansen-Petrik at phansen@utk.edu. Please check the current Undergraduate Catalog for the most up-to-date listings.

Nutrition and the Pre-Professional Major or Double Major

Majoring in Nutrition provides a unique background for practicing in the health professions. The Nutrition Department has students each year complete the undergraduate degree in combination with pre-professional requirements and has had several successfully matriculate into PA school, medical school, physical therapy school, veterinary medicine, nursing school, pharmacy school, and others. Students should work closely with both Pre-Health Advising – information available at <http://artsci.utk.edu/future-students/pre-health/> - and their major advisor in Nutrition to be sure all requirements are met. While Pre-Health requirements can be completed with either Nutrition major concentration, this pursuit is best met through the Nutrition-Basic Science concentration option.

Students considering a double major should consult with their current advisor and possibly the Undergraduate Program Director to explore the options. Although dual training in areas such as Kinesiology or Food Science along with Nutrition provides outstanding complementary perspectives, it can also be extremely challenging as the curricula overlap very little. It may be optimal to consider an undergraduate degree in one area and a graduate degree in the other. A student planning to practice as a Registered Dietitian Nutritionist at some point should complete the Nutrition-Dietetics major as the primary consideration.

Honors Programs and the Study of Nutrition at UT

Since 2013, Nutrition undergraduates have the option to participate in the College of Education, Health, and Human Sciences [Service Learning Honors Program](#). This program gives students the opportunity to practice knowledge and skills learned in the classroom while working with the community. Nutrition majors must have completed at least 15 hours with a GPA of 3.25 or higher, submit a Service Learning Honors application (available in CEHHS Advising, Bailey Education Complex Room 332), and meet with Dr. Marsha Spence, departmental coordinator for Nutrition. Faculty availability for supervision, availability of desired placements, and other factors also affect student selection for this program. Students must complete 12 hours and maintain their GPA at 3.25 or higher to remain in the program. Requirements of the program include completing two lower-division honors course, one honors course with a service learning component (must be approved by department), and one upper-division honors course with development and presentation of a capstone project. NUTR 413 Food and Nutrition in the Community Practicum meets the service learning course requirement. Successful completion of the Service Learning Honors Program requirements provides a unique experience and is recognized during commencement and on the final college transcript. Participation does not preclude participation in other honors programs.

Students enrolled in the [Chancellor's Honors Program](#) are also encouraged to consider majoring in Nutrition. While the Nutrition Department does not offer designated honors courses, courses may be taken as “honors by contract” courses if appropriate arrangements are made with an instructor in advance. Honors credit can also be completed through general education requirements or non-NUTR classes that are still required in the curriculum:

- CHEM 128: Honors General Chemistry I

- CHEM 138: Honors General Chemistry II
- CHEM 358: Honors Organic Chemistry I
- CMST 247: Honors Business and Professional Communication
- ENGL 118: Honors English Composition
- STAT 207: Honors Introduction to Statistics
- Check the catalog for more honors options.

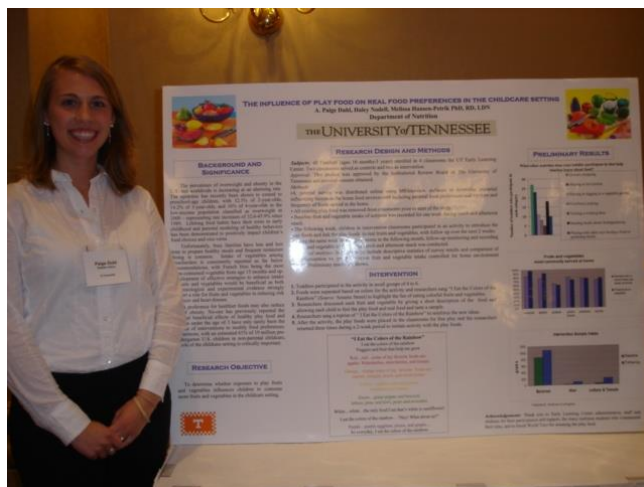
Options for senior honors projects depend on the expertise of the faculty mentor selected. See the faculty profiles on pages 3-8 for more information about departmental faculty and their research interests.

Graduation Requirements

Students must apply for graduation by the last day of classes two terms prior to their intended graduation date. For students planning to graduate in May, that means applying for graduation by the last day of summer classes the year prior. For more information about graduation and commencement deadlines and information about online graduation applications, see <http://registrar.tennessee.edu/graduation.shtml>. DARS reports should be carefully reviewed and any petitions submitted during the semester prior to graduation in order to prevent delays.

Research Opportunities

Students in the undergraduate program are encouraged to pursue research opportunities when available, as participation in research provides a greater depth of understanding in the field of nutrition that cannot be gleaned from a textbook or lecture. Notices of specific opportunities are communicated via email to select nutrition classes and Undergraduate Nutrition Student Association (UNSA) members. Students may also directly contact faculty with whom they are interested in working. There are some paid opportunities, while others may involve enrollment in NUTR 493 for directed study credit or volunteer work. Participating in research may also result in opportunities to present work at scientific or professional meetings at the local, state, or national levels.



The UT Office of Undergraduate Research funds a number of paid **Undergraduate Summer Research Internships** each year. Interested students must identify a faculty member who is willing to mentor a project and help define and develop an appropriate project as well as submit the application due in early spring. Successful applicants work on the project full time for two months during the summer and are paid a stipend of up to \$1,900. They are required to digitally submit a poster for presentation at Discovery Day. For more information about this and applications to become a **Summer Research Scholar** (includes summer research experience that

is volunteer, paid, or for academic credit), see <http://ugresearch.utk.edu/students/summer-research-at-ut/>. .

The **Exhibition of Undergraduate Research and Creative Achievement (EURēCA)** is an annual spring event that showcases research and creative activities by currently enrolled undergraduate students in collaboration with a University of Tennessee, Knoxville, faculty mentor. Entries can be individual or group projects and are judged by a combination of UT Knoxville faculty members and community professionals. The UT Knoxville Office of Undergraduate Research coordinates this unique competition to encourage, support and reward undergraduate participation in the campus research enterprise. A number of nutrition juniors and seniors participate in EURēCA each year and many have been awarded for their efforts. Students who have done a directed study project, whether it is research or a service/creative project, should consider participating. It is an extremely valuable experience for students to present their work and explain the value of it to others. For more information on EURēCA, see <http://eureca.utk.edu/>. Applications are due in March.



Study Abroad

Why study Nutrition abroad?

Studying nutrition abroad provides you with the opportunity to see how the field of nutrition is researched and taught in other countries and will also provide enhanced cross-cultural understanding. Furthermore, as a Nutrition major, studying abroad provides you a valuable opportunity even if you take non-nutrition coursework. For example, immersion in another culture gives you first-hand insight into the foods, food habits, and behaviors of another people.

Studying nutrition abroad can help you:

- Understand the field of nutrition from an international perspective
- Study nutrition and foods from a different cultural perspective
- Experience nutrition and foods from a different cultural perspective
- Improve foreign language abilities
- Develop a global professional network
- Fulfill some major, minor, and general education requirements

When should you study abroad if you are a Nutrition major?

You may study abroad to fulfill general education requirements during your sophomore year, possibly the fall of your junior year, or during the summer terms. Your academic schedule should be planned carefully with your academic advisor as early as possible to be sure you will have prerequisite science courses in place to begin upper division nutrition coursework the spring semester of your junior year (see below).

If you are pursuing a nutrition major, it is recommended that you take the following course requirements into account:

The nutrition curriculum is strictly sequential and getting out of step can mean adding an extra year to your studies. To keep on schedule, you must be sure that Nutrition 100 and 311, Chemistry 120, 130, and 260, and BCMB 230 are completed before the spring semester of your junior year. This must be kept in mind when working with your academic advisor to plan your schedule prior to studying abroad.

Suggested courses or focuses that might be taken abroad

General education and elective hour requirements are perhaps the best option for Nutrition majors studying abroad. If you are completing requirements for a minor other than nutrition, some of these courses may also be taken while studying abroad. You must receive course approval from the relevant department prior to the start of your study abroad program. For pre-approval of a course please provide a course description and, if possible, a course syllabus to your advisor for review. Please refer to the programs abroad transfer credit form when discussing course transfer with your advisor. The Associate Director of Undergraduate Advising in the College of Education, Health, and Human Sciences is available for consultation with you and your advisor as needed.

For more information please contact your academic advisor and the Center for International Education:

Programs Abroad
Center for International Education
1620 Melrose Ave.
University of Tennessee
Tel: (865-974-3177
<https://studyabroad.utk.edu/>.

Other National and International Opportunities

Numerous opportunities exist to build skills and/or experience nutrition in other cultures, both in the U.S. and internationally. Here is a sample of just a few programs available. Additional opportunities may be available through UC Davis, Purdue University, University of Memphis, Iowa State University, The University of Southern Mississippi, Rutgers University, University of New Hampshire, New York University, The University of Missouri, California State University Long Beach, East Carolina University, Michigan State University, and others. Students are encouraged to seek out summer experiential opportunities to enrich knowledge and experience in food, culture, and nutrition. Please contact the Program Director with suggestions for any additions or changes to this listing.

American Diabetes Association Diabetes Camps. Join Diabetes Camp staff and spend your summer working, playing, and guiding children with diabetes. See the website for application information: <http://www.diabetes.org/in-my-community/diabetes-camp/work-at-camp.html>

Camp Weekaneatit. Prospective volunteer counselors and medical team members can apply for a one-week summer experience working with children with celiac disease at this summer camp in Georgia. See their website for more information: <http://www.glutenfreecamp.org/>.

Center for Nutrition Policy and Promotion (CNPP) Internship Program. The USDA Center for Nutrition Policy and Promotion volunteer internship offers a unique opportunity to learn about nutrition at the federal policy level. The CNPP, located in the Washington, D.C. area, is responsible for coordinating revision of the Dietary Guidelines for Americans every five years and developing educational tools (MyPlate) to help people use the Dietary Guidelines. To learn more about their internship program and how to apply, see their website at <http://www.cnpp.usda.gov/internships.htm>. Deadlines are in March for summer and fall internships and in October for spring internships.

Center for Science in the Public Interest (CSPI) Internship Program. The Center for Science in the Public Interest is a national non-profit consumer organization focusing on health and nutrition issues. They offer “internships for a small number of qualified students in undergraduate, graduate, law, and medical schools each summer and during the school year.” Internships are unpaid. The specific dates of an internship are flexible and depend on CSPI needs and the applicant's schedule. Summer internship applications are reviewed in February/March each year. For more information, see <https://cspinet.org/job/public-interest-internship-program>.

The Undergraduate Nutrition Student Association (UNSA)

UNSA is an active organization of students majoring and minoring in Nutrition. Students who are not Nutrition majors but have an interest in nutrition and community service are also welcome. The group typically meets monthly September through November and January through April, with officers elected in April of each year.



Becoming involved in this group is a great way to get to know fellow students AND to gain leadership and nutrition-related volunteer experience important to a successful application to supervised practice programs, professional school, graduate school, etc. Students can run for office, chair a committee, volunteer for a committee, or simply take advantage of opportunities to participate in the group's activities. In recent years, UNSA members have been involved in various community

service activities with organizations such as the Ronald McDonald House and the Boys and Girls Club, participated in health fairs, and have given various nutrition presentations to campus and community groups.

ACTIVITIES:

Dietetic Internship Forum.

Each November, UNSA, in conjunction with the DPD director, hosts a forum for dietetic internship directors – dietetic internships are the most common type of supervised practice programs that UT graduates enter as they pursue the RDN credential. Directors or representatives have attended from UT, East Tennessee State University, Vanderbilt University Medical Center, the



University of Alabama at Birmingham, the University of Southern Mississippi, the U.S. Military Consortium, the University of Kentucky, Georgia Southern University, Appalachian State University, Eastern Kentucky University, Western Kentucky University, Lipscomb University, the University of Kentucky Hospital, and several others. We also invite faculty and students from Carson-Newman College, UT-Chattanooga, Tennessee Tech, ETSU, and other institutions in the region. It is a wonderful opportunity for students to hear about various supervised practice programs and talk one-on-one with program representatives. The event is generally scheduled on campus the Thursday evening prior to Thanksgiving week.

Meeting Schedule

The best way to join the organization and stay informed of meetings and activities is to request to join the group through collegiatelink at <https://utk.collegiatelink.net/organization/unsa> and keep up to speed through UNSA's members-only website and email announcements. You can also follow [UNSA on Facebook](#) or on [Twitter](#).

Scholarship Opportunities

College of Education, Health, and Human Sciences.

The College of Education, Health and Human Sciences is proud and honored to have the generous support of its' alumni, corporate sponsors and others in providing over \$400,000 worth of scholarships to undergraduate and graduate students each academic year.

General Financial Aid Information

About Financial Aid: <http://onestop.utk.edu/financial-aid/>.

Free Application For Federal Student Aid (FAFSA) - information about need-based financial aid: <https://fafsa.ed.gov/>.

Freshman students

To apply for scholarships from The University of Tennessee, see scholarship information for entering freshmen at <http://onestop.utk.edu/scholarships/>. The deadline is **November 1** of the year prior to your enrollment at UT.

Continuing undergraduate students

To apply for a scholarship in the College of Education, Health, and Human Sciences, complete the Continuing Undergraduate Scholarship Application available at <http://onestop.utk.edu/scholarships/>. The deadline is **February 1** for the following school year.

Transfer students

Special opportunities are available for transfer students. Information is available at <http://onestop.utk.edu/scholarships/>.

Tennessee Academy of Nutrition and Dietetics

The TAND scholarships are for dietetics students residing in Tennessee. Eligibility requires membership in Knoxville Academy of Nutrition and Dietetics and/or the Undergraduate Nutrition Student Association. Information about student membership and applying for scholarships is available on the Tennessee Academy of Nutrition and Dietetics website at <http://eatright-tn.org/StudentTAND>.

Deadline: Generally in early February each year.

The Academy of Nutrition and Dietetics Foundation

Eligibility for Academy Foundation scholarships requires Academy student membership (prior to January 1) and minimum junior or senior standing. Find more information and forms on the Academy website at <http://www.eatrightpro.org/resources/membership/student-member-center/scholarships-and-financial-aid>.

Deadline: February 1

The Nutrition-Dietetics Concentration and Preparing for a Supervised Practice Program ... Starting NOW!

After becoming familiar with the Undergraduate Nutrition Program at the University of Tennessee, the next step is to contemplate what comes next. For the student wishing to practice as a Registered Dietitian Nutritionist (RDN), as many of our graduates do, the time to begin preparations is right NOW! Supervised practice program listings, including dietetic internships, are provided on the [Academy of Nutrition and Dietetics](http://eatright-tn.org/StudentTAND) website. There are over 240 dietetic internship programs in the U.S. and the application process is competitive. The most successful applicants are those who have built not only a record of academic success, but also records of leadership, volunteerism, nutrition-related experiences, and professionalism into their undergraduate years. Also, please note an upcoming change in degree requirements – as of

January 1, 2024, individuals must have a minimum of a graduate degree in any field in order to eligible to take the RDN credentialing exam. Here is a brief listing of characteristics linked to success which you can begin building today:

- **GPA >3.3.** Higher is better and science and nutrition courses will be scrutinized. Most internships have a minimum 3.0 GPA to submit an application, but that does not guarantee a spot.
- **Nutrition-related work and volunteer experience.** This can include work in a hospital or nursing home diet office, foodservice or culinary experience, work as a diet technician, volunteer work with RDNs locally or elsewhere (think summer), summer camp for children with diabetes, conducting nutrition education programs for local children in afterschool programs, doing an independent study project or volunteering time to work on a research project with a nutrition professor, participating in Undergraduate Nutrition Student Association (UNSA) activities, and many, many others. Joining UNSA is the best way to keep on top of notifications of activities, but the Program Director also regularly distributes opportunities via nutrition student email distribution lists. As students work to gain such experience, they should keep a log of activities, time spent, and supervisors' names for each activity as this information will be required for supervised practice program applications (Excel spreadsheets work well for this). A good goal is a minimum of 500 hours of experience in a wide variety of areas.
- **Leadership.** Become involved in campus and non-campus organizations such as UNSA, run for office, volunteer to be a committee chair or work on a committee and work hard. The ability to lead a group and work as an effective team member are highly valued attributes in professional life.
- **Professionalism.** Work hard academically and in the workplace, show respect to peers, professors, and supervisors, get involved, and be a leader. There is plenty of opportunity for those who wish to pursue it. Students will need three strong letters of reference and the earlier they begin to cultivate relationships with individuals who can provide these, the better off they will be. Typically, references include two faculty members in the nutrition major and one RDN who has served in a supervisory capacity for nutrition-related work or volunteer experience.

Timeline:

- **Sophomore year:**
 - **NUTR 201:** Students are introduced to the major concentration options, education process for RDNs including an overview of supervised practice programs, and how to be a competitive applicant.
 - Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved. Excel spreadsheets work well for tracking experience.
 - Keep copies of projects including presentations, nutrition education materials, and other items to include in your electronic portfolio (NUTR 410).
- Apply for continuation in the nutrition major and faculty advisor assignment by the **August** deadline between the sophomore and junior years. You must have a 3.0 minimum GPA, 45 completed semester hours, grade of "C" or better in CHEM 120, CHEM 130, BMB 230, and NUTR 100, a "C-" or better in CHEM 260, have read this

handbook and viewed the online orientation. See complete details, application instructions, and form here: <http://cehhsadvising.utk.edu/advising-resources/forms/>

- **Junior year:**

- November: Attend the UNSA-sponsored dietetic internship forum.
- Spring: The Didactic Program Director hosts a session on preparing for supervised practice programs and, depending on availability, may include a forum of seniors who have recently been through the application process. All students considering supervised practice programs should plan to attend.
- Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved. Excel works very well for tracking the details.
- Keep copies of projects including presentations, nutrition education materials, and other items to include in your electronic portfolio (NUTR 410).

- **Summer and fall of senior year:**

- Apply for graduation by last day of summer term if you're graduating in the spring. This can be done online at [MyUTK](#). Please note your profile must be up to date prior to submitting a graduation application.
- Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved.
- Keep copies of projects including presentations, nutrition education materials, and other items to include in your electronic portfolio (NUTR 410).
- Identify supervised practice programs of interest by perusing the [Academy of Nutrition and Dietetics listing](#). Consider coordinated programs with a master's degree as an alternative to a dietetic internship. Graduate level coordinated programs also provide the supervised practice experience which confers eligibility for the RDN credentialing exam. See the listing of these programs [here](#) (be sure to check graduate degree programs only).
- Visit dietetic internship programs and/or coordinated programs and attend open houses if they hold them or call the internship director to set a date and time for an on-site visit
 - Be on time and dress professionally
 - Bring a resume or portfolio
 - Ask intelligent questions
 - Send a thank you letter, note or email within one week following the visit ... be sure grammar and spelling are correct!
- If applying to programs requiring GRE scores, schedule the exam in advance (Summer is a perfect time – the fall and December get pretty busy) so scores are available by application time. Learn more about the Graduate Record Exam at www.gre.org. Kaplan holds practice GREs to help prepare students – find out more at www.kaptest.com.

- **Fall of senior year:**

- Don't forget to visit programs this fall and take the GRE if this hasn't been done already.
- September: Program Director Dr. Hansen-Petrik speaks to the NUTR 410 class on the dietetic internship application process. She also holds a DICAS application

- meeting to walk through a mock application and answer questions as students work on their own applications.
- September-November: Set individual appointments with Dr. Hansen-Petrik to discuss plans and help target appropriate programs.
 - September-November: Double check application procedures and deadlines for all programs of interest as well as DICAS participation.
 - What is **DICAS**????
 - The **Dietetic Internship Centralized Application System** was launched in August 2010 as an online application submission platform. To begin building your electronic application, which will be accessible to participating internship programs to which you apply, enter the DICAS portal at <https://portal.dicas.org/>.
 - See page 39 in the Appendix for a listing of DPD courses to include in your application and request a DPD course form from Dr. Hansen-Petrik.
 - Read all instructions for each part of the application.
 - November: Attend UNSA's dietetic internship forum featuring a number of dietetic internship program and graduate coordinated program directors from the Southeastern U.S. This is a great opportunity to meet them one-on-one and ask questions. Even for students not interested in the featured programs, the forum can provide insight as to what generally to expect during the application process.
 - December: Request letters of reference from faculty members and RDNs familiar with work experiences.
 - How to do this: Contact the person by phone or email to make an appointment. At the appointment, respectfully ask if they would be willing to provide recommendations for dietetic internship programs. They may ask about experiences, career goals, and deadlines – be sure you are aware of any early application deadlines including graduate school applications, if applicable. Be prepared to discuss with them and to provide necessary materials.
 - What to provide for all recommendations:
 - An up-to-date resume including the url for online portfolio.
 - A list of the programs to which you're applying and their deadlines
 - Notification that they should expect an email request from DICAS once you enter their information into the electronic application.
 - Be sure recommenders have a few weeks of lead time – many may want to write during the holiday break and early January before classes begin.
 - December: Once semester grades are posted, use the DICAS transcript request form (to be sure the transcript is linked to the correct application) and request that transcripts be sent in to DICAS. Do not delay as this process from request to posting on your DICAS application can take a while, especially for transfer institutions. Official UT transcripts can be ordered to be electronically delivered to DICAS.
 - December-January: Refine the draft personal statement/application letter written in NUTR 410. Be sure to share it with trusted family members, peers, and the DPD director for constructive feedback.

- Format: generally professional letter with date, address, and appropriate salutation. FOLLOW DIRECTIONS! It is different for each program, so check carefully regarding length and content requirements – general guidance is on DICAS.
 - What to include:
 - What stimulated interest in becoming a RDN
 - Career goals
 - Expand on qualifications and experience
 - What is it about the particular program that makes it a good fit?
 - Other information requested by the program
 - The letter should be professional, well-written, clear, well-organized, and on-point. Do not include extraneous details.
 - Tip: Write the letter as a Word document, then copy and paste into the space on the DICAS application. Be sure it is formatted professionally with appropriate spacing so it is easily readable.
 - Do write individual letters to each program and BE SURE to link the correct letter to the correct program in your DICAS account.
 -
- **Spring of senior year**
 - Mid-January: Attend DICAS application troubleshooting session with Dr. Hansen-Petrik.
 - Get all applications in by deadlines (electronic – most common, postmark, or receipt deadlines).
 - Check for any supplemental materials required by programs that is beyond the DICAS application
 - Consider scheduling a mock interview through UT [Career Services](#), if internships to which you're applying require an interview (in-person, Skype, telephone, etc.).
 - February:
 - Submit internship choices in rank order to [D&D Digital](#) online by February 15 along with fee. Students applying through the centralized dietetic internship application process MUST apply for internship matching through D&D Digital or a match cannot occur. Students must carefully consider each dietetic internship to which they apply and be prepared to accept any match that takes place as students will match to only one or zero dietetic internship programs. Coordinated Programs do not participate in matching. Please let the Program Director know should you have any questions about this process.
 - DO release name in case of non-match
 - You may *reorder* dietetic internship ranks (but cannot add any new choices) for a specific time period. Withdrawals from matching must be submitted by the deadline. If your plans change and you can no longer accept a match should one occur, withdrawal from the matching process by deadline is imperative.
 - Notification day: Login to D&D Digital to see if/where matched. If matched, applicants must contact the internship director by deadline to confirm acceptance.
 - Second-round matching opens for programs with remaining openings to accept applications from students not initially matched to a dietetic internship.

Individualized Supervised Practice Programs (ISPPs) can begin accepting unmatched applicants.

The program director is available for consultation. Please make an appointment by contacting Melissa Hansen-Petrik, PhD, RDN, at phansen@utk.edu.

Eligibility to Become a Nutrition and Dietetics Technician, Registered (NDTR)

As of June 1, 2009, students who complete a Didactic Program in Dietetics (DPD) and a bachelor's degree are eligible to take a registration examination and become a Nutrition and Dietetics Technician, Registered (NDTRs). This route may be of particular interest to students who do not enter a supervised practice program immediately, but do want to gain experience working in nutrition. In the past, most NDTRs had completed an associate's degree and supervised practice prior to taking the registration exam. This option for bachelor's degree graduates provides the opportunity for all DPD graduates to attain a credential in dietetics and thereby enhance professional marketability. General information and links relevant to the NDTR option can be found on the Commission on Dietetic Registration (CDR) website at <http://cdrnet.org/program-director/grad-info-dpd-pathway-iii>. Please review information from this web link thoroughly while considering the NDTR option and follow application instructions carefully.

If I am interested in the NDTR option, what do I need to do?

Following graduation, interested students must submit the following items to the DPD Director (Dr. Hansen-Petrik):

- *Registration Eligibility Application for the Registration Examination for Dietetic Technicians: Didactic Program in Dietetics Graduates (DPD) Only* (Available at <http://cdrnet.org/vault/2459/web/files/DTRPathway3.pdf>)
- DTRE Misuse Form (Available at <https://www.cdrnet.org/vault/2459/web/files/dtmisuse.pdf>)
- A final *official* transcript from UT showing degree conferred
- A photocopy of your Academy of Nutrition and Dietetics membership card if a member

The DPD Director compiles information from all applicants and submits the class electronically as a group. As the class must be submitted as a group, please submit all materials to the DPD Director **within one month of graduation** so that everything can be compiled and submitted in a timely manner.

Students must also complete a brief online survey (link on the *Registration Eligibility Application*). Applicants **MUST use the same permanent (non-UT) email address** for the survey as is listed on the application. Failure to complete the survey or use the correct email address will delay processing of the entire class. **CDR will not process anyone until EVERYONE has complied with the survey requirement.**

Once the packet of applicants from the DPD Director has been received at CDR and all applicants have completed the survey, applicants should receive confirmation of eligibility and the *Registration Examination Application and Handbook for Candidates* within 10 business days.

Contemplating Graduate or Professional School

Students who complete the undergraduate nutrition degree at the University of Tennessee are well-prepared to enter graduate study in a variety of areas regardless of concentration. But why is graduate school an important consideration? Graduate study provides additional depth beyond undergraduate education, better preparing students for a successful career in nutrition or other related areas. Students planning to practice as RDNs should note that over 50% of RDNs hold a graduate degree and some positions require a graduate degree. It is not yet required to be a RDN, but can be advantageous. As of **January 1, 2024**, individuals will be required to have earned a graduate degree (any field) in order to be eligible to take the RDN credentialing exam. Students considering graduate school or professional study in any field will need to have a good GPA (minimums vary from program to program) and solid performance on the [Graduate Record Exam](#) (GRE) or other required entrance exam.

Graduate study in general: What is it all about?

Graduate school offers challenges well above and beyond the undergraduate degree to prepare students as independent thinkers. Coursework is certainly part of the package and builds upon what students have learned in their undergraduate studies. There is generally a lot of reading and interpretation of original research literature, writing, and presenting. Master's level programs may also offer thesis and non-thesis alternatives. A thesis entails conducting a research study under the direction of a faculty member in their area of expertise, analyzing the data, and presenting findings (this is the "thesis defense") to a committee composed of select faculty members. It also often involves presenting your work at a scientific meeting and writing at least one paper for publication in a peer-reviewed journal. A thesis is a big undertaking, but can also be very worthwhile. If you plan to pursue a doctoral degree at some point, selecting the thesis option is imperative as doctoral work involves building greater independence as a researcher. Consequently, when considering graduate programs, it is important to closely examine the research conducted by the faculty. Ideally, prospective applicants should contact faculty with whom they're interested in working BEFORE applying to the program. That provides the opportunity to learn more about current research being conducted, potential availability of funding, etc. Planning in advance helps assure each student finds a graduate program that best suits individual needs. Graduate programs may also offer a non-thesis option. This generally entails completion of coursework plus a lengthy comprehensive exam to test ability to integrate knowledge in several areas of nutrition plus a culminating experience. The culminating experience can include many types of work under the direction of a faculty advisor such as a research project, an educational intervention project with a specific population, or many other alternatives. Students considering graduate study should investigate these options thoroughly prior to applying to a program, again, to ensure a good fit between student interests and program offerings. Peterson's offers search options to find a graduate program that suits your needs at http://www.petersons.com/graduate_home.asp?path=gr.home.

Graduate study in nutrition. Graduate study in nutrition varies greatly from institution to institution. Areas of focus may be public health nutrition, basic sciences, international nutrition, clinical nutrition, etc. The American Society for Nutrition (ASN) provides a listing of graduate programs in nutrition at <http://www.nutrition.org/education-and-professional-development/graduate-program-directory/>. The Academy of Nutrition and Dietetics also provides a listing of [advanced degree programs](#) in nutrition. Different programs are listed in each listing, so checking out both is worthwhile. The Peterson's guide listed above is another important resource with a searchable database of graduate programs.

Graduate study in other fields. A number of other fields can complement the study of nutrition. Therefore, individuals may wish to consider an area of study that provides a broader base of preparation for their chosen career pursuits. Some examples of potential complementary areas include food science, business, psychology, counseling, biomedical sciences, exercise science, and journalism. Of course, there are many others and students should consider individual career goals when contemplating which area of graduate study will be most beneficial.

Health Professional school. Students using the Nutrition major to prepare for health professional programs outside of nutrition and dietetics are strongly encouraged to seek Pre-Health information, including volunteer opportunities and guides, through the College of Arts and Sciences. Detailed information can be found on their website at <http://artsci.utk.edu/future-students/pre-health/>.

Online Resources and Organizations

Listed below are a number of resources which may be useful to students seeking nutrition information. Additionally, a number of nutrition professional organizations offer student memberships. Check out the links below for more!

Organization

Web page

Academy of Nutrition and Dietetics (AND)	www.eatright.org
American Diabetes Association (ADA)	www.diabetes.org
American Heart Association (AHA)	www.americanheart.org
American Public Health Association (APHA)	www.apha.org/
American Society for Nutrition (ASN)	www.nutrition.org
The American Society for Parenteral and Enteral Nutrition (ASPEN)	www.nutritioncare.org
The Obesity Society	www.obesity.org
School Nutrition Association	www.schoolnutrition.org/
Society for Nutrition Education and Behavior (SNEB)	www.sneb.org

Contact Us

<i>Name</i>	<i>Office</i>	<i>Email</i>	<i>Phone</i>
Dr. Betsy Anderson Steeves	JHB 301C	eander24@utk.edu	974-6254
Dr. Ahmed Bettaieb	JHB 302	abettaie@utk.edu	974-6267
Ms. Pam Cash	JHB 229	pcash1@utk.edu	974-6237
Dr. Guoxun Chen	JHB 301A	gchen6@utk.edu	974-6257
Dr. Sarah Colby	JHB 230	scolby1@utk.edu	974-6248
Dr. Dallas Donohoe	JHB 341	ddonohoe@utk.edu	974-6238
Dr. Melissa Hansen-Petrik	JHB 332	phansen@utk.edu	974-6264
Dr. Katie Kavanagh	JHB 213A	kkavanag@utk.edu	974-6250
Mrs. Lee Murphy	JHB 212A	leemurph@utk.edu	974-5520
Dr. Peggy Pratt	N/A	ppratt4@utk.edu	N/A
Dr. Hollie Raynor	JHB 301B	hraynor@utk.edu	974-6259
Dr. Marsha Spence	JHB 410A	mspence@utk.edu	974-6265
Ms. Karen Wetherall	JHB 330	kbalnick@utk.edu	974-6256
Dr. Jay Whelan	JHB 229	jwhelan@utk.edu	974-6260
Dr. Ling Zhao	JHB 331	lzhao7@utk.edu	974-1883
Nutrition Department Office	JHB 229		974-5445

Mission and Goals
Didactic Program in Dietetics
Department of Nutrition, The University of Tennessee

The mission, goals, and outcome measures of the University of Tennessee, Knoxville, Didactic Program in Dietetics (detailed below) guide the program in its quest to provide the best possible education and to develop future leaders in nutrition and dietetics.

Mission: The mission of the Didactic Program in Dietetics is to promote understanding of the scientific underpinnings of nutrition and their translation to effective, evidence-based practice, thereby preparing graduates for supervised dietetics practice programs leading to eligibility for the CDR credentialing exam to become registered dietitian nutritionists, and to build future leaders in dietetics and nutrition to optimize the nutritional health of individuals, families, and communities within state, national, and global populations.

Program Goals:

1. The program curriculum will prepare graduates effectively for supervised practice programs leading to CDR credentialing as Registered Dietitian Nutritionists.
 - 1.1 *At least 95% of program students complete the program/degree requirements within three years (planned program length is two years).*
 - 1.2 *At least 90% of graduates over a five-year period pass the CDR credentialing exam for dietitian nutritionists within one year following first attempt.*

- 1.3 *At least 40% of program graduates will apply for admission to a supervised practice program within 12 months of graduation.*
- 1.4 *At least 35% of program graduates will be admitted to supervised practice programs within 12 months of graduation.*
- 1.5 *At least 80% of program graduates who apply for admission to a supervised practice program within four years of graduation will be admitted.*
- 1.6 *Supervised practice program directors will rate preparation of graduates in specific knowledge areas as “satisfactory” or better on program director surveys.*
- 1.7 *Program graduates will rate how well the program prepared them in specific knowledge areas as “satisfactory” or better on program graduate surveys.*
2. The program will prepare graduates to practice at the highest level by emphasizing ability to read and appropriately apply nutrition research findings and evidence-based guidelines to practice and providing opportunities to participate in research.
 - 2.1 *At least 35% of program graduates, by the time of program completion, will have participated in research.*
 - 2.2 *At least 10% of program graduates, by the time of program completion, will have presented research at the Exhibition of Undergraduate Research and Creative Achievement or state or national meeting.*
 - 2.3 *Program graduates will rate how well the program helped them build knowledge and skills in their “ability to locate, interpret, evaluate and use information from professional literature including original research articles and evidence-based guidelines” as “satisfactory” (2) or better on program graduate surveys. 3 = outstanding, 2 = satisfactory, 1 = needs improvement, 0 = unsatisfactory.*
 - 2.4 *Supervised practice program directors will rate preparation of graduates compared to other students in their program in their “ability to locate, interpret, evaluate and use information from professional literature including original research articles and evidence-based guidelines” and in their “knowledge of research methods and interpretation of research publications” as “above average” or better on program director surveys. 5 = outstanding, 4 = above average, 3 = average, 2 = below average, 1 = unsatisfactory.*
3. The program will prepare graduates for leadership roles in nutrition and dietetics.
 - 3.1. *At least 20% of program graduates who attain the RDN credential will hold professional leadership roles in nutrition and dietetics within five years of program completion.*
 - 3.2. *Program graduates will rate how well the program helped them build “leadership skills” as “satisfactory” (2) or better on program graduate surveys. 3 = outstanding, 2 = satisfactory, 1 = needs improvement, 0 = unsatisfactory.*
 - 3.3. *Supervised practice program directors will rate “leadership skills” of graduates compared to other students in their program as “above average” or better on program director surveys. 5 = outstanding, 4 = above average, 3 = average, 2 = below average, 1 = unsatisfactory.*

Program outcomes data are available upon request.

Policies and Procedures
Didactic Program in Dietetics
Department of Nutrition, The University of Tennessee

The Didactic Program in Dietetics, housed in the Department of Nutrition, complies with policies and procedures delineated by the University of Tennessee, including those in Hilltopics, the website which constitutes the official student handbook of The University of Tennessee, which is available at hilltopics.utk.edu. Some policies and procedures are also available via One Stop Student Services and the current university catalog at <http://catalog.utk.edu/content.php?catoid=22&navoid=2715>. The policies and procedures described herein are those required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), accrediting body of the Academy of Nutrition and Dietetics.

1. *Insurance requirements, including those for professional liability:* Student Liability Insurance is generally not required for the program. However, NTR 413: Food and Nutrition in the Community Practicum, requires Student Liability Insurance for service-learning experiences. Students enrolled in independent study courses involving most on campus or off campus fieldwork also require insurance. The current cost is \$20 for the academic year spanning June 1-May 31. For more information, see: <http://servicelearning.utk.edu/faculty-resources/liability-insurance-for-students/>.
2. *Liability for safety in travel to or from assigned areas:* The University of Tennessee is not liable for any injuries sustained in travel to and from assigned areas. See <http://safety.utk.edu/> for general campus safety and security information. Student Liability Insurance does not cover travel.
3. *Injury or illness while in a facility for supervised practice/experiential learning:* The University of Tennessee is not liable for any injuries sustained during field experiences. Student Liability Insurance, as described in (1) above is required for students enrolled in NTR 413: Food and Nutrition in the Community Practicum, and for most independent study courses involving fieldwork.
4. *Drug testing and criminal background checks if required by the experiential learning facilities.* Drug testing is not routinely required, but due to the service-learning requirement, which often includes contact with minors, students enrolled in NUTR 413: Food and Nutrition in the Community Practicum must be checked against listings on the National Sex Offender Public Website (NSOPW) and the State of Tennessee Abuse Registry at the start of the semester. Enrolled students will also be required to sign a document signifying awareness of Tennessee law regarding child sexual abuse. This information is included with the course description in the handbook and in the course syllabus.
5. *Employee replacement:* Students engaged in experiential learning as part of the program curriculum must not be used to replace employees.
6. *Compensation:* Students are not paid compensation as part of the program curriculum.

7. *Program complaints:* Program complaints follow the University policy outlined for appeals procedures within the University catalog at: <http://catalog.utk.edu/content.php?catoid=1&navoid=156>. Students with program complaints should first contact the Program Director in attempts to resolve the issue underlying the complaint. If the issue is not resolved to the satisfaction of the complainant, the Department Head is the next point of contact. If the student wishes to proceed further with the complaint, he or she may contact the Dean of the College of Education, Health, and Human Sciences with the complaint. Records of program complaints, should they occur, are maintained for a period of no less than seven years, including resolution of complaints.
8. *Submission of program complaints to the Accreditation Council for Education in Nutrition and Dietetics:* Once all other alternatives for resolution of program complaints have been exhausted related specifically to program noncompliance with accreditation standards, complaints can be filed directly with ACEND in accordance with processes outlined here: <http://www.eatrightpro.org/resources/acend/public-notice-and-announcements/filing-a-complaint>.
9. *Assessment of prior learning and credit toward program requirements:* Students who wish to request assessment of prior learning for exemption from DPD courses defined in the major curriculum are required to contact the DPD Director for evaluation. Documentation may include academic transcripts, course descriptions, course syllabi, certificates, position descriptions, projects, and other such materials to sufficiently establish that DPD requirements met by a specific course or courses have been fully met. If it is determined that such requirements have been met, a course petition will be completed as needed in accordance with university policy. Copies of documentation will be retained to substantiate eligibility for issuance of DPD Verification Statement at program completion.
10. *Formal assessment of student learning and regular reports of performance and progress:* Student assignments and grading are determined by individual instructors in each course. At a minimum, students will be assigned a grade at completion of each course consistent with University grading procedures. See University grading policy at http://catalog.utk.edu/content.php?catoid=1&navoid=156#grad_cred_hour_grad. Progress through the curriculum is monitored through the university's Banner registration system and individual academic advising, with the DPD Director and college-level Student Services advisors available for additional guidance as needed.
11. *Program retention and remediation procedures:* Students must meet academic milestones established in UTrack in order to continue successfully in the program. Academic advisors and instructors do what is within their means to provide students support, but the University's Student Success Center is the ideal resource for student support, including academic coaching, supplemental instruction, and tutoring. Information about the Student Success Center is available at <http://studentsuccess.utk.edu>.
12. *Disciplinary/termination procedures:* See Student Code of Conduct information in Hilltopics at <http://hilltopics.utk.edu/student-code-of-conduct/>.

13. *Graduation and/or program completion requirements:* Entry into the Nutrition major and continuance in the program requires an application for faculty advisor assignment once a student has met minimum requirements, generally prior to the junior year. These include a 3.0 cumulative GPA, completion of 45 semester hours, and a minimum grade of “C” in CHEM 120, CHEM 130, BCMB 230, and NTR 100, as well as a “C-“ or better in organic chemistry. Application forms with attached academic history are due in the College of Education, Health, and Human Sciences August 1. The application form can be found here: <http://cehhs-studentservices.utdev1.wpengine.com/wp-content/uploads/sites/40/2016/07/Nutrition-Major-Application-2.pdf>. Students must earn a minimum grade of “C” in all NUTR-prefix courses and follow the curriculum guide in order to complete major requirements in a timely manner and enroll in majors-only coursework. Students who fail to meet these requirements should meet with their academic advisor as soon as possible to establish future academic plans. Maximum time for completion of the DPD is in accordance with University of Tennessee policy for time to degree completion. See the current [undergraduate catalog](#) for details.
14. *Verification statement requirements and procedures:* Requirements of the Didactic Program in Dietetics at the University of Tennessee are equivalent to requirements to earn a Bachelor of Science degree with a major in Nutrition with the Dietetics concentration. Thus, students who graduate with a B.S. from the University and a Nutrition-Dietetics concentration major will receive a DPD Verification Statement. Eligibility is established through a published listing of students having graduated with a B.S. in nutrition at the completion of each term. Academic records of each listed student are reviewed and a verification statement generated for mailing to an address provided by the student or permanent address if the student did not provide a mailing address. Additional copies are kept on file in the program director’s office.
- Students already in possession of a bachelor’s degree or higher and pursuing DPD requirements will likewise receive verification statements if they satisfactorily complete DPD coursework or a combination of DPD coursework plus equivalent courses. The DPD director maintains evaluations of course completion for each student electronically and requires a final academic history and/or transcripts showing that all requirements have been met prior to issuance of DPD verification statements via mail to an address provided by the student or permanent address if the student did not provide a mailing address. Additional copies are kept on file in the program director’s office.
15. *Withdrawal and refund of tuition and fees:* See <http://onestop.utk.edu/withdraw/>.
16. *Scheduling and program calendar:* See http://registrar.tennessee.edu/academic_calendar/ for current and future year Academic Calendars. Instructors of individual courses within the department comply with the University calendar in scheduling course activities. A copy of the departmental undergraduate curriculum detailing the recommended program schedule is available in the current Undergraduate Catalog or online at <http://catalog.utk.edu/>.
17. *Protection of privacy information:* See the University’s FERPA website at <http://ferpa.utk.edu/>.

18. *Student access to their own personal files:* Students are able to access their personal student information and academic records on MyUTK as well as academic advising information and records on GradesFirst (also accessed through MyUTK).
19. *Access to student support services, including health services, counseling and testing, and financial aid resources:* See Hilltopics webpage, section entitled Student Support.

Main References:

Hilltopics, The University of Tennessee, Knoxville. Available at hilltopics.utk.edu.

University of Tennessee Undergraduate Catalog. Available at <http://catalog.utk.edu/>.



**DPD Course List
Required Supplemental Form
To Be Completed By the DPD Program Director**

DPD Program Institution:	The University of Tennessee-Knoxville (2017-2018)
DPD Director:	Melissa Hansen-Petrik, PhD, RDN
Website for Course Catalog:	http://catalog.utk.edu/

DPD Professional Courses	DPD Science Courses
NUTR 100: Introductory Nutrition	CHEM 120: General Chemistry I
NUTR 201: Careers in Nutrition	CHEM 130: General Chemistry II
NUTR 302: Life Span Nutrition	CHEM 260: Foundations of Organic Chemistry
NUTR 303: Nutrition and Dietetics Management	BCMB 230: Human Physiology
NUTR 313: Vitamins and Minerals	MICR 210: Allied Health Microbiology
NUTR 314: Energy Metabolism & Metabolic Integration	NUTR 311: Physiological Biochemistry
NUTR 410: Professional Issues in Dietetics	
NUTR 412: Food and Nutrition in the Community	
NUTR 413: Food and Nutrition in the Community Practicum	
NUTR 415: Clinical Nutrition I	
NUTR 416: Clinical Nutrition II	
NUTR 420: Interpreting Current Nutrition Research Literature	
NUTR 421: Diet and Physical Activity Assessment	
NUTR 422: Nutrition Counseling	
CLASSICS 273: Medical and Scientific Terminology	
COMM ST 240: Business and Professional Communication	
FDSC 241: Food Preservation and Packaging	
HRT 210: Foodservice Operations Management	
PSYC 110: General Psychology	
STAT 201: Introduction to Statistics	

Please note that students from our program applying for dietetic internships through DICAS may have taken a similar course at the University of Tennessee or completed courses at other institutions to meet DPD course requirements. Therefore, this course listing may not exactly match courses listed on the DICAS application.