

NUTRITION - DIETETICS (B.S.)

Degree: Bachelor of Science

Major: Nutrition - Dietetics

Total Hours: 120

Program Coordinator

Natalie Long

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123 Nutrition, Hospitality and Human Services Bldg.

Program Educational Objectives

- Demonstrate a strong understanding and appreciation of ethical standards as a result of instruction and experiences.
- Increase cultural competence while in the program and during professional practice.
- Engage in lifelong learning.

Program Student Outcomes

Upon program completion, graduates will be able to:

- Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
- Use current information technologies to locate and apply evidence-based guidelines and protocols.
- Apply critical thinking skills.
- Demonstrate effective and professional oral and written communication and documentation.
- Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.
- Assess the impact of a public policy position on nutrition and dietetics practice.
- Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
- Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.
- Demonstrate an understanding of cultural competence/sensitivity.
- Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.
- Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.
- Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.
- Develop an educational session or program/educational strategy for a target population.
- Demonstrate counseling and education methods to facilitate behavior change for and enhance wellness for diverse individuals and groups.

- Explain the processes involved in delivering quality food and nutrition services.
- Describe basic concepts of nutritional genomics.
- Apply management theories to the development of programs or services.
- Evaluate a budget and interpret financial data.
- Describe the regulation system related to billing and coding, what services are reimbursable by third-party payers, and how reimbursement may be obtained.
- Apply the principles of human resource management to different situations.
- Describe safety principles related to food, personnel and consumers.
- Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

Curriculum

Effective January 1, 2024, the minimum degree requirement for eligibility to take the registration examination for dietitians will change from a bachelor's degree to a graduate degree. All other didactic and supervised practice eligibility requirements will remain the same.

The Bachelor of Science in Nutrition- Dietetics accredited program prepares graduates for careers in nutrition, dietetics, and related fields to address issues of critical concern in the local, national, and international communities, ultimately contributing to the enhancement of human well-being. Students gain an appreciation of lifelong learning and ethical standards. Upon completion of program course work, along with the Bachelor's Degree, graduates are prepared for an accredited supervised practice and graduate degree program which leads to eligibility for the CDR (Commission on Dietetic Registration) credentialing exam. After passing the exam, the graduate is credentialed as a Registered Dietitian Nutritionist (RDN), may apply for licensure, if applicable, and is eligible for active membership in the Academy of Nutrition and Dietetics.

| Code | Title | Hours |
|---|------------------------------|-------|
| General Education Core Curriculum | | |
| <i>Communication</i> | | |
| ENGL 1301 | Composition I | 3 |
| Select one of the following: | | 3 |
| COMM 1315 | Public Speaking I | |
| COMM 1321 | Business and Prof Speech | |
| ENGL 1302 | Composition II | |
| FREN 1311 | Beginning French I | |
| SPAN 1311 | Beginning Spanish I | |
| <i>Mathematics</i> | | |
| MATH 1332 | Contemporary Mathematics I | 3 |
| <i>Life and Physical Sciences¹</i> | | |
| BIOL 2401 | Anatomy and Physiology I | 4 |
| BIOL 2402 | Anatomy and Physiology II | 4 |
| <i>Language, Philosophy and Culture</i> | | |
| Select one of the following: | | 3 |
| DSDE 1374 | Introduction to Deaf Studies | |
| ENGL 2300 | Ethics and Literature | |
| ENGL 2322 | British Literature | |
| ENGL 2326 | American Literature | |
| ENGL 2331 | World Literature | |

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| ENGL 2376 | African-American Literature | |
| FREN 2312 | Intermediate French II | |
| PHIL 1370 | Philosophy of Knowledge | |
| PHIL 2306 | Ethics | |
| SPAN 2312 | Intermediate Spanish II | |
| <i>Creative Arts</i> | | |
| Select one of the following: | | 3 |
| ARTS 1301 | Art Appreciation | |
| ARTS 1303 | Art History I | |
| COMM 1375 | Film Appreciation | |
| COSC 1324 | The Art of Computer Game Development | |
| DANC 2303 | Dance Appreciation | |
| MUSI 1306 | Music Appreciation | |
| MUSI 1309 | Jazz History and Appreciation | |
| MUSI 1310 | History of Rock and Roll | |
| PHIL 1330 | Arts and Ideas | |
| THEA 1310 | Theatre Appreciation | |
| <i>American History</i> | | |
| Select two of the following: | | 6 |
| HIST 1301 | U S History I 1763-1877 | |
| HIST 1302 | U S History II Since 1877 | |
| HIST 2301 | Texas History | |
| <i>Government/Political Science</i> | | |
| POLS 2301 | Intro to American Government I | 3 |
| POLS 2302 | Intro/American Government II | 3 |
| <i>Social and Behavioral Sciences</i> | | |
| Select one of the following: | | 3 |
| ANTH 2346 | Introduction to Anthropology | |
| ANTH 2351 | Cultural Anthropology | |
| BULW 1370 | Business Environment and Public Policy | |
| CRIJ 1301 | Intro to Criminal Justice | |
| ECON 1301 | Principles and Policies | |
| ECON 2301 | Principles of Economics I Macro | |
| ECON 2302 | Principles of Economics II Micro | |
| FINC 2310 | Intro to Consumer Finance | |
| INEN 2373 | Engineering Economics | |
| POLS 1301 | Intro to Political Science | |
| PSYC 2301 | General Psychology | |
| PSYC 2315 | Lifespan Development | |
| SOCI 1301 | Introduction to Sociology | |
| SOWK 2361 | Intro Social Work | |
| <i>Component Area Option</i> | | |
| Additional 2 hours from lab sciences applied here | | |
| MATH 1342 | Elementary Statistical Methods | 3 |
| Select one of the following: | | 1 |
| LIBR 1101 | Intro to Library Research | |
| Required Major Courses | | |
| BIOL 2421 | Microbiology for Science Majors | 4 |
| HOSP 1315 | Culinary Nutrition | 3 |
| CHEM 1306 & CHEM 1106 | Chemistry for Allied Health Sciences and Chemistry for Allied Health Sciences Laboratory | 4 |
| CHEM 1311 | General Chemistry I | 4 |

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| & CHEM 1111 | and General Chemistry I Laboratory | |
| HOSP 2314 | Hospitality Financial Basics | 3 |
| HOSP 3360 | Quantity Foods Management | 3 |
| HOSP 4360 | Organizational Management for Services | 3 |
| NHHS 4301 | Professional Development | 3 |
| NUTR 1322 | Introductory Nutrition | 3 |
| NUTR 2316 | Nutrition and Fitness | 3 |
| NUTR 3301 | Global Nutrition | 3 |
| NUTR 3320 | Advanced Nutrition | 3 |
| NUTR 3328 | Community Nutrition | 3 |
| NUTR 3329 | Preventive Nutrition & Wellnes | 3 |
| NUTR 3330 | Nutritional Biochemistry | 3 |
| NUTR 3350 | Nutrition Assessment | 3 |
| NUTR 4300 | Medical Nutrition Therapy I ³ | 3 |
| | or NUTR 5311 Advanced MNT I | |
| NUTR 4307 | Lifecycle Nutrition | 3 |
| NUTR 4315 | Medical Nutrition Therapy II ³ | 3 |
| | or NUTR 5313 Advanced MNT II | |
| NUTR 4331 | Nutr Education & Counseling ³ | 3 |
| | or NUTR 5325 Nutrition Education and Counseling | |
| NUTR 4347 | Food Science | 3 |
| <i>Electives</i> | | |
| Electives, Transfer or Minor Credits ² | | 12 |
| Total Hours | | 120 |

¹ Additional 2 hours from lab sciences applied to Component Area Option.

² Up to 28 hours of technical credit transfer from Associate of Science degree in Nutrition-Dietetics plus core courses completed

³ 5000-level credit accepted if pursuing accelerated MS in Nutrition degree

| First Year | | Hours |
|--------------------------------|---|-----------|
| Fall | | |
| ENGL 1301 | Composition I | 3 |
| HIST 1301 | U S History I 1763-1877 | 3 |
| NUTR 1322 | Introductory Nutrition | 3 |
| BIOL 2401 | Anatomy and Physiology I | 4 |
| Creative Arts | | 3 |
| Hours | | 16 |
| Spring | | |
| Communication Core | | 3 |
| HIST 1302 | U S History II Since 1877 | 3 |
| HOSP 1315 | Culinary Nutrition | 3 |
| MATH 1332 | Contemporary Mathematics I | 3 |
| BIOL 2402 | Anatomy and Physiology II | 4 |
| Hours | | 16 |
| Second Year | | |
| Fall | | |
| POLS 2301 | Intro to American Government I | 3 |
| MATH 1342 | Elementary Statistical Methods or PSYC 2317 or Introduction to Statistical Methods | 3 |
| Language, Philosophy & Culture | | 3 |
| CHEM 1306 & CHEM 1106 | Chemistry for Allied Health Sciences and Chemistry for Allied Health Sciences Laboratory | 4 |
| LIBR 1101 | Intro to Library Research | 1 |
| Hours | | 14 |

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|---|---|------------|
| Spring | | |
| POLS 2302 | Intro/American Government II | 3 |
| Social & Behavioral Sciences | | 3 |
| NUTR 2316 | Nutrition and Fitness | 3 |
| HOSP 2314 | Hospitality Financial Basics | 3 |
| CHEM 1311 & CHEM 1111 | General Chemistry I and General Chemistry I Laboratory | 4 |
| Hours | | 16 |
| Third Year | | |
| Fall | | |
| BIOL 2421 | Microbiology for Science Majors | 4 |
| NUTR 3301 | Global Nutrition | 3 |
| NUTR 3320 | Advanced Nutrition | 3 |
| NUTR 3328 | Community Nutrition | 3 |
| HOSP 3360 | Quantity Foods Management | 3 |
| Hours | | 16 |
| Spring | | |
| NUTR 3329 | Preventive Nutrition & Wellnes | 3 |
| NUTR 3330 | Nutritional Biochemistry | 3 |
| NUTR 3350 | Nutrition Assessment | 3 |
| Elective, Transfer or Minor Credit ¹ | | 6 |
| Hours | | 15 |
| Fourth Year | | |
| Fall | | |
| NUTR 4300 or NUTR 5311 | Medical Nutrition Therapy I ² or Advanced MNT I | 3 |
| NUTR 4307 | Lifecycle Nutrition | 3 |
| NUTR 4347 | Food Science | 3 |
| Elective, transfer or Minor credit ¹ | | 6 |
| Hours | | 15 |
| Spring | | |
| NHHS 4301 | Professional Development | 3 |
| NUTR 4315 | Medical Nutrition Therapy II | 3 |
| NUTR 4331 or NUTR 5325 | Nutr Education & Counseling ² or Nutrition Education and Counseling | 3 |
| HOSP 4360 | Organizational Management for Services | 3 |
| Hours | | 12 |
| Total Hours | | 120 |

¹ Up to 28 hours of technical credit transfer from Associate of Science degree in Nutrition-Dietetics plus core courses completed

² 5000-level courses accepted is pursuing accelerated MS in Nutrition degree