Student General Information Handbook
334 Caudell Hall
Nutrition and Dietetics Programs
Health, Nutrition and Dietetics Department
1300 Elmwood Avenue
Buffalo, NY 14222-1095
716-878-5913

Rev. September, 2019
Welcome to Buffalo State
State University of New York

SUNY Buffalo State is the only College located in a metropolitan area, Buffalo State offers unparalleled educational, cultural and recreational opportunities. Our nearly 9475 students already enjoy the tremendous advantages awaiting you at Buffalo State, both on the 115-acre campus and throughout the community. Buffalo State College is the largest four-year college in the State University of New York system, with more than 181 academic programs in the arts, sciences, education, and professional programs and 64 graduate programs. Small, diverse classes are taught by professional, dedicated faculty members. The campus is safe, accessible, and attractive with excellent arts, athletics, and research facilities. A multitude of student organizations and clubs facilitate leadership and involvement in campus life. Buffalo State's location and reputation provide access to outstanding internship and employment opportunities with local firms. An exceptional value, Buffalo State is a leader in providing top-quality, affordable education in Western New York.

Health, Nutrition and Dietetics Department (716) 878-5913
https://hnd.buffalostate.edu/

Admissions (716) 878-4017
https://admissions.buffalostate.edu/
The student handbook includes information pertaining to Academy of Nutrition and Dietetics (AND), the two programs offered by the Health, Nutrition, and Dietetics Department, the Dietitian Education Program (DEP) (formerly called the Coordinated Program in Dietetics) and the Didactic Program in Nutrition and Dietetics (DPND) (formerly called the Didactic Program in Dietetics), and curriculum guidelines. The curriculum meets the requirements for accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of AND. The outlined curriculum is a guideline and does not reflect semester schedule for every student. Therefore, individual course schedules will be determined by advisement by faculty.
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Nutrition and Dietetics Programs  
(Didactic Program in Nutrition and Dietetics and Dietitian Education Program)

The Health, Nutrition and Dietetics Department at Buffalo State, SUNY offers a baccalaureate degree in Dietetics. Dietetics is the health-care profession that applies food and nutrition to health management. The professional in the dietetics field is a Registered Dietitian (RD) or Registered Dietitian Nutritionist (RDN). Registered Dietitians work in a wide variety of employment settings, including health care, business industry, public health, education, research and private practice.

To become an R.D. an individual must complete the following requirements established by the Commission on Dietetics Registration (CDR), the credentialing agency of the Academy of Nutrition and Dietetics (AND):

- Minimum of a bachelor’s degree at an U.S. regionally accredited university or college

- Academic course work approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of AND

- Accreditation Council for Education in Nutrition and Dietetics accredited Supervised Practice Program

- Registration Examination administered by the Commission on Dietetic Registration (CDR)

The Department offers bachelor’s degrees in two dietetic programs that partially satisfy the requirements for becoming an RD- the Didactic Program in Nutrition and Dietetics (DPND) (formerly the Didactic Program in Dietetics) and the Dietitian Education Program (DEP) (formerly the Coordinated Program in Dietetics). The DPND provides the academic course work and graduates of the program apply to an Accredited Internship Program in Nutrition and Dietetics (IPND) to fulfill the supervised practice requirement. Upon completion of both, an individual is eligible to take the Registration Examination. The DEP integrates the educational requirements with the supervised professional practice so that upon graduation an individual is eligible to take the Registration Examination.

Both the DPND and the DEP are currently granted accreditation by the Accreditation Council for Education and Nutrition and Dietetics of the Academy of Nutrition and Dietetics, the 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, 800/877-1600.

Graduates of both programs receive an appropriate verification statement signed by the respective program directors.
Verification Statement:
The signed verification statement documents that an individual has completed the requirements of a dietetics education program accredited or approved by ACEND. It is essential to the ACEND dietetics education, CDR registration eligibility, and AND active membership process.

The completion of ACEND Dietetics Program in Nutrition and Dietetics requirements and at least a bachelor’s degree are necessary for eligibility to an ACEND-accredited supervised practice program.

A verification statement is required by CDR upon completion of the DEP to indicate completion of academic/ supervised practice requirements for eligibility to write the registration examination. DPND graduates require verification statements to be accepted into an internship (IPND) or to take the dietetic technician, registered exam.

Information on AND ACEND

https://www.eatrightpro.org/acend/program-directors/program-directors-faqs/faqs-about-verification-statements

DPND students -See DPND Handbook for requirements to receive a verification statement


All freshmen and qualifying transfer students are routinely admitted to the DPND. Students may then apply to the DEP upon meeting the requirements that include a minimum GPA of 2.75 and completion of specified courses. A department committee selects no more than 16 students to the DEP each year. Selection criteria used by the committee include applicant submission of a written personal statement, submission of two comment forms from faculty or employers, and completion of at least two interviews with individual selection committee members.

DPND students starting as freshman may complete the curriculum in four years. Transfer students generally take a longer time to complete based on the number of credits transferred and the courses accepted by the College and Program.

DEP students- See DEP Handbook for requirements to receive a verification statement

DEP students who join the department as freshman may complete the curriculum in four years plus a summer course between junior and senior years. Transfer students generally take a longer time to complete based on the number of credits transferred and the courses accepted by the College and Program. Some students may need to take summer or J-term courses.

The Dietetics and Nutrition Programs typically has an enrollment of about 200 students. The atmosphere in the Department, though highly academic and professional, is also very open and friendly. Classes in the major generally have 25-45 students, allowing for easy interaction
between professor and student with individuals receiving personal attention as needed. Faculty academic advisors also have the opportunity to provide close guidance to advisees.
Dietetics and Nutrition Faculty

If you have any further questions please contact the Health, Nutrition and Dietetics Department:

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334 Caudell Hall (716)878-5913
BECOME A REGISTERED DIETITIAN!

Dietetics Programs

*Didactic Program in Nutrition and Dietetics (DPND)*

*Dietitian Education Program (DEP)*

To become a registered dietitian (RD) or registered dietitian nutritionist (RDN), an individual must complete four components established by the Commission on Dietetics Registration (CDR), the credentialing agency of the Academy of Nutrition and Dietetics

The components are:

**Bachelor’s Degree**

Minimum of a bachelor's degree at a U.S. regionally accredited university or college

**Academic Requirements**

Core Knowledge for the RD - 2017 established by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of AND

**Supervised Practice**

Practitioner Competencies established by ACEND of AND

**Registration Examination**

Administered by CDR
TO BECOME A REGISTERED DIETITIAN

DPND
4 years
Bachelor of Science
Meets academic requirements
Dietetic Internship - approx. 1 year or ISSP
Meets Supervised Practice Requirement

DEP
4 years
Bachelor of Science
Meets and Requirements and Supervised Practice Requirement with emphasis area

Pass National Registration Examination
Become a REGISTERED DIETITIAN/NUTRITIONIST

Effective January 1, 2024, the Commission on Dietetic Registration (CDR) will require a minimum of a master’s degree to be eligible to take the credentialing exam to become a registered dietitian nutritionist (RDN).
Cost to the Student

**Undergraduate Tuition and Fees**
The current information on tuition and fees is available at the Buffalo State website http://studentaccounts.buffalostate.edu/undergraduate-tuition-and-fees

Students are required to pay tuition and fees upon receipt of invoice. Deductions are made under various state and federal financial aid programs.

**Tuition**
The tuition for NY State residents, out-of-state residents and part-time students is provided on the website.

**Mandatory Fees**
The mandatory fees per semester include College Fee (finances operating budget), Activity Fee (supports student groups), Health Fee (provides basic medical assistance through the Weigel Health Center), Athletic Fee (supports intercollegiate athletics), Technology Fee (provides enhancements to campus technology) and Transportation Fee (funds NFTA Metro Pass Program that can be used on and around campus and all NFTA bus and rail services in the region).

**Non-mandatory Fees**
Parking for the year on campus.

**Housing – Residence Life**
Information pertaining to housing and the cost are available at http://residencelife.buffalostate.edu/housing-costs-2018-2019. All full-time freshmen and sophomore students whose permanent residency is beyond a 35 mile radius of Buffalo State are required to reside on campus for 4 consecutive semesters or until you earn 60 credits, whichever comes first. Those exempt from this requirement include married students, single parents, transfer students, veterans, and students over the age of 21, students residing with relatives (i.e. aunts, uncles, brothers, sisters, etc.). Documentation will be needed to achieve exemption status under any of these circumstances.

**Health Insurance Options**
Due to declining enrolling and rising premiums, Buffalo State will no longer be offering domestic health insurance effective August 13, 2018. Visit for options for to obtain insurance on your own: https://weigel.buffalostate.edu/new-students

**Immunizations**
In order to register for classes, all students must be in compliance with New York State law regarding immunizations. Immunization records must be provided to the Health center in order to register for classes. The Health Center can provide assistance for obtaining records and/or provide measles, mumps, and rubella immunizations at no charge: http://weigel.buffalostate.edu/new-students

**Meningitis Response Form**
Students are not required to receive the meningococcal vaccine, but you are required to fill out the response form: http://weigel.buffalostate.edu/new-students
DEP Student Health Evaluations

Immunizations required are Rubella, Measles, Mumps, and annual 2-step Tuberculin Testing (PPD), varicella, and as well as the Hepatitis B vaccine. The hepatitis B series is administered over a period of 6 months and often is not covered by routine health insurance. NYS law and College health policy determine Meningococcal meningitis immunization. Documentation of flu shots is required each fall. See DEP Handbook for details on immunizations.

A health data summary form must be completed each year and show evidence that the student has had a physical examination within the last twelve months.

Books

Most courses require textbooks that are mandatory for the course. The cost varies per semester based on the courses students are enrolled in. In addition, certain courses require students to purchase lab manuals and course material costing up to $60.

Lab Coats, Name Tags, AND Dues

DEP students must purchase lab coats and name tags to be worn for their supervised practice. Lab coat costs vary, but average $20. Estimated cost for name tags is $11.

AND dues

Student membership in the Academy of Nutrition and Dietetics may be required for selected upper division NFS classes. Cost- $58

Travel Expenses

Students are responsible to pay transportation costs to school and experiential learning experiences or supervised practice. Travel is generally limited to Western New York. NFTA student transit passes are available https://financeandmanagement.buffalostate.edu/ride-bus-or-rail

Drug Testing and Background Checks

DEP Students are responsible for costs when required by a supervised practice site.

Financial Aid/Scholarships

Students enrolled at Buffalo State are eligible for financial aid and scholarships. Information regarding student loans including deferments and student employment is available from the Financial Aid Office in Moot Hall. Scholarship information can be obtained from Campus Application Portal for Scholarships (CAPS) http://financialaid.buffalostate.edu/scholarships.
Financial Aid

The goal of the Financial Aid Office is to assist students with securing sufficient funding to cover their educational expenses. Annually, 85 percent of all undergraduate students receive some form of financial aid (federal, state, institutional, and/or private) while attending Buffalo State. Staff members in the Financial Aid Office, Moot Hall 230, are available year-round to assist students and their families with the financial aid application process. Contact the Financial Aid Office at (716) 878-4902 and/or http://financialaid.buffalostate.edu/. Additional financial aid information is available at email: finaid@buffalostate.edu.

Scholarships

In addition, Dietetics majors may apply for Department Scholarships, Phi Upsilon Omicron Scholarships (DUE Feb 1), Western New York Dietetic Association and New York State Dietetic Association. Many students from Buffalo State have received scholarships from other sources including AND Foundation and Phi Upsilon Omicron at the national level. Online application for college scholarships are offered in the fall and spring through the Campus Application Portal for Scholarships https://buffalostate.academicworks.com/

Among the eligibility criteria for an AND Foundation scholarship http://www.eatrightfoundation.org/Foundation/scholarships/ : Applicants must be AND members at least one month before the application deadline. A scholarship may require membership in a specific dietetic practice group (DPG), and/or residency in a specific state. A scholarship may be earmarked for underrepresented groups.

Distance Education Components

General education courses and courses required for the dietetics major may be offered online or as hybrid courses. Syllabus information includes class-specific technological information such as required internet and computer access, computer programs (Word, PowerPoint) and preferred web browser. If hybrid course, information about format, communication guidelines and schedule for online sessions. Students considering online instruction can assess their readiness and computer skills through http://commons.suny.edu/assessment/. There is no additional cost for online courses.
The Academy of Nutrition and Dietetics (AND), formerly the American Dietetic Association (ADA), founded in 1917 is the world’s largest organization of food and nutritional professionals. With nearly 75,000 members, AND is a powerful advocate on behalf of the dietetic professionals serving the public through the promotion of optimal nutrition, health and wellbeing.

The Accreditation Council for Education and Nutrition and Dietetics (ACEND) is AND’s accrediting agency for education programs preparing students for careers as registered dietitians/nutritionists or dietetic technicians, registered (DTR).

ACEND:
- establishes and enforces standards for the educational preparation of dietetics professionals. These standards of education are outcome-based and require programs to provide the foundation knowledge, skills and competencies for entry-level dietetics practice.
- recognizes dietetics education programs that meet the standards of education by accreditation or approval. Dietitian Education Program (DEP) and Didactic Program in Nutrition and Dietetics (DPND) programs at undergraduate and graduate levels, post bachelor’s Dietetic Internships and associate degree Dietetic Technician Programs are accredited by ACEND.

The Commission on Dietetic Registration (CDR) is the credentialing agency for The Academy of Nutrition and Dietetics. The purpose of the Commission is to serve the public by establishing and enforcing standards for certification and by issuing credentials to individuals who meet these standards.

CDR currently awards eight separate and distinct credentials: Registered Dietitian (RD) (also known as Registered Dietitian Nutritionist, RDN); Nutrition and Dietetics Technician, Registered (NDTR); Dietetic Technician, Registered (DTR); Board Certified Specialist in Renal Nutrition (CSR); and Board Certified Specialist in Pediatric Nutrition (CSP), Board Certified Specialist in Sports Dietetics (CSSD), Board Certified Specialist in Gerontological Nutrition (CSG) and Board Certified Specialist in Oncology Nutrition (CSO) and Board Certified Specialist in Obesity and Weight Management (CSOWM).

CDR establishes and enforces standards and qualifications for dietetic registration and minimum competency for entry-level practice. The components for registration include:

- completion of a minimum of a bachelor’s degree at an U.S. regionally accredited university or college
- completion of course work required and approved by ACEND
- completion of Accreditation Council for Education in Nutrition and Dietetics accredited Supervised Practice Program
- Registration Examination administered by the Commission on Dietetic Registration (CDR)
Employment Opportunities for Dietitians

Registered dietitians work in a wide variety of employment settings, including healthcare, business and industry, public health, education, research, and private practice. Many work environments, particularly those in medical and health care settings, require that an individual be credentialed as a RDN.

RDN’s work in:

- Hospitals, HMO’s, or other health care facilities, educating patients about nutrition and administering medical nutrition therapy as part of the health care team. They may also manage the foodservice operations in these settings, as well as in schools, day-care centers, and correctional facilities, overseeing everything from food purchasing and preparation to managing staff.

- Sports nutrition and corporate wellness programs, educating clients about the connection between food, fitness and health.

- Food and nutrition-related businesses and industries, working in communications, consumer affairs, public relations, marketing, or product development or consulting with chefs in restaurants and culinary schools.

- Private practice, working under contract with health care or food companies, or in their own businesses. RDN’s may provide services to foodservice or restaurant managers, food vendors and distributors, athletes, nursing home residents, or company employees.

- Community and public health settings, teaching, monitoring, and advising the public and helping to improve their quality of life through healthful eating habits.

- Universities and medical centers, teaching physicians, physician’s assistants, dentists, nurses, dietetics students, and others the sophisticated science of foods and nutrition.

- Research areas in food and pharmaceutical companies, universities, and hospitals, directing or conducting experiments to answer critical nutrition questions and find alternative foods or nutrition recommendations for the public.

Salaries and Job Outlook

The news for most dietetics practitioners is positive. According to The Compensation & Benefits Survey of the Dietetics Profession 201, sponsored by the Academy of Nutrition and Dietetics, registered dietitian nutritionists (RDNs) and the dietetic technicians registered (DTRs) experienced wage gains reflected in the 2017 survey. RDN median annualized wages are now at per year $65,000; DTR median annualized wages remain stable at $45,000.
As with any profession, salaries and fees vary by region of the country, employment settings, scope of responsibility, and supply of RDNs. Salaries increase with years of experience.

In recent years, there has been increased interest in the role of food in promoting health and wellness, particularly as a part of preventative healthcare in medical settings. The importance of diet in preventing and treating illnesses such as diabetes and heart disease is now well known. More dietitians and nutritionists will be needed to provide care for people with these conditions.

The dietetics profession is faced with the challenge of how to respond to the potential increase in demand for credentialed professionals. The Dietetics Supply and Demand: 2010-2020 study results and recommendations can be found in the following publication: *J. Acad Nutr Diet.* 2012; 112,(suppl 1):S75-S91.

Key findings of the study included the following:

- Approximately 55% of CDR-credentialed dietetics practitioners work in clinical dietetics.
- Approximately 75% of the demand for the dietetics workforce will be met by the 2020 supply of CDR-credentialed dietetics practitioners (a shortage of 18,000 positions).
- The aging population, health care reform, increased prevalence of certain conditions (including obesity), and growth in the food industry are key factors affecting the demand. (*J Acad Nutr Diet.* 2012;112(suppl 1):S75-S91.)

For more information about AND and its services, refer to:

Website:  [www.eatright.org](http://www.eatright.org)  
Phone:  800-877-1600 or 312-899-0040  
Address:  The Academy of Nutrition and Dietetics  
120 South Riverside Plaza, Suite 2190  
Chicago, IL 60606-6995

**Certification in New York State - CDN**

Certification in NY is required for third party reimbursement such as Medicare and Medicaid. NYS Department of Education.  [http://www.op.nysed.gov/prof/diet/dietbroch.htm](http://www.op.nysed.gov/prof/diet/dietbroch.htm) administers the certification. RD and DTR are eligible for certification.
Complaints to ACEND

For complaints related to ACEND accreditation standards, students must first talk to the chairperson, program directors, advisors or faculty if you have any concern pertaining to standards, policies, procedures or conduct of ACEND. The individual will help you to resolve the issue internally or will assist you in the complaint process directly to ACEND.

The following is the policy for Complaints to ACEND:


A. Any individual, for example, student, faculty, dietetics practitioner and/or member of the public, may submit a complaint about the standards, policies, procedures or conduct of ACEND. The complaint must be signed by the complainant. Anonymous complaints are not considered.

B. ACEND staff forwards all written complaints to the ACEND chair and a public member within three weeks of receipt of the complaint.

C. If the ACEND chair and the public member determine that the complaint does not relate to the standards, policies, procedures or conduct of ACEND, the complainant is notified within two weeks of their review that no further action will be taken.

D. If the ACEND chair and the public member determine that the complaint does relate to the standards, policies, procedures or conduct of ACEND the complaint is acknowledged in writing within two weeks of their review and the complainant is provided a copy of the process for handling the complaint.

E. The ACEND chair appoints a review committee that considers the complaint, along with all relevant information, and recommends appropriate action to the ACEND board.

F. The ACEND board or the ACEND chair may determine that legal counsel is needed to address the complaint. Staff works with the ACEND board and legal counsel to identify a plan to address the complaint.

G. The ACEND board considers the review committee’s recommendation at its next scheduled meeting. If the complaint is determined to be unsubstantiated or not related to the standards, policies, procedures or conduct of ACEND representative, no action is taken. If the complaint is substantiated, appropriate action is taken.

H. The complainant is notified of the ACEND board’s decision and action in writing within two weeks of the decision.

Didactic Program in Nutrition and Dietetics (DPND)

Bachelor of Science Degree Granted

The Didactic Program in Nutrition and Dietetics is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, 800/877-1600 ACEND@eatright.org. acend@eatright.org

DPND Mission, Goals and Target Measures: (Revised Fall 2018 and reviewed with HND faculty)

Mission Statement

The program is dedicated to providing quality education that prepares the graduate for supervised practice leading to eligibility for the CDR credentialing exam to become a registered dietitian nutritionist. The program is committed to facilitating the intellectual (critical thinking, problem solving), personal and professional growth and lifelong learning to prepare students for the challenges of an evolving diverse community and work place.

Goals

1. Graduates will attain the knowledge, skills and professional characteristics needed for successful completion of supervised practice experience or for graduate school admission.

Target Measures
- At least 80% of program students complete program/degree requirements with 3 years or 6 academic semesters (150% of program length) (ACEND)
- 75% of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation (ACEND)
- 50% of program graduates are admitted to a supervised practice program within 12 months of graduation (ACEND)
- The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80% (ACEND)
- Of graduates who seek employment 50% are employed in nutrition and dietetics or related fields with 12 months.
- DI directors will rate graduates on “academic preparation”, “skills”, “personal traits” “overall preparation” at least 3 (average) on a scale of 1 to 5 on a survey sent six months post-graduation (ACEND)

2. Graduates will demonstrate commitment to life-long learning, professional development, service and leadership in diverse pre-professional and community endeavors
**Target Measures**

- All students will complete a professional development portfolio that incorporates development of professional skills and fosters critical thinking and creative-problem solving
- Junior and Senior students will attend at least one professional presentation per year in the field of dietetics or participate in a DPND professional development activity during the last two years of the four-year program. This will be documented in the student portfolio.

**Program Outcome Data**

The program outcome data is reported in the self-study. The submission of a self-study followed by a site team visit occurs every seven years. Program outcome data may be obtained from the DPND director and the chairperson of the department.
DPND Program Requirements

Admission Requirements: Students are admitted as freshmen or transfers. Transfer students, undeclared students, or students changing majors or desiring a major in this program must have a minimum GPA of 2.75 in previous college credit. Undeclared students or those changing majors to dietetics must fill out a Change of Major form.

Academic Requirements: All DPND students are required to maintain a cumulative GPA of 2.75 to continue as juniors as defined by the program. DPND student cumulative GPA's will be reviewed prior to starting any DPND junior courses (NFS 401, Medical Nutrition Therapy I and NFS 330, Integrative and Functional Nutrition). Students failing to meet the GPA requirement cannot advance in the program until they have met the required GPA and cannot, therefore, graduate with a degree in dietetics (effective for Freshman and Transfers Fall 2015).

The baccalaureate degree in the DPND requires a total of 121 credits. Of these, 16 credits are in the areas that meet the Buffalo State General Education requirement, 46 credits are in the major and 32 credits are from courses outside the Department that are required to meet some of the ACEND core knowledge requirements and may meet some of the Intellectual Foundation requirements. 19 elective credits round out the requirements to meet the SUNY 120 academic credits required for graduation.

DPND Program Requirements

Degree Requirements are listed in three categories:

I. Intellectual Foundations
II. Required Courses for Major
III. Required Courses Outside the Department.

I. General Education Requirements: (Intellectual Foundations) 23-25 credits

II. Required Courses for Major

A. Department 46 credits

NFS 100 Introduction to Food Preparation (3)
NFS 102* Introduction to Nutrition (3)
NFS 200 Applied Food Chemistry (3)
NFS 211 Applied Management in Dietetics I (3)
NFS 230 Introduction to Dietetics Profession (2)
NFS 302 Advanced Nutrition (3)
NFS 311 Applied Management in Dietetics II (3)
NFS 315 Life Cycle/Community I (3)
NFS 316 Life Cycle/Community II (2) (3 cr for freshman and transfer students starting 2015)
NFS 330  Integrative and Functional Nutrition (1)  
NFS 401  Medical Nutrition Therapy I (4)  
NFS 402  Medical Nutrition Therapy II (3)  
NFS 403  Medical Nutrition Therapy III (3)  
NFS 405  Principles of Nutrition Education (2)  
NFS 430  Introduction to Nutrition Research (3)  
NFS 420  Dietetics Field Experience (2)**  
NFS 495  Senior Project (2-3; variable credits)

B. Required Courses Outside the Department*  

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIO 100*</td>
<td>Principles of Biology</td>
<td>3</td>
</tr>
<tr>
<td>BIO 210</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>BIO 308</td>
<td>Human Anatomy and Physiology</td>
<td>3</td>
</tr>
<tr>
<td>BIO 309</td>
<td>Human Anatomy and Physiology Lab</td>
<td>1</td>
</tr>
<tr>
<td>CHE 111*</td>
<td>Fundamentals of Chemistry I</td>
<td>4</td>
</tr>
<tr>
<td>CHE 112</td>
<td>Fundamentals of Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td>CHE 114</td>
<td>Fundamental of Chemistry Lab</td>
<td>1</td>
</tr>
<tr>
<td>CHE 321</td>
<td>Principles of Organic Chemistry</td>
<td>4</td>
</tr>
<tr>
<td>CHE 322</td>
<td>Biological Chemistry</td>
<td>4</td>
</tr>
<tr>
<td>MAT 311*</td>
<td>Introductory Probability and Statistics</td>
<td>3</td>
</tr>
<tr>
<td>PSY 101*</td>
<td>Introduction to Psychology</td>
<td>3</td>
</tr>
</tbody>
</table>

C. General Electives  

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>19</td>
</tr>
</tbody>
</table>

*these courses meet the General Education requirements, see College Catalog

### In order to register for CHE 111 students must have one of the following prerequisites: a grade of at least “C” Chem 110 or MAT114, SAT math score of at least 480 or ACT score of at least 18. If none of these are present students must take Chem 110 before taking Chem 111. This will mean that students will need to take CHE 111 in the Spring and CHE 112/114 during summer session.

Graduation Requirements:

A. Curricular Requirements: complete required credits in:
   1. Intellectual Foundations
   2. Required Courses for Major – didactic
   3. Required Courses Outside the Department.

B. Student Professional Development Portfolio:

All students are required to complete a student portfolio. The formal portfolio process is explained in detail and begun in NFS 230, which is usually taken in the fall semester of the sophomore year. Therefore, students should keep documentation from courses taken prior to NFS 230. Transfer students should take NFS 230 as soon as possible. A “Student Portfolio Packet” is distributed in NFS 230.

Faculty supervises students at different periods of the portfolio process to monitor progress and provide the required guidance and support. Completion of the portfolio is one of the assignments in the final course of the DPND curriculum, NFS 420 Dietetics.
Field Experience and hence a requirement for graduation and receiving a verification statement.

The goals of the portfolio process are:

- Student learning outcome assessment through student self-assessment of personal professional characteristics and knowledge and faculty feedback
- Teaching professional development process
- Document of student progress in the curriculum
- Providing documentation that can be used in job searches
- Program assessment through review to identify patterns of strengths and weaknesses in student performance

C. **College requirements:**

All students expecting to qualify for a bachelor’s degree must fulfill the following requirements:

1. File a graduation application with the Registrar’s Office, Moot Hall, by the specified date. Failure to make application before the specified date may eliminate the student from the commencement program and delay the granting of the degree.
2. Students must meet all financial obligations to the college and return all college property.
3. Students must complete the 33-39 credit hours of intellectual foundation (general education) requirements.

In addition to the liberal arts education coursework, all undergraduate degree candidates must meet the following college wide graduation requirements:

4. Successful completion of required coursework in the declared major
5. Successful completion of at least 120 credit hours, of which at least 33 must be upper division generally considered advanced and numbered 300-499. At least 32 credits must be taken at Buffalo State, including the last 16 credits
6. Final minimum overall cumulative GPA of 2.0
7. Final minimum major GPA of 2.0, Individual programs may have academic policies pertaining to graduation requirements that must be satisfied.
8. Final minimum cumulative GPA for courses taken in a minor is 2.0.
9. Successful clearing of all I, N, or X grades

Students are required to successfully complete two “writing intensive” courses indicated by the designation “W” following the course number.

**Costs:**

Please refer to the College website for current information pertaining to tuition, college fees, and board. [http://studentaccounts.buffalostate.edu/tuition](http://studentaccounts.buffalostate.edu/tuition)  
[http://financialaid.buffalostate.edu/costs](http://financialaid.buffalostate.edu/costs)

Additional costs include laboratory manuals (NFS100) and calculator.
Length of Program

The curriculum as designed can be completed in four years, or eight academic semesters. Students who begin in the DPND as juniors are expected to complete the curriculum within 2-3 years or 4-6 academic semesters as outlined in the DPND goals. Summer and J-term courses may be needed for some students.
**NDTR Credential Option**

In July 2014, the Academy of Nutrition and Dietetics’ Board of Directors approved the optional use of the credential “Nutrition and Dietetics Technician, Registered” (NDTR) by DPND graduates who have successfully completed DTR Pathway III requirements. This new credential option builds upon the existing DTR Pathway and differentiates between degree levels to obtain the credential Nutrition and Dietetics Technician, Registered (PhD-, MS-, BS- or AS-NDTR). Please access the NDTR FAQ on CDR’s website https://www.cdrnet.org/ndtr-credential-frequently-asked-questions-dtr for additional information.

**Student Retention**

Application to dietetic internships or graduate school is highly competitive. Most dietetic internships strongly prefer students with a cumulative GPA 3.0 or higher. Several internships also require the major GPA to be 3.0 or higher. Each semester the DPND director will monitor junior and senior DPND students’ cumulative GPAs. Students will receive email notifying the student that their GPA (<3.0) may not be competitive for placement in a dietetic Internship. Students will meet with the DPND director about ways to improve their GPA (including retake courses with a grade of C minus and to seek help from Academic Skills Center and faculty) or to consider an alternative major.

**Student Performance Monitoring**

Student performance is continuously monitored. Grades for each course are documented in Degree Works. All DPND students must contact their advisors each semester for academic counseling before they can be cleared for registration. If academic difficulties are observed, DPND students will be provided with information regarding tutoring and other academic resource options.

**Dietetic Internships and Computer Matching**

**DEP Mission, Goals and Program Objectives**

Approved DEP Clinical Faculty August 18, 2016  
Approved by HND Faculty September 20, 2016  
Reviewed April 3, 2018

**Mission Statement**

The mission of the Dietitian Education Program, a coordinated program in dietetics, is to prepare entry-level registered dietitian nutritionists for competent practice by providing a quality education—in the context of academic excellence, experiential learning and community service—that translates into an ongoing commitment to professional and leadership growth, community service, and a passion for life-long learning.

**Goal 1:** Graduates will attain the knowledge, skills, and professional characteristics needed for success as an entry level dietetics practitioner.

**Objectives:**

a. Ninety-five percent of program graduates will take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.
b. At least 80% of graduates over a five-year period will pass the CDR credentialing exam for dietitian nutritionists within one year following the first attempt.
c. Ninety percent or program graduates who begin the DEP will complete the program within 3 years (normal length 2 years x 1.5).
d. Of graduates who seek employment, 75 percent will be are employed in nutrition and dietetics or related fields within 12 months of graduation.
e. Ninety percent of first year graduates will meet or exceed employer expectations for entry-level RDNs.

**Goal 2:** Graduates will demonstrate commitment to life-long learning, professional development, service and leadership in diverse professional and community endeavors.

**Objectives:**

a. Seventy-five percent of graduate respondents will report pursuing practice certification, or pursuing graduate credit or additional degrees when surveyed three years after graduation.
b. Thirty percent of graduates respondents will report active membership (committee member or leadership position) in a dietetics-related professional or volunteer organization when surveyed three years after graduation.

DEP outcomes are available upon request.
Bachelor of Science Degree Granted

The DEP at Buffalo State has been an accredited dietetic program since 1973. It is the only coordinated program in the SUNY system. The DEP is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, 312/899-5400. acend@eatright.org.

DEP Program Outcome Data

The program outcome data is reported in the annual report and self-study that are submitted to ACEND for continuing accreditation and reaccreditation of the program. The annual report is submitted every fall. The submission of a self-study followed by a site team visit occurs every seven years and leads to accreditation of the program. The program outcome data may be obtained from the DEP director. In brief 100% of students pass the RDN exam within one year, 100% obtain jobs or enter graduate school in the field.

Admission Requirements

All students with sophomore, junior, or senior status meeting the eligibility requirements must apply for admission to the program during the designated period. Selection is based on GPA, completion of prerequisite courses, personal statement, faculty interviews, faculty/employer recommendations, and volunteer/work experience. Up to 16 students are accepted into this program each year.

Individuals interested in applying to the coordinated program must contact the department for application information, which is available by December 1 of each year. Eligibility requirements are admission to Buffalo State, a minimum cumulative GPA of 2.75, and completion of the following prerequisite courses prior to beginning the program in the fall:

BIO 100 Principles Of Biology
BIO 308 Human Anatomy And Physiology
BIO 309 Laboratory In Human Anatomy And Physiology
CHE 111 Fundamentals Of Chemistry I
CHE 112 Fundamentals Of Chemistry II
CHE 114 Laboratory For Fundamentals Of Chemistry Ii
CHE 321 Principles Of Organic Chemistry
CHE 322 Biological Chemistry
NFS 100 Introduction To Food Preparation
NFS 102 Introductory Nutrition
NFS 200 Applied Food Chemistry
NFS 211 Applied Management In Dietetics Ii
NFS 230 Introduction To Dietetics
NFS 302 Advanced Nutrition
NFS 315 Life Cycle And Community Nutrition I
PSY 101 Introduction To Psychology

Admissions timeline

An information meeting is held in late November/early December of the sophomore year in the program. An online link to an application provided, the selection process and associated deadlines are explained. Applicant questions are answered. The selection process occurs during
the spring semester. A department faculty committee selects no more than 16 students to the Dietitian Education Program each year. Enrollment is limited because of the supervised practice component of the program and program accreditation.

Program Requirements

**Intellectual Foundations Requirements**

(\text{Http://Ecatalog.Buffalostate.Edu/Undergraduate/Collegewide-Degree-Requirements-Baccalaureate-Degrees/#If_Courses})

24 Credit Hours

**Didactic Courses Required For The Major (45)**

**Required Courses (45 Credit Hours)**

- NFS 100 Introduction to Food Preparation 3
- NFS 102 Introductory Nutrition 3
- NFS 211 Applied Management in Dietetics I 3
- NFS 200 Applied Food Chemistry 3
- NFS 230 Introduction to Dietetics 2
- NFS 302 Advanced Nutrition 3
- NFS 311 Applied Management In Dietetics II 3
- NFS 315 Life Cycle and Community Nutrition I 3
- NFS 316 Life Cycle and Community Nutrition II 3
- NFS 330 Integrative and Functional Nutrition 1
- NFS 401 Medical Nutritional Therapy I 4
- NFS 402 Medical Nutrition Therapy II 3
- NFS 403 Medical Nutrition Therapy III 3
- NFS 405 Principles of Nutrition Education 2
- NFS 430 Introduction to Nutrition Research 3

**Required Supervised Practice Courses**

To satisfy the clinical requirements of the ACEND, students are required to take the following courses, which may be substituted for electives.

- NFS 445 Nutritional Care A 3
- NFS 446 Nutrition Care B 4
- NFS 447 Nutritional Care C 5
- NFS 448 Nutrition Care D 5
- NFS 449 Nutritional Care E (Nutritional Care of Long-Term Patients) 2
- NFS 450 Senior Practicum in Dietetics 4
- NFS 451 Specialty Practice 1
- NFS 471 Experiences In Health Care Food Service Systems 3

**Requirements Outside the Major (32 Credit Hours)**

ACEND requires completion of subjects outside nutrition to satisfy academic requirements. Courses meeting these requirements are identified below; they may be taken as electives or used in fulfilling the intellectual foundations requirements.

- BIO 100 Principles Of Biology 3
- BIO 210 Microbiology 3
- BIO 308 Human Anatomy And Physiology 3
- BIO 309 Laboratory In Human Anatomy And Physiology 1
- CHE 111 Fundamentals Of Chemistry I 4
- CHE 112 Fundamentals Of Chemistry II 3
- CHE 114 Laboratory For Fundamentals Of Chemistry Ii 1
- CHE 321 Principles Of Organic Chemistry 4
- CHE 322 Biological Chemistry 4
MAT 311 Introductory Probability And Statistics (Or Equivalent) 3  
PSY 101 Introduction To Psychology 3  

**Total Credit Hours 125**

**DEP Program Emphasis**

All ACEND-accredited supervised practice programs are required to establish a concentration area that provides experiential learning that builds on foundation competencies. The concentration of the DEP is Nutrition Communication. Competencies include creation of a nutrition blog, media kit, YouTube video, one-minute message and participation in a radio talk show.

**Costs:**

Please refer p.10 in this handbook or to the College Catalog for current information pertaining to tuition, college fees, room and board. Additional costs vary. The approximate additional costs include the following:

A white laboratory coat (~$20) name tag (~$11), calculator, optional professional references/resources, required AND membership (~$58), professional malpractice insurance for senior year, and transportation costs to and parking at clinical sites (~$200), and PPD and hepatitis B vaccines. See DEP Handbook for more details.

**Program Length**

The curriculum as designed can be completed in four years. The first two years are used to complete pre-requisite courses needed for applying to the DEP. Once students begin the DEP portion of the degree, i.e. the junior and senior years, the curriculum including the supervised practice experiences is completed in five academic semesters that includes a summer supervised practice course between the junior and senior year. Additional summer and J-term courses may be required for some students.

The time needed for transfer students to complete DEP varies depending on when they transfer and how many Intellectual Foundation, science, and other pre-requisite courses are transferred. Once they apply and are accepted into the DEP portion of the bachelor’s degree, the time for completion is five academic semesters that includes a summer supervised practice course between the junior and senior year. Transfer credit for supervised courses is not given due to the integration of didactic and clinical coursework.

Modification of supervised practice experiences may be considered on a student by student basis upon petition by the student and faculty review of student demonstrated competency.
Academic Affairs – Buffalo State – Academic Policies – Graduation Requirements

Graduation Requirements

Go to http://registrar.buffalostate.edu/degreeapplication for steps to apply for Graduation. All students expecting to qualify for a degree must fulfill the following requirements:

1. File Application for Undergraduate Degree with the Registrar’s Office, Moot Hall 210, by the specified date. Failure to make application before the date may eliminate the student from the Commencement program and delay the granting of the degree.

2. Students must meet all curricular requirements. They must have completed the prescribed curriculum for their major. If requirements have changed since they were admitted to a program, they may choose to graduate under the old or new requirements.
   a. Students must maintain a minimum cumulative GPA of 2.0 for all coursework taken at the college. The minimum cumulative GPA for the courses taken in the major field must also be 2.0. The minimum cumulative GPA for courses taken in a minor is 2.0.
   b. Students must complete the 33-39 credit hours of Intellectual Foundations 2014 requirements.
   c. All candidates must have completed a minimum of 33 credit hours of upper-division coursework, courses generally considered advanced and numbered 300–499.
   d. A minimum of 30 credit hours, including the last 16, must be completed at the college.
   e. A minimum of 120 academic credit hours must be completed.
   f. Students must complete at least 6 credit hours in their major at Buffalo State.

3. Education majors leading to certification for teaching in the early childhood and upper-elementary grades must fulfill a drug-education requirement and should file a certification application with the Teacher Certification Office, Chase Hall 222.

4. In addition to academic requirements, students who are enrolled in teacher education programs leading to Initial Certification or Initial/Professional certification are required to complete all seminars specifically required by New York State for program completion and graduation, including School Violence Prevention and Intervention (SAVE); Identification and Reporting of Child Abuse and Maltreatment; Alcohol and Other Drug Avoidance; Fire and Arson Safety; HIV and the Classroom; and Harassment, Bullying, Cyberbullying, and Discrimination in Schools: Prevention and Intervention (DASA Training). These seminar requirements are subject to change.

5. No students will be cleared for graduation until all grades of I, N, or X have been replaced with an appropriate letter grade.

Note:

The Academic Calendar is available at: http://suny.buffalostate.edu/academic-calendar.

The calendar lists the semester calendar and student deadlines. The course offering for the semester is available on the Buffalo State website, http://suny.buffalostate.edu/academics#catalogs prior to registration.
Intellectual Foundations

Intellectual Foundations (IF)

Intellectual Foundations is the general education curriculum at Buffalo State. It is designed to provide the intellectual and creative foundations for all educated persons regardless of their chosen profession. The purpose of the Intellectual Foundations Program is to develop the skills and habits of the mind required for a life of intellectual curiosity and civic engagement.

IF 2014 (Fall 2014)

New and transfer undergraduates entering Buffalo State College during the summer 2014 or fall 2014 and later must complete the Intellectual Foundations 2014 program. An AA/AS does not waive IF 2014 requirements for transfer students. The core is already reduced with the one CORE SUNY minimum GETA approved class.

Intellectual Foundations 2014 (IF 14)

Basic Written and Oral Communication 6 Credits
- CWP 101 (3): must earn a minimum grade of C
- CWP 102 (3): must earn a minimum grade of C

Mathematics and Quantitative Reasoning 3 Credits
Select one course from this area
*Can satisfy major/minor requirements

Cognate Foundations 12 Credits
Select one course from each area
- Arts (3)
- Humanities (3)
- Natural Science (3)
- Social Science (3)
*Courses must be outside of the primary major prefix

Foundations of Civilizations 9 Credits
Select one course from each area
- American History (3)
- Western Civilization (3)
- Non-Western Civilization (3)
*Can satisfy major/minor requirements
Diversity 3 Credits
Select one Course from this area
*Can satisfy major/minor requirements

Global Engagement 0-6 Credits
Select option(s)

Intellectual Skills and Competencies 0 Credits
Writing Across the Curriculum (Infused)
Critical Thinking (Infused)
Information Management (Infused)

Total Maximum Number of Credits 33-39

IF (Fall 2006-Spring 2014)
The IF program, that was implemented fall 2006, remains the general education program for undergraduate students entering Buffalo State, who began college as freshmen on or after fall 2006 to spring 2014.

Students graduating in December 2014 or later will receive Provost waivers.

- The 3-credit Technology and Society requirement is waived.
- 3 credits in each of the four cognate areas (Arts, Humanities, Natural Science, and Social Science) are waived

All other degree requirements for current students remain in effect for December 2014 graduation or later. These waivers are in addition to the previously granted waiver of BSC 101/301, for all students under the current Intellectual Foundations Program. Students do not need to apply for the waiver.

IF Program After Provost Waivers
Basic Writing
CWP 101 (3)
CWP 102 (3)

Foreign Language: Proficiency at 102-level. (0-6)

Cognate Foundations
Arts (3)
Humanities (3)
Natural Sciences (3)
Social Sciences (3)

**Foundations of Civilizations** (9)
American History (3)
Western Civilizations (3)
Non-Western Civilizations (3)

**Mathematics and Quantitative Reasoning** (3)

**Subject Areas: Can satisfy multiple requirements**
Technology and Society (0)
Diversity (3)
Basic Oral Communication (3)
Writing Across the Curriculum (6)

**Keep in Mind:**

- A minimum of 120 hours must be completed to graduate.
- DPND students should explore minors or double majors to make productive use of the credits you need to get to 120 hours.
- These waivers will be reflected in Degree Works.
- Your adviser is to use the current Intellectual Foundations (IF) Advisement Record sheet. The forms are to be marked accordingly to reflect the waiving of the 3-credit Technology and Society requirement, 3 credits in Arts, 3 credits in Humanities, 3 credits in Natural Science, and 3 credits in Social Science.
- You will still need to complete the remaining Intellectual Foundations requirements: Basic Oral Communication, Diversity, Writing across the Curriculum, Basic Writing, Foreign Language, 3 credits in each Cognate (Arts, Humanities, Natural Science, and Social Science), Foundations of Civilizations, and Mathematics and Quantitative Reasoning.
- If you completed the categories prior to the announcement of the waivers (e.g., Cognates and Technology and Society), you will receive all-college electives for the waived courses.
- Be sure to contact your academic adviser and/or financial aid counselor if you have questions.
A comparison of the Intellectual Foundations program before and after the waivers is reflected in the following table:

<table>
<thead>
<tr>
<th>Current IF Program</th>
<th>Current IF Program After Waivers</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Basic Writing</strong></td>
<td><strong>Basic Writing</strong></td>
</tr>
<tr>
<td>CWP 101 (3)</td>
<td>CWP 101 (3)</td>
</tr>
<tr>
<td>CWP 102 (3)</td>
<td>CWP 102 (3)</td>
</tr>
<tr>
<td><strong>Foreign Language:</strong> Proficiency at 102-level. (0-6)</td>
<td><strong>Foreign Language:</strong> Proficiency at 102-level. (0-6)</td>
</tr>
<tr>
<td><strong>Cognate Foundations</strong> (different course prefixes)</td>
<td><strong>Cognate Foundations</strong> (different course prefixes)</td>
</tr>
<tr>
<td>Arts (6)</td>
<td>Arts (3)</td>
</tr>
<tr>
<td>Humanities (6)</td>
<td>Humanities (3)</td>
</tr>
<tr>
<td>Natural Sciences (6)</td>
<td>Natural Sciences (3)</td>
</tr>
<tr>
<td>Social Sciences (6)</td>
<td>Social Sciences (3)</td>
</tr>
<tr>
<td><strong>Foundations of Civilizations</strong> (9)</td>
<td><strong>Foundations of Civilizations</strong> (9)</td>
</tr>
<tr>
<td>American History (3)</td>
<td>American History (3)</td>
</tr>
<tr>
<td>Western Civilizations (3)</td>
<td>Western Civilizations (3)</td>
</tr>
<tr>
<td>Non-Western Civilizations (3)</td>
<td>Non-Western Civilizations (3)</td>
</tr>
<tr>
<td><strong>Mathematics and Quantitative Reasoning</strong> (3)</td>
<td><strong>Mathematics and Quantitative Reasoning</strong> (3)</td>
</tr>
<tr>
<td>Subject Areas: Can satisfy multiple requirements</td>
<td>Subject Areas: Can satisfy multiple requirements</td>
</tr>
<tr>
<td>Technology and Society (3)</td>
<td>Technology and Society (0)</td>
</tr>
<tr>
<td>Diversity (3)</td>
<td>Diversity (3)</td>
</tr>
<tr>
<td>Basic Oral Communication (3)</td>
<td>Basic Oral Communication (3)</td>
</tr>
<tr>
<td>Writing Across the Curriculum (6)</td>
<td>Writing Across the Curriculum (6)</td>
</tr>
</tbody>
</table>

# Curriculum Guide
## DPND and DEP

### Freshman - Fall Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 100*</td>
<td>Required</td>
<td></td>
<td>Intro to Food Preparation</td>
<td>3 (2,2)</td>
</tr>
<tr>
<td>CHE 111*##</td>
<td>Required</td>
<td>Natural Science</td>
<td>Fundamentals of Chemistry I</td>
<td>3</td>
</tr>
<tr>
<td>LIB 100*</td>
<td>Recommend</td>
<td></td>
<td>Intro to Library Research Methods</td>
<td>1</td>
</tr>
<tr>
<td>CWP101</td>
<td>Required</td>
<td>Basic Writing/ Oral</td>
<td>College Writing I</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>PSY 101</td>
<td>Required</td>
<td>Social Science</td>
<td>Introduction to Psychology</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>12</strong></td>
</tr>
</tbody>
</table>

Italics = courses that are pre-requisites for Dietitian Education Program  
* = courses that must be taken in the sequence indicated

First year students should be advised to register for Basic Writing and Global Engagement requirements within the first and second semesters, if these requirements were not satisfied via high school. If these requirements were satisfied via high school, please advise students to register for other IF courses and introduction courses to the accepted/intended major.

### Freshman - Spring Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 102*</td>
<td>Natural Science</td>
<td>Intro to Nutrition</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>CHE 112*</td>
<td></td>
<td>Fundamentals of Chemistry II</td>
<td>3</td>
</tr>
<tr>
<td>CHE 114</td>
<td></td>
<td>Fundamentals of Chemistry II Lab</td>
<td>1</td>
</tr>
<tr>
<td>CWP102</td>
<td>Basic Oral/Writing</td>
<td>College Writing II</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>BIO 100</td>
<td></td>
<td>Principles of Biology</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td><strong>Elective</strong></td>
<td>Civilizations</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td><strong>16</strong></td>
</tr>
</tbody>
</table>

**DISCLAIMER:** If the goal is to apply for the DEP program, anticipated graduation within four consecutive years is contingent upon the maintenance and successful completion of a full-time academic load of 15+ credit hours per semester, one summer term after junior year courses are completed, declaration of the major prior to completion of 45 credit hours, and the completion of a minimum total of 120 credit hours for graduation.
### Summer or J-term Sessions between Freshman, Sophomore, Juniors years

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOC100</td>
<td>Recommended</td>
<td></td>
<td>Introduction to Sociology</td>
<td>3</td>
</tr>
<tr>
<td>CIS 101</td>
<td>Recommended</td>
<td></td>
<td>Computer Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td>6</td>
</tr>
</tbody>
</table>

### Sophomore - Fall Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 230 *</td>
<td>Required</td>
<td></td>
<td>Intro to the Dietetics Profession</td>
<td>2 (2,0)</td>
</tr>
<tr>
<td>NFS 200*</td>
<td>Required</td>
<td></td>
<td>Applied Food Chemistry</td>
<td>3 (2,2)</td>
</tr>
<tr>
<td>NFS 211*</td>
<td>Required</td>
<td></td>
<td>Applied Management in Dietetics I</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>CHE 321*</td>
<td>Required</td>
<td></td>
<td>Principles of Organic Chemistry</td>
<td>4 (3, 3)</td>
</tr>
<tr>
<td>BIO 308*</td>
<td>Required</td>
<td></td>
<td>Human Anatomy &amp; Physiology</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>BIO 309*</td>
<td>Required</td>
<td></td>
<td>Laboratory -Human Anatomy &amp; Physiology</td>
<td>1 (0,3)</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
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<td>16</td>
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</table>

### Sophomore - Spring Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 302*</td>
<td>Required</td>
<td></td>
<td>Advanced Nutrition</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>NFS 315*</td>
<td>Required</td>
<td></td>
<td>Life Cycle/Community I</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>CHE 322*</td>
<td>Required</td>
<td></td>
<td>Biological Chemistry</td>
<td>4 (3,3)</td>
</tr>
<tr>
<td>Elective</td>
<td>Humanities/Diversity</td>
<td></td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>Elective</td>
<td>Civilizations</td>
<td></td>
<td></td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td>16</td>
</tr>
</tbody>
</table>

*Italics = courses that are pre-requisites for Dietitian Education Program

* = courses that must be taken in the sequence indicated

### DISCLAIMER:
- If the goal is to apply for the DEP program, anticipated graduation within four consecutive years is contingent upon the maintenance and successful completion of a full-time academic load of 15+ credit hours per semester, one summer term after junior year courses are completed, declaration of the major prior to completion of 45 credit hours, and the completion of a minimum total of 120 credit hours for graduation.
# DPND Curriculum Guide

## Junior-Fall Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 316*</td>
<td>Required</td>
<td></td>
<td>Life Cycle/Community II</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>NFS 401*</td>
<td>Required</td>
<td></td>
<td>Medical Nutritional Therapy I</td>
<td>4(2,4)</td>
</tr>
<tr>
<td>Math 311</td>
<td>Required</td>
<td></td>
<td>Math and Quantitative Reasoning</td>
<td>3</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td></td>
<td>Civilizations</td>
<td>3</td>
</tr>
<tr>
<td>NFS 311*</td>
<td>Required</td>
<td></td>
<td>Applied Management in Dietetics II</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Total</strong></td>
<td>16</td>
</tr>
</tbody>
</table>

## Junior-Spring Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 405*</td>
<td>Required</td>
<td></td>
<td>Principles of Nutrition Education</td>
<td>2 (2,0)</td>
</tr>
<tr>
<td>NFS 330</td>
<td>Required</td>
<td></td>
<td>Integrative and Functional Nutrition</td>
<td>1 (0,1)</td>
</tr>
<tr>
<td>NFS 402*</td>
<td>Required</td>
<td></td>
<td>Medical Nutritional Therapy II</td>
<td>3 (2,2)</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td></td>
<td>Arts</td>
<td>3</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td></td>
<td>Diversity</td>
<td>3</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Total</strong></td>
<td>12</td>
</tr>
</tbody>
</table>

* = courses that must be taken in the sequence indicated

1 First year students should be advised to register for Basic Writing and Global Engagement requirements within the first and second semesters, if these requirements were not satisfied via high school. If these requirements were satisfied via high school, please advise students to register for other IF courses and introduction courses to the accepted/intended major.

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### DPND Curriculum Guide

#### Senior-Fall Semester##

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 403*</td>
<td>Required</td>
<td></td>
<td>Medical Nutritional Therapy III</td>
<td>3(3,0)</td>
</tr>
<tr>
<td>NFS 430*</td>
<td>Required</td>
<td></td>
<td>Intro to Nutrition Research</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>BIO 210</td>
<td>Required</td>
<td></td>
<td>Microbiology</td>
<td>3(2,2)</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td></td>
<td>Global Engagement</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Total 12</td>
</tr>
</tbody>
</table>

#### Senior-Spring Semester##

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 420W*</td>
<td>Required</td>
<td>Writing Intensive</td>
<td>Dietetics Field Experience</td>
<td>2 (1,1)</td>
</tr>
<tr>
<td>NFS 495*</td>
<td>Required</td>
<td></td>
<td>Senior Project</td>
<td>2 (2,0)</td>
</tr>
<tr>
<td>Electives</td>
<td></td>
<td>Required credits to make 120 cr.</td>
<td></td>
<td>11</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Total 15</td>
</tr>
</tbody>
</table>

## monitor course credits to meet 120 credits to graduate

* = courses that must be taken in the sequence indicated

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3 Writing intensive infused

4 Information Management infused

5 Critical Thinking infused

**DISCLAIMER:** Anticipated graduation within four consecutive years is contingent upon the maintenance and successful completion of a full-time academic load of 12+ credit hours per semester, declaration of the major prior to completion of 45 credit hours, and the completion of a minimum total of 120 credit hours for graduation.
## DEP Curriculum Guide

### Junior - Fall Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 316*</td>
<td>Required</td>
<td></td>
<td>Life Cycle/Community II</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>NFS 401*</td>
<td>Required</td>
<td></td>
<td>Medical Nutritional Therapy I</td>
<td>4(2,4)</td>
</tr>
<tr>
<td>NFS 445*</td>
<td>Required</td>
<td></td>
<td>Nutritional Care A</td>
<td>3(0,9)</td>
</tr>
<tr>
<td>BIO 210</td>
<td>Required</td>
<td></td>
<td>Microbiology</td>
<td>3 (2,2)</td>
</tr>
<tr>
<td>NFS 311!</td>
<td>Required</td>
<td></td>
<td>Applied Management in Dietetics III</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>16</strong></td>
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</table>

### Junior - Spring Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 405*</td>
<td>Required</td>
<td></td>
<td>Principles of Nutrition Education</td>
<td>2 (2,0)</td>
</tr>
<tr>
<td>NFS 330*</td>
<td>Required</td>
<td></td>
<td>Integrative and Functional Nutrition</td>
<td>1 (0,1)</td>
</tr>
<tr>
<td>NFS 402*</td>
<td>Required</td>
<td></td>
<td>Medical Nutritional Therapy II</td>
<td>3 (2,2)</td>
</tr>
<tr>
<td>NFS 446*</td>
<td>Required</td>
<td></td>
<td>Nutritional Care B</td>
<td>4(0,8)</td>
</tr>
<tr>
<td>MAT 311</td>
<td>Required</td>
<td>Math and Quantitative Reasoning</td>
<td>Introduction to Probability and Statistics</td>
<td>3</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td>Arts</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td><strong>Total</strong></td>
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<td></td>
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</table>

### Senior - Summer Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
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</thead>
<tbody>
<tr>
<td>NFS 471*</td>
<td>Required</td>
<td></td>
<td>Experiences Food Service Systems in Health Care</td>
<td>3 (0,9)</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td><strong>3</strong></td>
</tr>
</tbody>
</table>

* = courses that must be taken in the sequence indicated

I = DEP must take these courses in the junior year of the program

1. First year students should be advised to register for Basic Writing and Global Engagement requirements within the first and second semesters, if these requirements were not satisfied via high school. If these requirements were satisfied via high school, please advise students to register for other IF courses and introduction courses to the accepted/intended major.

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## DEP Curriculum Guide

### Senior - Fall Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 403*</td>
<td>Required</td>
<td></td>
<td>Medical Nutritional Therapy III</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>NFS 430*</td>
<td>Required</td>
<td></td>
<td>Intro to Nutrition Research</td>
<td>3 (3,0)</td>
</tr>
<tr>
<td>NFS 447*</td>
<td>Required</td>
<td></td>
<td>Nutritional Care C</td>
<td>5 (0,15)</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td></td>
<td></td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>Total</strong></td>
</tr>
</tbody>
</table>

### Senior - Spring Semester

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Required/Recommended</th>
<th>Intellectual Foundation Code</th>
<th>Course Title</th>
<th>Credit Hours Total (lecture, lab)</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 448*</td>
<td>Required</td>
<td></td>
<td>Nutritional Care D</td>
<td>5</td>
</tr>
<tr>
<td>NFS 449*</td>
<td>Required</td>
<td></td>
<td>Nutritional Care E</td>
<td>2</td>
</tr>
<tr>
<td>NFS 450*</td>
<td>Required</td>
<td></td>
<td>Senior Practicum in Dietetics³</td>
<td>4</td>
</tr>
<tr>
<td>NFS 451*³</td>
<td>Required</td>
<td></td>
<td>Specialty Practice</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>Total</strong></td>
</tr>
</tbody>
</table>

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1First year students should be advised to register for Basic Writing and Global Engagement requirements within the first and second semesters, if these requirements were not satisfied via high school. If these requirements were satisfied via high school, please advise students to register for other IF courses and introduction courses to the accepted/intended major.

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Information Management infused

Critical Thinking infused

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Assessment of Student Learning

Assessment of student knowledge and skills is done throughout the curriculum. The data is used to monitor student progress through the curriculum, identify individual student strengths and limitations, provide early intervention and support for students to work on the limitations, for curriculum development, and to meet the college, department and ACEND assessment requirements. The learning outcomes matrix reflects the ACEND 2017 standards.
# Course Pre-requisites and Co-requisites

## Department Required Courses

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Course Title</th>
<th>Credits</th>
<th>Semester (may vary)</th>
<th>Online Offerings</th>
<th>Pre-requisites/Co-requisites</th>
</tr>
</thead>
<tbody>
<tr>
<td>NFS 100</td>
<td>Introduction to Food Preparation</td>
<td>3</td>
<td>F, Sp</td>
<td></td>
<td>None</td>
</tr>
<tr>
<td>NFS 102</td>
<td>Introduction to Nutrition</td>
<td>3</td>
<td>F, Sp</td>
<td>Summer</td>
<td>None</td>
</tr>
<tr>
<td>NFS 200</td>
<td>Applied Food Chemistry</td>
<td>3</td>
<td>F</td>
<td></td>
<td>NFS 100, CHE 112, required co-requisite CHE 321</td>
</tr>
<tr>
<td>NFS 211</td>
<td>Applied Management in Dietetics II</td>
<td>3</td>
<td>F</td>
<td></td>
<td>Majors only</td>
</tr>
<tr>
<td>NFS 230</td>
<td>Introduction to Dietetics Profession</td>
<td>2</td>
<td>F</td>
<td>Summer</td>
<td>NFS102(under review)</td>
</tr>
<tr>
<td>NFS 302</td>
<td>Advanced Nutrition</td>
<td>3</td>
<td>Sp</td>
<td></td>
<td>NFS 102 or equivalent, CHE 321, recommended co-requisite CHE 322</td>
</tr>
<tr>
<td>NFS 311</td>
<td>Applied Management in Dietetics III</td>
<td>3</td>
<td>F</td>
<td></td>
<td>NFS 100, NFS102, NFS211, Majors only</td>
</tr>
<tr>
<td>NFS 315</td>
<td>Life Cycle/Community I</td>
<td>3</td>
<td>Sp</td>
<td></td>
<td>NFS 102</td>
</tr>
<tr>
<td>NFS 316W</td>
<td>Life Cycle/Community II</td>
<td>3</td>
<td>F</td>
<td></td>
<td>NFS 315</td>
</tr>
<tr>
<td>NFS 330</td>
<td>Integrative and Functional Nutrition</td>
<td>1</td>
<td>Sp</td>
<td></td>
<td>NFS 102 junior or senior standing</td>
</tr>
<tr>
<td>NFS 401</td>
<td>Medical Nutrition Therapy I</td>
<td>4</td>
<td>F</td>
<td></td>
<td>NFS 302, CHE 322, BIO 308 and 309 and for DEP co-requisite NFS445</td>
</tr>
<tr>
<td>NFS 402</td>
<td>Medical Nutrition Therapy II</td>
<td>3</td>
<td>Sp</td>
<td>Hybrid</td>
<td>NFS 401 and for DEP co-requisite NFS446</td>
</tr>
<tr>
<td>NFS 403</td>
<td>Medical Nutrition Therapy III</td>
<td>3</td>
<td>F</td>
<td></td>
<td>NFS 402 and for DEP co-requisite NFS447</td>
</tr>
<tr>
<td>NFS 405</td>
<td>Principles of Nutrition Education</td>
<td>2</td>
<td>Sp</td>
<td></td>
<td>NFS 401 and 316W</td>
</tr>
<tr>
<td>NFS 430</td>
<td>Introduction to Nutrition Research</td>
<td>3</td>
<td>F</td>
<td></td>
<td>Statistics and NFS 402</td>
</tr>
<tr>
<td>NFS 420</td>
<td>Dietetics Field Experience*</td>
<td>2</td>
<td>Sp</td>
<td></td>
<td>NFS 403</td>
</tr>
<tr>
<td>NFS 495</td>
<td>Senior Project*</td>
<td>2</td>
<td>F, Sp</td>
<td></td>
<td>Senior standing in DPD or instructor permission</td>
</tr>
</tbody>
</table>

---

Course Number | Course Title                                      | Credits | Semester (may vary) | Online Offerings | Pre-requisites/Co-requisites                                      |
|---------------|--------------------------------------------------|---------|---------------------|------------------|------------------------------------------------------------------|

47
<table>
<thead>
<tr>
<th>Course Number</th>
<th>Course Title</th>
<th>Credits</th>
<th>Semester (may vary)</th>
<th>Online Offerings</th>
<th>Pre-requisites/Co-requisites</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIO 100</td>
<td>Principles of Biology</td>
<td>3</td>
<td>F, Sp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BIO 210</td>
<td>Microbiology</td>
<td>3</td>
<td>F</td>
<td></td>
<td>BIO 100</td>
</tr>
<tr>
<td>BIO 308</td>
<td>Human Anatomy and Physiology</td>
<td>3</td>
<td>F</td>
<td></td>
<td>BIO 100</td>
</tr>
<tr>
<td>BIO 309</td>
<td>Human Anatomy and Physiology Lab</td>
<td>1</td>
<td>F</td>
<td></td>
<td>BIO 100</td>
</tr>
<tr>
<td>CHE 111</td>
<td>Fundamentals of Chemistry 1</td>
<td>4</td>
<td>F, Sp, Su</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHE 112</td>
<td>Fundamentals of Chemistry 2</td>
<td>3</td>
<td>F, Sp, Su</td>
<td></td>
<td>CHE 111</td>
</tr>
<tr>
<td>CHE 114</td>
<td>Fundamentals of Chemistry 2 Lab</td>
<td>1</td>
<td>F, Sp, Su</td>
<td></td>
<td>CHE 111</td>
</tr>
<tr>
<td>CHE 321</td>
<td>Principles of Organic Chemistry</td>
<td>4</td>
<td>F</td>
<td></td>
<td>CHE 112</td>
</tr>
<tr>
<td>CHE 322</td>
<td>Biological Chemistry</td>
<td>4</td>
<td>Sp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CIS 101</td>
<td>Computer Fundamentals</td>
<td>3</td>
<td>F, Sp</td>
<td></td>
<td>Recommended; not required</td>
</tr>
<tr>
<td>MAT 311</td>
<td>Intro. Probability and Statistics</td>
<td>3</td>
<td>F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LIB 100</td>
<td>Intro. Library Research Methods</td>
<td>1</td>
<td>F, Sp</td>
<td></td>
<td>Recommended; not required</td>
</tr>
<tr>
<td>PSY 101</td>
<td>Intro. Psychology</td>
<td>3</td>
<td>F, Sp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SOC 100</td>
<td>Intro. Sociology</td>
<td>3</td>
<td>F, Sp</td>
<td></td>
<td>Recommended; not required</td>
</tr>
</tbody>
</table>

*Didactic Program in Nutrition and Dietetics Program requirement only

**Dietitian Education Program

Required Courses Outside the Major
NFS 100 Introduction to Food Preparation
Credit Hours: 3 (2, 2)
Prerequisite: None
Catalog Description:
A study of the composition of food and scientific principles of food preparation and cookery. Students learn food selection, storage, and preparation skills.

NFS 200 Applied Food Chemistry
Credit Hours: 3 (2, 2)
Prerequisite: NFS 100 Introduction to Food Preparation, 2 semesters of Inorganic Chemistry; recommended co-requisite: CHE 321 Principles of Organic Chemistry
Transfer credit will be given subject to approval.
Catalog Description:
A study of the structure, properties, analysis techniques of food components – carbohydrates, fats, proteins, color, flavor, toxins, additives, and evaluation of commercial food products and their role in the diet.

NFS 102 Introduction to Nutrition
Credit Hours: 3 (3, 0)
Prerequisite: None
Catalog Description:
A basic human nutrition course with emphasis on requirements, functions, dietary sources, digestion, absorption, transportation, utilization, and excretion of essential nutrients and other substances in foods. Key contemporary nutritional issues include dietary standards for diet adequacy and healthy eating for prevention of chronic diseases.

NFS 302 Advanced Nutrition
Credit Hours: 3 (3, 0)
Prerequisites: NFS 102 Introduction to Nutrition or equivalent, CHE 321; recommended co-requisite CHE 322 Biological Chemistry.
Catalog Description:
The course on advanced nutritional science lays the foundation for the Medical Nutrition Therapy courses and includes in-depth study of macronutrient intermediary metabolism with applications to practice; the study of macronutrients involved in bone metabolism, red blood cell information, antioxidant functions, water and electrolyte balance; and evaluation of functional foods and their role in health.
Life Cycle/Community Nutrition Sequence (DPND, DEP)

NFS 315W Life Cycle and Community Nutrition I
Credit Hours:  3 (3, 0)
Prerequisites: NFS 102 Introduction to Nutrition
Catalog Description:
A study of the physiological changes during pregnancy, lactation, growth and development during infancy, preschool, school age and adolescence; the food and nutritional needs, specific nutritional concerns and nutrition services and programs available.

NFS 316 Life Cycle and Community Nutrition II
Credit Hours:  3 (3, 0)
Prerequisites: NFS 315 Life Cycle and Community Nutrition I.
Catalog Description:
A study of the nutritional issues and chronic disease prevention in adult life; community nutrition services available to adults and identifying and developing community nutrition programs. Writing intensive infused.

Medical Nutritional Therapy Sequence (DPND, DEP)

NFS 401 Medical Nutritional Therapy I
Credit Hours:  4 (2, 4)
Prerequisites: NFS 302 Advanced Nutrition, CHE 322 Biological Chemistry, BIO 308 Human Anatomy and Physiology, BIO 309 Human Anatomy and Physiology Lab
Co-requisites: Dietitian Education Program in Dietetics - NFS 445 Nutritional Care A
Catalog Description:
First of three course sequence examining interrelationships of pathophysiology, biochemistry, genetics and nutrition as related to medical nutritional therapy. Emphasis will be given to the nutrition care process, nutritional assessment and role of nutrition in preventing and treating diseases/disorders: obesity/weight management, cardiovascular disease, drug-nutrient interactions, and disordered eating.

NFS 402: Medical Nutritional Therapy II
Credit Hours:  3 (2, 2)
Prerequisites: NFS 401 Medical Nutrition Therapy I
Co-requisite: For students in the Dietitian Education Program in Dietetics - NFS 446 Nutritional Care B
Catalog Description:
Second of a three course sequence examining the interrelationships of physiology, biochemistry, and nutrition as related to medical nutritional therapy. Emphasis on role of nutrition in preventing and treating disease/disorders: diabetes mellitus, hypoglycemia, dysphagia, kidney disease, chronic obstructive pulmonary disease, and cystic fibrosis.
NFS 403 Medical Nutritional Therapy III  
Credit Hours:  3 (3,0)  
Prerequisites:  NFS 402 Medical Nutrition Therapy II  
Co-requisites:  NFS 447 for students in the DEP.  
Catalog Description:  
Third of a 3-course sequence examining the interrelationships of pathophysiology, biochemistry, genetics, and nutrition as related to medical nutritional therapy (MNT). Addresses MNT for cancer, upper and lower gastrointestinal (GI) disorder, exocrine, pancreas, hepatobiliary, and pulmonary disease, metabolic stress (including sepsis, SIRS, head trauma, burns, ARDS, acute respiratory failure), acid/base disorders, acquired immune deficiency syndrome (AIDS), parenteral/enteral nutrition.

Management Sequence (DPND, DEP)

NFS 211 – Applied Management in Dietetics I  
Credit Hours:  3 (3, 0)  
Catalog Description:  
Majors only. First of two course sequence, this course focuses on concepts and practices consistent with the practice of human resource management, financial management, safety, and infection control as they apply to health care food service management. Students will engage in assignments that will prepare them to become skilled in specific areas of dietetics practice and food service management.

NFS 311 Applied Management in Dietetics II  
Credit Hours:  3 (3, 0)  
Prerequisites:  NFS100, NFS102, NFS 211, Majors only  
Catalog Description:  
Final of a two course sequence, this course focuses on food service systems and related subsystems involving an in depth analysis of menu development and modifications for disease states. Procurement, food production, distribution and service, and marketing applicable to dietetics and health care food service management are also covered.
Seminar Sequence (DPND, DEP)

NFS 230 Introduction to the Dietetics Profession
Credit Hours: 2 (2, 0)
Prerequisite: NFS102 suggested
Catalog Description:
Overview of the dietetics profession: career options, professional development, career portfolio development, professional organization, code of ethics, standards of practice, professional values, creativity, Academy of Nutrition and Dietetics position papers, introduction to legislative process, professional issues and trends, and professional references and resources.

NFS 330 Integrative and Functional Nutrition
Credit Hours: 1 (1, 0)
Prerequisites: NFS 102 or equivalent and junior or senior standing or permission of instructor.
Catalog Description:
A one-credit course provides an introduction to integrative and functional nutrition (IFN) and complementary and alternative medicine (CAM). The course focuses on dietary supplements that include vitamins, minerals, functional foods, phytochemicals, nutraceuticals for disease prevention and treatment. An emphasis will be given to the regulatory (legal, ethical and moral) issues of dietary supplements. The goal of the course is to prepare students to have competency in IFN as a part of medical nutrition therapy.

Nutrition Education (DPND, DEP)

NFS 405 Principles of Nutrition Education
Credit Hours: 2(2,0)
Prerequisites: NFS 316 Life Cycle and Community Nutrition II, NFS 401 Medical Nutrition Therapy I; Co-requisites for students in the DEP NFS402 and NFS446.
Catalog Description:
Theories and methods of learning, communication, and counseling as they apply to nutrition education and counseling settings; development, implementation, and assessment of an instructional unit utilizing various forms of multimedia.

Research Course (DPND, DEP)

NFS 430: Introduction to Nutrition Research
Credit Hours: 3 (3, 0)
Prerequisites: Statistics, NFS 402 Medical Nutrition Therapy II, MAT311
Catalog Description:
An introduction to nutrition research. Students explore various research designs and characteristics of quantitative nutrition studies. Places emphasis on the evidence analysis process with regard to clinical trials and the use of information technologies to locate and apply evidence-based guidelines. Infused for critical thinking and information management.
Dietetic Practice Courses (DPND)

NFS 420W Dietetic Field Experience
Credit Hours: 2
Prerequisites: NFS 403 Medical Nutrition Therapy III
Catalog Description:
Formalized observation/experience in a variety of health care settings as clinical, community, food service, regulatory agencies, etc.; research paper and consumer education.

NFS 495 Senior Project
Credit Hours: 2-3 (2-3, 0)
Prerequisites: instructor permission
Catalog Description:
A college-wide course designed to meet individual student needs. The purpose of this course is to provide DPD students an opportunity to explore an area in dietetics practice of their interest in greater depth.

Supervised Practice Sequence (DEP)

The following supervised practice courses are required:

NFS 445 Nutritional Care A 3 cr.
NFS 446 Nutritional Care B 4 cr.
NFS 447 Nutritional Care C 5 cr.
NFS 448 Nutritional Care D 5 cr.
NFS 449 Nutritional Care E 2 cr.
NFS 450W Senior Practicum 4 cr.
NFS 451 Specialty Practice 1 cr.
NFS 471 Experiences in Health Care Food Service 3 cr.
**Student Support Services**

A variety of student support services are available to all students at Buffalo State. Academic Commons (http://academiccommons.buffalostate.edu/) provides advisement, academic support, and student-learning opportunities, and removes obstacles to student success, eases the transition to college, and engages students with the Buffalo State experience. The Academic Commons houses the following student support services in addition to other programs:

- **Academic Skills Center**: [https://academiccommons.buffalostate.edu/](https://academiccommons.buffalostate.edu/)
- **Academic Standards**: [https://academicstandards.buffalostate.edu/](https://academicstandards.buffalostate.edu/)
- **College Writing Program**: [http://writing.buffalostate.edu/](http://writing.buffalostate.edu/)
- **Academic Support Programs**: [https://academiccommons.buffalostate.edu/](https://academiccommons.buffalostate.edu/)

The Writing Help Center ([https://academiccommons.buffalostate.edu/writing-center](https://academiccommons.buffalostate.edu/writing-center)) provides writing assistance for students of all skill levels.

The Career Development ([http://cdc.buffalostate.edu/](http://cdc.buffalostate.edu/)) is dedicated to helping students fulfill the lifelong pursuit of purpose by providing services, access to information, resources, and experiences that address individual career needs. The center assists students with writing resumes, interviewing skills, job searches and making decisions on changing majors.

**Student Accessibility Services**

The office provides aid and support for students with disabilities [https://sas.buffalostate.edu/](https://sas.buffalostate.edu/)

**Weigel Health Center**

Weigel Health Center ([http://weigel.buffalostate.edu](http://weigel.buffalostate.edu)) provides health and wellness services for all registered students, including part-time, full-time, commuter, residential, graduate, and undergraduate students. In addition to diagnosis and treatment of illnesses and injuries, the center stresses health education and preventive medicine. Students are seen by appointment. Walk-in appointments are also available. There is no charge for services, regardless of insurance coverage.

**Counseling Center**

[https://counselingcenter.buffalostate.edu/](https://counselingcenter.buffalostate.edu/)

The Counseling Center dedicates itself to providing students with mental health services with a focus on support, education, and advocacy for their personal and academic growth. The center is especially committed to strengthening each student's ability to live and work successfully in a diverse society. The center also provides support with coping with the aftermath of a critical incident. The center also conducts workshops as required on topics related to coping with stress.
Other Information and Department/College Policies of Interest

Student Advisement

Role of Students and Faculty in the Advisement Process

Effective academic advisement is the interaction between a qualified adviser who is knowledgeable and supportive and a serious student who is motivated and receptive, as together they evaluate and plan the student’s course of study. The task of the adviser is to provide guidance and information for the student to make efficient progress in the pursuit of an academic goal. The adviser is responsible for being well informed and ready to provide aid in the selection of specific areas and courses, and for helping the student fulfill academic regulations and interpret administrative policies. The task of the student is to seek advisement, to understand, and to be responsible for decisions. The student should be familiar with the sources of information on requirements, regulations, and policies. The college bears the responsibility for establishing procedures and providing a setting conducive to good advisement.

New students, freshmen or transfer, may contact the Department faculty regarding questions about the Programs or curriculum. During the College orientation sessions for newly accepted students, Department faculty provides advisement regarding course selection and registration. During the first semester at Buffalo State, all students are assigned a faculty advisor. Formal advisement sessions regarding course selection are usually scheduled prior to pre-registering for the coming semester. During these sessions, faculty will review student audit sheets, discuss progress, and answer questions about the dietetics profession. Students are encouraged to talk with their faculty advisor whenever they have questions or need assistance throughout the semester.

Bengal Success Portal

The Bengal Success portal allows for efficient communication among students, faculty, advisors, support staff and administrator to support student success. Students can use the Bengal Success Portal to schedule appointments with faculty, advisers, tutors and other student support providers on campus. [http://academiccommons.buffalostate.edu/bengal-success-portal](http://academiccommons.buffalostate.edu/bengal-success-portal).

Transfer Credit

The Department has stated policies for the following:

Course Credit

1. Course Equivalency Transfer Credit and Course Waivers
2. Alternate Methods of Earning Course Credit

Copies of the policies are available in the Health, Nutrition, & Dietetics Department Office.
Credits for Prior Learning or Experience

The Dietetics and Nutrition programs do not give credit for prior learning or experience.

Department/Program Assessment

As part of the requirement for ACEND accreditation and College assessment plan, the Department and Programs have developed an on-going assessment strategy incorporated into the curriculum and student portfolio process. Upon acceptance into the major, students are made aware of the specifics of the assessment strategy (assessment of student learning in the curriculum is provided earlier in the handbook).

Notification of Rights under the Family Educational Rights and Privacy Act (FERPA)

See https://registrar.buffalostate.edu/ferpa-disclosure-information

Academic Calendar

Check the Academic Calendar, including general student deadlines, at http://suny.buffalostate.edu/academic-calendar.

Student Affairs Office Policies – Go to: http://deanofstudents.buffalostate.edu/college-policies.

Affirmation of the Code of Conduct

In compliance with the April 2004 directive from the Chancellor of the State University of New York, Buffalo State College requires all student to receive and positively affirm the campus’s Student Code of Conduct. Access to Degree Navigator will be denied for students who have not completed the affirmation of the Code of Conduct.

Students will be automatically redirected to the Code of Conduct affirmation pages each time they attempt to log into Degree Navigator until they complete the affirmation. Students can affirm they have received and will abide by the Code by clicking here to view the Code and follow the few simple steps needed to complete their affirmation. Questions regarding the affirmation of the Code can be addressed to the Student Conduct and Community Standards Office, Campbell Student Union 311, (716) 878-3051. Visit: https://studentconduct.buffalostate.edu/student-code-conduct

Academic Good Standing, Warning, Probation, Misconduct, and Dismissal

(http://catalog.buffalostate.edu/undergraduate/academic-probation-and-dismissal.htm)
Good Academic Standing

All students not on Academic Probation are considered to be in good academic standing and are eligible to participate in extracurricular activities at Buffalo State. Any Buffalo State student with a cumulative GPA of a 2.0 or above, on Academic Warning, or on Academic Probation is eligible to register for coursework at Buffalo State.

Academic Eligibility for Financial Aid

Financial aid guidelines require that to continue to receive financial aid, students must show evidence of making satisfactory academic progress toward a degree. For additional information about financial aid eligibility, refer to the financial aid section of this catalog or visit http://financialaid.buffalostate.edu/.

Student Complaints, Grievances, and Appeals

Buffalo State complies with New York State Education regulations requiring that campuses have procedures in place for filing complaints and seeking resolution of perceived problems. http://catalog.buffalostate.edu/undergraduate/student-complaints-grievances-and-appeals.htm

Complaints to State Education Department


Attendance, Withdrawals & Leaves of Absence, Attendance


Withdrawal from Courses

http://catalog.buffalostate.edu/undergraduate/withdrawal-from-courses.htm

Instructors are required to notify students of their academic standing no later than the end of the ninth week of the semester, or after two-thirds of a summer session or January Term. If a student does not officially withdraw from a course and stops attending, a grade of E will be recorded.
Students who wish to leave a course after the drop/add period and before the final withdrawal date (the end of the 10th week of the semester, or after two-thirds of a Summer Session or January Term) may withdraw via Self Service Banner. Nonattendance at the first class meeting does not withdraw a student from a class.

Students withdrawing from some coursework may be eligible for a refund in accordance with the college refund schedule, which is posted each term [https://studentaccounts.buffalostate.edu/](https://studentaccounts.buffalostate.edu/). Beyond the end of the refund schedule’s time limit, full charges are assessed. Student-teaching courses have different deadlines. Students should check with their departments.

Withdrawals remain on the transcript and are recorded as W’s but do not count in credit hours or GPAs. Withdrawal from a course may affect eligibility for financial aid in the current semester and in future semesters. For additional information about financial aid eligibility, refer to the financial aid section of this catalog, or online at [http://financialaid.buffalostate.edu/](http://financialaid.buffalostate.edu/).

Before withdrawing from a course, careful thought should be given to the reasons for withdrawing and possible consequences. Course Withdrawals can have a negative impact on both your progress toward graduation and eligibility for financial aid. Withdrawal from Course should be used infrequently and considered an action of last resort. It is to your advantage to read the instructions under Withdrawal from Course at [http://registrar.buffalostate.edu/withdrawal](http://registrar.buffalostate.edu/withdrawal).

**Protection of Privacy of Student Information**

This college policy applies to all credit-bearing courses including distance education courses or programs offered via the campus-supported learning management system (LMS).

The Higher Education Opportunity Act (HEOA) requires that institutions offering distance education courses or programs have processes in place to ensure that the student registering for a course is the same student who participates in the course or receives course credit. The HEOA requires institutions to verify the identity of a student who participates in class or coursework by using methods such as the following:

- A secure log-in and pass code
- Proctored examinations
- New or other technologies and practices effective in verifying student identity

**STEPS TO SUCCESS**

This list represents some habits and practices of successful students that can help every student be more successful at Buffalo State.

1. **Put learning first:** Understand that learning something is more than getting good grades. Expect to be challenged. If you knew the material already, you wouldn’t be learning it now. Learning takes work, and you will have to stretch beyond your current knowledge and comfort to do so.
   - Learn how to learn in college.
• For your first year, plan more time for assignments compared to high school.
• Maintain the proper school-work-personal life balance.
• If you need to work, plan your work schedule so that it allows sufficient travel, class, and study time

2. Have a Plan
• **Know your Roadmap to Graduation.** Complete an Individual Academic Plan. The IAP will include the following items:
  • What are your academic, personal, and professional goals?
  • How do you think Buffalo State will help you achieve those goals?
  • What do you think you would be doing if you weren’t in college?
• An academic roadmap for the major of interest or a plan for major selection

3. Show Up:
• **Go to class,** be prepared, do the assignments and activities, ask questions
• **Take advantage of the events you can as a student:** participate in concerts, sporting events, intramurals, clubs, lectures and museums, on and off campus
• **Participate:** Want to participate in a student roundtable or discussion? Vote on campus issues? Stay informed via print and electronic sources.

4. Reach Out:
• **Join the community:** You cannot expect to get the most out of college if you experience it in isolation.
• **If you’re struggling with something,** let someone know. Where can I get tutoring? Where can I find out about my bill? Where can I find out about financial aid questions?
• **Help us help you:** complete surveys and come to focus groups so that we can hear how you’ve experienced campus life and we can make things better. Complete the MAP-Works survey.

5. Handle Your Business
• **Know your financial status and plan.** Make sure your bill is paid and your aid package is in place, and look ahead to plan for paying until graduation.
• **Know that your schedule is accurate** - check Banner to be sure that you are not registered for what you believe you’ve dropped and that you are registered for what you believe you’ve added.
• **Know your to-do list for the semester:** review your course syllabi and documented the due dates of every assignment and exam in one calendar.
• **Know how to use the campus technology:** Email, Banner, Degree Navigator, and Angel are essential to life on this campus. Master them as soon as you can.
• **Know Your Support Network**
  i. Know the names, office locations, and office hours of the faculty teaching your courses.
  ii. Know the name and office location of your academic advisor.
  iii. Know where you stand: Understand how to calculate your grades in your classes.

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**Academic Skills Center**

**TEST TAKING: GENERAL TIPS**

What does a classroom test truly measure?
A. Your intelligence
B. Your self-worth
C. How well you did on that particular test
D. How much you know about that subject.

Did you guess D? Most people do. The actual answer is C. It is important to put tests into perspective. They do not measure your intelligence, self-worth, or even your knowledge of a subject. What if you knew the material but are not a great test taker, or what if you’re a great test taker but didn’t really know the material? The test will only measure how well you did on that specific test. Nothing more.

TIPS TO APPLY BEFORE THE TEST
1. In an effort to refine your study plan, ask the professor the following:
   * How long will the exam be?
   * What topics/chapters will be on the exam?
   * Will the test be based on the notes, the text, or both?
   * Will it be multiple choice, essay, short answer...
   * If it is an essay exam, what critical skills will the students be asked to use? (define, explain, compare, contrast, apply, predict, evaluate...)
2. Schedule all that you need to do for your test(s). Make to-do lists for each test (pages from text, notes, problems needed to master, make flashcards, make tutoring appointments (878-5223...FREE!), design mind map summary sheets, and #1: design a pre-test)
3. Avoid the “escape syndrome.” If you find yourself fretting or talking about your work rather than studying, relax for a few minutes and rethink what you are doing...ask: Would I pay myself for what I’m doing right now?
4. Design flash cards. Examples include the following: question on 1 side & answer on the other, formulas, simple problems, definitions, foreign language phrases. Keep 2 piles: 1 for mastered cards, 1 for cards you still need to work on. Review the diminishing 2nd pile until all cards are mastered.
5. Best study tool: Design a pretest. Guess what the questions will be and answer them. This is far more effective than “looking over your notes.”
   How will you know what to ask?
   * end of chapter questions in your textbook
   * from your textbook: turn headings & subheadings into questions
   * any time you put an * in your notes, make that a question
   * ask the teacher (see point #1)
   * previous quizzes
   * copies of old exams in the library
6. Review actively. Integrate notes, text, and other info onto summary sheets by diagramming, charting, outlining, categorizing in tables or simply writing summaries. Create pictures, stories and mnemonics. (Eg. What are the 5 great lakes? HOMES). When reviewing, say the information out loud, stand and pace. This will help you remember.
7. Study groups: Study with other well-prepared students and attend review sessions. NEVER miss a class before an exam...this is when you’ll be getting hints.
8. Be physically ready for the test:
   * catch your ZZZZZZs the night before
   * eat high protein, low carbs, green veggies, but don’t pig out
   * minimize caffeine (gets in the way of concentration)
   * minimize sugar (CRASH)
9. True or False: You should never cram under any circumstances. I bet you’d be surprised to find that the answer is false! Cramming is not optimal, but it is better than nothing. Focus on the key points and recite the information out loud.

10. Arrive at the test room early, but not too early. You should have enough time to arrange your working conditions and establish a calm, alert mode. Select a seat where the lighting is best, usually in the front, and where your view of other students is minimal. If you arrive too if you arrive too early, you may catch anxiety from your fellow students….anxiety is very contagious!

**TIPS TO APPLY DURING THE TEST**

1. 1st and foremost...RELAX! In an anxious state, brain waves speed up, and concentration becomes difficult, if not impossible. This is how stress sabotages. It is actually easy to slow down brain waves, but it takes focus and intention. Here’s what to do: ask:
   A. “What can I do with my body?”
   * With feet flat on the floor, sit up straight and breathe deeply from the abdomen. A few deep breaths will slow down brain waves immediately.
   B. “What can I do with my mind?”
   * Get into a fighting attitude before the test. Focus on what you know rather than what you don’t know. There is nothing you can do about it now anyway. Visualize a big red A on your test.
   * Does the following sound familiar to you: “Oh no, I don’t know the answer to the 1st question...oh, no, I don’t know the answer to the 2nd question....I’m going to fail this test....I’m going to fail this course...I’ll never get a job...I’m going to end up eating cat food in a ditch.”
   YIKES! This is called the “whirlpool of despair,” and there is nothing rational about it.
   * Notice when you’re entering the whirlpool and, in your head, yell “STOP!”
   * Stay out of the whirlpool by practicing the mantra, “It’s no big deal!”

2. When you receive your test jot down all of the information you might forget in the margin or on the back. (As long as it’s o.k.) Get the info out of your head and onto the paper. 3. Preview the whole test prior to answering any questions. Make sure your copy has no missing or duplicate pages. Note the format...are there essays? Read the directions....are you to pick only 1 or 2 of the essays?

4. Plan your time. Allow the most time for the questions which offer the most points, and leave time for review. P.S. Wear your own watch...don’t trust the one on the wall!

5. Read and re-read each question. Circle and underline the important words in the question; pay special attention to words like except, as it changes the entire question. How annoying it is to study hard and know the information but get it wrong simply because the question was read incorrectly!

6. Start with the easy questions 1st; this’ll get you into the “flow” and build confidence for the harder questions.

7. Use the test to take the test. This means that some questions actually answer other questions. Pay attention to this.

8. As soon as your anxiety increases, MOVE ON! Make a slash next to the question and visit it later.

9. True or False: Your 1st answer is usually correct. TRUE! Put down that eraser unless you’re certain!
10. Do not panic if you see a question you did not anticipate. Use everything you know to analyze the questions and create a logical answer. Go for partial credit; if you studied, you’re bound to know something.
11. Read the question as is. Avoid overanalyzing or oversimplifying.
12. Pay attention to the test, not to yourself or others. True or False: The 1st person to finish the test usually gets the best score…..FALSE! Don’t worry about what you should have done; pay attention to what you can do now.
13. Don’t hesitate to ask for clarification from the professor.

If you have questions about the Academic Commons:
EH Butler Library
Buffalo State College
1300 Elmwood Avenue
Buffalo, NY 14222
(716) 878-5223
woznicam@buffalostate.edu

If you have questions about academic advisement, please contact:

Academic Advisement Center
Buffalo State
1300 Elmwood Avenue
South Wing 100
Buffalo, NY 14222
(716) 878-5478
Fax: (716) 878-3465
advise@buffalostate.edu

For help in study skills, math, reading, ESL, writing, computer skills, foreign language, physical sciences, business, or social sciences, please call 878-5223 for a tutoring appointment. You’ll be glad you did
Code of Ethics for the Nutrition and Dietetics Profession
Effective Date: June 1, 2018

Preamble:
When providing services the nutrition and dietetics practitioner adheres to the core values of customer focus, integrity, innovation, social responsibility, and diversity. Science-based decisions, derived from the best available research and evidence, are the underpinnings of ethical conduct and practice.

This Code applies to nutrition and dietetics practitioners who act in a wide variety of capacities, provides general principles and specific ethical standards for situations frequently encountered in daily practice. The primary goal is the protection of the individuals, groups, organizations, communities, or populations with whom the practitioner works and interacts.

The nutrition and dietetics practitioner supports and promotes high standards of professional practice, accepting the obligation to protect clients, the public and the profession; upholds the Academy of Nutrition and Dietetics (Academy) and its credentialing agency the Commission on Dietetic Registration (CDR) Code of Ethics for the Nutrition and Dietetics Profession; and shall report perceived violations of the Code through established processes.

The Academy/CDR Code of Ethics for the Nutrition and Dietetics Profession establishes the principles and ethical standards that underlie the nutrition and dietetics practitioner’s roles and conduct. All individuals to whom the Code applies are referred to as “nutrition and dietetics practitioners”. By accepting membership in the Academy and/or accepting and maintaining CDR credentials, all nutrition and dietetics practitioners agree to abide by the Code.

Principles and Standards:
1. Competence and professional development in practice (Non-maleficence) Nutrition and dietetics practitioners shall:
   a. Practice using an evidence-based approach within areas of competence, continuously develop and enhance expertise, and recognize limitations.
   b. Demonstrate in depth scientific knowledge of food, human nutrition and behavior.
   c. Assess the validity and applicability of scientific evidence without personal bias.
   d. Interpret, apply, participate in and/or generate research to enhance practice, innovation, and discovery.
   e. Make evidence-based practice decisions, taking into account the unique values and circumstances of the patient/client and community, in combination with the practitioner’s expertise and judgment.
   f. Recognize and exercise professional judgment within the limits of individual qualifications and collaborate with others, seek counsel, and make referrals as appropriate.
   g. Act in a caring and respectful manner, mindful of individual differences, cultural, and ethnic diversity.
h. Practice within the limits of their scope and collaborate with the interprofessional team.

2. Integrity in personal and organizational behaviors and practices (Autonomy)

Nutrition and dietetics practitioners shall:

a. Disclose any conflicts of interest, including any financial interests in products or services that are recommended. Refrain from accepting gifts or services which potentially influence or which may give the appearance of influencing professional judgment.

b. Comply with all applicable laws and regulations, including obtaining/maintaining a state license or certification if engaged in practice governed by nutrition and dietetics statutes.

c. Maintain and appropriately use credentials.

d. Respect intellectual property rights, including citation and recognition of the ideas and work of others, regardless of the medium (e.g. written, oral, electronic).

e. Provide accurate and truthful information in all communications.

f. Report inappropriate behavior or treatment of a patient/client by another nutrition and dietetics practitioner or other professionals.

g. Document, code and bill to most accurately reflect the character and extent of delivered services.

h. Respect patient/client’s autonomy. Safeguard patient/client confidentiality according to current regulations and laws.

i. Implement appropriate measures to protect personal health information using appropriate techniques (e.g., encryption).

3. Professionalism (Beneficence)

Nutrition and dietetics practitioners shall:

a. Participate in and contribute to decisions that affect the well-being of patients/clients.

b. Respect the values, rights, knowledge, and skills of colleagues and other professionals.

c. Demonstrate respect, constructive dialogue, civility and professionalism in all communications, including social media.

d. Refrain from communicating false, fraudulent, deceptive, misleading, disparaging or unfair statements or claims.

e. Uphold professional boundaries and refrain from romantic relationships with any patients/clients, surrogates, supervisees, or students.

f. Refrain from verbal/physical/emotional/sexual harassment.

g. Provide objective evaluations of performance for employees, coworkers, and students and candidates for employment, professional association memberships, awards, or scholarships, making all reasonable efforts to avoid bias in the professional evaluation of others.

h. Communicate at an appropriate level to promote health literacy.

i. Contribute to the advancement and competence of others, including colleagues, students, and the public.
4. Social responsibility for local, regional, national, global nutrition and well-being (Justice) Nutrition and dietetics practitioners shall:

a. Collaborate with others to reduce health disparities and protect human rights.
b. Promote fairness and objectivity with fair and equitable treatment.
c. Contribute time and expertise to activities that promote respect, integrity, and competence of the profession.
d. Promote the unique role of nutrition and dietetics practitioners.
e. Engage in service that benefits the community and to enhance the public’s trust in the profession.
f. Seek leadership opportunities in professional, community, and service organizations to enhance health and nutritional status while protecting the public.

Glossary of Terms:

Autonomy: ensures a patient, client, or professional has the capacity and self-determination to engage in individual decision making specific to personal health or practice.1

Beneficence: encompasses taking positive steps to benefit others, which includes balancing benefit and risk.1

Competence: a principle of professional practice, identifying the ability of the provider to administer safe and reliable services on a consistent basis.2

Conflict(s) of Interest(s): defined as a personal or financial interest or a duty to another party which may prevent a person from acting in the best interests of the intended beneficiary, including simultaneous membership on boards with potentially conflicting interests related to the profession, members or the public.2

Customer: any client, patient, resident, participant, student, consumer, individual/person, group, population, or organization to which the nutrition and dietetics practitioner provides service.3

Diversity: “The Academy values and respects the diverse viewpoints and individual differences of all people. The Academy’s mission and vision are most effectively realized through the promotion of a diverse membership that reflects cultural, ethnic, gender, racial, religious, sexual orientation, socioeconomic, geographical, political, educational, experiential and philosophical characteristics of the public it services. The Academy actively identifies and offers opportunities to individuals with varied skills, talents, abilities, ideas, disabilities, backgrounds and practice expertise.”4

Evidence-based Practice: Evidence-based practice is an approach to health care wherein health practitioners use the best evidence possible, i.e., the most appropriate information available, to make decisions for individuals, groups and populations. Evidence-based practice values, enhances and builds on clinical expertise, knowledge of disease mechanisms, and pathophysiology. It involves
complex and conscientious decision-making based not only on the available evidence but also on client characteristics, situations, and preferences. It recognizes that health care is individualized and ever changing and involves uncertainties and probabilities. Evidence-based practice incorporates successful strategies that improve client outcomes and are derived from various sources of evidence including research, national guidelines, policies, consensus statements, systematic analysis of clinical experience, quality improvement data, specialized knowledge and skills of experts.2

**Justice (social justice):** supports fair, equitable, and appropriate treatment for individuals1 and fair allocation of resources.

**Non-Maleficence:** is the intent to not inflict harm.1

**References:**

**Additional Information:**