

DIDACTIC PROGRAM IN DIETETICS

STEPHEN F. AUSTIN STATE UNIVERSITY
SCHOOL OF HUMAN SCIENCES



Student Handbook 2011-2012

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INTRODUCTION

History, Description of DPD Program at SFASU:

The Didactic Program in Dietetics (DPD) program, initially approved by the American Dietetic Association in 1973, has been housed in the School of Human Sciences at Stephen F. Austin State University (SFA) since its inception. The School is in the James I. Perkins College of Education, one of five Colleges in the University.

Faculty/Advisors

The program currently has three faculty; all of whom are Registered Dietitians. Additional adjunct faculty teach courses for non-majors, allowing DPD faculty time to focus on DPD coursework. A chef assists with the culinary planning and preparation labs. The chef's responsibilities are to supervise students during the preparation of meals for the quantity foods functions and to assist in inventory records. A student food shopper assists with the purchase of groceries and general running of the food science and culinary planning and preparation labs.

Darla Daniel O'Dwyer, Ph.D., RD

Associate Professor

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Area of Specialization

- Lifecycle Nutrition
- Food Science
- Clinical Nutrition

Area of Expertise

- Pediatric Nutrition
- Neonatal Nutrition
- Oil Chemistry

Education

- Ph.D. Foods and Nutrition, Texas Tech University
- M.S. Food Technology Texas, Tech University

As a doctoral candidate, Dr. O' Dwyer's research focused on the chemical properties of non-hydrogenated cottonseed oil as a deep-fat frying medium. She has published her work on the use of non-hydrogenated cottonseed oil as a means to reduce trans fatty acids in French fries. Prior to and while working on her doctorate, she practiced as a neonatal/pediatric dietitian for 6 years at the only level 1 trauma center in the West Texas area. She is currently working as an associate professor in the School of Human Sciences, where she teaches both introductory and advanced food science and nutrition courses. She is the Didactic Program Director in Dietetics and is involved in various university and departmental committees.

Carol Bradley, MA, RD, LD

Instructor

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(936) 468-5892

Area of Specialization

- Clinical Nutrition
- Food Safety

Area of Expertise

- Cardiovascular Nutrition
- Diabetes Nutrition
- Sports Nutrition
- Public Relations

Education

- M.A. Nutrition, The University of Texas
- B.S. Biology, SUNY College of Environmental Science and Forestry

Mrs. Bradley is an instructor of nutrition. Prior to SFA, Mrs. Bradley had 20 years of experience in the field of nutrition and dietetics in clinical nutrition, food service, public relations, and food safety.

Accreditation Status

The Didactic Program in Dietetics at Stephen F. Austin State University is currently granted Accreditation by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association, 216 W. Jackson Blvd., Chicago, IL 60606-6995, 312 /899-5400

Commission on Accreditation for Dietetics Education

the accrediting agency for the



American Dietetic
Association

The Commission on Accreditation for Dietetics Education is ADA's accrediting agency for education programs preparing students for careers as registered dietitians or dietetic technicians, registered. CADE exists to serve the public by establishing and enforcing eligibility requirements and accreditation standards that ensure the quality and continued improvement of nutrition and dietetics education programs. Programs meeting those standards are accredited by CADE.

Program Mission Statement

The mission of the DPD at Stephen F. Austin State University is to prepare high quality professionals to seek and apply knowledge in dietetics for the benefit of individuals, families, and communities in a global environment.

Objectives and Goals

The program outcome measures are as follows:

Goal #1 - The program will prepare students to be successful in graduate studies, supervised practice, or as dietetics professionals.

1. Over a five-year period, 60% of DPD graduates will apply to supervised practice programs the academic year they complete the program.
2. Over a five-year period, 80% of those applying to supervised practice programs the academic year they complete the program will be accepted.
3. An 80% first time pass rate over a 5 year period will be achieved on the RD exam by alumni.
4. Within 12 months of completing the program at least 60% of students who apply will be accepted to post-baccalaureate (graduate school) programs
5. 60% of graduates who seek employment will find employment within 1 year of graduation
6. 80% of students will complete the DPD program starting as a junior within 3 years

Goal # 2 - The program will commit to academic excellence by educating students to engage in the process of critical thinking and problem solving while demonstrating confidence and integrity necessary for success in supervised practice programs and or dietetics related jobs.

1. When surveyed, the mean rating that supervised practice directors/preceptors and employers will give for "area of practice" will meet or exceed the rating of satisfactory (3).
2. When surveyed, the mean rating that graduated DPD students will give for how valuable DPD courses prepared them for the internship or a dietetics related job will meet or exceed the rating of satisfactory (3).
3. When surveyed, the mean rating that senior DPD students will give for how confident they feel DPD courses will prepare them for the internship or a dietetics related job will meet or exceed the rating of satisfactory (3).

Goal #3 - The program will prepare students who are active in service learning.

1. 50% of juniors and seniors will attend 1 pre-professional/professional meeting.
2. 80% of juniors and seniors will shadow a professional in the geographic area.
3. 80% of juniors and seniors will participate in a health fair/medical camp.

Student Learning Outcomes (SLO) are the knowledge, skills, and abilities students should demonstrate upon completion of the program. These SLO are required by CADE and are regularly assessed to determine student learning and to evaluate overall program effectiveness. These SLO are listed in Appendix B.

Admission Requirements

The admission standards of the DPD program are aligned with the admission standards of the university. A student may enter a major or minor in the School of Human Sciences as a freshman, transfer student or as a change of major (internal transfer) at Stephen F. Austin State University. The current general admission requirements are available on the Admissions website:

<http://www.sfasu.edu/admissions/index.asp>.

Additional information regarding admissions and applying to Stephen F. Austin State University may be found in the University Undergraduate Bulletin At <http://www.sfasu.edu/73.asp>

Degree Plan

Students must file for an unofficial degree plan once they have completed 45 hours of coursework. Students who complete the food, nutrition and dietetics degree will graduate with at least 120 hours. Of those 120 hours, 35 hours are major courses, such as food science, culinary planning and preparation, nutrition, cultural foods, advanced nutrition, medical nutrition therapy, and nutrition through the lifecycle ([please see degree plan at this link](#)) or in Appendix A. We have a specialized minor that was created only for the DPD program. The minor is called a combination science minor and consists of 20 hours of chemistry and 7 hours of biology. All students in the DPD program are required to have this as their minor.

REGISTERED DIETITIAN & LICENSED DIETITIAN

A registered dietitian (RD) is a food and nutrition expert who has met the minimum academic and professional requirements to qualify for the credential "RD." In addition to RD credentialing, many states have regulatory laws for dietitians and nutrition practitioners. State requirements frequently are met through the same education and training required to become an RD.

To be a Licensed Dietitian, different states have different policies. According to the Texas Department of State Health Services:

"Bachelor's or graduate degree with major in human nutrition, food and nutrition, nutrition education, dietetics, or food systems management, or equivalent internship and preplanned professional experience approved by the Board and successful completion of an examination administered by the Commission on Dietetic Registration of the American Dietetic Association." - http://www.dshs.state.tx.us/dietitian/dt_apply.shtm

Since Licensed Dietitians are required to complete continuing education classes annually, the public can be assured that Licensed Dietitians are maintaining and upgrading their skills and knowledge in order to provide quality services and products.

In Texas, the Texas State Board of Examiners of Dietitians licenses and regulates Licensed Dietitians and Provisional Licensed Dietitians. Unless the person holds an appropriate license, a person may not use the title or represent that the person has the title Licensed Dietitian or use a facsimile of that title.

Steps to Becoming a Registered Dietitian

1. Complete the baccalaureate degree program including verification from the Commission on Dietetic Registration (CADE). Students who satisfactorily complete all DPD program requirements receive a CADE verification statement from the DPD Director signifying the completion of the academic qualifications required by CADE to be eligible to apply for a CADE accredited dietetic internship.
2. Acquire 1200 hours of supervised dietetic practical experience by competing for, and successfully completing an Accredited Dietetic Internship (DI).
3. Pass the Registration Examination for Dietitians (RD).

Early Preparation for the Dietetic Internship is Imperative

Prepare for the Dietetic Internship in your freshman year. Dietetic Internships are extremely competitive. **It is important to note that there is a national shortage of dietetic internship positions.** According to data from the July 2011 CADE Newsletter, for the year 2011, Two thousand one hundred and ninety two students were matched with internship positions and 2046 students were not matched resulting in a 52% match rate. Due to this shortage, internships across the country have unified efforts to increase the number of positions available as well as open new DI programs. For the year 2011, internship positions offered by new and existing programs have increased by 12%. To see a graphic representation, visit the ADA website at: http://www.eatright.org/internship_availability/. DI Directors and internship selection committees are looking for well rounded individuals with a good GPA, evidence of employment, outgoing personality, organizational involvement, and positive reference letters. To see more information on how to improve your chances of securing a dietetic internship, visit the ADA website at: http://www.eatright.org/internship_suggestions/

Grades Matter

An overall GPA of at least 3.0 is necessary to be a competitive applicant for the DI. However, acceptance history indicates that a student really needs a 3.3 GPA or higher to be seriously considered. Academic performance is also assessed by the GPA in the science courses and the DPD courses. It is very important to have at least a B average in the DPD courses to show that the student has mastered the knowledge and skills to successfully perform in the DI program. Repeating courses if the grade is not adequate can show determination and is encouraged. To see a list of DPD/science courses required for GPA calculations, see post baccalaureate courses.

Work Experience/Volunteer Activities/Leadership

The field of dietetics requires that an individual be dependable and motivated. Work experience can demonstrate these dispositions. Working and taking courses can also demonstrate the student's ability to multi-task. Work experience in a dietetic related field is extremely valuable. If a student does not have work experience, then volunteer experience should be evident. The Student Dietetic Association helps students obtain volunteer experiences in nutrition related areas. Evidence of leadership is also important when being considered for an internship.

Stephen F. Austin State University Student Dietetic Association

Purpose:

The purpose of the Student Dietetic Association is to provide a framework for meaningful student involvement, unity, cooperation, stimulation of interests in the profession of dietetics.

Membership:

Food, Nutrition, and Dietetics majors & minors enrolled at Stephen F. Austin State University.

Typical Club Activities:

SERVICE:

- Volunteer in the community
- Participate in Health Fairs
- Organize Food Drives
- Etc.

PROFESSIONAL GROWTH:

- Texas Dietetic Association
- East Texas District Dietetic Association Meetings
- National Nutrition Month
- Monthly meetings of SDA Professional Association

Other Supporting Organizations:

- American Diabetes Association - www.diabetes.org
- American School Food Service Association - www.asfsa.org
- American Society for Parenteral and Enteral Nutrition - www.clinnutr.org
- Commission on Dietetic Registration - www.cdrnet.org
- American Society for Nutritional Sciences - www.faseb.org/asns
- Food and Drug Administration - www.fda.gov
- United States Department of Agriculture - www.usda.gov
- Partnership for Food Safety Education - www.fightbac.org
- Food and Nutrition Science Alliance - www.faseb.org/ascn/fansapr.htm
- American College of Sports Medicine - www.acsm.org
- International Food Information Council Foundation - www.ific.org

Personality/Disposition

Successfully completing the program and receiving a verification statement does not guarantee acceptance into a dietetic internship. Since a dietitian must have excellent communication skills, be dependable, and able to disseminate information to health care providers, patients and the public, these are the qualifications that internship directors are looking for.

Organizational Involvement

The student dietetic organization (SDA) is recommended for DPD students in. In particular, being an officer in SDA or another organization indicates that the student possesses leadership qualities. The DPD director receives event sign-up sheets and attendance records from the SDA president to ensure that students are accountable for their membership. In addition, students are welcome to get involved in the Texas Student Dietetic Association (TSDA) and take part in the yearly trip to participate in the TSDA conference. Membership in the American Dietetic Association is highly encouraged. Visit these links for more information on organizational involvement:

<http://www.sfasu.edu/education/departments/humansciences/programs/foodnutrition/organizations.asp>

<http://www.sfasu.edu/studentaffairs/index.asp>

Successful applicants are those that have developed and can show evidence of leadership abilities, communication skills, and the ability to multi-task.

References

Three letters of references are necessary for the DI application. A reference letter from the DPDP director is sometimes required for internships. Other professors that know your qualities and can support you are important. Employers can provide a clear picture of a student's qualities. The DI application reference criteria is provided in appendix A How would you rate yourself on reference criteria? It is important to form professional relationships so you have strong references.

Advising

Students must be advised by their major advisor in order for an Advising "hold" to be lifted, allowing for registration. Registering for the courses recommended by your advisor is strongly suggested. You will need to meet with your advisor every semester while at SFA.

DPD Program Verification Statement Requirements Policy:

Students who have graduated and completed all of the DPD courses from the Food, Nutrition and Dietetics program at Stephen F. Austin State University will receive an official *ADA Verification Statement of DPD Program Completion*. An official copy of the *ADA Verification Statement* is required to begin a dietetic internship. It is also required for membership in The American Dietetic Association.

Procedure:

The DPD Director will mail six, signed original copies of the verification statement to the student at the permanent address that the student provides or, if this is not available, to the address on file with SFA. The DPD Director can also give the student a copy in person if applicable. The DPD Director will keep a copy of one original verification statement in the program files, along with a verification of graduation from the Office of the Registrar. Graduates may obtain more copies of the *ADA Verification Statement* following graduation by requesting them from the DPD Director.

DPD specific policy:

Again, completing the DPD requirements does not secure a spot in a dietetic internship. The national internship acceptance rate is approximately 50% due to a national shortage of supervised practice sites. To have a competitive application, I understand that I need to follow the recommendations outlined in the student handbook, which is posted on the HMS website.

Signed _____

Recommended Course Semester-by-Semester Outline

Fall (F)	Spring (SP)
Freshman	
English 131 (F,SP) Biology 130 (F,SP) HMS 100 (F,SP) HMS 137 (F,SP) HMS 138 (1) (F,SP) Art, Music, Theatre or Dance (F,SP)	English 132 (F,SP) HMS 139 (F) Mathematics 138 (F,SP) Communications 111 (F,SP) PHI 223 (F,SP)
Sophomore	
Chemistry 133, 133 L (4) (F,SP) HMS 222 (F) Political Science 141 (F,SP) History 133 (F,SP) MTH 220 (F,SP)	Chemistry 134, 134 L (4) (F,SP) Psychology 133 (F,SP) History 134 (F,SP) HMS 339 (F,SP) Political Science 142 (F,SP)
Junior	
Biology 327 (F,SP) HMS 404 (F,SP) HMS 371 (F) English 273 (F,SP) HMS 300 (F,SP)	Chemistry 330, 330 L (4) (SP) or 331, 331 L (4) (F, SP) HMS 440 (SP) HMS 349 (SP) HMS 405 (SP) BIO 220 (F)
Senior	
Chemistry 452 (F, SP) HMS 409 (F) HMS 403 (F) HMS 449 (F)	Kinesiology (2) (F, SP) HMS 400 (1) (F, SP) HMS 439 (SP) HMS 479 (SP) Biology 309 (4) (F, SP)
+ 1 hour Elective	

*3 hours unless indicated in parentheses

Total degree plan = 120 hours

Note: Deviating from this pattern can result in delayed graduation. Many courses are not offered every semester and some courses require prerequisites

Course Descriptions

Course	Description
HMS 137	Principles of Food Science - Three semester credit hours: (one hour lecture, four hours lab per week.) Basic Principles and techniques of Food selection. Preparation and storage, including Food composition, nutrient content and role in the diet. Fee required.
HMS 138	Diet and Fitness - One semester hour. Overview of concepts related to food, nutrition and health.
HMS 139	Management in Meal Production - Three semester credit hours: (one hour lecture, four hours lab per week.) Meal management in home and commercial settings with emphasis on procuring, planning, preparing and serving. Analysis of resource allocation in relation to time, energy, economics and human factors. Prerequisite: HMS 137. Fee required.
HMS 239	Introductory Nutrition - Study of nutrition and food as applied to daily living. Basic nutrition and wellness concepts in relation to the individual.
HMS 339	Nutrition - Study of the nutritive needs of the body with emphasis on function of the nutrients in the body, food sources, and requirements for people of different ages and activities. Prerequisite: six hours science.
HMS 349	Nutrition During the Life Cycle - Nutritional needs during the life cycle; relation between nutrition and mental and physical development and function. Prerequisite: HMS 339.
HMS 403	Cultural Aspects of Food - Origin of cultural food habits; social and psychological aspects of food acceptances; cultural influences in food selection and preparation.
HMS 404	Quantity Food Production and Service - Three semester credit hours, (one hour lecture, four hours lab per week). Quantity food preparation, menu planning, food cost determination, recipe standardization and efficient food service. Prerequisite: HMS 137.
HMS 405	Food Service Organization and Management - Principles of Management applied to Food Service systems including restaurants and institutions.
HMS 409	Applied Nutrition - Overview of techniques and procedures for collecting, recording, analyzing and interpreting data for nutritional assessment; program development and presentation techniques for application to individuals and community groups. Prerequisite: HMS 339 or 349.
HMS 429	Nutrition for Sports - Nutritional concerns for individuals and team sport participants at various ages, including optimum diet selection for maximum performance; nutrient impact on performance; body composition; energy balance; unique needs of specific sports participants; food and nutritional quackery in sports and athletics. Prerequisites: 12 semester hours from HMS, KIN or HSC, and department approval.
HMS 439	Advanced Nutrition - Metabolic processes which involve essential dietary components, methods of evaluating nutritional status. Prerequisite: HMS 339 and biochemistry or consent of instructor. Fee required.
HMS 449	Nutrition and Disease - Study of the physiological and biological anomalies in certain diseases; principles underlying nutritional therapy. Prerequisite: HMS 339.
HMS 479	Medical Nutrition Therapy - Medical nutrition concepts and applications to specific disease conditions in clinical settings. Prerequisite: HMS 449; can be taken concurrently.

Transfer Students

SFA Food, Nutrition and Dietetics Community College Course Equivalents

Students transferring to SFA from community colleges or other universities can easily obtain their general education requirement before attending SFA.

Required Courses:

Transfer Course Number	Course Name	SFA Course Number
ENGL 1301	Comp: Rhetoric & Argument	ENG 131
ENGL 1302	Comp: Critical & Analytical	ENG 132
SPCH 1315	Principles of Speech	COM 111
MATH 1342	Intro Probability & Statistics	MTH 220
MATH 1314	College Algebra	MTH 138
BIOL 1406	*Principles of Biology	BIO 130
BIOL 2401	*Human Anatomy & Physiology I	BIO 238
BIOL 2402	*Human Anatomy & Physiology II	BIO 239
CHEM 1311	Gen Chem I	CHE 133
CHEM 1111	Gen Chem I Lab	CHE 133L
CHEM 1312	Gen Chem II	CHE 134
CHEM 1112	Gen Chem II Lab	CHE 134L
PSYC 2301	Gen Psychology	PSY 133
HIST 1301	US History 1000 – 1877	HIS 133
HIST 1302	US History 1877- Present	HIS 134
GOVT 2310	Intro Am Govt: Theory & Politics	PSC 141
GOVT 2302	Intro Am Govt: Structure & Function	PSC 142

Courses with options: One of the following in each grouping

Transfer Course Number	Course Name	SFA Course Number
<i>Humanities & Visual & Performing Arts I: ONE of the following</i>		
ARTS 1301	Art Appreciation	ART 280
ARTS 1303	Art History I	ART 281
ARTS 1304	Art History II	ART 282
MUSI 1306	Music Appreciation	MUS 140
DRAM 1301	Theater Appreciation	THR 161
<i>Humanities & Visual & Performing Arts II: ONE of the following</i>		
ENGL 2332	World Lit through Renaissance	ENG 211
ENGL 2333	World Lit Renaissance to present	ENG 212
ENGL 2322	Brit Lit before 1800	ENG 221
ENGL 2323	Brit Lit after 1800	ENG 222
PHIL 1301	Intro Philosophy	PHI 153
PHIL 2306	Intro Ethics (recommended)	PHI 223
HIST 2311	Western Civ I	HIS 151
HIST 2312	Western Civ II	HIS 152

*You can take either BIO 130 and BIO 327 (at SFA) or BIO 238 and BIO 239

You can also visit http://apache.sfasu.edu/sfa_forms/course_eq.shtml and select your particular college to find out course equivalencies.

Graduation FAQs

When should I apply for graduation?

Students should apply 1 semester before their anticipated graduation. The registrars office publishes the filing date.

Where do I apply for graduation?

Room 201, Rusk Building

View [Graduation](#) for additional information.

When is graduation?

Stephen F. Austin holds three commencement exercises a year, December, May and August. For actual dates, check the [University Calendar](#).

How much are graduation fees and when are they due?

The Graduation Processing Fee is \$25.00 for the Bachelor's degree and \$25.00 for the Master's or Doctoral degree. View [Application Instructions & Deadlines](#) for more information.

When and where do I order and pick up my cap and gown?

If you are planning to participate in the Commencement ceremony, pick up your cap and gown at the Barnes & Noble Bookstore during the month of the deadline for applying for graduation.

Barnes & Noble Bookstore will now have caps and gowns available for pick up at any time after application to graduate is made. We recommend that this be done early in the graduating semester.

What time is graduation and where is it held?

The Commencement Ceremony begins at 9:30 am. The Commencement Ceremony is held in the William R. Johnson Coliseum. Candidates for graduation should be at the Coliseum by 8:30 am. For additional information view [Commencement Information](#).

Scholarships

Students interested in any scholarships can apply on line at [SFA Alumni Office](#). Entering/New Graduate Student Scholarships are also available. Contact martinlj@sfasu.edu for graduate scholarship information.

SFA Scholarship funds, specifically earmarked for Human Sciences students, include:

- 1980 The Edna Wilkin Teagarden Award for Outstanding Human Sciences Graduate
- 1980 The Claude and Sue Rodgers Human Sciences Scholarship
- 1982 The Interior Design/Ramsey Scholarship
- 1983 The Parsetta Carnes Pruitt Memorial Human Sciences Scholarship
- 1983 The Lavyelle Morris Tullos Human Sciences Scholarship
- 1983 The Nancy Ann Beckelhymer Memorial Scholarship
- 1984 The Best of SFA Cookbook Scholarship
- 1985 The Human Sciences Student Organizations Scholarship
- 1985 The Edna Wilkin Teagarden Outstanding HMS Alumni Award
- 1985 The Willie Lee Campbell Glass Human Sciences Scholarship
- 1986 The Teagarden Memorial Scholarship
- 1989 Aramark for Food, Nutrition, Dietetics and Hospitality Administration Students
- 1989 LaMerle Muckleroy Harris Memorial Scholarship
- 1992 East Texas Restaurant Association Scholarships (2)
- 1993 Shirley Neel Crawford Scholarship
- 1997 Suzy Weems Scholarship for Foods & Nutrition
- 1998 Human Sciences Anniversary Scholarship Fund Initiative
- 2000 Magnolia Lodging Hospitality Scholarship
- 2006 Restaurant Association Fund
- 2006 Gloria Durr Scholarship

POST-BACCALAUREATE REQUIREMENTS

Students who have already obtained a degree can complete the DPD requirements at the post-baccalaureate and or graduate level and receive a CADE verification statement. Successful completion of the courses listed below is required. The DPD director will review transcripts to determine whether previous course work is equivalent to the courses required to obtain a CADE verification statement from SFA.

Post-Baccalaureate Courses

Within the School of Human Sciences for students wishing to become a Registered Dietitian includes:

Required non-science classes or equivalents

Public Speaking (3 hours)	COM 111 (SPCH 1315)
Technical Writing (3 hours)	ENG 273 – online all terms
Intro Psychology (3hours)	PSY 133 or (PSYC 2301)
Teaching & Learning Processes (3 hours)	HMS 371 – fall only
Economics (3 hours)	HMS 440 (ECON 2301) or another economics course, fall & summer online
College Algebra (3 hours)	MTH 138 (MATH 1314)
Statistics (3 hours)	MTH 220 (MATH 1342)

Required science classes or equivalents

Cell Biology (3 hours)	BIO 130 (required if taking micro & human phys at SFA)
Microbiology (4 hours)	BIO 309 & 309L
Human Physiology (3 hours)	BIO 327 or BIO 238 (BIOL 2401) and BIO 239 (BIOL 2402)
Chemistry 1/Lab (4 hours)	CHE 133 (CHEM 1311)
Chemistry 2/Lab (4 hours)	CHE 134 (CHEM 1312)
Organic/Lab (4 hours)	CHE 330 & 330L
Biochemistry (3 hours)	CHE 452

Required Foods & Nutrition Classes or equivalents (36 hours)

Intro Foods/Lab (3 hours)	HMS 137 – fall, spring, summer I
Meal Management (3 hours)	HMS 139 – substitutions made only with Director approval, Spring, summer
Food Safety/Sanitation (3 hours)	HMS 222 – or equivalent , fall only
Quantity Foods (3 hours)	*HMS 504 (prereq HMS 137 and HMS 222) – fall, spring
Food Service Mgt Org (3 hours)	*HMS 505 (prereq HMS 504) – spring only
Nutrition (3 hours)	HMS 339 (prereq 8 hours of biology and/or chemistry) – fall, spring, summer
Life Cycle Nutrition (3 hours)	HMS 349 (prereq HMS 339) – spring only
Cultural Foods (3 hours)	HMS *503 (prereq HMS 339) – fall only
Community Nutrition (3 hours)	HMS 409 (prereq HMS 339) – fall only
Advanced Nutrition (3 hours)	HMS 439 (prereq HMS 339 and CHE 452) – spring only
Nutrition and Disease (3 hours)	HMS 449 (prereq HMS 339 and BIO 327) – fall only
Medical Nutrition Therapy (3 hours)	HMS 479 (prereq HMS 449) – spring only

*These courses are offered at the graduate level. In order to enroll in these courses, an advanced graduate study proposal is required.

DIETETIC INTERNSHIP AT STEPHEN F. AUSTIN STATE UNIVERSITY

The Dietetic Internship (DI) Program at Stephen F. Austin State University is currently granted Accreditation by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 120 South Riverside Plaza, Suite 2000, Chicago, IL, 60606-6995, (312)-899-5400. This post-baccalaureate program prepares students for entry-level careers in dietetics. The program consists of a minimum of 1200 hours of supervised practice and 27 hours of graduate course work that can be applied toward M.S. degree. All the practice sites are within an 80-mile radius of the Stephen F. Austin State University campus. Upon successful completion of the program, students are eligible to write the CDR Registration Examination for Dietitians. A screening committee reviews applications. D&D Digital Systems procedures will be used for computer matching. The program accepts a maximum of ten students per class.

Admission Requirements:

1. Minimum overall GPA of 3.0 on a 4.0 scale, and at least 3.2 on a 4.0 scale in all DPD courses is required.
2. GRE scores of at least 150 on the verbal, 141 on the quantitative sections, and a 3.0 or better on the written section. Applications lacking evidence of GRE scores will not be reviewed by the screening committee. Additionally, to meet the entrance requirements for the School of Human Sciences the total GRE verbal + quantitative score multiplied by the overall undergraduate GPA must be at least 2,400.
3. The student must meet the undergraduate requirements for the BS degree and have a CADE approved verification statement indicating completion (or intent to complete) of the requirements for the Didactic Program in Dietetics.

Additional Requirements AFTER Admission:

1. Accepted interns must supply proof of immunization or serological confirmation of immunity to:
Measles, mumps, rubella (MMR)
Hepatitis B series
2. Accepted interns must supply evidence of having had a tetanus booster within the last ten years.
3. Accepted interns must provide evidence of a TB skin test unless they have documented significant reactions. In the event that an intern has a positive TB skin test or reaction they must show proof of a negative respiratory exam or being on appropriate antibiotic therapy for at least two week prior to beginning supervised practice rotations.
4. All accepted interns must participate in a designated criminal background check that includes at a minimum the Nationwide Healthcare Fraud & Abuse Scan, Nationwide Sexual Offender Index, Nationwide Patriot Act, and Criminal History.
5. All accepted interns must consent to a drug screen conducted by the SFA Student Health Services and selected supervised practice sites.
6. All accepted interns must consent to fingerprinting and review by the Texas Department of Aging and Disability Services.

Application Process:

1. The program is using the on-line Dietetic Internship Centralized Application System (DICAS), which may be accessed at <https://portal.dicas.org> ; email DICASinfo@DICAS.org. The fee to use DICAS is \$40 for the first application and \$20 for each additional application. There is no separate application fee for the SFASU DI. To watch a video about DICAS, click on this link: <http://www.eatright.org/CADE/content.aspx?id=186>

Applicants who apply to internships using DICAS will be asked to complete a personal statement in 1,000 words or less. Questions to be addressed in the personal statement include:

Why do you want to enter the dietetics profession?

What are some experiences that have helped you prepare for your career?

What are your short-term and long-term goals?

What are your strengths and weaknesses or areas needing improvement?

Official transcripts from all colleges and universities attended should be sent to: DICAS – Transcript Department, PO Box 9118, Watertown, MA 02472

When completing the application form, applicants must include the name and contact information (specifically an e-mail address) for each reference. This will trigger an e-mail message requesting completion of a reference form. The form will be completed on-line. Students submitting more than one application will need to use the same individuals as references for each application.

2. Applicants must also register online with D&D Digital Systems, www.dnddigital.com , dnd@netins.net 515-292-0490. There is a \$50 charge for computer matching. **The computer matching code for the Stephen F. Austin State University Dietetic Internship is 212.** For more information on computer matching, visit: <http://www.eatright.org/CADE/content.aspx?id=192>. The top 10 questions about computer matching are answered here: <http://www.eatright.org/CADE/content.aspx?id=6596>

3. AFTER acceptance into the SFASU DI program, the intern must apply for admission to the SFA Graduate School: <http://www2.sfasu.edu/graduate/ProspStudents/howapply.html> . The fee for applying to the SFASU Graduate School is currently \$25. Both the Graduate School AND the Dietetic Internship Director will need an official copy of your FINAL transcript indicating that you received your B.S. degree. The Internship Director will also need an original copy of your DPD verification statement.

DI Program Costs:

The following cost figures are offered as approximations only with the intent to give an estimation of expenses:

1. Information relative to campus housing is available from: Housing Office, Stephen F. Austin State University, P.O. Box 13054, SFA Station, Nacogdoches, Texas 75962. Phone (936) 468-2601 or Email: <http://www.sfasu.edu/housing> .
Off-campus housing information is provided by the Nacogdoches Chamber of Commerce at the following address: Nacogdoches Convention Center & Visitors Bureau, P.O. Drawer 631918, Nacogdoches, Texas 75963. Phone (936) 564-7351 or E-mail <http://www.visitnacogdoches.org> .

You can also access the Daily Sentinel newspaper classified ads online at <http://www.dailysentinel.com>.

2. Tuition/fee estimates can be obtained at http://www.sfasu.edu/controller/businessoffice/students/tuition_calc.asp

For financial aid information see <http://www2.sfasu.edu/graduate/ProspStudents/finaid.html> or contact the Director of Financial Aid, Stephen F. Austin State University, P.O. Box 13052 SFA Station, Nacogdoches, Texas 75962. Phone (936) 468-2403.

3. Other estimated expenses include:

Uniforms/Lab coats	\$50.00
Educational materials	\$1,200.00
Student I.D.	\$6.00
Background check	\$50.00
Drug screen	\$20.00
Liability Insurance	\$14.00
ADA membership	\$50.00
ETDDA membership	\$10.00

4. Students are expected to attend the Texas Dietetic Association convention: registration fee \$75.00 - \$100.00. The convention is held over two days in a city outside of Nacogdoches. The student will need to pay for lodging and transportation while at the convention.
5. The student is responsible for his/her own transportation to and from the practice sites and the University. All sites are within an 80-mile commuting distance of Stephen F. Austin State University.

Important Websites

American Dietetic Association

www.eatright.org

For Students – Accredited Programs – Dietetic internships
Provides information about dietetic internship program and links to the program
Website and director contact information

Dietetic Educators of Practitioners Dietetic Practice Group

www.depdp.org

DI Application Documents
Provides a link to access the paper application documents used by many DI's

Dietetic Internship Centralized Application System

www.portal.dicas.org

You must register as a user. This is the site for online applications

D & D Digital

www.dnndigital.com

Website for computer matching application.

All Access Internship

www.allaccessinternships.com

A student developed site about dietetic internships.

Internship Reference Letter Template

Please rate the applicant on the qualities you feel you can judge on the grid below. Indicate your perception of the student's readiness to function in a dietetic internship program at this time. Provide comments of ratings and your signature on next page.

O – Outstanding; MS - More than Satisfactory; SAT – Satisfactory; NI - Needs Improvement, U - unsatisfactory

Student's Name _____ Actual or Expected
Date of Graduation _____

	O	MS	SAT	NI	U	Unable to Evaluate
Application of Knowledge						
Nutrition Content						
Medical Nutrition Therapy						
Foodservice Management						
Analytical Skills/Problem Solving						
Conceptual Skills						
Communication Skills						
Oral						
Written						
Interpersonal Skills						
Peers/Co-Workers						
Teachers/Supervisors						
Leadership Potential						
Initiative/Motivation						
Punctuality						
Adaptability						
Reaction to Stress						
Perseverance						
Creativity						
Organizational Skills						
Works Independently						
Responsibility/Maturity						
Overall Potential as a Dietitian						

Relationship to Applicant: Advisor: Teacher: Work Supervisor: Other:

If Other, please indicate relationship: _____

How long have you known applicant? _____

How well do you know applicant? _____

Do You: Highly Recommend Recommend Not Recommend
(Check appropriate box.) 5 4 3 2 1

Prepared by the American Dietetic Association and Dietetic Educators of Practitioners Practice Group for optional use by dietetics education programs (2004).

Additional Information: Use to amplify or add to characteristics rated on previous page. Indicate applicant's strengths and those qualities that require further development. (May use a separate sheet or letter.)

Strengths:

Qualities that Require Further Development

Career Opportunities

For Registered Dietitians:

Business:

Registered dietitians work in food and nutrition- related industries, including product development and sensory evaluation of food products for industry test kitchens, management, marketing, sales and public relations, consumer liaisons, and food product or ingredient sales to restaurants/industries.

Clinical:

Registered Dietitians are vital members of the medical team in hospitals, clinics, rehabilitation and extended care facilities. Opportunities for advancement are enhanced with specialization in a particular area of nutrition such as cardiovascular, diabetes, pediatric or renal nutrition.

Community:

Registered Dietitians are employed by government and public health agencies, including State Health Services, day care centers, home health agencies, health and fitness clubs and federally funded programs that feed and counsel pregnant women, children, families, elderly and underprivileged individuals.

Consulting/Private Practice:

Registered Dietitians are entrepreneurs who contract nutrition services to health care facilities, industries, sports teams and health clubs. Other opportunities include feature writing for newspapers and magazines, television appearances and consulting on the design of health programs for athletes, industry employees or people with unique needs. Dietitians provide expertise on food safety and sanitation procedures, portion control and budgeting.

Education/Research:

Registered Dietitians work in major universities, colleges, professional and technical schools as well as in government agencies, pharmaceutical and food companies. They teach the sophisticated science of nutrition to college students preparing to be dietitians, doctors, nurses, coaches, trainers, health specialists and a broad spectrum of other careers. Research seeks answers to critical and pertinent questions about foods, nutrients, nutritional needs and dietary recommendations for the public.

Management:

Registered Dietitians work in the management of food services for health care (long-term and critical care) facilities, institutions, schools, restaurants, cafeterias, prisons and private industry. Responsibilities may include personnel management, menu planning and pricing, budgeting, purchasing and merchandising to provide nutritional food that is palatable, appealing and cost-effective.

DIETETIC INTERNSHIP GRADUATE EDUCATION

The SFA Dietetic Internship program is divided into two components: graduate education and supervised practice (minimum of 1,200 hours) at specific approved rotation sites.

The graduate courses are designed to expand the knowledge base used by a competent, entry-level Registered Dietitian. During the fall and spring semesters the face-to-face classes meet on Monday only.

HMS 511 Introduction to Dietetics Practice - 3 semester hours. Historical, philosophical, ethical and legal basis of dietetics practice. Beginning integration of normal and clinical nutrition, community nutrition, foods and foodservice management into dietetics practice. Class begins Monday, July 11, 2011. Students who have not previously completed a separate course in Medical Terminology will be required to take KIN 510 (1 hr) concurrently with HMS 511.

HMS 531 Supervised Practice for Dietetic Interns - 6 semester hours.

Educationally supervised practice under the direct supervision of a Registered Dietitian. Students complete experience in clinical, community and foodservice. Prerequisite: Admission to SFA Dietetic Internship Program.

SOC 551 Sociological Inquiry - 3 semester hours. In-depth investigation of research procedures in the various areas of the discipline. Prerequisite: HMS 500 or Department approval.

HMS 535 Advanced Nutrition in Health and Disease - 3 semester hours.

In-depth study of conditions which necessitate dietary modification as part of the therapeutic management of the patient. Prerequisite: 12 hours human sciences including HMS 339 and HMS 449.

HMS 531 Supervised Practice - 6 semester hours. Educationally supervised practice under the direct supervision of a Registered Dietitian. Students complete experience in clinical, community and foodservice. Prerequisite: Admission to SFA Dietetic Internship Program.

HMS 532 Public Health Nutrition- 3 semester hours. Survey of food and nutrition issues pertinent to public health and consumerism. Investigation of food and nutrition assistance programs; research and analysis of current policies and goals. Prerequisites; 6 hours in foods/ nutrition courses.

HMS 574 Human Science Delivery Systems. 3 semester hours. Operational requirements of private practice, diversity of consulting opportunities, marketing opportunities in dietetics, understanding of government requirements and emphasis on the ADA Code of Ethics.

Supervised Practice:

All interns are required by the Commission on Dietetic Registration to complete a minimum of 1,200 hours of supervised practice. This component is divided into rotations at specifically approved sites which will afford you the opportunity to achieve the core competencies that have been established by the Commission on Accreditation of Dietetic Education. Days for supervised practice are generally Tuesday - Friday from 8:00 - 5:00, although days and hours may vary with the facility. Some weekend work may be required. The facility preceptor may require earlier or later times.

Current Clinical Facilities:

DaVita Dialysis Center, 425 N Fredonia, Longview, TX 75601
DaVita Dialysis Center, 700 S. John Redditt Dr, Lufkin, TX 75904
Dialysis Clinic Inc, 4731 NE Stallings Dr, Nacogdoches, TX 75965
Good Shepherd Medical Center, 700 E. Marshall Ave, Longview, TX 75601
Longview Regional Medical Center, 2901 N. Fourth St, Longview, TX 75601
Memorial Health Systems of East Texas, 1201 Frank St, Lufkin, TX, 75901
Nacogdoches Medical Center, 4920 NE Stallings Dr, Nacogdoches, TX 75965
Nacogdoches Memorial Hospital, 120 Mound St, Nacogdoches, TX 75961
Trinity Mother Frances Hospitals and Clinics, 800 Dawson Ave, Tyler, TX 75701
University of Texas Health Science Center-Tyler, 1193 US Hwy 271, Tyler, TX 75708
Woodland Heights Medical Center, 505 S. John Redditt Dr, Lufkin, TX 75904

Current Community Facilities:

East Texas Community Health Services, 1401 S. University Dr, Nacogdoches, TX 75963
East Texas Health Access Network, 117 W. Houston St, Jasper, TX 75951
Lufkin State Supported Living Center, 6844 U.S. Hwy 69, Pollock, TX, 75969
Nacogdoches Head Start, 1902 Old Tyler Hwy, Nacogdoches, TX 75963
Nacogdoches Senior Center, 621 Harris St, Nacogdoches, TX 75964
SFA Wellness Center, SFASU, Nacogdoches, TX, 75961
Texas Department of State Health Services, 1517 W. Front St, Tyler, TX 75702
Women's, Infants and Children's Nutrition Program – various sites

Current Foodservice Facilities:

ARAMARK Dining Services, SFASU, Nacogdoches, TX 75961

East Texas Medical Center, 1000 Beckham Ave, Tyler, TX 75701

Good Shepherd Medical Center, 700 E. Marshall Ave, Longview, TX 75601

Henderson ISD, 200 N High St, Henderson, TX 75653

Huntington ISD, 908 Main Street, Huntington, TX 75949

Longview Regional Medical Center, 2901 N. Fourth St, Longview, TX 75601

Lufkin ISD, 915 Virgil St, Lufkin, TX 75901

Nacogdoches ISD, 302 Hughes St, Nacogdoches, 75965

Nacogdoches Memorial Hospital, 120 Mound St, Nacogdoches, TX 75961

Woodland Heights Medical Center, 505 S. John Redditt Dr, Lufkin, TX 75904

Optional M.S. Degree:

Interns will have earned 27 graduate credits that may be applied to an M.S. degree. After successful completion of the DI, interns would need additional hours to meet the requirements for either of the following graduate degree programs:

Thesis option:

M.S. with a major in Human Sciences

Completion of 24 hours of graduate coursework, and 6 hours of thesis; work/writing with a successful defense of the thesis before a faculty committee.

Non-Thesis option:

M.S. with a major in Human Sciences

Completion of 36 hours of graduate coursework, written and oral comprehensive exams

IMPORTANT POLICIES AND PROCEDURES

Texas Public Schools Policies

- If I initially enrolled in a Texas Public Institution Fall 2006 or after, I will be required to pay non-resident tuition if I exceed my degree program by 30 attempted hours. Excessive hours include withdrawn courses, failed courses, repeated courses, and courses taken that do not satisfy degree requirements.
- If I initially enrolled in a Texas Public Institution Fall 2007 or after, I am only allowed to drop 6 courses after the 12th class day for my entire undergraduate career.

SFA specific policies

- I must maintain an overall GPA of 2.0, a GPA of 2.0 in my content field courses (only SFA courses), and a GPA of 2.0 in my minor in order to graduate.
- I must complete a minimum of 42 semester hours in residence at SFA in order to earn a bachelor's degree, and 36 of those hours must be earned from upper level courses (300 and 400).

HMS specific policy

- I am responsible for following my degree plan to ensure I have completed all requirements for graduation and that it is my responsibility to keep up with my progress and know what courses I need to graduate.

Ethics Policies SFA/HMS

Academic integrity is a responsibility of all university faculty and students. Faculty promote academic integrity in multiple ways including instruction on the components of academic honesty, as well as abiding by university policy on penalties for cheating and plagiarism.

Definition of Academic Dishonesty

Academic dishonesty includes both cheating and plagiarism. Cheating includes but is not limited to (1) using or attempting to use unauthorized materials to aid in achieving a better grade on a component of a class; (2) the falsification or invention of any information, including citations, on an assigned exercise; and/or (3) helping or attempting to help another in an act of cheating or plagiarism. Plagiarism is presenting the words or ideas of another person as if they were your own. Examples of plagiarism are (1) submitting an assignment as if it were one's own work that has been purchased or otherwise obtained from an Internet source or another source; and (2) incorporating the words or ideas of an author into one's paper without giving the author due credit.

Please read the complete policy at http://www.sfasu.edu/policies/academic_integrity.asp

Stephen F. Austin State University considers academic dishonesty a completely unacceptable mode of conduct and, therefore, it will not be tolerated **in any form**. Students involved in academic dishonesty will receive a zero on the first assignment discovered to be falsified in any way. If an additional instance of cheating in any form is discovered, the student has chosen to receive an F in the course. Additional discipline may include suspension or expulsion from the University. (see Academic Integrity A-9.1)

Student Grievance Procedures

Students who have a grievance with the DPD program should address it with the DPD Director. If your concern is not resolved, then it should be brought to the School Director. If you have a concern about a course you should always speak to the professor as soon as possible. If your concern is grade related, especially a final course grade, you must speak to the professor within five days of receiving the grade as stated in the Grade Appeals procedure of the *SFA Student Handbook*

http://www.sfasu.edu/studentaffairs/documents/2011_Handbook.pdf.

If you do not resolve your concern you should then meet with the Coordinator of the Program. If more assistance is needed you should then meet with the Director of Human Sciences. If you still have not resolved your concern you may file a formal Grade Appeal to the Faculty Grade Appeal Committee as stated in the *SFA Student Handbook*. For problems other than grade issues, speak with the professor of the course first, Program Coordinator second, and the School Director.

Students with Disabilities

To obtain disability related accommodations, alternate formats and/or auxiliary aids, students with disabilities must contact the Office of Disability Services (ODS), Human Services Building, Room 325, 468-3004/468-1004 (TDD) as early as possible in the semester. Once verified, ODS will notify the course professor and outline the accommodation and/or auxiliary aids to be provided. Failure to request services in a timely manner may delay your accommodations. For additional information, go to <http://www.sfasu.edu/disabilityservices/>.

Student E-mail

To enhance student services, the University and DPD Director will use your SFA email address (firstname_lastname@titan.sfasu.edu) for communications. Students may go to MySFA online to confirm their email address. Please check your SFA email on a regular basis. If students have problems accessing their email account, they may contact the SFA Help Desk at (936)468-1212.

Darla Daniel O'Dwyer, PhD, RD
Director of Didactic Program in Dietetics
School of Human Sciences
Box 13014-SFA Station
Nacogdoches, TX 75962-3014
Phone: (936) 468-2439
Fax: (936) 468-2140
Email: dodwyer@sfasu.edu

Access to Personal Files and Protection of Privacy

<http://www.sfasu.edu/controller/businessoffice/parents/ferpa.asp>

The Family Educational Rights and Privacy Act (FERPA) (20 U.S.C. § 1232g; 34 CFR Part 99) is a Federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education.

FERPA gives parents certain rights with respect to their children's education records. These rights transfer to the student when he or she reaches the age of 18 or attends a school beyond the high school level. Students to whom the rights have transferred are "eligible students."

Read more at: <http://www.sfasu.edu/controller/businessoffice/parents/ferpa.asp>

Student Support Services

Stephen F. Austin State University offers a wide variety of student involvement opportunities and student support services. Additional information about student support services, including health services, counseling, housing, and financial services, is available through the university website link: <http://www.sfasu.edu/52.asp>

Student Discipline and Grievance Procedures

Community Rights and Responsibilities, a unit of the Dean of Students Office, coordinates the University's student disciplinary, grievance, and conflict resolution processes. Student disciplinary matters are reviewed both by administrative staff and by the University Hearing Panel, while student grievances against faculty and staff are reviewed by the Student Grievance Committee. Appeals of both processes are reviewed by the Student Code Enforcement and Review Board.

Dismissal from Major

A student who is academically dismissed from the University will be dropped automatically from his or her major. The student dropped from the major will be classified as undeclared and will receive academic advisement from the University College Academic Advisement Center. In order to declare a major in a department or school after being dropped, the student must be accepted by the department or school in which he or she desires to be a major. Detailed information about dismissal and reinstatement processes is available in the undergraduate catalog.

University Commitment to Diversity

Stephen F. Austin State University James I. Perkins College of Education Diversity Statement:

Revised 4/08

The College of Education is committed to proactively recruiting and retaining a diverse faculty, staff, and student population. Through open dialogue, mutual respect, and shared responsibility, faculty, staff, and students will demonstrate an understanding and sensitivity to ethnicity, race, gender, differing ability levels, culture, language/dialect, age, social class, family structure, sexual orientation, religion, and spiritual values in order to enhance the quality of life in a diverse, global community.

APPENDIX A

Degree Plan

Name _____ ID: _____ Anticipated Graduation: _____ Phone: _____

STEPHEN F. AUSTIN STATE UNIVERSITY – DEPARTMENT OF HUMAN SCIENCES
BACHELOR OF SCIENCE OFFICIAL DEGREE PLAN
Major: FOOD, NUTRITION & DIETETICS
Dietetics Verification Track for Registered Dietitian Credentialing

GENERAL EDUCATION (47 hours)

A. COMMUNICATION SKILLS (12 hours)

1. 6 hours from ENG 131 __, 132 __, 133 __, 235 __,
2. 6-8 hours from COM 111** __, ENG 273** __;

FURTHER REQUIREMENTS:

B. MATHEMATICS (3 hours) MTH 138 ____

FURTHER REQUIREMENTS:

C. NATURAL SCIENCES (8 hours) CHE 133 (4) __; CHE 134 (4) __

FURTHER REQUIREMENTS: Must have had MTH 138 to take CHE 133

D. HUMANITIES & VISUAL AND PERFORMING ARTS (6 hours)

1. 3 hours from ART 280 __, 281 __, 282 __; MUS 140 __, 160 __; THR 161 __, 370 __; DAN 341 __
2. 3 hours from ENG 200 __, 210 __, 211 __, 212 __, 221 __, 222 __, 230 __, 235 __, 300 __; HIS 151 __, 152 __; PHI 153 __, 223 (recommended) __

FURTHER REQUIREMENTS:

E. SOCIAL AND BEHAVIORAL SCIENCES (15 hours)

1. 6 hours from HIS 133 __, 134 __, 335 __
2. 6 hours from PSC 141 __, 142 __
3. 3 hours from PSY 133 (recommended) __, SOC 137 __,

FURTHER REQUIREMENTS:

F. COLLEGE REQUIREMENTS (3 hours) : HMS 138 __ (1); CSC 101 __, 121 __; MSC 101 __, 102 __; MUS 136 __;

KIN-Physical Activity (2) __

FURTHER REQUIREMENTS:

FOODS, NUTRITION AND DIETETICS COURSES (52 hours)

G. HMS CORE COURSES: (7 hours) HMS 100 __; 300 __; 400(1) __

H. MAJOR: (36 hours) HMS 137 __, 139 __, 222 __, 339 __, 349 __, 403 __, 404 __, 405 __, 409 __, 439 __, 449 __, 479 __

I. FND SUPPORT COURSES: (9 hours) HMS 371 __, 440 __, MTH 220 __

FURTHER REQUIREMENTS:

J. ADDITIONAL COURSES REQUIRED: COMBINATION SCIENCES (20 hours) CHE 330(4)** __,

452**(3) __; BIO 130 (3) __, BIO 220 (3) __, 309**(4) __, 327**(3) __

K. ELECTIVE: 2 hour

Internship Reference Letter

Please rate the applicant on the qualities you feel you can judge on the grid below. Indicate your perception of the student's readiness to function in a dietetic internship program at this time. Provide comments of ratings and your signature on next page.

O – Outstanding; MS - More than Satisfactory; SAT – Satisfactory; NI - Needs Improvement, U - unsatisfactory

Student's Name _____ Actual or Expected
Date of Graduation _____

	O	MS	SAT	NI	U	Unable to Evaluate
Application of Knowledge						
Nutrition Content						
Medical Nutrition Therapy						
Foodservice Management						
Analytical Skills/Problem Solving						
Conceptual Skills						
Communication Skills						
Oral						
Written						
Interpersonal Skills						
Peers/Co-Workers						
Teachers/Supervisors						
Leadership Potential						
Initiative/Motivation						
Punctuality						
Adaptability						
Reaction to Stress						
Perseverance						
Creativity						
Organizational Skills						
Works Independently						
Responsibility/Maturity						
Overall Potential as a Dietitian						

Relationship to Applicant: _____ Advisor: _____ Teacher: _____ Work Supervisor: _____ Other: _____

If Other, please indicate relationship: _____

How long have you known applicant? _____

How well do you know applicant? _____

Do You: Highly Recommend Recommend Not Recommend
(Check appropriate box.) 5 4 3 2 1

Prepared by the American Dietetic Association and Dietetic Educators of Practitioners Practice Group for optional use by dietetics education programs (2004).

Additional Information: Use to amplify or add to characteristics rated on previous page. Indicate applicant's strengths and those qualities that require further development. (May use a separate sheet or letter.)

Strengths:

Qualities that Require Further Development

APPENDIX B

Student Learning Outcomes

1. Scientific and Evidence Base of Practice: integration of scientific information and research into practice.

Knowledge Requirement

KR 1.1 The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice.

KR 1.1.a Learning Outcome: Students are able to demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.

KR 1.1.b Learning Outcome: Students are able to use current information technologies to locate and apply evidence-based guidelines and protocols, such as the ADA Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites.

2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.

Knowledge Requirement

KR 2.1 The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.

KR 2.1.a Learning Outcome: Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public.

KR 2.1.b Learning Outcome: Students are able to demonstrate assertiveness, advocacy and negotiation skills appropriate to the situation.

KR 2.2 The curriculum must provide principles and techniques of effective counseling methods.

KR 2.2.a Learning Outcome: Students are able to demonstrate counseling techniques to facilitate behavior change.

KR 2.3 The curriculum must include opportunities to understand governance of dietetics practice, such as the ADA Scope of Dietetics Practice Framework, the Standards of Professional Performance and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.

KR 2.3.a Learning Outcome: Students are able to locate, understand and apply established guidelines to a professional practice scenario.

KR 2.3.b Learning Outcome: Students are able to identify and describe the roles of others with whom the Registered Dietitian collaborates in the delivery of food and nutrition services.

3. Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations

Knowledge Requirement

KR 3.1 The curriculum must reflect the nutrition care process and include the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.

KR 3.1.a Learning Outcome: Students are able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.

KR 3.2 The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.

KR 3.2.a Learning Outcome: Students are able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to affect change and enhance wellness in diverse individuals and groups.

KR 3.3 The curriculum must include education and behavior change theories and techniques.

KR 3.3.a Learning Outcome: Students are able to develop an educational session or program/educational strategy for a target population.

4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

Knowledge Requirement

KR 4.1 The curriculum must include management and business theories and principles required to deliver programs and services.

KR 4.1.a Learning Outcome: Students are able to apply management and business theories and principles to the development, marketing and delivery of programs or services.

KR 4.1.b Learning Outcome: Students are able to determine costs of services or operations, prepare a budget and interpret financial data.

KR 4.1.c Learning Outcome: Students are able to apply the principles of human resource management to different situations

KR 4.2 The curriculum must include content related to quality management of food and nutrition services.

KR 4.2.a Learning Outcome: Students are able to apply safety principles related to food, personnel and consumers.

KR 4.2.b Learning Outcome: Students are able to develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data to use in decision-making

KR 4.3 The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice.

KR 4.3.a Learning Outcome: Students are able to explain the impact of a public policy position on dietetics practice.

KR 4.4 The curriculum must include content related to health care systems.

KR 4.4.a Learning Outcome: Students are able to explain the impact of health care policy and administration, different health care delivery systems and current reimbursement issues, policies and regulations on food and nutrition services

5. Support Knowledge: knowledge underlying the requirements specified above.

Knowledge Requirement

SK 5.1 The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.

SK 5.2 The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism, and nutrition across the lifespan.

SK 5.3 The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology.