Contact Information:

Darla O’Dwyer, DI Director
dodwyer@sfasu.edu
(936) 468-2439

Sarah Drake, DPD Director
drakes@sfasu.edu
(936) 468-5560

Natalie Hensarling
nhensarling@sfasu.edu
(936) 468-2063

DPD Student Handbook
2015-2016
# TABLE OF CONTENTS

**Introduction** ........................................................................................................... 4

- History, Description of DPD Program at SFASU ................................................. 4
- Faculty/Advisors ........................................................................................................ 4
- Accreditation Status ............................................................................................... 5
- Program Mission Statement .................................................................................. 6
- Objectives and Goals .............................................................................................. 6
- Admission Requirements ...................................................................................... 7
- Degree Plan ............................................................................................................ 7
- Dietetic Technician, Registered Credentials ........................................................ 7

**Post-baccalaureate Students** .................................................................................. 8

**Registered Dietitian & Licensed Dietitian** ............................................................. 9

- Steps to Becoming Registered Dietitian ............................................................... 9
- Early Preparation for Dietetic Internship is Imperative ........................................ 10
- Grades Matter ....................................................................................................... 10
- Work Experience/Volunteer Activities/Leadership ............................................. 10
- Stephen F. Austin State University Student Dietetic Association ...................... 11
- Personality/Disposition ......................................................................................... 12
- Organizational Involvement .................................................................................. 12
- References ............................................................................................................. 12
- Advising .................................................................................................................. 12

**DPD Program Verification Statement Requirements Policy** .................................. 13

- Transfer Students ................................................................................................ 14
- Graduation FAQs .................................................................................................. 15
- Scholarships .......................................................................................................... 16

**Dietetic Internship at Stephen F. Austin State University** ....................................... 17

- Admission Requirements ..................................................................................... 17
- Additional Requirements after Admission ............................................................ 17
- Application Process .............................................................................................. 18
- Dietetic Internship Program Costs ....................................................................... 19
- Important Websites .............................................................................................. 20
- Career Opportunities ............................................................................................ 21
Dietetic Internship Graduate Education ........................................................................... 22
  Program Description ........................................................................................................ 23
  Supervised Practice ......................................................................................................... 23
  Optional M.S. Degree ...................................................................................................... 23
  Thesis Option .................................................................................................................. 23
  Non-Thesis Option ........................................................................................................... 23
  Supervised Practice Experience Schedule .................................................................... 24

Policies and Procedures ...................................................................................................... 25
  Texas Public Schools Policy ............................................................................................ 25
  SFA Specific Policies ........................................................................................................ 25
  HMS Specific Policies ...................................................................................................... 25
  Ethics Policies SFA/HMS ................................................................................................. 25
  Definition of Academic Dishonesty .................................................................................. 25
  Student Grievance Procedures ........................................................................................ 26
  Students with Disabilities .................................................................................................. 26
  Student E-Mail .................................................................................................................. 26
  Access to Personal Files and Protection of Privacy ......................................................... 27
  Student Support Services ................................................................................................. 27
  Student Discipline and Grievance Procedures ............................................................... 27
  Dismissal from Major ....................................................................................................... 27
  University Commitment to Diversity .............................................................................. 27

Appendix A .......................................................................................................................... 28
  Degree Plan ....................................................................................................................... 28

Appendix B ............................................................................................................................ 32
  Student Learning Outcomes ............................................................................................. 32

Appendix C ............................................................................................................................ 34
  Internship Reference Letter ............................................................................................. 34

Appendix D ............................................................................................................................ 35
  DPD Course Listing .......................................................................................................... 35
**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  
Dietetic Internship Director  
Phone: (936) 468-2439, Fax: (936) 468-2140  
Email: dodwyer@sfasu.edu  
Area of Expertise  
Gastrointestinal Disorders, Integrative and Functional Medicine, Pediatric and Neonatal Nutrition

**Education**  
• Ph.D. Foods and Nutrition, Texas Tech University  
• Dietetic Internship, Texas Tech University  
• M.S. Food Technology Texas, Tech University  
• B.S. Food, Nutrition and Dietetics, Sam Houston State University

**Natalie Hensarling, Ph.D., RD**
Assistant Professor  
nhensarling@sfasu.edu  
(936) 468-2063  
Area of Expertise  
Community Nutrition, Social Media, Medical Nutrition Therapy

**Education**  
• Ph.D. Food, Nutrition and Dietetics, Texas Tech University  
• Dietetic Internship, Stephen F. Austin State University  
• M.S. Human Sciences, Stephen F. Austin State University  
• B.S. Food, Nutrition and Dietetics, Stephen F. Austin State University

**Sarah Drake, MS, RD**
Clinical Instructor  
Director of Didactic Program in Dietetics  
drakes@sfasu.edu  
(936) 468-5560  
Area of Expertise  
Nutrition Counseling, Community Nutrition, Wellness Communications

**Education**  
• M.S. Human Sciences, Stephen F. Austin State University  
• Dietetic Internship, Loyola University Chicago  
• B.S. Dietetics, Michigan State University
The Didactic Program in Dietetics at Stephen F. Austin State University is currently granted Accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy for Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995, (312) 899-0040 ext. 5400, www.eatright.org/acend.

Accreditation Council for Education in Nutrition and Dietetics

the accrediting agency for the

Academy of Nutrition and Dietetics

The Accreditation Council for Education in Nutrition and Dietetics (ACEND) is the Academy of Nutrition and Dietetics accrediting agency for education programs preparing students for careers as registered dietitians or dietetic technicians, registered. ACEND 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 ACEND.
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).

Student Learning Outcomes (SLO) are the knowledge, skills, and abilities students should demonstrate upon completion of the program. These SLO are required by ACEND and are regularly assessed to determine student learning and to evaluate overall program effectiveness. All ACEND required SLO must be submitted through Livetext (a data management program) in order to receive credit. Specifics of this program are covered in HMS syllabi. 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](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](http://www.sfasu.edu/73.asp).

Degree Plan
For freshmen or transfer students

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. Major courses include 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. There are 3 focus areas in the degree plan. The dietetics courses and pre-professional courses focus areas allow a student to receive a verification statement of completion in order to apply for a dietetic internship. The food and nutrition courses focus area DOES NOT allow a student to receive a verification statement of completion. This focus area DOES NOT enable the student to apply for a dietetic internship.

Most students complete degree requirements within 4 ½ to 5 academic years. If you elect to interrupt your academic program, you will have to meet new degree requirements if a curriculum change occurs during your absence.

Newly approved pathway for DPD Graduates to become credentialed as Dietetic Technicians, Registered

Students receiving Verification Statements are now eligible to sit for the national Dietetic Technician Registration exam (effective spring 2009) authorized by the Commission on Dietetic Registration (CDR) of the Academy of Nutrition and Dietetics. Students seeking this opportunity should notify the Dietetics Program Director who will process group eligibility applications following receipt of final transcripts and processing of Verification Statements. (February, June, September)
Post-baccalaureate Students

Students who already have a degree but are seeking verification in order to apply for a dietetic internship can apply to the University and take DPD coursework. Once accepted to the University, then you are automatically accepted into the DPD program. It would be advisable to choose a second degree in order to obtain financial aid while you are completing the undergraduate coursework. Financial aid will pay up to 180 hours PLUS your undergraduate degree.

Please read pages 42-43 in the General Bulletin, “Second Bachelor’s Degree” for specifics by clicking on this link: http://www.sfasu.edu/documents/02-admissions-policies.pdf. You can also complete the program as a non-degree seeking undergraduate student; however, financial aid will not be an option.

All courses in the Major, FND required courses, and FND Support Courses for the Registered Dietitian Focus areas are required in order to be eligible to apply for a dietetic internship. The DPD Director will determine comparable coursework taken at other universities and will advise you on the courses required to receive a verification statement based on your undergraduate transcripts (see Degree Plan in Appendix A).

The Director will provide you a copy of the required courses, retain a copy in their records and send a copy to the academic advisor. It typically takes two years for students who do not have a science degree to complete the undergraduate coursework. Once completed, the Didactic Program Director (DPD) will issue you a verification statement which gives you eligibility to apply for a dietetic internship.
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](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 (ACEND). Students who satisfactorily complete all DPD program requirements receive a verification statement from the DPD Director signifying the completion of the academic qualifications required by ACEND to be eligible to apply for a ACEND 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 ACEND Newsletter, for the year 2011, 2,192 students were matched with internship positions and 2,046 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/](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 Academy website at: [http://www.eatright.org/internship_suggestions/](http://www.eatright.org/internship_suggestions/)

Grades Matter

An overall GPA of at least 3.2 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. Please see DPD Course list at [this link](#) or in Appendix A.

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 Association of Nutrition and Dietetics

Purpose:
The purpose of the Student Association of Nutrition and Dietetics (SAND) 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 (or anyone who is interested in nutrition) enrolled at Stephen F. Austin State University.

Typical Club Activities:

SERVICE:
• Volunteer in the community
• Participate in Health Fairs
• Organize Food Drives
• Participate in Fundraising

PROFESSIONAL GROWTH:
• Texas Academy of Nutrition and Dietetics
• East Texas Academy of Nutrition and Dietetics Meetings
• National Nutrition Month
• Monthly meetings of the Student Association of Nutrition and Dietetics Professional Student 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. The attributes that internships are looking for in potential candidates include excellent communication skills, leadership abilities, ability to relate well to others, dependability, compassion and empathy. Please see Appendix C (Internship Reference Letter) for more disposition indicators.

**Organizational Involvement**

DPD students are highly encouraged to participate in the Student Association of Nutrition and Dietetics (SAND). In particular, being an officer in SAND or another organization indicates that the student possesses leadership qualities. The DPD director receives event sign-up sheets and attendance records from the SAND president to ensure that students are accountable for their membership. In addition, students are welcome to get involved in the Texas Academy of Nutrition and Dietetics and take part in the yearly trip to participate in the annual conference. Membership in the Academy of Nutrition and Dietetics is recommended. 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, to name a few.

**References**

Three letters of references are necessary for the DI application. A reference letter from the DPD 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 C. How would you rate yourself on the reference criteria? It is important to form professional relationships in order to have strong references.

**Advising**

Students must be advised by their advisor in the College of Education in order for an advising “hold” to be lifted, allowing for registration. Registering for the courses recommended by your advisor is imperative in order to register for courses. 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 Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics Verification Statement of DPD Program Completion. An official copy of the Verification Statement is required to begin a dietetic internship. It is also required for applying for state licensure/certification, membership in the Academy of Nutrition and Dietetics, and other requirements.

For non-degree students, at least 12-18 credit hours (12 upper level) of nutrition courses must be completed through SFA to earn a verification statement. The DPD Director has the sole right to determine verification statement issuance on an individual basis and to determine which courses will be required.

Procedure:
The DPD Director will mail four, 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 two original verification statements in the program files, along with a verification of graduation from the Office of the Registrar. Graduates may obtain more copies of the Verification Statement following graduation by requesting them from the DPD Director.

Intent to graduate:
Students who apply for a dietetic internship prior to graduation will need to request a Declaration of Intent to Complete form from the DPD Director.

DPD specific policy:
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_________________________________________
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.

**Transfer Course Number** | **Course Name** | **SFA Course Number** | **Course Name**
---|---|---|---
ENGL 1301 | Grammar and Composition | ENGL 131 | Rhetoric and Composition
ENGL 1302 | Composition and Readings | ENGL 132 | Research and Argument
ENGL 2311 | Technical Writing | ENGL 273 | Technical Writing
SPCH 1315 | Principles of Speech | COM 111 | Public Speaking
MATH 1342 | Intro Probability & Statistics | MTH 220 | Intro Probability & Statistics
MATH 1314 | College Algebra | MTH 138 | College Algebra
Biol 1406 | *Biology for Science Majors I* | BIO 130 | *Cell Biology*
BIOL 2401 | *Human Anatomy & Physiology I* | BIO 238 | *Human Anatomy & Physiology I*
BIOL 2402 | *Human Anatomy & Physiology II* | BIO 239 | *Human Anatomy & Physiology II*
BIOL 2421 | Microbiology and Pathology | BIO 309 | Microbiology
MDCA 1313 | Medical Terminology | BIO 220 | Medical Terminology
CHEM 1411 | Gen Chem I and Lab | CHE 133 | General Chemistry I
CHEM 1412 | Gen Chem II and Lab | CHE 134 | General Chemistry II
PSYC 2301 | Gen Psychology | PSY 133 | General Psychology
HIST 1301 | United States History I | HIS 133 | US History 1000 – 1877
HIST 1302 | United States History II | HIS 134 | US History 1877 - Present
GOVT 2305 | Government of the US | PSC 141 | Intro Am Govt: Theory & Politics
GOVT 2306 | State and Local Government | PSC 142 | Intro Am Govt: Structure & Function
HECO 1322 | Nutrition | HMS 239 | Introductory Nutrition

**Required Courses:**

**Courses with options:** One of the following in each grouping

<table>
<thead>
<tr>
<th>Transfer Course Number</th>
<th>Course Name</th>
<th>SFA Course Number</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARTS 1301</td>
<td>Art Appreciation</td>
<td>ART 280</td>
<td>Art Appreciation</td>
</tr>
<tr>
<td>ARTS 1303</td>
<td>Art History I</td>
<td>ART 281</td>
<td>Art History I</td>
</tr>
<tr>
<td>ARTS 1304</td>
<td>Art History II</td>
<td>ART 282</td>
<td>Art History II</td>
</tr>
<tr>
<td>MUSI 1306</td>
<td>Music Appreciation</td>
<td>MUS 140</td>
<td>Music Appreciation</td>
</tr>
<tr>
<td>DRAM 1301</td>
<td>Theater Appreciation</td>
<td>THR 161</td>
<td>Theater Appreciation</td>
</tr>
<tr>
<td>DANC 2303</td>
<td>Dance Appreciation</td>
<td>DAN 140</td>
<td>Dance Appreciation</td>
</tr>
</tbody>
</table>

For further information about majoring in Food, Nutrition and Dietetics at SFA, please contact the Didactic Program Director, Darla O’Dwyer at dodwyer@sfasu.edu or call (936) 468-2439. The FND program’s handbook can be accessed at: [http://www.sfasu.edu/hms/documents/dietetics-handbook.pdf](http://www.sfasu.edu/hms/documents/dietetics-handbook.pdf)
Graduation FAQs

When should I apply for graduation?
Students should apply 1 semester before their anticipated graduation. The registrar's 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 $50.00 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 online 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

The dietetic internship 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 a M.S. degree. All the practice sites are within an 80-mile radius of the Stephen F. Austin State University campus. 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. Upon successful completion of the program, students are eligible to write the Commission on Dietetics Registration Examination for Dietitians.

**Admission Requirements:**

1. Minimum overall GPA of 3.2 on a 4.0 scale, and at least 3.4 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.

3. The student must meet the undergraduate requirements for the BS degree and have a ACEND 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/ACEND/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/ACEND/content.aspx?id=192. The top 10 questions about computer matching are answered here: http://www.eatright.org/ACEND/content.aspx?id=6596

3. To find other ACEND accredited internships, visit http://www.eatright.org/ACEND/content.aspx?id=10760

4. 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
   - Academy membership $50.00
   - ETAND membership $10.00
   - Graduate School Application fee $50.00

4. Students are expected to attend the Texas Academy of Nutrition and Dietetics annual conference. The registration fee is approximately $75.00 - $100.00 for Academy members. The conference is held over two days in a city outside of Nacogdoches. The student will need to pay for lodging and transportation while at the conference.

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

**Academy of Nutrition and Dietetics**

[www.eatright.org](http://www.eatright.org)

Click on Become and RD/DTR, Accredited Programs, Dietetic internships. Provides information about dietetic internship program and links to the program websites and director contact information.

**Nutrition and Dietetic Educators and Preceptors Dietetic Practice Group**

[www.depdpg.org](http://www.depdpg.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](http://www.portal.dicas.org)

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

**D & D Digital**

[www.dnddigital.com](http://www.dnddigital.com)

Website for computer matching application.

**All Access Internship**

[www.allaccessinternships.com](http://www.allaccessinternships.com)

A student developed site about dietetic internships.
**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.
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 529 Sports Nutrition 3 semester hours.**

**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.

**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 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 565 Pediatric Nutrition – 3 semester hours.** In-depth study of conditions which necessitate dietary modification as part of the therapeutic management of the pediatric patient.

**KIN 550 Intro to Research Hlth and Phy Ed- 3 semester hours.** Concepts and skills involved in understanding and analyzing research in kinesiology and health science. The course should enhance the student's ability to locate, read, comprehend, and critically analyze research.
Program Description

The SFA Dietetic Internship program is divided into two components: supervised practice at specific approved rotation sites and graduate coursework. The DI program begins in July (Summer II semester) and continues through the end of May. During the Summer II semester (beginning early July), students will attend class on Monday through Thursday. During the Fall and Spring semesters, generally, students will attend graduate courses on Mondays and will be at their supervised-practice sites Tuesday through Friday. (Schedules are subject to change with notification.)

Supervised Practice:

All interns are required by the Commission on Dietetic Registration (CDR) 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 Accreditation Council for Education in Nutrition and Dietetics. 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.

Optional M.S. Degree:

Interns will have earned 27 graduate credits that may be applied towards 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 or exit mock RD Exam
## Supervised Practice Experience Schedule*

<table>
<thead>
<tr>
<th>Supervised Practice Experience</th>
<th>Number of Weeks</th>
<th>Hours per Week</th>
<th>Total Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clinical Nutrition</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Acute Care Hospital</td>
<td>11</td>
<td>32</td>
<td>352</td>
</tr>
<tr>
<td>Outpatient Clinic (DM, Dialysis, Integrative Physician)</td>
<td>2-4</td>
<td>32</td>
<td>64-128</td>
</tr>
<tr>
<td>Community Nutrition</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Head Start</td>
<td>2</td>
<td>32</td>
<td>64</td>
</tr>
<tr>
<td>Lufkin State Supported Living Center</td>
<td>3-4</td>
<td>32</td>
<td>96-128</td>
</tr>
<tr>
<td>SFA Wellness/Recreation Center</td>
<td>2</td>
<td>32</td>
<td>64</td>
</tr>
<tr>
<td>WIC Admin</td>
<td>2</td>
<td>32</td>
<td>64</td>
</tr>
<tr>
<td>WIC Clinics</td>
<td>3</td>
<td>32</td>
<td>96</td>
</tr>
<tr>
<td>Foodservice Management</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hospital Foodservice</td>
<td>5</td>
<td>32</td>
<td>160</td>
</tr>
<tr>
<td>School Nutrition/Foodservice</td>
<td>2</td>
<td>32</td>
<td>64</td>
</tr>
<tr>
<td>University Dining Services</td>
<td>2</td>
<td>32</td>
<td>64</td>
</tr>
<tr>
<td>Electives (variable hours)</td>
<td>2-5</td>
<td>32</td>
<td>64-160</td>
</tr>
<tr>
<td>Eating Disorder Clinic (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Private Practice (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Long Term Care/Hospice (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Research (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sports Facilities (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grocery Facilities (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Community Supported Agriculture (various)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Texas Academy FNCE</td>
<td>1</td>
<td>24</td>
<td>24</td>
</tr>
<tr>
<td>Total:</td>
<td>40</td>
<td></td>
<td>1272</td>
</tr>
</tbody>
</table>

*Schedule subject to change.
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/aACENDmic_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.
Access to Personal Files and Protection of Privacy

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](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](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

Stephen F. Austin State University  
BACHELOR OF SCIENCE – DEGREE PLAN  
Food, Nutrition and Dietetics

| Name: ___________________________ | ID: ___________________________ | Date: ____________ |

## I. Core Curriculum (42 hours)

### A. Communication Component Area (6 hours)

1. English Rhetoric/Composition (3 hours)  
   - ENG 131  
   - ENG 133H

2. Communication Skills (3 hours)  
   - COM 111  
   - COM 170  
   - COM 215

### B. Mathematics Component Area (3 hours)

   - MTH 138

### C. Life and Physical Sciences (6 hours)

   - CHE 133 or  
   - CHE 111 (non-RD focus only)  
   - CHE 134 or  
   - BIO 238 (non-RD focus only)

   - 2 lab hours are in IV support hours

### D. Language, Philosophy, and Culture (3 hours)

   - ENG 200  
   - ENG 212  
   - ENG 229  
   - ENG 230  
   - ENG 233H  
   - HIS 131  
   - HIS 132  
   - HIS 134  
   - PHI 153

### E. Creative Arts (3 hours)

   - ART 280  
   - ART 282  
   - ART 281  
   - DAN 140  
   - MHL 245  
   - THR 161

### F. American History (6 hours)

   - HIS 133  
   - HIS 134

### G. Government/Political Sciences (6 hours)

   - PSC 141  
   - PSC 142

### H. Social and Behavioral Sciences (3 hours)

   - ANT 231  
   - ECO 231  
   - ECO 232  
   - GEO 131  
   - PSY 133  
   - SOC 137

### I. Component Area Option (6 hours)

#### Required Writing Course (3 hours)

   - ENG 132

#### Communications Options – Select One – (3 hours)

   - ENG 273  
   - BCM 247
II. School Requirements (7 hours)

- □ HMS 100
- □ HMS 300
- □ HMS 400 (1)

III. Major (30 hours)

- □ HMS 137,137L
- □ HMS 139,139L
- □ HMS 239
- □ HMS 339
- □ HMS 349
- □ HMS 403
- □ HMS 404,404L
- □ HMS 429 Non-RD focus only
- □ HMS 409
- □ HMS 435
- □ HMS 439 Dietetics and Pre-prof courses only

IV. Support (8 hours)

- □ MTH 220
- □ BIO 130
- □ CHE 133L or CHE 111 (L) (Non-RD focus only)
- □ CHE 134L or BIO 238 (L) (non-RD focus only)

V. Focus (33 hours) Choose Focus Area

### Dietetics Courses
Registered Dietitian Focus
- □ HMS 222 (2)
- □ HMS 405
- □ CHE 330 (4)
- □ BIO 220 or BIO 238 (4)
- □ BIO 327 or BIO 239 (4)
- □ CHE 452
- Microbiology course (4)
- □ HMS 449
- □ HMS 479
- □ 3-5 hours of Electives+

### Pre-Professional Courses
Registered Dietitian Focus*
- □ CHE 331 (4)
- □ CHE 332 (4)
- □ CHE 452
- □ BIO 131 (4)
- □ BIO 133 (4)
- □ BIO 327
- □ BIO 341 (4)
- □ HMS 449
- □ HMS 479
- □ 1 cr elective

### Food and Nutrition Courses
Non-Registered Dietitian Focus
- □ HMS 138 (1)
- □ HMS 222 (2)
- □ HMS 332
- □ HMS 405
- □ BIO 220 or CHE 112 (4)
- □ BIO 327 or BIO 239 (4)
- Microbiology course (4)
- Choose 4: HMS 304, 353, 420, MGT 370, ANT 231, COM 300, 355
- □ 0-2 hours electives

Total Hours Required for Degree 120

*NOTE: PHY (8 hrs) and MTH 233 may be required by professional schools (not included on degree plan)
+Suggested: HMS 304, HMS 353, HMS 429k, ANT 231, or MGT 370 plus elective to total 120 hours

The Dietetics and Pre-Professional focus areas are accredited by the Accreditation Council for Education in Nutrition and Dietetics, formerly the Commission on Accreditation for Dietetics Education (CADE) of the Academy for Nutrition and Dietetics, formerly the American Dietetic Association, 120 S. Riverside Plaza, Suite 2000, Chicago, IL, 60606-6955, 312-899-5400.

□

6/4/2014
# Recommended Courses

## Semester-by-Semester Outline

### For Dietetics and Pre-Professional Focus Areas

<table>
<thead>
<tr>
<th>FALL</th>
<th>FRESHMAN YEAR</th>
<th>SPRING</th>
</tr>
</thead>
<tbody>
<tr>
<td>_____</td>
<td>ENG 131 (Offered F, Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>BIO 130 (Offered F, Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 100 (Offered F, Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 137 (Offered F, Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>Art, Music, Theatre or Dance</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td></td>
<td>_____</td>
</tr>
</tbody>
</table>

Total hours 15

<table>
<thead>
<tr>
<th>FALL</th>
<th>SOPHOMORE YEAR</th>
<th>SPRING</th>
</tr>
</thead>
<tbody>
<tr>
<td>_____</td>
<td>†BIO 131 or 133 (4) (F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>CHEM 133/133L(4) (F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>*BIO 220 (F) or BIO 238/L (F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>PSC 141 (Offered F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HIS 133 (Offered F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 239 (Offered F,Sp)</td>
<td>_____</td>
</tr>
</tbody>
</table>

Total hours 16

<table>
<thead>
<tr>
<th>FALL</th>
<th>JUNIOR YEAR</th>
<th>SPRING</th>
</tr>
</thead>
<tbody>
<tr>
<td>_____</td>
<td>†CHEM 331 (4) (F,SP)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>BIO 327 or *BIO 239/L (F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 404 (Offered F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 403 (Offered F)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 339 (Offered F)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>*HMS 300 (Offered F,Sp)</td>
<td>_____</td>
</tr>
</tbody>
</table>

Total hours 15-16

<table>
<thead>
<tr>
<th>FALL</th>
<th>SENIOR YEAR</th>
<th>SPRING</th>
</tr>
</thead>
<tbody>
<tr>
<td>_____</td>
<td>CHE 452 (Offered F,Sp)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 409 (Offered F)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 435 (Offered F)</td>
<td>_____</td>
</tr>
<tr>
<td>_____</td>
<td>HMS 449 (Offered F)</td>
<td>_____</td>
</tr>
</tbody>
</table>

Total hours 12

<table>
<thead>
<tr>
<th>1-5 hours elective</th>
<th>TOTAL HOURS</th>
<th>ADVANCED HOURS</th>
<th>HOURS IN RESIDENCE AT SFA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>120</td>
<td>36</td>
<td>42</td>
</tr>
<tr>
<td>Course</td>
<td>Description</td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------</td>
<td>---------------------------------------------------------------------------------------------------------------------------------------------</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 137</td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 138</td>
<td>Diet and Fitness - One semester hour. Overview of concepts related to food, nutrition and health.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 139</td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 239</td>
<td>Introductory Nutrition - Study of nutrition and food as applied to daily living. Basic nutrition and wellness concepts in relation to the individual.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 339</td>
<td>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 biology or chemistry.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 349</td>
<td>Nutrition During the Life Cycle - Nutritional needs during the life cycle; relation between nutrition and mental and physical development and function. Prerequisite: HMS 339.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 403</td>
<td>Cultural Aspects of Food - Origin of cultural food habits; social and psychological aspects of food acceptances; cultural influences in food selection and preparation. Prerequisite: HMS 239 or 339.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 404</td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 405</td>
<td>Food Service Organization and Management - Principles of Management applied to Food Service systems including restaurants and institutions.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 409</td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 429</td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 435</td>
<td>Nutrition counseling - Nutrition counseling and interventions in the Nutrition Care Process; communication skills and application for prevention and treatment of nutrition-related disease states. Prerequisite: HMS 339</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 439</td>
<td>Advanced Nutrition - Metabolic processes which involve essential dietary components, methods of evaluating nutritional status. Prerequisite: HMS 339 and biochemistry or consent of instructor.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 449</td>
<td>Medical Nutrition Therapy I - Study and application of the nutrition care process, nutrition assessment and nutrition support as well as the study and application of the physiology and biological anomalies in energy balance, cardiovascular disease and upper and lower gastrointestinal disease in the clinical setting. Prerequisite: HMS 339, BIO 238 and 239 or BIO 327</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HMS 479</td>
<td>Medical Nutrition Therapy II - Study and application of the physiology and biological anomalies in metabolic stress, diabetes, renal disease, liver disease, cancer and HIV as related to nutrition in the clinical setting. Prerequisite: HMS 449</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
1. Scientific and Evidence Base of Practice: integration of scientific information and research into practice
   
   KRD 1.1 The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of the literature and integration of research principles into evidence based practice.

2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.
   
   KRD 2.1 The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.
   (Tip: Students must be able to demonstrate effective and professional oral and written communication and documentation.)
   
   KRD 2.2 The curriculum must provide principles and techniques of effective counseling methods.
   (Tip: Students must be able to demonstrate counseling techniques to facilitate behavior change.)
   
   KRD 2.3 The curriculum must include opportunities to understand governance of dietetics practice, such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics, and interdisciplinary relationships in various practice settings.

3. Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations
   
   KRD 3.1 The curriculum must reflect the principles of Medical Nutrition Therapy and the practice of the nutrition care process, including principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.
   (Tip: Students must be able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions.)
   
   KRD 3.2 The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.
   (Tip: Students must be able to develop interventions to affect change and enhance wellness in diverse individuals and groups.)
   
   KRD 3.3 The curriculum must include education and behavior change theories and techniques.
   (Tip: Students must be 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

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

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

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

(Tip: *Students must be able to explain the impact of a public policy position on dietetics practice.*)

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

(Tip: *Students must be able to explain the impact of health care policy and different health care delivery systems on food and nutrition services.*)

**KRD 4.5** The curriculum must include content related to coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers.

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

**KRD 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.

**KRD 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.

**KRD 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.
# 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

<table>
<thead>
<tr>
<th>Relationship to Applicant:</th>
<th>Advisor:</th>
<th>Teacher:</th>
<th>Work Supervisor:</th>
<th>Other:</th>
</tr>
</thead>
<tbody>
<tr>
<td>If Other, please indicate relationship:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How long have you known applicant?</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How well do you know applicant?</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Do You:</th>
<th>Highly Recommend</th>
<th>Recommend</th>
<th>Not Recommend</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Check appropriate box.)</td>
<td>5</td>
<td>4</td>
<td>2</td>
</tr>
</tbody>
</table>

**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:**

<table>
<thead>
<tr>
<th>Student’s Name</th>
<th>Actual or Expected Date of Graduation</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Application of Knowledge</th>
<th>O</th>
<th>MS</th>
<th>SAT</th>
<th>NI</th>
<th>U</th>
<th>Unable to Evaluate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nutrition Content</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medical Nutrition Therapy</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Foodservice Management</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Analytical Skills/Problem Solving</th>
<th>Conceptual Skills</th>
<th>Communication Skills</th>
<th>Oral</th>
<th>Written</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Interpersonal Skills</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peers/Co-Workers</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Teachers/Supervisors</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Leadership Potential</th>
<th>Initiative/Motivation</th>
<th>Punctuality</th>
<th>Adaptability</th>
<th>Reaction to Stress</th>
<th>Perseverance</th>
<th>Creativity</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Organizational Skills</th>
<th>Works Independently</th>
<th>Responsibility/Maturity</th>
<th>Overall Potential as a Dietitian</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>O – Outstanding</th>
<th>MS - More than Satisfactory</th>
<th>SAT – Satisfactory</th>
<th>NI - Needs Improvement</th>
<th>U - unsatisfactory</th>
<th>Unable to Evaluate</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Students who have already obtained a degree can complete the DPD requirements at the post-baccalaureate and or graduate level and receive a ACEND 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 ACEND verification statement from SFA.

**DPD Courses**

<table>
<thead>
<tr>
<th>Dietetics Courses-Registered Dietitian Focus</th>
</tr>
</thead>
<tbody>
<tr>
<td>DPD Professional Courses</td>
</tr>
<tr>
<td>---------------------------</td>
</tr>
<tr>
<td>HMS 137 Principles of Food Science</td>
</tr>
<tr>
<td>HMS 139 Management in Meal Production</td>
</tr>
<tr>
<td>HMS 222 Public Health and Safety Mgt</td>
</tr>
<tr>
<td>HMS 239 Introductory Nutrition</td>
</tr>
<tr>
<td>HMS 339 Nutrition</td>
</tr>
<tr>
<td>HMS 349 Nutrition During the Lifecycle</td>
</tr>
<tr>
<td>HMS 403 Cultural Foods</td>
</tr>
<tr>
<td>HMS 404 Advanced Culinary Planning and Preparation</td>
</tr>
<tr>
<td>HMS 405 Food Service Organization and Management</td>
</tr>
<tr>
<td>HMS 409 Community Nutrition</td>
</tr>
<tr>
<td>HMS 435 Nutrition Counseling</td>
</tr>
<tr>
<td>HMS 439 Advanced Nutrition</td>
</tr>
<tr>
<td>HMS 449 Medical Nutrition Therapy I</td>
</tr>
<tr>
<td>HMS 479 Medical Nutrition Therapy II</td>
</tr>
</tbody>
</table>

**Pre-Professional Courses-Registered Dietitian Focus**

<table>
<thead>
<tr>
<th>Dietetics Courses-Registered Dietitian Focus</th>
</tr>
</thead>
<tbody>
<tr>
<td>DPD Professional Courses</td>
</tr>
<tr>
<td>---------------------------</td>
</tr>
<tr>
<td>HMS 137 Principles of Food Science</td>
</tr>
<tr>
<td>HMS 139 Management in Meal Production</td>
</tr>
<tr>
<td>HMS 239 Introductory Nutrition</td>
</tr>
<tr>
<td>HMS 339 Nutrition</td>
</tr>
<tr>
<td>HMS 349 Nutrition During the Lifecycle</td>
</tr>
<tr>
<td>HMS 403 Cultural Foods</td>
</tr>
<tr>
<td>HMS 404 Advanced Culinary Planning and Preparation</td>
</tr>
<tr>
<td>HMS 409 Community Nutrition</td>
</tr>
<tr>
<td>HMS 435 Nutrition Counseling</td>
</tr>
<tr>
<td>HMS 439 Advanced Nutrition</td>
</tr>
<tr>
<td>HMS 449 Medical Nutrition Therapy I</td>
</tr>
<tr>
<td>HMS 479 Medical Nutrition Therapy II</td>
</tr>
</tbody>
</table>