

DIDACTIC PROGRAM IN DIETETICS

STEPHEN F. AUSTIN STATE UNIVERSITY
SCHOOL OF HUMAN SCIENCES



DPD Student Handbook 2018-2019

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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.

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Area of Expertise

Gastrointestinal Disorders, Integrative and Functional Medicine, Pediatric and Neonatal Nutrition

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Area of Expertise

Medical Nutrition Therapy, Community Nutrition

Education

- Ph.D. Foods and Nutrition, Texas Tech University
- Dietetic Internship, Texas Tech University
- M.S. Food Technology Texas, Tech University
- BS Food, Nutrition and Dietetics, Sam Houston State University

Education

- M.S. Human Sciences, Stephen F. Austin State University
- Dietetic Internship, Stephen F. Austin State University
- B.S. Food, Nutrition, and Dietetics, Stephen F. Austin State University

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Area of Expertise

Nutrition Counseling, Wellness
Communications, Gestational Diabetes

Education

- M.S. Human Sciences, Stephen F. Austin State University
- Dietetic Internship, Loyola University Chicago
- B.S. Dietetics, Michigan State University

Accreditation Status

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>.

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

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.

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 (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/. 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/

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 _____

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	Course Name
ENGL 1301	Grammar and Composition	ENG 131	Rhetoric and Composition
ENGL 1302	Composition and Readings	ENG 132	Research and Argument
ENGL 2311	Technical Writing	ENG 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

Courses with options: One of the following in each grouping

Transfer Course Number	Course Name	SFA Course Number	Course Name
Humanities & Visual & Performing Arts I: ONE of the following			
ARTS 1301	Art Appreciation	ART 280	Art Appreciation
ARTS 1303	Art History I	ART 281	Art History I
ARTS 1304	Art History II	ART 282	Art History II
MUSI 1306	Music Appreciation	MUS 140	Music Appreciation
DRAM 1301	Theater Appreciation	THR 161	Theater Appreciation
DANC 2303	Dance Appreciation	DAN 140	Dance Appreciation
Humanities & Visual & Performing Arts II: ONE of the following			
ENGL 2332	World Lit I	ENG 211	World Lit through 1650
ENGL 2333	World Lit II	ENG 212	World Lit from 1650
ENGL 2322	English Lit I	ENG 221	British Lit to 1800
ENGL 2323	English Lit II	ENG 222	British Lit from 1800
PHIL 1301	Intro Philosophy	PHI 153	Intro to Philosophy
HIST 2311	Western Civ I	HIS 151	Western Civ I
HIST 2312	Western Civ II	HIS 152	Western Civ II

You can take either BIO 130 (as a 4 hour science course at community colleges) and BIO 327 (at SFA) or BIO 238 and BIO 239 at a community college. If you take BIO 238 and 239, you will not need BIO 220.

If you are also transferring courses from another community college other than Kilgore College, you can visit http://apache.sfasu.edu/sfa_forms/course_eq.shtml and select your particular college to find out course equivalencies. 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>

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 \$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 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

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 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.

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

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

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 through the DICAS system

D & D Digital

www.dnddigital.com

Website for computer matching application.

All Access Internship

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.

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 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 539 Food and Nutrition Studies – 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.

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 OF STUDY

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*

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

*Schedule subject to change.

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/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>

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

Stephen F. Austin State University
BACHELOR OF SCIENCE – DEGREE PLAN
Dietetics and Nutritional Sciences

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 CHE 134

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

ENG 200 ENG 212 ENG 229 HIS 151 PHI 223
 ENG 209 ENG 221 ENG 230 HIS 152
 ENG 211 ENG 222 ENG 233H PHI 153

E. Creative Arts (3 hours)

ART 280 ART 282 MHL 245 THR 161
 ART 281 DAN 140 MUS 140 THR 163

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)

BCM 247 FRE 131 GER 131 POR 131 SPA 131 SPH 172
 ENG 273 FRE 132 GER 132 POR 132 SPA 132 SPH 272

II. School Requirements (6 hours)

- HMS 100 HMS 300

III. Major (38 hours)

- | | | | |
|---------------------------------------|----------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> HMS 137,137L | <input type="checkbox"/> HMS 239 | <input type="checkbox"/> HMS 403 | <input type="checkbox"/> HMS 435 |
| <input type="checkbox"/> HMS 139,139L | <input type="checkbox"/> HMS 339 | <input type="checkbox"/> HMS 405 | <input type="checkbox"/> HMS 439 |
| <input type="checkbox"/> HMS 222 (2) | <input type="checkbox"/> HMS 349 | <input type="checkbox"/> HMS 409 | <input type="checkbox"/> HMS 449 |
| | | | <input type="checkbox"/> HMS 479 |

IV. Support (11 hours)

- | | | |
|----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> MTH 220 | <input type="checkbox"/> CHE 133L | <input type="checkbox"/> CHE 134L |
| <input type="checkbox"/> BIO 130 | <input type="checkbox"/> CHE 452 | |

V. Focus (23 hours)

Dietetics Courses Registered Dietitian Focus

- CHE 330 (4)
 BIO 220
 BIO 238 (4)
 BIO 239 (4)
 Microbiology course (4)
 4 hours of approved
Electives+

Pre-Professional Courses Registered Dietitian Focus*

- CHE 331 (4)
 CHE 332 (4)
 BIO 131 (4)
 BIO 133 (4)
 BIO 327
 BIO 341 (4)

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 429, 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.

Recommended Courses Semester-by-Semester Outline

STEPHEN F. AUSTIN STATE UNIVERSITY DEGREE MAP

BACHELOR OF SCIENCE IN DIETETICS AND NUTRITIONAL SCIENCES: REGISTERED DIETITIAN (120 hrs)

NAME: _____ CAMPUS ID #: _____ MINOR: NONE

FRESHMAN 1				FRESHMAN 2			
	SUB	CR	MET		SUB	CR	MET
ENG 131		3		ENG 132		3	
HIS 133		3		HIS 134		3	
HMS 100		3		MTH 138		3	
HMS 137 & 137L		3		HMS 139 & 139L		3	
BIO 130		3		HMS 239		3	
SOPHOMORE 1				SOPHOMORE 2			
	SUB	CR	MET		SUB	CR	MET
COM 111, COM 170 OR COM 215		3		PSC 142		3	
PSC 141		3		CREATIVE ARTS		3	
CHE 133 & 133L		4		CHE 134 & 134L		4	
HMS 300		3		MTH 220		3	
HMS 222		2		BIO 220		3	
JUNIOR 1				JUNIOR 2			
	SUB	CR	MET		SUB	CR	MET
SOCIAL BEHAVIORAL SCIENCE		3		CHE 330 & 330L		4	
ENG 273 OR BSM 247		3		HMS 349		3	
HMS 339		3		HMS 405		3	
HMS 403		3		BIO 239 & 239L		4	
BIO 238 & 238L		4					
SENIOR 1				SENIOR 2			
	SUB	CR	MET		SUB	CR	MET
HMS 409		3		CHE 452		3	
HMS 435		3		HMS 439		3	
HMS 449		3		HMS 479		3	
LANGUAGE, PHILOSOPHY, CULTURE		3		MICROBIOLOGY		4	
ELECTIVE		3		ELECTIVE		1	

This handout is for informational purposes only and is not to be used as precise guide for registration. Students are required to meet with an Advisor every semester, as course availability does change and certain courses might not be offered on an ideal rotational basis.

To schedule an appointment please go to: www.sfasu.edu/coeadvising

Recommended Courses Semester-by-Semester Outline

STEPHEN F. AUSTIN STATE UNIVERSITY DEGREE MAP

BACHELOR OF SCIENCE IN DIETITICS AND NUTRITIONAL SCIENCES: PRE-PROFESSIONAL REGISTERED DIETITIAN (120 hrs)

NAME: _____

CAMPUS ID #: _____

MINOR: NONE

FRESHMAN 1			SUB	CR	MET	FRESHMAN 2			SUB	CR	MET
ENG 131				3		ENG 132				3	
HIS 133				3		MTH 138				3	
HMS 100				3		BIO 131 & 131L				4	
HMS 137 & 137L				3		HMS 139 & 139L				3	
BIO 130				3		HMS 239				3	
SOPHOMORE 1			SUB	CR	MET	SOPHOMORE 2			SUB	CR	MET
HIS 134				3		COM 111, COM 170, OR COM 215				3	
CHE 133 & 133L				4		PSC 141				3	
BIO 133 & 133L				4		CREATIVE ARTS				3	
HMS 222				2		CHE 134 & 134L				4	
HMS 300				3		MTH 220				3	
JUNIOR 1			SUB	CR	MET	JUNIOR 2			SUB	CR	MET
PSC 142				3		COMPONENT AREA OPTION				3	
HMS 339				3		LANGUAGE, PHILOSOPHY, CULTURE				3	
HMS 403				3		CHE 332 & 332L				4	
CHE 331 & 331L				4		HMS 349				3	
BIO 327				3		HMS 405				3	
SENIOR 1			SUB	CR	MET	SENIOR 2			SUB	CR	MET
HMS 409				3		CHE 452				3	
HMS 435				3		HMS 439				3	
HMS 449				3		HMS 479				3	
BIO 341 & 341L				4		SOCIAL BEHAVIORAL SCIENCE				3	

This handout is for informational purposes only and is not to be used as precise guide for registration. Students are required to meet with an Advisor every semester, as course availability does change and certain courses might not be offered on an ideal rotational basis.

To schedule an appointment please go to: www.sfasu.edu/coeadvising

HMS 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 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.
HMS 222	Public Health and Safety Management – Two semester credit hours. Concepts of public health issues, sanitation procedures and safety management in the hospitality industry; ethical responsibility of the administrator; economic aspects of providing health and safe services and work environments.
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 biology or chemistry.
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. Prerequisite: HMS 239 or 339.
HMS 405	Food Service Organization and Management - Principles of Management applied to Food Service systems including restaurants and institutions.
HMS 409	Community 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 435	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
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.
HMS 449	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
HMS 479	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

APPENDIX B

ACEND Student Learning Outcomes 2017

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

KRDN 1.1 Demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical, evidence-based practice decisions.

KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.

KRDN 1.3 Apply critical thinking skills.

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

KRDN 2.1 Demonstrated effective and professional oral and written communication and documentation.

KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.

KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice.

KRDN 2.4 Discuss the impact of health care policy on nutrition and dietetics practice.

KRDN 2.5 Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.

KRDN 2.6 Demonstrated an understanding of cultural competence/sensitivity.

KRDN 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.

KRDN 2.8 Demonstrated an understanding of the importance and expectations of a professional in mentoring and precepting others.

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

KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems, and determine and evaluate nutrition interventions.

KRDN 3.2 Develop an educational sessions or program/educational strategy for a target population.

KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and populations.

KRDN 3.4 Explain the processes involved in delivering quality nutrition and food services.

KRDN 3.5 Describe basic concepts of nutritional genomics.

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

KRDN 4.1 Apply management theories to development of programs or services.

KRDN 4.2 Evaluate a budget and interpret financial data.

KRDN 4.3 Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.

KRDN 4.4 Apply the principles of human resource management to different situations.

KRDN 4.5 Describe safety principles related to food, personnel, and consumers.

KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

APPENDIX C

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

Actual or Expected

Student's Name _____

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	4	Recommend	2	Not Recommend
(Check appropriate box.)	5	4	3	2	1

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 D

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

DPD Professional Courses	DPD Science Courses
Dietetics Courses-Registered Dietitian Focus	
HMS 137 Principles of Food Science	MTH 138 College Algebra
HMS 139 Management in Meal Production	MTH 220 Statistics
HMS 222 Public Health and Safety Mgt	BIO 130 Principles of Cell & Molecular Biology
HMS 239 Introductory Nutrition	BIO 220 Medical Terminology
HMS 339 Nutrition	BIO 238 Human A&P 1
HMS 349 Nutrition During the Lifecycle	BIO 239 Human A&P II
HMS 403 Cultural Foods	Microbiology
HMS 405 Food Service Organization and Management	CHE 133 and L General Chemistry
HMS 409 Community Nutrition	CHE 134 and L General Chemistry
HMS 435 Nutrition Counseling	CHE 330 and L Fundamentals of Organic Chemistry
HMS 439 Advanced Nutrition	CHE 452 Comprehensive Biochemistry I
HMS 449 Medical Nutrition Therapy I	
HMS 479 Medical Nutrition Therapy II	
Pre-Professional Courses-Registered Dietitian Focus	
HMS 137 Principles of Food Science	MTH 138 College Algebra
HMS 139 Management in Meal Production	MTH 220 Statistics
HMS 222 Public Health and Safety Mgt	BIO 130 Principles of Cell & Molecular Biology
HMS 239 Introductory Nutrition	BIO 131 Principles of Botany
HMS 339 Nutrition	BIO 133 Principles of Zoology
HMS 349 Nutrition During the Lifecycle	BIO 327 Physiology
HMS 403 Cultural Foods	BIO 341 Genetics
HMS 409 Community Nutrition	CHE 133 and L General Chemistry
HMS 435 Nutrition Counseling	CHE 134 and L General Chemistry
HMS 439 Advanced Nutrition	CHE 331 and L Organic Chemistry I
HMS 449 Medical Nutrition Therapy I	CHE 332 and L Organic Chemistry II
HMS 479 Medical Nutrition Therapy II	CHE 452 Comprehensive Biochemistry I