The Study of Dietetics at Nicholls State University

DIDACTIC PROGRAM IN DIETETICS

DEPARTMENT OF ALLIED HEALTH SCIENCES

COLLEGE OF NURSING AND ALLIED HEALTH

NICHOLLS STATE UNIVERSITY
P. O. Box 2090
Thibodaux, Louisiana 70310
985/493-2624
http://www.nicholls.edu/dietetics/

2016-2017

Information in this document is subject to change and is supplemental to the information found in the University Catalog or provided by faculty advisors in the Didactic Program in Dietetics. Some information has been obtained from the Academy of Nutrition and Dietetics website.

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The Field of Dietetics

The registered dietitian is the recognized, credentialed food and nutrition expert qualified to provide to the general public information designed to improve diet and prevent diseases with dietary risk factors as well as to provide Medical Nutrition Therapy (MNT) to individuals with diseases/medical conditions having a dietary component as part of treatment.

According to the U.S. Department of Labor, Bureau of Labor Statistics, employment of dietitians is expected to grow about as fast as all occupations through 2016 due to increasing emphasis on disease prevention through sound dietary habits. A growing and aging population will require the services of dietitians in school systems, community health agencies, hospitals, extended care facilities, and home health care agencies.

The Bureau of Labor Statistics and the Academy of Nutrition and Dietetics describe the variety of positions where dietitians are employed. As clinical dietitians they are employed by hospitals and nursing care facilities both private and public. While this role is a traditional one, the expertise needed to interact in the challenging field of medicine requires that registered dietitians be lifelong learners continually honing their clinical skills.

Community dietitians work in public health clinics, home health agencies, and health maintenance organizations. An ability to speak before groups and interact one-on-one with clients contributes to success in this area. Management dietitians are employed by corporations providing food service to schools, universities, hospitals, and correctional facilities. This is an especially challenging area of dietetics as it involves providing appealing, well prepared food in a timely fashion to large numbers of customers. Expertise in management and marketing, knowledge of food preparation techniques, and the food ways of varied cultural groups are among the skills that enable registered dietitians to work effectively in this venue.

Many dietitians work for several years in clinical and or management and then become self-employed consultants working in a variety of settings such as long term care facilities, wellness centers, and supermarkets. Increased opportunities have developed for registered dietitians in the food industry—research and development, manufacturing, food safety, advertising, marketing, consulting, and journalism. The pharmaceutical industry relies upon registered dietitians as sales representatives for a variety of products especially those providing specialized nutrition support.

Graduates of Didactic Programs in Dietetics with a bachelor’s degree who choose not to pursue registration status or who are unsuccessful in obtaining a dietetic internship initially are qualified to take the registration examination for dietetic technicians. More information can be obtained from the DPD Director. They find employment as dietary managers and food service managers working in long term care
facilities and hospitals. Others work in schools, as health educators in government agencies and private corporations, in the hospitality industry, and for food service contractors who supply food services at industrial, commercial, institutional, or governmental sites. Still others focus on food safety obtaining employment as health inspectors/sanitarians with state agencies such as Louisiana’s Department of Health & Hospitals.

Registered Dietitians are food and nutrition experts who have met the following criteria to earn the RD/RDN credential:

- Completed a minimum of a bachelor’s degree at a US regionally accredited university or college and course work accredited or approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics.
- Completed an ACEND-accredited supervised practice program. They consist of 1200 hours of supervised practice and last six to 12 months.
- Pass a national examination administered by the Commission on Dietetic Registration (CDR).

The appeal of a career in dietetics with all its possibilities has yielded an increased number of DPD graduates in recent years. Unfortunately, the number of internship positions has remained relatively constant leaving growing numbers of qualified students who are unable to complete their education and become Registered Dietitians.

In their role as mentors the dietetics faculty includes career counseling in their interaction with students and advisees. Students are urged to maintain a high GPA and pursue activities which will make them good candidates for an internship program. The faculty regularly directs the students to positions in the field of dietetics that do not require registration status such as those cited earlier.

This DPD Student Handbook includes policies of the DPD program in addition to university policies.
Dietetics at Nicholls State University

The Nicholls Didactic Program in Dietetics (DPD) is housed within the Department of Allied Health Sciences under the College of Nursing and Allied Health. Nicholls is the only institution in southeastern Louisiana and the greater New Orleans area to offer a didactic program in dietetics. Because of its uniqueness to this region of Louisiana, it is imperative that the undergraduate program continue to monitor emerging health issues of the region and the state, in order to prepare students to address those needs in the work force upon graduation.

Nicholls State University opened its doors in 1948 as Francis T. Nicholls Junior College of Louisiana State University. In 1956 the Louisiana Legislature separated Nicholls from LSU, designating it as Francis T. Nicholls State College. Its first baccalaureate degrees were awarded in 1958. The name of the institution was changed to Nicholls State University by Act 93 of the Louisiana Legislature in 1970.

Identified program strengths of the Nicholls DPD Program include:

- 17 hours of science courses
- Four courses with a clinical focus; Diet 395 Nutrition Assessment, Diet 416 MNT I, Diet 418 MNT II, and 419 MNT II Lab.
- Four courses with a patient and community focus; Diet 201 Applied Nutrition Lab, Diet 300 Nutrition Education and Counseling, Diet 305 Lifecycle Nutrition, and 390 Community Nutrition.
- Two research courses; Diet 400 Research in Dietetics I and Diet 401 Research in Dietetics II.
- Five courses with a food service management focus; Diet 112 Food and Nutrition Lab, Diet 264 Food Science, Diet 301 Institutional Planning and Purchasing, Diet 316 Organization and Management, and Diet 404 Quantity Food Production.
- Course coordination with the John Fols Culinary School in Diet 404. The culinary students and dietetic students collaborate on a healthy menu item in Le Bistro the culinary school’s restaurant course.
- Diverse faculty with varied previous work experience in specialized areas of community nutrition, medical nutrition therapy, foodservice management and research.

College of Nursing and Allied Health

Mission Statement
The College of Nursing and Allied Health at Nicholls State University prepares students to contribute to a global society and a diverse workforce as productive, responsible, and engaged citizens, and as well-educated healthcare professionals to meet the healthcare needs of the service region and beyond. This is accomplished by continuously improving its teaching, research, and service in a student-centered, culturally rich and dynamic learning environment that fosters faculty, staff, and student engagement. The College extends its mission beyond instruction by offering continuing education activities for healthcare professionals. The College is dedicated to continuous quality
improvement through systematic assessment and evaluation of program outcomes, processes, and current and former students.

**Vision**

To be recognized as an innovative leader in the educational preparation of entry-level and advanced nurses practice and allied health professionals.

**Values**

The College of Nursing and Allied Health supports values that promote citizenship, concern for self and others, and the desire for a better world,” by embracing as its core values:

Civic Responsibility – We use our time and talents to serve our community, recognizing that service to others is the cornerstone of the health professions.

Diversity – We respect differences among members of society by providing a nurturing and tolerant environment.

Excellence – We strive to achieve the highest quality in all endeavors. We strive for excellence in teaching, research, and service, and empowerment through learning.

Integrity – We strive to be fair and truthful in all instances.

Leadership – We are good stewards and representatives of the university because we value our collective role as a regional leader and model for all we serve.

Respectfulness – We commit to the customs and amenities of a civil society. We respect the rights of others and are responsive to the needs and interest of our constituents.

Responsibility – We are responsible for our actions. We adhere to the doctrine of individual accountability in all our activities and contributions.

Caring – We treat others with empathy and openness in all our encounters while respecting each one’s individuality.

Professionalism – We strive to demonstrate integrity in all our actions and to be committed and accountable to our stakeholders.

Safety – We commit to mitigating error through system analysis, quality improvement, and personal accountability and responsibility.
Department of Allied Health Sciences

Mission Statement
The mission of the Department of Allied Health Sciences is to prepare students to contribute to a global society and a diverse workforce as productive, responsible, and engaged citizens, and as well-educated allied health professionals to meet the healthcare needs of the Bayou Region and beyond.

Vision:
To be recognized as an innovative leader in the educational preparation of allied health care professionals.

Didactic Program in Dietetics

Mission Statement
The mission of the Didactic Program in Dietetics at Nicholls State University is to prepare students to be self-directed, accountable and able to successfully complete a dietetic internship or graduate study.

DPD Program Goals
Three broad goals guide the program. They are:
1) The program will prepare graduates to be competent for supervised practice or other post-graduate programs.
2) Through academic advising, the program will retain the number of students who complete the Didactic Program in Dietetics.
3) The program will prepare graduates who are committed to professional involvement, leadership, and service.

Program Outcome Measures
1. Over a 5 year period, 60% of DPD graduates will apply to supervised practice programs the academic year they complete the program.
2. Over a 5 year period, 80% of those applying to supervised practice programs the academic year they complete the program will be accepted.
3. Alumni achieve over a five-year period, a pass rate of at least 80 percent on the RD exam.
4. Within a year of graduation at least 90% of DPD graduates will report acceptance into dietetic internships, graduate programs, or will be employed in a dietetics related profession.
5. Dietetic Internship Directors will rate 90% of Nicholls State University DPD graduates as Good, Very Good, or Excellent for Overall Preparedness for supervised practice.
6. Maintain a 70% five year average of enrolled juniors graduating within 3 years.
7. “Quality of Career Guidance, Advising, and Communication with Faculty” will receive a rating of “3” Satisfactory or above on graduate survey.
8. Averaged over a 5 year period, at least 50 percent of graduates report membership in a professional dietetics related association.
Program outcome data is available by request.

**Accreditation**  
The Didactic Program in Dietetics at Nicholls is accredited by the Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics, 120 Riverside Plaza, Suite 2000, Chicago, IL 60606-6995; (312) 899-5400; [http://www.eatright.org/ACEND](http://www.eatright.org/ACEND)

**University Admission Requirements and University Policies**

Nicholls State University is the only university in southeast Louisiana offering an accredited Didactic Program in Dietetics. The university’s admission requirements and information regarding fees, tuition and other expenses can be found in the Nicholls State University Catalog on the university website ([www.nicholls.edu/welcome](http://www.nicholls.edu/welcome)) or by contacting the Admissions Office (985-448-4507) or 1-877-NICHOLLS. The university academic calendar can be found at the website, [http://www.nicholls.edu/calendar/academic-calendar](http://www.nicholls.edu/calendar/academic-calendar).

The following university policies can be found on the Nicholls website:

- Withdrawal and refund of tuition and fees: [http://www.nicholls.edu/fees/](http://www.nicholls.edu/fees/)
- University academic calendar: [http://www.nicholls.edu/calendar/](http://www.nicholls.edu/calendar/)
- Graduation and/or program completion requirements for all options including maximum amount of time allowed for completing program requirements in place at the time student enrolls: [http://www.nicholls.edu/catalog/2015-2016/html/degrees_and_requirements/](http://www.nicholls.edu/catalog/2015-2016/html/degrees_and_requirements/)
DPD Program Admission Requirements and Verification Statement Policy

Students must apply to the Nicholls DPD Program during the spring semester of their sophomore year. The application with the minimum requirements can be found on pages 26-27 of this handbook. All courses in the Dietetics curriculum must be passed with a “C” or better to graduate. The program will accept up to 30 students each year. All applications will be scored and ranked according to content, personal statement, and GPA. Applicants ranked in the top 30 will be accepted. If an applicant is unsuccessful, they will be referred to their academic advisor for counseling.

Minimum requirements for application to the program are:
1. Students must be a declared Dietetics major.
2. Student must have a minimum OVERALL GPA of 2.75 on a 4.0 scale.
3. The following courses (or their equivalent) must be completed with a minimum grade of “C.” While C’s are the minimum grade required, it is recommended that students earn A’s and B’s.

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL 114</td>
<td>Human Anatomy &amp; Phys I</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 115</td>
<td>Human Anatomy &amp; Phys Lab I</td>
<td>1</td>
</tr>
<tr>
<td>BIOL 116</td>
<td>Human Anatomy &amp; Phys II</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 117</td>
<td>Human Anatomy &amp; Phys Lab II</td>
<td>1</td>
</tr>
<tr>
<td>ENGL 101</td>
<td>English Composition I</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 102</td>
<td>English Composition II</td>
<td>3</td>
</tr>
<tr>
<td>MATH 101 OR 117</td>
<td>College Algebra or Contemporary Math</td>
<td>3</td>
</tr>
<tr>
<td>MATH 214</td>
<td>Statistics</td>
<td>3</td>
</tr>
<tr>
<td>DIET 111</td>
<td>Food and Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>DIET 200</td>
<td>Applied Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 101 OR 105</td>
<td>General Chem I or Introductory Chem I</td>
<td>3</td>
</tr>
<tr>
<td>PSYC Elective</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credit Hours</strong></td>
<td></td>
<td><strong>32 hours</strong></td>
</tr>
</tbody>
</table>

Upon successful completion of the general university requirements for the baccalaureate degree and the dietetics curriculum, students earn a B.S. degree in Dietetics. To receive the Verification Statement required for application to a supervised practice program (internship), a student must earn a minimum 3.0 GPA in the DPD courses listed in the student handbook (www.nicholls.edu/dietetics).

Nicholls’ Didactic Program in Dietetics is designed to develop analytical thinking and responsibility for self-education. It emphasizes professional involvement, the importance of ethics, and the standards of dietetics education. Acceptance into a supervised practice program is very competitive. Students should strive to maintain a high grade point average and to gain work and/or volunteer experience in a dietetics-related area if possible.
**Declaration of the Major**

Students are strongly encouraged to seek advice from the DPD faculty regarding advising as well as from their assigned University College advisor during their Freshman year. Once you have successfully completed University College requirements and/or 15 hours of college credits and registered for DIET 120 you should have completed the necessary paperwork to “declare” Dietetics as your major. At that time, you will be assigned to a faculty advisor in the department. See “Advising”.

You are responsible for setting up a meeting with your advisor to plan the remaining coursework needed according to the current curriculum. It is expected that the student will keep the advisor apprised of changes and/or difficulties with obtaining courses as planned. Courses are sequenced and many have prerequisites so it is imperative that ongoing advising takes place. Students are responsible for contacting advisors prior to registering for courses or as instructed by the advisor.

**Advising and Progression Policy**

Each student is assigned an advisor for mentoring and academic advising. Each semester during the University’s regularly scheduled advising period, the faculty advisor and student review the student’s personal academic plan to assess the student’s progress through the program. A schedule for the upcoming semester is determined and approved by the advisor. Incoming freshman receive academic advising through University College but are still required by the Didactic Program in Dietetics to contact the program (985.493.2624) to arrange a meeting with a dietetics advisor. This insures that dietetics majors are progressing through the dietetics curriculum appropriately and receive career mentoring. The academic plan is designed to allow the student to progress through the curriculum in a timely manner. It is critical that the student complete the prerequisites in an orderly fashion to insure that foundation knowledge and skills are developed enabling the student to succeed in subsequent courses. Prerequisites and GPA will be monitored each semester during the advising session. Students will receive advice on other career options if they are not successful in meeting the DPD program requirements.

Once students are accepted into the Dietetics program, they must pass each course with a minimum grade of “C”. Students will be allowed to repeat a course that has a grade lower than a “C” once. If the student cannot pass the course successfully the second time they will be counseled and advised as to alternative majors.

In the DIET 120 Orientation to the Dietetics Profession course, students will develop an academic plan and present it to their academic advisor for approval. Students who enter the program at other times will confer with their academic advisor for assistance until they enroll in DIET 120. An academic portfolio to track progress will also be initiated in this course. After the academic plan is prepared, students are expected to make an appointment with the academic advisor during the time set aside...
for advising each semester. Students are to come prepared to have the advisor review the courses the student plans to schedule for the upcoming semester. Students should not expect the advisor to prepare the class schedule but instead to offer career counseling and guidance regarding the college experience. Advisor assignment is made alphabetically according to the system below.

<table>
<thead>
<tr>
<th>NAME</th>
<th>ADVISOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>A-F</td>
<td>Tammy Bourque, MS, RD, LDN</td>
</tr>
<tr>
<td>G-L, Veterans, DPD</td>
<td>Sherry Foret, MS, RD, LDN</td>
</tr>
<tr>
<td>M-Z</td>
<td>Elizabeth Sloan, MS, RD, LDN</td>
</tr>
</tbody>
</table>

**Facilities**

Gouaux Hall houses the Department of Allied Health Sciences office. The department’s student computer lab, and the dietetics classrooms are in Ayo Hall. Gouaux Hall contains the foods laboratory, office of the Director of the Didactic Program in Dietetics and two dietetics faculty offices. Hospitals, health care facilities, community agencies, and food service operations in the surrounding area serve as sites for field experiences to enhance classroom learning.

Allied Health Sciences, Office Gouaux 107 985-493-2624
Brigett Scott, PhD, RD, LDN Gouaux 107 985-449-7124
Elizabeth Sloan, MS, RD, LDN Gouaux 412 985-493-2613
Tammy Bourque, MS, RD, LDN Gouaux 411 985-493-2513
Sherry Foret, MS, RD, LDN Gouaux 228 985-448-4732

**Faculty**

Brigett Scott, PhD, RD, LDN is an associate professor and Head, Department of Allied Health Sciences. Dr. Scott has experience in clinical dietetics specializing in telemetry and cardiac care. She also analyzes menus for a local correctional facility. The Bayou District Dietetic Association (BDDA) has benefited from her leadership abilities as she has served as President for 2 years and has served as the President of the Louisiana Dietetic Association.

She has received the Outstanding Dietetic Educator for Internship Programs, Emerging Leader Award and Outstanding Young Dietitian Award from the Louisiana Dietetic Association. She has presented abstracts and been a speaker at state meetings. Dr. Scott currently serves as the Web Developer for the Louisiana Dietetic Association.
**Elizabeth Sloan, MS, RD, LDN** is an Assistant Professor and Coordinator of the Didactic Program in Dietetics. She comes to Nicholls with over 20 years’ experience, most recently serving as the Nutrition Educator Coordinator for Louisiana’s WIC Program. Prior to that Ms. Sloan worked as an outpatient dietitian at the Ochsner Clinic in the Cardiovascular Health Center and with the Endocrinology/Diabetes Institute. She has varied teaching experience as a diabetes educator and case manager, an adjunct instructor at Delgado Community College and as a preceptor for dietetic interns, DPD students, and Master of Public Health students.

Ms. Sloan is an active member of the Louisiana Dietetic Association (LDA) and past recipient of the Outstanding Young Dietitian of the Year award and Outstanding Dietetic Educator award. She is very interested in public policy and legislative issues impacting the dietetics profession and the populations we serve. She has served as the LDA’s State Regulatory Specialist, By-Laws Chair and currently the President.

**Tammy D. Bourque, MS, RD, LDN** is an instructor in dietetics. On a hot, lazy day in 1980, while spending the summer with her grandparents in Houma, LA, she picked up a copy of Earl Mindell’s Vitamin Bible from her grandmother’s bookshelf…and her passion for nutrition was born.

Her college professors were very instrumental in teaching her to analyze and evaluate the incredible volume of nutrition information that is always blaring out from the media. The instruction she received gave her a more critical eye when reading a nutrition book or when listening to a sensational radio advertisement about a diet pill. And the mentoring she received from her professors spawned a desire in her to teach and mentor others.

While she loved working as an outpatient dietitian in the cystic fibrosis clinic at Tulane Medical Center, her love of teaching has brought her to Nicholls. Her clinical experience also includes outpatient dialysis, long-term acute care, ICU, and NICU.

At home in New Orleans, she loves to practice ashtanga yoga at a studio owned by a graduate of the Nicholls Dietetics program. She also enjoys cooking, gardening, walking in City Park with her dog, and trying out different ethnic restaurants.

**Sherry Foret, MS, RD, LDN** is an instructor who has over sixteen years of clinical and management experience in dietetics. She served as Nutritional Services Director, Outpatient Dietitian, and Clinical Dietitian for the intensive care unit at Leonard Chabert Medical Center. Also, she has served on the Board of the Bayou District Dietetic Association as Secretary and President and is currently serving on the Board of the Louisiana Dietetic Association as Past-President. She is also a member of Dietitians in Nutrition Support and ASPEN. She has also been the recipient of the Louisiana Dietetic Association’s Outstanding Dietetic Educator Award and Outstanding Dietitian of the Year.
**Program Communication on Moodle**

The program maintains a site on Moodle for communication purposes. All majors should be listed in this site. If you are not receiving program announcements/emails, please inform your advisor. On this site you will find listings for job/volunteer opportunities, Student Dietetic Association announcements, program forms and announcements.

**Academics**

**Curriculum**

The curriculum is designed to prepare the student for a dynamic career in a rapidly changing world. Among the required courses are nutrition, food science, human anatomy and physiology, chemistry, biochemistry, microbiology, sociology, and technical writing. Students who are majoring in Dietetics may choose to minor in Business Administration, Psychology, or Culinary Arts. Review the current online university catalog for requirements. The additional coursework prepares students for health care management and culinary operations management employment.

When planning your schedule for an upcoming semester remember that some courses are taught only in Fall or Spring; this can make the scheduling of prerequisites rather tricky at times. Never fear, your advisor can be a great help with this. Remember, you will feel more comfortable and confident if you take the courses in the recommended sequence. A sample of a traditional 4 year curriculum is provided at the end of this handbook.

**Formal Assessment**

All Dietetics courses (except labs) must assess students with a comprehensive final examination.

**Academic Integrity**

Students enrolled at Nicholls State University are expected to follow the NSU Code of Student Conduct. The current code can be found on the website [http://www.nicholls.edu/documents/student_life/code_of_conduct.pdf](http://www.nicholls.edu/documents/student_life/code_of_conduct.pdf).

**Student Academic Grievances Policy**

The proper procedure for filing grade appeals or grievances related to academic matters is listed in Section 5 of the *Code of Student Conduct* and at the following link: [http://www.nicholls.edu/documents/student_life/code_of_conduct.pdf](http://www.nicholls.edu/documents/student_life/code_of_conduct.pdf).
Expenses/Travel
Current Nicholls State University tuition and fee information can be found on the website www.nicholls.edu/fees.

Each semester you can expect to have at least the following expenses:
  Tuition and related university and laboratory fees
  Room and board/rent and groceries
  Texts and course supplies

Dietetics courses will also require: (costs are approximate)
  Dietetics uniform shirt and slacks
  Travel expenses to field experiences - varies
  Immunizations required by the university and clinical sites - varies

Travel
It is the policy of the DPD program that students are responsible for all liability when traveling to and from assigned areas. These assigned areas include on-campus and off-campus such as volunteer sites and field experience sites. These assignments are considered an extension of the classroom environment. Students must also incur any costs associated with travel such as mileage and/or fuel.

<table>
<thead>
<tr>
<th>DIET Required Courses</th>
<th>Semester Offered</th>
<th>Hours</th>
<th>Texts</th>
<th>Supplies, etc.</th>
<th>Course Fees</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIET 111 Food &amp; Nutrition</td>
<td>Fall/Spring/Summer All Dietetic Majors</td>
<td>3-3-0</td>
<td>$249.65</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DIET 120 Orientation to Dietetics Profession</td>
<td>Fall and Spring  All Dietetic Majors</td>
<td>1-1-0</td>
<td>$60.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DIET 200 Applied Nutrition</td>
<td>Fall/Spring/Summer All Dietetic Majors</td>
<td>3-3-0</td>
<td>$199.55</td>
<td>$20.00</td>
<td></td>
</tr>
<tr>
<td>DIET 201 Applied Nutrition Laboratory</td>
<td>Fall only All Dietetic Majors</td>
<td>1-0-3</td>
<td>$40.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DIET 112 Food and Nutrition Lab</td>
<td>Fall only All Dietetic Majors</td>
<td>3-1-6</td>
<td>$50.00</td>
<td>$100.00</td>
<td></td>
</tr>
<tr>
<td>Dietetic Student Uniform Shirt</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>$30.00</td>
</tr>
<tr>
<td>DIET 264 Food Science</td>
<td>Spring only All Dietetic Majors</td>
<td>3-2-3</td>
<td>$74.95</td>
<td>$70.00</td>
<td></td>
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<tr>
<td>DIET 300 Nutrition Education and Counseling</td>
<td>Fall only Program acceptance only</td>
<td>3-3-0</td>
<td>$55.00</td>
<td></td>
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<tr>
<td>DIET 305 Nutrition Through the Life Cycle</td>
<td>Fall only All Dietetic Majors</td>
<td>3-3-0</td>
<td>$237.35</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DIET 390 Community Nutrition</td>
<td>Fall only Program acceptance only</td>
<td>3-3-0</td>
<td>$238.65</td>
<td>travel</td>
<td></td>
</tr>
<tr>
<td>DIET 395 Nutrition Assessment</td>
<td>Spring only Program acceptance only</td>
<td>3-3-0</td>
<td>$235.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DIET 301 Institutional Planning &amp; Purchasing</td>
<td>Spring only All Dietetic Majors</td>
<td>3-3-0</td>
<td>$260.30</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DIET 316 Organization and Management</td>
<td>Spring only All Dietetic Majors</td>
<td>3-3-0</td>
<td>$105.00</td>
<td>$20.00</td>
<td></td>
</tr>
<tr>
<td>DIET 410 Advanced Nutrition</td>
<td>Spring only Program acceptance only</td>
<td>3-3-0</td>
<td>$153.95</td>
<td>$50.00 (AND Student membership)</td>
<td></td>
</tr>
<tr>
<td>DIET 404 Quantity Food Production</td>
<td>Fall only Program acceptance only</td>
<td>3-1-6</td>
<td>$142.00</td>
<td>Non-slip shoes $25.00</td>
<td>$60.00</td>
</tr>
<tr>
<td>DIET 416 Medical Nutrition Therapy I</td>
<td>Fall only Program acceptance only</td>
<td>3-3-0</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Professional Membership

It is recommended that students become active members of professional organizations. Networking with dietetics professionals in these organizations often leads to paid employment or volunteer experience throughout the college years. Students also form bonds with the classmates who will be their professional peers in just a few years. Dietetic students are required to become student members of the Academy of Nutrition and Dietetics during the fall semester of their junior year and maintain membership until graduation. This enables the student to have full access to the AND website including the Evidence Analysis Library utilized in classes. The approximate membership fees for professional organizations are:

- **Academy of Nutrition and Dietetics**—$50 per year (June 1 through May 31)
- **Bayou District Dietetic Association**—approximately $10
- **Nicholls' Student Dietetic Association**—$15/year or $10/semester

Students are encouraged to attend the Louisiana Dietetic Association’s annual Food & Nutrition Expo (members of the Academy (AND) are automatically members of LDA but students are not required to be members of the Academy to attend LDA’s annual meeting.) The estimated cost for registration is $75. Several meals are typically included in this fee, but additional expenses will be incurred if students plan to stay overnight at the Expo or travel daily from Thibodaux for the 2-day meeting. Field trips are planned in some courses and the Student Dietetic Association arranges various activities that may require some expenditure on the part of students. It is estimated that these activities may cost the student $15-20 each.

### Scholarships and Financial Aid

Students are encouraged to apply for local, state and national scholarships offered by professional organizations. The Academy of Nutrition and Dietetics and the Louisiana Dietetic Association each offer opportunities for scholarship application. There are also websites specializing in “matching” students to scholarships based on past participation in clubs, hobbies, religious affiliations, parental employers, or study interests. Other scholarships may be identified through Nicholls’ Financial Aid Office at [http://www.nicholls.edu/financial-aid/](http://www.nicholls.edu/financial-aid/).

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Term</th>
<th>Credit Hours</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIET 450</td>
<td>Special Topics</td>
<td>Fall and Summer</td>
<td>1-1-0</td>
<td></td>
</tr>
<tr>
<td>DIET 459</td>
<td>Senior Seminar</td>
<td>Fall only</td>
<td>2-2-0</td>
<td>$15.00</td>
</tr>
<tr>
<td>DIET 330</td>
<td>Health Beliefs &amp; Practices in a Diverse Society</td>
<td>Spring only All Dietetic Majors</td>
<td>3-3-0</td>
<td>$80.80</td>
</tr>
<tr>
<td>DIET 418</td>
<td>Medical Nutrition Therapy II</td>
<td>Spring only</td>
<td>3-3-0</td>
<td></td>
</tr>
<tr>
<td>DIET 419</td>
<td>Medical Nutrition Therapy II Laboratory</td>
<td>Spring only</td>
<td>1-0-3</td>
<td>$70.00</td>
</tr>
<tr>
<td>DIET 400</td>
<td>Research in Dietetics I</td>
<td>Fall</td>
<td>2-2-0</td>
<td></td>
</tr>
<tr>
<td>DIET 401</td>
<td>Research in Dietetics II</td>
<td>Spring</td>
<td>1-1-0</td>
<td></td>
</tr>
</tbody>
</table>
Tutoring

As mentioned earlier, acceptance into a post-baccalaureate dietetic internship is very competitive. The higher the DPD-related course GPA the better chance a student will have getting into a program. Students must also realize that they cannot graduate with a “D” in any course in the dietetics curriculum. For these reasons students are encouraged to take advantage of the services provided by Nicholls’ Tutorial and Academic Enhancement Center (www.Nicholls.edu/academic_enhancement) located in 158 Shaver.

According to their website the Center provides small group sessions, individual consultations, and walk-in services. Students should stop by the center to determine tutorial offerings available each semester. If tutoring isn’t available for a course you want help with, ask at the Tutoring Center about whether the course could be added. Ask the course’s professor about an upper level student who might be able to help. Don’t hesitate to talk to your instructors, professors and advisor. They want you to succeed and will be able to offer guidance.

Disability Policy

The Office of Disability Services provides assistance to students with disabilities in their adjustment to college and serves as a liaison with faculty to accommodate students with disabilities. Students with disabilities must first self-identify with the Office and provide current documentation of their disability from an approved licensed professional regarding the nature and extent of the disability and the recommended accommodations. Before any accommodations will be made documentation must be provided. The Office is located in 158A Shaver Gym. Call 985.448.4430; TDD 4497002 for information and appointments and on the website at http://www.nicholls.edu/disability/.

Ellender Memorial Library

For assistance with many class assignments in dietetics courses as well as others in the curriculum a visit to Ellender Memorial Library either in person or via the website www.nicholls.edu/library/ will be required.

Familiarize yourself with this website and find the information related to dietetics. Check “Subject Guides” on the Library’s homepage and it will lead you to pertinent databases, websites, reference books, and enable you to search the catalog for related materials. The Library can offer assistance with research. On the Library homepage, click Library Divisions and then Research. The library staff is eager to assist you in person, by phone, or via the web. Don’t hesitate to take advantage of their expertise.
Transfers and Course Currency

Frequently students at Nicholls or other universities will contact the Director of the Didactic Program in Dietetics inquiring about changing their major to dietetics. At other times graduates of Dietetic Technician programs such as that at Delgado Community College want to continue their education and become registered dietitians. Students enrolled in Tulane University’s graduate program in nutrition/public health have also inquired about the requirements to become registered dietitians. College graduates working in varied professions may want to change the direction of their life and decide that it is never too late to pursue a career in dietetics.

In each of these scenarios the Director reviews the transcripts of all post-secondary course work from each college and/or university attended to determine which, if any, of the completed courses meet the undergraduate knowledge requirements needed to earn the Verification Statement necessary to apply to a ACEND-approved supervised practice experience, i.e., dietetic internship. If the individual already possesses a bachelor’s degree it is not mandatory that a second degree in dietetics be earned but that specific courses have been completed with a grade of “C” or better. Each student’s transcript is reviewed in terms of earning a second bachelor’s degree in the event that the student desires a degree in Dietetics. The NSU Office of Admissions will complete an official course transfer upon application to the University which will be forwarded to the DPD Director.

The currency of applicable courses is also vital. In a field as dynamic as dietetics where knowledge is continually evolving it is necessary that students have been instructed and evaluated on up-to-date course content. The DPD program has established the following course time limits.

Courses with no time limit: English, Math, Psychology, Art/Music, Sociology, Chemistry, History/Humanities, Biology, Speech, Economics, and Diet 111 Food and Nutrition.

Courses with a 10 year time limit: Marketing 300, Computer Literacy, and the following Diet courses:

Diet 200 Applied Nutrition
Diet 201 Applied Nutrition Lab
Diet 215 Meal Management
Diet 264 Food Science
Diet 305 Lifecycle Nutrition
Diet 301 Institutional Planning
Diet 316 Organization/Management
Diet 330 Health Beliefs
Diet 404 Quantity Foods
Diet 300 Nutrition Education
Diet 390 Community Nutrition
Diet 410 Advanced Nutrition

Courses that must be taken at NSU:

Diet 395 Nutrition Assessment
Diet 416 Medical Nutrition Therapy I
Diet 418 Medical Nutrition Therapy II
Diet 419 Medical Nutrition Therapy Lab
Diet 400 Research in Dietetics I
Diet 401 Research in Dietetics II
Diet 459 Senior Seminar in Dietetics
Diet 450 Special Topics

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Students with degrees or coursework completed at a college or university outside of the United States or its territories must have their degree validated by an agency approved by the Commission on Dietetic Registration of The Academy of Nutrition and Dietetics.

Official Copy of the transcripts should be sent to
Elizabeth Sloan, MS, RD, LDN
Director, Didactic Program in Dietetics
Dept. of Allied Health Sciences
Thibodaux, LA 70310
OR faxed to Ms. Sloan's attention at 985.493.2614

University information regarding admission, registration, campus information, etc. can be found at www.nicholls.edu/transfer and http://www.nicholls.edu/testing/. **Remember, your transcript must be reviewed by the DPD director and you must be advised by Dietetics faculty.**

**Computer Lab**

In addition to the computer labs available campus-wide students in the Department of Allied Health Sciences have a computer lab available for their use in Ayo 119.

**Letters of Recommendation**

It is to be expected that students will need letters of recommendation from faculty and or advisors to accompany applications for scholarships, internships, graduate school and/or employment while at Nicholls and following graduation. To assist in obtaining these in a timely manner and to insure that all pertinent information is included in the letters, the following information must accompany the request. Please give faculty 2-4 weeks to complete letters.

- Name, title, and address to whom the letter is to be addressed.
- Name of the scholarship, award, or position to which you are applying.
- Current resume or listing of work and volunteer experience and the personal attributes that make you qualified. (Co-Curricular Form available from www.Nicholls.edu/osa may be helpful.)

Dietetics students are fortunate because the dietetics program is relatively small and course design is such that faculty have considerable interaction with students during their career at Nicholls. Letters of recommendation therefore can be more meaningful if the student has in fact met course and program expectations.
**Procedures for Complaints Against DPD Programs**

The Accreditation Council for Education in Nutrition and Dietetics (ACEND) has established a process for reviewing complaints against accredited programs in order to fulfill its public responsibility for assuring the quality and integrity of the educational programs that it accredits. Any individual, for example, student, faculty, dietetics practitioner and/or member of the public may submit a complaint against any accredited or approved program to ACEND. However, the ACEND board does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admissions, appointment, promotion or dismissal of faculty or students. It acts only upon a signed allegation that the program may not be in compliance with the accreditation standards or policies. The complaint must be signed by the complainant. Anonymous complaints are not considered. Where a complainant has threatened or filed legal action against the institution involved, ACEND will hold complaints in abeyance pending resolution of the legal issues and the complainant is so advised.

1. ACEND staff forwards all written complaints to the ACEND chair within three weeks of receipt of the complaint.

2. If the ACEND chair determines that the complaint does not relate to the accreditation standards or policies, the complainant is notified in writing within two weeks of the Chair's review that no further action will be taken.

3. If the ACEND chair determines that the complaint may relate to the accreditation standards or policies, the complaint is acknowledged in writing within two weeks of the chair's review and the complainant is provided a copy of the process for handling the complaint.

4. At the same time as the complainant is notified, the complaint is forwarded to the program by express mail second day delivery for tracking purposes. The administrative officers of the institution or organization sponsoring the program, currently on file with ACEND, receive copies of the correspondence by first class mail. At the request of the complainant, the name of the complainant is "blocked out" within the body of the written complaint that is sent to the program.

5. The ACEND chair requests the program to conduct a preliminary investigation and submit a report addressing the relevant accreditation standards or policies postmarked no more than 30 calendar days from receipt of the notification, as documented by the record of second day delivery.

6. The ACEND chair may also request further information or materials relating to the complaint from the complainant, the institution or other sources.
7. The ACEND chair appoints a review committee to consider the complaint, along with all relevant information. The review committee recommends appropriate action to the ACEND board at its next scheduled meeting.

8. In determining the appropriate action, the ACEND board considers the complaint, materials relating to the complaint, the review committee's recommendation, if any, and additional evidence provided by the program, if any.

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

10. If the complaint is determined to be unsubstantiated or not related to the accreditation standards or policies, no action is taken.

11. If the complaint is substantiated and indicates that the program may not be in compliance with the accreditation standards or policies, appropriate action is taken, which may include, but is not limited to, scheduling an on-site visit of the program. If the complaint is substantiated and the ACEND board determines that the program is not in compliance with the accreditation standards or policies, the ACEND board may place the program on probation or withdraw accreditation or approval.

12. The program director and administration of the sponsoring institution are notified of the ACEND board's decision and action in writing within two weeks of the decision. The complainant is notified of the final decision and action when the reconsideration and appeals process expires.

13. The program has the right to request the ACEND board to reconsider a decision to place the program on probation or to withdraw accreditation or approval.

Professional Expectations

You will become familiar with professional behavior and expectations as you refer to the syllabi and information provided for field trips or hosting guest speakers. These guidelines are intended to ease your transition from an academic setting to the professional world. Try to envision how these expectations would be viewed in a work setting. Review criteria for scholarships and see if you can relate these expectations to demonstration of potential success in your chosen field. Below are a few that you will regularly find in your course syllabi and are expectations of the program.
**Attendance**- As stated in the *University Catalog* (www.nicholls.edu/catalog)

“Class attendance is regarded as an obligation as well as a privilege, and all students are expected to be punctual and to attend all classes in which they are enrolled. Failure to do so may jeopardize a student’s scholastic standing and may lead to suspension from the university.” Students are responsible for adhering to the attendance policy in each of their classes and for knowing the consequences that may result from excessive absences. Absences shall begin to accrue on the first official class day. For students who enroll in the class after the first official day, absences shall begin to accrue on the first class day following enrollment.

Tardiness is treated as an absence, unless satisfactory explanation is made to the instructor at the end of the class period.

It is the responsibility of each student to make up necessary course work missed.

**Punctuality**—“all students are expected to be punctual . . . “*“Academic Procedures” section of the University Catalog; http://www.nicholls.edu/catalog.*

In dietetics courses, assignments are due at the beginning of class. Late work is not accepted in dietetics courses.

**Communication Policy**—Each student must have a computer account to access Moodle. Course communication in dietetics courses is conducted via Moodle. It is the student’s responsibility to check Moodle frequently (twice per week) for course announcements from the instructor. The instructor will also utilize the student’s Nicholls email account for communication. The student should check this email address at least twice a week. Moodle will be used to post grades. They cannot be given out in class, by phone, or by email. Grades are not final until they appear in BANNER at the end of a semester.

**Activities**—Participating in the activities of the Nicholls Student Dietetic Association and Bayou District Dietetic Association as well as organizations in the community and university provide opportunities for networking with dietetics professionals, developing soft skills such as time and organizational management, teamwork.

**Professionalism**— At this stage in your career you are expected to be prepared for class by having completed assigned readings before class. Projects are expected when they are due. You are expected to be prepared to participate in class discussions. Professionals are respectful of individuals. Students can contribute to an atmosphere of mutual respect in the classroom if these guidelines are followed:

1) Do not hold conversations with a classmate when the professor or another classmate is speaking.

2) If, through necessity, you arrive after class has begun, enter the classroom through the rear of the room and be seated there.

3) If you leave the classroom for any reason during lecture, exit through the rear of the classroom.
4) Turn off all electronic devices **BEFORE** class begins. If your cell phone rings during class you are expected to leave quietly.

5) Classrooms and/or labs are to be left in the condition in which they were found.

Professionals work on teams. This can be challenging but it is an expectation in the world today. In an effort to help students hone skills needed to work successfully on teams, team projects are frequently assigned in courses. You can demonstrate respect for classmates by listening to the opinions and ideas of team members, and by completing assigned tasks according to the schedule the team has planned.

Professionals represent their chosen profession. Dietetics students should remember that they represent their university, department, program, and profession whether in non-dietetics courses, on field trips, at professional meetings, or at work.

**Constructive Use of Social Media for Students**

The College of Nursing and Allied Health recommends that as a student you follow these guidelines when using any social media outlet (e.g., LinkedIn, Facebook, Twitter) in order to protect yourself and reduce the likelihood of causing harm to yourself or others:

- Students should never post any information, photos or identifiable content about current/past clients/patients in their care.
- Students should not post material that is harassing, obscene, defamatory, libelous, threatening, hateful, or embarrassing to any person or entity.
- Students should not post words, jokes, or comments based on an individual’s gender, sexual orientation, race, ethnicity, age, or religion.
- Students should not post pictures of themselves in compromising positions (drunk, sexually explicit, inappropriately dressed) as this may cause problems for you and or others later in life. Employers may check social media sites before hiring.
- Students should not complain about their work, coworkers, patients/clients or organizational policies.
- Students should avoid posting while under the influence (PUI). When people are under the influence of alcohol or drugs they may post things that they might otherwise avoid.
- Students should ‘defriend’ anyone who is harassing them or making them feel uncomfortable. If the student is scared to completely ‘unfriend’ someone they can possible alter the settings associated with that person to hide their posts.
- Students should become familiar with the privacy settings on their social media accounts to help insure that their information is set at the level of privacy at which they are comfortable.
**Dress Code**

During planned field trips and meeting with guest speakers, students are expected to dress in proper attire. Students will be meeting and interacting with professional dietitians from around the state. Professional attire is recommended to create a positive first impression as these professionals may become future employers and/or internship directors. As we will be guests in facilities, it is important that we adhere to each facility’s dress codes and behavioral expectations. The faculty will assist with determining the dress code for specific activities.

The Dietetics Program does have an established uniform that is required in several nutrition courses. The specific requirements will be described in the individual class syllabi. Some field trips and community activities require your wearing the Program Uniform. The current uniform is a monogrammed red short sleeve shirt worn with khaki or black slacks. Faculty can provide you with purchasing information.

**Activities**

**Professional Organizations**

Dietetics majors learn through participation in departmental, university, and community activities. As active members of Nicholls Student Dietetic Association (NSDA), Bayou District Dietetic Association (BDDA), and the Academy of Nutrition and Dietetics (AND) students have the opportunity to network with professionals and collaborate with future colleagues. Through these experiences they gain an appreciation for the many possibilities in the dynamic field of dietetics.

Student membership in Bayou District Dietetic Association fosters networking with registered dietitians in this geographical area. Frequently the dietitians are involved with projects and would welcome the volunteer assistance of students. At times they have hired students to work in their facilities. In several cases paid employment resulted from a student’s performance as a volunteer. Participation as a volunteer or employee lets students learn more about dietetics practice and see if they would or would not like to work in similar positions in the future.

**Nicholls Student Dietetic Association**

Membership in the NSDA allows one to meet other students in the major, which fosters the development of camaraderie, as these peers will become your colleagues in the future. Students can support each other through study groups and projects, learning valuable skills such as teamwork and leadership. Guest speakers are invited to the meetings based on student interest increasing your exposure to the job market. Recent activities of the NSDA included participation in the homecoming parade, health fairs, Family Day, Welcome Back Day, Food Day, and National Nutrition Month activities.
Students should bookmark [http://nicholls.collegiatelink.net](http://nicholls.collegiatelink.net) to keep up with the Nicholls Student Dietetic Association’s news and activities.

**Volunteerism and Employment in the Field**

Nicholls' dietetics students volunteer in the Food and Nutrition departments of long term care facilities and hospitals, as well as local food banks. They have worked at the Lafourche Child Nutrition Department’s main office and as dietary supervisors and aides in area hospitals and long term care facilities.

Dietetic Internship selection committees see these efforts as a sign that an individual is mature, responsible and dedicated. It shows curiosity on the part of the student and enthusiasm for the field of dietetics. It’s definitely a plus!

**Academic Success Policy**

Each semester, the dietetic student is expected to meet high standards for successful completion on all DIET coursework requirements. The following policy is enacted and enforced by the DPD program.

**Didactic Competency:**

With any DIET course, the Course Instructor will be required to have a documented meeting with a DPD student who earns below a 70% on an examination and a remediation action plan developed. The Course Instructor will determine the extent of the remediation. It is the student’s responsibility with the course instructor’s guidance, to execute the remediation action plan.

Upon a student’s second required remediation plan in a course, the DPD student will be asked to provide consent to permit the course instructor to discuss the student’s academic success status with the program director and other DIET faculty members in an effort to develop a more effective remediation action plan for academic success of the student.

Students achieving a final course grade of below 70% will have to repeat the course. This may negatively impact degree progression.
# Bachelor of Science in Dietetics (DIET) 2016-2017 Catalog

**FRESHMAN YEAR (30 Hours)**

<table>
<thead>
<tr>
<th>Fall Semester (14 hrs)</th>
<th>Prerequisite Information</th>
<th>Hours</th>
<th>Grade</th>
<th>Year/Semester</th>
<th>Course Sub</th>
</tr>
</thead>
<tbody>
<tr>
<td>*BIOL 114 Human Anat &amp; Physiology I (GER)</td>
<td>Non-developmental placement.</td>
<td>3</td>
<td>0</td>
<td>3</td>
<td>0</td>
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<tr>
<td>*BIOL 115 Human Anatomy &amp; Physiology Lab I</td>
<td>Pre or Co: Biology 114</td>
<td>1</td>
<td>0</td>
<td>3</td>
<td>0</td>
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<tr>
<td>Freshman Seminar Course (UR)</td>
<td>First time entering freshmen and transfer students with less than 30 hours.</td>
<td>1</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>*ENGL 101 English Composition I (GER)</td>
<td>Prerequisites: Initial placement by ACT score of 18 or better in English, or C or better in ENGL 003, or satisfactory score on departmental placement test</td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>*MATH 101 College Algebra or *MATH 117 Contemporary Math (GER)</td>
<td>&quot;C&quot; in Math 003 or &quot;S&quot; on placement test.</td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>*PSYC Elective</td>
<td>See catalog.</td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

| Spring Semester (16 hrs) | | |
|---------------------------|--------------------------|-------|-------|---------------|------------|
| *BIOL 116 Human Anatomy & Physiology II (GER) | BIOL 114 and 115. | 3 | 3 | 0 | 0 |
| *BIOL 117 Human Anatomy & Physiology Lab II (GER) | Pre or Co: Biology 116 | 1 | 0 | 3 | 0 |
| *ENGL 102 English Composition II (GER) | English 101 ("C" or better for graduation) | 3 | 3 | 0 | 0 |
| SOCI 151 Intro Sociology | N/A | 3 | 3 | 0 | 0 |
| *DIET 111 Food and Nutrition | Eligibility for Engl 101 and Math 101 or higher | 3 | 3 | 0 | 0 |
| Art Elective | | 3 | 3 | 0 | 0 |

**SOPHOMORE YEAR (30 Hours)**

<table>
<thead>
<tr>
<th>Fall Semester (15 hrs)</th>
<th>Prerequisite Information</th>
<th>Hours</th>
<th>Grade</th>
<th>Year/Semester</th>
<th>Course Sub</th>
</tr>
</thead>
<tbody>
<tr>
<td>*CHEM 101 or CHEM 105 (GER)</td>
<td></td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
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<tr>
<td>*DIET 200 Applied Nutrition</td>
<td>Completion of 30 hrs. of non-remedial coursework with a &quot;C&quot; or better in English 101 and Math 101, 117 or higher.</td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>DIET 201 Applied Nutrition Lab</td>
<td>Credit or registration in Diet 200</td>
<td>1</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>*DIET 112 Food and Nutrition Lab</td>
<td>&quot;C&quot; or better in DIET 111</td>
<td>1</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>*MATH 214 Statistics</td>
<td>&quot;C&quot; or better in Math 101 or 117</td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>*DIET 120 Orientation to Dietetics Profession</td>
<td>Completion of 15 hrs. of non-remedial coursework with a &quot;C&quot; or better in English 101 and Math 101 or higher.</td>
<td>1</td>
<td>1</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>BIOL 205 Microbiology</td>
<td>Biol 114-116</td>
<td>3</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
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</table>

| Spring Semester (15 hrs) | | |
|---------------------------|--------------------------|-------|-------|---------------|------------|
| History Elective (GER) | | 3 | 3 | 0 | 0 |
| CHEM 208 Biochemistry for Health Sciences | Chemistry 101/Chemistry 105 | 3 | 3 | 0 | 0 |
| DIET 264 Food Science | "C" or better in DIET 111 and DIET 215 | 3 | 2 | 3 | 0 |
| ENGL Literature Elective | "C" or better in Engl 102 | 3 | 3 | 0 | 0 |
| Humanities Elective (GER) | | 3 | 3 | 0 | 0 |
### JUNIOR YEAR (30 Hours)

#### Fall Semester (15 hrs)

<table>
<thead>
<tr>
<th>Course Sub</th>
<th>Prerequisite Information</th>
<th>Hours</th>
<th>Grade</th>
<th>Year/Semester</th>
<th>Course Sub</th>
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<tbody>
<tr>
<td>DIET 300 Nutrition Education and Counseling</td>
<td>“C” or better in Diet 201</td>
<td>3-3-0</td>
<td></td>
<td></td>
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<tr>
<td>DIET 305 Nutrition Through the Life Cycle</td>
<td>“C” or better in DIET 200</td>
<td>3-3-0</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>DIET 390 Community Nutrition</td>
<td>Permission of Department Head</td>
<td>3-3-0</td>
<td></td>
<td></td>
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<tr>
<td>ENGL 468 Technical Writing for the Sciences</td>
<td>“C” or better in Engl 102 and junior standing</td>
<td>3-3-0</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MTKG 300 Marketing</td>
<td>60 hours non-remedial</td>
<td>3-3-0</td>
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#### Spring Semester (15 hrs)

<table>
<thead>
<tr>
<th>Course Sub</th>
<th>Prerequisite Information</th>
<th>Hours</th>
<th>Grade</th>
<th>Year/Semester</th>
<th>Course Sub</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIET 301 Institutional Planning &amp; Purchasing</td>
<td>MRKT 300</td>
<td>3-3-0</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>DIET 316 Organization and Management</td>
<td>Corequisite DIET 301</td>
<td>3-3-0</td>
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</tr>
<tr>
<td>DIET 330 Health Beliefs &amp; Practices in a Diverse Society</td>
<td>Junior standing</td>
<td>3-3-0</td>
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<tr>
<td>DIET 395 Nutrition Assessment</td>
<td>“C” or better in Diet 305</td>
<td>3-3-0</td>
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</tr>
<tr>
<td>DIET 410 Advanced Nutrition</td>
<td>For DIET majors only. Prerequisites: “C” or better in DIET 305, BIOL 116 and BIOL 205 and credit or registration in CHEM 208</td>
<td>3-3-0</td>
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</table>

#### SENIOR YEAR (30 Hours)

#### Fall Semester (16 hrs)

<table>
<thead>
<tr>
<th>Course Sub</th>
<th>Prerequisite Information</th>
<th>Hours</th>
<th>Grade</th>
<th>Year/Semester</th>
<th>Course Sub</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIET 404 Quantity Food Production</td>
<td>“C” or better in Dietetics 301 and 316.</td>
<td>3-2-3</td>
<td></td>
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<tr>
<td>DIET 416 Medical Nutrition Therapy I</td>
<td>Dietetics majors only. “C” or better in DIET 410.</td>
<td>3-3-0</td>
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<tr>
<td>DIET 400 Research in Dietetics I</td>
<td>Senior standing in Dietetics</td>
<td>2-2-0</td>
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<tr>
<td>DIET 459 Senior Seminar</td>
<td>Dietetics majors only; senior standing.</td>
<td>2-2-0</td>
<td></td>
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<tr>
<td>SPCH 101 or FCED 262</td>
<td></td>
<td>3-3-0</td>
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<tr>
<td>Elective</td>
<td></td>
<td>3-3-0</td>
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</table>

#### Spring Semester (14 hrs)

<table>
<thead>
<tr>
<th>Course Sub</th>
<th>Prerequisite Information</th>
<th>Hours</th>
<th>Grade</th>
<th>Year/Semester</th>
<th>Course Sub</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIET 418 Medical Nutrition Therapy II</td>
<td>“C” or better in DIET 416.</td>
<td>3-3-0</td>
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<tr>
<td>DIET 419 Medical Nutrition Therapy II Laboratory</td>
<td>Credit or registration in DIET 418.</td>
<td>1-0-3</td>
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<tr>
<td>DIET 401 Research in Dietetics II</td>
<td>Senior standing in Dietetics</td>
<td>1-1-0</td>
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<tr>
<td>DIET 450 Special Topics</td>
<td>Senior standing in Dietetics; Program Director’s permission.</td>
<td>1-1-0</td>
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<tr>
<td>300+ Elective</td>
<td></td>
<td>3-3-0</td>
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<tr>
<td>ECON Elective (GER) 200 level or above</td>
<td>English 101 &amp; eligibility for Math 101</td>
<td>3-3-0</td>
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<tr>
<td>Computer Literacy Elective (CLR)</td>
<td>“C” or better in Math 101</td>
<td>2-2-0</td>
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</tr>
</tbody>
</table>

Dietetic courses open to any dietetic student: Diet 111, 120, 200, 201, 215, 264, 301, 305, 316, and 330.

Dietetic courses for accepted program students only: Diet 300, 390, 395, 400, 401, 410, 404, 416, 418, 419, 450, and 459
Admissions Application to the Dietetics Degree at Nicholls State University

The dietetics degree at Nicholls State University is a Didactic Program in Dietetics and is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics.

The didactic program in dietetics is the first step on the path to becoming a Registered Dietitian. To become a Registered Dietitian, a student must complete an accredited education program and earn a verification statement. Secondly the student must complete an ACEND accredited internship and finally pass the RD exam.

Graduates of the Nicholls State University DPD program must earn a 3.0 GPA on DPD courses in order to earn the verification statement needed in order to apply for an internship.

Minimum requirements for application to the program are:
1. Students must be a declared Dietetics major.
2. Student must have a minimum OVERALL GPA of 2.75 on a 4.0 scale.
   3. The following courses (or their equivalent) must be completed with a minimum grade of “C.” While C’s are the minimum grade required, it is recommended that students earn A’s and B’s.

<table>
<thead>
<tr>
<th>Course Number</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL 114</td>
<td>Human Anatomy &amp; Phys I</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 115</td>
<td>Human Anatomy &amp; Phys Lab I</td>
<td>1</td>
</tr>
<tr>
<td>BIOL 116</td>
<td>Human Anatomy &amp; Phys II</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 117</td>
<td>Human Anatomy &amp; Phys Lab II</td>
<td>1</td>
</tr>
<tr>
<td>ENGL 101</td>
<td>English Composition I</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 102</td>
<td>English Composition II</td>
<td>3</td>
</tr>
<tr>
<td>MATH 101 OR 117</td>
<td>College Algebra or Contemporary Math</td>
<td>3</td>
</tr>
<tr>
<td>MATH 214</td>
<td>Statistics</td>
<td>3</td>
</tr>
<tr>
<td>DIET 111</td>
<td>Food and Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>DIET 200</td>
<td>Applied Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 101 OR 105</td>
<td>General Chem I or Introductory Chem I</td>
<td>3</td>
</tr>
<tr>
<td>PSYC Elective</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credit Hours</strong></td>
<td></td>
<td><strong>32 hours</strong></td>
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</tbody>
</table>

4. Once students have been accepted into the Dietetics Program they must pass each course with a minimum grade of “C”. Students will be allowed to repeat a course that has a grade lower than a “C” once. If the student cannot pass the course successfully the second time they will be counseled and advised as to alternative majors.

5. Write a Personal statement, 12 point font, double spaced, no longer than 2 pages (300-500 words) explaining your career goals and why you want to be a Registered Dietitian.

Applications are due: TBA (check program website)

Application to the Nicholls State University Dietetic Degree Program
1. Name: ___________________________________________

2: N Number: ________________________________________
3. Nicholls Email Address: ______________________________
4. Phone Number: ____________________________________

All pieces of this application must be enclosed in one envelope. Applications should be dropped off at Ayo Hall 118

Dietetics Grade Work Sheet
*Grades and GPA will be reviewed in Banner for accuracy*

<table>
<thead>
<tr>
<th>Semester and year completed</th>
<th>Course</th>
<th>Grade Earned</th>
</tr>
</thead>
<tbody>
<tr>
<td>------------------------------</td>
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</tbody>
</table>

Courses used to calculate DPD GPA for Verification Statement &
Dietetic Internship Applications

DPD 2009-2010, 2010-2011, 2011-2012 Catalogs

AHSC 221
BIOL 114, 115, 116, 117, 203
CHEM 101, (105 – used in 2011-2012 and subsequent DPD GPA calculation), 208
MKTG 300
MGMT 301 – (Not used in calculating the 2011-2012 and subsequent DPD GPA calculation)
ECON 255 (Econ 255 or Elective in 2011-12 DPD GPA calculation)
SOCI 151
PSYC Elec
MATH 214
FCED 262 or SPCH 101
DIET 111,120, 200, 201, 215, 264, 301, 305, 316, 330, 390, 404, 410, 416, 418,
419, 450, 451, 459, 495
ENGL 468
NURS 311
GEOG 401
NICHOLLS STATE UNIVERSITY

DIDACTIC PROGRAM IN DIETETICS

Verification of Receipt of Program Handbook

I, _________________________________________ have received a copy of the Nicholls State University, Didactic Program in Dietetics Handbook and understand that it contains important information regarding the Dietetic Program’s policies. I understand that as a dietetics major, it is my obligation to be aware of and abide by the policies contained in this handbook.

I understand that the policies contained in this handbook may occasionally require clarification and that I should discuss any questions that arise with my faculty advisor or the Director of the Dietetics Program.

I also understand that updates and additional information regarding the program may be made available in the Dietetics section of the University website.

I also understand that a DPD Verification Statement cannot be provided unless I have a minimum of a 3.0 GPA in DPD major coursework.

Student Signature __________________________________________________________

Date____________________

Upon completion, please submit to your faculty advisor.