MS in Dietetics

Degree Completion

For the Master’s degree, students will be required to complete thirty-six credit hours and the following requirements:

• All core courses (9 credits)
• An additional 21 credits selected from the list of electives
• A thesis (6 credits) or 3 credits of additional electives + a comprehensive paper (plan B) or 6 credits of additional electives (Plan C).

• The student’s schedule of courses must be approved by his/her faculty advisor and graduate committee and the graduate school.

Required Core Courses: (9 Credits)

STAT 725 Applied Statistics: Data description, probability, inference on means, proportions, difference of means and proportions, categorical data, regression, analysis of variance, and multiple comparisons. Prereq: Knowledge of algebra. This course is not intended for statistics or mathematics major

HNES 710 Recent Literature and Research: Directed readings and class discussions of recent literature, steps involved in problem solving, and critical analysis of research in the field.

HNES 728 Current Issues in Dietetics: Environmental scanning of trends in dietetics, with the impact of changes in global, economic, social, ethical, political, legal, technological, and ecological areas on healthcare and on dietetics practice.

Electives: (21 credits)

ADFH 635 Accounting Concepts and Analysis: Provides fundamental knowledge of hospitality managerial accounting, cost controls, and financial management. Includes financial statement analysis, cost concepts, cost-volume-profit analysis, calculating and controlling food and beverage costs, pricing, and capital budgeting.

ADFH 736 Entrepreneurship: The economics of entrepreneurship, business plan development, and steps in starting your own business related to hospitality or dietetics, including consultation.

HNES 642 Community Health & Nutrition Education: Nutrition education in community settings. Topics include behavior change, education and counseling theory, needs assessment, planning, implementation, and evaluation in a community setting

HNES 655 Sports Nutrition: Provides both current research and the translation of research findings into practical advice, offering unique insights on how nutrition can be used to design and effectively implement the optimal diet for performance.

HNES 658 Advanced Medical Nutrition Therapy. Principles in the nutrition care of patients with conditions requiring nutrition care.

HNES 719 Public Health Nutrition. This course provides information and activities related to the broad topic of public health nutrition and will focus on how nutrition research, policies and programs impact populations. Students will gain a broader understanding of public health nutrition through case studies, discussions and experiential learning experiences.

HNES 724 Nutrition Education: Principles and practices of teaching individuals and groups to translate nutrition knowledge into action. Emphasis on research in evaluation of nutrition education

HNES 726 Nutrition in Wellness: Course will address wellness promotion through nutrition. Nutritional risk and protective factors will be examined as they relate to public health and individual nutrition

HNES 729 Grant Writing for the Health Professional: Steps needed for successful grant applications. Identification of funding sources and completion of the application form. Designed for Registered Dietitians.

HNES 730 Fundamentals of Leadership: An appreciation of the basic principles of leadership by gaining an insight into one's own leadership abilities and developing the practical skills necessary to function as a leader in a realistic context

HNES 732 Food Production Management: In-depth analysis of several critical foodservice operations management decisions and development of analytical skills needed in solving operation management problems encountered in the foodservice industry.

HNES 733 Food Writing for Professionals: This course focuses on the writing skills needed by the food professional in order to communicate effectively in writing about food and food-related topics.

HNES 734 Foodservice Systems within Healthcare: A comprehensive review of today's health care institutions and their response to the economic, social/ethical, political/legal, technological, and ecological environments. Prereq: must be enrolled in the GPIDEA HNES: Option in Dietetics.

HNES 740 Maternal and Child Nutrition: Behavioral, physiological and public health issues impacting dietary and nutritional factors that support normal growth and development. Focuses on the early stages of the life cycle: gestation, lactation, infancy, preschool, school age and adolescence.
HNES 741 International Nutrition: Presents major nutritional problems that influence the health, survival, and developmental capacity of populations in developing societies. Covers approaches implemented at the household, community, national, and international levels to improve nutritional status.

HNES 742 Nutrition: A Focus on Life Stages: The influence of normal physiological stresses on nutritional needs throughout the life span will be explored. Evaluating nutritional status at different stages of life and identifying appropriate needs and services will be included.

HNES 743 Obesity across the Lifespan: This course emphasizes obesity in a population from childhood to the adult with attention to the impact of obese conditions on disease development throughout the life cycle.

HNES 744 Dietary and Herbal Supplements: Explore the safety and efficacy of botanical/herbal and dietary supplements in health applications including dietary supplementation in the prevention and treatment of chronic illness.

HNES 746 Nutrition and Health Disparities: Examination of nutrition and health disparities in the U.S. Identification of sociocultural determinants of health and their influence on nutrition and health outcomes. Exploration of interdisciplinary strategies to reduce nutrition and health disparities. Web-based instruction

HNES 747 Understanding Food Culture: this course is designed as a survey of topics that affect how we perceive food in the modern world. Food is examined as a badge of cultural identity, focus of media scrutiny and promotion, symbol of religion and driver of technology.


HNES 751 Advanced Nutrition: Micronutrients: This course focuses on nutrition that integrates mechanisms and interactions of vitamins and minerals from the cellular level, through the integration and regulation of metabolism in the whole organism.

HNES 752 Phytochemicals: Overview of phytochemicals (non-nutritive biologically active compounds) from fruits, vegetables, cereals and oilseeds with implications related to chemistry, physiological functions, and potential health implications.

HNES 753 Advanced Nutrition: Nutrigenomics/Lipid Metabolism: Concepts of how nutrients regulate gene expression (nutrigenomics) and how an individual’s genotype influences their nutrient requirements (nutrigenetics). This course will focus on the unique role of lipids in nutritional genomics and chronic disease.

HNES 756 Pediatric Clinical Nutrition: The physiological, biochemical and nutritional aspects of disease processes relevant to infants and children up to 18 years of age, including inborn errors of
metabolism, food hypersensitivity, obesity, and diseases of the major organ systems. Prereq: HNES 755.

**HNES 757** Nutritional Aspects of Oncology: Basic cancer biology and the relationship between nutrition and cancer, the role of nutrition in specific cancers, and information for cancer prevention programs and how to apply this information in patient management.


**HNES 759** Nutrition and Immunology: Principles and issues related to nutrition and immunology. Impact of nutrients and nutritional status on immune responses. Impact of disease states on nutritional status.

**HNES 798** Thesis 6 credits. **May be taken multiple semesters.** Students should plan to complete a thesis under the direction of their major professor and committee. The student's thesis problem is preferably a topic related to his/her dietetics practice, results of which may add to the body of knowledge and support evidence-based dietetics practice.