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<th>Position</th>
<th>Email</th>
<th>Office Location</th>
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</tr>
</tbody>
</table>

Professional Information

Accreditation

Radford University’s Nutrition and Dietetics Didactic Program is accredited by the Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2190
Chicago, IL 60606-6995, (312)-899-0040 ext. 5400
http://www.eatrightPRO.org/ACEND

ACEND is recognized by the United States Department of Education which recognizes the quality and effectiveness of ACEND as the accrediting body for nutrition and dietetics programs. ACEND is also a member of the Association of Specialized and Professional Accreditors (ASPA) and abides by its code of good practice.

Mission

The mission of Radford University’s Nutrition and Dietetics Program extends the missions of the University, College and Department by preparing professionals to serve the public through the promotion of optimal nutrition, health and well-being. The Nutrition and Dietetics Program is designed to prepare students for supervised practice leading to eligibility for the Commission on Dietetic Registration (CDR) credentialing exam to become Registered Dietitian Nutritionists (RDN).
Goals and Outcome Measures

Goal 1: The DPD will attract and prepare graduates who will become competent entry-level nutrition and dietetics practitioners.

1. Program Completion: At least 80% of program students complete program/degree requirements within 3 years (150% of the program length).

2. Graduate Application and Acceptance into Supervised Practice
   a. At least 50% of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation.
   b. At least 65% percent of program graduates are admitted to a supervised practice program within 12 months of graduation.

3. Graduate Performance on the Registration Exam: The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.

4. Supervised Practice Program Director Satisfaction: At least 80% of supervised practice program directors will indicate that overall graduates were “adequately prepared” or “well prepared” for their programs.

5. Graduate Satisfaction with Preparation for Supervised Practice: At least 80% of graduates who enter a supervised practice program within 12 months of graduation will indicate that overall, they were “adequately prepared” or “well prepared” for their programs.

Goal 2: The DPD will prepare graduates with a solid foundation for advanced studies.

1. Graduate Acceptance into Advanced Study Programs: At least 80% of graduates who apply to advanced studies within 12 months of graduation will be accepted.

2. Graduate Satisfaction with Preparation for Advanced Study Programs: At least 80% of graduates who entered advanced study programs within 12 months of graduation indicated they were overall “adequately prepared” or “well prepared” for their programs.

Results of program outcome measures are available upon request.

Code of Ethics

The Nutrition and Dietetics Program has adopted the [Code of Ethics for the Nutrition and Dietetics Profession](#). All students and faculty are expected to abide by this code which consists of 32 standards under the following 4 principles:

1. Competence and professional development in practice (Non-Maleficence)
2. Integrity in personal and organizational behaviors and practices (Autonomy)
3. Professionalism (Beneficence)
4. Social responsibility for local, regional, national, global nutrition and well-being (Justice)

Professional Expectations

The College of Education and Human Development places a high value on the academic and professional development of its students. Majors in Nutrition and Dietetics are expected to exhibit professional behaviors in **classes** as well as in **field experiences** and **interactions with professors and colleagues**. Core Professional Standards of the College:
1. Communication
   a. Written: Writing—handwritten and messaging using technology (e.g., email, texting)—is error-free, clear, organized and highly developed.
   b. Oral: Speech—including tone, volume, and expressiveness—is effective both individually and in group interactions, and within both formal and informal settings. Additionally: Manners, mannerisms, and overall body language are appropriate to the culture.
2. Attendance and Punctuality
   a. Attendance: Shows up on agreed upon days and during agreed upon times. Follow up in a timely and appropriate manner to communicate tardiness or absence, and with professional reasons.
   b. Punctuality: Is on time or early as agreed upon or required.
3. Professional Presence
   a. Dress: Is dressed in a manner that is reflective of the culture of professionalism expected in the work setting.
   b. Social media and online presence: All online photos, comments/posts, and other publicly viewable items are befitting a professional.
4. Ability to Manage Workload
   a. Time Management: Completes work in a timely fashion, prioritizes tasks appropriately, and remains organized.
   b. Work-life balance: Is able to successfully navigate the challenges of a busy schedule by seeking support and guidance from available resources as needed.

Credentialing
In order to practice as a Registered Dietitian Nutritionist (RDN), professionals must be credentialed by the Commission on Dietetic Registration (CDR).

Here is how our program fits into the process:

1. Graduate with a BS degree in Nutrition and Dietetics from Radford University, an Accreditation Council for Education in Nutrition and Dietetics (ACEND) accredited Nutrition and Dietetics Didactic Program (DPD), meeting the program specifications for a Verification Statement.
2. Complete an ACEND accredited Nutrition and Dietetics Internship Program (DI) (minimum of 1200 supervised practice hours). We provide guidance to help students identify and apply to programs for which they would be a good candidate. Refer to Dietetic Internship Match information below.
3. Effective January 1, 2024, the CDR will require a minimum of a master’s degree to be eligible to take the credentialing exam to become a RDN. Options for meeting this requirement include choosing a DI that is associated with a master’s degree or choosing an ACEND accredited Future Education Model Graduate program that integrates didactic work and supervised practice. For more information, talk with your advisor and visit: https://www.cdrnet.org/new-graduate-degree-eligibility-requirement-effective-january-1-2024.
4. After successfully completing eligibility requirements (Steps 1 & 2 above, and Step 3 if applicable) and being validated by CDR, individuals are eligible to take the registration examination for dietitians.
5. Follow appropriate state laws that govern the practice of dietetics https://www.cdrnet.org/state-licensure-agency-list.

Complete information regarding credentialing can be found on the website of the Commission on Dietetic Registration at https://www.cdrnet.org/certifications/registered-dietitian-rd-certification.
Dietetic Internship Match
The Dietetic Internship Match is a computer-based method which provides an orderly and fair way to match the preferences of applicants for Dietetic Internships (DIs) with the preferences of DI program directors. The Academy of Nutrition and Dietetics contracts with a company called D&D Digital to operate the DI Match and help applicants obtain an Internship (supervised practice position). The procedure is as follows:

- Complete an application for the internship through the Dietetic Internship Central Application Service (DICAS) [https://portal.dicas.org/](https://portal.dicas.org/). There is no limit on the number of DI programs that students can apply to through DICAS. However, each program must be prioritized during the next stage of the process. If the DI program you are interested in does not appear in the DICAS, check the DI program’s website for directions on how to apply or contact the DI program director.
- Register for the DI match through D&D Digital. This step allows you to create, edit and verify the priorities for your choices of internships. Some programs do not participate in the match. This is because they only accept applications from students who are employed by that sponsoring institution.

Strong candidates for a DI typically have:
1. 3.0 GPA or better (this is a graduation requirement)
2. Competitive GRE Scores (some programs require these)
3. Quality References from Faculty and Dietitians
4. Excellent Communication Skills
5. Distinguishing Characteristics
   a. Volunteer experiences related to health and nutrition
   b. Paid work experiences, especially in areas related to your desired area(s) of practice
   c. Active involvement in professional organizations at student, local, state, and national levels
   d. Presentations, poster sessions, and community talks

Guidance is provided to assist students with identifying potential internships and navigating the application and computer match process. This process is introduced in NUTR 301 Introduction to Professions in Nutrition and Dietetics. Informative meetings are held in the fall semester each year for seniors. Beginning in Fall 2020, these meetings will be incorporated into NUTR 401 Career Development in Nutrition and Dietetics.

The listing of accredited Dietetic Internship is found here [https://www.eatrightpro.org/acend/accredited-programs/dietetic-internships](https://www.eatrightpro.org/acend/accredited-programs/dietetic-internships).

Further information on computer matching timelines, open house listings, video instructions and more can be found at [https://www.eatrightpro.org/acend/students-and-advancing-education/dietetic-internship-match-students](https://www.eatrightpro.org/acend/students-and-advancing-education/dietetic-internship-match-students).

Career Outlook
Employment of dietitians and nutritionists is projected to grow 15 percent from 2016 to 2026, much faster than the average for all occupations according to the Bureau of Labor Statistics [https://www.bls.gov/ooh/healthcare/dietitians-and-nutritionists.htm](https://www.bls.gov/ooh/healthcare/dietitians-and-nutritionists.htm).

Refer to the Academy’s [Registered Dietitian Nutritionist Fact Sheet](https://www.eatrightpro.org/acend/research-and-resource-center/fact-sheets) for detailed information about employment opportunities, salaries and job outlook.
Program Policies & Information

Admission Requirements and Procedures
Nutrition and Dietetics (NUTR) majors complete core curriculum requirements, major course requirements, and additional requirements specified by the major for a total of 122 credit hours for the bachelor of science degree. Students take the prerequisite courses during the first two years, followed by the upper division (300 and 400 level) major courses in lock-step sequence. All requirements for admission must be satisfied before entering upper division.

Submission of application and transcripts for those intending to enroll in upper division courses is due by March 31 for fall enrollment for current students and before fall registration for new students. Cohorts for upper division begin in the fall.

Submit the online application available on the homepage [www.radford.edu/nutr](http://www.radford.edu/nutr).

Mail transcripts to: Nutrition and Dietetics Program
PO Box 6957
Radford, VA 24142

Applicants must meet the following criteria for admission to Nutrition and Dietetics upper division coursework:

1. Official transcripts reflecting a cumulative GPA of 3.0 or better from all post-secondary schools attended including Radford University.

2. Completion of the following prerequisites with a grade of C or better:
   a. NUTR 214
   b. CHEM 111
   c. CHEM 122
   d. BIOL 105
   e. BIOL 310 and BIOL 311
   f. BIOL 334
   g. PSYC 121
   h. MATH 137
   i. STAT 200

Progression and Remediation
Students are monitored for academic progress at the mid-point and conclusion of each semester. Students meet with their assigned faculty advisor at mid-semester to discuss academics, course scheduling and career issues. The online Starfish system is used by instructors for raising grade, social or wellness concerns and to post kudos for a job well done. Referrals can also be made through Starfish for the Center for Career and Talent Development, the Harvey Knowledge Center (tutoring, academic coaching) or Success Coaching (time management, study skills).

At the conclusion of each semester, GPAs will be checked to ensure continued success. Students admitted to upper division who have fallen below the required GPA of 3.0 will have one semester to remediate and bring their GPA up to standards. Faculty are available for assistance during regular office hours and may schedule study sessions as needed. University services are also available for student support. See the University Resources for Study Support section of the Handbook. Students failing to maintain the GPA standard will be offered assistance from faculty and professional advisors to pursue career paths appropriate to their ability.
Graduation and Program Completion
A 3.0 GPA on all college work attempted and a 3.0 GPA in the major is required to complete the program and graduate. Additionally, all major courses must be completed within 5 years of admission to upper division with a C or better to earn a Verification Statement. If a student fails to earn at least a C in a course, they may still graduate with a 3.0 overall and in-major GPA, but must repeat any major classes in which the grade earned was less than C in order to earn a Verification Statement.

Verification Statements
The signed Verification Statement documents that the graduate has completed the degree and program requirements and is used to establish eligibility for a Dietetic Internship program. Students are required to achieve and maintain a cumulative as well as in-major GPA of 3.0 or higher to complete and graduate in this major. Verification Statements will be awarded only to students completing degree requirements for the Nutrition and Dietetics major at Radford University and earning C or better in all NUTR classes. For computing the GPA, all Nutrition and Dietetics courses, whether taken at RU or at other ACEND accredited institutions will be used. If a course is repeated, its second grade will be used.

Students are encouraged to seek guidance from the program faculty for maintaining or improving their GPA, however, it is the responsibility of the students ultimately to check their degree-audit at the end of each semester, and keep track of their cumulative and as well in-major GPA to graduate from the program and earn the Verification Statement.

Students will be issued six copies of their Verification Statement within two weeks after the registrar has cleared the student for graduation indicating that all degree requirements have been satisfied. Failure to earn a Verification Statement will prohibit the alumna from entering the Nutrition and Dietetics Internship Programs or sitting for the certification exam for the NDTR/DTR (Nutrition/Dietetic Technician, Registered) credential.

The following stipulations apply:

1. Courses that are required for the DPD may be taken at other ACEND-accredited institutions if they are accepted as equivalent to the RU course. Preauthorization to take a course for transfer credit is recommended. This is completed through the Center for Academic Advising and Student Support.

2. There is a limit on the amount of transfer credit that can be awarded for major courses. Seventy-five percent (75%) of Nutrition and Dietetics (NUTR) courses must be completed at RU. This surpasses the Radford University policy which states that fifty percent (50%) of the semester hours required for a major must be taken at RU. Students may receive transfer credit for a maximum of 15 NUTR credits (25%) of major courses.

3. Transfer and post baccalaureate students who have satisfied the Core Curriculum requirement are still required to meet all prerequisites for the DPD.

4. The DPD curriculum will be revised periodically to meet accreditation standards, RDN Exam test specifications and advances in the discipline. Majors who have not yet been admitted to upper division will be required to comply with those changes in order to receive a Verification Statement even though the change may not be required by the University to graduate.

5. Major (NUTR) courses must have been completed within 5 years of the verification date. At the discretion of the student’s advisor and the DPD Coordinator, Core Curriculum and Additional Requirements may also need to have been completed within 5 years of the verification date.
Assessment of Prior Learning
Credit for transfer courses is evaluated by the Office of Admissions and certain stipulations apply as stated in the Policy for Issuing Verification Statements.

Online Test Proctoring
The proctoring tool Respondus Monitor and Lockdown Browser is required for any courses using online testing. Students will be required to install the free application on a Windows or Mac computer equipped with a functional webcam, microphone and high-speed Internet connection. Students must display their Radford University photo ID to the camera to validate identity. The remainder of the exam session will be recorded and may be reviewed by a proctor and the instructor. The vendor has been authorized as an agent of Radford University to access education records protected under the U.S. Family Education Rights and Privacy Act (FERPA) 34 CFR 99. Video recordings will be stored on the vendors’ systems, with access restricted to authorized personnel only. A review of such recordings will only be permitted for authorized vendor personnel and any party authorized by the University, including the Student Standards and Conduct Office.

Academic Advising
Students are assigned a faculty advisor upon declaration of the major. Students meet with their advisor at least once per semester to discuss academic progress, course scheduling and career planning.

The Center for Academic Advising & Student Support supplements the work of the faculty advisors in assisting students with matriculation and degree completion requirements. Professional advising staff is available during normal business hours to provide information and appropriate referrals related to academic policies, degree programs, career goals and life goals. The Advising Center is located in Peters Hall A104; 540-831-5424, ed-adv@radford.edu.

Vital, time sensitive information from faculty advisors and the Advising Center is communicated by Radford University email. Students should read their university email regularly.

Transfer Students
Students from Virginia Community Colleges may take the prerequisite courses as part of an Associate of Arts, Associate of Science, or an Associate of Arts and Science degree. Transfer equivalents are listed below. Students transferring from other institutions should refer to transfer resources from Undergraduate Admissions https://www.radford.edu/content/admissions/home/transfer-landing.html. Students desiring to take major courses at other institutions should refer to the policy on Verification Statements above.

<table>
<thead>
<tr>
<th>Radford University Course</th>
<th>Virginia Community College System Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH 137</td>
<td>MTH 167, 168, 261, 262, 263 or 264 – 3 credit hours</td>
</tr>
<tr>
<td>CHEM 111 and 122</td>
<td>CHM 101 and 102 – 8 credit hours total</td>
</tr>
<tr>
<td>PSYC 121</td>
<td>PSY 200 – 3 credit hours</td>
</tr>
<tr>
<td>STAT 200</td>
<td>MTH 245 – 3 credit hours</td>
</tr>
<tr>
<td>NUTR 214</td>
<td>HLT 138 or 230 – 3 credit hours</td>
</tr>
<tr>
<td>BIOL 105</td>
<td>BIO 101 – 4 credit hours</td>
</tr>
<tr>
<td>BIOL 310 &amp; 311</td>
<td>BIO 141 &amp; 142 or 231 &amp; 232 or NAS 171 &amp; 172 – 8 credit hours total</td>
</tr>
<tr>
<td>BIOL 334</td>
<td>BIO 150 or 205 – 4 credit hours</td>
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</tbody>
</table>
Field Experience
Students must follow the procedures outlined in the Radford University Internship Agreement for NUTR 364 Field Experience in Nutrition and Dietetics placements. Refer to the document [here](#). This agreement outlines the responsibilities of the student, the university and the agency for the experience. Students who act within the scope of their approved course internship activities are protected by tort liability through a program of self-insurance under the Commonwealth Risk Management Plan.

Program Specific Policies
1. The student is responsible for locating and securing a potential field experience site consistent with their interests and goals and related to foods, nutrition, and dietetics. The faculty instructor has final approval of the desired site. Students are encouraged to register for the “Handshake” platform available through the Center for Career and Talent Development and use it to make connections to suitable agencies.
2. Field Experience sites should provide the student opportunity to observe Nutrition and Dietetics related practice in one or more of the following domains:
   a. Scientific and Evidence Base of Practice: Integration of scientific Nutrition and Dietetics related information and translation of research into practice.
   b. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.
   c. Clinical and Customer Service: Development and delivery of Nutrition and Dietetics related information, products and services to individuals, groups and populations.
   d. Practice Management and Use of Resources: Application of management principles and systems in the provision of Nutrition and Dietetics related services to individuals and organizations.
3. Timeline for selection and evaluation of sites:
   a. The student will submit potential selections for the Field Experience site by Monday of the 3rd week of the semester.
   b. The faculty instructor will review proposed sites to ensure they meet selection criteria noted in policy. Approval will either be granted or the student will receive redirection by Friday of the 3rd week.
   c. The instructor will make an initial contact with the site supervisor during the 4th week of the semester.
   d. The instructor will monitor appropriateness of the site for learning experiences at mid-semester and again during the last week of the term.
4. The student is liable for safety in travel to and from the agency site.
5. If required, drug testing/criminal background checks are the responsibility of the student.
6. Students engaged in field experience must not be used to replace employees at the agency site.

Peer Mentors
The Peer Mentor program pairs a junior with a senior in the major. Mentors and mentees will meet and remain in contact throughout the year. Peer mentors will offer advice for success in classes and encourage mentees to distinguish themselves through paid and volunteer work experiences, active involvement in professional organizations, and campus and community pursuits. Mentors will also share their experiences researching and identifying dietetic internships and graduate programs of interest.
Complaints

If a student or field experience agency/supervisor has a complaint regarding faculty, other students or the program it should first be brought to the chair of the department (831-5305). The chair will either resolve the complaint or refer it to the appropriate administrator. Specific offices on campus are designated to deal with particular issues:

- The Office of the Dean of Students provides general assistance for students with regards to complaints.
- The Office of Institutional Equity provides specific information and means of reporting issues regarding:
  - Sexual, Domestic and Dating Violence; Sexual Exploitation, Stalking and Sexual Harassment
  - Discrimination and Diversity
- The Office of the Registrar provides procedures for filing grade appeals and problems regarding student rights as provided by the Family Educational Rights and Privacy Act (FERPA) Policy.

If a student or field experience agency/supervisor has a complaint that the program may not be in compliance with ACEND accreditation standards or policies, a signed allegation may be submitted to ACEND. Anonymous complaints are not accepted. Refer to the ACEND Policy and Procedure Manual for a description of how complaints are addressed.

Accreditation Council for Education in Nutrition and Dietetics of the Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2190
Chicago, IL 60606-6995, (312)-899-0040 ext 5400
http://www.eatrightPRO.org/ACEND

Professional Resources Site
A D2L ("Desire to Learn" Learning Management System) site titled "Professional Resources" has been established for NUTR majors and is accessible through their D2L Home. This site provides detailed and current information on many topics related to professional development and credentialing. This site will be the designated repository for posting information regarding peer mentors, paid and volunteer opportunities, recommended minors, detailed database of dietetic internships and application resources, graduate programs, scholarships and more. Peruse the site and set your D2L to receive email or text Notifications when new content is posted.

University Student Policies

The Office of the Dean of Students is the primary source for student policies. Specific policies are listed below.

Academic Calendar
The Academic Calendar provides key dates and deadlines for the academic year. The DPD follows the University academic calendar.

Costs and Financial Aid
- Tuition and fee schedules as well as financial aid information is available from the Office of Undergraduate Admissions at www.radford.edu/pay.
- Text book costs vary depending on the course and can be found at the Radford University Bookstore.
- Students must purchase a chef's coat for Food Preparation Labs.
- Student Membership in the Academy of Nutrition and Dietetics is required. Member resources are used for classes. Annual Dues are $58 for the June 1-May 31 membership year. Join at https://www.eatrightpro.org/membership.
• Scholarships are available for student members from the Academy of Nutrition and Dietetics Foundation. Information regarding these scholarships can be found at https://eatrightfoundation.org/why-it-matters/scholarships/.

• Scholarships are available to students through the Radford University Foundation. Eligibility varies for each scholarship. Major, merit, financial need and leadership experience may be considered. Completing the FAFSA, writing essays or including references may be required for some scholarships. Follow this link to apply https://radford.academicworks.com/.

• The Mary Kathryn Phipps Brewer Memorial Scholarship is designated for students in the Nutrition and Dietetics major. Mrs. Brewer was a Radford College graduate, Class of 1949. She taught Home Economics at the high school level, with a keen interest in foods and nutrition. Her husband created this scholarship in her memory. Apply to this scholarship through the Foundation Scholarships portal https://radford.academicworks.com/.

Standards of Student Conduct
Radford University is a community of scholars and learners in which the ideals of freedom of inquiry, thought, expression, and the individual are sustained. With these ideals comes the responsibility of every student to hold him or herself to the standards of the Radford University community set forth in its policies. Choosing to join the Radford University community obligates each member to a code of civilized behavior. Please refer to the Standard of Student Conduct.

Academic Integrity & Honor Pledge
Academic Integrity is the cornerstone on which an individual, as well as a community, can base a healthy and productive academic life. Please refer to student resources regarding Academic Integrity. The University Honor Pledge provides the foundation for a university community in which freedom, trust, and respect can prevail. In accepting admission to the University, each student makes a commitment to support and uphold the Honor Pledge without compromise or exception.

"I shall uphold the values and ideals of Radford University by engaging in responsible behavior and striving always to be accountable for my actions while holding myself and others to the highest moral and ethical standards of academic integrity and good citizenship as defined in the Standards."

Nondiscrimination Policies
Radford University complies with state and federal laws to ensure non-discrimination and equal opportunity. Please see the Nondiscrimination Policy for details about the resolution and handling of complaints.

Academic Policies
All Radford University academic policies can be found in the Academic Policies section of the Undergraduate Catalog, posted on the website of the Office of the Registrar. It is the responsibility of the student to become familiar with the academic policies, curriculum requirements and associated deadlines posted in the catalog. It is ultimately the student’s responsibility to be cognizant of and comply with all university policies and procedures and to meet all stated requirements for the degree. Stated policies include the following:
• Advising
• Standards of Academic Progress for Financial Aid Recipients
• Class Attendance/Absences
• Grades and Credit
• Grade Changes/Corrections and Appeals
• Repetition of Courses
• Transfer Credit

• Academic and Non-Academic Leave
• Call to Active Military Duty
• Withdrawal from Courses
• Academic Probation and Suspension
• Readmission and Academic Renewal
• Class Load
• Student Records Policy

University Resources for Student Support

Radford University provides many resources and support services to make your academic experience successful. View the comprehensive list of services and learn more about select services below.

Center for Academic Advising & Student Support
The College of Education and Human Development is served by the center www.radford.edu/cehd-advising located in Peters Hall A104. The mission is to provide academic support to students by providing information and appropriate referrals related to degree programs, career goals and life goals while influencing the student's development into a responsive and engaged professional who will teach, lead and serve.

Academic Support
The Harvey Knowledge Center (HKC) www.radford.edu/hkc supports students in achieving academic success. Using a learner-centered approach, we offer free academic consulting and seminars to support students’ skills and confidence in navigating the opportunities and challenges of their coursework.

Center for Accessibility Services
The Center for Accessibility Services (CAS) www.radford.edu/cas is committed to the ongoing goal of access and inclusion so that all individuals on campus can fully participate in the university experience. CAS serves and supports students, family members and visitors seeking reasonable accommodations under the Americans with Disabilities Act.

Student Counseling Services
Student Counseling Services (SCS) https://www.radford.edu/content/student-counseling/home.html provides free, confidential, mental health services for eligible students. Student Counseling Services supports the academic mission by providing learning opportunities for students to grow as individuals, to form deeper relationships with their peers and to develop as successful members of our community and society at large.

Substance Abuse and Violence Education Support Services
Radford University’s Substance Abuse and Violence Education Support Services (SAVES) www.radford.edu/saves is dedicated to reducing negative consequences related to substance abuse and/or violence through campus wide initiatives that address these issues and promote student success.

Student Health Services
As a top-notch medical team, Student Health Services www.radford.edu/health recognizes the importance of quality medical care as you work toward your future. Student Health is certified by the Association for Ambulatory Health Care Inc. and is located on the ground floor of Moffett Hall.
Technology Support
The Technology Assistance Center provides centralized support for the technology needs of the campus community.
Walk-in Support located in Walker 153. Monday through Friday 8 a.m. – 4:45 p.m.
Phone Support (540) 831-7500. Monday through Friday 8 a.m. – 5 p.m.
IT OneStop https://radford.service-now.com/itonestop is the online tool for submitting support requests and finding solutions to common problems.

Teaching Resources Center
As part of the College of Education and Human Development, students in Nutrition and Dietetics have access to support from the Teaching Resources Center located in Peters Hall. Services specifically applicable to NUTR majors include access to computers loaded with nutrition analysis software, copiers and scanners, equipment available for lending and discipline specific collections. Technology support for major specific projects is also provided.

Student and Professional Organizations
Students are encouraged to join professional associations at all levels and to become actively involved.

Academy of Nutrition and Dietetics
Student Membership in the Academy of Nutrition and Dietetics is required. Member resources are used for classes. Annual Dues are $58 for the June 1-May 31 membership year. Join at https://www.eatrightpro.org/membership. Member benefits include a variety of programs, products and resources including: 1) Leadership Opportunities, 2) Scholarships and Financial Aid, 3) Job Search Resources, 4) Networking and Mentoring, 5) Discounts on Books and Resources for Classes, 6) Publications- Student Scoop, Food & Nutrition Magazine, Journal of the Academy of Nutrition and Dietetics, Daily e- News. 6) Discounts to the annual Food and Nutrition Conference and Exhibition (FNCE). Visit AND’s Student Member Center for further information.

State Affiliate of the Academy
Academy membership includes membership in a state affiliate which extends opportunities for scholarships, networking, conference discounts and more. Visit the Virginia Academy of Nutrition and Dietetics http://eatrightvirginia.org/.

Local Affiliates of the Academy
Virginia is divided into districts that host local affiliates of the Academy. These organizations provide grassroots opportunities for involvement, networking, awards and more. Visit the Southwest Virginia Academy of Nutrition and Dietetics http://www.eatrightsvand.org.

Student Academy of Nutrition and Dietetics (SAND@RU)
Students are encouraged to join the Student Academy of Nutrition and Dietetics (SAND@RU). This student organization promotes the profession of dietetics through leadership opportunities, community services, and professional development. The organization enhances camaraderie among the students at all levels. Official announcements and meeting minutes are distributed to all majors through university email. A bulletin board near faculty offices displays announcements of events and opportunities. Students also keep in contact on Facebook at https://www.facebook.com/ru.nutr and on Instagram @ ru_s.a.n.d.
The curriculum for the DPD is carefully planned according to ACEND standards. The complete curriculum can be found in the NUTR section of the Undergraduate Academic Catalog. Course Descriptions for major classes and the Program of Study Check Sheet/ Sample 4-year Plan are listed below.

**NUTR 214 Introduction to Nutrition**
Prerequisites: None
Credit Hours: 3 hours lecture
Catalog Description: A study of the fundamentals of nutrition science and its relationship to health at various stages of life.

**NUTR 300 Medical Terminology**
Prerequisites: None
Credit Hours: 1 hour
Catalog Description: Develops language skills necessary for effective communication in the health care setting.

**NUTR 301 Introduction to Professions in Nutrition and Dietetics**
Prerequisites: None
Credit Hours: 1 hour lecture
Catalog Description: Students are introduced to different career paths in nutrition, including educational preparation to become a registered dietitian nutritionist, areas of specialization, and professional issues in the discipline.

**NUTR 303 Nutrition Assessment**
Prerequisites: NUTR 300, 316
Credit Hours: 3 credits- 2 hours lecture, 2 hours laboratory
Catalog Description: Introduces the systematic approach and techniques for collecting, classifying, and synthesizing important and relevant data to describe nutritional status, related nutritional problems, and their causes.

**NUTR 310: Food Service Management I**
Prerequisites: NUTR 214 and admission to upper division NUTR
Credit Hours: 3 hours lecture
Catalog Description: This course presents the basic principles and current practices of foodservice management. It is the first of a two-part sequence.

**NUTR 315: Food Service Management II**
Prerequisites: NUTR 310, BIOL 334
Credit Hours: 4 hours lecture
Catalog Description: This course presents the basic principles and current practices of foodservice management. It is the second part of a two-part sequence. It includes the National Restaurant Association’s Serpsafe® Certification program.

**NUTR 316 Life Stage Nutrition I**
Prerequisites: NUTR 214, CHEM 122 and admission to upper division NUTR
Credit Hours: 3 hours lecture
Catalog Description: Examination of nutrition needs for pregnancy, lactation, infancy, childhood and adolescence, including normal nutrition as well as nutrition therapy for common conditions affecting these life stages. Physiological, psychological and cultural aspects characteristic of each of these phases of the lifespan will be related to nutritional requirements and eating behaviors.
NUTR 317 Life Stage Nutrition II  
Prerequisites: NUTR 316  
Credit Hours: 3 hours lecture  
Catalog Description: Examination of nutrition needs throughout the aging process, including normal nutrition and a survey of nutrition therapies for common conditions affecting the older adult. Physiological, psychological and cultural aspects characteristic of each of these phases of the lifespan will be related to nutritional requirements and eating behaviors.

NUTR 320 Food Science  
Prerequisites: NUTR 214, CHEM 122, BIOL 334 and admission to upper division NUTR  
Credit Hours: 3 hours lecture  
Catalog Description: Basic chemical structure and nutritional value of standard foods, concepts related to the selection and preparation of standard food products, and the effects of storage, food processing and preparation on the composition of foods.

NUTR 325 Food Preparation  
Prerequisites: NUTR 214, BIOL 334, CHEM 122; Co-requisite NUTR 320; Admission to upper division NUTR  
Credit Hours: 2 credits- 4 hours laboratory  
Catalog Description: Introduction to basic food preparation skills with emphasis on appropriate techniques to provide for nutritious, aesthetically pleasing, and safe foods.

NUTR 364 Field Experience in Nutrition and Dietetics  
Prerequisites: NUTR 301, 310, 316, 320  
Credit Hours: 2 hours lecture  
Catalog Description: Provides junior level NUTR students the opportunity to integrate previous course work with practical field experience. Includes 5 hours of instruction and 75 on-site practicum hours.

NUTR 401 Career Development in Nutrition and Dietetics  
Prerequisites: NUTR 301, 364  
Credit Hours: 1 hour lecture  
Catalog Description: This course provides guidance to graduating seniors in the Nutrition and Dietetics major regarding advanced study, supervised practice, credentialing and employment options.

NUTR 404 Research Methods in Nutrition and Dietetics  
Prerequisites: NUTR 415, 425  
Credit Hours: 3 hours lecture  
Catalog Description: A comprehensive overview of the research process including problem statements hypotheses, literature review, research design, data collection, and interpretation of results. The course emphasizes knowledge and skills that are essential for critical evaluation of evidence based dietetic practice.

NUTR 405 Community and Cultural Nutrition  
Prerequisite: NUTR 317  
Credit Hours: 3 hours lecture  
Catalog Description: Presents different governmental levels of nutrition programs. Introduces the skills needed to assess, plan, and evaluate community nutrition programs with considerations for cultural, socioeconomic, and psychological factors of the community.

NUTR 414 Advanced Nutrition & Metabolism I  
Prerequisites: NUTR 214, CHEM 122, Biol 310 & 311 and admission to upper division NUTR  
Credit Hours: 4 hours lecture  
Catalog Description: Presents a detailed study of the macronutrients and their role in human intermediary metabolism and physiology.
NUTR 415 Advanced Nutrition & Metabolism II  
Prerequisites: NUTR 414  
Credit Hours: 4 hours lecture  
Catalog Description:  
Presents a detailed study of the micronutrients and their role in human intermediary metabolism and physiology.

NUTR 416 Emerging Issues in Foods and Nutrition  
Prerequisites: NUTR 320, 317, 415  
Credit Hours: 3 hours lecture  
Catalog Description: Students learn novel areas of research and discourse in nutrition and dietetics.

NUTR 420 Advanced Meal Planning and Demonstration  
Prerequisites: NUTR 320, 325, and 425.  
Credit Hours: 2 credits; 4 hours laboratory  
Catalog Description: Emphasizes meal planning, preparation, and demonstration for modified diets for the home cook with cultural, socioeconomic, and food preference considerations.

NUTR 425 Medical Nutrition Therapy I  
Prerequisites: NUTR 303, 415  
Credit Hours: 4 hours lecture  
Catalog Description: NUTR 425 and 426, Medical Nutrition Therapy I and II present the evidence-based application of the Nutrition Care Process as conducted by the Registered Dietitian Nutritionist resulting in the prevention, delay or management of diseases and/or conditions.

NUTR 426 Medical Nutrition Therapy II  
Prerequisites: NUTR 425  
Credit Hours: 4 hours lecture  
Catalog Description: NUTR 425 and 426, Medical Nutrition Therapy I and II present the evidence-based application of the Nutrition Care Process as conducted by the Registered Dietitian Nutritionist resulting in the prevention, delay or management of diseases and/or conditions.

NUTR 435 Nutrition Counseling and Education I  
Prerequisites: NUTR 303, 320, 415  
Credit Hours: 3 hours lecture  
Catalog Description: Presents current best practice techniques in nutrition counseling and education, including professional issues for the Registered Dietitian Nutritionist.

NUTR 436 Nutrition Counseling and Education II  
Prerequisites: NUTR 435  
Credit Hours: 3 hours lecture  
Catalog Description: Integrates best practice techniques in nutrition counseling and education, including professional issues for the Registered Dietitian Nutritionist.
Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.

Upon completion of the program, graduates are able to:

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.

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

Upon completion of the program, graduates are able to:

KRDN 2.1 Demonstrate 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 and different health care delivery systems on food and nutrition services.
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 Demonstrate 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 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

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

Upon completion of the program, graduates are able to:

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 session 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 groups.
KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services.
KRDN 3.5 Describe basic concepts of nutritional genomics.
**Domain 4.** Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.

Upon completion of the program, graduates are able to:

- **KRDN 4.1** Apply management theories to the 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.

**Progress Sheet and Sample 4 Year Academic Plan**

Next page.
CORE CURRICULUM – 43-44 Semester Hours (SH)

UNIVERSITY CORE

A. Core Foundations
(12SH)

core 101       3
core 102       3

*core 201       3
*core 202       3

NOTE: Courses listed in multiple areas can only be used to fulfill a single area requirement.

Students can use only two courses with their major prefix to fulfill core requirements.

*See your degree audit for other courses that may satisfy the CORE 201 and/or CORE 202 requirements.

** Minimum grade of C required.

B. Core Skills & Knowledge (16SH)

mathematical sciences

MATH 137       3**

natural sciences (4 SH)

chem 111       4**

humanities (3 SH)

One of the following: CLSS 110, ENGL 200 HIST 101, 102 PHIL 111, 112, 200 POSC 110 RELN 111, 112, 203, 206,

social/behav. sciences(3SH)

PSYC 121       3**

visual & performing arts (3 SH)

One of the following: ART 100, 215, 216 CVPA 266 DNCE 111 MUSC 100, 121, 123 THEA 100,

A. National & International Perspectives (6SH)

U. S. PERSPECTIVES (3 SH)

One of the following: APST 200 ECON 101, 205, 206, ENGL 203 GEOG 201, 202, 203 HIST 111, 112 POSC 120, SOCY 110

GLOBAL PERSPECTIVES (3SH)

One of the following: CVPA 266 ENGL 201, 202 CST 103 GEOG 101, 102, 140, 280 HIST 101, 102 INST 101 ITEC 112 PEAC 200 RELN 112, 205, SOCY 121 THEA 180 WGST 200

B. Supporting Skills & Knowledge (9-10SH)

natural sci. or mathematical sciences (3-4 SH)

STAT 200       3**

humanities, visual & performing arts, or foreign languages (3-4 SH)

pre-requisites

pre-requisites

NUTR 214       3**

NOTE: Courses listed in multiple areas can only be used to fulfill a single area requirement.

B. Core Skills & Knowledge (16SH)

mathematical sciences

MATH 137       3**

natural sciences (4 SH)

chem 111       4**

humanities (3 SH)


social/behav. sci. or health & wellness (3SH)

Notes:

Students must apply to register for upper division NUTR classes. The application and admission standards can be found at:

www.radford.edu/nutr

A 3.0 GPA on all college work attempted and a 3.0 GPA in the major are required for admission into upper-division courses. Students are required to achieve and maintain a 3.0 GPA of higher to complete and graduate in this program.

ADDITIONAL REQUIREMENTS (20 SH)

CHEM 122 General Chemistry       4**(S) CHEM 111
BIOL 105 Biology for Health Sciences       4**
BIOL 334 Microbiology       4** BIOL 105, 2.75 GPA
BIOL 310 Human Structure and Function I       4** BIOL 105
BIOL 311 Human Structure and Function II       4** BIOL 105

Pre-requisites

Pre-requisites

NUTR 300 Medical Terminology       1 (F/S)
NUTR 301 Intro in Prof. in Nutrition & Dietetics       1 (F) Junior Level
NUTR 303 Nutrition Assessment       3 (S) NUTR 300, NUTR 316
NUTR 310 Food Service Management I       3 (F) NUTR 214, admission to upper division
NUTR 315 Food Service Management II       4 (S) NUTR 310, BIOL 334
NUTR 316 Life Stage Nutrition I       3 (F) NUTR 214, CHEM 122 and admission to upper division
NUTR 317 Life Stage Nutrition II       3 (S) NUTR 316
NUTR 320 Food Science       3 (F) NUTR 214, CHEM 122, BIOL 334, admission to upper division
NUTR 325 Food Preparation       2 (F) NUTR 214, CHEM 122, BIOL 334, NUTR 320 (co-req)
NUTR 364 Field Exp. in Nutrition & Dietetics       2 (S) NUTR 301, NUTR 310, NUTR 316, NUTR 320
NUTR 401 Career Dev. in Nutrition & Dietetics       1 (S) NUTR 301, NUTR 364
NUTR 404 Rsrch Methods in Nutr. & Dietetics       3 (S) NUTR 415, NUTR 425
NUTR 405 Comm. & Cult. Nutrition       3 (F) NUTR 317
NUTR 414 Adv. Nutrition & Metabolism I       4 (F) NUTR 214, CHEM 122, BIOL 310 & 311, admission to upper division
NUTR 415 Adv. Nutrition & Metabolism II       4 (S) NUTR 414
NUTR 416 Emerging Issues in Foods & Nutr.       3 (F) NUTR 320, NUTR 317, NUTR 415
NUTR 420 Adv. Meal Planning & Demo.       2 (S) NUTR 320, 325, NUTR 425
NUTR 425 Medical Nutrition Therapy I       4 (F) NUTR 303, NUTR 415
NUTR 426 Medical Nutrition Therapy II       4 (S) NUTR 425
NUTR 435 Nutr. Counseling & Educ. I       3 (F) NUTR 303, NUTR 320, NUTR 415
NUTR 436 Nutr. Counseling & Educ. II       3 (S) NUTR 435

Pre-requisites

Pre-requisites

CHEM 122 General Chemistry       4**(S) CHEM 111
BIOL 105 Biology for Health Sciences       4**
BIOL 334 Microbiology       4** BIOL 105, 2.75 GPA
BIOL 310 Human Structure and Function I       4** BIOL 105
BIOL 311 Human Structure and Function II       4** BIOL 105

A 3.0 GPA on all college work attempted and a 3.0 GPA in the major are required for admission into upper-division courses. Students are required to achieve and maintain a 3.0 GPA of higher to complete and graduate in this program.
Nutrition and Dietetics SAMPLE Program 4 Year Plan

*Must be taken in designated semester. Courses in **Bold** are required in Core Curriculum.

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Total credit hours required for degree = 122