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Faculty

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UNDERGRADUATE PROGRAMS

The Didactic Program in Dietetics (DPD) at Andrews University is currently accredited by the Commission on Accreditation for

BS: Nutrition Science—62

BCHM421; BIOL165, 166; CHEM131, 132, 231, 232, 241, 242; FDNT230, 310, 448, 460, 485, 495; ZOOL465; 6 credits chosen from FDNT124, 421, 422, 431, 469, 476; and 8 elective credits selected from chemistry, biology, nutrition, and physics in consultation with the program advisor.

The BS in Nutrition Science is recommended for pre-medical students wishing to have a nutrition and health promotion emphasis as they prepare for medical school. However, this BS does not prepare students for dietetics registration eligibility.

Minor in Nutrition and Wellness—20

Must include FDNT124, 230, 310, 448, 460, HLED120 plus 6 credits selected from the Department of Nutrition and Wellness approved by the director of the Dietetics program.

PHYSICAL ACTIVITY COURSES

Each class includes both a fitness component as well as skills instruction. The goals of the physical activity courses are:

1. To aid individuals in the development of Christlike attitudes and conduct in recreational activities, and to promote learning opportunities for cooperative teamwork.
2. To promote the development of physical fitness and physical skills that will continue throughout life and enhance the quality of one's leisure time.
3. To provide a variety of physical activities designed to meet the needs and desires of a diverse student population.

GRADUATE PROGRAM

MS: Nutrition and Wellness—32

ADMISSION REQUIREMENTS

Applicants for the MS: Human Nutrition must have completed undergraduate credits in nutrition, and approved cognates as follows.

1. Two nutrition courses (equivalent to FDNT230 and one advanced course).
 2. Survey courses in chemistry with labs, including inorganic, organic, and biological (equivalent to CHEM110 and BCHM120).
 3. Human physiology (equivalent to BIOL112).
 4. Statistics (equivalent to STAT285).
- Applicants with deficiencies may be admitted provisionally, but they must take courses in addition to those in the degree program to meet deficiencies.

DEGREE REQUIREMENTS

In addition to the general academic requirements for graduate degrees outlined on p. 51, the following departmental requirements should be noted:

- A minimum of 32 semester credits
- The core of 20 nutrition credits including FDNT448, 498, 2 credits of FDNT545, 565, 2 credits of FDNT586 and 2 credits of FDNT680, MKTG500, PETH465.

- Students electing to do a thesis must complete 6 credits of FDNT699; students electing a non-thesis option must complete 3 credits of FDNT698.
- Students who present a signed verification statement outlining their successful completion of an undergraduate dietetics program may apply to do a Dietetic Internship as part of their MS in Nutrition and Wellness. Students accepted into this non-thesis program must register for 4 credits of FDNT594 in the fall semester and 4 credits in the spring semester, in the place of FDNT698. The Dietetic Internship is available only to students seeking registration eligibility, not to students with an RD. Successful completion of this intensive 8-month supervised practice qualifies students to write the national registration exam in dietetics.
- Electives are to be selected in consultation with the graduate advisor from graduate course offerings in nutrition, health, education, communication, behavioral science, business, and marketing.

COURSES

(Credits)

See inside front cover for symbol code.

FDNT118

(1)

The Profession of Dietetics

A discussion of the dietetics profession and the role of the dietitian within the health-care team. Ethical concerns in the practice of dietetics. *Spring*

FDNT124

\$ (3)

Food Science

Chemical and physical properties of foods that affect food handling, preparation, and preservation. Lab procedures apply the principles

FDNT352 (3)

Food Service Management II

Application of management functions and principles to foodservice organizations. Specific attention to marketing processes, CQI, and integration of foodservice subsystems. Includes the management of human, material, spatial, and financial resources in environmentally responsible ways. Weekly: 2 hours lecture and up to 4 hours practicum. Prerequisites: FDNT351; BSAD355. *Spring—Offered alternate years*

FDNT415 (1-4)

Professional Experience

A supervised lab experience introducing the student to the role of a professional in the workplace. Repeatable to 8 credits. *Fall, Spring*

FDNT421 S \$ (2)

Community Nutrition I

Principles for presenting nutrition information and

nutrition programs. Weekly: hours lecture and hours practicum.

Community and

interventions for child survival. Management of maternal and child health programs.

FDNT585

PEAC125 **\$ (1)**

Canoeing

Emphasis on precise canoe handling through paddle control. Based on traditional strokes. Practice conducted on local lakes and rivers. One all-day canoe trip or two half-day canoe trips are required. *Fall*

PEAC128 **\$ (1)**

Beginning Golf

PEAC300 (1)

Lifeguarding

Instruction in accident prevention, aquatic facility supervision, and water-rescue techniques. Successful completion results in American Red Cross Lifeguard Training certification. Current first aid and CPR certification included. Prerequisite: Ability to swim 500 yards in 10 minutes or less. *Fall*

PEAC330 \$ (1)

Wilderness Living

Instruction in camping and survival techniques, open fire cooking, orienteering, backpacking, wilderness first aid, edible wild plants, and tracking. Students supply their own equipment. One weekend trip required.

PEAC350 (1)

Water Safety Instructor

Instruction in techniques for teaching American Red Cross swimming courses. Current CPR certification required. Swimming pretest required. *Spring*

PEAC389 (1)

WSI Internship

Students who have a current American Red Cross Water Safety