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Welcome to the Nutrition Undergraduate Program at the University of Tennessee!

Fall 2011

Dear Student,
Thank you for your interest in studying nutrition at UT! If you enjoy the sciences, have an interest in good health, and enjoy working with people, you are in the right place. The UT Department of Nutrition offers a Bachelor of Science degree in nutrition. Ours is one of the largest programs in Tennessee and is academically rigorous so that our graduates are prepared for a successful career, with many becoming leaders in the field. Past graduates are employed all across the country as clinical dietitians, community dietitians, school foodservice directors, nutrition educators, high school science teachers, nutrition researchers, nutrition consultants and business owners, personal chefs, organic farmers, and as a variety of health care professionals, just to name a few. One recent graduate found employment at Whole Foods Market, an organic grocery, in Washington D.C. while another started her own nutrition and wellness consulting firm in her native Ireland. Regardless of your career aspirations, our mission and goals (page 40) aim to guide the program to continuously improve performance of our graduates. Established policies and procedures (page 42) guide daily operations. If you are interested in this exciting major, please see page 38 for application instructions and form. Applications for the major are due in the Nutrition Department office (JHB 229) by February 1 each year.

The program curriculum includes:

• **Nutrition science:** How the body uses nutrients at the cellular level and in the whole body system plus food and nutrient needs throughout the life cycle in both health and disease states. You will have extensive coursework in the sciences to form a basis for understanding nutrient functions. A recently revamped senior-level course focuses on how to read and interpret the latest nutrition research.

• **The influence of attitudes, knowledge and beliefs on food consumption patterns among individuals and groups:** Coursework in psychology and community nutrition is included in the curriculum. New courses in the curriculum focus on development of nutrition counseling skills so you can learn how to help people make healthful changes in eating habits.

• **Communication:** You will have coursework in communication studies and many of the major courses include oral presentations and research papers. The ability to critically evaluate nutrition information and effectively communicate nutrition information to other healthcare professionals, administrators, and the general public is a necessary skill.

• **Effective management of food service delivery:** You will have coursework in food science, food safety, management, and foodservice operations.
The roles of nutrition professionals in a variety of practice settings: You will have coursework on careers in nutrition and on professional issues in the practice of nutrition and dietetics.

This program is accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA) as a Didactic Program in Dietetics (DPD). Therefore, successful completion of the bachelor’s degree in nutrition at UT qualifies you to compete for placement in CADE-accredited dietetic internships. Following completion of a dietetic internship, students take a national registration examination to earn the registered dietitian (RD) credential. You may contact CADE for additional information:

Commission on Accreditation for Dietetics Education
American Dietetic Association
120 South Riverside Plaza, Suite 2000
Chicago, Illinois 60606-6995
Phone: 312-899-0040 ext. 5400
Email: cade@eatright.org
http://eatright.org/cade

A new option for students not entering a dietetic internship but wishing to practice nutrition is to take the national exam to become a dietetic technician, registered (DTR). All students with a minimum of a bachelor’s degree who have completed a DPD are eligible (see page 33 in this handbook for details).

Should I become a RD?
Registered dietitians apply the science of nutrition by utilizing nutrition knowledge to promote health and/or treat disease in hospitals, clinics, community settings, private consulting practices, sports nutrition and corporate wellness programs, newspapers and magazines, food and nutrition-related businesses and industry, pharmaceutical companies, and more. Most of these settings require completion of a dietetic internship and the RD credential for employment. Internship entry is very competitive, so students interested in this route should begin to prepare early (see page 29). For more detailed information on careers in dietetics, see the ADA website careers information.

As an alternative to pursuing the RD credential, our undergraduate nutrition curriculum also provides an outstanding foundation for pursuing careers in medicine, veterinary medicine, dentistry and other biomedical sciences, as well as graduate study and research careers in nutrition and related areas.

We hope the pages of this handbook will be of assistance to you as you consider the major and progress through your undergraduate studies.

Sincerely,
Melissa Hansen-Petrik, PhD, RD, LDN
Director, Didactic Program in Dietetics
Clinical Assistant Professor
UT Department of Nutrition

Jay Whelan, PhD
Professor and Head
UT Department of Nutrition

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### Meet the Nutrition Faculty

| Photo unavailable | Guoxun Chen, PhD  
Assistant Professor |
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<td>Dr. Chen teaches Nutrition 314: Energy Metabolism and Metabolic Integration. He has his BS and MS degrees in Virology and Molecular Biology from Wuhan University in China and his PhD in Biochemistry and Molecular Biology from the University of Texas Southwestern Medical Center in Dallas, where he also completed a postdoctoral fellowship. He is an active researcher in the area of vitamin A, insulin action, diabetes, and obesity and has a number of publications in the area. He has been on faculty at UT since August 2006.</td>
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| Sarah Colby, PhD, RD  
Assistant Professor |
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<td>We are pleased to welcome Dr. Colby as a new public health nutrition faculty member in the UT Department of Nutrition this year. She has an AA degree in Theater from the New World School of the Arts, BS degree from Florida State University, MHS from Western Carolina University, and PhD in nutrition from the University of North Carolina at Greensboro. Prior to coming to UT Dr. Colby was on the faculty of East Carolina University in Greenville, NC. Her research interests include obesity prevention with an emphasis on health communication through novel nutrition education strategies (including marketing, arts, and technology). Opportunities may be available for undergraduate students to gain research experience with Dr. Colby.</td>
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| Nicole Colella, MS-MPH, RD, LDN  
Lecturer (Part-time) |
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<td>Ms. Colella earned her BS degree from Penn State University and completed her MS-MPH degrees and dietetic internship at UT. She is employed full-time as a clinical dietitian at Park West Medical Center in Knoxville and serves as a preceptor in the UT dietetic internship program. She has been teaching NUTR 100: Introductory Nutrition in the evenings at UT since 2004.</td>
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Micah Flynt, MS, RD, LDN
Lecturer (Part-time)
Micah completed his BS degree in Nutrition Science and Food Systems Management at Tennessee Technological University and completed both his MS degree in Nutrition Science and dietetic internship at UT. Micah is currently employed full-time as a clinical dietitian and director of the dietary department at Loudon Healthcare Center in Loudon, TN. He has been teaching NUTR 100: Introductory Nutrition in the evenings at UT since 2007.

Jason Collier, PhD
Assistant Professor
Dr. Collier completed his BS degree in biochemistry at Louisiana State University, Baton Rouge, and his PhD at the LSU Health Sciences Center. He completed a postdoctoral fellowship in pharmacology at Duke University before joining the UT nutrition faculty in fall 2009. His research focuses on molecular mechanisms underlying β-cell failure leading to type 1 and type 2 diabetes. He has presented his findings at numerous meetings and has a number of scholarly publications. He teaches Nutrition 310 Physiological Chemistry and co-teaches Nutrition 313: Vitamins and Minerals. Dr. Collier also mentors undergraduate student researchers.

Lauren Gellar, PhD, MS, MEd, CHES
Assistant Professor
We are pleased to welcome Dr. Gellar as a new public health nutrition faculty member in the UT Department of Nutrition this year. Dr. Gellar has a culinary arts degree from Johnson & Wales University, a BS degree in clinical nutrition from Long Island University, a MS in nutrition and public health and a MEd in community nutrition both from Teacher’s College at Columbia University, and earned her doctorate in Clinical & Population Health Research from UMass Medical School. Her research focuses on the behavioral and physiological factors linked to nutritional health and how they relate to obesity and diabetes in youth. Dr. Gellar will teach NUTR 412 in Spring 2012.

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Melissa Hansen-Petrik, PhD, RD, LDN
Clinical Assistant Professor and Director, Didactic Program in Dietetics (DPD)

Dr. Hansen-Petrik earned her BS at South Dakota State University, MS in human nutrition at Case Western Reserve University, and dietetic internship at University Hospitals in Cleveland, Ohio. She came to UT with clinical experience in critical care, neurology, and nephrology. She earned her PhD in nutrition at UT while investigating the role of omega-3 fatty acids in cancer. She currently teaches Nutrition 415 and 416: Clinical Nutrition I and II and has authored the textbook chapters on neurology and nutritional genomics for those courses. In spring 2012 she will teach NUTR 420 focusing on reading and interpretation of current research in nutrition as well as NUTR 423: Nutrition Counseling Applications. Dr. Hansen-Petrik advises the Undergraduate Nutrition Student Association, chairs the departmental Undergraduate Committee, and conducts research on the food environments of toddlers and preschoolers. As Career Guidance Chair for the Knoxville District Dietetic Association, Dr. Hansen-Petrik works closely with UNSA to coordinate opportunities for undergraduate students through the KDDA/UNSA Mentoring Network. She has been on faculty since 2001.

Betsy Haughton, EdD, RD, LDN
Professor Emeritus

Dr. Haughton earned her BS from Douglass College, MS from Rutgers University, and EdD from Columbia University. She has been on faculty at UT since 1983 and retired in 2011. She has worked as a clinical dietitian, nutrition interventionist in a national research trial, and nutrition consultant. As a member of the American Dietetic Association, she served as Chair of the Public Health/Community Nutrition Practice Group. She also served on Journal of Nutrition Education’s Editorial Board for eight years. Dr. Haughton’s research expertise is in public health nutrition workforce development, including cultural competence, for which she has obtained continuous funding from the U.S. Maternal and Child Health Bureau since 1984.
### Katie Kavanagh, PhD, RD, LDN
**Assistant Professor**

Dr. Kavanagh completed her BS and MS degrees and dietetic internship at UT and earned her PhD in Nutritional Biology from the University of California-Davis in 2006. Her research focus is on infant feeding practices and she has served as a reviewer for the Journals of Human Lactation, the American Dietetic Association, and Nutrition Education and Behavior and has published and presented her findings. She teaches NTR 302: Life Span Nutrition. Dr. Kavanagh often has research experiences available for undergraduate students. She conducts both quantitative and qualitative research. Past opportunities have included phone interviews, transcription, data-entry, and some data analysis. See the Infant, Child, and Adolescent Nutrition Lab (ICAN) web page at [http://web.utk.edu/~ican/](http://web.utk.edu/~ican/) for more information.

### Lee Murphy, MS-MPH, RD, LDN
**Lecturer (Part-time)**

Mrs. Murphy earned her B.S. in public health nutrition from the University of North Carolina at Chapel Hill and completed her MS-MPH degrees and dietetic internship at UT. She worked at the Knox County Health Department as a comprehensive public health nutritionist for nine years, also working with UT graduate nutrition students and as a preceptor in the UT dietetic internship program. Mrs. Murphy has been involved in local leadership with the Knoxville District Dietetic Association and national exam writing and other efforts with the American Dietetic Association. She teaches Nutrition 100: Introductory Nutrition, as well as continuing media advocacy efforts in the community.

### Hollie Raynor, PhD, RD, LDN
**Associate Professor and Director, Public Health Nutrition Program**

Dr. Raynor earned her BS in nutrition from San Diego State University and MS in public health nutrition from UT, where she also completed her dietetic internship. She earned her PhD in clinical psychology at SUNY-Buffalo and was a research faculty member at Brown University 2004-2007 focusing on behavioral interventions for obesity across the lifespan. She moved her research program to the University of Tennessee in 2007, where she directs the Healthy Eating and Activity Laboratory (HEAL). Dr. Raynor teaches NUTR 422: Nutrition Counseling during the fall semester and a number of undergraduate students have gained research experience working with HEAL. Types of activities in which students may be involved include assisting with orientations to introduce studies to participants and obtain informed consent; conduct assessments (meet with participants and collect diet and physical activity information); develop intervention materials (nutrition education materials); assist with intervention delivery to participants (work with participants to help them change eating and leisure-time activity behaviors); manage data; and run participants through experimental protocols. Dr. Raynor has partnered with Dietitians of Canada to develop a nutrition counseling toolkit for nutrition professionals, and she serves as a member of the committee for the American Dietetic Association that is responsible for making the Prediabetes module for the Evidence Analysis Library. Dr. Raynor was named Tennessee Dietetic Association Outstanding Dietetic Educator in 2010.
Marsha Spence, PhD, RD, LDN
Assistant Professor (Research) and Assistant Director, Public Health Nutrition Program

Dr. Spence received all of her college degrees from The University of Tennessee, including a PhD in 2006 and a dual MS-MPH degree in 2000. She is the Co-Director of the Maternal and Child Health Bureau Public Health Nutrition Training Grant, teaches a graduate course in community nutrition, and works with public health nutrition faculty and field agencies to coordinate graduate students’ 7-week community field experiences. She has taught Nutrition 100 and Nutrition 412 for several years. In addition, Dr. Spence has extensive experience serving as a consulting dietitian for several rural East Tennessee school districts, conducting school- and community-based nutrition research to prevent childhood obesity. Currently, she is the Chair-Elect of the Food and Nutrition Section of the American Public Health Association and is the Tennessee Dietetic Association’s Let’s Move Dietitian. For information about volunteer research experiences, see the ICAN webpage: [http://web.utk.edu/~ican/](http://web.utk.edu/~ican/).

Karen Wetherall, MS, RD, LDN
Dietetic Internship Director

Ms. Wetherall is a registered dietitian. She earned her MS in Nutrition Education from Boston University. She has been the Dietetic Internship Director at UT since 1995. She is active in the Knoxville District Dietetic Association, serving on the Board of Directors. She is on the executive committees for two ADA Dietetic Practice Groups: Sports, Cardiovascular, and Wellness Nutritionists (SCAN) and Behavioral Health Nutrition (BHN). For ten years she worked as the sports dietitian with the Lady Vols. She owns and operates a private practice focusing on weight management and eating disorders. She teaches Nutrition 201: Careers in Nutrition and Nutrition 410: Professional Issues in Dietetics.

Darla Smith, MPH, RD, LDN
Lecturer (Part-time)

Ms. Smith completed her BS degree at UT and MPH degree and dietetic internship at the University of California at Berkeley. She has held a variety of management positions in dietetics including Dietary Department Manager of a community hospital in Chattanooga, Program Director for the Dietary Managers Institutional Certificate Program at Chattanooga State Technical Community College, Nutrition Director of the Southeast Tennessee Regional Health Office, Clinical Nutrition Manager at UT Medical Center, and WIC Program Manager for the Knox County Health Department. She is also past president of the Tennessee Dietetic Association. Ms. Smith is presently employed full-time as Nutritionist for the UT Genetics Center. She teaches Nutrition 303: Foodservice Systems Management.

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Jay Whelan, PhD
Professor & Department Head
Dr. Whelan earned his PhD in Nutrition from Penn State University and came to the University of Tennessee in 1991 from Cornell University (Ithaca, NY) where he was a Senior Research Associate and Supervisor of the Lipids Research Laboratory. Prior to his doctoral studies he completed his MPH in nutrition at The University of North Carolina at Chapel Hill and clinical supervised practice experience at Duke University Medical Center. He has a strong history of research in the area of lipid metabolism and cancer. Currently his research focuses on how omega-3 fats and medicinal herbs might delay the promotion and progression of prostate cancer. As department head, he currently does not have undergraduate teaching responsibilities.

Michael B. Zemel, PhD
Professor
Dr. Zemel earned his PhD in Nutrition Science from the University of Wisconsin in 1980 and is an accomplished researcher with over 180 journal articles and a number of patents to his credit in the areas of hypertension, cardiovascular disease, obesity, and diet. He is perhaps best known for his work in the area of dairy calcium and obesity, but his current research also focuses on the role of the fat cell in triggering disease and in nutritional control of fat cell function. He has been on faculty at UT since 1990. He does not currently teach undergraduate courses, but does advise undergraduate students and mentor undergraduate research.

Ling Zhao, PhD
Assistant Professor
Dr. Zhao completed her Bachelor of Medicine degree at Peking University Health Science Center, Beijing, China and her PhD in Molecular and Biochemical Nutrition at the University of California, Berkeley. She joined the UT nutrition faculty in fall 2009 with several years of research experience as an Assistant Project Scientist at the University of California, Davis. Dr. Zhao’s research investigates modulation of inflammation through dietary interventions and the relationship to obesity and chronic diseases using in vitro cell culture and mouse models of obesity. She co-teaches NTR 313: Vitamins and Minerals.
Introducing the Nutrition Major and Curriculum

Students interested in the nutrition major are advised by staff in the College of Education, Health, and Human Sciences Student Services office (Bailey Education Complex 332). In 2011-2012, students interested in nutrition should choose “Nutrition Interest” as their major until they have met minimum requirements to apply for the nutrition major itself, typically during the sophomore year. Please see “Recent Curricular Changes” on page 9 and the nutrition major application instructions and form on pages 38. Applications are due by February 1.

The nutrition curriculum is designed very sequentially such that each semester new knowledge builds upon what was learned before. Consequently, students interested in applying for the nutrition major must stay on track and make sure prerequisite requirements are met in a timely manner. The best way to do this is to meet with an academic advisor EACH SEMESTER, be very familiar with prerequisite requirements (these are strictly enforced), and to check DARS reports each semester. What is DARS? The acronym stands for Degree Audit Reporting System. It is a great tool for checking progress through the program and for making sure nothing is missed to disrupt progress toward graduation. Log in to MyUTK and select “BSHHS Nutrition” as the degree and select a catalog year. DARS will compare all the courses taken against any degree requirements selected. If discrepancies or concerns arise, students should contact their advisors to resolve the issue. It is a good idea for students to bring a printout of a current DARS report to any advising appointment for review with their advisor. The current curriculum sheet is provided on page 37 in the Appendix.

Keeping on track is important not only for assuring timely completion of degree requirements, but also “mixing it up” (not following the course curriculum sequence) can result in unexpected course conflicts and delays down the road. Here are some that are known conflicts and issues to be aware of in advance. However, the best preventive measure is to follow the curriculum. Course time offerings are subject to change. Students must work closely with their academic advisors if there are variations in course sequence.

- HRT 210 conflicts with NTR 302 (spring).
- MICR 210 and NTR 416 (spring): Microbiology cannot be taken spring senior year. It is also not offered in the summer, so must be taken fall of senior year or earlier for a spring graduation.
- NTR 201 and NTR 100 2:30 time slot (fall): This should be easy to avoid with advance planning.
- HRT 101 and NTR 415 (fall): Again, this should rarely be an issue as HRT 101 should be taken during the junior year.
- HRT 101 and NTR 420 (spring): HRT 101 should be taken in the junior year as both lab sections overlap with NTR 420 in the spring term.
- Some business courses have all sections take exams together in the evenings. It is best to avoid these courses during fall of the senior year while enrolled in NTR 303, our only evening course.

Recent curricular changes

Application to the Nutrition major. Beginning in the Fall 2010 semester, students interested in nutrition can meet with advisors in the College of Education, Health, and Human Sciences Student Services office (Bailey Education Complex Room 332) to choose the “Nutrition Interest” major. Students who wish to declare nutrition as a major and meet the minimum requirements including a cumulative GPA of 2.8, completion of 45 semester hours, and a grade of “C” or better in CHEM 120, CHEM 130, BCMB 230, Revised 9/12/2011
and NUTR 100, are eligible to apply by the **February 1** deadline. For complete application instructions and application form, see pages 38-39. Students matriculating into the nutrition major will be assigned a nutrition faculty member as their permanent advisor. They must follow the curriculum sequence and earn a minimum grade of “C” in all required NUTR-prefix courses to remain in the major. The maximum amount of time allowed to complete major requirements is determined by current university policy.

**Majors only courses.** As of Fall 2010, the following courses are now reserved for enrollment of nutrition majors only: NUTR 303, 410, 412, 415, 416, 420, 422, and 423.

**Classics 273 Medical & Scientific Terminology** appeared in the nutrition curriculum as a required course for the first time in the 2008-2009 Undergraduate Catalog. Consequently, students graduating under this catalog year or later are required to take the course, which is offered online. Students using earlier catalogs are also encouraged to consider taking it as an elective. Since program accreditation requires this course content, students who choose NOT to enroll in Classics 273 during the next two years will have additional requirements incorporated into NTR 415 and 416.

**HRT 326 Food and Lodging Cost Control.** This course was eliminated from the nutrition curriculum beginning with the 2008-2009 Undergraduate Catalog. Students using an earlier catalog year can request a waiver from their advisor if NTR 303 is taken in Fall 2006 or later.

**HRT 341 Food Safety and Sanitation Management** is no longer offered. Course content was integrated into HRT 210 beginning in Fall 2010 so students will still meet program requirements. If you are following a 2009 or earlier catalog, you must see your advisor for completion of a waiver form.

**NTR 420:** This required course was renamed *Interpreting Current Nutrition Research* in the 2009-2010 catalog to reflect content revision. It focuses on building skills in reading and interpreting current nutrition research literature, which are critical in the ever-evolving field of nutrition. The credit hours were changed from 4 to 3 beginning in spring 2010, so students following earlier catalogs will need to assure total credits for graduation are met through other coursework. In 2012 the course will be taught by Dr. Hansen-Petrik.

**NTR 422-423 Nutrition Counseling sequence:** As of the 2009-2010 academic year, the department offers one 2 credit course entitled NTR 422 *Nutrition Counseling* (introductory psychology and NTR 415 or equivalent are required as co- or prerequisites), which covers counseling theory and methodology, in the fall semester and a 1 credit NTR 423 *Nutrition Counseling Application*, a hands on course, in the spring semester (NTR 422 is a prerequisite). These courses will be required for all students following the 2009-2010 catalog and later and are strongly recommended for all students. Students who are following an earlier catalog and choose not to take this course sequence will be required to complete additional work in NTR 416 Clinical Nutrition II to meet the CADE requirements for counseling experience. Dr. Raynor will teach NTR 422 and Dr. Hansen-Petrik will teach NTR 423 in 2011-2012.

**Upcoming curricular changes**

The undergraduate curriculum is under constant review to assure it meets standards of the Commission on Accreditation for Dietetics Education and the needs of students. No major course revisions or new courses are planned at this time. However, an application process for the nutrition major was implemented in the 2010-2011 academic year. Beginning in fall 2010, students must apply for the nutrition major once they

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have met minimum requirements, usually by **February 1** of their sophomore year. Please see page 38 for application instructions and form.

**Students who already have a bachelor’s degree in another field who want to attain dietetic internship eligibility**

Students with a previous degree from an accredited college or university in the U.S. do not need to complete a second bachelor’s degree to be eligible for dietetic internships. However, they do need to complete CADE-approved Didactic Program requirements before applying to a dietetic internship program. In most cases the required coursework is identical and degree-seeking students have the advantage of financial aid eligibility. Additionally, beginning with the 2009-2010 catalog, students with a prior bachelor’s degree from an accredited college or university are no longer required to complete UT general education courses beyond coursework required for the major. Prospective students can compare previous coursework to the curriculum included in the appendix of this handbook as a starting point. Additionally, the Didactic Program in Dietetics (DPD) **Director** is available to review college transcripts and advise as to the undergraduate coursework necessary to complete DPD requirements and become eligible to apply for dietetic internships. Depending on a student’s academic background, completion of DPD requirements typically takes 2-3 years. International students should contact the registrar’s office. They will need to evaluate college transcripts and determine equivalency to U.S. coursework prior to review of transcripts by the DPD Director. The ADA offers additional information for international applicants.

**Minimum grade requirements in nutrition major courses**

In order to remain in the major and to graduate, students must earn a grade of “C” or better in every NUTR prefix course. As upper division courses are offered only once per year, earning a C- or lower can mean a one-year delay in graduation.

**Course Descriptions**

2011-2012 catalog course descriptions for NTR-prefix courses and required HRT courses are provided below. Terms and times shown represent historical offerings and, while these tend to be consistent, they are subject to change. For current offerings log in to MyUTK. For other course descriptions, please consult the current Undergraduate Catalog.

**Nutrition (NUTR) courses:**

**100 Introductory Nutrition (3)** Nutritional concepts, current consumer issues in nutrition, nutritional needs through life cycle, and international nutrition concerns and/or issues. Satisfies General Education Requirement (NS). Fall MW 10:10-11:00 or 2:30-3:20. Spring MW 9:05-9:55 or 1:25-2:15. Discussion sections various days and times. Evening sessions available fall and spring. Summer first session, MTWRF 9:45-11:15.

**201 Careers in Nutrition (1)** Overview of nutrition-related careers. Routes to meeting academic, registration, and experience requirements. Fall only, M 2:30-3:20.

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303 Foodservice Systems Management (3) Assessment of managerial, organizational, and operational structures in foodservice systems with focus on markets related to dietetic practice, human resource policies, and strategies applied to foodservice systems management. Nutrition majors only. Fall only, TR 5:05-6:20.

310 Physiological Chemistry (4) (See Biochemistry and Cellular and Molecular Biology 310.) Fall only, MWF 1:25-2:15 with discussion sections W 9:05-9:55, W 10:10-11:00, R 8:10-9:00, or R 3:40-4:30.

313 Vitamins and Minerals (3) Functional properties and interrelationships among vitamins and minerals as they apply to human nutrition. (RE) Prerequisite(s): Chemistry 350 and Biochemistry and Cellular and Molecular Biology 310. Spring only, MWF 10:10-11:00.

314 Energy Metabolism and Metabolic Integration (3) Integration of carbohydrate, fat, and protein metabolism as applied to nutrient utilization and requirements in humans. (RE) Prerequisite(s): Biochemistry and Cellular and Molecular Biology 310 and Chemistry 350. Spring only, TR 8:10-9:25.


412 Food and Nutrition in the Community (3) Influence of health characteristics, geographic, social, economic, educational, and cultural factors on food and nutrition programming. Relationship of community food and nutrition problems to programs and services for families and communities with particular attention to disease prevention and public policy. (RE) Prerequisite(s): 302 and 415. Nutrition majors only. This course is approved to meet the General Education Requirement for Communicating through Writing (WC). Spring only, MWF 12:20-1:10.

415 Clinical Nutrition I (3) Pathophysiological basis and nutritional assessment and intervention in chronic diseases in humans. (RE) Prerequisite(s): 313 and 314 Nutrition majors only. Fall only, MWF 10:10-11:00. Conflicts with HRT 101.


422 Nutrition Counseling (2) Introduction of individual and group-based counseling skills for aiding change in eating habits, including assessment of intervention development, and evaluation to determine intervention effectiveness. Course aims to help students begin to cultivate a professional perspective in

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dealing with professional ethics as applied to the field of dietetics.  *(RE)* Prerequisite(s): PSY 110; Corequisite(s): NTR 415. Nutrition majors only. Fall only MW 8:00-8:50.

**423 Nutrition Counseling Applications (1)** Skill development in dietary data collection and analysis, interviewing and counseling techniques through application of these skills within a classroom setting. *(RE)* Prerequisite(s): NTR 422. Nutrition majors only. Spring only M 9:05-9:55.

**450 Special Topics: Nutrition (1-3)** Developments, issues, and problems in nutrition. Topics will vary. Repeatability: May be repeated. Maximum 3 hours. Registration Restriction(s): Nutrition major; minimum student level – junior. Registration Permission: Consent of instructor.

**492 Field Experience: Nutrition (1-3)** Grading Restriction: Satisfactory/No Credit grading only. Repeatability: May be repeated. Maximum 6 hours. Registration Permission: Consent of instructor.

**493 Directed Study: Nutrition (1-3)** Individual student/faculty experience. Grading Restriction: Letter grade only. Repeatability: May be repeated. Maximum 6 hours. Registration Permission: Consent of instructor.

**Required Hotel, Restaurant, and Tourism (HRT) courses:**

**101 Science of Foods (3)** Scientific principles involved with selection, preparation, and evaluation of quality food. *(Same as Food Science and Technology 101.)* Contact Hour Distribution: 2 hours lecture and 2 hours lab each week. Fall MW 10:10-11:00 with lab T 8:00-9:55 or 10:10-12:05 (Conflicts with NTR 415). Spring TR 2:10-3:25 with lab T 8:00-9:55 or 10:10-12:05 (Conflicts with NUTR 420).


**Transferring Courses from Other Colleges and Universities**

It is not unusual for students to transfer into our program from another institution or come in as a second-degree student. Others may wish to take summer courses or supplementary courses elsewhere and transfer the credit to UT. So how does this work?

Students transferring to UT or returning for a second degree will have their official transcripts evaluated after admission to determine which courses will transfer in and if those courses are equivalent to anything offered by UT. The University of Tennessee has course equivalency agreements with colleges and universities across the state, so how in-state courses transfer is often predetermined. The link to that list of courses can be found here: [http://registrar.tennessee.edu/transfer/agreements.shtml#equiv](http://registrar.tennessee.edu/transfer/agreements.shtml#equiv). Course equivalency agreements even exist with institutions in a few other southeastern states. These agreements can be found at: [http://registrar.tennessee.edu/transfer/other-states/other-states.shtml](http://registrar.tennessee.edu/transfer/other-states/other-states.shtml). If a course equivalency agreement is in place, students and their advisors don’t need to do anything – the course will automatically transfer as the correct course. Courses from outside Tennessee institutions will be evaluated Revised 9/12/2011
individually to determine transfer. There is one caveat, though: *a grade of ‘C’ or better must be earned for the credit to transfer from any other institution.*

But what if a student has taken a course that they think *may* be equivalent to a required course – regardless of where it was taken? If it doesn’t transfer as such, then the next step is for the student to contact his/her advisor and petition the course with a standard petition form. The student should provide a course description and syllabus to support the request. If it is a course that meets any DPD requirements, the DPD Director will also need to evaluate the course for approval prior to sending the petition on to the department head and Dean’s Office for signatures. If it is a General Education elective course, then an appropriate petition must be prepared for the respective committee (i.e. Arts & Humanities) with syllabus and course description attached. Again, *a grade of ‘C’ or better must be earned for the credit to transfer.*

What if a student plans to take a course elsewhere, there is not a course equivalency agreement, AND the student wants assurance (in advance!) that the course will substitute for a specific course requirement? The student should consult with his/her advisor and complete the Course Equivalency Transfer form online – it can be found at [http://registrar.tennessee.edu/transfer/instructions.shtml](http://registrar.tennessee.edu/transfer/instructions.shtml) and there is a 72-hour turnaround.

**Courses that transfer from PSTCC:**
Locally, it is most common for students to enroll in courses at Pellissippi State Technical Community College (PSTCC). PSTCC offers a variety of courses to meet university general education elective requirements including Cultures and Civilizations electives and Social Science electives. Other courses specifically required for the nutrition major that have approved course equivalents at PSTCC include:

- ACC 1010 in place of ACCT 200 Foundations of Accounting
- BIOL 2010 AND 2020 in place of BCMB 230 Human Physiology
- BIOL 2130 in place of MICRO 210 General Microbiology
- BIO 2400 in place of NUTR 100 Introductory Nutrition
- CHEM 1110 in place of CHEM 120 General Chemistry I
- CHEM 1120 in place of CHEM 130 General Chemistry II
- CHEM 2010 in place of CHEM 350 Organic Chemistry I
- ENGL 1010 in place of ENGL 101 English Composition I
- ENGL 1020 in place of ENGL 102 English Composition II
- HSP 2300 in place of HRT 210 Foodservice Operations Management
- MATH 1830 in place of MATH 125 Basic Calculus
- MATH 1910 in place of MATH 141 Calculus I
- MATH 2050 in place of STAT 201 Intro to Statistics
- OST 2910 in place of Classics 273 Medical & Scientific Terminology
- PSY 1010 in place of PSY 110 General Psychology

Please link to the [PSTCC course equivalency tables](http://registrar.tennessee.edu/transfer/instructions.shtml) for any updates to this listing plus *elective courses* that will transfer to UT. There are many!

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**Students Transferring into Nutrition from Other Majors**

**Scheduling HRT courses to avoid conflicts**

Students and their advisors must plan carefully to assure HRT 101: Science of Food and HRT 210: Foodservice Systems Management fit into the schedule prior to senior year. HRT 210 should be taken in fall of the junior year and HRT 101 in spring of the junior year in order to avoid course conflicts. Students should register on their first available date as these courses can fill quickly. Taking these courses out of sequence can result in delayed graduation.

**Can other UT courses substitute for nutrition curriculum requirements?**

Yes, but only to a limited extent. The nutrition faculty have designed the curriculum to be sure our graduates are highly prepared for whatever may come after graduation – dietetic internships, graduate school, medical school, etc. Shortcuts that leave students less prepared than they should be can impair career success. Nonetheless, there are some courses that can fill the needs of others. Here is what students can expect:

<table>
<thead>
<tr>
<th>If the student took …</th>
<th>A petition will be approved for …</th>
</tr>
</thead>
<tbody>
<tr>
<td>BCMB 401</td>
<td>NTR 310</td>
</tr>
<tr>
<td>COMM ST 210</td>
<td>COMM ST 240</td>
</tr>
<tr>
<td>MATH 151</td>
<td>MATH 125 or 141</td>
</tr>
<tr>
<td>MICROBIOL 310 and 319</td>
<td>MICROBIOL 210</td>
</tr>
</tbody>
</table>

**Suggested Minors 2011-2012**

Due to the number of general elective hours available in the nutrition curriculum, there is room for a complementary minor during completion of the undergraduate degree. Minors listed here are those that have proven a good fit for nutrition students. Others can be found by perusing the latest edition of the Undergraduate Catalog. Minors must be declared on the graduation application. In lieu of a minor, a variety of elective hours can be selected in specific areas of interest (see page 20)

**Minor in Anthropology**

Combining the study of nutrition with the study of anthropology can provide insights into the cultural aspects of eating and health behaviors. A number of courses can be used to meet minor requirements and bend the focus to a specific area of interest. Note that Anthropology 120 can meet one of the Cultures and Civilizations General Education elective requirements and Anthropology 130 can meet one of the Social Science General Education elective requirements. Consequently, the minor only requires an additional 18 credit hours if these general education requirements have not already been completed using other courses.

**Additional credit hours required:** 24 (18 if Anthropology 120 and 130 are used for CC Elective and SS Elective, respectively)

Revised 9/12/2011
Required prerequisite courses:
- Anthropology 110 Human Origins (3 cr.)
- Anthropology 120 Prehistoric Archaeology (3 cr., can be used to meet one Cultures & Civilizations General Education elective requirement)
- Anthropology 130 Cultural Anthropology (3 cr., can be used to meet one Social Science General Education elective requirement)

Elective courses (15 hours upper division) must be selected in consultation with an anthropology advisor. A limited selection of relevant courses is listed here. Please see the current edition of the Undergraduate Catalog for a complete course listing.
- Anthropology 304 Genetics and Society (3 cr.)
- Anthropology 310 North American Indians (3 cr., prereq: 130)
- Anthropology 311 Southeastern Indians (3 cr., prereq: 130)
- Anthropology 313 Peoples and Cultures of Mesoamerica (3 cr., prereq: 130)
- Anthropology 315 The African Diaspora (3 cr., prereq: 130)
- Anthropology 320 American Cultures (3 cr., prereq: 130)
- Anthropology 322 Topics in U.S. Ethnography (3 cr., prereq: 130)
- Anthropology 413 Dynamics of Culture (3 cr., prereq: 130)

Minor in Business Administration
The business minor may be a good choice for students interested in gaining employment in a corporation or someday managing a department or operating their own business. Participation in the business minor requires business minor advising. The business minor enrollment form must be completed initially and all coursework at the 300-level or above must be taken at UT. For more information see: http://bus.utk.edu/undergrad/curriculum/BusinessMinor.htm. Economics 201 meets the Social Science General Education elective requirement beyond the PSY 110 already included in the nutrition curriculum. Business courses that require all sections to take exams in the evenings should be avoided while enrolled in NTR 303, our only evening course.

Additional credit hours required: 16 (12 if ECON 201 used for SS Elective)

Required courses:
- Accounting 200 (already required as part of the nutrition curriculum)
- Economics 201 (4 cr., can be used to fulfill one Social Science elective requirement)
- Statistics 201 (already required as part of the nutrition curriculum)
- Management 201 (3 cr., prereq: Acct 200, Econ 201; coreq: Stats 201)
- Finance 300 (3 cr., prereq: Management 201)
- Marketing 300 (3 cr., prereq: Management 201, junior standing)
- Management 300 (3 cr., prereq: Management 201, junior standing)
**Minor in Child and Family Studies**
The CFS minor may be of interest to students concerned with nutritional issues associated with infancy, childhood, and the family unit. CFS 210 or 220 will meet the Social Science General Education elective requirement beyond the PSY 110 already included in the nutrition curriculum.

**Additional credit hours required:** 18 (15 if CFS 210 or 220 used for SS Elective)

**Required courses:**
- CFS 210 Human Development (3 cr.)
- CFS 220 Marriage and Family: Roles and Relationships (3 cr.)

**Select 12 additional hours from:**
- CFS 240 Human Sexuality (3 cr.)
- CFS 312 Families in Middle and Later Adulthood (3 cr., min. student level junior)
- CFS 320 Family Interaction (3 cr., min. student level junior)
- CFS 345 Family Resource Management (3 cr., min. student level junior)
- CFS 360 Family Stress (3 cr., min. student level junior)
- CFS 385 Diversity Among Children and Families (3 cr., min. student level junior)
- CFS 440 Family Life and Parent Education (3 cr., prereq CFS 320)
- CFS 497 Honors: Child and Family Studies (3 cr., min. junior standing and 3.25 GPA, 15 credit hours in CFS recommended as prerequisite)

**Minors in Food Science or Food Technology**
Students interested in combining knowledge of nutrition with knowledge of food chemistry and processing may consider minoring in Food Science or Food Technology. This route would be particularly useful for individuals interested in working for a food manufacturing company or developing nutritionally-balanced product lines.

**Food Science minor additional credit hours required:** 13
**Food Technology minor additional credit hours required:** 13

**Food Science minor required courses:**
- FDST 101 Science of Foods (Cross-listed with HRT 101, which is already required in the nutrition curriculum)
- FDST 241 Food Preservation and Packaging (3 cr.)
- FST 410 Food Chemistry (4 cr., prereq: Chem 110 or 350)
- FST 420 Food Microbiology (3 cr., prereq: Microbiology 210 or 310)

**Food Technology minor required courses:**
- FDST 101 Science of Foods (Cross-listed with HRT 101, which is already required in the nutrition curriculum)
- FDST 241 Food Preservation and Packaging (3 cr.)
- FDST 390 Food Laws and Regulations (3 cr.)

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Select 3 elective hours for Food Science minor or 7 elective hours for Food Technology minor (see current Undergraduate Catalog for additional course listings):

- FDST 150 History and Culture of Food (3 cr., can be used for Cultures & Civilizations elective)
- FDST 390 Food Laws and Regulations (3 cr.)
- FDST 415 Food Analysis (4 cr., prereq: Chem 110 or 350)
- FDST 419 Food Chemistry Lab (1 cr., prereq: FDST 410)
- FDST 430 Sensory Evaluation of Food (3 cr., statistics background recommended)

Minor in Journalism and Electronic Media

A minor in journalism fits well for students who enjoy writing and wish to share nutrition information with the public via print or electronic media such as newspapers, magazines, blogs, websites, etc. Students choosing to minor in journalism and electronic media should contact the Director of the School of Journalism and Electronic Media. At least six hours of the required minor courses must be taken at UT.

Additional credit hours required: 18

Required courses:

- JREM 175 Principles and History of Journalism and Media (3 cr.)
- JREM 200 Media Writing (3 cr., prereq: JREM 175 or Public Relations 270)
- JREM 230 Media Reporting (3 cr., prereq: JREM 200)
- JREM 250 Visual Communication (3 cr., prereq JREM 200)
- JREM 400 Mass Communication Law and Ethics (3 cr.)
- JREM 466 Media, Diversity, and Society (3 cr., prereq: JREM 175 and JREM 200)

Minor in Natural Resource and Environmental Economics

The Natural Resource and Environmental Economics minor may be a good fit for students interested in food policy issues to complement major coursework in nutrition.

Additional credit hours required: 22 (18 if AREC 201 used to meet Social Science elective requirements)

Required courses:

- AREC 201 Economics of the Global Food and Fiber System (4 cr., can be used as Social Science elective)
- AREC 315 Agricultural and Environmental Law (3 cr.)
- AREC 320 Microeconomics of Agriculture, Food and Resources (3 cr., prereq: AREC 201 or ECON 201)
- AREC 430 Food and Agricultural Policy (3 cr., prereq: AREC 320)
- AREC 470 Policy Analysis for Environmental and Natural Resource Management (3 cr., prereq: AREC 201 or ECON 201)
- AREC 472 Natural Resource Economics (3 cr., prereq: AREC 320)

Additionally, students must select any one 300- or 400-level AREC elective (3+ cr., see current catalog for additional details and listings).

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Minor in Psychology
The psychology minor is an ideal complement to nutrition as it can provide additional perspective on factors contributing to human behavior, i.e. the challenges of modifying eating habits. This may be particularly useful for students interested in nutrition counseling in their career. This minor also combines very easily with the nutrition major. It involves primarily the base course of PSY 110 plus a selection of 5 other psychology courses numbered 300 or above. There are a large number of these offered every semester so scheduling is not a difficulty.

Additional credit hours required: 15

Required courses:
- PSY 110 or equivalent (already included in the nutrition curriculum)

Select 15 hours at the 300 level and above (see current catalog for additional details and listings):
- PSY 300 Child Psychology (3 cr., prereq: PSY 110 or 117)
- PSY 310 Learning and Thinking (3 cr., prereq: PSY 110 or 117)
- PSY 320 Motivation (3 cr., prereq: PSY 110 or 117)
- PSY 330 Abnormal Psychology (3 cr., prereq: PSY 110 or 117)
- PSY 360 Social Psychology (3 cr., prereq: PSY 110 or 117)
- PSY 370 Ethology and Sociobiology (3 cr.)
- PSY 382 Contemporary Topics in Psychology (3 cr., prereq: PSY 110 or 117)
- PSY 385 Statistics in Psychology (3 cr., prereq: PSY 110 or 117)
- PSY 395 Methods of Research in Psychology (3 cr., prereq PSY 385, min. junior standing required)
- PSY 400 Cognitive Psychology: Language and Symbolic Processes (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 409 Group Facilitation (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 410 Sensory Processes and Perception (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 415 Psychology of Religion (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 420 History and Systems of Psychology (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 424 Psychology and the Law (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 430 Health Psychology (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 431 Psychology of Adjustment (3 cr.)
- PSY 434 Psychology of Gender (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 440 Organizational Psychology (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 445 Measurement and Testing (3 cr., prereq: PSY 385, min. junior standing required)
- PSY 461 Physiological Psychology (3 cr., prereq: PSY 110 or 117)
- PSY 470 Theories of Personality (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 475 Adolescent Development (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 480 Theories of Learning (3 cr., prereq: PSY 110 or 117, min. junior standing required)
- PSY 482 Topics in Psychology (3 cr., prereq: PSY 110 or 117, min. junior standing required)

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**Minor in Restaurant and Foodservice Management**

This minor is ideal for students interested in integrating their nutrition knowledge with culinary and management skills for a career focused on managing foodservice operations in the hospital or clinical setting, schools, or in their own business ventures. With only 9 additional hours required, it is the easiest minor to add in.

**Additional credit hours required:** 9

**Required courses:**
- HRT 101 Science of Foods (already included in the nutrition curriculum)
- HRT 210 Foodservice Operations Management (already included in the nutrition curriculum)
- HRT 445 Advanced Food Production and Service Management (3 cr., prereq: HRT 210) Fall TR 11:10-1:55. Spring TBA.
- Six hours of HRT electives.

Nutrition students with a strong interest in the culinary arts may also wish to consider enrolling in the [Culinary Institute at the University of Tennessee](#). Students who complete all 10 courses comprised of safety and sanitation, kitchen skills 1-4, garde manger 1 & 2, breakfast cookery, and bakery skills 1 & 2 will become certified chefs. The full program is nearly one year in length with courses offered in the evenings. Check out the above link for further information or contact Donetta Poisson, PhD.

**Suggested Electives**

### Arts and Humanities General Education Electives
- AHIS 162-187 Various Art History Courses (3)
- MUSC 120 History of Rock (3)
- MUSC 125 Jazz in American Culture (3)

### Cultures and Civilizations General Education Electives
- FDST 150 History and Culture of Food (3)
- REST 102 The Comparison of World Religions (3)

### Social Science General Education Electives
- ANTH 130 Cultural Anthropology (3)
- AREC 201 Economics of the Global Food and Fiber System (3)
- CFS 210 Human Development (3)
- ECON 201 Survey of Economics (4)
- GEOG 101 World Geography (3)
- GEOG 102 World Geography (3)
- SOCI 120 General Sociology (3)

### Other Electives
- BCMB 306 Genetics and Society (3), same as Anthropology 304
- BIOL 240 General Genetics (4), prereq Biology 112 or 140 or 148, coreq: Chem 130

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Other Electives, continued

CFS 213  Development in Middle Childhood and Adolescence (3), prereq: CFS 211
CFS    Various courses
EEB 240  Human Anatomy (4), prereq Biology 101, 102, 130, OR 140
FDST    Various courses
JREM 450  Writing about Science and Medicine (3), writing emphasis course
KNS 231  Introduction to Sport Psychology (3), especially useful for those interested in sports
MUTH 100  Fundamentals of Music (3)
PHIL 345  Bioethics (3)
PYED 225  Physical Fitness: Exercise to Music (1)
PYED 226  Exercise and Weight Control (1)
PYED 252  Weight Training (1)
PHIL 360  Philosophy of Science (3)
PSYC 430  Health Psychology (3), prereq Psyc 110, junior standing
PSYC Various courses

Various independent study courses and research opportunities are also available in Nutrition (i.e. NUTR 493) and other departments, depending on faculty availability. This listing is based on recommendations from faculty and students. If you have a suggestion, please send it to Dr. Hansen-Petrik at phansen@utk.edu. Please check the current Undergraduate Catalog for the most up-to-date listings.

Nutrition and the Pre-Professional Major or Double Major

Majoring in nutrition provides a unique background for practicing in the health professions. The Nutrition Department has at least a few students each year completing the undergraduate degree in combination with pre-professional requirements and have had students successfully matriculate into medical school, physical therapy school, veterinary medicine, nursing school, pharmacy school, and others. Students should work closely with both Pre-Health Advising and their major advisor in nutrition to be sure all requirements are met.

Students considering a double major should consult with their current advisor and possibly the DPD Director to explore the options. Although dual training in areas such as kinesiology (formerly exercise science) or food science along with nutrition provides outstanding complementary perspectives, it can also be extremely challenging as the curricula overlap very little. It may be optimal to consider an undergraduate degree in one area and a graduate degree in the other. A student planning to practice as a registered dietitian at some point should keep in mind that they will need to complete didactic program requirements which make up the bulk of our undergraduate degree requirements here in Nutrition.

Honors Programs and the Study of Nutrition at UT

There currently is not an option for nutrition students to participate in a college or department level honors program. However, students enrolled in the Chancellor’s Honors Program are encouraged to consider majoring in nutrition. While the Nutrition Department does not offer designated honors courses, courses may be taken as “honors by contract” courses if appropriate arrangements are made with an instructor in advance. Recent senior honors projects in our department have included

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• Development of a nutrition education intervention for pregnant and breastfeeding women through the Lisa Ross Birth & Women’s Center
• Development of a nutritionally improved “Food for Kids” program through Second Harvest Food Bank
• Evaluation of the healthfulness of school cafeteria and vending options and
• Evaluation of the healthfulness of a child care cycle menu.

Options for senior honors projects depend on the expertise of the faculty mentor selected. See the faculty profiles on pages 3-8 for more information about departmental faculty and their research interests.

**Graduation Requirements**

Students must apply for graduation by the last day of classes two terms prior to their intended graduation date. For students planning to graduate in May, that means applying for graduation by the last day of summer classes the year prior. For more information about graduation and commencement deadlines and information about online graduation applications, see [http://registrar.tennessee.edu/graduation.shtml](http://registrar.tennessee.edu/graduation.shtml). DARS reports should be carefully reviewed and any petitions submitted during the semester prior to graduation in order to prevent delays.

**Research Opportunities**

Students in the undergraduate program are encouraged to pursue research opportunities when available, as participation in research provides a greater depth of understanding in the field of nutrition that cannot be gleaned from a textbook or lecture. Notices of specific opportunities are communicated via email to select nutrition classes and Undergraduate Nutrition Student Association (UNSA) members. Students may also contact directly faculty with whom they are interested in working. There are some paid opportunities, while others may involve enrollment in NTR 493 for independent study credit or volunteer work. Participating in research may also result in opportunities to present work at scientific or professional meetings such as Experimental Biology, which includes the American Society for Nutrition annual meeting, or the Tennessee Dietetic Association.

The Chancellor’s Office funds a number of **Undergraduate Summer Research Internships** each year. Interested students must identify a faculty member who is willing to mentor a project and help define and develop an appropriate project. Successful applicants work on the project full time for two months during the summer and are paid a stipend of $2,000. They are required to submit a paper on their project the end of August and to present their work at the UT Exhibition of Undergraduate Research and Creative Achievement (EURēCA) or other professional meeting the following spring. The Nutrition Department

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has had several students participate in this program and go on to win awards at EURēCA. Applications are due in April. For more information, see http://research.utk.edu/internships/.

The Exhibition of Undergraduate Research and Creative Achievement (EURēCA) is an annual spring event that showcases research and creative activities by currently enrolled undergraduate students in collaboration with a University of Tennessee, Knoxville faculty mentor. Entries can be individual or group projects and are judged by a combination of UT Knoxville faculty members and community professionals. The UT Knoxville Office of Research coordinates this unique competition to encourage, support and reward undergraduate participation in the campus research enterprise. A number of nutrition juniors and seniors participate in EURēCA each year and many have been awarded for their efforts. Students who have done an independent study project, whether it is research or a service/creative project, should consider participating. It is an extremely valuable experience for students to present their work and explain the value of it to others. For more information on the spring 2012 EURēCA see http://research.utk.edu/eureca/. Initial intent to participate forms are generally due in early February.

Study Abroad

**Why study Nutrition abroad?**

Studying nutrition abroad provides you with the opportunity to see how the field of nutrition is researched and taught in other countries and will also provide enhanced cross-cultural understanding. Furthermore, as a nutrition major, studying abroad provides you a valuable opportunity even if you take non-nutrition coursework. For example, immersion in another culture gives you first-hand insight into the foods, food habits, and behaviors of another people.

Studying nutrition abroad can help you:

- Understand the field of nutrition from an international perspective
- Study nutrition and foods from a different cultural perspective
- Experience nutrition and foods from a different cultural perspective
- Improve foreign language abilities
- Develop a global professional network
- Fulfill some major, minor, and general education requirements

**When should you study abroad if you are a Nutrition major?**

You may study abroad to fulfill general education requirements during your sophomore year, the fall of your junior year, or during the summer terms. Your academic schedule should be planned carefully with your academic advisor to be sure you will have prerequisite science courses in place to begin upper division nutrition coursework the spring semester of your junior year (see below).
If you are pursuing a nutrition major, it is recommended that you take the following course requirements into account:

The nutrition curriculum is strictly sequential and getting out of step can mean adding an extra year to your studies. To keep on schedule, you must be sure that Nutrition 100 and 310, Chemistry 120, 130, and 350, BCMB 230, and HRT 101 are completed before the spring semester of your junior year. This must be kept in mind when working with your academic advisor to plan your schedule prior to studying abroad.

Suggested courses or focuses that might be taken abroad

General education and elective hour requirements are perhaps the best option for nutrition majors studying abroad. If you are completing requirements for a minor other than nutrition, some of these courses may also be taken while studying abroad. You must receive course approval from the relevant department prior to the start of your study abroad program. For pre-approval of a course please provide a course description and, if possible, a course syllabus to your advisor for review. Please refer to the programs abroad transfer credit form when discussing course transfer with your advisor. The Director of Undergraduate Advising in the College of Education, Health, and Human Sciences is available for consultation with you and your advisor as needed.

UTK international opportunities for Nutrition majors

Below is a listing of programs that provide you the opportunity to study nutrition abroad. However, you need not limit yourself to these institutions. You may also study at any number of universities to fulfill general education and elective requirements as long as you are on track in the nutrition curriculum. See the Programs Abroad Office website for a complete listing of countries and programs where you can study and be sure to coordinate closely with your academic advisor in the planning stages. *Note: These were last updated in 2008. Please contact the Programs Abroad Office for current information.

<table>
<thead>
<tr>
<th>Country</th>
<th>Institution</th>
<th>Language of Instruction</th>
<th>Program Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>United Kingdom</td>
<td>University College, Worcester</td>
<td>English</td>
<td>Exchange</td>
</tr>
<tr>
<td>Australia</td>
<td>Deakin University</td>
<td>English</td>
<td>Direct</td>
</tr>
<tr>
<td>Australia</td>
<td>University of Canberra</td>
<td>English</td>
<td>Exchange/Direct</td>
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<tr>
<td>Australia</td>
<td>University of Sunshine Coast</td>
<td>English</td>
<td>Direct</td>
</tr>
<tr>
<td>Australia</td>
<td>RMIT University</td>
<td>English</td>
<td>Direct</td>
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<td>Finland</td>
<td>The University of Kuopio</td>
<td>English and Finnish</td>
<td>Exchange</td>
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<td>Argentina</td>
<td>Universidad del Salvador</td>
<td>Spanish</td>
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<td>Ghana</td>
<td>University of Ghana</td>
<td>English</td>
<td>Exchange/Direct</td>
</tr>
</tbody>
</table>

For more information please contact:

Programs Abroad Office
Center for International Education
1620 Melrose Ave.
University of Tennessee
Tel: (865-974-3177
www.utabroad.org
bhart57@utk.edu

Other National and International Opportunities

Numerous opportunities exist to build skills and/or experience nutrition in other cultures, both in the U.S. and internationally. Here is a sample of programs available. Additional opportunities may be available through UC Davis, Purdue University, University of Memphis, Iowa State University, The University of

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Southern Mississippi, Rutgers University, University of New Hampshire, New York University, The University of Missouri, California State University Long Beach, East Carolina University, Michigan State University, and others. Students are encouraged to seek out summer study abroad opportunities to enrich knowledge and experience in food, culture, and nutrition.

**Center for Science in the Public Interest (CSPI) Internship Program.** The Center for Science in the Public Interest is a national consumer organization focusing on health and nutrition issues. CSPI offers internships for a small number of qualified students in undergraduate, graduate, law, and medical schools each summer and during the school year. CSPI is an aggressive non-profit consumer organization conducting programs in nutrition, alcohol, and food safety and it publishes Nutrition Action Healthletter. CSPI strives to provide useful, objective information to the public, represent citizens' interests before legislative, regulatory, and judicial bodies, and ensure that advances in science are used for the public's good. CSPI is supported by nearly 800,000 members nationwide, sales of educational materials, and foundation grants. Generally, an internship is for ten weeks. Undergraduate interns are paid an hourly wage of $8.25/hour. The specific dates of an internship are flexible and depend on CSPI needs and the applicant's schedule. For more information, see [http://www.cspinet.org/about/jobs.html](http://www.cspinet.org/about/jobs.html).

**Dietetics Spanish in Cuernavaca Mexico.** Metropolitan State College of Denver offers a one month Spanish immersion program for dietetic students in Cuernavaca, Mexico. For 2011, the program ran from July 2nd to July 30th. The program includes:

- Grammar classes (in Spanish)
- Conversation classes (in Spanish) that allow students to use the grammar they are learning as well as to become familiar with dietetic related vocabulary
- Cooking classes (in Spanish) where students will cook in a traditional Mexican kitchen to make typical foods common in the Mexican diet
- Food and culture classes (in English) that cover traditional Mexican foods, customs and beliefs related to food, government food programs and policies, assessment techniques
- Nutrition related field trips
- Weekend excursions to historical and cultural sites

Class sizes are small (5-8 students). Students live with Mexican families to provide more exposure to the culture and language of Mexico. Room and board is included with the program. Students of any Spanish ability are welcome including those with no Spanish. For current information, see the program website at [http://www.mscd.edu/~hep/academics/dieteticsspanish.shtml](http://www.mscd.edu/~hep/academics/dieteticsspanish.shtml).

**The Mediterranean Diet: Exploring Food, Wine, Culture and Health in Florence, Italy (Syracuse University Study Abroad).** Examine the production practices, health benefits and culinary pleasures of this specific cultural diet that features a fresh, local sustainable food supply. Through lectures, discussion, readings, projects and visits, students learn key features of the Mediterranean diet, its application in meal and menu planning, how it compares with diets consumed by Americans and public health nutrition recommendations for Americans, and what health benefits derive from it. The course also considers similarities and differences in the food systems of Tuscany and the U.S. May include a hands-on cooking class and visits to several food venues, such as markets, bakeries, cheese producers and vineyards. A course fee ($290 for 2011-12) to cover day trips to Chianti and the Tuscan countryside with cooking classes, tastings and market trips will be billed from Syracuse. For more information, see the Syracuse University Study Abroad website at [http://suabroad.syr.edu/index.html](http://suabroad.syr.edu/index.html).

Revised 9/12/2011
Nutrition and Health Summercise Internship in Nome, Alaska. Norton Sound Health Corporation in Nome, Alaska, seeks 6-8 interns each year to provide nutrition education and physical fitness program for youth in the Norton Sound area. Nome is a remote village located in northwestern Alaska. It is a great opportunity to learn about Alaska native culture, experience the outdoors, and gain valuable skills in community nutrition. Students may also work with diabetes prevention, maternal and child health, outpatient counseling, nutrition education displays, etc. Interns will be mentored by RDs employed by the Norton Sound Health Corporation and will also be trained to mentor high school-aged assistants who will learn more about nutrition and health during the summer experience. The internship runs 8-9 weeks late May through late July. Housing, airfare, and a weekly food stipend are included. Applicants are expected to be responsible, mature, energetic, independent, open-minded, and highly motivated. Interns must be able to teach physical fitness as well as nutrition. Those who can teach swimming, dance, cheerleading, football, cooking, and other specialized areas are highly sought after. Applications are due in March each year. For more information, contact Kelly Keyes at kkeyes@nshcorp.org or check out the Norton Sound Health Corporation 2011 internship information and application at http://nortonsoundhealth.org/diabetes.html.

LifeStyle Group Fellowship Program (formerly Southern Progress Corporation Fellowship Program). Time Inc.’s LifeStyle Group publishes several renowned magazines including Southern Living, Cooking Light, Health, and Cottage Living as well as websites such as MyRecipes.com. Based in Birmingham, Alabama, the LifeStyle Group offers 6-month fellowships for recent graduates. Fellowships focus on several areas within publishing including editorial work and test kitchen experience. This is an excellent opportunity for rising seniors with a strong interest in the culinary arts and/or writing and publishing to consider post graduation. Applications are due in April for competitive fellowships that run July through December. For more fellowship information, see their website at http://www.timeinc.com/careers/campusrecruiting.php.

IMG Performance Institute (IPI). IMG is located in Bradenton, Florida and offers applied sports and exercise nutrition internships. Internships are available for summer, fall, and spring with 1-4 positions available during each time period. IMG offers academies in tennis, soccer, lacrosse, golf, baseball, basketball, and football and interns have the opportunity to learn multiple aspects of sports nutrition practice. The internships are unpaid and may include housing/meals. Students enroll for university credit at UT for their time in the internship. Deadlines are March 11 (summer), July 1 (fall), November 1 (spring). For more information, see IMG’s website at http://www.imgacademies.com/img-performance-institute/performance-department/education-career-development/.

Revised 9/12/2011
The Undergraduate Nutrition Student Association (UNSA)

UNSA is an active organization of students majoring and minoring in Nutrition. Students planning to major in nutrition who are currently “Nutrition Interest” are also welcome. The group typically meets monthly September through November and January through April, with officers elected in January of each year. Becoming involved in this group is a great way to get to know fellow students AND to gain leadership and nutrition-related volunteer experience important to a successful application to dietetic internships, professional school, graduate school, etc. Students can run for office, chair a committee, volunteer for a committee, or simply take advantage of opportunities to participate in the group’s activities. In recent years, UNSA members have been involved in various community service activities with organizations such as the Ronald McDonald House and the Boys and Girls Club, participated in health fairs, and have given various nutrition presentations to campus and community groups.

ACTIVITIES:
The KDDA-UNSA Student Mentoring Network. The Mentoring Network is designed to link UT nutrition students with local registered dietitians for job shadowing, special projects, and general exposure to a variety of work settings for nutrition professionals. Participation requires paid student membership in both the Knoxville District Dietetic Association and UNSA. The effort is coordinated jointly by the KDDA Career Guidance Chair and the UNSA Career Development Chair.

Dietetic Internship Forum. Each November, UNSA hosts a forum for dietetic internship directors. Directors or representatives have attended from UT at Knoxville, East Tennessee State University, Vanderbilt University Medical Center, the University of Alabama at Birmingham, the University of Southern Mississippi, the U.S. Military Consortium, the University of Northern Colorado distance internship, the University of Memphis, the University of Kentucky, and the University of Kentucky Hospital. We also invite faculty and students from Carson-Newman College, UT-Chattanooga, Tennessee Tech, ETSU, and other institutions in the region. It is a wonderful opportunity for students to hear about various dietetic internship programs and talk one-on-one with program representatives. This year’s event is scheduled for the evening of Thursday, November 17, in the Shiloh Room at the UT University Center.

Revised 9/12/2011
Join now! Checks written to the Nutrition Student Association in the amount of $10 can be sent to or dropped off in the UNSA mailbox in the Jessie Harris Building, Room 229. The membership form is available in the Appendix.

Fall 2011 Meeting Schedule
The best way to stay informed of meetings and activities is to join the group and keep up to speed through UNSA’s Blackboard site and email announcements. The by-laws can be found on page 52.

2011 Officers
President: Amber Donaldson
Vice President: TBA
Secretary: Renee Taylor-Sapp
Treasurer: Kelli Heathscott
ADA Student Council Liaison: Paige Owens
Committee Chairs:
  Academics: TBA
  Career Development: TBA
  Career Development Assistant: TBA
  Community Service: TBA
  Health Promotion: TBA
  Social: TBA
  Graduate Nutrition Student Association Liaison: Nancy Childers
Faculty Advisor: Dr. Melissa Hansen-Petrik

Scholarship Opportunities

College of Education, Health and Human Sciences.
The College of Education, Health and Human Sciences is proud and honored to have the generous support of its’ alumni, corporate sponsors and others in providing over $400,000 worth of scholarships to undergraduate and graduate students each academic year.

General Financial Aid Information
UT Financial Aid Office
Free Application For Federal Student Aid (FAFSA) - information about need-based financial aid.
External Scholarship Information

Freshman students
To apply for scholarships from The University of Tennessee, please complete the Freshman Academic Scholarship Application and return it to the Financial Aid Office, 115 Student Services Building, Knoxville, TN 37996. The phone number is (865) 974-3131. The deadline is November 1 of the year prior to your enrollment at UT.

Returning undergraduate and transfer students
Revised 9/12/2011
To apply for a scholarship in the College of Education, Health and Human Sciences, please complete the Returning Undergraduate & Transfer Student Scholarship Application and return it to the Financial Aid Office, 115 Student Services Bldg., Knoxville, TN 37996. The deadline is February 1 for the following school year.

**Knoxville District Dietetic Association**

The KDDA Ellen Neal Memorial Scholarship is for an undergraduate or graduate student at the University of Tennessee at Knoxville. Eligibility requires membership in Knoxville District Dietetic Association and/or the Undergraduate Nutrition Student Association. Membership forms for these organizations can be found in the appendix. The association’s website is [http://www.eatrightknox.org](http://www.eatrightknox.org).

**Deadline:** Generally February each year

**Tennessee Dietetic Association**

The TDA scholarships are for dietetics students residing in Tennessee. Eligibility requires membership in Knoxville District Dietetic Association and/or the Undergraduate Nutrition Student Association. The form is available on the Tennessee Dietetic Association website at [http://www.eatright-tn.org/](http://www.eatright-tn.org/).

**Deadline:** Postmarked by early February (see website for updates); electronic submission preferred.

**American Dietetic Association Foundation**

Eligibility for ADA Foundation scholarships requires ADA student membership (prior to January 1) and minimum junior or senior standing. Find more information and forms on the [ADA website](http://www.eatrighttn.org/).

**Deadline:** February 15, 2012

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*Preparing for a Dietetic Internship … Starting NOW!*

After becoming familiar with the Undergraduate Nutrition Program at the University of Tennessee, the next step is to contemplate what comes next. For the student wishing to practice as a registered dietitian, as many of our graduates do, the time to begin preparations is right NOW! Dietetic internship listings are provided on the [American Dietetic Association](http://www.eatrighttn.org/) website. There are over 240 dietetic internship programs in the U.S. and the internship application process is competitive. The most successful applicants are those who have built not only a record of academic success, but also records of leadership, volunteerism, nutrition-related experiences, and professionalism into their undergraduate years. The American Dietetic Association has recently issued information to students on the stiff competition for dietetic internships and on how to be prepared. Please see these documents in the Appendix on pages 45-49. Here is a brief listing of characteristics linked to success which you can begin building today:

- **GPA >3.3.** Higher is better and science and nutrition courses will be scrutinized. Most internships have a minimum 3.0 GPA to submit an application, but that does not guarantee a spot.
- **Nutrition-related work and volunteer experience.** This can include work in a hospital or nursing home diet office, foodservice or culinary experience, work as a diet technician, volunteer work with registered dietitians locally or elsewhere (think summer), summer camp for kids with diabetes, conducting nutrition education programs for local kids in afterschool programs, doing an independent study project or volunteering time to work on a research project with a nutrition professor, participating in Undergraduate Nutrition Student Association (UNSA) activities including the Mentoring Network, health fairs, and many, many others. Joining UNSA is the best

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way to keep on top of notifications of activities. As students work to gain such experience, they should keep a log of activities, time spent, and supervisors’ names for each activity as this information will be required for internship applications. A good goal is about 500 hours of experience in a wide variety of areas.

- **Leadership.** Become involved in campus and non-campus organizations such as UNSA, run for office, volunteer to be a committee chair or work on a committee and work hard. The ability to lead a group and work as an effective team member are highly valued attributes.

- **Professionalism.** Work hard academically and in the workplace, show respect to peers, professors, and supervisors, get involved, and be a leader. There is plenty of opportunity for those who wish to pursue it. Students will need three strong letters of reference and the earlier they begin to cultivate relationships with individuals who can provide these, the better off they will be. Typically, references include two faculty members in the nutrition major and one RD who has served in a supervisory capacity for nutrition-related work or volunteer experience.

**Timeline:**

- **Sophomore year:**
  o NTR 201: Students are introduced to the education process for registered dietitians including an overview of dietetic internships and how to be a competitive applicant.
  o Apply for the nutrition major by **February 1** deadline. Must have 2.8 minimum GPA, 45 completed semester hours, grade of “C” or better in CHEM 120, CHEM 130, BMCB 230, and NTR 100. Provisional admission possible if courses are in progress. See complete details, application instructions and form on page 38.
  o Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved.
  o Keep copies of projects including presentations, nutrition education materials, and other items to include in your electronic portfolio (NTR 410).

- **Junior year:**
  o November: Attend the UNSA-sponsored dietetic internship forum.
  o Spring: Each spring, UNSA invites the Didactic Program Director to speak on preparing for dietetic internships and hosts a forum of seniors who have recently been through the application process. All students considering dietetic internships should plan to attend.
  o Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved.
  o Keep copies of projects including presentations, nutrition education materials, and other items to include in your electronic portfolio (NTR 410).

- **Summer and fall of senior year:**
  o Apply for graduation by last day of summer term if you’re graduating in the spring. This can be done online at MyUTK. Please note your profile must be up to date prior to submitting a graduation application.
  o Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved.
  o Keep copies of projects including presentations, nutrition education materials, and other items to include in your electronic portfolio (NTR 410).
  o Identify internship programs of interest by perusing the ADA listing. Consider coordinated programs with a master’s degree as an alternative to a dietetic internship. Graduate level

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coordinated programs also provide the supervised practice experience which confers eligibility for the RD exam. See the listing of these programs here.

- Visit dietetic internship programs and attend open houses. Check on open house dates at http://www.indiana.edu/~nutrvmg/DIopenhouses.htm (updated each fall) or call the internship director to set a date and time for an on-site visit.
  - Be on time and dress professionally
  - Bring a resume or portfolio
  - Ask intelligent questions
  - Send a thank you letter, note or email within one week following the visit … be sure grammar and spelling are correct!

- If applying to programs requiring GRE scores, schedule the exam in advance (December gets pretty busy) so scores are available by application time. Learn more about the Graduate Record Exam at www.gre.org. Kaplan holds practice GREs to help prepare students – find out more at www.kaptest.com.

- Students applying for the November match need to prepare in advance for the September 2011 application deadline.

**Fall of senior year:**

- Don’t forget to visit programs this fall and take the GRE if this hasn’t been done already.
- September: Program Director Dr. Hansen-Petrik speaks to the NTR 410 class on the dietetic internship application process.
- September-November: Set individual appointments with Dr. Hansen-Petrik to discuss plans and help target appropriate programs.
- September-November: Double check application procedures and deadlines for all programs of interest as well as DICAS participation.
- What is DICAS??
  - The Dietetic Internship Centralized Application System was launched in August 2010. It is currently optional, but encouraged, for internship programs to participate in DICAS.
  - To begin building your electronic application which will be accessible to participating internship programs to which you apply, enter the DICAS portal at https://portal.dicas.org/.
  - To view an instructional video on using DICAS, see http://www.eatright.org/CADE/content.aspx?id=186.
  - See page 50 in the Appendix for a listing of DPD courses to include in your application.
- November: Attend UNSA’s dietetic internship forum featuring a number of dietetic internship program directors from the Southeastern U.S. This is a great opportunity to meet them one-on-one and ask questions. Even for students not interested in the featured programs, the forum can provide insight as to what generally to expect during the application process.
- December: Request letters of reference from faculty members and RDs familiar with work experiences.
  - How to do this: Contact the person by phone or email to make an appointment. At the appointment, respectfully ask if they would be willing to provide recommendations for dietetic internship programs. They may ask about

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experiences, career goals, and deadlines. Be prepared to discuss with them and to provide necessary materials.

- What to provide for all recommendations:
  - An up-to-date resume including the url for online portfolio.
  - A list of the programs to which you’re applying and their deadlines plus any necessary forms with labeled and/or stamped envelopes as appropriate.

- What else to provide if programs are participating in DICAS
  - Let recommenders know that they should expect an email request from DICAS once you enter their information into the electronic application.

- What else to provide if programs are NOT participating in DICAS
  - Internship recommendation forms. Print out enough copies and be sure to sign the waiver line.
  - Business-sized security envelopes for each program recommendation complete with a typed label including name/address for program and “Recommendation for (student name).” Recommenders should complete and sign the recommendation and include a letter, seal materials in the correct envelopes, sign the seal and return them all to the student for inclusion in the application packets unless directions from the program require otherwise.
  - For programs using the paper ADA application, provide a hard copy from the program’s website or electronic link to individuals writing references.

- Be sure recommenders have a few weeks of lead time – many may want to write during the holiday break and early January before classes begin.
  - December-January: Refine the draft personal statement/application letter written in NUTR 410. Be sure to share it with trusted family members, peers, and the DPD director for constructive feedback.
    - Format: generally professional letter with date, address, and appropriate salutation. FOLLOW DIRECTIONS! It is different for each program, so check carefully regarding length and content requirements.
    - What to include:
      - What stimulated interest in becoming a RD
      - Career goals
      - Expand on qualifications and experience
      - What is it about the particular program that makes it a good fit?
      - Other information requested by the program
    - The letter should be professional, well-written, clear, well-organized, and on-point. Do not include extraneous details.
    - Tip: Write the letter as a Word document, then copy and paste into the space on the DICAS application. Be sure it is formatted professionally with appropriate spacing so it is easily readable.
    - Do write individual letters to each program and BE SURE to link the correct letter to the correct program in your DICAS account.

- Spring of senior year
  - Get applications in by deadlines (electronic, postmark, or receipt deadlines)
  - Check for any supplemental materials required by programs that is beyond the DICAS application

Revised 9/12/2011
Consider scheduling a mock interview through UT Career Services, if internships to which you’re applying require an interview (in-person, Skype, telephone, etc.).

February:
- Submit internship choices in rank order to D&D Digital online by February 15, 2012 along with fee
- DO release name in case of non-match
- You may be able to reorder dietetic internship ranks (but cannot add any new choices) for a specific time period. Withdrawals from matching must be submitted by the deadline.
- April 1, 2012 at 6 p.m. CST: Notification day: Login to D&D Digital to see if/where matched. If matched, applicants must contact the internship director by 5 p.m. (time zone of program) on April 3, 2012 to confirm acceptance.
- April 4, 2012: Internship clearinghouse opens.

The program director is available for consultation. Please make an appointment by contacting Melissa Hansen-Petrik, PhD, RD, LDN at phansen@utk.edu.

**Eligibility to Become a Dietetic Technician, Registered (DTR)**

As of June 1, 2009, students who complete a Didactic Program in Dietetics (DPD) and a bachelor’s degree are eligible to take a registration examination and become Dietetic Technicians, Registered (DTRs). This route may be of particular interest to students who do not enter a dietetic internship program but do want to work in nutrition. In the past, most DTRs had completed an associate’s degree and supervised practice prior to taking the registration exam. This new option provides the opportunity for all DPD graduates to attain a credential in dietetics and thereby enhance professional marketability. General information and links relevant to this option can be found on the Commission on Dietetic Registration (CDR) website at [http://www.cdrnet.org/programdirector/NewPathwayIII.cfm](http://www.cdrnet.org/programdirector/NewPathwayIII.cfm). Additional information can be found at [http://www.cdrnet.org/programdirector/info.html](http://www.cdrnet.org/programdirector/info.html) as well. Please review information on these web links thoroughly while considering the DTR option and follow application instructions carefully.

**If I am interested in the DTR option, what do I need to do?**

Following graduation, interested students must submit the following items to the DPD Director (Dr. Hansen-Petrik):

- Registration Eligibility Application for the Registration Examination for Dietetic Technicians: Didactic Program in Dietetics Graduates (DPD) Only (Available at the websites above)
- DTRE Misuse Form (Available at the websites above)
- A final official transcript from UT showing degree conferred
- A photocopy of your ADA membership card if a member

The DPD Director compiles information from all applicants and submits the class electronically as a group. As the class must be submitted as a group, please submit all materials to the DPD Director within one month of graduation so that everything can be compiled and submitted in a timely manner.

Students must also complete a brief online survey (link on the Registration Eligibility Application). Applicants MUST use the same permanent (non-UT) email address for the survey as is listed on the application. Failure to complete the survey or use the correct email address will delay processing of the application.

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entire class. **CDR will not process anyone until EVERYONE has complied with the survey requirement.**

Once the packet of applicants from the DPD Director has been received at CDR and all applicants have completed the survey, applicants should receive confirmation of eligibility and the *Registration Examination Application and Handbook for Candidates* within 10 business days.

### Contemplating Graduate School

Students who complete the undergraduate nutrition degree at the University of Tennessee are well-prepared to enter graduate study in a variety of areas. But why is graduate school an important consideration? Graduate study provides additional depth beyond undergraduate education, better preparing students for a successful career in nutrition or other related areas. Students planning to practice as registered dietitians should note that over 50% of RDs hold a graduate degree and some positions require a graduate degree. It is not required to be a RD, but can be advantageous. Students considering graduate school or professional study in any field will need to have a good GPA (minimums vary from program to program) and solid performance on the [Graduate Record Exam](http://www.petersons.com/graduate_home.asp?path=gr.home) (GRE) or other required entrance exam.

#### Graduate study in general: What is it all about?

Graduate school offers challenges well above and beyond the undergraduate degree to prepare students as independent thinkers. Coursework is certainly part of the package and builds upon what students have learned in their undergraduate studies. There is generally a lot of reading and interpretation of original research literature, writing, and presenting. Master’s level programs may also offer thesis and non-thesis alternatives. A thesis entails conducting a research study under the direction of a faculty member in their area of expertise, analyzing the data, and presenting findings (this is the “thesis defense”) to a committee composed of select faculty members. It also often involves presenting your work at a scientific meeting and writing at least one paper for publication in a peer-reviewed journal. A thesis is a big undertaking, but can also be very worthwhile. If you plan to pursue a doctoral degree at some point, selecting the thesis option is imperative as doctoral work involves building greater independence as a researcher. Consequently, when considering graduate programs, it is important to closely examine the research conducted by the faculty. Ideally, prospective applicants should contact faculty with whom they’re interested in working BEFORE applying to the program. That provides the opportunity to learn more about current research being conducted, potential availability of funding, etc. Planning in advance helps assure each student finds a graduate program that best suits individual needs. Graduate programs may also offer a non-thesis option. This generally entails completion of coursework plus a lengthy comprehensive exam to test ability to integrate knowledge in several areas of nutrition plus a culminating experience. The culminating experience can include many types of work under the direction of a faculty advisor such as a research project, an educational intervention project with a specific population, or many other alternatives. Students considering graduate study should investigate these options thoroughly prior to applying to a program, again, to ensure a good fit between student interests and program offerings. Peterson’s offers search options to find a graduate program that suits your needs at [http://www.petersons.com/graduate_home.asp?path=gr.home](http://www.petersons.com/graduate_home.asp?path=gr.home).

#### Graduate study in nutrition

Graduate study in nutrition varies greatly from institution to institution. Areas of focus may be public health nutrition, basic sciences, international nutrition, clinical nutrition, etc. Revised 9/12/2011
The American Dietetic Association website provides a listing of advanced degree programs in nutrition. It is not all-inclusive, but does provide information and resources on over 100 programs in the U.S. The Peterson’s guide listed above is another important resource.

**Graduate study in other fields.** A number of other fields can complement the study of nutrition. Therefore, individuals may wish to consider an area of study that provides a broader base of preparation for their chosen career pursuits. Some examples of potential complementary areas include food science, business, psychology, counseling, biochemistry, exercise science, and journalism. Of course, there are many others and students should consider individual career goals when contemplating which area of graduate study will be most beneficial.

**Online Resources and Organizations**

Listed below are a number of resources which may be useful to students seeking nutrition information. Additionally, a number of nutrition professional organizations offer student memberships. Check out the links below for more!

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<th>Organization</th>
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<tr>
<td>American Diabetes Association (ADA)</td>
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<td>Society for Nutrition Education (SNE)</td>
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### Contact Us

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<thead>
<tr>
<th>Name</th>
<th>Office</th>
<th>Email</th>
<th>Phone</th>
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<tbody>
<tr>
<td>Dr. Guoxun Chen</td>
<td>JHB 301A</td>
<td><a href="mailto:gchen6@utk.edu">gchen6@utk.edu</a></td>
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<td>974-6265</td>
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<tr>
<td>Ms. Karen Wetherall</td>
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<tr>
<td>Dr. Jay Whelan</td>
<td>JHB 229</td>
<td><a href="mailto:jwhelan@utk.edu">jwhelan@utk.edu</a></td>
<td>974-6260</td>
</tr>
<tr>
<td>Dr. Michael Zemel</td>
<td>JHB 301B</td>
<td><a href="mailto:mzemel@utk.edu">mzemel@utk.edu</a></td>
<td>974-6238</td>
</tr>
<tr>
<td>Dr. Ling Zhao</td>
<td>JHB 331</td>
<td><a href="mailto:lzhao7@utk.edu">lzhao7@utk.edu</a></td>
<td>974-1883</td>
</tr>
<tr>
<td>Nutrition Department Office</td>
<td>JHB 229</td>
<td></td>
<td>974-5445</td>
</tr>
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</table>

Revised 9/12/2011
# Department of Nutrition

## NUTRITION

**Bachelor of Science in Health and Human Sciences**  
The University of Tennessee  ●  2011-2012 Catalog

<table>
<thead>
<tr>
<th>FRESHMAN</th>
<th>Course</th>
<th>Hours</th>
<th>Prerequisites (P)/ Corequisites (C)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fall</strong></td>
<td><strong>Chemistry 120</strong>*</td>
<td>General Chemistry</td>
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<tr>
<td></td>
<td><strong>English 101</strong>*</td>
<td>English Composition I</td>
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<td></td>
<td><strong>General Elective</strong></td>
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<td></td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 100</strong>*</td>
<td>Introductory Nutrition (See Note 1)</td>
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</tr>
<tr>
<td></td>
<td><strong>Psychology 110</strong>*</td>
<td>General Psychology</td>
<td>3</td>
</tr>
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<td><strong>Spring</strong></td>
<td><strong>Chemistry 130</strong>*</td>
<td>General Chemistry</td>
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</tr>
<tr>
<td></td>
<td><strong>English 102</strong>*</td>
<td>English Composition II</td>
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<tr>
<td></td>
<td><strong>Math 125</strong>* or <strong>141</strong>*</td>
<td>Basic Calculus or Calculus I</td>
<td>3-4</td>
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<tr>
<td></td>
<td><strong>Social Science Elective</strong>*</td>
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## SOPHOMORE

<table>
<thead>
<tr>
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<th>Hours</th>
<th>Prerequisites (P)/ Corequisites (C)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fall</strong></td>
<td><strong>Bio &amp; Cellular &amp; Molecular Biol 230</strong></td>
<td>Human Physiology</td>
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<tr>
<td></td>
<td><strong>Chemistry 350</strong></td>
<td>Organic Chemistry</td>
</tr>
<tr>
<td></td>
<td><strong>Cultures &amp; Civilization Elective</strong>*</td>
<td>(See Note 5)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 201</strong></td>
<td>Careers in Nutrition (See Note 1)</td>
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<td><strong>Elective</strong></td>
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<td><strong>Spring</strong></td>
<td><strong>Arts &amp; Humanities Elective</strong>*</td>
<td>(See Note 4)</td>
</tr>
<tr>
<td></td>
<td><strong>Cultures &amp; Civilizations Elective</strong>*</td>
<td>(See Note 5)</td>
</tr>
<tr>
<td></td>
<td><strong>Microbiology 210</strong>*</td>
<td>General Microbiology</td>
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<td></td>
<td><strong>Nutrition 302</strong></td>
<td>Life Span Nutrition (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Statistics 201</strong>*</td>
<td>Introduction to Statistics</td>
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## JUNIOR

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Prerequisites (P)/ Corequisites (C)</th>
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<tbody>
<tr>
<td><strong>Fall</strong></td>
<td><strong>Nutrition 310</strong></td>
<td>Physiological Chemistry (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Hotel,Rest. &amp; Tourism 210</strong></td>
<td>Foodservice Operation Management</td>
</tr>
<tr>
<td></td>
<td><strong>Communication Studies 240</strong>*</td>
<td>Business &amp; Professional Communications</td>
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<td><strong>Elective</strong></td>
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<tr>
<td><strong>Spring</strong></td>
<td><strong>Accounting 200</strong></td>
<td>Foundations of Accounting</td>
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<tr>
<td></td>
<td><strong>Hotel, Rest. &amp; Tourism 101</strong></td>
<td>Science of Food</td>
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<tr>
<td></td>
<td><strong>Nutrition 313</strong></td>
<td>Vitamins and Minerals (See Notes 1 &amp; 3)</td>
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<tr>
<td></td>
<td><strong>Nutrition 314</strong></td>
<td>Energy Metab. &amp; Metabolic Integration (See Notes 1 &amp; 3)</td>
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<tr>
<td></td>
<td><strong>Elective</strong></td>
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## SENIOR

<table>
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<th>Course</th>
<th>Hours</th>
<th>Prerequisites (P)/ Corequisites (C)</th>
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<tbody>
<tr>
<td><strong>Fall</strong></td>
<td><strong>Classics 273</strong></td>
<td>Medical Terminology</td>
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<td></td>
<td><strong>Nutrition 303</strong></td>
<td>Foodservice Systems Management (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 410</strong></td>
<td>Professional Issues in Dietetics (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 415</strong></td>
<td>Clinical Nutrition I (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 422</strong></td>
<td>Nutrition Counseling (See Notes 1 &amp; 3)</td>
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<td></td>
<td><strong>Electives</strong></td>
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<td><strong>Spring</strong></td>
<td><strong>Electives</strong></td>
<td></td>
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<tr>
<td></td>
<td><strong>Arts &amp; Humanities Elective</strong>*</td>
<td>(See Note 4)</td>
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<td></td>
<td><strong>Nutrition 412</strong>*</td>
<td>Food &amp; Nutrition in the Community (See Notes 1, 3, &amp; 6)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 416</strong></td>
<td>Clinical Nutrition II (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 420</strong>*</td>
<td>Interpreting Current Nutrition Research (See Notes 1 &amp; 3)</td>
</tr>
<tr>
<td></td>
<td><strong>Nutrition 423</strong>*</td>
<td>Nutrition Counseling Application (See Notes 1 &amp; 3)</td>
</tr>
</tbody>
</table>

**TOTAL HOURS REQUIRED**  
\[120-121\]

* Meets General Education Requirement

+ The Nutrition major is very sequential and many of the upper level Nutrition courses are only offered in the semester indicated on this sheet. Please see an advisor for assistance.

+ Curriculum sheet is for advising purposes only. Please use the UTK catalog (http://catalog.utk.edu) to confirm all prerequisites, class listings, & to obtain course descriptions.
UNIVERSITY OF TENNESSEE UNDERGRADUATE NUTRITION MAJOR
APPLICATION FOR ADMISSION: INSTRUCTIONS

Application Process, Acceptance, and Retention:
Students meeting minimum requirements or higher who wish to major in nutrition must submit an application by February 1. Students will be notified of acceptance by March 1 and must accept or decline by March 8. All admissions are effective for the following fall semester. Students admitted to the major must complete prerequisites for and enroll in NTR 310 in the fall semester in order to remain in the program. Students admitted to the major must complete prerequisites for and enroll in NTR 313 and 314 in the subsequent spring semester in order to remain in the program. If a student earns less than a “C” in a NTR-prefix course he/she will be dropped from the program and must reapply.

Minimum Requirements to Apply:
1. Cumulative UT GPA of 2.8 or above on a 4.0 scale. Transfer students with no UT credits will be evaluated based on transfer GPA.
2. Completion of at least 45 credit hours including CHEM 120 or equivalent with a minimum grade of “C.” If CHEM 130 has not yet been completed, it must be in progress at the time of application.
3. Courses that must be completed prior to entry into the major in the fall semester with a minimum grade of “C” in each:
   - BCMB 230
   - CHEM 120
   - CHEM 130
   - NTR 100

Students who have not completed these courses by the time of application may be provisionally admitted to the major. For provisionally admitted students, full admission to the major is contingent upon successful completion of the above courses prior to start of the fall semester. Successful applicants must enroll in NTR 310 in the fall semester. If CHEM 350 has not yet been completed, students must also enroll in it for the fall semester. Students who do not meet these requirements as of the first day of the fall semester will forfeit their spot, be ineligible to enroll in NTR major only courses, and will need to reapply to the program at the next February 1 deadline.

Application must include the following:
1. A completed nutrition major application form.
2. A copy of a current UT academic history. Transfer students with no completed UT coursework must provide official transcripts from prior institution(s).
3. Submit the materials together in one envelope and turn in to the Department of Nutrition office in Jessie Harris 229 or send to the address below.

Applications will not be reviewed until all application materials have been received. It is the applicant’s responsibility to assure all materials have been received by the deadline.

Brenda Hart
Department of Nutrition
1215 West Cumberland Ave., Room 229
The University of Tennessee
Knoxville, TN 37996-1920

Revised 9/12/2011
Name: _______________________________________________________________________________

(Last) (First) (Middle/Maiden)

Present Address: _______________________________________________________________________

(Street)

_____________________________________________________________________________________

(City) (State) (Zip code)

Telephone: (_______)___________________ UTK E-mail Address: ____________________

UT Student ID #: ___________________________ Cumulative GPA: _______________________

CURRENT MAJOR(S): _________________________________________________________________

INTENDED MINOR(S): ________________________________________________________________

List course grades earned in the following coursework. If you are not yet enrolled in a course, indicate the intended term of enrollment. If term is unknown, write “unknown” in the space provided.

<table>
<thead>
<tr>
<th>Course #</th>
<th>Course Name</th>
<th>Term</th>
<th>Grade Earned</th>
</tr>
</thead>
<tbody>
<tr>
<td>NTR 100*</td>
<td>Introductory Nutrition</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NTR 201</td>
<td>Careers in Nutrition</td>
<td></td>
<td></td>
</tr>
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<td>NTR 302</td>
<td>Life Span Nutrition</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEM 120*</td>
<td>General Chemistry I</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEM 130*</td>
<td>General Chemistry II</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEM 350</td>
<td>Organic Chemistry I</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BCMB 230*</td>
<td>Human Physiology</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Must be completed prior to fall program entry.

For full consideration of your application, a current UT academic history must be attached as delineated in the application instructions. Transfer students with no UT coursework must submit transcripts from previous institutions. All materials must be submitted by February 1.

_____________________________________________________________________________________

Signature        Date

Revised 9/12/2011
Mission and Goals

Didactic Program in Dietetics

Department of Nutrition, The University of Tennessee

The mission, goals, and outcome measures of the The University of Tennessee Didactic Program in Dietetics (detailed below) guide the program in its quest to provide the best possible education and to develop the future leaders in nutrition research and practice.

Mission: The mission of the Didactic Program in Dietetics is to promote understanding of nutrition through an emphasis on science and research and thereby prepare undergraduate students to successfully attain acceptance to post-baccalaureate programs, i.e. dietetic internship programs and graduate schools, throughout the nation, and to build future leaders in dietetics and nutrition to improve and maintain the nutritional care of diverse individuals, families, and communities within national and global populations.

General Goal: The primary goal of the DPD is to provide the didactic component in the educational pathway that leads to graduates’ acceptance into nationally renowned Dietetic Internship Programs which, upon successful completion, ultimately culminates in registration eligibility with the Commission on Dietetic Registration.

Program Goals:
1. The program will prepare graduates to be competent entry-level dietitians.
   1.1. The mean GPA of graduating seniors in nutrition/DPD will exceed 3.0 on a 4.0 scale. The mean GPA of graduates over the past five years (2007-2011) is 3.32.
   1.2. Over a five-year period, at least 60% of DPD graduates will apply to supervised practice programs the academic year they complete the program. Over the past five years, 77 of 191 graduates applied for dietetic internships the year they completed the program (40%).
   1.3. Over a five-year period, at least 80% of those applying to supervised practice programs the academic year they complete the program will be accepted. Over the period 2007-2011, 62 of 77 dietetic internship applicants were matched to a program (80.5%). This figure includes students who applied one or more years following program completion.
   1.4. Over a five-year period, at least 50% of nutrition graduates who do NOT apply for a supervised program will undertake employment and/or graduate study in a health-related field. This is a new outcome measure for this accreditation cycle.
   1.5. Program graduates indicate on surveys “satisfactory” (2) or better with respect to how well the curriculum prepared them for dietetics practice. Graduates rank a majority of items satisfactory or better and upcoming curricular changes will strengthen the program overall.
   1.6. The mean rating of “knowledge base” that dietetic internship directors will give program graduates will meet or exceed satisfactory” on surveys. Internship directors rank our graduates as “more than satisfactory” on most items.
   1.7. Over a five-year period, at least 90% of nutrition graduates who successfully complete a dietetic internship will pass the registration examination on the first sitting. Between 2006 and 2010, 90% of program graduates who successfully completed a dietetic internship passed the registration examination on the first sitting.
1.8. Over a five-year period, the average score of program graduates on the registration examination (first sitting) will exceed the national average. In three of the past five years (2006-2010), our institutional total score has exceeded the national average.

2. The program will provide a curriculum that stresses current and research-based knowledge appropriate to dietetics careers of the future.
   2.1. At least 25% of undergraduate students will take advantage of opportunities to participate in nutrition research outside of the required coursework. Among 2011 graduates, 15 of 50 (30%) participated in departmental research efforts in some way. Several have been employed as student research assistants in public health nutrition projects or in clinical obesity research. Others have been awarded summer internships, enrolled in independent study, or volunteered their time toward laboratory research or special projects with a faculty mentor.
   2.2. At least 15% of undergraduate students will present research projects at the UT Exhibition of Undergraduate Research and Creative Achievement or at state or national meetings. Among 2011 graduates, 15 of 50 (30%) participated in research during their undergraduate tenure. Of these, two presented posters at the UT event and one at the Tennessee Dietetic Association annual meeting.
   2.3. Students indicate on surveys “satisfactory” (2) or better with respect to how well the program prepared them for applying research in dietetics practice. This is a new outcome measure for this accreditation cycle.

3. Through encouragement, motivation and support, program faculty will increase the number of students who enroll in and complete the dietetics program of study.
   3.1. At least 80% of students who enroll in third-year DPD courses will complete the program/degree requirements within 150% of the time planned for completion. Monitoring is underway with new major application procedures in place beginning fall of 2010.
   3.2. Over a five-year period, the program will graduate, on average, at least 15 students per year. Over the past five years (2007-2011), the program has graduated an average of 38 students/year. There are currently 40 students enrolled in senior-level coursework.
   3.3. Graduates indicate on surveys “satisfactory” (2) or better with respect to the level of encouragement, motivation and support provided by program faculty. All survey items pertaining to faculty encouragement, motivation, support had a mean ranking higher than satisfactory.

4. The program will prepare students to be leaders in the field of nutrition and dietetics.
   4.1. At least 50% of students enrolled in junior and senior-level coursework will be active members of the Undergraduate Nutrition Student Association. Data for the 2011-2012 academic year are not yet available.
   4.2. Program graduates indicate on surveys “satisfactory” (2) or better with respect to how well the program prepared them for leadership roles in nutrition and dietetics. A majority of graduates ranked the program satisfactory or higher.
   4.3. At least 50% of graduates who are practicing in nutrition and dietetics and respond to the graduate survey will have some leadership responsibilities within 5 years of graduation. This is a new outcome measure for this accreditation cycle.
The Didactic Program in Dietetics, housed in the Department of Nutrition, complies with policies and procedures delineated in Hilltopics, the official student handbook of The University of Tennessee. The policies and procedures described herein are those required by the Commission on Accreditation for Dietetics Education, accrediting body of the American Dietetic Association.

1) **Withdrawal and refund of tuition and fees:** See Hilltopics, page 45.

2) **Scheduling and program calendar:** See Hilltopics, page 7 for the current year Academic Calendar. Instructors of individual courses within the department comply with the University calendar in scheduling course activities. A copy of the departmental undergraduate curriculum detailing the recommended program schedule is available in the current Undergraduate Catalog or online at [http://nutrition.utk.edu/undergraduate/curriculum/index.html](http://nutrition.utk.edu/undergraduate/curriculum/index.html).

3) **Protection of privacy information:** See Hilltopics, pages 32-37.

4) **Access to personal files:** See Hilltopics, pages 32-37.

5) **Access to student support services, including health services, counseling and testing, and financial aid resources:** See Hilltopics, pages 48-67.

6) **Insurance requirements, including those for professional liability:** Student Liability Insurance is generally not required for the program. However, NTR 412: Food and Nutrition in the Community, requires Student Liability Insurance for field experiences. Students enrolled in independent study courses involving most on campus or off campus fieldwork also require insurance. The current cost is $38 for the academic year spanning June 1-May 31.

7) **Liability for safety in travel to or from assigned areas:** The University of Tennessee is not liable for any injuries sustained in travel to and from assigned areas. See Hilltopics, page 31, for general campus safety and security information. Student Liability Insurance does not cover travel.

8) **Injury or illness while in a facility for supervised practice:** The University of Tennessee is not liable for any injuries sustained during field experiences. Student Liability Insurance, as described in (6) above is required for students enrolled in NTR 412: Food and Nutrition in the Community, and for most independent study courses involving fieldwork.

9) **Grievance procedures:** See Hilltopics, pages of reference depend on the nature of the grievance.
10) **Assessment of prior learning and credit toward program requirements:** Students who wish to request assessment of prior learning for exemption from DPD courses defined in the major curriculum are required to contact the DPD Director for evaluation. Documentation may include academic transcripts, course descriptions, course syllabi, certificates, position descriptions, projects, and other such materials to sufficiently establish that DPD competencies for a specific course or specific courses have been fully met. If it is determined that such competencies have been met, a course waiver will be completed as needed in accordance with university policy. Copies of documentation will be retained to substantiate eligibility for issuance of DPD Verification Statement at program completion.

11) **Formal assessment of student learning and regular reports of performance and progress:** See Hilltopics, page 42. Student assignments and grading are determined by individual instructors in each course. At a minimum, students will be assigned a grade at completion of each course consistent with University grading procedures.

12) **Disciplinary/termination procedures:** See Hilltopics, pages 14-23.

13) **Graduation and/or program completion requirements:** Entry into the nutrition major and progression in the program requires an application once a student has met minimum requirements, generally during the sophomore year. These include a 2.8 cumulative GPA, completion of 45 semester hours, and a minimum grade of “C” in CHEM 120, CHEM 130, BCMB 230, and NTR 100. Application forms with attached academic history are due in the departmental office (JHB 229) by February 1. Please see page 38 of the Undergraduate Nutrition Handbook for complete details and application form. Students must earn a minimum grade of “C” in all NUTR-prefix courses and follow the curriculum guide in order to remain in the major and enroll in majors-only coursework. Students who fail to meet these requirements are eligible to reapply for the major if deficiencies are corrected and application requirements are met. Maximum time for completion of the DPD is in accordance with University of Tennessee policy for time to degree completion. See the current [undergraduate catalog](http://dos.utk.edu/hilltopics/) for details. Requirements of the Didactic Program in Dietetics at the University of Tennessee are equivalent to requirements to earn a Bachelor of Science degree with a major in nutrition. Thus, all students who graduate with a B.S. from the University and a major in nutrition will receive a DPD Verification Statement. Eligibility is established through a published listing of students having graduated with a B.S. in nutrition at the completion of each term. Academic records of each listed student are reviewed and a Verification Statement generated for mailing to an address provided by the student or permanent address if the student did not provide a mailing address. Copies are kept on file in the program director’s office.

Students in possession of a bachelor’s degree from another institution or who graduate from the University with a major other than nutrition, must complete DPD-required courses or equivalent through the University of Tennessee and request an audit from the program director in order to receive a DPD Verification Statement.

A review of the data on the demand for dietetic internships in relation to the number of available positions indicates that the supply is not keeping up with demand. The data are being provided by the Commission on Accreditation for Dietetics Education (CADE), so that students who are currently enrolled in Didactic Programs in Dietetics (DPD) or those who are considering becoming a Registered Dietitian (RD) are aware of this situation in order to make informed career decisions. To summarize the chart showing the Supply and Demand for Dietetic Internships since 1993, demand for internships rose to a peak in 1997, followed by a downturn that bottomed out in 2001. Since then, the demand has been rising and now exceeds the 1997 high with no significant increase in the number of positions since 2003. Data on the April 2009 First-Round Match suggest no change in the trend in 2009. As a result, competition for internships is fierce.

**Supply and Demand for Dietetic Internships since 1993**

![Graph showing supply and demand for dietetic internships over time.]

**Data on the April 2009 First-Round Match**

<table>
<thead>
<tr>
<th>Applicant Category</th>
<th>Applicants</th>
<th>Positions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Matched to Internships</td>
<td>2056 (50%)</td>
<td>2056 (94%)</td>
</tr>
<tr>
<td>Not Matched to Internships</td>
<td>2064 (50%)</td>
<td>139 (6%)</td>
</tr>
<tr>
<td>Total</td>
<td>4120 (100%)</td>
<td>2195 (100%)</td>
</tr>
</tbody>
</table>

**DPD students pre-selected for internship positions without computer matching:** 128

Although CADE has no authority to mandate an increase in the number of Dietetic Internship programs, it is firmly committed to working with the education community and the dietetics profession to make more positions available as soon as possible and to develop a long term solution that enables all qualified students to complete their education and sit for the RD exam. In the meantime, current and prospective dietetics students should visit the following link [http://www.eatright.org/internship_suggestions](http://www.eatright.org/internship_suggestions) for suggestions to improve their chances at getting a dietetic internship position.
Suggestions to Improve Your Chances at Getting a Dietetic-Internship Position
Student-Guidance Document

August 1, 2009

Competition for Dietetic Internships is extremely fierce\(^1\), so if you are an existing student or are considering applying to a dietetics program to become a Registered Dietitian, try to get as much information as possible to improve your chances at getting the internship experiences required to sit for the RD exam:

- The first place to go for a wealth of information is your DPD program director and DPD faculty. They are on the front line, helping students decide where to apply, navigate the application process, and deal with computer matching.

- We encourage you to learn about as many DI programs as you can to understand what is available and to refine your area of interest. Some DI programs schedule open houses for students, so be sure to ask them if this is an option.

CADE staff members are also available to answer your questions, so we are providing the following list of suggestions based on our experience with students and programs.

**Prospective Students**

If you intend to become a Registered Dietitian, but have not enrolled in a program, you may choose from one of two pathways to get an education to be eligible to sit for the RD exam. You may either enroll in 1) a Coordinated Program (CP) or 2) a Didactic Program in Dietetics and then apply for an Dietetic Internship position (DPD+DI):

**CP**

A CP integrates classroom learning and internships experiences within one program. If you graduate successfully from a CP program, you will be eligible to sit for the Registered Dietitian exam or Dietetic Technician-Registered exam without having to apply to a separate Dietetic Internship or Dietetic Technician Program.

**DPD+DI**

The Didactic Program in Dietetics (DPD) portion of the pathway consists of in-class instruction while the Dietetic Internship (DI) portion consists of supervised practice experiences in real-life work settings. The majority of students who go through a DPD+DI pathway apply for a Dietetic Internship position through a competitive, on-line matching process. During the first round of the April 2009 matching process, approximately 50% of students who applied for a Dietetic Internship position did not get one. So, if you are considering applying to a Didactic Program in Dietetics, ask whether the program has placement agreements such as “pre-select matching” that will provide you with a Dietetic Internship position as long as you maintain the Didactic Program in Dietetics’ requirements. If not, you will be required to compete for a Dietetic Internship placement through the on-line matching process.

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\(^1\) See [http://www.eatright.org/internship_availability](http://www.eatright.org/internship_availability) for more information.
Current DPD Students

In the April 2009 match, twice as many students applied for internship positions as there were positions available. So, it’s critical that you do everything possible to make your qualifications and application stand out from the others:

**GPA**

Make sure that your GPA is above the minimum required by the internship, the higher the better. Although GPA is not the only factor considered by directors, it is one of the most highly weighted. A GPA of 3.0 (B) is often listed as the minimum considered by most DI programs; however, remember that this is only a minimum. So, if given a choice between a 3.0 or a 3.8 GPA, chances are that the applicant with 3.8 GPA will be selected.

- If your GPA is not competitive (i.e., low or close to the minimum required), consider retaking courses to bring it up to the highest possible level.
- If your GPA is below what is required by the internship, it is very unlikely that you will be given a placement.

**GRE**

Check to see if the program that you are applying to requires a Graduate Record Exam (GRE) score. If so, you must take the GRE. The same advice applies to GRE scores as does to GPAs. Make sure that your GRE score is above the minimum required by the internship. A score that is just at the minimum will get your application reviewed, but your chances of being accepted are much better if your score is well above the minimum.

- If your GRE score is not competitive (i.e., low or close to the minimum required), consider retaking the GRE to bring it up to the highest possible level.
- If you haven’t taken the GRE exam or your score is less than what is required by the internship, it is very unlikely that your application will be reviewed.

**References**

Make sure that your letters of recommendation and references are from individuals who really know the quality of your work and your character, and are willing to put positive recommendations in writing and say them to others. Vague or mediocre letters of recommendation are clues to internship programs that either your work or character is not good or that the person who wrote the letter of recommendation does not know you well.

- Always do your best work, and always cultivate good relationships with your advisors, teachers, employers, peers, patients, clients and students.
- Ask for letters of recommendation from people who know that you do high-quality work, have a strong study and work ethic, and behave in a professional and ethical manner.
- Make sure that that people who are writing letters of recommendation or serving as references are doing so, because they truly believe in you, not because they feel obligated to do so.
- Make sure that the people you ask to write a letter of recommendation or serve as a reference are considered by others to be honest and professional.
- Never ask for a letter of recommendation or a reference from someone for whom you have done poor or mediocre work or with whom you have been in trouble.
Communication  **Pay attention to how you communicate**, whether verbally or written, because this conveys much about your sense of organization and attention to detail.

- First and foremost, give yourself enough time to write good cover letters. Unlike GPA, your letters are among the few things that you can change during senior year! Personalize your messages. Avoid using a generic cover letter or one that is the same for every application that you submit. Carefully read the directions on what each internship program wants included in the letter. Study the internship where you plan to apply, and make sure that your cover letter and application documents highlight your strengths and experience that directly relate to the internship.

- Ask others who know dietetics to proofread your writing and seriously consider their comments. When possible, let documents sit as long as possible before making changes to enable you to revise them with a fresh perspective.

- Make sure that any documents submitted for your application (letters, CV, publications, writing samples, and other documents) are flawless. Use standard conventions for spelling, grammar and punctuation. Make sure that all printed documents are neatly prepared on clean, high-quality paper.

- Communicate thoughtfully, honestly and politely whether in writing or verbally.

- Speak well of your DPD program and your experiences. Disparaging remarks or gossip about advisors, teachers, employers, peers, patients, clients and students is unprofessional.

- Always keep your writing professional, cordial, and factual. Under no circumstances should you ever write or communicate in a tone that could be construed as derisive or complaining.

Stand Out  There are many things that you can do as a student to **make your application stand out from the others** that will not only improve your chances of getting admitted into an internship, but also propel you in your career as a Registered Dietitian.

- Volunteer and provide community service, especially in areas related to health and nutrition. If possible, volunteer at a facility that serves as a practice site for an internship program, so that preceptors and the program director can become familiar with your abilities.

- Get practical, paid work experiences, especially in areas related to your desired area(s) of practice. If possible, seek employment at a facility that serves as a practice site for an internship program, so that preceptors and the program director can become familiar with your abilities.

- Become actively involved in professional organizations, such as college dietetics clubs; and district-, state- and national-dietetics associations; especially at the leadership level.

- Publish and present any relevant research, projects or work that you have done in journals and at conferences or in poster sessions.
Along with implementing the recommendations above, you can also **increase your chances at getting an internship** by making sure that you do the following:

- Apply to internship locations that receive a lower ratio of applicants to the number of available positions. This information may be available by contacting the internship directly, or by reviewing the Applicant Guide to Supervised Practice (available for purchase at [http://www.depdpg.org](http://www.depdpg.org)).

- Apply to several internship programs and do not limit yourself to only one geographic region when searching for programs.

- Read the program’s Website information or contact the program director well in advance of preparing your application to determine what qualifications and documentation you need to make your application the most competitive.

- Research the requirements for each internship and make sure that you are qualified before you apply. Do not apply to an internship if your GPA or GRE score is lower than the internship requirements; if you don’t have all the required experiences and documentation; or if you cannot afford the tuition, relocation or local living expenses.

**AVOID**

Although many decisions and experiences can increase your chances of getting accepted into an internship, a few may actually jeopardize your chances and negatively affect your entire professional future!

- Avoid posting embarrassing or unsavory personal information or photographs on the Internet. Such information may be seen as an indicator of poor professional judgment.

- Avoid criminal behavior. A criminal record may make you ineligible to work in many health-care facilities and prevent you from completing your education.

- Never misrepresent or falsify information regarding your education, work experiences, or credentials. If you are discovered doing this, you could ruin your professional reputation and jeopardize your career.

**Unmatched Applicants**

Regardless of the shortage of internship sites, failed matches for any Dietetic Internship usually occur as a result of two conditions:

1) The applicant was qualified, but the qualifications of other applicants were ranked higher
2) The applicant was not qualified, because of insufficient preparation or documentation

In some cases, a different internship with more positions, fewer applicants, or different entry requirements might have selected an applicant who was not accepted elsewhere. However, the chances of being accepted may increase if the applicant takes steps to improve her or his qualifications and documentation using the suggestions for **Current DPD Students** in the section above and also follows the recommendations listed below:
Reapplying

Computer matching occurs in April and November of each year. A second round match occurs a few days after the April and November matches if any unmatched internship positions remain.

- To participate in another computer-matching process, look through CADE's directory of internships at http://www.eatright.org/CADE-DI to see which internships are participating in the month when you plan to reapply (April or November); then register with D&D Digital.

- To participate in second round match, check the D & D Digital Web site to view the list of internship programs that still have openings; then contact the program directors at the internships to see if you can submit an application.

Improvements

You can also increase your chances at getting an internship by using the suggestions for Current DPD Students in the section above and by following the recommendations listed below:

- Talk with the program director of programs where you submitted an application to get suggestions for making future applications more competitive.

- Consider seeking employment in a food and nutrition department at a facility that serves as a practice site for an internship program, so that preceptors and the program director can become familiar with your abilities.

- Repeat classes to achieve higher grades in those dietetics courses or supporting courses that may be contributing to a less competitive GPA.

- Improve your GRE score by taking the examination again.

- Begin a graduate degree before reapplying for the internship placement.

- Obtain certifications and credentials that are related to your work, such as the Dietetic Technician Registered (DTR). Changes in eligibility requirements for the Dietetic Technician Registered exam now allow DPD graduates to sit for the DTR exam. To increase your chances of passing the exam, you should consider getting supervised-practice hours toward the DTR through an accredited Dietetic Technician Program that is specifically designed for DPD graduates who would like to become certified as DTRs. If one is not in your area, you may want to consider a distance Dietetic Technician Program. For more information, please visit http://www.eatright.org/CADE-DTP.

If you have questions about the information presented in this document, please contact CADE:

Commission on Accreditation for Dietetics Education
American Dietetic Association
120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995

Phone: 800/877-1600 X 5400
Fax: 312/899-4817
Email: cade@eatright.org

Web: http://www.eatright.org/cade
Courses required by the University of Tennessee as part of the
Didactic Program in Dietetics (DPD)
2011-2012

The following courses are those specifically meeting requirements of the DPD and must be listed on the ADA dietetic internship application form as such. Classics 273, NTR 422, and 423 are newer requirements. If you are graduating under an earlier catalog year these courses are optional for you and if you did not take them you met the DPD foundation skills and knowledge requirements through NTR 415-416. If you did take them, you should list them on your application. If you took HRT 210 in fall 2010 or later and did not take HRT 341, leave HRT 341 off of your application. If you took different classes that substituted for any of those listed below, list the class you took on your application. Contact Dr. Hansen-Petrik with any questions at phansen@utk.edu.

<table>
<thead>
<tr>
<th>DPD SCIENCE</th>
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<th>CREDITS</th>
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<tbody>
<tr>
<td>CHEM 120</td>
<td>General Chemistry I</td>
<td>4</td>
<td>Lab/Lecture</td>
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<tr>
<td>CHEM 130</td>
<td>General Chemistry II</td>
<td>4</td>
<td>Lab/Lecture</td>
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<tr>
<td>CHEM 350</td>
<td>Organic Chemistry I</td>
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<td>Lecture</td>
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<tr>
<td>BCMB 230</td>
<td>Human Physiology</td>
<td>5</td>
<td>Lab/Lecture</td>
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<tr>
<td>MICR 210</td>
<td>General Microbiology</td>
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<td>Lab/Lecture</td>
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<tr>
<td>NUTR 310</td>
<td>Physiological Chemistry</td>
<td>4</td>
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<td>NUTR 100</td>
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<tr>
<td>NUTR 201</td>
<td>Careers in Nutrition</td>
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<td>NUTR 302</td>
<td>Life Span Nutrition</td>
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<td>NUTR 303</td>
<td>Foodservice Systems Management</td>
<td>3</td>
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</tr>
<tr>
<td>NUTR 313</td>
<td>Vitamins and Minerals</td>
<td>3</td>
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<tr>
<td>NUTR 314</td>
<td>Energy Metabolism &amp; Metabolic Integr.</td>
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<td>Lecture</td>
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<tr>
<td>NUTR 410</td>
<td>Professional Issues in Dietetics</td>
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<td>NUTR 412</td>
<td>Food and Nutrition in the Community</td>
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<td>Lab/Lecture</td>
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<td>NUTR 415</td>
<td>Clinical Nutrition I</td>
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</tr>
<tr>
<td>NUTR 416</td>
<td>Clinical Nutrition II</td>
<td>3</td>
<td>Lecture</td>
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<tr>
<td>NUTR 420</td>
<td>Interpreting Current Nutrition Research</td>
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<tr>
<td>NUTR 422</td>
<td>Nutrition Counseling</td>
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<tr>
<td>NUTR 423</td>
<td>Nutrition Counseling Application</td>
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<td>Lab/Lecture</td>
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<tr>
<td>HRT 101</td>
<td>Science of Foods</td>
<td>3</td>
<td>Lab/Lecture</td>
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<tr>
<td>HRT 210</td>
<td>Foodservice Operations Management</td>
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<td>Lecture</td>
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<tr>
<td>HRT 341 (if taken)</td>
<td>Food Safety and Sanitation</td>
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<td>Lecture</td>
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<td>ACCT 200</td>
<td>Foundations of Accounting</td>
<td>3</td>
<td>Lecture</td>
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<tr>
<td>CLASSICS 273</td>
<td>Medical and Scientific Terminology</td>
<td>3</td>
<td>Lecture</td>
</tr>
<tr>
<td>COMM ST 240</td>
<td>Business and Professional Communication</td>
<td>3</td>
<td>Lecture</td>
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<tr>
<td>PSYC 110</td>
<td>General Psychology</td>
<td>3</td>
<td>Lecture</td>
</tr>
<tr>
<td>STAT 201</td>
<td>Introduction to Statistics</td>
<td>3</td>
<td>Lecture</td>
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</table>
UNSA 2011-2012 Membership Form

Name:

Email:

**Classification:** ___ Senior  ___ Junior  ___ Sophomore  ___ Freshman

**Committee Opportunities:** UNSA has several great opportunities to get involved through committees and other various volunteer events throughout the year. Check the space below if you would like to work on any of the following committees:

___ Career Development: opportunities include organization of the UNSA/KDDA directory, planning our annual dietetic internship open house, and other various events throughout the year.

___ Community Service: opportunities include coordinating food drives, volunteering at local food banks, and other great opportunities.

___ Academics: communicate issues, concerns, and ideas about our dietetics program and sharing them with our program director.

___ Health Promotion: this committee is responsible for maintaining the UNSA/GNSA bulletin board in JHB, working/coordinating local health fairs, and working on community nutrition education.

___ Social: responsible for coordinating various social events during the school year for networking within the club as well as throughout the community

Please return your form and $10 annual dues payment to Kelli Heathscott (treasurer) at any UNSA meeting or return to the UNSA mailbox located in the nutrition office (JHB 229). Pay in cash or make checks out to UNSA.

**Officers:**
President: [Amber Donaldson](#)
Vice President: TBA
Secretary: [Renee Taylor-Sapp](#)
Treasurer: [Kelli Heathscott](#)
ADA Student Council Liaison: [Paige Owens](#)
Graduate Nutrition Student Association Liaison: [Nancy Childers](#)

*As the year continues, we will send all UNSA members information about upcoming volunteer activities, special university speakers, meetings, and other helpful information! Your membership and participation allow you to become more familiar with the field of nutrition, your classmates, and areas of interest within the profession!*

**Please share your ideas for speakers, programs, and events for UNSA:**

Revised 9/12/2011
Undergraduate Nutrition Student Association (UNSA)
By-Laws

Article 1
Name of the Organization
The name of the organization shall be the Undergraduate Nutrition Student Association (UNSA).

Article 2
Mission: The UNSA mission is to provide a forum for discussion of issues of importance to undergraduate nutrition students at the University of Tennessee as well as provide opportunities for leadership, career-preparatory experience, community service, and interaction with peers.

Article 3
Section 1: Membership
Those eligible for membership include undergraduate students at the University of Tennessee Knoxville with a declared major or minor in nutrition and non-degree seeking students working to complete requirements of the Didactic Program in Dietetics. Active members are those eligible for membership who have paid their dues in full for the current academic year. All active members are eligible to vote and serve on committees. Only active members with a declared major or minor in nutrition or non-degree seeking students working to complete requirements of the Didactic Program in Dietetics are eligible to hold elected office or appointments as committee chair.

Section 2: Membership dues
Dues shall be $10 per academic year and payable to UNSA.

Article 4
Section 1: Membership meetings
Regular meetings of the membership shall occur monthly during September, October, November, January, February, March, and April at a consistent day and time set by vote of the membership at the first meeting of the Fall Semester. Members and potential members will be notified via email and posted notices throughout the Jessie Harris Building.

Section 2: Board meetings
The UNSA Board meetings will be held 30 minutes prior to each regular meeting and the board will include officers, committee chairs, and the academic advisor of UNSA. Additional Board meetings may be called at the discretion of the President or academic advisor. Board meetings shall be open to the faculty and students of the Nutrition Department as well as other interested parties.
**Section 3: Rules of order**
Roberts Rules of Order will be followed at Board meetings and meetings of the membership.

**Section 4: Quorum**
A quorum will consist of 51% of active members.

**Section 5: Voting**
Outside of officer elections, a hand count of 51% majority of active members present at a meeting of UNSA will be sufficient to pass items for consideration.

---

**Article 5**

**Section 1: Officers and duties**
President: Serves as spokesperson for organization, represents UNSA at meetings of the Knoxville District Dietetic Association, runs board meetings and membership meetings, and appoints committee chairpersons.

Vice President: In absence of the President, serves as spokesperson for the organization and runs board meetings and membership meetings. Solicits guest speakers for each membership meeting and makes arrangements for each speaker as needed. Responsible for coordinating annual review of organizational by-laws and presenting proposed changes to the membership.

Treasurer: Collects membership dues, manages UNSA bank account in coordination with the UNSA academic advisor, prepares treasurer’s report for each meeting. Spending must be approved by the UNSA Board before issuance of checks.

Secretary: Records minutes of board meetings and membership meetings and maintains minutes in a notebook. Manages UNSA correspondence and UNSA information to be posted on the departmental web site.

**Section 2: Committees and committee chair selection**
Committee chairs shall be appointed by the President annually prior to the February meeting. Each committee chair is responsible for recruiting additional committee members from the active membership.

Community Service: Responsibilities include coordinating community service efforts such as food drives and volunteers for local food banks.

Academics: Responsibilities include communicating issues and concerns regarding academics to the UNSA academic advisor and the Department Head of the Department of Nutrition.

Health Promotion: Responsibilities include coordinating health fair and community education efforts as opportunities arise and maintaining the UNSA bulletin board.
Career Development: Responsibilities include working as a liaison with the Knoxville District Dietetic Association Career Guidance Chairperson, the Director of the Didactic Program in Dietetics, and promoting career opportunities and information to the membership.

Additional committees may be created as needed at the discretion of the President.

**Article 6**

**Section 1: Elections**
Elections shall be held at the first meeting of the calendar year and transfer of offices shall occur immediately. Potential officers may nominate themselves or be nominated by their peers. Votes will be taken by paper ballot, the winner being the person receiving the largest number of votes, and announced immediately.

**Section 2: Officer and Committee Chair vacancies**
In the event the President is no longer able to serve, the Vice President will take on the duties of President. In the event the offices of Vice President, Treasurer, or Secretary are vacated, nominations will be accepted by the board and votes will be taken by paper ballot at the next regularly scheduled meeting of the organization. Committee chair vacancies will be filled by Presidential appointment.

**Article 7**

**Amendment of By-Laws:** By-laws shall be reviewed by the Board annually and proposed changes, if any, shall be presented at a membership meeting by the Vice President for a vote. By-laws may be amended by a vote of 51% of members present at the meeting.
Knoxville District Dietetic Association    2011-2012 Membership form

Please Print All Information Legibly
If no change in information from previous year, please check here. □
Indicate preferred mailing address above by starring the appropriate address.

### Current Contact INFORMATION

<table>
<thead>
<tr>
<th>Last name:</th>
<th>First Name:</th>
<th>MI:</th>
</tr>
</thead>
</table>

Check all that apply:  PhD □  MS □  MA □  MPH □  RD □  LDN □  DTR □  Other:  
RD#: ______________________

Home address:  
Home phone no.: (______)_______-_______
Email: __________________________
Title: __________________________
Place of Employment: __________________________

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<tr>
<th>P.O. box:</th>
<th>City:</th>
<th>State:</th>
<th>ZIP Code:</th>
</tr>
</thead>
</table>

Work phone no.: (______)_______-_______  Pager/Cell phone no.: (please circle)

### Membership INFORMATION

Please check the type of membership that best describes you.

**ADA Members:** R.D. □  Associate □  DTR □  Retired □  Other □
Student □  If you are an ADA Member, please indicate Membership #: ________

<table>
<thead>
<tr>
<th>Membership DUES</th>
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</thead>
<tbody>
<tr>
<td>ADA/KDDA members (including students who are currently RDs)</td>
<td>$20.00</td>
</tr>
<tr>
<td>Retired members</td>
<td>$10.00</td>
</tr>
<tr>
<td>Students</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

To have paper copy of directory mailed to you $8.00

Total Amount Due $_____._____

**KDDA is going GREEN.** Directories will now be E-Mailed.
Please make sure email address is legible.
Directories will not be mailed unless $8.00 for shipping is included.
KDDA is an affiliate of TDA and ADA. Due to policy change, KDDA members must now be ADA members.

### Volunteer Opportunities

**UNSA/KDDA Student Mentoring Network**

- [ ] I am a RD and am interested in learning more about serving as a mentor for undergraduate nutrition students. Please forward my information to Melissa Hansen-Petrik, PhD, RD, LDN.

- [ ] I am an undergraduate student and am interested in learning more about being mentored by local RDs. Please forward my information to Melissa Hansen-Petrik, PhD, RD, LDN.

### Nominating Committee

The nominating committee would like your help with nominations for the 2010-2011 KDDA Officer Ballot. Please write in your nomination for the officer positions (including self-nominations). Nominees will be contacted to discuss the position (or other officer positions) prior to being placed on the ballot.

- President-Elect: ________________________________________________________
- Secretary (two year term): ____________________________________________
- Nominating Committee (2 positions):______________________________
- CPI- Chair Elect: ______________________________________________________

- [ ] I would like the nominating committee to contact me to discuss officer positions.

All nominees will be considered by the committee but not guaranteed to be placed on the ballot. Please contact Heather Pierce, MS, RD, LDN, KDDA Nominating Committee Chair, with any questions @ hpierce@bmnet.com.

### Return Information

Please return this form with membership dues to:

Denise Wood  
2324 Bishops Bridge Road  
Knoxville, TN  37922

Make checks payable to “Knoxville District Dietetic Association”

In order to be included in the directory, please return form and dues by **August 31, 2011**

For questions concerning the directory, please email:

Send an email to [kddard@yahoo.com](mailto:kddard@yahoo.com) if you would like to receive email notifications.
Knoxville District Dietetic Association
Membership survey

1. Who would you recommend be nominated for this year’s KDDA awards? Please see enclosed descriptions for KDDA Award Criteria.

   Recognized Young Dietitian
   Outstanding Dietetic Educator
   Outstanding Dietetic Student
   Outstanding Dietitian
   IRIS Award
   Emerging Dietetic Leader

2. Here is your chance to make a difference in your community and make KDDA an alive and influential organization. Please check the areas that you are willing to participate in the coming year. Please see enclosed descriptions of KDDA activities.

   _____ Media/Public Relations Team
   Helps to maintain a positive image of the dietetics profession among consumers and health professionals by creating opportunities for positive visibility to the general public. The media team represents KDDA through various media outlets which may include printed articles, television/radio interviews, and website/online opportunities.

   _____ National Nutrition Month (March 2012)
   Works with Public Relations/Marketing to promote nutrition by coordinating National Nutrition Month activities.

   _____ Legislation/Political Scene
   Assist with monitoring and interpreting legislative issues. Serve as a liaison to legislators and government agencies. Keep membership informed of pending legislation relating to dietetics at the local/state/national level. May participate in the legislative “phone tree” to alert other members of legislation and to contact legislators to advocate for the nutrition community. Provides the opportunity to participate on TDA’s Day on the Hill.

   _____ CPI committee
   Assist with organizing KDDA update including determining topics, speakers, and exploring sponsorship opportunities, etc.

   _____ Other Interests: __________________________________________

3. Please share any comments or suggestions for KDDA in the coming year.
KDDA Award Criteria

Recognized Young Dietitian: Must be 35 years of age or less, a member of ADA, and active participant in the national, state, or local association. Must not have previously received the award, demonstrate concern for the promotion of optimal health and nutrition status of the population, and demonstrate leadership in the Association or in employment. LDN preferred.

Outstanding Dietetic Educator: Must be a member of ADA, faculty with or preceptor in the CAADE accredited and approved dietetics education program, demonstrate innovative teaching skills and techniques, demonstrate mentoring as documented by letters from students, and demonstrate leadership in the profession.

Outstanding Dietetic Student: Must be a member of ADA (by January 1 of the year in which they receive the award), enrolled in a CAADE accredited program, demonstrate academic achievement documented by letters from professors or preceptors, and demonstrate leadership and professional potential.

Outstanding Dietitian: Must be a LDN in Tennessee, active in or contributing to the field of dietetics and nutrition, an active participant in the national, state, or local association, not have previously received the award, demonstrate concern for the promotion of optimal health and nutrition status of the population, and demonstrate leadership in the Association or in employment.

IRIS Award: Must NOT be an RD or a member of ADA/TDA/KDDA, must be known to Dietitians throughout the District, and must contribute to nutrition in one of the following ways: a) promoting the advancement of the field of nutrition through scientific knowledge or technical skills, b) demonstrating goodwill through notable service in furthering the advancement of dietetics and promoting its high standards through resourced, time, financial or personnel support, c) furthering the cultural growth of dietetics, or d) contributing to the public awareness of the field of dietetics.

Emerging Dietetic Leader: Must have been in practice for greater than 5 and less than 10 years. Must be a member of ADA, an active participant in the national, state, or local Association, not have previously received the Recognized Young Dietitian of the Year award, demonstrate concern for the promotion of optimal health and nutrition status of the population, and demonstrated leadership in the Association or in employment. LDN preferred.