Guide to ACEND-accredited nutrition and dietetics education programs at The University of Tennessee

B.S. in Nutrition - Dietetics concentration
M.S. in Nutrition - Clinical Nutrition & Dietetics concentration

Department of Nutrition
College of Education, Health, & Human Sciences

Fall 2021
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Welcome to Nutrition and Dietetics at the University of Tennessee!

Dear Student,

As we enter a new decade, many wonderful changes are in store for nutrition and dietetics education at The University of Tennessee. In 2018, our application to develop a novel demonstration program to lead the way in the future of nutrition and dietetics education was accepted by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Since that time, we have worked hard to develop a creative and robust curriculum that will prepare students to confidently go forth as practitioners and leaders in the field.

Today, that effort is paying off as we are now able to offer to students the opportunity to complete a Bachelor of Science degree with a concentration in Nutrition-Dietetics plus Master of Science with a concentration in Clinical Nutrition and Dietetics and be eligible to take the national credentialing examination to become a registered dietitian nutritionist (RDN) in just five years. This unique combination of programs begins integrating hands-on practice experience in the junior year of undergraduate study and builds from there as students move through the curriculum. By senior year, students make their first foray into the clinical setting at one of many Cherokee Health Systems clinic sites in the area under supervision of clinical program faculty. We encourage you to explore this handbook thoroughly to gain a full understanding of what you can expect through pursuit of nutrition and dietetics education here at UT.

Our programs are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics as a Didactic Program in Dietetics or DPD (the B.S. with a concentration in Nutrition and Dietetics) and as a Future Education Model (FEM) Graduate Program (the combination of senior year prerequisites and coursework with the M.S. with a concentration in Clinical Nutrition and Dietetics). You may contact ACEND for additional information about accreditation:

Accreditation Council for Education in Nutrition and Dietetics
Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2190
Chicago, Illinois 60606-6995
Phone: 312-899-0040 ext. 5400
Email: acend@eatright.org
https://www.eatrightpro.org/acend

We hope the pages of this handbook will be a worthy guide for you as you navigate your educational path in nutrition and dietetics at the University of Tennessee. Go Big Orange!

Sincerely,

Melissa Hansen-Petrik, PhD, RDN, LDN
Director, Future Education Model Graduate Program
Clinical Associate Professor
UT Department of Nutrition

Kathleen Price, PhD, RDN, LDN
Clinical Assistant Professor
Director, Didactic Program in Dietetics
UT Department of Nutrition
Becoming a Registered Dietitian Nutritionist (RDN) - Overview

Registered Dietitian Nutritionists (RDNs) are food and nutrition professionals who unite the science of nutrition with application of nutrition principles to improve health through interventions, including education and counseling, at the community and individual levels or by addressing nutritional aspects of medical problems in clinical practice. Many work in acute care hospitals, long-term care, and medical offices as members of the health care team or in community-based settings. Other areas of practice include corporate wellness, journalism, sports nutrition, the food and nutrition industry, and others. Find out more about careers in nutrition and dietetics from the U.S. Bureau of Labor and Statistics at https://www.bls.gov/ooh/healthcare/dietitians-and-nutritionists.htm and the Academy of Nutrition and Dietetics at https://www.eatrightpro.org/acend/students-and-advancing-education/information-for-students/registered-dietitian-nutritionist-fact-sheet.

Educational requirements to become a credentialed RDN
Requirements to become a credentialed RDN include three steps:

- **Earning a degree:** Currently, the minimum degree earned in order to take the RDN credentialing exam is a bachelor’s degree. However, as of January 1, 2024, a minimum of a master’s degree will be required in order to take the RDN credentialing exam.

- **Completing required didactic coursework and supervised practice:** Students must complete an ACEND-accredited program or programs that encompass all required coursework as well as practice experience. This can involve completing 1) an ACEND-accredited Didactic Program in Dietetics (DPD, usually a bachelor’s degree program) followed by completion of a completely separate ACEND-accredited supervised practice program (i.e. dietetic internship) OR 2) a single ACEND-accredited program that combines coursework with supervised practice to meet all requirements in one place.

- **Passing the RDN exam:** The national credentialing examination is administered by the Commission on Dietetic Registration (CDR). More information about this step can be found on the CDR website at www.cdrnet.org. Many states additionally require credentialed individuals to be certified or licensed by the state prior to practicing in the profession. State licensure information can be found here: https://www.cdrnet.org/state-licensure.

Note: In order to maintain the credential, RDNs must complete a minimum of 75 continuing professional education hours every 5 years.

Meeting educational requirements at UT
UT offers two programs accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), which maximizes the opportunity for students to become credentialed as RDNs.

The M.S. with a concentration in Clinical Nutrition and Dietetics in combination with the B.S. in Nutrition-Dietetics meets all educational requirements, including supervised experiential learning, such that graduates are eligible to take the RDN exam upon completion of the M.S. This program is currently accredited by ACEND as a Future Education Model Graduate Program and up to 20 students are accepted annually into the M.S. The program is
competency based and is designed to provide >1,000 hours of supervised experiential learning in order to meet licensure and certification hour requirements for any state in which graduates choose to practice. Supervised practice experiences are planned and supervised by program faculty and preceptors in the Greater Knoxville area.

The B.S. program with a Nutrition-Dietetics concentration is accredited by ACEND as a Didactic Program in Dietetics (DPD). As such, graduates are eligible to apply for ACEND-accredited supervised practice programs across the country and, following completion, are eligible to take the Registration Examination for Dietitians to become RDNs and active members of the Academy of Nutrition and Dietetics. This is an excellent option for students who either choose not to apply to our M.S. program concentration in Clinical Nutrition & Dietetics, are not admitted, or choose to complete a different path for the RDN credential. A current listing of ACEND-accredited dietetic internship programs and other supervised practice programs can be found here: https://www.eatrightpro.org/acend/accredited-programs/about-accredited-programs.
Mission and Goals of our Nutrition and Dietetics Programs

As two separate, yet intertwined dietetics programs, the B.S. and M.S. each have a separate but complementary set of missions, goals, and objectives. These guiding principles for both programs emphasize evidence-based practice and leadership.

Mission, Goals, and Objectives of the M.S.
The mission of the Future Education Model Graduate Program is to effectively integrate didactic and experiential learning in a program that culminates in a graduate degree that effectively prepares graduates for evidence-based nutrition and dietetics practice, practice-based research, and professional mentorship and leadership as RDNs in an interprofessional healthcare environment to optimize the nutritional health of individuals, families and communities.

Program Goal #1: The integrated didactic and experiential learning curriculum will prepare graduates for effective evidence-based clinical nutrition and dietetics practice as credentialed Registered Dietitian Nutritionists.

Objective 1.1: At least 80% of program graduates complete program/degree requirements within 3 years.

Objective 1.2: Of graduates who seek employment, at least 85% are employed in nutrition and dietetics or related fields within 12 months of graduation.

Objective 1.3: At least 85% of employers who respond to the employer survey will report being very satisfied or better with performance of program graduates in entry-level nutrition and dietetics practice.

Objective 1.4: At least 90% of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.

Objective 1.5: The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.

Program Goal #2: The program will prepare graduates to be effective members of an interprofessional healthcare team.

Objective 2.1: By the time of program completion, at least 85% of program graduates will report moderate-level or greater interprofessional beliefs, behavior, and attitudes as measured by the Interprofessional Socialization and Valuing Scale (2016).

Program Goal #3: The program will prepare graduates for mentoring and leadership roles in nutrition and dietetics.

Objective 3.1: At least 85% of program graduates will rate how well the program prepared them for mentoring and leadership as satisfactory or better.
Objective 3.2: At least 75% of graduates will occupy mentoring and/or leadership roles in nutrition and dietetics within 3 years of program completion.

Program outcomes data are available upon request by contacting program director Dr. Melissa Hansen-Petrik at phansen@utk.edu.

Mission, Goals, and Objectives of the Didactic Program in Dietetics (B.S.)

The mission of the Didactic Program in Dietetics is to promote understanding of the scientific underpinnings of nutrition and their translation to effective, evidence-based practice, thereby preparing graduates for supervised dietetics practice programs leading to eligibility for the CDR credentialing exam to become registered dietitian nutritionists, and to build future leaders in dietetics and nutrition to optimize the nutritional health of individuals, families, and communities within state, national, and global populations.

Program Goal #1: The program curriculum will prepare graduates effectively for supervised practice programs leading to CDR credentialing as Registered Dietitian Nutritionists.

Objective 1.1: At least 80% of program students complete program/degree requirements within three years (150% of the program length).

Objective 1.2: The program’s one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.

Objective 1.3: At least 40% of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation.

Objective 1.4: At least 35% of program graduates are admitted to a supervised practice program within 12 months of graduation.

Objective 1.5: At least 80% of program graduates who apply for admission to a supervised practice program within four years of graduation will be admitted.

Objective 1.6: On average, supervised practice program directors will rate preparation of graduates in specific knowledge areas as “satisfactory” or better on program director surveys.

Objective 1.7: On average, program graduates will rate how well the program prepared them in specific knowledge areas as “satisfactory” or better on program graduate surveys.
Program Goal #2: The program will prepare graduates to practice at the highest level by emphasizing ability to read and appropriately apply nutrition research findings and evidence-based guidelines to practice and providing opportunities to participate in research.

Objective 2.1: At least 35% of program graduates, by the time of program completion, will have participated in research.

Objective 2.2: At least 15% of program graduates, by the time of program completion, will have presented research at the Exhibition of Undergraduate Research and Creative Achievement or state or national meeting.

Objective 2.3: On average, program graduates will rate how well the program helped them build knowledge and skills in their “ability to locate, interpret, evaluate and incorporate information from research literature and evidence-based guidelines into evidence-based practice.” as “satisfactory” (2) or better on program graduate surveys.

Objective 2.4: On average, supervised practice program directors will rate preparation of graduates compared to other students in their program in their “ability to locate, interpret, evaluate and incorporate information from research literature and evidence-based guidelines into evidence-based practice” as “above average” or better on program director surveys.

Program Goal #3: The program will prepare graduates for leadership roles in nutrition and dietetics.

Objective 3.1: At least 20% of program graduates who attain the RDN credential will hold professional leadership roles in nutrition and dietetics within five years of program completion.

Objective 3.2: On average, program graduates will rate how well the program helped them build “leadership skills” as “satisfactory” (2) or better on program graduate surveys.

Objective 3.3: On average, supervised practice program directors will rate “leadership skills” of graduates compared to other students in their program as “above average” or better on program director surveys.

Program outcomes data are available upon request by contacting program director Dr. Kathleen Price at kprice34@utk.edu.
Application and Admission

Academic performance in years 1-2
The undergraduate Nutrition-Dietetics program, as an ACEND-accredited Didactic Program in Dietetics, has established academic standards to assure students are competitive in applying to our M.S. in Nutrition with a concentration in Clinical Nutrition and Dietetics, other graduate programs, or supervised practice programs in dietetics. These standards are comparable to those of similar programs across the country. They include:

- A minimum 3.0 cumulative GPA for entry into upper division coursework (years 3, 4)
- A minimum grade of “C” in most sciences (minimum C- in organic chemistry) and in NUTR-prefix (major) courses

Thus, academic performance in years 1-2 is critical to a successful and timely transition to all that comes beyond.

Application and admission to the M.S. with a concentration in Clinical Nutrition and Dietetics
A student intending to enter the Master of Science program in Nutrition with a concentration in Clinical Nutrition and Dietetics is required to complete coursework in the Nutrition-Dietetics concentration for the first three years of undergraduate study. At this point, students must apply for the Master of Science program and be accepted into the Clinical Nutrition and Dietetics concentration in order to enroll in specific prerequisite upper-division courses that will establish the knowledge and skill set necessary for the transition to graduate study and for meeting of ACEND-required competencies. Up to 20 students each year will be admitted to this M.S. concentration. Students who do not enroll in the Master of Science program may still complete the Bachelor of Science in Nutrition-Dietetics and the Didactic Program in Dietetics and apply for dietetic internships or other accredited supervised practice programs.

Admission requirements for the Master of Science program with a concentration in Clinical Nutrition and Dietetics include at minimum:

1. Academic achievement
   a. Cumulative GPA: Considered.
   d. Other non-departmental coursework: CLAS 273; CMST 240; ENGL 295 or 360; approved FDSC course; KNS 350; PSYC 110; PUBH 201; STAT 201.

2. Submission of an online application for admission to the Graduate School by May 1 prior to the senior year of undergraduate study in the B.S. Nutrition-Dietetics Concentration. The completed application must include current transcripts, a personal statement detailing experience as well as long- and short-term goals, and a resume. No recommendation forms are required for applicants in the UT undergraduate Nutrition program.
3. In-person interview with the program director and representatives of the program faculty shortly following the application deadline.

Admission decisions will be based upon meeting of listed admission criteria as well as completeness of application, clarity of written and oral expression, and expressed interest in pursuing a career as a RDN. Admission is competitive and students accepted to the Master of Science program in Nutrition with a concentration in Clinical Nutrition and Dietetics are required to follow the Nutrition-Dietetics concentration curriculum during the fourth year of the undergraduate program with the addition of HTM 445 and NUTR 426 Clinical Nutrition II Practicum and complete the Bachelor of Science degree. To maintain good academic standing for entry into the Master of Science program, students must successfully complete all required coursework as specified in the admission criteria, graduate with a Bachelor of Science degree, and meet entry requirements of the Graduate School.
Program Costs and Financial Aid Opportunities

Program costs are driven primarily by tuition and fees as well as room and board. The table below shows cost estimates based on the University’s “list price.” Students and their families are strongly encouraged to apply for financial aid opportunities, including grants and scholarships, that can substantially defray costs.

<table>
<thead>
<tr>
<th>Expense type</th>
<th>In State</th>
<th>Out of State**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Undergraduate program costs years 1-4 combined</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuition and fees*</td>
<td>$52,976</td>
<td>$126,656</td>
</tr>
<tr>
<td>Room and board</td>
<td>$48,600</td>
<td>$48,600</td>
</tr>
<tr>
<td>Transportation***</td>
<td>$6,656</td>
<td>$6,656</td>
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<tr>
<td>Books, supplies, miscellaneous</td>
<td>$4,500</td>
<td>$4,500</td>
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<tr>
<td>Estimated undergraduate total</td>
<td>$112,732</td>
<td>$186,412</td>
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<tr>
<td>Graduate program costs year 5</td>
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<td></td>
</tr>
<tr>
<td>Tuition and fees*</td>
<td>$18,518</td>
<td>$44,104</td>
</tr>
<tr>
<td>Room and board</td>
<td>$13,398</td>
<td>$13,398</td>
</tr>
<tr>
<td>Transportation***</td>
<td>$1,664</td>
<td>$1,664</td>
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<td>Books, supplies, miscellaneous</td>
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</tr>
<tr>
<td>Estimated graduate year total</td>
<td>$34,380</td>
<td>$59,966</td>
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<tr>
<td><strong>Total estimated program cost of attendance for B.S. and M.S. combined</strong></td>
<td><strong>$147,112</strong></td>
<td><strong>$246,378</strong></td>
</tr>
</tbody>
</table>

*Tuition, fees, and other expenses listed here are based on the 2021-2022 academic year and are subject to change. These totals are list price and do not include financial aid opportunities such as grants, scholarships, and loans which may substantially reduce costs. Please see below for financial aid information and links.

**Students from states participating in the Southern Regional Education Board (SREB) Academic Common Market may be able to apply for approval to pay in-state tuition if there is not a comparable program in their home state. [https://www.sreb.org/academic-common-market](https://www.sreb.org/academic-common-market)

***Transportation expenses will be variable. Estimates here are based on those included in the University’s estimated cost of attendance. Personal transportation will be necessary for travel to and from supervised experiential learning sites.

Books, Supplies, and Miscellaneous expenses include:

- Textbooks (5 years), eNCPT subscription (2 years), EHR go subscription (1 year): Estimated $4,500
- Academy of Nutrition and Dietetics student membership: $174 ($58/year x 3 years)
- Lab coat, chef coat, scrubs, varies by practice site: Estimated $250+
- Health insurance: Variable
- Liability insurance: $60 ($20/year x 3 years)
- Physical and Immunizations: Variable
- Background check and drug screening: Variable.
Financial Aid and Scholarships
Due to the time intensive nature of the graduate year of study, students in the Clinical Nutrition & Dietetics concentration are typically not eligible for teaching and research assistantships. However, students in all years of the program are strongly encouraged to apply for grant, scholarship, and other financial aid opportunities, particularly those through the University of Tennessee, our college, the Academy of Nutrition and Dietetics Foundation, state and local affiliates such as the Tennessee Academy of Nutrition and Dietetics and Knoxville Academy of Nutrition and Dietetics, and other organizations. Department of Nutrition faculty serve on the scholarships committee for UT scholarships offered through our College, and decisions are based on several factors including academic performance and progress as well as professional promise.

University of Tennessee Undergraduate Financial Aid: https://admissions.utk.edu/afford/financial-aid/
University of Tennessee Graduate Financial Aid: https://gradschool.utk.edu/graduate-student-life/costs-funding/
University of Tennessee College of Education, Health, and Human Sciences Scholarships – applications due February 1: https://cehhsadvising.utk.edu/advising-resourcesforms/scholarships/

Academy of Nutrition and Dietetics Foundation – applications typically due in April: https://eatrightfoundation.org/why-it-matters/scholarships/

Tennessee Academy of Nutrition and Dietetics – due in early November: https://eatright-tn.org/applications/

The Mary Rodgers and Bethel Evans Thomas Award was established by Mrs. Carolyn Thomas Roper of Atlanta, GA. The award honors Carolyn’s parents who strongly valued earning a degree in higher education. Carolyn is a 1960 graduate of UTK and received a B.S. in Home Economics. While studying in this field, she became very interested in Nutrition disciplines and spent many years working professionally in assisted living communities and the state of Georgia healthcare system before retiring in 2012. This award goes to an outstanding student in Clinical Nutrition and Dietetics to help support their final semester of graduate study.
Supervised Experiential Learning Integration and Progression

One of the primary advantages of the Future Education Model design is the purposeful integration and progression of supervised experiential learning throughout the curriculum, such that students can immediately apply what they learn in the classroom to professional practice. Because our programs have been designed for the DPD and FEM to align with each other throughout much of the undergraduate degree program, all undergraduates in Nutrition-Dietetics benefit from this approach. The professional practice areas include clinical, community, and foodservice management settings, with an emphasis on developing expertise in clinical practice.

Clinical Progression

Preparation. Coursework during spring of the junior year and fall of the senior year prepare all students in the Nutrition-Dietetics concentration in a stepwise fashion for entering clinical practice. This begins with developing nutrition assessment skills in an on campus practicum with peers, progressing to working with UT employees and community members, to structured mock clinical scenarios with trained actors playing the role of patients. Students who do not enter the M.S. concentration in Clinical Nutrition and Dietetics (FEM) at UT will be well prepared for an ACEND-accredited supervised practice program, such as a dietetic internship.

Cherokee Health Systems. Cherokee Health Systems (CHS) clinics provide the foundation for clinical experiences in the FEM, with students maintaining a regular clinic schedule from spring of the senior year through each semester of graduate study. CHS is a large comprehensive community healthcare organization that is both a Federally Qualified Health Center (FQHC) and licensed Community Mental Health Center that includes integrated primary care and behavioral care offices in 13 counties in East Tennessee. They serve a patient population that is both ethnically and culturally diverse using a multidisciplinary team approach in which medical, behavioral, and other health care professionals work together to provide preventive care, primary health care, health behavior assessments, and interventions. The CHS experience begins with close supervision and oversight by clinical faculty and, by the final semester, graduate students will play a key role in mentoring undergraduate students as they make first steps toward learning clinic operations and patient care. https://www.cherokeehealth.com/

Acute Care. Clinical experience for FEM students gained primarily through Cherokee Health Systems will be augmented with experience in select hospitals and healthcare facilities in the Knoxville area. These experiences will be scheduled during the summer and fall of the graduate year.

Community Nutrition Progression

All Nutrition-Dietetics students begin exploration of community nutrition through an introductory course in fall of the senior year. Additionally, a concurrent practicum course provides the opportunity for students to gain practical community experience, often with nutrition education programs geared towards children. This practicum experience is required for all students completing the DPD only, and those in the College of Education, Health, and Human Sciences Service Learning Honors program. Those matriculating into the FEM are encouraged to take it as an elective, though it is optional.
Students accepted to the FEM take additional coursework in community nutrition assessment, planning, and intervention and undertake supervised experiential learning in a variety of community nutrition practice settings during the summer of the graduate year.

**Foodservice Management Progression**

All Nutrition-Dietetics students lay a strong foundation in management through enrollment in a combination of a foodservice operations management course and a practicum in cooperation with Vol Dining (Aramark) on the UT campus during fall of the senior year. The practicum provides the opportunity for students to experience several aspects of a large-scale foodservice operation. In the spring, all students take a follow up course that addresses a number of management areas, including human resource management, risk management, budgeting and finance, and more. These three courses fulfill several accreditation requirements for both the DPD and FEM.

Students accepted to the FEM continue to grow management skills through two additional courses. During spring of the senior year, they enroll in a course where they apply their management skills through playing a variety of management roles that include responsibilities such as menu planning and food procurement as well as personnel management in a fine dining operations course. The final step in the progression entails a focus on management in healthcare foodservice operations, which is scheduled on site in a healthcare facility during the final semester of graduate study.
Program and Curriculum Overview Year by Year

Years 1 and 2

What to know – years 1 and 2 overview
The first two years of undergraduate study lay a foundation critical for success. They center on completion of general education requirements as well as foundational courses in the sciences. This purposeful design means not only optimal preparation for upper-level courses, but also that coursework during these two years can transfer fairly easily from two- and four-year institutions so that transfer students, with careful planning, can walk right into year 3 of the curriculum.

Because the schedule beginning spring of year 3 becomes less flexible due to the integrated curriculum and start of practicum courses, years 1 and 2 and into fall of year 3 are the best times to complete electives or minors of interest or to study abroad. For students who are interested in particular electives, minors, or study abroad, early planning and close coordination with academic advisors is extremely important. See below for more details.

Options – getting ahead
The overall program curriculum is highly sequential, but during years 1-2 there is some flexibility for taking required courses ahead of schedule. While this doesn’t speed students any more quickly through the curriculum, it can open up space for electives in later semesters and make select minors possible. Courses that can be taken early include:

- NUTR 302 – spring of year 1 or 2 following successful completion of NUTR 100
- CLAS 273 – offered online all terms
- FDSC 100, 241, or 410 – suggested for students interested in the Food Science minor
- HTM 210 – suggested for students interested in the Culinary Arts minor
- PUBH 201 – suggested for students interested in the Public Health minor

Options – minors
There are a number of minors complementary to study in Nutrition and Dietetics, which can be selected based on personal interests and career goals. Since these can be difficult to fit into the curriculum, students are highly encouraged to begin working with their academic advisor early for careful planning. Here are a few potential minors that may be of particular interest. For more details, see the listing of minor requirements in the current undergraduate catalog at http://catalog.utk.edu/.

- Business Administration
- Child and Family Studies
- Communication Studies
- Culinary Arts
- Food Science
- Hispanic Studies
- Journalism and Electronic Media
- One Health
- Psychology
- Public Health
- Sustainability
Options – study abroad
Study abroad experiences provide an amazing means of building global perspective. They can also be quite challenging to integrate into a pre-professional curriculum such as ours. For that reason, students who have this interest are highly encouraged to plan ahead, work closely with their advisors very early on, and consider study abroad opportunities during years 1-2 of undergraduate study or summer experiences any time prior to year 4. This is a good time to fulfill general education course requirements. It is also often possible to find summer study abroad experiences that focus on cultural foods or agriculture. To get started, check out the Programs Abroad office at https://programsabroad.utk.edu/.

Options – take coursework that will transfer
Students may choose to take courses that will transfer in to UT to meet some or all of the requirements for years 1-2. To be sure the courses students plan to take will transfer as expected, they should first check UT’s transfer equivalency tables as part of their planning process: https://transfer.utk.edu/equivalency/.

Curriculum years 1-2
The only nutrition course that needs to be completed during this time is an introductory level course. Once this is successfully completed, students are eligible to enroll in the next course - NUTR 302 Life Span Nutrition – in spring of year 1 or spring of year 2 if they wish. Normally, NUTR 302 is scheduled for spring of year 3.

NUTR 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). Offered all terms with multiple times and online options.

Overall course requirements for years 1-2
NUTR 100: Introduction to Nutrition
CHEM 122, 123, 132, 133, and 260: General Chemistry I and II with Laboratories, Foundations in Organic Chemistry
BCMB 230: Human Physiology
MICR 210: Allied Health Microbiology
PSYC 100: General Psychology
STAT 201: Introduction to Statistics
General Education coursework – see current catalog at https://catalog.utk.edu/
Coursework for selected minors or general electives

Year 3
What to know - year 3 overview
Year 3 begins focused study in nutrition and dietetics. At the start of fall, students will participate in an upper division orientation session for an overview of what to expect and how to be successful. They will also be assigned to a clinical faculty member (Dr. Hansen-Petrik or Dr.
Price) for academic and career advising for the remainder of their time at UT. This is the first year in the curriculum that Academy of Nutrition and Dietetics student membership, health screening and vaccination records, background checks and drug and alcohol screening, and purchase of liability insurance are required. Each of these requirements must be in place by the end of the first full week of classes in the spring semester and continue through to program completion. See the Policies and Procedures section of this handbook for details. Curriculum-wise, the fall semester features physiological biochemistry, which bridges the general science background with more focused nutrition content in the spring. Students also enroll in a number of key non-departmental courses to broaden perspective. Come spring, students will find themselves enmeshed in all things nutrition including the first practicum course.

The summer after this year is prime time for taking the GRE if needed for external program applications and/or investigating supervised practice programs (i.e. dietetic internships) offered through institutions outside of UT.

**Curriculum year 3**

**Fall semester**

**NUTR 311 Physiological Biochemistry** (4) Biochemical principles underlying physiological events in animals. Metabolism of carbohydrates, lipids, proteins, and nucleic acids. Role of vitamins and minerals as coenzyme and prosthetic groups. Action of drugs and hormones. *(RE)* Prerequisite(s): Biology 160 or Biochemistry and Cellular and Molecular Biology 230 with a C or better; Chemistry 260 with a C- or better. Fall only.

**CLAS 273 Medical Terminology** (3) Extensive introduction to the language of medicine. This is an online course.

**FDSC course – choose ONE:**

FDSC 100 Science of Food (3) Introduction to food science, basic principles of food science. OR

FDSC 241 Food Preservation and Packaging (3) Principles, methods, and equipment used for preservation of foods. *Contact Hour Distribution:* 2 hours lecture and 1 lab. OR

FDSC 410 Food Chemistry (4) Reactions of water, proteins, lipids, carbohydrates, minerals, enzymes, vitamins, and additives in foods. *(RE)* Prerequisite(s): CHEM 260.

**KNS 350 Physical Activity Epidemiology** (3) Epidemiological examination of the relationship of physical activity with the morbidity and mortality of chronic diseases and related risk factors. This course is offered as a completely online course. All assignments, quizzes, and examinations will be completed and submitted online in a weekly paced format. *(RE)* Prerequisite(s): KNS 200 or NUTR 100.

**PUBH 201 Introduction to Public Health** (3) Aspects of public health including discussion of contemporary and controversial health issues. *Satisfies General Education Requirement:* (SS)
Spring semester

**NUTR 302 Life Span Nutrition (3)** Physiological development and psychosocial factors that influence nutrient needs and nutrition behaviors of individuals across the life span. Nutrition education strategies for various age groups. *(RE) Prerequisite(s): 100. Spring only.*

**NUTR 313 Vitamins and Minerals (3)** Functional properties and interrelationships among vitamins and minerals as they apply to human nutrition. *(RE) Prerequisite(s): NUTR 311 or BCMB 401 with a C or better; Chemistry 260 with a C- or better. Spring only.*

**NUTR 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): NUTR 311 or BCMB 401 with a C or better; Chemistry 260 with a C- or better. Spring only.*

**NUTR 315 Nutrition Assessment (2)** Introduction to the Nutrition Care Process, including validated malnutrition risk screening tools, with a focus on mastering knowledge of all domains of the nutrition assessment. Introductory pharmacology and dietary supplements will be addressed. *(RE) Prerequisite(s): NUTR 100 and 311, BCMB 230, CLAS 273. Corequisite(s): NUTR 302, 313, 314. Spring only.*

**NUTR 316 Nutrition Assessment Practicum (1)** Hands-on experiential training and practice in nutrition screening and across nutrition assessment domains; orientation to the electronic health record; electronic Nutrition Care Process Terminology (eNCPT); case practice in basic nutrition assessment and diagnosis and documentation. Includes 45 practicum hours. *(RE) Prerequisite(s): NUTR 100 and 311, BCMB 230, CLAS 273. Corequisite(s): NUTR 302, 313, 314, 315. Spring only.*

**NUTR 320 Nutrition Research Design and Methods I (2)** Scientific method, basic study design, identifying primary research, critically evaluating peer-reviewed scientific nutrition literature, introduction to evidence-based guidelines. *(RE) Prerequisite(s): NUTR 100, STAT 201. Spring only.*

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**Year 4**

**What to Know – year 4 overview**

**May 1** is the deadline to apply to the M.S. concentration in Clinical Nutrition & Dietetics. Admissions interviews will take place May with decisions made by the end of the month. The program is approved for up to 20 students in each cohort year. Students selected for the program will have the option to forgo enrollment in NUTR 413S in the fall as community nutrition practicum experience will also occur within graduate coursework. NOTE: Students completing the CEHHS Service Learning Honors Program must complete NUTR 413S.

During the fall semester, students can expect a great deal of time to be devoted to experiential learning. The trio of courses made up of Clinical Nutrition I, Clinical Nutrition I Practicum, and Nutrition Education and Counseling are coordinated with each other to help students build skills
in a logical sequence. The lecture course (NUTR 415) will explore key chronic disease conditions in depth including obesity and weight management, diabetes, cardiovascular disease, and cancer. Concurrently, students will build upon their nutrition assessment skills from the prior spring semester by exploring these more disease specific and complex conditions through case studies, field trips (as possible), and simulation with standardized patients through 3 hours each week in the practicum (NUTR 425). Students will also be learning and practicing nutrition and education counseling techniques with peers and through a cooperative effort with UT’s Center for Health Education & Wellness (NUTR 422). Students will additionally enroll in a Food and Nutrition in the Community (NUTR 412) course, which has an accompanying practicum (NUTR 413S) that is optional for students who will be completing the M.S. concentration in Clinical Nutrition and Dietetics. During the fall students will also ground themselves in an understanding of foodservice operations in HTM 210 while concurrently spending 3 hours each week learning foodservice operations on the ground through a cooperative effort with Aramark dining on the UT campus. The fall semester will also feature a professional issues course, which covers key content as students prepare to enter the practice arena.

The spring semester includes three courses that all students will take. Two additional courses are intended only for students admitted to the M.S. concentration in Clinical Nutrition & Dietetics. Students in the DPD who are not matriculating into the M.S. have the opportunity to complete minors or take other electives during this final semester. Courses for all students include the second installment (NUTR 416) of the clinical nutrition lecture series, which delves into more complex disease states such as those affecting the gastrointestinal system, liver and pancreas, pulmonary system, and others. All students will also enroll in a course on nutrition and dietetics management (NUTR 303) and the second research methods and design course (NUTR 420), which culminates in a scientific poster presentation of a research proposal project.

Students who will be starting the M.S. concentration in Clinical Nutrition and Dietetics in the summer must enroll this spring in their first clinical practicum with Cherokee Health Systems. Completion of HIPAA training will be required prior to start of the practicum. They will enroll in NUTR 426 and spend one afternoon each week (Monday, Wednesday, or Friday) in the clinic setting under the supervision of a clinical faculty member with mentoring by a graduate student or students enrolled in NUTR 527. They will also enroll in HTM 445, during which time they will gain hands on foodservice management experience in both front of the house and back of the house operations. This course meets in 3-hour blocks on both Tuesday and Thursday.

**Fall Semester**

**NUTR 330 Foodservice Management Practicum** (1) Hands-on experience rotating through various positions in a largescale foodservice operation. *(RE) Corequisite(s): HTM 210.* Fall only.

**NUTR 410 Professional Issues in Nutrition and Dietetics** (1) Code of ethics, professional behavior including leadership/teamwork, scope of practice/standards of professional practice, governance, licensure, payment systems (coding/billing), development of professional e-portfolio. Fall only.

**NUTR 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): NUTR 302. (RE) Corequisite(s): NUTR 415. Fall only.

**NUTR 413S Food and Nutrition in the Community Practicum (1)** Application of principles of concepts introduced NUTR 412 (Food and Nutrition in the Community). Students will work in the community. Successful completion of 20 hours of service learning is required. (RE) Prerequisite(s): NUTR 302. (RE) Corequisite(s): NUTR 412, 415. Fall only, includes on site hours that vary according to service learning project.

**NUTR 415 Clinical Nutrition I (3)** Nutritional genomics in practice; obesity, diabetes, cardiovascular disease, and cancer risk factors, prevention, pathophysiology, treatment, and evidence-based nutrition intervention. (RE) Prerequisite(s): NUTR 313, 314, 315 with a C or better. Fall only.

**NUTR 422 Nutrition Education and Counseling (3)** Introduction of communication, education, and counseling skills for aiding change in eating habits, with emphasis on skill development in client-centered counseling, using the Nutrition Care Process as a framework. (RE) Prerequisite(s): NUTR 315, 316. (RE) Corequisite(s): NUTR 415. Fall only.


**HTM 210 Foodservice Operations Management (3)** Principles of menu development, equipment selection, layout, purchasing, production, and service of food in volume. Offered both fall and spring, with Nutrition-Dietetics students generally enrolled in fall, though this course could be taken any time up to and including fall of year 4.

**Spring semester**

**NUTR 303 Nutrition and Dietetics Management (3)** Management with specific application to nutrition and dietetics practice settings including: foodservice systems, leadership, marketing, organizational design, facilities planning and design, quality improvement, human resources, budgeting and financial resources, and strategic management. Nutrition majors only. Recommended background: HTM 210. Spring only.

**NUTR 416 Clinical Nutrition II (3)** Introduction to methods and calculations in nutrition support. Diagnosis, pathophysiology, management, evidence-based guidelines for nutrition intervention, and case scenario discussion of diseases and disorders including those of the GI tract, liver and biliary system, exocrine pancreas, neurological diseases and disorders, pulmonary disease. Spring only.
NUTR 420 Nutrition Research Design and Methods II (2) Reading and interpretation of the nutrition research literature, including statistics. Development of skills in asking a practice question, planning data collection, collecting and analyzing data to inform future nutrition and dietetics practice. Understanding ethics in human research. (RE) Prerequisite(s): NUTR 320 and STAT 201. Spring only.

Spring semester - Additional courses required for students admitted to the M.S. with a concentration in Clinical Nutrition & Dietetics
Students who have been admitted to the M.S. concentration in Clinical Nutrition & Dietetics are required to enroll in two practicum courses during spring of the senior year, where they will begin supervised experiential learning in a Cherokee Health Systems clinic and also spend two days each week learning hands on management skills in both the back and the front of the house with the Ready for the World Café in HTM 445. Nutrition-Dietetics students who are NOT entering the M.S. concentration in Clinical Nutrition & Dietetics should plan to enroll in elective hours.

NUTR 426 Clinical Nutrition II Practicum (2) Introduction to clinical nutrition practice application in a community healthcare setting. (RE) Prerequisite(s): NUTR 315, 316, 415, 422, 425. (RE) Corequisite(s): NUTR 416. Spring only.

HTM 445 Advanced Food Production and Service Management (3) Application of management concepts in menu design, personnel, cost control, and production and service of food. Contact Hour Distribution: 2 hours and 1 lab. (RE) Prerequisite(s): HTM 210. Offered both fall and spring with Nutrition majors scheduled for spring.

Year 5 – the Graduate year

What to Know – year 5 overview
During the year of graduate study, students will spend much of their time in the practice setting. Summer begins with a cohort meeting to orient students to the summer practicum courses. Students can expect to be in the field full time during their two full-session practicum courses focused on community nutrition and on clinical nutrition. The clinical experience will entail one day each week in a Cherokee Health Systems clinic for the duration of the summer. On the other 4 days each week, students will spend 5 weeks in clinical sites and 5 weeks in community nutrition practice. This summer is a good time to finalize the clinical practice question that will be the focus of the culminating clinical practice outcomes project. Development and review of the project requires approval of each student’s academic advisor (major professor in the graduate program) and the master’s committee consisting of Drs. Hansen-Petrik and Price.

During the fall semester, the one day each week in a Cherokee Health Systems clinic will continue along with ongoing off-campus acute care experiences. During this time, students who have not yet finalized their clinical practice question and data collection plan for NUTR 520 must do so. On campus coursework will include the final installment (NUTR 525) of the clinical nutrition lecture course trilogy, a community nutrition course with practicum (NUTR 503 and
The spring semester represents the culmination of the program, during which time students will refine their skills in preparation for beginning professional practice. Time at Cherokee Health Systems clinics will continue with students managing a case load with relative independence, actively mentoring senior-level students enrolled in NUTR 426 Clinical Nutrition Practicum I, and finalizing and presenting their culminating clinical nutrition practice project as part of NUTR 520. As part of the requirement for earning a M.S., this project must be completed and a comprehensive oral examination with the master’s committee (clinical faculty) covering all graduate work included in the degree must be completed by mid-April. Additionally, students will spend time in the healthcare foodservice setting focusing on operations and personnel management skills as part of NUTR 530.

Students interested in continuing their graduate nutrition education at UT, through pursuit of a PhD, for example, should plan to complete the application for the degree program along with scholarship and fellowship applications by the start of the spring semester. There are a number of assistantship and scholarship opportunities available to financially support continuing students. Please direct any inquiries to the FEM director.

**Summer semester**

**NUTR 513 Community Nutrition Practicum I (3)** Case study, simulation and experiential practice in community nutrition; development of cultural awareness, knowledge, skills, and experience. *(DE) Prerequisite(s): NUTR 412.*

**NUTR 516 Clinical Practice Experience (4)** Progression to independent clinical nutrition practice application in a community healthcare clinic setting and development of a collection plan for clinical outcomes data. Introduction to clinical nutrition practice in acute care settings.

**Fall Semester**

**NUTR 503 Community Nutrition Assessment (2)** Examination of the socio-ecological model and nutrition-related protective and risk factors at each level of the model; community nutrition needs assessment, including defining nutrition-related services, gaps, and health disparities in priority populations.

**NUTR 514 Advanced Community Nutrition Practicum (1)** Experiential practice in community nutrition at local public health and community nutrition agencies; development of cultural awareness, knowledge, skills, and experience; participate in policy development and advocacy activities; plan, implement, and evaluate a population-focused nutrition intervention, culminating in a presentation for faculty, preceptors, students, and community members. *Repeatability: May be repeated. Maximum 3 hours.* *(DE) Corequisite(s): NUTR 503 or Permission of Instructor.*
NUTR 525 Clinical Nutrition III (2) Diagnosis, pathophysiology, management, evidence-based guidelines for nutrition intervention, and case scenario discussion of musculoskeletal diseases/disorders, HIV, inborn errors of metabolism, critical care, nephrology. (DE) Prerequisite(s): NUTR 416.


AGNR 480 How to Feed the World (3) Human population growth will require food production to double by 2050. Explore ways our global society might sustainably increase food production, in ways that protect our environmental resources while maintaining food security and food justices. Aspects include socio-political, business, technology, cultural, religious, and natural sciences in various learning formats ranging from group discussions to guest lectures. Students are expected to develop potential solutions towards solving the world’s food and environmental crises. May be used as capstone option for International Agriculture and International Resources minor.

Spring Semester
NUTR 504 Community Nutrition Intervention and Evaluation (2) Conceptualization of organizational and community-level interventions; overview of policy, systems, and environmental interventions; development of a culturally appropriate implementation and evaluation plan for a population-focused nutrition intervention; development of grant writing skills.

NUTR 514 Advanced Community Nutrition Practicum (1) Experiential practice in community nutrition at local public health and community nutrition agencies; development of cultural awareness, knowledge, skills, and experience; participate in policy development and advocacy activities; plan, implement, and evaluate a population-focused nutrition intervention, culminating in a presentation for faculty, preceptors, students, and community members. Repeatability: May be repeated. Maximum 3 hours. (DE) Corequisite(s): NUTR 503 or Permission of Instructor.

NUTR 520 Clinical Nutrition Outcomes Data Analysis and Interpretation: (3) Data analysis, development of data displays, preparation of an abstract and poster or presentation for presentation of findings in a professional setting. (RE) Prerequisite(s): NUTR 516, NUTR 526.

NUTR 527: Advanced Clinical Practice and Mentorship (3) Advancement of independent clinical nutrition practice in a community healthcare clinic setting to include mentorship of undergraduate students as they are introduced to clinical nutrition practice. (RE) Prerequisite(s): NUTR 526.

NUTR 530 Healthcare Foodservice Management (3) Experiential learning in the healthcare foodservice setting with a focus on operations and management roles. (DE) Prerequisite(s): NUTR 330; Hospitality and Tourism Management (HTM) 445.
Information for students completing the Didactic Program in Dietetics only

This section of the handbook is specifically for students who complete the Bachelor of Science program with a concentration in Nutrition-Dietetics (DPD), but who plan to pursue completion of their education for RDN credentialing elsewhere. The next step is to complete an ACEND-accredited supervised practice program. Most ACEND-accredited supervised practice programs are currently classified as dietetic internships, though there are other models including Graduate Coordinated Programs, Future Education Model Graduate Programs, and Individualized Supervised Practice Programs (ISPPs). Thus, there are a variety of opportunities to attain the RDN credential for students who do not enter the M.S. here at UT. Program listings are provided on the Academy of Nutrition and Dietetics website.

The most successful applicants to supervised practice programs 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 redesign of our DPD to include a substantial amount of practicum coursework and a focus on evidence-based practice, research, and leadership make our graduates competitive. It is also important to note the upcoming change in degree requirements – as of January 1, 2024, individuals must have a minimum of a graduate degree in any field in order to sit for the RDN credentialing exam.

Here is a brief listing of characteristics linked to success in supervised practice applications which students can begin building today:

- **GPA.** 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 admission.

- **Nutrition-related work and volunteer experience.** Within the Nutrition-Dietetics concentration, practicum courses contribute substantially to this category. Additionally, students may explore employment and volunteer opportunities, particularly during the summer months. This can include experience in a hospital or nursing home diet office, foodservice or culinary experience, volunteer work with RDNs locally or elsewhere, summer camp for children with diabetes, conducting nutrition education programs for local children 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, and many, many others. 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 applications (Excel spreadsheets work well for this). 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 in professional life.

- **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 RDN who has served in a supervisory capacity for nutrition-related work or volunteer experience.

**Timeline:**

- **Freshman and sophomore years:**
  - Keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved. Excel spreadsheets work well for tracking experience.
  - Keep copies of projects including presentations, nutrition education materials, and other items to include in development of a professional electronic portfolio (NUTR 410).

- **Junior year:**
  - Spring: The program directors host cohort meetings on both applying for the M.S. concentration in Clinical Nutrition & Dietetics as well as on preparing for supervised practice.
  - Continue to keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved. Excel works very well for tracking the details.
  - Keep copies of projects including presentations, nutrition education materials, and other items to include in the professional electronic portfolio (NUTR 410).

- **Summer before and fall of senior year:**
  - Continue to keep records of all relevant volunteer, work, and leadership experience including supervisor names and contact information, roles and responsibilities, time involved.
  - Keep copies of projects including presentations, nutrition education materials, and other items to include in the professional electronic portfolio (NUTR 410).
  - Identify supervised practice programs of interest by perusing the Academy of Nutrition and Dietetics listing. Consider coordinated programs with a master’s degree as an alternative to a dietetic internship. Graduate level coordinated programs also provide the supervised practice experience which confers eligibility for the RDN credentialing exam. Future Education Model graduate programs and Individual Supervised Practice Programs also meet requirements for supervised practice.
  - Visit supervised practice programs and attend open houses Check websites for open house dates and visit information or contact program directors 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 (summer is ideal) so scores are available by application time. Learn more about
the Graduate Record Exam at [www.gre.org](http://www.gre.org). Kaplan holds practice GREs to help prepare students – find out more at [www.kaptest.com](http://www.kaptest.com).

- **Fall of senior year:**
  - Plan to visit programs this fall and take the GRE if this hasn’t been done already.
  - An early fall cohort meeting will be scheduled to discuss program selection and assure students have established accounts for the online application system known as DICAS, if applying to dietetic internships.
  - September-November: Set individual appointments with the DPD director 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. Most dietetic internships participate in DICAS, but graduate coordinated programs (CPs) and Future Education Model graduate programs (FGs) do not.
    - To begin building an electronic application which will be submitted to participating internship programs, enter the DICAS portal at [https://portal.dicas.org/](https://portal.dicas.org/).
    - DPD course listings for the application can be found on the Nutrition Department website at or by request to the DPD director if a course list for an alternate year is needed.
  - December: Request letters of reference from faculty members and RDNs 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 supervised practice programs. They may ask about 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 and their deadlines
    - What else to provide if applying to programs that participate in DICAS
      - Let recommenders know that they should expect an email request from DICAS once their information is entered into the electronic application.
    - 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: Once semester grades are posted, order transcripts sent directly to DICAS from all institutions attended. Note: For students who have taken coursework elsewhere, including dual enrollment, those transcripts can be ordered at any time once coursework there is complete and on the transcript. Smaller schools, including community colleges, can take longer to process requests and transcripts from these institutions should be ordered early.
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 may vary for each program, so check carefully regarding any specific length and content requirements – general guidance is on DICAS.
- What to include:
  - What stimulated interest in becoming a RDN
  - 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 the DICAS application.

**Spring of senior year**

- Mid-January: If applying to internships through DICAS, attend DICAS application troubleshooting session with the program director.
- Get applications in by deadlines, which may vary.
- Check for any supplemental materials required by programs that go beyond the DICAS application itself.
- Consider scheduling a mock interview through UT Career Services, if internships require an interview (in-person, Zoom, Skype, telephone, etc.).
- February:
  - Submit DICAS application by February 15
  - Submit internship choices in rank order to D&D Digital online by February 15 along with fee
  - DO release name in case of non-match
- Applicants may reorder dietetic internship ranks (but cannot add any new choices) for a specific time period. Withdrawals from matching must be submitted by the deadline.
- Current matching information and the matching calendar for each year can be found here: https://www.eatrightpro.org/acend/students-and-advancing-education/dietetic-internship-match-students

The program director is available for consultation. Please make an appointment by contacting Kathleen Price, PhD, RDN, LDN at kprice34@utk.edu.
Policies and Procedures

Future Education Model Graduate Program and Didactic Program in Dietetics
Department of Nutrition, The University of Tennessee

The Future Education Model Graduate Program and Didactic Program in Dietetics, both housed in the Department of Nutrition, comply with policies and procedures delineated by the University of Tennessee, including those in Hilltopics, the website which constitutes the official student handbook of The University of Tennessee, which is available at [https://hilltopics.utk.edu](https://hilltopics.utk.edu). Some policies and procedures are also available via One Stop Student Services [https://onestop.utk.edu](https://onestop.utk.edu) and the current university undergraduate and graduate catalogs at [https://catalog.utk.edu](https://catalog.utk.edu). The policies and procedures described herein are those required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), accrediting body of the Academy of Nutrition and Dietetics.

1. **Insurance requirements, including those for professional liability:** Student liability insurance is required for the program during years 3 and 4 of undergraduate study and for the graduate year, during which time students will be involved in practicum coursework both on and off campus. The current cost is $20 for the academic year spanning June 1-May 31. For more information, see: [https://experiencelearning.utk.edu/risk-management-resources/](https://experiencelearning.utk.edu/risk-management-resources/). In addition to student liability insurance, students must also participate in some form of health insurance. Students not covered by a parental policy or other private policy outside of the University must purchase student health insurance. More information about student health insurance can be found here: [https://studenthealth.utk.edu/student-health-insurance/](https://studenthealth.utk.edu/student-health-insurance/). All students must provide evidence of health coverage during years 3 and 4 as well as the graduate year in order to participate in required practicum courses. This evidence may be a wallet card, a copy of the policy, a receipt from the University indicating fee paid for student health insurance, or any record showing clearly that the student is covered by a health insurance policy.

2. **Liability for safety in travel to or from assigned areas:** Students are responsible for providing their own transportation to assigned practice sites. The University of Tennessee is not liable for any injuries sustained in travel to and from assigned areas. See [http://safety.utk.edu/](http://safety.utk.edu/) for general campus safety and security information. Student Liability Insurance does not cover travel.

3. **Injury or illness while in a facility for supervised experiential learning:** The University of Tennessee is not liable for any injuries sustained during supervised experiential learning. Student Liability Insurance, as described in (1) above is required for students enrolled in practicum courses during years 3 and 4 as well as the graduate year. In case of minor accident or illness, the faculty member and/or preceptor and Program Director must be notified. Except for emergency situations, the facility will not provide health services for students. Any medical care provided will be at the expense of the individual involved.

4. **Evidence of health status:** Prior to beginning practicum experiences that involve interaction with members of the public, students must be free of any communicable diseases. They must provide the program director with documentation that they have had the following medical tests:
   - COVID-19 vaccination
   - Tuberculin skin test or chest x-ray within the last year
• Tetanus booster within the last ten years
• Rubella vaccination
• Chicken pox vaccination or date of event
• Blood work to include complete blood count (CBC)
• Current medical history including blood pressure
• Three part Hepatitis B vaccination (done over 6 months)

Students may have many of these medical tests performed at the University’s Student Health Center at no charge. Students who wish to have their private physicians conduct the physical examination are allowed to do so. The same medical form (obtained from a Program Director) is completed by the Student Health Service physicians and private physicians. Physical examinations must be completed prior to beginning practicum experiences that involve interaction with members of the public, usually spring of year 3. Students who do not provide evidence of completion of the physical examination are not allowed to begin clinical experiences until the results of the physical are submitted to the Director. The written affiliation agreements with the clinical facilities specify that the Program will send only students who meet the physical requirements of the facility. Individual student health data are not provided to the facility. Dates of negative TB tests and dates of completed Hep B may be provided to facilities that require this information. The clinical facility may request withdrawal of a student whose health status is detrimental to the patients and/or staff. Requests for withdrawal of a student are made to the Program Director.

Note that healthcare facilities are likely to require students to have current flu and COVID-19 vaccinations and provide documentation prior to participating in supervised experiential learning at the site.

5. Drug testing and criminal background checks. During experiential learning that takes place beginning year 3 and continuing throughout the remainder of the program, students will interact with people from the community. To protect the community, the Department requires all students engaged in experiential learning that involves direct contact with the public to complete a Tennessee Bureau of Investigation background check, a 10-panel drug and alcohol screening test, Tennessee State Child Abuse Registry clearance, and National Sex Offenders Search clearance. Students enrolled in courses that involve experiential learning will also be required to sign a document signifying awareness of Tennessee law regarding child sexual abuse. Associated costs of the background check and screening test are the sole responsibility of each student. These requirements must be completed in spring of year 3 before engaging with community members outside the classroom environment and be maintained throughout the duration of the program.

In the event a student is found to have a criminal incident on their background check or a positive drug/alcohol screening, they will be unable to complete any courses that include experiential learning for at least one year, which means they will be unable to complete either degree program until their record is cleared, if clearing the record is indeed possible. Information on results of background checks and drug and alcohol screening will be released to the program director, who will notify other course faculty as necessary. A committee made up of the FEM director, DPD director, and either the Graduate Program director (if the student has been accepted for graduate study) or a third member of the program’s clinical faculty will be
convened to determine appropriate measures going forward. In the event of a positive drug and/or alcohol screening, these measures will include referral to the Alcohol Education Program or Drug Education Program, as appropriate, through UT’s Center for Health Education & Wellness. If infractions violate UT’s system-wide policy on a Drug Free Campus and Workplace (2017) or have potential to endanger faculty, staff, or students, the student who has violated the policy is subject to dismissal from the program.

6. **Employee replacement:** Students engaged in supervised experiential learning as part of the program curriculum must not be used to replace employees.

7. **Compensation:** Students are not paid compensation as part of the program curriculum.

8. **Program complaints:** Students with program complaints should first contact the appropriate Program Director in attempts to resolve the issue underlying the complaint. If the issue is not resolved to the satisfaction of the complainant, the Department Head is the next point of contact. If the student wishes to proceed further with the complaint, he or she may contact the Dean of the College of Education, Health, and Human Sciences with the complaint. If these channels and other appropriate channels at the campus level have been pursued in good faith and resolution has not yet been reached, the student may direct their complaint to the Vice President for Academic Affairs and Student Success, as per the process outlined in Hilltopics. Students who have matriculated into the graduate program must follow the Appeal Procedure approved by the Graduate Council at [https://gradschool.utk.edu/documents/2016/02/student-appeals-procedures.pdf/](https://gradschool.utk.edu/documents/2016/02/student-appeals-procedures.pdf/). Records of program complaints, should they occur, are maintained for a period of no less than seven years, including resolution of complaints.

9. **Submission of program complaints to the Accreditation Council for Education in Nutrition and Dietetics:** Once all other alternatives for resolution of program complaints have been exhausted related specifically to program noncompliance with accreditation standards, complaints can be filed directly with ACEND in accordance with processes outlined here: [https://www.eatrightpro.org/acend/public-notices-and-announcements/filing-a-complaint-with-acend](https://www.eatrightpro.org/acend/public-notices-and-announcements/filing-a-complaint-with-acend).

10. **Assessment of prior learning and credit toward program requirements:** Students who wish to request assessment of prior learning for exemption from courses defined in the major curriculum are required to contact the DPD or FEM Director, as appropriate, to begin the evaluation process. This assessment is an option only for undergraduate courses. Documentation may include academic transcripts, course descriptions, course syllabi, certificates, position descriptions, projects, and other such materials to sufficiently establish that DPD and/or FEM requirements met by a specific course or courses have been fully met. If it is determined that such requirements have been met, a course petition will be completed as needed in accordance with university policy. Copies of documentation will be retained to substantiate eligibility for issuance of DPD and/or FEM Verification Statement at program completion.

11. **Formal assessment of student learning and regular reports of performance and progress:** For the DPD, 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. See University academic policies and procedures regarding grades in the current catalog at http://catalog.utk.edu. Progress through the curriculum is monitored through the university’s Banner registration system and individual academic advising, with Student Services advisors providing guidance during years 1 and 2 and a clinical faculty member assigned as academic advisor for each dietetics student thereafter. The DPD Director and college-level Student Services advisors are available for additional guidance as needed.

For the FEM, students are evaluated on key performance indicators throughout the curriculum in order to monitor progress toward competency achievement. Within courses, instructors monitor progress and provide constructive feedback to facilitate knowledge and skill acquisition. This is accomplished in conjunction with preceptors, when applicable. At the conclusion of each semester, clinical faculty will meet as a group to review student progress toward overall competency achievement and identify particular needs for the upcoming semester in order to assure each student is on track to achieve all competencies in a timely manner. Additionally, any concerns regarding professional and ethical behavior and academic integrity will be discussed. Students will meet with their faculty advisor by the start of the subsequent semester to review their competency achievement report and any concerns and coordinate with their advisor to assure timely progress through the remainder of the program.

12. Program retention and remediation procedures: Students at the undergraduate level must meet academic milestones established in UTrack and successfully complete prerequisite coursework in a timely manner in order to continue successfully in the program. Academic advisors and instructors do what is within their means to provide students support. Additionally, the University’s Student Success Center is the ideal resource for student support, including academic coaching, supplemental instruction, and tutoring. Information about the Student Success Center is available at http://studentsuccess.utk.edu. Undergraduate students who are not admitted to the M.S. concentration in Clinical Nutrition and Dietetics will be counseled regarding alternative means of attaining the RDN credential and/or alternative career paths as appropriate.

For students who have matriculated into graduate study, the University policy requires maintenance of a minimum 3.0 cumulative grade point average (GPA) for all courses taken with an A-F letter grade. If the GPA falls below 3.0, the student will be placed on academic probation. Graduate study may continue as long as each subsequent semester’s GPA is 3.0 or higher. Once the cumulative GPA is 3.0 or higher, probationary status is removed. Procedures for academic dismissal are followed as defined in the current Graduate Catalog at http://catalog.utk.edu. Appeals procedures are defined by the Graduate School at https://gradschool.utk.edu/documents/2016/02/student-appeals-procedures.pdf/.


14. Graduation and/or program completion requirements:
In order to successfully complete the Didactic Program in Dietetics, students will:

- Complete requirements for the B.S. in Nutrition, concentration in Nutrition-Dietetics, or DPD if already in possession of a bachelor’s degree.
In order to successfully complete the Future Education Model graduate program, students will:

- Complete requirements for the B.S. in Nutrition, concentration in Nutrition-Dietetics, in accordance with the Fall 2019 catalog or later or DPD in accordance with the Fall 2019 catalog or later if already in possession of a bachelor’s degree. Note: NUTR 413S is optional for students completing the Future Education Model graduate program.
- Complete requirements for the M.S. in Nutrition, concentration in Clinical Nutrition & Dietetics, including culminating project and oral defense.
- Meet all ACEND competencies, which are embedded in required undergraduate and graduate coursework.
- Complete a minimum 1,000 hours of supervised experiential learning as a component of combined undergraduate and graduate coursework. Hours will be tracked by each student and verified by individual instructors and preceptors, as applicable, each semester. At the conclusion of each semester, total hours from each course will be documented by instructors on a shared spreadsheet for each student. Final verification of hours will be completed by the FEM program director.

Completion timeline requirements for the DPD are in accordance with University of Tennessee policy. Students may graduate under the requirements of any catalog in effect during their time of study at UT provided that catalog is in effect within six years of their graduation date. See the undergraduate catalog for details. Maximum time for completion of the M.S. is in accordance with the University of Tennessee policy for time to master’s degree completion. At the time of publication this limit is six years from the beginning of the first graduate course, typically this would begin with the summer term in which students are enrolled in NUTR 513 and 516. See the current graduate catalog for details. Current and archived catalogs can be found at [http://catalog.utk.edu/](http://catalog.utk.edu/).

15. **Verification statement requirements and procedures:** 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 with the Dietetics concentration. Thus, students who graduate with a B.S. from the University and a Nutrition-Dietetics concentration major 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 and confirmation of Dietetics concentration completion. Academic records of each listed student are reviewed and a verification statement generated with digital signature for emailing to students through their university email address OR for mailing to an address provided by the student or permanent address if the student did not provide a mailing address or for pick up by the student. Additional copies (digital and/or hard copies) are kept on file by the program director, as required.

Students already in possession of a bachelor’s degree or higher and pursuing DPD requirements will likewise receive verification statements if they satisfactorily complete DPD coursework or a combination of DPD coursework plus equivalent courses. The DPD director maintains evaluations of course completion for each student electronically and requires a final academic history and/or transcripts showing that all requirements have been met prior to issuance of DPD verification statements with digital signature for emailing to students through their university email address OR for mailing to an address provided by the student or permanent address if the
student did not provide a mailing address or for pick up by the student. Additional copies (digital and/or hard copies) are kept on file by the program director, as required.

Requirements of the Future Education Model Graduate Program at the University of Tennessee are equivalent to the combined prerequisites for and completion of the M.S. in Nutrition with a concentration in Clinical Nutrition and Dietetics. Officially, the FEM accreditation encompasses the 4th year of undergraduate study and the M.S. Thus, students who graduate with a M.S. from the University with this concentration will receive a FEM Graduate verification statement. Eligibility is established through a published listing of students having graduated with a M.S. in nutrition and completion of prerequisites for and concentration requirements in Clinical Nutrition and Dietetics is verified. Verification statements are generated with digital signature for emailing to students through their university email address OR for mailing to an address provided by the student or permanent address if the student did not provide a mailing address or for pick up by the student. Additional copies are kept on file by the program director, as required.


17. Scheduling and program calendar: See http://registrar.tennessee.edu/academic_calendar/ for current and future year Academic Calendars. Instructors of individual courses, including program directors, within the department comply with the University calendar in scheduling course activities. A copy of the departmental undergraduate curriculum in Nutrition-Dietetics and graduate curriculum in Clinical Nutrition and Dietetics detailing the recommended program schedule is available in the current Undergraduate Catalog or Graduate Catalog, respectively, at http://catalog.utk.edu/. Vacations and holidays should be planned according to the University calendar for fall and spring semesters as well as the summer of the graduate year. Accommodations for leaves of absence will be considered by the program directors on a case-by-case basis.

18. Protection of privacy information and student access to their own student files: See the University’s FERPA website at http://ferpa.utk.edu/. Students are able to access their personal student information and academic records on MyUTK as well as academic advising information and records on Navigate (also accessed through MyUTK).

19. Access to student support services, including health services, counseling, tutoring, testing, and financial aid resources: See Hilltopics webpage at https://hilltopics.utk.edu/, section entitled Student Support.