

DIETETICS (DIET)

DIET 5079. Dietetic Internship Practicum. 1-3 Hours.

This course is composed of a supervised internship in an area of specialization. Course may be repeated for credit. Variable Credit (1-3).

DIET 5367. Consumer & Food Technology. 3 Hours.

Investigations of recent developments in food production and marketing; consideration of physical and chemical factors influencing the quality of food; implications and guidelines for the consumer.

DIET 5383. Research Problems. 3 Hours.

This course is tailored to the needs of students in the Dietetic Internship (DI) Program in regard to research, project development, and problem solving. Each student will conduct an individual project. As a team, students will develop a case study based on a nutrition problem with a culturally diverse target population group. Students will develop and market a brochure based on solutions to the developed study.

Prerequisite: HUSC 5330 and SOCI 5314.

DIET 5385. Sports Nutrition. 3 Hours.

This course is designed for students to review evidence-based research of nutrient requirements of health promotion and wellness, and for competitive sports in children, adolescents, adults and the elite athlete. Students will be taught various strategies and interventions to provide effective dietary changes for the performance enhancement of athletes across the life cycle in multiple levels of sport activities.

Prerequisite: Graduate Standing.

DIET 5395. Dietary Supplements. 3 Hours.

This course will prepare students for identifying the potential benefits or harmful effects of dietary supplements for health, wellness, and medical intervention for illness or athletic performance. A review of the botanical properties and complementary medicinal claims of popular dietary supplements commonly used in various cultures will be reviewed for preventative health, medicinal intervention, and potential ergogenic aids. The Dietary Reference Intakes (DRI)'s for several vitamins and minerals released by the Institute of Medicine's Food and Nutrition Board will also be reviewed. Credit 3

Prerequisite: Graduate Standing.

DIET 5396. Cultural Food Counseling. 3 Hours.

This course focuses on nutrition education strategies and interventions that will improve dietary patterns that relate to cultural values and mores associated with food habits and behaviors. Students will explore and appreciate the cultural factors that affect food patterns, cultural competency, and appropriate medical nutrition therapies and interventions.

Prerequisite: Graduate Standing.

DIET 5398. Public Health Nutrition. 3 Hours.

This course emphasizes the various roles of public health nutritionists in the context of global public health concerns and programs, and the role dietitians play in numerous public health programs. Research approaches and core competencies of public health nutritionists, global, and national public health goals and objectives, and interventions within public health nutrition programs are investigated in the course.