



**Nutrition  
And  
Dietetics  
Supplement**

**Revised, Fall 2007**



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## **Introduction to Nutrition and Dietetics at Louisiana Tech University**

Dietetics is a dynamic health profession concerned with the science and art of human nutritional care. The dietetic program at Louisiana Tech University is a “generalist” program. Graduates are prepared to work in both the foodservice systems management and the clinical nutrition areas of dietetics. Training in community nutrition also is provided.

In order to become a Registered Dietitian (RD), individuals must pass the national examination for registered dietitians. The Commission on Dietetic Registration (CDR) of The American Dietetic Association (ADA) administers the examination, and also establishes criteria for eligibility of applicants to take the exam. Eligibility criteria include both knowledge and performance standards. The *knowledge requirements* involve completion of a baccalaureate degree from an ADA accredited program that is designed to facilitate meeting the core knowledge base for entry level dietitians. The *performance requirements* involve completion of an ADA accredited post-baccalaureate internship program designed to provide students with practice experience and opportunity to master specific performance skills necessary for entry-level dietitians. **At Louisiana Tech University, satisfactory completion of the undergraduate program in dietetics and the post-baccalaureate dietetic internship enables students to be eligible to take the Registration Examination for Dietitians.**

In the undergraduate program, students must apply for and be accepted to upper division before taking professional courses (all 300 and 400 level FNU courses except FNU 305); this usually occurs prior to beginning the junior year of course work. Requirements for acceptance to upper division include successful completion of foundation courses with no grade less than a “C” and a minimum knowledge requirements grade point average (KR-GPA) of 2.85. In order to graduate from the program, a student must achieve a minimum KR GPA of 2.85 along with grades of at least “C” in the knowledge requirement courses. The knowledge requirement courses are listed on the Nutrition and Dietetics curriculum form shown on page 7 which include all courses not marked with an asterisk (\*). All students who graduate with a BS degree in Nutrition and Dietetics will receive a verification statement to verify compliance with academic qualifications as required by the American Dietetic Association. The verification statement is not an additional cost.

### **Philosophy of Dietetic Education Programs**

The School of Human Ecology at Louisiana Tech University has three dietetic programs: the undergraduate program; the post-baccalaureate dietetic internship; and the graduate program. The philosophy of each of these programs follows.

Dietetic education should provide opportunities for students to grow in their knowledge of the profession and to consider current societal issues that are affecting the profession, along with trends that are likely to affect it in the future. Critical thinking and personal commitment to the profession are enhanced by knowledge and understanding of basic concepts in dietetics.

Undergraduate education in dietetics should provide a broad intellectual experience on which graduates can base practice in the profession. Such a background can contribute to a professional who is capable of problem solving, appreciates and responds to the positions and views of other people, and has a broad frame of reference within which to set goals and interpret issues.

The dietetic internship should provide “real world” professional experiences in an environment that is constructive and supportive. It should enable students to apply theoretical learning; to reconcile ideal practice with existing circumstances in a variety of settings; and to interact as a professional with other professionals, support personnel and clients. Such experiences can contribute to effective entry-level dietetic practice.

Graduate dietetic education should provide opportunities that enable students to expand their knowledge, to develop specialized expertise, and to engage in research. Such experiences can enhance advanced-level dietetic practice and contribute to the existing body of knowledge in the profession.

Program requirements should be sufficiently flexible to allow students to explore related areas of interest while mastering knowledge and performance requirements. Learning experiences in which both intellect and imagination are stimulated, challenged and allowed to flourish can contribute to creative and effective functioning in a changing environment and can be pleasant and rewarding for both faculty and students.

Efficient and effective operation is an important component of successful programs and is enhanced by integration of the various facets of the programs into a cohesive total system. Optimal learning environments in the Louisiana Tech dietetics programs are facilitated by coordination between and among the didactic courses and between didactic learning and practice experiences.

### **The Didactic Program in Dietetics**

The mission of the didactic program in dietetics is to prepare students to enhance the quality of life of individuals, families, and consumers through education, research, and service in the areas of nutrition and food systems. Goals have been established for each of the three dietetic programs. The goals for the baccalaureate program include:

- To prepare students with the knowledge, skills, and professional attributes needed for entry level practice of dietetics. To be evaluated by:
  - Program completion rates
  - Mastery of foundation knowledge and skills
  - Acceptance into dietetic internships
  - Pass rate on the national registration exam
- To prepare students with research skills to facilitate completion of a graduate degree and conduct outcomes-based research on the job. To be evaluated by:
  - Number of students pursuing a graduate degree
  - Number of students presenting original research at local, state, and national professional meetings
- To encourage students to provide service to the profession of dietetics and to the community. To be evaluated by:
  - Student membership in the American Dietetic Association
  - Student participation in service activities for the profession and the community

### **Foundation Knowledge and Skills for Didactic Program:**

Foundation learning is defined by ADA as follows: knowledge of a topic as it applies to the profession of dietetics and the ability to demonstrate the skill at a level that can be developed further. To successfully achieve the foundation knowledge and skills, graduates must have demonstrated the ability to communicate and collaborate, solve problems, and apply critical thinking skills.

The following eight emphasis areas are specified by The American Dietetic Association as Foundation Knowledge and Skills for the didactic component of entry level dietetic education programs:

**1. Possess transferable skills that facilitate success in any professional setting (communication skills – written, oral and technological; organization skills; team-building and collaboration skills; commitment to lifelong learning; ethical practice; social responsibility).**

**Knowledge of:**

- 1.1 Negotiation techniques
- 1.2 Lay and technical writing
- 1.3 Media presentations
- 1.4 Interpersonal communication skills
- 1.8 Concepts of human and group dynamics
- 1.9 Public speaking
- 3.2 Psychology

**Ability to:**

- 1.11 Use oral and written communications in presenting an educational session for a group
- 1.15 Use current information technologies
- 1.16 Work effectively as a team member
- 7.19 Develop a personal portfolio

**2. Be able to critically evaluate information from a variety of sources, use research evidence to support decision making, and participate in applied research.**

**Knowledge of:**

- 4.1 Research methodologies
- 4.2 Needs assessments
- 4.3 Outcomes based research
- 4.4 Scientific method
- 6.2 Influence of age, growth, and normal development on nutritional requirements
- 6.3 Nutrition and metabolism

**Ability to:**

- 4.6 Interpret current research
- 4.7 Interpret basic statistics

**3. Use critical thinking and problem solving skills to utilize the ADA nutrition care process to plan interventions for individuals and groups in clinical and community settings.**

**Knowledge of:**

- 2.1 Exercise physiology
- 2.2 Genetics
- 2.3 General health assessment, eg, blood pressure, vital signs
- 2.4 Organic chemistry
- 2.5 Biochemistry
- 2.6 Physiology
- 2.7 Microbiology
- 2.8 Nutrient metabolism
- 2.9 Pathophysiology related to nutrition care
- 2.10 Fluid and electrolyte requirements
- 2.11 Pharmacology: Nutrient-nutrient and drug-nutrient interaction
- 4.2 Needs assessments
- 5.12 Role of food in promotion of a healthy lifestyle

- 6.1 Evolving methods of assessing health status
- 6.2 Influence of age, growth, and normal development on nutritional requirements
- 6.3 Nutrition and metabolism
- 6.4 Assessment and treatment of nutritional health risks
- 6.5 Medical nutrition therapy
- 6.6 Strategies to assess need for adaptive feeding techniques and equipment
- 6.9 Complementary and alternative nutrition and herbal therapies
- 6.10 Dietary supplements
- 7.1 Program planning, monitoring, and evaluation
- 7.5 Risk management
- 7.10 Quality improvement
- 7.11 Information management
- 7.12 Systems theory
- 7.14 Diversity issues
- 8.1 Health care policy and administration
- 8.2 Health care delivery systems
- 8.3 Current reimbursement issues, policies, and regulations

**Ability to:**

- 1.13 Document appropriately a variety of activities
- 2.12 Interpret medical terminology
- 2.13 Interpret laboratory parameters relating to nutrition
- 6.11 Calculate and/or define diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, eg, hypertension, obesity, diabetes, diverticular disease
- 6.12 Screen individuals for nutritional risk
- 6.13 Collect pertinent information for comprehensive nutrition assessments
- 6.14 Determine nutrient requirements across the lifespan
- 6.15 Translate nutrition needs into food choices and menus for people of diverse cultures and religions
- 6.16 Measure, calculate, and interpret body composition data
- 6.17 Calculate enteral and parenteral nutrition formulations

**4. Be advocates for the dietetics profession and for policies that impact nutrition status of individuals and groups.**

**Knowledge of:**

- 3.1 Public policy development
- 3.4 Economics and nutrition
- 5.8 Availability of food and nutrition programs in the community
- 5.9 Local, state, and national food security policy
- 5.11 Environmental issues related to food
- 5.14 Food and nutrition laws/regulations/policies
- 8.1 Health care policy and administration
- 8.2 Health care delivery systems
- 8.3 Current reimbursement issues, policies, and regulations

**Ability to:**

- 1.14 Explain a public policy position regarding dietetics

## **5. Provide nutrition education in a variety of settings.**

### **Knowledge of:**

- 1.4 Interpersonal communication skills
- 1.5 Counseling theory and methods
- 1.6 Interviewing techniques
- 1.7 Educational theory and techniques
- 1.8 Concepts of human and group dynamics
- 1.9 Public speaking
- 1.10 Educational materials development
- 3.2 Psychology
- 3.3 Health behaviors and educational needs of diverse populations
- 5.4 Sociocultural and ethnic food consumption issues and trends
- 5.8 Availability of food and nutrition programs in the community
- 5.12 Role of food in promotion of a healthy lifestyle
- 5.13 Promotion of pleasurable eating
- 5.15 Food availability and access for the individual, family, and community
- 6.7 Health promotion and disease prevention theories and guidelines
- 6.8 Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior
- 6.9 Complementary and alternative nutrition and herbal therapies
- 6.10 Dietary supplements
- 7.14 Diversity issues

### **Ability to:**

- 1.12 Counsel individuals on nutrition
- 5.17 Calculate and interpret nutrient composition of foods
- 5.19 Apply food science knowledge to functions of ingredients in food
- 5.20 Demonstrate basic food preparation and presentation skills
- 5.21 Modify recipe/formula for individual or group dietary needs
- 7.18 Apply marketing principles

## **6. Utilize knowledge of food, food systems, management, entrepreneurship, and regulatory agencies to plan, manage and market a food service operation.**

### **Knowledge of:**

- 3.3 Economics and nutrition
- 4.5 Quality improvement methods
- 5.1 Food technology
- 5.2 Biotechnology
- 5.3 Culinary techniques
- 5.5 Food safety and sanitation
- 5.6 Food delivery systems
- 5.7 Food and non-food procurement
- 5.10 Food production systems
- 5.11 Environmental issues related to food
- 5.14 Food and nutrition laws/regulations/policies
- 5.16 Applied sensory evaluation of food
- 7.1 Program planning, monitoring, and evaluation
- 7.2 Strategic management
- 7.3 Facility management
- 7.4 Organizational change theory
- 7.5 Risk management
- 7.6 Management theories

- 7.7 Human resource management, including labor relations
- 7.8 Materials management
- 7.9 Financial management, including accounting principles
- 7.10 Quality improvement
- 7.11 Information management
- 7.12 Systems theory
- 7.13 Marketing theory and techniques
- 7.14 Diversity issues

**Ability to:**

- 2.14 Apply microbiological and chemical considerations to process controls
- 4.7 Interpret basic statistics
- 5.18 Determine recipe/formula proportions and modifications for volume food production
- 5.19 Apply food science knowledge to functions of ingredients in food
- 5.20 Demonstrate basic food preparation and presentation skills
- 5.21 Modify recipe/formula for individual or group dietary needs
- 6.15 Translate nutrition needs into food choices and menus for people of diverse cultures and religions
- 7.15 Determine costs of services/operation
- 7.16 Prepare a budget
- 7.17 Interpret financial data
- 7.18 Apply marketing principles

### **Undergraduate Dietetic Curriculum**

The Nutrition and Dietetics curriculum sheet is an official College of Applied and Natural Sciences form. This sheet lists courses required for the B.S. degree in dietetics from Louisiana Tech University. Most of the courses are Knowledge Requirement or KR courses. These are the courses in which students achieve the core knowledge requirements for entry-level dietitians as specified by the American Dietetic Association. The additional courses, those courses marked with an asterisk [\*], are those required by Louisiana Tech University to receive the baccalaureate degree, but they do not satisfy ADA's core knowledge requirements. The total number of hours in the dietetic curriculum is 123. The KR courses account for 109 hours and the additional courses for 14.

Calculation of GPA for admission to upper division, graduation, and admission to the dietetic internship is based only on KR courses. The KR GPA is determined by dividing the total quality points earned by the total number or hours attempted from KR courses. Repeated classes and classes with "F" grades will be included in the cumulative KR GPA. In each case, the minimum acceptable GPA is 2.85. In addition, students must receive a grade of "C" or better in all KR courses to graduate.

Food and Nutrition students admitted to upper division must maintain a minimum Knowledge Requirement Grade Point Average (KRGPA) of 2.85 to continue enrolling in 300-400 level food and nutrition courses (FNU 305 excluded).

After students are admitted to upper division, the KRGPA is calculated at the end of every quarter. Students falling below 2.85 will be sent a letter indicating their KRGPA is below the minimum requirement of 2.85 and they are on probation for one quarter. Students on probation will be allowed that quarter to raise their KRGPA to 2.85 or above. If by the end of the quarter their KRGPA is not at 2.85 or above, they will not be allowed to take upper division food and nutrition courses.

Students on probation will be allowed to register for upper division food and nutrition courses during early registration, but will be required to drop the courses if their KRGPA is not 2.85 or above at the beginning of the quarter.

Students who are dropped from upper division may take lower division KR courses, raise their KRGPA, and re-apply for upper division. KRGPA will be calculated using all earned KR course hours and quality points, including repeats.

### **Course Scheduling**

The following pages give additional information about scheduling. A suggested schedule to complete the program in four academic years is included.

Food and Nutrition 220, 232, 274 and all 300 and 400 level Food and Nutrition courses are **offered only one time each year**. Other courses are offered more frequently, but not necessarily every quarter. Careful planning is required to ensure that courses are taken at the appropriate time. **Students will not be allowed to enroll in upper division Food and Nutrition courses without first completing the specified prerequisite courses. The student and the advisor are to work together to ensure that all degree requirements are completed in the correct sequence.**

### **Application to Upper Division**

Dietetic students must be admitted to upper division and have completed required prerequisites **before enrolling in 300 level Food and Nutrition courses (except for FNU 305)**. To be admitted to upper division, students are to have completed a total of 54 hours with a minimum of 35 hours of knowledge requirement courses and have a KR grade point average of 2.85 and no grade less than a "C" in KR courses.

The Application to Upper Division form is included in the supplement. Additional copies of the Application form can be obtained from your advisor or from the Secretary for Dietetic Programs.

The Application should be completed and submitted to the Dietetic Programs Secretary (CTH room 251) prior to advising **the quarter before you plan to enroll** in upper division courses. Instructions for completing the application are provided on back of the application form. **NOTE: You must have completed a total of 54 hours with a minimum of 35 hours of KR courses by the end of the quarter during which application is made.**

Application forms will be reviewed by the Didactic Program Director and the Director of the School of Human Ecology. Each applicant will be notified in writing concerning the decision regarding his/her application.

**NUTRITION and DIETETICS, BS**  
**School of Human Ecology**

IPC: 01/05  
 Effective: Fall 2005

**STUDENT:** \_\_\_\_\_  
**DATE** \_\_\_\_\_  
**ENTERED:** \_\_\_\_\_

**CWID#:** \_\_\_\_\_  
**ADVISOR:** \_\_\_\_\_

**GENERAL EDUCATION REQUIREMENTS:**

	<b>GRADE</b>	<b>SCH</b>
<b>ARTS:</b>		
ART 290/HES 280/MUGN 290/SPTH 290*	_____	3
<b>COMPUTER LITERACY:</b>		
MCS 246	_____	3
<b>ENGLISH COMPOSITION:</b>		
ENGL 100 or 101	_____	3
ENGL 102	_____	3
<b>HUMANITIES:</b>		
HIST ELEC* _____	_____	3
ENGL 201 or 202*	_____	3
ENGL 303	_____	3
SPCH 110 or 377	_____	3
<b>MATHEMATICS:</b>		
MATH 100 or 101	_____	3
STAT 200	_____	3
<b>NATURAL SCIENCES:</b>		
BISC 214	_____	4
BISC 225	_____	3
BISC 226	_____	1
BISC 227	_____	3
BISC 228	_____	1
CHEM 120	_____	3
CHEM 121	_____	3
CHEM 122	_____	1
<b>SOCIAL SCIENCES:</b>		
PSYC 102	_____	3
PSYC 320 or 400	_____	3
SOC 201	_____	3
<b>Total Hours:</b>		<b>58</b>

**NUTRITION and DIETETICS REQUIREMENTS:**

	<b>GRADE</b>	<b>SCH</b>
FNU 103	_____	1
FNU 203	_____	3
FNU 220	_____	3
FNU 232	_____	3
FNU 274	_____	3
FNU 302	_____	3
FNU 305	_____	2
FNU 402	_____	3
FNU 403	_____	3
FNU 404	_____	3
FNU 412	_____	3
FNU 414	_____	3
FNU 423	_____	3
FNU 443	_____	3
FNU 463	_____	3
FNU 472	_____	3
FNU ELEC _____	_____	3
<b>Total Hours:</b>		<b>48</b>

**OTHER PROGRAM REQUIREMENTS:**

ACCT 201 or 206	_____	3
MGT 310	_____	3
MGT 340 or 400	_____	3
<b>Total Hours:</b>		<b>9</b>

**TOTAL CURRICULUM HOURS: 123**

_____ Approved for Upper Division	_____ Date
--------------------------------------	---------------

Approved for Graduation:	
_____ Department Head's Signature	_____ Date
_____ Dean's Signature	_____ Date

**HUMAN ECOLOGY CORE REQUIREMENTS:**

FCS 201	_____	3
HEC 457*	_____	1
HEC 398*	_____	1
MCS 256*	_____	3
<b>Total Hours:</b>		<b>8</b>

\*Not an ADA-Knowledge Requirement Course

‡Beginning in Fall 2005, students enrolled at LA Tech must complete a required International Education course. History 102 will satisfy both the humanities requirement and the international education requirement.

2005

Nutrition and Dietetics  
School of Human Ecology

Freshman Year	SCH	GRADE		SCH	GRADE
CHEM 120	<u>3</u>	_____	MATH 100 or 101	<u>3</u>	_____
CHEM 121	<u>3</u>	_____	MCS 246	<u>3</u>	_____
CHEM 122	<u>1</u>	_____	SOC 201	<u>3</u>	_____
ENGL 100 or 101	<u>3</u>	_____	UNIV SEMINAR		
ENGL 102	<u>3</u>	_____			
ENGL 201 or 202	<u>3</u>	_____			
FCS 201	<u>3</u>	_____			
FNU 103	<u>1</u>	_____			
FNU ELECTIVE _____	<u>3</u>	_____			

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**Sophomore Year**

ACCT 201 or 206	<u>3</u>	_____	FNU 220	<u>3</u>	_____
BISC 225	<u>3</u>	_____	FNU 232	<u>3</u>	_____
BISC 226	<u>1</u>	_____	FNU 274	<u>3</u>	_____
BISC 227	<u>3</u>	_____	MCS 256	<u>3</u>	_____
BISC 228	<u>1</u>	_____	PSYC 102	<u>3</u>	_____
FNU 203	<u>3</u>	_____			

(Apply for Dietetic Upper Division)

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**Junior Year**

BISC 214	<u>4</u>	_____	FNU 414	<u>3</u>	_____
ENGL 303	<u>3</u>	_____	MGMT 310	<u>3</u>	_____
FNU 305	<u>2</u>	_____	SPCH 110 or 377	<u>3</u>	_____
FNU 402	<u>3</u>	_____	STAT 200	<u>3</u>	_____
FNU 403	<u>3</u>	_____			
FNU 404	<u>3</u>	_____			

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**Senior Year**

FNU 302	<u>3</u>	_____	FINE ARTS ELEC _____	<u>3</u>	_____
FNU 412	<u>3</u>	_____	HISTORY ELEC _____	<u>3</u>	_____
FNU 423	<u>3</u>	_____	HEC 398	<u>1</u>	_____
FNU 443	<u>3</u>	_____	HEC 457	<u>1</u>	_____
FNU 463	<u>3</u>	_____	MGMT 340 or 400	<u>3</u>	_____
FNU 472	<u>3</u>	_____	PSYC 320 or 400	<u>3</u>	_____

**32**

**TOTAL HOURS IN CURRICULUM**

**123**

NAME: \_\_\_\_\_

**FOUR YEAR BLOCK PLAN**  
**Effective: Fall 2005**  
**(Block Revised Spring 2008)**

**MAJOR: NUTRITION AND DIETETICS**

<b>FALL 20</b> _____ CHEM 120 3 ENGL 100 or 101 3 FNU 103 1 MATH 100 or 101 3 UNIV SEMINAR  <b>10</b>	<b>WINTER 20</b> _____ ENGL 102 3 CHEM 121 3 CHEM 122 1 FCS 201 3  <b>10</b>	<b>SPRING 20</b> _____ ENGL 201 or 202 3 FNU ELECTIVE 3 MCS 246 3 SOC 201 3  <b>12</b>	<b>SUMMER 20</b> _____    	<b>COURSES NOT COMPLETED</b>
<b>FALL 20</b> _____ BISC 225 3 BISC 226 1 FNU 232 3 MCS 256 3  <b>10</b>	<b>WINTER 20</b> _____ BISC 227 3 BISC 228 1 FNU 220 3 PSYC 102 3  <b>10</b>	<b>SPRING 20</b> _____ ACCT 201 or 206 3 FNU 203 3 FNU 274 3  (Apply for Dietetic Upper Division Program) <b>9</b>	<b>SUMMER 20</b> _____    	<b>COURSES NOT COMPLETED</b>
<b>FALL 20</b> _____ FNU 402 3 FNU 414 3 MGMT 310 3 SPCH 110 or 377 3  <b>12</b>	<b>WINTER</b> _____ FNU 305 2 FNU 404 3 STAT 200 3  <b>8</b>	<b>SPRING 20</b> _____ BISC 214 4 ENGL 303 3 FNU 403 3  <b>10</b>	<b>SUMMER 20</b> _____    	<b>COURSES NOT COMPLETED</b>
<b>FALL 20</b> _____ FNU 302 3 FINE ARTS ELEC 3 HIST ELECTIVE 3 MGMT 340 or 400 3  <b>12</b>	<b>WINTER 20</b> _____ FNU 412 3 FNU 423 3 HEC 398 1 PSYC 320 or 400 3  <b>10</b>	<b>SPRING 20</b> _____ FNU 443 3 FNU 463 3 FNU 472 3 HEC 457 1  <b>10</b>	<b>SUMMER 20</b> _____    	<b>COURSES NOT COMPLETED</b>
<b>12</b>	<b>10</b>	<b>10</b>		

NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

EFFECTIVE: Fall 2005

**DIDACTIC DIETETIC PROGRAM APPLICATION FOR UPPER DIVISION  
SCHOOL OF HUMAN ECOLOGY**

**Foundation Knowledge Requirement (KR) Courses**

**Professional Courses**

FNU 103 Human Nutr & Wt. Ctrl.	_____	<u>1</u>	_____
FNU 203 Nutrition	_____	<u>3</u>	_____
FNU 220 Life Cycle Nutrition	_____	<u>3</u>	_____
FNU 232 Basic Food Science	_____	<u>3</u>	_____
FNU 274 Dietetic Seminar	_____	<u>3</u>	_____
FNU ELEC	_____	<u>3</u>	_____

**Science Courses**

BISC 225 Human Anat/Physi	_____	<u>3</u>	_____
BISC 226 Anat/Physi Lab	_____	<u>1</u>	_____
BISC 227 Human Anat/Physi	_____	<u>3</u>	_____
BISC 228 Adv Anat/Physi Lab	_____	<u>1</u>	_____
CHEM 120 Intro Inorganic Chem	_____	<u>3</u>	_____
CHEM 121 Intro Organic & Bio	_____	<u>3</u>	_____
CHEM 122 Chemistry Lab	_____	<u>1</u>	_____

**MATH**

MATH 100 or 101	_____	<u>3</u>	_____
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**Social Science Courses**

ACCT 201 or 206	_____	<u>3</u>	_____
ENGL 100 or 101 Composition	_____	<u>3</u>	_____
FCS 201 Intro Child	_____	<u>3</u>	_____
MCS 246 Microcomputer	_____	<u>3</u>	_____

Office Use Only:	
TOTAL Hours:	_____
TOTAL QP:	_____
KR Foundation Courses GPA:	_____
ACTION:	
_____	Admitted
_____	Not Admitted
_____	_____
DPD Director	Date
_____	_____
Director, School of Human Ecology	Date

**Professional Upper Division Knowledge Requirement (KR) Courses**

FNU 302 Qty Food Field Exp	_____	<u>3</u>	_____	FNU 414 Nutr Care I	_____	<u>3</u>	_____
FNU 305 Nutr Educ Meth	_____	<u>2</u>	_____	FNU 423 Nutr Care II	_____	<u>3</u>	_____
FNU 402 Hum Nutr BioChem I	_____	<u>3</u>	_____	FNU 443 Nutr Care III	_____	<u>3</u>	_____
FNU 403 Community Nutr	_____	<u>3</u>	_____	FNU 463 Med. Nut. Therapy III	_____	<u>3</u>	_____
FNU 404 Hum Nutr BioChem II	_____	<u>3</u>	_____	FNU 472 Food Sys Mgt II	_____	<u>3</u>	_____
FNU 412 Adv Food Sci	_____	<u>3</u>	_____				

**Other Knowledge Requirement (KR) Courses**

BISC 214 Survey	_____	<u>4</u>	_____	PSYC 102 Principles	_____	<u>3</u>	_____
ENGL102 Composition	_____	<u>3</u>	_____	PSYC 320 or 400	_____	<u>3</u>	_____
ENGL 303 Tech Writing	_____	<u>3</u>	_____	SOC 201 Principles	_____	<u>3</u>	_____
MGMT 310 Mgt of Organizations	_____	<u>3</u>	_____	STAT 200 Basic	_____	<u>3</u>	_____
MGMT 340 or 400 Entrepreneurship	_____	<u>3</u>	_____	SPCH 110 or 377 Principles or Prof. Speaking	_____	<u>3</u>	_____

**ADDITIONAL COURSES REQUIRED FOR DIETETICS DEGREE FROM LOUISIANA TECH UNIVERSITY**

ENGL 201 or 202	_____	<u>3</u>	_____	MCS 256 Indv Family Mgmt	_____	<u>3</u>	_____
HEC 457 Orientation to Employ.	_____	<u>1</u>	_____	FINE ARTS ELECTIVE	_____	<u>3</u>	_____
HIST ELECTIVE	_____	<u>3</u>	_____	HEC 398 Human Eco Seminar	_____	<u>1</u>	_____

**TOTAL 123**



## **Didactic Program Information – Field Experience**

Students will be involved in some field experiences, especially during their junior and senior years. Some of the experiences will be completed in the School of Human Ecology, and some will be completed in health care and food service facilities in the local area. Travel will be at the student's expense. All students participating in courses or activities that include field experiences will be asked to sign "hold harmless" agreements.

**Insurance:** All students enrolled in Food and Nutrition 302 must acquire personal liability insurance and medical insurance coverage. Proof of coverage must be provided to the course instructor on or before the first class meeting.

The Louisiana Tech University Student Government Association (SGA) offers group rates on medical insurance coverage for students. Group rates for the personal liability insurance are available through Marsh Affinity Group Services, 1776 West Lakes Parkway, West Des Moines, IA, 50398 (1-800-503-9230). Students may apply and pay online at [www.proliability.com](http://www.proliability.com). **NOTE: In order for students to be eligible for the group rate, they must produce documentation to verify that they are members of the American Dietetic Association.**

**Attire:** All students enrolled in FNU 302 **must report to lab sites wearing** a ¾ length lab coat with a LA Tech dietetics student patch sewn on the right arm. Patches are available in the bookstore. Students also **must wear** approved clothing (easy care/washable scrubs – no jeans), non-slip closed-toe shoes, and hairnets (nylon skull caps for men) to all lab sites.

**Field Trips.** Field trips to professional activities such as district and state dietetic association meetings will be scheduled. In addition, field trips to regional dietetic facilities may be planned in conjunction with specific course work. Students are expected to attend, but alternative assignments will be made for exceptional cases. As students participate in field experiences, association meetings, or other Tech related events, dress should be professional and appropriate. Lab coats (name tags required) may be worn over professional street clothes for certain activities.

**Uniforms:** Students will be expected to purchase lab coats at an approximate cost of \$30. Arm patches are approximately \$4.00 each. Patches are available in the Louisiana Tech University bookstore. Hairnets (nylon skullcaps for men) are purchased at the students' expense.

Faculty maintain the right to make decisions regarding students' participation in field experiences based on appropriateness of their appearance. Any experience denied the student on the basis of appearance will be the responsibility of the student to make up. A confirmed report of inappropriate behavior by a student in a facility will result in a grade of zero (0) for that lab. No make-ups will be allowed.

**Transportation:** Students need transportation for field trips, but usually rides and expenses can be shared.

**Costs.** The basic cost of the baccalaureate program in dietetics is that associated with a college education. Such information is available on a quarterly basis from the Comptroller's Office.

Cost of books is difficult to estimate, but is usually between \$200 and \$350 per quarter. Dietetics is a professional program so there are professional costs in addition to academic costs. The following information relates to these costs.

Liability insurance (1 year)	Approximately \$ 35.00 – 41.00
Association dues (ADA and SDA)	Approximately \$ 53.00
Lab coat, shoes, patches	Approximately \$ 150.00
Field Trips (yearly)	Approximately \$ 100.00

### Professional Organization

All dietetic students are encouraged to join and participate in the Student Dietetic Association. The Student Dietetic Association is involved in a variety of activities that include monthly meetings with guest presenters, fund raising activities, National Nutrition Month activities, and social events. **Note: Demonstrated extracurricular participation in professional organizations will be reviewed when applying to the Dietetic Internship at Louisiana Tech University, as well as to other DI programs.**

### Dietetic Internship

**To be eligible to take the Registration Examination to become a registered dietitian (RD), students who receive a B.S. degree in dietetics from Louisiana Tech University must complete a post-baccalaureate experience.** The post-baccalaureate experience at Louisiana Tech University is the Dietetic Internship Program.

Louisiana Tech's dietetic internship meets the core competencies for dietitians (CD) specified by the American Dietetic Association (ADA) for eligibility to take the RD exam and has a nutrition therapy (NT) emphasis area. Upon completion of the internship component of dietetic education, all graduates will be able to do the following:

- CD1. Perform in accordance with the Code of Ethics for the Profession of Dietetics
- CD2. Refer clients/patients to other dietetics professionals or disciplines when a situation is beyond one's level or area of competence (perform)
- CD3. Participate in professional activities
- CD4. Perform self-assessment, prepare a portfolio for professional development, and participate in lifelong learning activities
- CD5. Participate in legislative and public policy processes as they affect food, food security, nutrition, and health care
- CD6. Use current technologies for information and communication activities (perform)
- CD7. Supervise documentation of nutrition assessment and interventions
- CD8. Provide dietetics education in supervised practice settings (perform)
- CD9. Supervise counseling, education, and/or other interventions in health promotion/disease prevention for patient/clients needing medical nutrition therapy for uncomplicated instances of common conditions, e.g., hypertension, obesity, diabetes, and diverticular disease
- CD10. Supervise education and training for target groups
- CD11. Develop and review educational materials for target populations (perform)
- CD12. Participate in the use of mass media to promote food and nutrition
- CD13. Interpret and incorporate new scientific knowledge into practice (perform)
- CD14. Supervise quality improvement, including systems and customer satisfaction, for dietetics service and/or practice
- CD15. Develop and measure outcomes for food and nutrition services and practice (perform)
- CD16. Participate in organizational change and planning and in goal-setting processes

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- CD17. Participate in business or operating plan development
- CD18. Supervise the collection and processing of financial data
- CD19. Perform marketing functions
- CD20. Participate in human resources functions
- CD21. Participate in facility management, including equipment selection and design/redesign of work units
- CD22. Supervise the integration of financial, human, physical, and material resources and services
- CD23. Supervise production of food that meets nutrition guidelines, cost parameters, and consumer acceptance
- CD24. Supervise development and/or modification of recipes/formulas
- CD25. Supervise translation of nutrition into foods/menus for target populations
- CD26. Supervise design of menus as indicated by the patient's/client's health status
- CD27. Participate in applied sensory evaluation of food and nutrition products
- CD28. Supervise procurement, distribution, and service within delivery systems
- CD29. Manage safety and sanitation issues related to food and nutrition
- CD30. Supervise nutrition screening of individual patients/clients
- CD31. Supervise nutrition assessment of individual patients/clients with uncomplicated instances of common medical conditions, e.g., hypertension, obesity, diabetes, and diverticular disease
- CD32. Assess nutritional status of individual patients/clients with complex medical conditions, e.g., renal disease, multisystem disease, organ failure, and trauma
- CD33. Design and implement nutrition care plans as indicated by the patient's/client's health status (perform)
- CD34. Manage monitoring of patients'/clients' food and/or nutrient intake
- CD35. Select, implement, and evaluate standard enteral and parenteral nutrition regimens, i.e., in a medically stable patient to meet nutritional requirements where recommendations/adjustments involve primarily macronutrients (perform)
- CD36. Develop and implement transitional feeding plans—i.e., conversion from one form of nutrition support to another, e.g., total parenteral nutrition to tube feeding to oral diet (perform)
- CD37. Coordinate and modify nutrition care activities among caregivers (perform)
- CD38. Conduct nutrition care component of interdisciplinary team conferences to discuss patient/client treatment and discharge planning
- CD39. Refer patients/clients to appropriate community services for general health and nutrition needs and to other primary care providers as appropriate (perform)
- CD40. Supervise screening of the nutritional status of the population and/or community groups
- CD41. Conduct assessment of the nutritional status of the population and/or community groups
- CD42. Provide nutrition care for people of diverse cultures and religions across the lifespan, i.e., infancy through geriatrics (perform)
- CD43. Conduct community-based health promotion/disease prevention programs
- CD44. Participate in development and evaluation of a community-based food and nutrition program
- CD45. Supervise community-based food and nutrition programs
- CD46. Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers

Louisiana Tech's dietetic internship has a nutrition therapy emphasis (NT). Competencies that meet ADA's nutrition therapy emphasis are:

- NT1. Supervise nutrition assessment of individual patients/clients with complex medical conditions, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma
- NT2. Integrate pathophysiology into medical nutrition therapy recommendations (perform)
- NT3. Supervise design through evaluation of nutrition care plan for patients/clients with complex medical conditions, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma
- NT4. Select, monitor, and evaluate complex enteral and parenteral nutrition regimens, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma (perform)
- NT5. Supervise development and implementation of transition feeding plans from the inpatient to home setting
- NT6. Conduct counseling and education for patients/clients with complex needs, ie, more complicated health conditions in select populations, eg, renal disease, multi-system organ failure, trauma
- NT7. Perform basic physical assessment
- NT8. Participate in nasogastric feeding tube placement and care
- NT9. Participate in waived point-of-care testing, such as blood glucose monitoring
- NT10. Participate in the care of patients/clients requiring adaptive feeding devices
- NT11. Manage clinical nutrition services

The dietetic internship at Louisiana Tech University is an eleven-month (4-quarter) sequence of internship practice and study. Interns are admitted annually during the summer quarter. The summer quarter consists of six hours of graduate work and a one-hour post-baccalaureate course designed to prepare interns for their practicum experiences. Fall, winter, and spring quarter interns fulfill practicum time in the facilities along with an additional three hours of graduate work each quarter. The program provides approximately 32 hours of supervised practice each week. Practice experiences are provided in foodservice management, clinical, and community settings. Application deadline for admission is February 15.

### **Admission requirements**

1. An undergraduate degree from an accredited university.
2. A Didactic Program in Dietetics (DPD) verification statement or verification of intent to complete a DPD program. Note: Tech students will receive the verification statement upon successful completion of the undergraduate dietetics program.
3. A KR GPA of 2.85 or above.
4. Completion of the Graduate Record Exam (GRE) with a minimum combined score for verbal and quantitative of 850.
5. Acceptance into the Louisiana Tech University graduate school.
6. Physician's statement verifying ability to function in practice facilities which includes documentation of a hepatitis B and TB vaccination.
7. Verification of personal health insurance and professional liability insurance.

8. Documentation of paid and/or volunteer work experience. **Note: Experience in a dietetic setting is highly recommended.**
9. Personal letter stating professional goals.
10. Two Recommendation Forms.
11. American Dietetic Association Supervised Practice Program application.

Selection to the DI is made by the Nutrition and Dietetics faculty based on a point system. Assignment to one of the three internship cities (Monroe, Alexandria, Shreveport) will be made at that time, and also will be based on a point system. **Note: Tech students receive additional points in the selection process.**

Upon acceptance into the program, a criminal background check will be required for all students and a drug and alcohol screening may be required before placement in facilities at a potential cost of \$35 to \$100.

### **Computer Matching**

All students who apply to and desire to be matched with the Louisiana Tech University Dietetic Internship must participate in the computer matching process through D&D Digital. Computer matching occurs in February for the following summer. Computer matching forms can be obtained from the Dietetic Program Director.

### **Costs for Dietetic Internship**

A professional program fee will be assessed for each quarter the student is enrolled in the dietetic internship program. The fee is \$125.00 a quarter, in addition to tuition and other fees. Note: Fees are subject to change.

Dietetic internship fee (\$125 per quarter)	\$ 500.00
Liability insurance (1 year)	\$ 41.00
Association dues (yearly)	\$ 53.00
Lab coat, shoes, patches	\$ 100.00
Field Trips (yearly)	\$ 100.00
Textbooks (approximately)	\$ 250.00
Criminal background check & drug screen (approximately)	\$ 50.00

### **Code of Ethics for the Profession of Dietetics American Dietetic Association**

The code of Ethics for the profession of dietetics is provided in this supplement. Students in each of the three dietetics programs are expected to abide by this code of ethical behavior.

### **Preamble**

The American Dietetic Association and its credentialing agency, the Commission on Dietetic Registration, believe it is in the best interests of the profession and the public it serves that a Code of Ethics provide guidance to dietetic practitioners in their professional practice and conduct. Dietetic practitioners have voluntarily

developed a Code of Ethics to reflect the ethical principles guiding the dietetic profession and to outline commitments and obligations of the dietetic practitioner to self, client, society, and the profession.

The purpose of the Commission on Dietetic Registration is to assist in protecting the nutritional health, safety, and welfare of the public by establishing and enforcing qualifications for dietetic registration and for issuing voluntary credentials to individuals who have attained those qualifications. The Commission has adopted this Code to apply to individuals who hold these credentials.

The Ethics Code applies in its entirety to members of The American Dietetic Association who are Registered Dietitians (RDs) or Dietetic Technicians, Registered (DTRs). Except for sections solely dealing with the credential, the Code applies to all American Dietetic Association members who are not RDs or DTRs. Except for aspects solely dealing with membership, the Code applies to all RDs and DTRs who are not ADA members. All of the aforementioned are referred to in the Code as “dietetic practitioners.”

### **Principles**

1. The dietetic practitioner provides professional services with objectivity and with respect for the unique needs and values of individuals.
2. The dietetic practitioner avoids discrimination against other individuals on the basis of race, creed, religion, sex, age and national origin.
3. The dietetic practitioner fulfills professional commitments in good faith.
4. The dietetic practitioner conducts him/herself with honesty, integrity, and fairness.
5. The dietetic practitioner remains free of conflict of interest while fulfilling the objectives and maintaining the integrity of the dietetic profession.
6. The dietetic practitioner maintains confidentiality of information.
7. The dietetic practitioner practices dietetics based on scientific principles and current information.
8. The dietetic practitioner assumes responsibility and accountability for personal competence in practice.
9. The dietetic practitioner recognizes and exercises professional judgment within the limits of his/her qualifications and seeks counsel or makes referrals as appropriate.
10. The dietetic practitioner provides sufficient information to enable clients to make their own informed decisions.
11. The dietetic practitioner who wishes to inform the public and colleagues of his/her services does so by using factual information. The dietetic practitioner does not advertise in a false or misleading manner.
12. The dietetic practitioner promotes or endorses products in a manner that is neither false nor misleading.
13. The dietetic practitioner permits use of his/her name for the purpose of certifying that dietetic services have been rendered only if he/she has provided or supervised the provision of those services.

14. The dietetic practitioner accurately presents professional qualifications and credentials.
  - a. The dietetic practitioner uses “RD” or “registered dietitian” and “DTR” or “dietetic technician, registered” only when registration is current and authorized by the Commission on Dietetic Registration.
  - b. The dietetic practitioner provides accurate information and complies with all requirements of the Commission on Dietetic Registration program in which he/she is seeking initial or continued credentials from the Commission on Dietetic Registration.
  - c. The dietetic practitioner is subject to disciplinary action for aiding another person in violating any Commission on Dietetic Registration requirements or aiding another person in representing himself/herself as an RD or DTR when he/she is not.
15. The dietetic practitioner presents substantiated information and interprets controversial information without personal bias, recognizing that legitimate differences of opinion exist.
16. The dietetic practitioner makes all reasonable effort to avoid bias in any kind of professional evaluation. The dietetic practitioner provides objective evaluation of candidates for professional association memberships, awards, scholarships, or job advancements.
17. The dietetic practitioner voluntarily withdraws from professional practice under the following circumstances:
  - a. The dietetic practitioner has engaged in any substance abuse that could affect his/her practice;
  - b. The dietetic practitioner has been adjudged by a court to be mentally incompetent;
  - c. The dietetic practitioner has an emotional or mental disability that affects his/her practice in a manner that could harm the client.
18. The dietetic practitioner complies with all applicable laws and regulations concerning the profession. The dietetic practitioner is subject to disciplinary action under the following circumstances:
  - a. The dietetic practitioner has been convicted of a crime under the laws of the United States which is a felony or a misdemeanor, an essential element of which is dishonesty and which is related to the practice of the profession.
  - b. The dietetic practitioner has been disciplined by a state and at least one of the grounds for the discipline is the same or substantially equivalent to these principles.
  - c. The dietetic practitioner has committed an act of misfeasance or malfeasance which is directly related to the practice of the profession as determined by a court of competent jurisdiction, a licensing board, or an agency of a governmental body.
19. The dietetic practitioner accepts the obligation to protect society and the profession by upholding the Code of Ethics for the Profession of Dietetics and by reporting alleged violations of the Code through the defined review process of The American Dietetic Association and its credentialing agency, the Commission on Dietetic Registration.

## **Commission on Accreditation for Dietetic Education**

The Commission on Accreditation for Dietetics Education will review complaints that relate to a program's compliance with the accreditation standards. The Commission is interested in the sustained quality and continued improvement of dietetic education programs but does not intervene on behalf of individuals in matters of admission, appointment, promotion or dismissal of faculty, staff, or students.

A copy of the accreditation standards and/or the Commission's policy and procedure for submission of complaints may be obtained by contacting:

Education and Accreditation  
The American Dietetic Association  
120 South Riverside Plaza  
Suite 2000  
Chicago, IL 60606-6995  
1-800-877-1600 (Ext 4872)

Written complaints should be mailed to the Chair, Commission on Accreditation for Dietetics Education, at the above address.

## Scholarships Available to Dietetics Majors

### Human Ecology Scholarships

#### Scholarship for students who will be sophomores in Fall of year receiving the scholarship.

##### **HENRY E. AND MARGARET A. STAMM SCHOLARSHIP**

- Human Ecology major
- Full time student
- Sophomore status (will have 30 hours credit by end of summer quarter of year applying)
- 3.0 GPA
- Leadership qualities and service activities
- Financial need

#### Scholarships for students who will be juniors in Fall of year receiving the scholarship.

##### **LAURIE S. AND HELEN MOBLEY JUNIOR SCHOLARSHIP**

- Human Ecology major
- Junior status (will have 60 hours credit by end of summer quarter of year applying)
- 3.0 GPA
- Louisiana citizen
- Leadership qualities and service activities
- Financial need

##### **RHODA L. CHAMBLESS SCHOLARSHIP**

- Human Ecology student preferably majoring in dietetics
- Junior status (will have 60 hours credit by end of summer quarter of year applying)
- 3.0 GPA
- Leadership qualities and service activities
- Essay

##### **AUTOCHLOR SCHOLARSHIP**

- Human Ecology student majoring in dietetics
- Junior status (accepted to upper division by Fall of year applying)
- 2.85 KR GPA
- Leadership qualities and service activities
- Financial need

##### **E. LEE AND ARMEDE YOUNG SCHOLARSHIP**

- Human Ecology major
- Junior status (will have 60 hours credit by end of summer quarter of year applying) or Senior status (90 hours by end of summer quarter of year applying)
- 3.0 GPA
- Leadership qualities and service activities
- Letter of recommendation (1)

## **Human Ecology Scholarships (continued)**

### **Scholarships for students who will be seniors in Fall of year receiving the scholarship.**

#### **LOIS M. JACKSON SCHOLARSHIP**

- Human Ecology student majoring in dietetics
- Full time student
- Senior status (Senior in curriculum – not senior by hours)
- 2.85 KR-GPA
- Leadership qualities and service activities
- Financial need

#### **MERLE BURKE ENDOWED SCHOLARSHIP**

- Human Ecology major
- Full time student
- Senior status (90 hours by end of summer quarter of year applying) or Graduate Student
- 3.0 GPA
- Leadership qualities and service activities
- Financial need

#### **BETTE HEARD WALLACE SCHOLARSHIP**

- Human Ecology major
- Full time student
- Senior status (will have 90 hours by end of summer quarter of year applying)
- At least 30 hours earned at Louisiana Tech University
- 3.0 GPA
- Leadership qualities and service activities
- Participation in one or more Human Ecology organizations
- Essay

#### **REV. AND MRS. GAGE ENDOWED SCHOLARSHIP**

- Human Ecology major
- Full time student
- Senior Status
- 3.0 GPA
- Leadership qualities and service activities

### **Scholarships for students who will be graduate students in Fall of year receiving the scholarship.**

#### **HARVYE LEWIS SCHOLARSHIP**

- Human Ecology student majoring in dietetics
- Full time student
- Graduate Student
- 3.0 GPA
- Leadership qualities and service activities
- Financial need
- Essay

#### **JEANNE MACK GILLEY SCHOLARSHIP**

- Human Ecology student
- Graduate student status in Fall of year applying
- 3.0 undergraduate GPA
- Meet graduate school requirements
- Leadership activities and service demonstrated by participation in Human Ecology and other activities

## LOUISIANA DIETETIC ASSOCIATION SCHOLARSHIPS

Scholarships are awarded in amounts ranging from \$400 - \$1500. Obtain more information on LDA Scholarships at [www.eatright/DA.org/educations.htm](http://www.eatright/DA.org/educations.htm)

### LDA JUNIOR MERIT SCHOLARSHIP

- Junior status (accepted to upper division by Fall of year applying)
- Recipient must present evidence of university registration before monies will be issued

### IRENE TOLIVER PYBURN MERIT AWARD

- Most outstanding senior student in Louisiana planning to complete a dietetic internship
- Recipient must notify the Scholarship Committee Chairman of Acceptance into an internship before final award

### LDA SENIOR MERIT SCHOLARSHIP

- Senior student planning to complete a dietetic internship
- Recipient must notify the Scholarship Committee Chairman of Acceptance into an internship before final award

## AMERICAN DIETETIC ASSOCIATION SCHOLARSHIP

Progress in the educational and scientific advancement of dietetics inspires friends of the profession to make funds available for qualified candidates to receive scholarships through contributions to The American Dietetic Foundation (ADAF). All ADAF Scholarships require ADA membership. One application form is used for all ADAF Scholarships. Some scholarships require specific areas of study (eg. public health nutrition, foodservice administration, and medicine). Scholarships are awarded in amounts ranging from \$ 500 to \$ 4,500. The number and dollar amounts vary from year to year based on total donations. The annual deadline for submitting applications is in mid-February. Scholarships are awarded for the following academic year. **Obtain more information on ADA Scholarships at [www.eatright.org/join/scholarships.html](http://www.eatright.org/join/scholarships.html).**

### UNDERGRADUATE SCHOLARSHIPS

- ADA student member enrolled in the junior or senior year of a baccalaureate or coordinated program.
- High academic performance
- US citizen

### DIETETIC INTENSIPS

- For students who have applied to an CADE-accredited dietetic internship and who are participating in the computer-matching process, appointments must be confirmed by the date specified on the application before monies will be issued. (Students who are currently completing the internship component of a combined graduate/dietetic internship should apply for a graduate scholarship.)
- Demonstrate or show promise of being a valuable, contributing member of the profession.
- US citizen

### GRADUATE SCHOLARSHIPS

- Planned or current enrollment in an advanced degree program. Students who are currently completing a dietetic internship or preprofessional practice program (AP4) that is combined with a graduate program should apply for a graduate scholarship.
- Intention to practice in the field of dietetics
- US citizen or permanent resident

## **STUDENT DIETETIC ASSOCIATION SCHOLARSHIP SELECTION CRITERIA**

- The SDA scholarship was designed to encourage and reward participation in SDA especially among freshmen and sophomores.
- The scholarship will be given in one lump sum at the beginning of next Fall Quarter.
- There will be one (1) recipient of the scholarship.
- Award amount will vary with SDA funds at the time of selection.

### **Criteria:**

1. Nutrition/Dietetic major.
2. Current freshmen or sophomore status.
3. SDA membership and participation. Applicant must have attended SDA meetings for at least two (2) quarters and paid dues.
4. Need based. Applicant must show financial need for scholarship.
5. GPA: 2.85 or higher