

NUTRITIONAL SCIENCES DPD PROGRAM



STUDENT HANDBOOK



MORGAN
STATE UNIVERSITY

School of Community Health & Policy

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MORGAN STATE UNIVERSITY

MISSION

Morgan State University is by designation of the Maryland General Assembly the State's public urban university. The mission of the University is to serve the community, region, state, nation, and world as an intellectual and creative resource by supporting, empowering and preparing high-quality, diverse graduates to lead the world. The University offers innovative, inclusive, and distinctive educational experiences to a broad cross-section of the population in a comprehensive range of disciplines at the baccalaureate, master's, doctoral, and professional degree levels. Through collaborative pursuits, scholarly research, creative endeavors, and dedicated public service, the University gives significant priority to addressing societal problems, particularly those prevalent in urban communities.

The University has a long tradition of educating the very best prepared students as well as many others from disadvantaged backgrounds. It is strongly committed to continuing this tradition. At the same time the University is making a transition to a campus that will: award more advanced degrees, particularly in programs of importance to the region; carry out more research on topics relevant to the local community; and, share its resources with the general public and become a center of social and cultural life for the residents of metropolitan Baltimore. This document provides a blueprint by which the University intends to develop over the next several years.

Morgan State University is accredited by the Middle States Commission on Accreditation of Schools and Colleges. The most recent review was June 26, 2008. The Commission requests a Periodic Review Report June 1, 2013 to re-affirm the University's accreditation in considering the substantive changes in programs proposed by the University. These changes include the online Certificate of Advanced Study in Project Management and the online Certificates in Museum Studies and Historical Preservation, Psychometrics, Urban Planning and Health, Health Records Management, Health Leadership and Management, and Bioinformatics within the scope of the institution's accreditation. A copy of the certificate of regional accreditation status is included in Appendix-01.

SCHOOL OF COMMUNITY HEALTH AND POLICY

The School of Community Health and Policy's mission is to develop a corps of health professionals committed to transforming urban communities by promoting health and reducing health inequities. In fulfilling this mission, the school prepares graduates who become leaders and are positioned to generate and disseminate new scientific knowledge; engage in community-based participatory research focusing on the social and behavioral determinants of health problems; and develop and advocate for policies that enable urban, minority and underserved populations to attain optimal health. Through training and research, the students and faculty are committed to the elimination of health disparities, and the reduction of the overall burden of chronic and acute health and social problems, in a culturally relevant manner. The School and its programs are guided by the principles and values of

- A**cademic Excellence
- C**ommunity Engagement
- C**ollaboration
- E**xperiential Learning
- S**ocial Justice/Health Equity

NUTRITIONAL SCIENCES PROGRAM

Accreditation Status

The Nutritional Sciences DPD Program currently offered here at Morgan is recognized by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. This signifies that graduates of the program have completed the course work that makes them eligible to apply for a Dietetic Internship, paving the way for credentialing as a Registered Dietitian (RD). Below is the address and phone number of ACEND.

Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 S. Riverside Plaza, Suite 2190
Chicago, Illinois 60606-6995
312-899-0040 x5400 (Phone)
312-899-4817 (Fax)
www.eatright.org/ACEND

Program Mission

The mission of the Dietetics program at Morgan State University is to prepare highly qualified students from culturally diverse backgrounds with knowledge and skills for success in supervised practice programs, graduate school or leadership in a dietetic practice. The mission embraces the diversity of its student clientele, prepares highly qualified graduates to serve and address priority issues of the local and broader community.

Program Goals

The Nutritional Sciences Program's mission is undergirded by two (2) primary goals listed below.

Goal #1 Program graduates will be culturally diverse to meet the critical shortages and under-representation in the profession.

Objectives aligned to Goal 1:

- At least 50% of program graduates will be from under-represented minority groups

Goal #2 Program graduates will be prepared for entry-level positions as food and nutrition professionals in the field of Dietetics

Objectives aligned to Goal 2:

- “At least 80% of students complete program requirements within 3 years (150% of planned program length)”.
- “At least 50 percent of program graduates apply for admission to a supervised practice program prior to or within 12 months of graduation”.
- “Of program graduates who apply to a supervised practice program, at least 50% are admitted within 12 months of graduation”.
- “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%”.
- When surveyed, 80% of supervised practice directors will rate graduates’ performance as at least satisfactory.

The Program goals are aligned with the mission of the Morgan State University DPD program, and that of the School and the University. All three missions remain very relevant. Furthermore, the goals of the Program are undergirded by the 2022 ACEND Accreditation Standards for

Didactic Programs in Dietetics; workforce and secular trends and demands help to shape the goals of the DPD Program.

Nutritional Sciences DPD Program outcomes data are available upon request.

KNOWLEDGE REQUIREMENTS:

Upon completion of the program, graduates are able to:

1. Domain 1. Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice.

- KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
- KRDN 1.2 Select and use appropriate current information technologies to locate and apply evidence-based guidelines and protocols.
- KRDN 1.3 Apply critical thinking skills.

2. Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the nutrition

and dietetics practitioner level of practice.

- KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.
- KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Practice for the Registered Dietitian Nutritionist and the Code of Ethics for the Profession of Nutrition and Dietetics.
- KRDN 2.3 Assess the impact of a public policy position on the nutrition and dietetics profession.
- KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
- KRDN 2.5 Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates.
- KRDN 2.6 Demonstrate cultural humility, awareness of personal biases and an understanding of cultural differences as they contribute to diversity, equity and inclusion.
- KRDN 2.7 Describe contributing factors to health inequity in nutrition and dietetics including structural bias, social inequities, health disparities and discrimination.
- KRDN 2.8 Participate in a nutrition and dietetics professional organization and explain the significant role of the organization.

- KRDN 2.9 Defend a position on issues impacting the nutrition and dietetics profession.

3. Domain 3. Clinical and Client Services: Development and delivery of information, products and services to individuals, groups and populations.

- KRDN 3.1 Use the Nutrition Care Process and clinical workflow elements to assess nutritional parameters, diagnose nutrition related problems, determine appropriate nutrition interventions and develop plans to monitor the effectiveness of these interventions.
- KRDN 3.2 Develop an educational session or program/educational strategy for a target population.
- KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.
- KRDN 3.4 Practice routine health screening assessments, including measuring blood pressure and conducting waived point-of-care laboratory testing (such as blood glucose or cholesterol).
- KRDN 3.5 Describe concepts of nutritional genomics and how they relate to medical nutrition therapy, health and disease.
- KRDN 3.6 Develop nutritionally sound meals, menus and meal plans that promote health and disease management and meet client's/patient's needs.

4. Domain 4. Practice Management and Use of Resources: Strategic application of principles of

management and systems in the provision of services to individuals and organizations.

- KRDN 4.1 Apply management theories to the development of programs or services.
- KRDN 4.2 Evaluate a budget/financial management plan and interpret financial data.
- KRDN 4.3 Demonstrate an understanding of the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.
- KRDN 4.4 Apply the principles of human resource management to different situations.

- KRDN 4.5 Apply safety and sanitation principles related to food, personnel and consumers.
- KRDN 4.6 Explain the processes involved in delivering quality food and nutrition services.
- KRDN 4.7 Evaluate data to be used in decision-making for continuous quality improvement.

5. Domain 5. Leadership and Career Management: Skills, strengths, knowledge and experience relevant to leadership potential and professional growth for the nutrition and dietetics practitioner.

- KRDN 5.1 Perform self-assessment that includes awareness in terms of learning and leadership styles and cultural orientation and develop goals for self-improvement.
- KRDN 5.2 Identify and articulate one's skills, strengths, knowledge and experiences relevant to the position desired and career goals.
- KRDN 5.3 Practice how to self-advocate for opportunities in a variety of settings (such as asking for needed support, presenting an elevator pitch).
- KRDN 5.4 Practice resolving differences or dealing with conflict.
- KRDN 5.5 Promote team involvement and recognize the skills of each member.
- KRDN 5.6 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

ADMISSIONS

Students who satisfy the general MSU admission requirements are eligible for admission into the NUSC Program. Freshman or transfer candidates should select Nutritional Sciences as their desired major. Transfer students from other accredited universities/colleges are awarded transfer credits through the University Transfer Center. The Food and Nutrition courses are evaluated by the Program Director. Students transferring from other Programs within the University complete a Change in Program form, have their course work audited by the Program Director, and are advised on subsequent course selections by their respective Advisor.

Students from other countries wishing to complete the ACEND DPD Program requirements at Morgan must have their transcript evaluated by an evaluator service for foreign transcripts. Students must comply with Morgan's policies and satisfy all additional curriculum requirements to be awarded a degree in nutrition from Morgan.

Program Expenses

Below is an estimate of the major expenses that a student may incur while pursuing the B.S. in Nutritional Sciences (Dietetics degree) at Morgan State University. Tuition and fees are set by the University and are subject to change. Housing options and meal plans vary and can be viewed online. All options can be viewed at

http://www.morgan.edu/finance_and_management/office_of_the_bursar/tuition_and_fees.html.

Health Insurance

Full-time undergraduates are charged for health insurance each semester upon registration. To receive a credit for the charge, students must request a waiver at www.morganstudentinsurance.com by the semester deadlines. For more information, call the University Health Center at [443-885-3236](tel:443-885-3236).

Financial Aid and Scholarships

Need-based, merit-based scholarships, grants, loans and part-time employment are available for eligible students. Contact the Financial Aid Office at 443-885-3170 for more information.

POLICIES AND PROCEDURES

Student Academic Support

The Center for Academic Success & Achievement coordinates the Pre-College Studies Program, Freshman Studies Program, and Center for Centralized Academic Advisement, and the Tutoring Center. If a student is having problems with their coursework, the Tutoring Center is an excellent resource. Peer Tutors are available from 8 A.M. to 5 P.M. on weekdays to assist you in every subject area, especially math and freshman composition. You can see tutors by walking in or by making an appointment. Students are directed to the Academic Development Center in Banneker Room 410 or they can call **443.885.3380**.

Academic development, enrichment, counseling drug and alcohol awareness and disability services are also used to support student academically. The Morgan State University Bookstore also supports the academic and administrative goals of the University. Also, important to note the Counseling Center,

advises the International Students' Association and serves as liaison to the US Immigration and Naturalization Service, embassies and other agencies involved with international education.

University Policy on Equal Opportunity and Non-discrimination

Morgan State University and the Nutritional Sciences Program comply with State and federal regulations regarding non-discriminatory practices and equal opportunity related to student recruitment, admission and retention. The University's policy regarding equal opportunity may be found on page ii of the Academic Catalog and on the web at http://morgancounsel.org/pdf_files/PDFfiles/Nond. Morgan does not discriminate on the basis of race, color, gender, religion, age, national origin, marital status, or physical disability. Discrimination includes conduct directed against any person or groups of person on the aforementioned basis. Admission is on a merit basis.

Protection of the rights of all students enrolled in the Nutritional Sciences DPD Program is consistent with University policies. The Nutritional Sciences DPD Program Student Handbook contains all pertinent information on policies and procedures required by ACEND. The Handbook is periodically revised and is available to all students enrolled in the Program. They are distributed at orientation for new students, at the Program's general meetings and to prospective students who visit the Nutritional Sciences Program office. Electronic copies of the handbook are available on the web at morgan.edu.

The Office of Diversity & Equal Employment Opportunity is charged with the day-to-day implementation of the nondiscrimination policies of Morgan State University. The major responsibilities of the Office of Diversity & Equal Employment Opportunity are to educate the University community about affirmative action and equal employment opportunity laws, and to ensure compliance with statutory and regulatory requirements.

Morgan State University Nondiscrimination Policy ensures that all employees and students are able to enjoy and work in an educational environment free from discrimination. Discrimination against any person or group of persons on the basis of race, color, national origin, religion, sex, sexual orientation, age, marital status or disability is prohibited by this Policy. Any employee, student, student organization, or person privileged to work or study at Morgan State University who violates this policy will be subject to disciplinary action up to and including permanent exclusion from the University.

Persons who feel they are victims of discrimination or who observe incidents of discrimination should immediately make a detailed written record of incidents, dates, and times at which they occurred, and of the names of perpetrators and witnesses, if known. The incident should be reported to the Office of Diversity and Equal Opportunity (EEO) or the Office of Human Resources.

University Withdrawal Procedures

Students who wish to withdraw completely from the University for the semester in which they are registered, should report to their academic Dean to begin the process. Withdrawal forms signed by the Dean are to be submitted to the Records and Registration office to be inputted into the system.

Classes may be dropped without academic penalty according to the deadline published in the academic calendar. *Discontinued attendance does not constitute dropping a class and such action will result in a grade of "F" which is computed in the average as well as being held accountable for the cost of the class.* Classes may be added as specified in the published schedule booklets each semester.

Protection of Privacy of Information

MSU complies with the Family Educational Rights and Privacy Act of 1974 (P.L 93-380 section n513. Students have access to their official records as described in the Act. Students are protected from the release of descriptive disclosure of information or student records without consent of the student. Morgan State University (also referred to as "The University") believes in the privacy of information collected from visitors to our web site and we are committed to protecting that privacy. The University believes that privacy is very important, so the University will never sell user information to any third party for any reason. Typically, you will not receive any unsolicited email as a result of supplying this information; however, if you do receive any unwanted email, you may express interest in discontinuing by replying to the email with the word "unsubscribe" in the subject line. Due to new university policies & practices, any legal developments, and/or advances in technology, Morgan State University reserves the right to change/update its privacy statement without notice. It is the responsibility of the user to check periodically for any changes to Morgan's privacy statement.

Access to Personal Files

Morgan State University complies fully with Section 438 Family Rights of Parents and Students of the General Education Provision Act which ensures student's access to their educational records maintained at the University, and which prohibits release of personal information except as specified by law. Whenever an education record contains information concerning more than one student, they have access only to the specific information which pertains to that student.

Field Experience

All students enrolled in NUSC 463 are required to complete off-site experiential learning in NUSC 463 (Quantity Food Production) and NUSC 466 (Food and Nutrition Field Experience) during their final year. Students are encouraged to seek placements on their own. It is advised that students begin this process, one semester prior to registering for the course. A number of prerequisites are required for the practicum which must be completed for instructor's approval of the experiential learning course. The number of hours required and the experience to be gained are specified in the syllabus for the respective course.

Students having a medical emergency while in the clinical experience should seek treatment at a hospital emergency room as soon as possible. Students should inform their supervisor immediately about the illness and the course instructor as soon as possible.

Student Advisement

The Program Director assigns advisors to each student in the program. All seniors are advised by the Program Director who also conducts the senior audit of courses. Students are required to consult with their advisors to receive a PIN to register for classes. Students can consult with their advisor at other times as needed. The roles of the advisors are to:

- Familiarize students with pertinent University policies and procedures and students' rights.
- Provide guidance regarding academic requirements including course offerings and selection relative to the curriculum; assist and refer students with academic problems to appropriate services including counseling, if needed.
- Inform students of professional responsibilities and requirements.
- Provide direction and advisement on internship and career opportunities in the field of Nutrition and Dietetics
- Handle matters of student misconduct.

Off Campus Courses

Students requesting to take courses off campus must submit their application to the Nutritional Sciences Program at least two (2) weeks in advance of the start of the requested class. A written statement justifying the request must accompany the application. Please review the university's policy on off campus courses prior to completing the application. The application must be approved by the Director and Dean before registering for the course. If the student received an "F" grade at Morgan and wish to take the course off campus, the request will not be approved.

Incomplete (I) Grades/Performance

A student who experiences extenuating circumstances while doing a course may apply for an incomplete grade of "I" which needs to be approved by the instructor, the Program Director and the Dean of the School. The request must be submitted in writing and must include the reason the student is making the request, supporting documentation (as appropriate), as well as the specific work that needs to be completed. The deficiency for the course must be completed by the end of the next semester of enrollment at Morgan. If the work is not completed the next semester of enrollment, the "I" will automatically be converted to an "F".

Academic Progress and Disciplinary Procedure/Termination

Admittance into the program does not guarantee that the student will graduate with a degree in Nutritional Sciences. The faculty as a committee, reserves the right to recommend dismissal from the major on the basis of unprofessional behavior and/or poor academic performance. Student progress is monitored by the Center for Academic Success and Achievement and recommendations are made for dismissal when performance criteria are not met.

Grievance Procedure

If a student has a grievance with an instructor, a meeting should be arranged with the instructor to discuss the issue and to come to a possible resolution. If the issue remains unresolved, the issue should be brought to the attention of the Program Director. If no resolution is reached with the Program Director, the matter should be brought to the attention of the Dean, School of Community Health and Policy, and if unresolved at this stage be taken to the Office of Academic Affairs. This grievance procedure is found in the University's Student Handbook under the Academic Affairs section. Unresolved complaints at the Program and the Institutional level

related to ACEND Accreditation standards, students' rights to due process, and the appeal mechanism may be submitted in writing to ACEND (120 S. Riverside Plaza, Suite 2190, Chicago, IL60606-6995, 312-899-0040, ext. 5400, www.eatright.org/ACEND).

Professional Ethics

The Code of Ethics for the Dietetics profession requires the practitioner to assume the responsibility of providing the client/patient with the best possible nutritional care. The student must maintain the patient/client right to privacy; any misuse of patient/client confidential information will result in the student's termination from the Nutritional Science Program. Each student is expected to conduct him/herself in a professional manner, including adhering to the appropriate dress code and displaying acceptable behavior and demeanor at supervised practice or internship facilities.

Health Requirements

Students are expected to comply with the health requirements of the clinical facility in which they are placed. Up-to-date immunizations, TB skin test or chest X-ray are usually required. The requirements must be satisfied before students are allowed to participate in the experience for that particular facility. **Immunization Policy:** Proof of immunization for measles, mumps, rubella, tetanus and diphtheria is required prior to for admission to the University.

Liability Insurance

Liability to travel to and from the clinical facility is the responsibility of the student; Morgan State University is not responsible for liability of travel. Morgan State University provides group Student Professional Liability insurance for Nutritional Science students (as well as other students) through the State of Maryland. The policy covers students at the practice site. Students may also purchase a policy for an annual fee of \$25.00. Policies purchased from Proliability by Mercer provide coverage for non-practice sites as well. Liability insurance is available through [Proliability by Mercer](#)

Criminal Background Check and Drug Screening

A background check and drug screening may be required to complete experiential learning at some sites. If required, the student must comply with this policy. The background check and drug screening must be completed prior to the start of the experience at the sites at the expense of the student. Several companies in Baltimore offer this service. These include: Advanced Information Research, Employment Background Information, and Associated Investigation LLD.

Student vs. Regular Employee

Several clinical facilities are willing to provide the experiential learning opportunities needed to fulfill the course requirements for an accredited DPD Program. Students will not replace regular employees during the period of clinical experience. The experience should not be construed as a provision of a job or a contract for future employment.

Academic Progress

In order for a student to progress in the Nutritional Sciences DPD Program, the student is required to fulfill the following:

1. Maintain a GPA of at least 2.9.

2. Maintain at least a “B” grade in all food nutrition and a “C” grade in support courses.
3. Maintain satisfactory health status as required by law.

Scheduling and Program Calendar

Morgan State University operates on a semester basis and holds two summer sessions. Students are required to register in accordance with registration guidelines established by the University Calendar.

Vacations, Holidays and Absence Policies

The Nutritional Sciences DPD Program adheres to the vacation, holiday and student absence policies observed by the University.

Course Requirements: Credit hour, Pre-requisite, Substitution, Repeating

Course time frame/contact hours are designated to each course to allow for appropriate and adequate coverage of course content and student learning experiences. **Course Substitutions:** Under unusual circumstances a student will be allowed to substitute a course upon advisement and approval from the Program Director and other appropriate administrator. The substitute course must be equal to or above the academic level of the required course.

Several courses in the curriculum have a pre-requisite course. Students will have extreme difficulty in registering for courses for which the pre-requisites are not satisfied. Courses should therefore be taken in sequence. The student’s advisor and/or the Program Director will help to guide students in scheduling courses.

A Didactic Program in Dietetics (DPD) student who receives a grade below “B” in a nutritional science course or a “C” for supporting courses must repeat the course. The student is advised to retake the course at the earliest possible time that it is offered again. The last grade earned is the official grade; however, both grades remain on the transcript.

Class Attendance/ Absence Policy

All students are expected to attend classes regularly and punctually. This is regarded as a minimal academic obligation. Failure to observe this policy may seriously jeopardize a student’s academic obligation. Implicit in these regulations is the notion that students must assume a major responsibility for informing teachers of any exceptions. Irregular attendance or any substantial absences will weigh heavily in the consideration. Students are expected to observe class attendance policies as outlined in the class attendance policies outlined in the University Catalog.

Academic Dishonesty

Honesty in academics, as well as in other matters, is expected of everyone at MSU. Academic dishonesty may include:

- Collaborating during an examination.
- Cheating on an exam from another student, allowing another student to cheat from your exam or other work.
- Buying/selling or giving an examination or examination information to another student,
- Bribing another person to obtain an examination or information;

- Substituting for another student, or permitting another person to substitute for oneself to take an examination;
- Providing other students with work that was completed by another student to fulfill his/her academic obligations (e.g., term paper, course project, exam).
- Changing, or being an accessory to the changing of grades in grade book, on an examination paper, on other work for which a grade is given, on a “drop slip” or other official academic records of the University which involve grades;
- Bribing of instructors to receive a grade.
- Plagiarism-failing to identify sources, published or unpublished, copyrighted or uncopyrighted, internet source;
- Acquiring answers for any assigned work or examination from an unauthorized source;
- Listing sources in a bibliography not used in the academic assignment, and
- Inventing data or source information for research or other academic endeavors;
- Forging the signature of a faculty member on a document.
- Using computers or telephone in any act of academic dishonesty;
- Submitting falsified or altered transcripts
- Using textbook(s) or materials brought into class but not authorized for use during an examination.

Information on academic dishonesty may be found in the [MSU Undergraduate catalog](#).

TRANSFER CREDITS FOR 2ND DEGREE

General education credits from a previous bachelor’s degree can be used towards the Bachelor of Science in Nutritional Sciences degree at Morgan State. Major courses that were used to satisfy a previous degree may not be used to satisfy credits for a 2nd degree. Please see the excerpt below from the university catalog under "POLICY FOR STUDENTS PURSUING A SECOND BACHELOR’S DEGREE": “*A student who has earned a bachelor’s degree from another accredited college or University may apply a maximum of 90 credits towards a second bachelor’s degree from the University.*”

Students pursuing a second bachelor’s degree at the University will not be awarded credit towards the second major for courses they were required to complete for their first major. Credit for supporting courses completed in departments other than the first major may be transferred to the University as part of the maximum number (i.e., 90) of transferrable credits.”

PROFESSIONAL INVOLVEMENT

Pre-Professional Foods & Nutrition Club

Nutritional Sciences Majors (NUSC) are encouraged to become active members of the MSU Foods and Nutrition Pre-Professional Club. The club offers opportunities for NUSC students to develop their leadership and pre-professional potential. The Club participates in University and community activities at the local, state and national level. The Club is registered with the Office of Student Activities in accordance with MSU Policies. The Club meets once a month.

Community Organic Vegetable Garden

The primary goal of the Community Garden is to nurture the land into a productive urban organic vegetable garden and to provide vegetables, fruits and herbs to students and community

while cultivating unity, a sense of environmental responsibility and healthy eating within our community. In time, the Garden will expand into a student and/community-run food co-op.

Healthy Student Association (HSA)

The Healthy Student Association was updated from the Eat Right Club and the Journal Club established in May 2022 as a resource to the campus community. In fulfilling this role, the club serves to provide leadership, education and guidance to the MSU community in the important role of food in disease prevention and promotion of good health.

Student ID and Password

All students registered for online courses have a secure user ID and password assigned to them by the college using a compliant procedure. Passwords are at least 12 characters and are case sensitive. Access to online courses is controlled by the use of the secure User ID and password.

Learning Management System (LMS)

Canvas is the learning management system. The Canvas system integrates with college authentication services to ensure appropriate and secure student access to courses and other campus information systems. The unique user ID and password are used to verify that a student who registers for an online course or program is the same student who participates in and completes the course or program. Canvas contains several features that facilitate identity verification. In some online courses, exams require a proctor to be present and this proctor verifies the identity of the test-taker using Respondus or Zoom.

VERIFICATION STATEMENT

A Verification Statement signifies that the student has completed the academic and experiential learning requirements for a DPD Program. The Statement is therefore issued to all Nutritional Sciences degree seeking students on or after the day of graduation from the Program. An original copy of the student's Verification Statement is kept indefinitely, either as a hard copy or an electronic copy.

All non-degree seeking students wishing to earn a Verification Statement at Morgan State University must complete the courses listed below at MSU. Each course must be completed with a "B" grade or better. Students must fulfill pre-requisite or co-requisite course requirements (as appropriate) to take the courses listed below.

NUSC 362	ADVANCED FOOD SCIENCE	4
NUSC 365	FOOD SYSTEMS MANAGEMENT	3
NUSC 367	NUTRITION THRU THE LIFE CYCLE	3
NUSC 461	NUTRITION AND WELLNESS	4
NUSC 462	COMMUNITY NUTRITION	3
NUSC 463	QUANTITY FOOD PRODUCTION	4
NUSC 464	MEDICAL NUTRITION THERAPY I (MNT)	3
NUSC 465	SENIOR SEMINAR	2
NUSC 466	FIELD EXPERIENCE IN FOODS & NUTRITION	4
NUSC 467	MEDICAL NUTRITION THERAPY II (MNT)	2

In addition, the student must satisfy the following courses with a "C" grade or better or their equivalent as transfer credits to Morgan or complete them during their matriculation at Morgan.

BIOL 201	ANATOMY AND PHYSIOLOGY I
BIOL 202	ANATOMY AND PHYSIOLOGY II
BIOL 405	MICROBIOLOGY
MGMT 324	PRINCIPLES OF MANAGEMENT & ORGANIZATIONAL BEHAVIORAL
MKTG 331	MARKETING
NUSC 361	APPLIED NUTRITION
NUSC 468	STATISTICS
NUSC 480	RESEARCH METHODS

Some courses may require pre-requisite or co-requisite requirements which must be satisfied by the student. Credit will be given for prior training and course work; assessment will be on an individualized basis.

CREDENTIALING PROCESS

Track to Becoming A Registered Dietitian

A Registered Dietitian is a food and nutrition expert who has met at least the minimum academic requirements of a B.S degree from a U.S university or college, and have been verified by a program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. The registered dietitian will be a graduate who will have successfully completed the Supervised Practice Program (Internship Program); passed the Registration Examination for Dietitians; earned the designated number of continuing education credits; and be current with registration maintenance fees.

Students who successfully complete the Nutritional Science Program at Morgan State University must receive supervised practice experience in a program accredited by ACEND in order to become a Registered Dietitian. Contact information about programs nationwide can be obtained from the current Directory of Dietetic Programs published by the Academy of Nutrition and Dietetics. Placements in Supervised Practice Programs are competitive and students are encouraged to maintain high academic standing. Upon successful completion of the supervised practice experience students are eligible to set the Registration Examination. Beginning January 1, 2024 students will have to be accepted into a master's degree program in order to be eligible to become a registered dietitian. <https://www.cdrnet.org/rd-eligibility>

Credentialing Agency: Commission on Dietetic Registration (CDR)

The Commission on Dietetic Registration is the credentialing agency for the Academy of Nutrition and Dietetics. The Commission is an independent Authority that establishes and enforces standards for certification. The certifications include, among others, the Registered Dietitian (RD/N) and the Dietetic Technician, Registered (DTR).

Supervised Practice/Internship Program Application Process

The Dietetic Internship provides experiential learning for eligibility to sit the Registration Exam for Dietitians. Students are advised to familiarize themselves with the process early in the course of their studies, preferably by the end of the junior year. The process is also discussed at the regularly scheduled general meetings of the Program; students may also consult with the Program Director for more information. The application process is summarized below:

1. Select program/s of interest.
 2. Obtain application materials.
 3. Obtain Intent to Complete Form/Verification Statement from the DPD Director
 4. Request all references, do so as early as possible.
 5. Complete Dietetic Internship application and submit in a timely manner.
 6. Submit the D & D Digital matching application.
 7. Upon the publishing of the Internship Program matching results by D&D Digital, the student should respond to the Dietetic Internship Director to confirm placement in a timely manner.
- Non-matched applicants may only contact DI Director after Appointment Day.*

D&D Digital

Most Dietetic Internships Programs participate in computer matching and select applicants for placements appointments through a computer matching process. This process occurs twice a year, in the Spring (appointments are made in April) and in the Fall (appointments are made in November). DI programs participate in either the April or November match, and some participate in both. The process involves two distinct steps:

1. Applying to DICAS
2. Prioritize internship of interest with D&D Digital for Dietetic Internship matching.

The Dietetic Internship Centralized Application Process (DICAS)

The DICAS system was implemented to streamline the Dietetic Internship application process and to allow for electronic submission of transcripts, letters of recommendation and Verification Statement /Intent to Complete.

The DICAS Online offers applicants a convenient, state-of-the-art, web-based application service that will allow them to apply to any number of participating dietetic internship programs by completing a single online application. The DICAS Online was specifically designed by DICAS to simplify and streamline the application process while providing considerable flexibility, electronic submission of applications, ongoing communication with applicants, and excellent customer support.

Registration Examination for Dietitians

Graduates who complete the Supervised Practice/Dietetic Internship with a master's degree effective 1/24 should sit for the Registration Exam for Dietitians which is a computer-based exam administered by the Commission on Dietetic Registration (CDR). It is the responsibility of the Internship Program Director to submit the eligibility application to the Commission on Dietetic Registration. The graduate subsequently submits an application to ACT to sit the exam which must be taken within a period up to one year after processing by ACT. Students are encouraged to prepare well for the exam which covers five domains and are weighted differently, effective June 30, 2022: Principles of Dietetics, 21%; nutrition care for individuals and groups 45%; management of food and nutrition 21%, and food service systems 13%.

The Registration Examination for Dietitians is designed to evaluate a dietitian's ability to perform at entry-level. First time passing the exam is important for the graduate, the DPD Program and the Internship Program which are evaluated on first-time pass rates, among other things. It is also important to know that first time pass is viewed favorably by some employers.

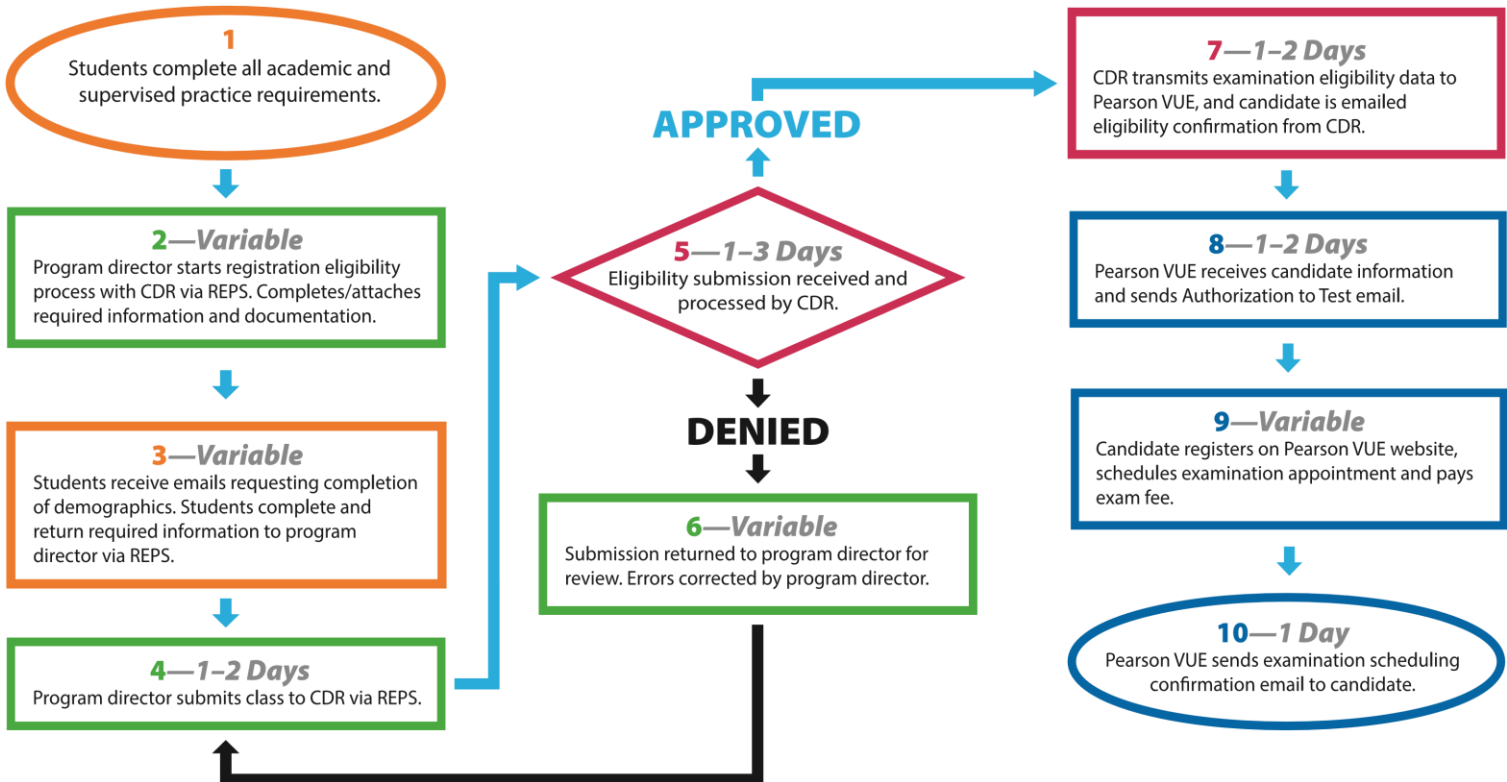
Changes in the Examination Process

CDR transitioned to a new examination testing agency, Pearson VUE, effective January 1, 2024. Below is a flow chart which outlines the examination process.

<https://www.eatrightpro.org/acend/students-and-advancing-education/application-process-for-students>

Registration Eligibility

Application Processing Timeline



DIETETIC TECHNICIAN PATHWAY FOR DPD GRADUATES

New Pathway III – Definition:

Individuals who have completed **both a bachelor’s degree** and a **Didactic Program in Dietetics (DPD)** accredited by the Accreditation Council for Nutrition and Dietetics (ACEND), are able to take the registration examination for dietetic technicians without having to meet additional academic or supervised practice requirements.

How to Apply for Eligibility

1. **Contact the program director** of your DPD program to inform him/her that you would like to be submitted for registration eligibility for the examination for dietetic technicians.
2. When your program director has submitted you into CDR’s Registration Eligibility Processing System (REPS), you will receive an email requesting that you **complete your personal demographic information and a DTR survey**. In order to avoid delays in the processing of your application, it is imperative that you complete these requirements as soon as possible.
3. After your application has been approved by CDR, your information will be sent to our testing vendor Pearson VUE. Within 48 hours of approval, **Pearson VUE will send you an Authorization to Test email allowing you to schedule your exam**. Candidates approved for registration eligibility are authorized to test for one year at a time, or until they attempt the examination.

Candidate Information and Study Resources for the Examination: **Information and Study Resources**

For information on employment opportunities and salary outlook for DTRs, please visit the ACEND website.

- [Who is a DTR?](#)
- [DTR Position Descriptions](#)
- [Exam Overview](#)
- [Exam Preparation](#)
- [NDTR Credential Option](#)

NUTRITIONAL SCIENCES CURRICULUM

Nutritional Sciences and Supporting Courses (2022 - 2024)

In addition to the General Education and University course requirements (44), students majoring in Nutritional Sciences must complete the following food and nutrition (37) and support (39) courses. A minimum of 120 credits will satisfy the requirements for graduation.

General Education and University Courses

- ENGL 101 - Freshman Composition I *3 credits* EC
- ENGL 102 - Freshman Composition II *3 credits* EC
- MATH 113 - Introduction to Mathematical Analysis I *4 credits* MQ*
- NUSC 160 - Introduction to Nutrition *3 credits* HH*
- XXXX - IM General Education Req. *3 credits* IM
- CHEM 105 - Principles of General Chemistry I *3 credits* BP*
- CHEM 105L - Principles of General Chemistry I *1 credits* BP*
- BIOL 103 - Introductory Biology *4 credits* BP*
- ECON 211 - Principles of Economics I *3 credits* SB*
- XXXX - AH General Education Req. *3 credits* AH**
- XXXX - AH General Education Req. *3 credits* AH**
- XXXX - SB General Education Req. *3 credits* SB**
- PHIL 109 - Introduction to Critical Thinking *3 credits* CT
- XXXX - CI General Education Req. *3 credits* CI**
- ORCH 109 - Freshmen Orientation for Public Health Major *1 credit*
- XXXX - PHYS. ED. Activity or FIN 101 or MIND 101 *1 credit*

Total Credits: 44

* denotes a department required supporting/major required course which may fulfill a general education requirement and must be completed with a grade of “C” or higher

** Strongly suggested/preferred by Nutritional Science Department:

- AH - Arts and Humanities: PHIL 220, HUMA 201, HUMA 202 (6 credits)
- SB - SOCI 101 (3 credits)
- CI - HIST 350

*** Courses must have been completed within the last five years and received a “C” or better grade, or it will be subject to review *before acceptance*.

Please see [General Education Requirements Distribution Areas](#) for courses that satisfy General Education Requirements where not specified by the department

Required Supporting Courses 22 credits

- BIOL 103 - Introductory Biology *4 credits* **
- BIOL 201 - Anatomy and Physiology I *4 (Major credit not given). credits* ***

- BIOL 202 - Anatomy and Physiology II *4 (Major credit not given). credits ****
- BIOL 405 - Microbiology *4 credits ****
- CHEM 105 - Principles of General Chemistry I *3 credits ***
- CHEM 105L - Principles of General Chemistry I *1 credit ***
- CHEM 106 - Principles of General Chemistry II *3 credits*
- CHEM 106L - Principles of General Chemistry II *1 credit*
- ECON 211 - Principles of Economics I *3 credits ***
- MATH 113 - Introduction to Mathematical Analysis I *4 credits ***
- MKTG 331 - Principles of Marketing *3 credits*
- MGBU 324 - Organizational Behavior *3 credits*

Total Credits: 22

**Satisfies General Education and Nutrition Program requirement and must be completed with a grade of “C” or higher.

*** Courses must have been completed within the last five years and received a “C” or higher grade or it will be subject to review before acceptance.

Required Courses for Nutritional Science Majors 54 credits

- NUSC 160 - Introduction to Nutrition *3 credits **
- NUSC 161 - Scientific Principles of Food Selection and Preparation *3 credits*
- NUSC 162 - Introduction to Dietetics *2 credits*
- NUSC 201 - Nutritional Biochemistry and Food Chemistry *4 credits*
- NUSC 323 - Nutrition Assessment & Counseling w/Lab *4 credits*
- NUSC 361 - Applied Nutrition *3 credits*
- NUSC 362 - Advanced Food Science *4 credits*
- NUSC 365 - Food Systems Management *3 credits*
- NUSC 367 - Nutrition Throughout the Life Cycle *3 credits*
- NUSC 461 - Nutrition and Wellness w/Lab *4 credits*
- NUSC 462 - Community Nutrition *3 credits ****
- NUSC 463 - Quantity Food Service Systems *4 credits ****
- NUSC 464 - Medical Nutrition Therapy I *3 credits ****
- NUSC 465 - Senior Seminar in Foods and Nutrition *2 credits ****
- NUSC 466 - Food and Nutrition Field Experience *4 credits ****
- NUSC 467 - Medical Nutrition Therapy II *2 credits ****
- NUSC 468 - Statistics *3 credits ****
- NUSC 480 - Research Methods *3 credits ****

Total Credits: 54

*Satisfies General Education and Nutrition Program requirement and must be completed with a grade of “C” or higher.

*** Courses must have been completed within the last five years and received a “B” or higher grade or it will be subject to review before acceptance.

Minor in Nutritional Sciences will be effective Fall Semester 2023

Minor in Culinary Arts and Health effective Fall Semester 2023

MORGAN STATE UNIVERSITY
SCHOOL OF COMMUNITY HEALTH AND POLICY
Nutritional Sciences Program
2022-2024

Nutritional Sciences Curriculum Sequence

Suggested Curriculum Sequence

This curriculum guide is a tool for planning. Matriculated students and advisors should consult Degree Works before and after registration for classes each semester to track academic progress.

First Year (Semester One): 16 Credits

- [ENGL 101 - Freshman Composition I](#) **3 credits** (EC)
- [BIOL 103 - Introductory Biology](#) **4 credits** (BP) *
- [MATH 113 - Introduction to Mathematical Analysis I](#) **4 credits** (MQ) *
- [CHEM 105 - Principles of General Chemistry I](#) **3 credits** (BP) *
- [CHEM 105L - Principles of General Chemistry I](#) **1 credits** ***
- [ORCH 109 - Freshmen Orientation for Public Health Major](#) **1 credits**

First Year (Semester Two): 13 Credits

- [ENGL 102 - Freshman Composition II](#) **3 credits** (EC)
- [CHEM 106 - Principles of General Chemistry II](#) **3 credits**
- [CHEM 106L - Principles of General Chemistry II](#) **1 credits**
- [NUSC 160 - Introduction to Nutrition](#) **3 credits** HH *
- [NUSC 162 - Introduction to Dietetics](#) **2 credits**
- XXXX - PHYS. ED. Activity or FIN 101 or MIND 101 **1 credit**

Second Year (Semester One): 17 Credits

- XXXX - AH General Education Req. **3 credits** AH**
- [BIOL 201 - Anatomy and Physiology I](#) **4 (Major credit not given) credits**
- [PHIL 109 - Introduction to Critical Thinking](#) **3 credits** (CT)
- [NUSC 161 - Scientific Principles of Food Selection and Preparation](#) **3 credits**
- [NUSC 201 - Nutritional Biochemistry and Food Chemistry](#) **4 credits**

Second Year (Semester Two): 13 Credits

-
- XXXX - AH General Education Req. **3 credits** AH**
 - [BIOL 202 - Anatomy and Physiology II](#) **4 (Major credit not given). credits**
 - [ECON 211 - Principles of Economics I](#) **3 credits** SB*
 - XXXX - SB General Education Req. **3 credits** SB**

Third Year (Semester One): 16 Credits

- XXXX - CI General Education Req. **3 credits** CI**
- [BIOL 405 - Microbiology](#) **4 credits**
- [MKTG 331 - Principles of Marketing](#) **3 credits**
- [NUSC 361 - Applied Nutrition](#) **3 credits**
- [NUSC 365 - Food Systems Management](#) **3 credits**

Third Year (Semester Two): 17 Credits

- [NUSC 323 - Nutrition Assessment & Counseling w/Lab](#) **4 credits**
- [NUSC 362 - Advanced Food Science](#) **4 credits**
- [NUSC 367 - Nutrition Throughout the Life Cycle](#) **3 credits**
- [MGBU 324 - Organizational Behavior](#) **3 credits**
- XXXX - IM General Education Req. **3 credits** IM

Fourth Year (Semester One): 13 Credits

- [NUSC 462 - Community Nutrition](#) **3 credits**
- [NUSC 464 - Medical Nutrition Therapy I](#) **3 credits**
- [NUSC 461 - Nutrition and Wellness w/Lab](#) **4 credits**
- [NUSC 468 - Statistics](#) **3 credits**

Fourth Year (Semester Two): 15 Credits

- [NUSC 463 - Quantity Food Service Systems](#) **4 credits**
- [NUSC 465 - Senior Seminar in Foods and Nutrition](#) **2 credits**
- [NUSC 466 - Food and Nutrition Field Experience](#) **4 credits**
- [NUSC 467 - Medical Nutrition Therapy II](#) **2 credits**
- [NUSC 480 - Research Methods](#) **3 credits**

Total Credits: 120

* Satisfies General Education and Nutrition Program requirement and must be completed with a grade of "C" or higher

** General Education requirements strongly suggested/preferred by the Nutritional Science Program are listed below.

XXXX-AH - Arts and Humanities - [PHIL 220](#) and [HUMA 201](#) or [HUMA 202](#) (6 Credits)

XXXX-SB – Social and Behavioral Sciences-[SOC1 101](#) (3 Credits)

XXXX-CI – Contemporary and Global Issues, Ideas and Values-[HIST 350](#) (3 credits)
Please see [General Education Requirements Distribution Areas](#) for courses which satisfy the General Education Requirement where not specified by the department

Morgan State University

2022-2024 Undergraduate Catalog

Course Descriptions: Nutritional Sciences

NUSC 115 - Food Sanitation and Safety 2 credits

Articulate best practices for food safety in food establishments, including proper cleaning and sanitizing in the operation.

Offered (FALL)

NUSC 160 - Introduction to Nutrition 3 credits

3 lecture hours.

This course stresses the importance of a working knowledge of general nutrition principles and wise nutritional practices. Emphasis is placed on food nutrient sources, digestive processes, human metabolism and energy requirements particularly in the framework of the eating patterns of the American people.

Offered (FALL/SPRING)

NUSC 161 - Scientific Principles of Food Selection and Preparation 3 credits

2 lecture hours. 2 lab hours.

This course is a study of the cultural and economic aspects of food selection: the scientific principles underlying methods of food selection, preparation and preservation, and their effects on consumer acceptability and nutritive value of common foods.

Offered (FALL)

NUSC 162 - Introduction to Dietetics 2 credits

2 lecture hours.

Introduction to professional issues, roles, ethics, and values of the dietitian. Examines the nontraditional or alternative roles for the nutrition and dietetics professional. Emphasizes portfolio development and preparation for national examination.

Offered (SPRING)

NUSC 201 - Nutritional Biochemistry and Food Chemistry

4 credits

3 lecture hours. 2 lab hours.

A study of the organic compounds and their classification and characteristics as well as biochemistry and metabolism of carbohydrates, lipids, amino acids, proteins, and nucleic acids. General characteristics of enzymes and the reasons enzymes are vital in body chemistry are described. Selected topics in food chemistry and their relationship to human health will be discussed.

Prerequisite(s) [NUSC 160](#), [NUSC 161](#), [CHEM 105](#), [CHEM 105L](#), [CHEM 106](#), and [CHEM 106L](#) completed with grades of “C” or higher **Offered** (FALL)

NUSC 263 - Baking and Pastry

4 credits

This course introduces preparation and production methods for baking. It includes bake shop layout, workflow, and equipment; theory and production of yeast breads, quick breads, cakes, and cookies; fruit, pudding, and custard pies; and puff pastry and pâté à choux items. Note. This course has a culinary and baking lab and supplemental instructional fees.

Prerequisite(s) [NUSC 160](#) completed with a grade of “C” or higher **Offered** (FALL)

NUSC 265 - Culinary Arts and Health

3 credits

The selection, care, composition, and preparation of foods, cookery, nutrition, and demonstration techniques with an emphasis on nutritionally balanced meals based upon a plant-based, vegan diet. The laboratory includes a two-hour laboratory each week.

Prerequisite(s) [NUSC 115](#) and [NUSC 160](#) completed with grades of “C” or higher **Offered** (SPRING)

NUSC 323 - Nutrition Assessment & Counseling w/Lab

4 credits

4 lecture hours. 2 lab hours.

Study of the evidence-based theoretical framework based in the behavioral sciences and education as used in planning and delivering food and nutrition information and counseling for all groups throughout the lifespan.

Prerequisite(s) [NUSC 160](#), [NUSC 161](#), and [NUSC 201](#) completed with grades of “C” or higher **Offered** (SPRING)

NUSC 361 - Applied Nutrition

3 credits

3 lecture hours.

The nutritional needs of the individual and an in-depth study of the metabolism of foods in the human body. Current advances in nutrition research are discussed.

Prerequisite(s) [NUSC 160](#) and [NUSC 161](#) completed with grades of “C” or higher **Offered** (SPRING)

NUSC 362 - Advanced Food Science

4 credits

2 lecture hours. 2 lab hours.

This course applies the scientific method to the solution of specific problems in food experimentation and food safety. Technical writing and quantitative data analysis are addressed.

Prerequisite(s) [NUSC 160](#), [NUSC 161](#), [CHEM 105](#) and [CHEM 105L](#) completed with grades of “C” or higher **Co-Requisite(s)** [CHEM 106](#) and [CHEM 106L](#) Offered (SPRING)

NUSC 365 - Food Systems Management

3 credits

2 lecture hours. 2 lab hours.

Introduction to layout and design feature and planning procedures, analysis of layout characteristics, principles of workflow and work simplification; sanitation requirements in layout and design, materials used in construction of facilities and equipment in relation to use and care, environmental elements. Determining equipment requirements and writing specifications, equipment purchasing procedures, utilities and service in relation to selection of equipment, energy control, and principles of refrigeration and cooling, operation use and care of equipment.

Prerequisite(s) [NUSC 160](#), [NUSC 161](#), [CHEM 105](#), [CHEM 105L](#), [CHEM 106](#), and [CHEM 106L](#) completed with grades of “C” or higher **Offered** (FALL)

NUSC 367 - Nutrition Throughout the Life Cycle

3 credits

3 lecture hours.

Addresses the physiological, socio-economic, and environmental factors influencing nutritional status and requirements over the life cycle. The impact of policies and program delivery on nutritional status and health is also addressed.

Prerequisite(s) [NUSC 160](#) completed with a grade of “C” or higher **Offered** (FALL/SPRING)

NUSC 461 - Nutrition and Wellness w/Lab

4 credits

4 lecture hours. 2 lab hours.

Study of the role of lifestyle factors in disease prevention and health promotion. This course emphasizes a plant-based diet and the eight neutral principles of health found in the SELF CARE health promotion model.

Prerequisite(s) [NUSC 160](#), [NUSC 161](#), [NUSC 201](#), and [NUSC 361](#) completed with grades of “C” or higher **Offered** (FALL)

NUSC 462- Community Nutrition

3 credits

3 lecture hours.

This course examines the cultural, ethnic and socio-economic factors, which underline food selection, methods of preparation, and potential nutrient value. Opportunities are provided to evaluate community programs addressing nutrition and health.

Prerequisite(s) [NUSC 160](#) completed with a grade of “C” or higher **Offered** (FALL)

NUSC 463 - Quantity Food Service Systems

4 credits

2 lecture hours. 4 lab hours.

A study of quality food cookery and management problems as they pertain to commercial, industrial, and other institutional food services. Merchandising menus, variety in menu planning, and food preferences of customers to be included. Independent projects are required of students through experiential learning opportunities in selected food service establishments.

Prerequisite(s) [NUSC 160](#) and [NUSC 161](#) completed with grades of “C” or higher **Offered** (SPRING)

NUSC 464 - Medical Nutrition Therapy I

3 credits

3 lecture hours.

A study of the modifications of normal diets in the applications of diet therapy. Involves nutrient and calorie calculations in the development of dietary plans for specific diet-related conditions. Medical terminologies related to nutrition and diseases will be covered.

Prerequisite(s) [NUSC 160](#), [NUSC 201](#) and [NUSC 361](#) completed with grades of “C” or higher

Offered (FALL)

NUSC 465 – Senior Seminar in Foods and Nutrition

2 credits

2 lecture hours.

Current trends, and selected topics in food and nutrition. Presentation of case studies from clinical experience.

Prerequisite(s) [NUSC 160](#) [NUSC 361](#) and [NUSC 464](#) completed with grades of “C” or higher or consent of instructor/department required to register **Offered** (SPRING)

NUSC 466 - Food and Nutrition Field Experience

4 credits

2 lecture hours.

Pre-professional training in dietetics and food service systems: experience in hospitals, nursing homes or other related clinical facilities under supervision of a resident dietitian. Involves nutrition assessment, case study, nutrition counseling and food service management exercises. Instructor’s approval is required. six hours of field experience per week.

Prerequisite(s) [NUSC 160](#), [NUSC 361](#), and [NUSC 464](#) completed with grades of “C” or higher or consent of instructor/department required to register **Offered** (SPRING)

NUSC 467 - Medical Nutrition Therapy II

2 credits

2 lecture hours.

Continuation of [NUSC 464](#). A study of the modifications of normal diets in the applications of diet therapy. Involves nutrient and calorie calculations in the development of dietary plans for specific diet-related conditions. Medical terminologies related to nutrition and diseases will be covered.

Prerequisite(s) [NUSC 160](#), [NUSC 361](#), and [NUSC 464](#) completed with grades of “C” or higher

Offered (SPRING)

NUSC 468 - Statistics

3 credits

2 lecture hours. 2 lab hours.

This course covers the descriptive statistical measures, including tabular and graphic representations to the concepts of normal curve and probability. The course includes measures of central tendency, measures of variability up to variance and sum of squares, the normal curve, Z tests and probability theory. Basic applications of analysis of variance (ANOVA) and tests are covered. ([HLTH 468](#) Statistics for Health Sciences equivalent option).

Prerequisite(s) [MATH 113](#) completed with a grade of “C” or higher **Offered** (FALL/SPRING)

NUSC 480 - Research Methods

3 credits

3 lecture hours.

This course is designed to help dietetic and other health pre-professionals understand and apply scientific methodology in research, and to obtain skills in interpretation of data, and promote decision-making that lead to growth in future careers, graduate school, or professional positions.

Prerequisite(s) [NUSC 361](#) and [NUSC 362](#) completed with grades of “C” or higher

Offered (FALL)

Information for Prospective Students and the Public

Information for all prospective Morgan State University students is available at:

<https://www.morgan.edu/future-students>

The Nutritional Sciences DPD Program Director (443-885-4145) is available to meet with prospective students interested in the Nutritional Sciences major. In addition, the Nutrition faculty participate in recruitment events organized by the Office of Admissions, such as Explore Morgan Day during the fall and spring semesters.

Admission requirements to the Morgan State University are located at:

[Freshman applicants](#)

[Transfer applicants](#)

Entering freshmen and transfer students may be admitted directly into the Nutritional Sciences major (Didactic Program in Dietetics): <https://www.morgan.edu/apply/>

Students transferring into the Nutritional Sciences major (DPD) from other majors within the University must complete one semester at the University and have a 2.5 minimum GPA. These students make an appointment (443-885-4145) with the Program Director to initiate the transfer.

Students who have already completed a bachelor's degree and want to complete the DPD requirements at Morgan State University must apply for admission. Prior to application these students are encouraged to meet with the DPD Program Director.

Beginning January 1, 2024, Entry level registration education requirements to become an RDN will be a minimum of GRADUATE degree such as Masters.

GRADUATION

In order to qualify for graduation, students must have passed the Program's Comprehensive Exit Examination, earned a cumulative average GPA of 2.9 or better, and a major average GPA of 2.9 or better, with no grades below "C" in the food and nutrition and support courses. This includes all general education and university courses, required major and supporting courses listed under food and nutrition and support courses.

Comprehensive Exit Examination

All students majoring in Dietetics are required to take the NUSC Program Exit Exam during their final year. The exam is offered in April to students completing their requirements in May or August, and in November to those completing requirements in December. Students are expected to pass the Exit Exam with a minimum score of 75% before they are allowed to graduate. Multiple attempts are allowed. The dates for the exam will be posted within the department one month in advance of the date of administration. This exam satisfies the University's requirement for a Comprehensive Final Exam.

FACULTY PROFILES

Bahram Faraji, DrPH, RDN, LDN, FAND, Associate Professor; DrPH, University of California-Los Angeles. Areas of research interest and involvement include: maternal milk concentration of trace elements such as zinc, iron, selenium, and iodine and its relationship to mother’s dietary intake, effects of citrus bioactive substances on bone quality and antioxidant activity in rats and community health and nutrition projects where culturally-sensitive interventions have resulted in improvements in weight, eating habits, and clinical laboratory indicators of diabetes and cardiovascular disease.

Maryam Ganjavi, Ph.D., Lecturer; Ph.D., University of Maryland-College Park. Areas of research interest include: food safety, effects of food processing on the safety of final products and the relationship between diet and cancer.

Cynthia A. Tucker, Ph.D., MBA, RDN, LDN, Lecturer; BS and MBA, Morgan State University, Ph.D., Howard University. Areas of research interest include: child and adolescent nutrition, obesity, breast cancer, and dietary related chronic diseases.

CONTACT INFORMATION: NUTRITIONAL SCIENCES PROGRAM

The Nutritional Sciences Program is currently housed on the third floor of the Jenkins Building. The Offices of the School of Community Health and Policy, the School in which the Program is administered is at the Portage Building, 4530 Portage Ave.

Faculty Name and Credentials	Faculty Appointment (FT/PT/Adjunct)	Course(s) Name and Number
Joycelyn Peterson, DrPH, MPH, RDN, LDN	FT	465-Senior Seminar and Foundational Knowledge Review in Foods and Nutrition
Bahram Faraji, DrPH, MS, RDN, LDN	FT	201-Nutritional Biochemistry 464-MNT I 467-MNT II
Cynthia Tucker, PhD, MBA, RDN, LDN	FT	367-Nutrition Through the Life Cycle 466-Food and Nutrition Field Experience
Maryam Ganjavi, PhD	FT	161-Scientific Principles of Food Selection & Preparation 361-applied Nutrition
CiVonnia Harris, BS,MS	Adjunct	160-Introduction to Nutrition
Teymi Herring, MPH, RDN, CDE	Adjunct	162-Introduction to Dietetics 323-Nutritonal Assessment Counseling/Lab 461-Nutrition Wellness w/Lab 462-Community Nutrition
Joan Hampson, DrPH, RD, LD	Adjunct	365-Food Service Management II 463-Quantity Food Service Systems
Chinasa Ekweariri, MS,RD, LDN	Adjunct	160-Introduction to Nutrition
Lisa Dalrymple, PhD	Adjunct	160-Introduction to Nutrition

OTHER CONTACT INFORMATION:

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Associate Dean

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