

NUTRITION (NUTR)

Course numbers with the # symbol included (e.g. #400) have not been taught in the last 3 years.

NUTR 800 - Career Development in Dietetics

Credits: 1

Preparation for applying to dietetic internship programs and/or graduate school. Topics include writing resumes and personal statements, interviewing, professional skills, and navigating the online internship application.

NUTR 809 - Nutritional Epidemiology

Credits: 4

This course introduces basic concepts and methods in key areas of nutritional epidemiology, and discusses practical considerations related to designing, analyzing, and evaluating population-based nutrition studies. Research methods used in nutritional epidemiology will be taught to provide students with the ability to critically evaluate the nutritional epidemiological evidence. Learning will be enhanced by practical experiences in the collection, management, and analysis of nutritional epidemiological data during lab and in-class activities. Prereq: an introductory nutrition course and statistics course. Permission required.

NUTR 820 - Community Nutrition

Credits: 4

Identification of causes of complex public health nutrition problems (such as food insecurity and escalating obesity rates) and cost-effective community-based interventions required to solve them. Provides skills and tools needed to assess design and evaluate community nutrition and wellness interventions. Prereq: NUTR 400 or equivalent.

NUTR 829 - Dietetics: Intro to Dietetics Principle and Practice

Credits: 2

Dietetics professionals are engaged in multiple arenas that demand familiarity with community food access, public health, food system challenges and health care practices. Resources and strategies to identify reliable sources of information, critical thinking skills, professional development and professional standards of behavior will be considered throughout the course. Simulation and extensive practicum-based training are critical components of this course as students prepare for extensive practicum placements in food service, community and clinical care settings. Prereq: Must be an MSDI student.

Equivalent(s): NUTR 929

NUTR 830 - From Seed to Sea: Examining Sustainable Food Systems

Credits: 4

Integration of diverse human and natural system interactions in a seminar-based course to understand issues in food system sustainability. Examination of food system structure and function from coupled human and natural systems perspective. Current and topical issues of food and agriculture include: exploration of using natural resources to meeting growing population demands; conflicting views on meeting food and nutrition requirements; impacts of increased stress on natural resources; inequities and discrimination in the food system; impact on dietary guidelines on the environment. Prereq: introductory nutrition course or by permission.

NUTR 831 - Dietetics: Clinical Theory and Practice

Credits: 10

Integration of clinical theory and practice in dietetics care. Bi-weekly seminars, on-line assignments and supplemental readings provide a mechanism to examine the nutritional basis of diet and disease relationships and consider appropriate nutritional interventions. Clinical rotations (500-600 hours) provide the opportunity to explore the application of nutritional science principles and practices within inpatient and outpatient environments. Staff responsibility, coupled with an in-depth case study presentation of a current patient with multiple nutrition risk factors, serves as the capstone practicum project. Prereq: Permission and NUTR 829 and/or NUTR 832. Special fee.

NUTR 832 - Dietetics: Food Service and Community

Credits: 10

Pre-professional work experiences with continued examination and application of theory and practice in the dietetic profession. Concepts include foodservice management topics such as facility and human resources management, translation of nutrition into foods/menus, procurement, distribution and service within delivery systems, and food safety and sanitation. Community nutrition topics include nutrition screening and assessment, nutrition counseling and education, food security and sustainability, program development and evaluation, as well as exploration of health promotion and disease prevention theory and application. Assignments and supplemental reading reinforce practicum experiences. Practicum experience (500-600 hours) is integrated into the course design. Prereq: Permission and NUTR 829 and/or NUTR 831. Special fee.

NUTR 836 - Sustainable Food Systems and Culinary Arts Practicum

Credits: 3

The Sustainable Food Systems and Culinary Arts experience is designed to provide both theoretical and practical information that builds upon core values of population and planetary health. Students will use a food systems lens to review food costs, evaluate food access and food security, consider the role of culture and place in food selection and conduct nutrient analysis. They will expand their culinary skills, while integrating knowledge of local, organic and sustainable food concepts. Prereq: MSDI student or instructor permission. Special Fee.

NUTR 838 - Dietetics: Pregnancy and Pediatrics Practicum

Credits: 2

This course provides students with the opportunity to review key nutrition concepts inherent in pregnancy care, infancy and pediatrics. Using a hybrid of on-line training modules and resources, coupled with on-site practicum experience, interns will work with nutrition professionals in both community nutrition (typically WIC offices) and inpatient pediatric units. Students will demonstrate completion of theoretical concepts via a mix of on-line assignments, and will demonstrate practice competency mastery as assessed by on-site mentors and related assignments/projects. Prereq: MSDI Student.

NUTR 840 - Nutrition for Children with Special Needs

Credits: 4

Nutritional assessment and care of children with special needs resulting in feeding difficulties requiring medical nutrition therapy. Prereq: NUTR 400.

NUTR 850 - Nutritional Biochemistry**Credits:** 4

Digestion, absorption, transport, and utilization of food nutrients. Role of macro- and micro-nutrients as substrates and catalyst for metabolic pathways, and the role of these pathways in maintaining human health at the cellular, organ and whole-body levels. Prereq: two semesters anatomy and physiology; one semester biochemistry; or equivalents.

Equivalent(s): ANSC 850**NUTR 851 - Nutritional Biochemistry of Micronutrients****Credits:** 4

Investigation of the nutritional and biochemical aspects of micronutrient metabolism. All essential vitamins and minerals, as well as some phytonutrients and quasi-nutrients are explored in depth. Nutrients are examined for their molecular, cellular, and metabolic and biomedical functions, as well as the biochemical and clinical consequences of their deficiency or excess. Prereq: NUTR 850 or equivalent.

NUTR 855 - Treatment of Adult Obesity**Credits:** 4

Overview of the risk factors associated with obesity; evidence-based recommendations for assessment and treatment of obesity. Counseling skills important to successful weight management and non-diet approaches are also explored.

Equivalent(s): NUTR 856**NUTR 865 - Geriatric Nutrition****Credits:** 4

Overview of the physiological changes associated with aging and their impact on preparing, consuming, digesting, absorbing, and metabolizing food. Role of routine nutritional assessment in the promotion of health to prevent and manage chronic disease, with a social focus on the influence of polypharmacy on nutritional status. Prereq: an introductory nutrition course; a life cycle nutrition course.

NUTR 873 - Clinical Nutrition**Credits:** 4

Principles and mechanisms of disease that result in altered nutrient requirements in humans. Prereq: one semester introductory nutrition; two semesters anatomy & physiology; one semester biochemistry.

Equivalent(s): ANSC 873**NUTR 875 - Practical Applications in Medical Nutrition Therapy****Credits:** 4

Combination of lecture and supervised practical experience in medical nutrition therapy in a New England hospital. Emphasizes nutritional counseling, assessment, and instruction of patients with nutrition-related disorders.

Equivalent(s): ANSC 875**NUTR 876 - Advanced Pathophysiology and Clinical Care****Credits:** 4

Designed to integrate scientific principles and clinical knowledge with emphasis on clinical decision-making related to providing optimal nutrition care. Course will emphasize understanding the pathophysiology of diseases and mastery of their nutritional implications and interventions. Students build and expand on knowledge and emphasize applications into their clinical care process. Active participation in lecture discussions and lab simulation is an integral part of class. Prereq: NUTR 773/NUTR 873, NUTR 775/NUTR 875, NUTR 750/NUTR 850.

NUTR 880 - Critical Issues in Nutrition**Credits:** 0 or 4

Critical review and analysis of controversial topics in nutrition; emphasis on developing oral and written communications skills and critical thinking skills. Prereq: NUTR 873 or permission.

Equivalent(s): ANSC 880**NUTR 895 - Investigations****Credits:** 1-4

Prereq: permission.

NUTR #898 - Nutrition Research Experience**Credits:** 4

Students develop a project of interest and identify a mentor within the department to advise them throughout the project. Students prepare a project proposal for review. Final paper and presentation. May be repeated up to a maximum of 4 credits.

Equivalent(s): NUTR 998**NUTR 899 - Master's Thesis****Credits:** 1-6

Graduate students must enroll for a total of 6 credits for this course.

Students may enroll in 1-6 credits per semester. Permission required. Cr/F.

Repeat Rule: May be repeated for a maximum of 6 credits.**NUTR 900 - Contemporary Topics in Animal, Nutritional, and Biomedical Sciences****Credits:** 1

An informal forum for graduate students to gain experiences in evaluating the current literature of a contemporary topic. (Also offered as ANSC 900.) Offered both fall and spring semesters. Cr/F.

Repeat Rule: May be repeated for a maximum of 2 credits.**Equivalent(s):** ANSC 900**NUTR 955 - Topics in Human Obesity****Credits:** 4

Various topics related to obesity are discussed from year to year. Topics include: neuroregulatory and hormonal mechanisms; role of diet, exercise and energy metabolism, fat as an endocrine organ; obesity, immune function and chronic disease.

Equivalent(s): ANSC 855**NUTR 960 - Research Methods in Nutritional Science I****Credits:** 4

Course is designed to provide students with an understanding of research methods, terminology, and improved ability to be consumers of research literature, and the skills necessary to conduct applied nutrition research studies (e.g. writing a research proposal, interpreting research results and critically evaluating research), as well as communicate scientific information (research presentation). Students will gain experience with data collection methodologies relevant to human nutrition.

NUTR 961 - Research Methods in Nutritional Science II**Credits:** 4

Course is designed to provide students with an understanding of research methods, terminology, and improved ability to be consumers of research literature, and the skills necessary to conduct applied nutrition research studies (e.g. writing a research proposal, interpreting research results and critically evaluating research), as well as communicate scientific information (research presentation). Students will gain experience with data collection methodologies relevant to human nutrition. Prereq: NUTR 960.

NUTR 995 - Non-thesis Investigations

Credits: 1-4

Advanced investigations in a research project, exclusive of thesis project.

Elective only after consultation with the instructor. (Offered both fall and spring semesters.)

Repeat Rule: May be repeated for a maximum of 4 credits.

Equivalent(s): NUTR 896