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 810 - Advanced Diabetes Care
Credits: 2
Advanced Diabetes Care is a 2-credit course designed to build on foundational knowledge of diabetes care and education. During the semester, students will explore the pathophysiology of diabetes as well as modern medications and technology used to improve blood sugar management. Students will apply their knowledge of diabetes and nutrition to interpret data and deliver effective, compassionate care. Prereq: NUTR 400, BMS 507/BMS 508.

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. Special Fee. 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 prospective. 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.

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 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 860 - Behavioral Nutrition and Counseling
Credits: 4
Apply current theories and techniques of counseling appropriate to nutrition. Emphasis on effective communication, client-centered counseling methods, motivational interviewing, behavior change, and factors affecting nutritional intake. Nutrition psychology and principles of group counseling/facilitation will also be explored.

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. Special Fee.

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.