

NUTRITIONAL SCIENCES: DIETETIC INTERNSHIP (M.S.)

<https://colsa.unh.edu/agriculture-nutrition-food-systems/program/ms/nutritional-sciences-dietetic-internship>

Description

The *Master of Science in Nutritional Sciences with Dietetic Internship (MSDI)* option is designed as a 21-month program, with over 50 credits and over 1,200 practicum-based hours including simulation and experiential learning. We invite 10 new students to begin each Fall semester. Upon conclusion of the program, our graduates are eligible to take the Registered Dietitian Nutritionist (RDN) exam.

Admission Requirements: Applicants must have a minimum of a 3.2 GPA which must be maintained throughout the first year of the program. To be considered for admission, students applying for the MSDI program will need to have received a Didactic Program in Dietetics (DPD) verification statement from an accredited undergraduate dietetics program that meets the requirements of the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Applicants are encouraged to carefully review the program website for admission requirements, application instructions, and detailed program information.

The MSDI program at the University of New Hampshire is currently granted accreditation by ACEND of the Academy of Nutrition and Dietetics. ACEND is a specialized accrediting body recognized by the Commission on Recognition of Post-secondary Accreditation and the United States Department of Education. Contact information for ACEND: (800) 877-1600 ext. 5400 | acend@eatright.org | <https://www.eatrightpro.org/acend> | 120 South Riverside Plaza, Suite 2190 Chicago, IL 60606-6995.

Requirements

The MSDI requires that students complete required coursework, including practicum-based learning and related course work in food service, community and clinical experiences. The competencies integrated into the MSDI reflect those established by ACEND. Students will be required to earn a B- or better in graduate courses to earn credits toward their degree.

The first year of the MSDI curriculum is comprised primarily of academic course work, including a year-long mentored group research project (NUTR 960 Research Methods in Nutritional Science I & NUTR 961 Research Methods in Nutritional Science II), in which each student experiences the complete research process. Students in the MSDI will integrate food system theory and practice as drivers of health promotion and disease prevention. The second year of the program includes over 1,200 hours of practicum based learning in a variety of clinical, community, and food service operations integrated with curriculum related coursework.

Code	Title	Credits
Required Courses		
NUTR 809	Nutritional Epidemiology	4
NUTR 829	Dietetics: Intro to Dietetics Principle and Practice	2
NUTR 830	From Seed to Sea: Examining Sustainable Food Systems	4
NUTR 831	Dietetics: Clinical Theory and Practice	10

NUTR 832	Dietetics: Food Service and Community	10
NUTR 836	Sustainable Food Systems and Culinary Arts Practicum	3
NUTR 855	Treatment of Adult Obesity	4
NUTR 860	Behavioral Nutrition and Counseling	4
NUTR 876	Advanced Pathophysiology and Clinical Care	4
ANFS 901	Introduction to Agriculture, Nutrition, and Food Systems Graduate Studies	1
NUTR 960	Research Methods in Nutritional Science I	4
NUTR 961	Research Methods in Nutritional Science II	4
ANFS 997	Agriculture, Nutrition, and Food Systems Seminar	1
Total Credits		55

Student Learning Outcomes

CRDNs Explained

ACEND requires our MSDI curriculum cover certain competencies which are "specific knowledge, skills, values, and behaviors required for effective performance as a practitioner." These are identified as CRDNs (Competency for Registered Dietitian Nutritionists). A complete list of the required CRDNs are as follows:

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

CRDN 1.1 Select indicators of program quality and/or customer service and measure achievement of objectives.

CRDN 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature.

CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.

CRDN 1.4 Evaluate emerging research for application in nutrition and dietetics practice.

CRDN 1.5 Conduct projects using appropriate research methods, ethical procedures and data analysis.

CRDN 1.6 Incorporate critical-thinking skills in overall practice.

Domain 2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice.

CRDN 2.1 Practice in compliance with current federal regulations and state statutes and rules, as applicable, and in accordance with accreditation standards and the Scope of Nutrition and Dietetics Practice and Code of Ethics for the Profession of Nutrition and Dietetics.

CRDN 2.2 Demonstrate professional writing skills in preparing professional communications.

CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings.

CRDN 2.4 Function as a member of interprofessional teams.

CRDN 2.5 Assign duties to NDTRs and/or support personnel as appropriate.

CRDN 2.6 Refer clients and patients to other professionals and services when needs are beyond individual scope of practice.

CRDN 2.7 Apply leadership skills to achieve desired outcomes.

CRDN 2.8 Demonstrate negotiation skills.

CRDN 2.9 Participate in professional and community organizations.

CRDN 2.10 Demonstrate professional attributes in all areas of practice.

CRDN 2.11 Show cultural competence/sensitivity in interactions with clients, colleagues and staff.

CRDN 2.12 Perform self-assessment and develop goals for self-improvement throughout the program.

CRDN 2.13 Prepare a plan for professional development according to Commission on Dietetic Registration guidelines.

CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.

CRDN 2.15 Practice and/or role play mentoring and precepting others.

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

CRDN 3.1 Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings.

CRDN 3.2 Conduct nutrition focused physical exams.

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings.

CRDN 3.4 Design, implement and evaluate presentations to a target audience.

CRDN 3.5 Develop nutrition education materials that are culturally and age appropriate and designed for the literacy level of the audience.

CRDN 3.6 Use effective education and counseling skills to facilitate behavior change.

CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management.

CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends.

CRDN 3.9 Coordinate procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources.

CRDN 3.10 Develop and evaluate recipes, formulas and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals.

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.

CRDN 4.1 Participate in management of human resources.

CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food.

CRDN 4.3 Conduct clinical and customer service quality management activities.

CRDN 4.4 Apply current nutrition informatics to develop, store, retrieve and disseminate information and data.

CRDN 4.5 Analyze quality, financial and productivity data for use in planning.

CRDN 4.6 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.

CRDN 4.7 Conduct feasibility studies for products, programs or services with consideration of costs and benefits.

CRDN 4.8 Develop a plan to provide or develop a product, program or service that includes a budget, staffing needs, equipment and supplies.

CRDN 4.9 Explain the process for coding and billing for nutrition and dietetics services to obtain reimbursement from public or private payers, fee-for-service and value-based payment systems.

CRDN 4.10 Analyze risk in nutrition and dietetics practice.

Domain 5. Program Emphasis Competencies Sustainable Food Systems as Drivers of Health Promotion/Disease Prevention (SFS/HPDP)

The Sustainable Food Systems as Drivers of Health Promotion and Disease Prevention emphasis of our program acknowledges the value of food system expertise as integral to our profession. From farm to fork to health and nutrition outcomes, our UNH graduates will be prepared as entry level professionals. To ensure competency in this focus area, students will demonstrate the following program specific competencies:

CRDN 5.1 SFS/HPDP Integrate and promote nutrition and health promotion messages and/or food system sustainability in foodservice, community hospital and/or long-term care facilities.

CRDN 5.2 SFS/HPDP Demonstrate an understanding of food security, insecurity and livable wages.

CRDN 5.3 SFS/HPDP Manage production of food that meets nutrition guidelines, cost parameters, consumer acceptance, while incorporating sustainability principles as appropriate.

CRDN 5.4 SFS/HPDP Integrate pathophysiology into medical nutrition therapy recommendations and health promotion disease prevention educational strategies

CRDN 5.5 SFS/HPDP Integrate nutrition research into internship experiences focusing on health promotion, disease prevention, and/or sustainable food system concepts or indicators.