NUTRITIONAL SCIENCES (NUTR)

Degrees offered: Ph.D., M.S.

This program is offered in Durham.

The Department of Agriculture, Nutrition, and Food Systems offers advanced degrees in Nutritional Sciences including M.S., Accelerated M.S., M.S. plus Dietetic Internship, and Ph.D.

With the M.S. in Nutritional Sciences, students will become engaged in a research project related to the nutritional sciences and gain a comprehensive understanding of nutritional science through coursework. The option emphasizes active participation in original, hypothesis-driven research of publishable quality.

The Ph.D. in Nutritional Sciences trains students to gain advanced knowledge and develop research expertise in such areas as nutritional epidemiology, nutritional assessment, behavioral nutrition, and community nutrition as it pertains to chronic disease risk (e.g., cardiovascular disease, obesity, cognitive function) and food access, consumption, and policy.

https://colsa.unh.edu/agriculture-nutrition-food-systems

Programs

• Nutritional Sciences (Ph.D.) (http://catalog.unh.edu/graduate/programs-study/nutritional-sciences/nutritional-sciences-phd)
• Nutritional Sciences (M.S.) (http://catalog.unh.edu/graduate/programs-study/nutritional-sciences/nutritional-sciences-ms)
• Didactic Program in Dietetics (Graduate Certificate) (http://catalog.unh.edu/graduate/programs-study/nutritional-sciences/didactic-program-dietetics-certificate)

Courses

Nutrition (NUTR)

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.

NUTR 830 - From Seed to Sea: Examining Sustainable Food Systems
Credits: 4
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 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.

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.
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.

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.

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.

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: 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.

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.

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.

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.) May be repeated for a maximum of 2 credits. Offered both fall and spring semesters. Cr/F.

NUTR 930 - Diet: Foodservice and Community
Credits: 6
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 929 and/or NUTR 931. Special fee.

NUTR 931 - Dietetics: Clinical Theory and Practice
Credits: 6
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 929 and/or NUTR 930. Special fee.

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.

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. May be repeated for a maximum of 4 credits. (Offered both fall and spring semesters.)

Faculty

https://colsa.unh.edu/agriculture-nutrition-food-systems/faculty-staff-directory