

MS in Family and Consumer Sciences (Dietetics, Ed)

Courses and Activities Mapped to MS in Family and Consumer Sciences (Dietetics, Ed) Outcome Set

1. Integrate scientific information & research into practice				2. Perform nutrition assessments					3. Apply management principles			4.	5. Research in nutrition			
Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting.				Perform nutrition assessments with diverse populations in various settings.					Apply management principles in food service operations; human resources and operational resources.			Communicate effectively with diverse individuals & groups Communicate effectively with diverse individuals and groups.	Investigate, apply, and communicate evidence-based research in nutrition.			
1. Design a food science research project	2. Collect data for their research project	3. Correctly interpret data	4. Communicate the results of their research project	1. Assess the nutritional status of diverse individuals	2. Assess nutritional status	3. Diagnose nutrition problems	4. Plan and implement nutrition interventions	5. Monitor and evaluate	1. Plan a major quantity food service church dinner	2. Implement a major quantity food service church dinner	3. Evaluate a major quantity food service church dinner	1. Develop and demonstrate effective communication skills	1. Write a grant proposal	2. Communicate latest research on lifecycle nutrition	3. Developing intervention statements	4. Disseminate information on current issues on foods
Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.	Students are able to correctly collect data for their research project.	Students are able to correctly interpret data from their research project.	Students are able to communicate the results of their research project.	Students are able to assess the nutritional status of diverse individuals in community settings.	Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.	Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.	Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.	Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.	Students are able to plan a major quantity food service church dinner.	Students are able to implement a major quantity food service church dinner.	Students are able to evaluate a major quantity food service church dinner.	Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.	Students are able to write a grant proposal, which is consistent with the Healthy People 2020 nutrition-related objectives, to support the development of a community nutrition intervention program based on an assessment of the community needs and nutritional status of the target population.	Students are able to communicate the latest research findings on one or more selected lifecycle nutrition topics through the presentation of a class lecture using evidence-based resources.		Students are able to disseminate information by exploring, analyzing and interpreting current issues on foods and take positions on hot topics (looking at industry and government viewpoints) using current professional periodicals and web resources.

Courses and Learning Activities																	
AHS 320 Orientation to Dietetics																	P
AHS 322 Nutrition Methodology		I	I		I	I			I								P
AHS 324 Nutrition Assessment					I	I	I	I	I								
AHS 325 Nutrition Assessment Practicum					P												P
AHS 332 Quantity Food Production										I	I	I					P

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AHS 333 Quantity Food Production Practicum	P	P	P	P					P	P	I	P					
AHS 420 ??						P	P	P	P								
AHS 520 Advanced Nutrition						P	P	P	P								
AHS 521 Nutrition Through the Life Cycle	P	P	P	P	P			P	P			P			R		
AHS 422 Life Cycle Nutrition Practicum					R							P					
AHS 523 Medical Nutrition Therapy						P	P	P	P								
AHS 525 Community Nutrition															R		
AHS 528 Experimental Food Science	R	R	R	R								P					
AHS 530 Food Service Management Systems										R	R	R	P				

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AHS 424 Practicum					R	R	R	R				R				
AHS 528 Food Science	R	R	R	R								P				
AHS 530 Food Service System Management									R	R	R	P				
AHS 431 Practicum									R	R	R	R				
AHS 435 Individual Study					R	R	R	R				R				
AHS 601 Research Methodology in Health Sciences	R	R	R													
AHS 622 ??													R			
AHS 623 ??															R	

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AHS 627 ??																R
AHS 629 ??				R												
AHS 631 ?									R	R	R	P				
AHS 633 ?	P	P	P	P					P	P	I	P				
AHS 636 ?																
HLTH 601 Research Methodology in Health and Safety	R				R	R	R	R				R				
HLTH 609 Applied Communications in Health and Safety				R												

Legend: **I** Introduced **P** Practiced **R** Reinforced

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