# Student Handbook

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MORGAN STATE UNIVERSITY

Mission

Morgan State University is by designation of the Maryland General Assembly the State’s public urban university. The mission of the University is to serve the community, region, state, nation, and world as an intellectual and creative resource by supporting, empowering and preparing high-quality, diverse graduates to lead the world. The University offers innovative, inclusive, and distinctive educational experiences to a broad cross-section of the population in a comprehensive range of disciplines at the baccalaureate, master’s, doctoral, and professional degree levels. Through collaborative pursuits, scholarly research, creative endeavors, and dedicated public service, the University gives significant priority to addressing societal problems, particularly those prevalent in urban communities.

The University has a long tradition of educating the very best prepared students as well as many others from disadvantaged backgrounds. It is strongly committed to continuing this tradition. At the same time the University is making a transition to a campus that will: award more advanced degrees, particularly in programs of importance to the region; carry out more research on topics relevant to the local community; and, share its resources with the general public and become a center of social and cultural life for the residents of metropolitan Baltimore. This document provides a blueprint by which the University intends to develop over the next several years.

Morgan State University is accredited by the Middle States Commission on Accreditation of Schools and Colleges. The most recent review was June 26, 2008. The Commission requests a Periodic Review Report June 1, 2013 to re-affirm the University’s accreditation in considering the substantive changes in programs proposed by the University. These changes include the online Certificate of Advanced Study in Project Management and the online Certificates in Museum Studies and Historical Preservation, Psychometrics, Urban Planning and Health, Health Records Management, Health Leadership and Management, and Bioinformatics within the scope of the institution's accreditation. A copy of the certificate of regional accreditation status is included in Appendix-01.

SCHOOL OF COMMUNITY HEALTH AND POLICY

The School of Community Health and Policy’s mission is to educate citizens from diverse academic and socioeconomic backgrounds; to carry out research that is applicable to the priorities of the region and its residents; and to offer cultural opportunities and service programs to the general public. In fulfilling this mission the school prepares graduates who become leaders and are positioned to generate and disseminate new scientific knowledge; engage in community-based participatory research focusing on the social and behavioral determinants of health problems; and develop and advocate for policies that enable urban, minority and underserved populations to attain optimal health. Through training and research, the students and faculty are committed to the elimination of health disparities, and the reduction of the overall burden of chronic and acute health and social problems, in a culturally relevant manner.
NUTRITIONAL SCIENCES PROGRAM

Accreditation Status
The Nutritional Sciences Didactic Program in Dietetics (DPD) is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. Below is the address and phone number of ACEND.

Accreditation Council for Education in Nutrition and Dietetics (ACEND)
120 S. Riverside Plaza, Suite 2000
Chicago, Illinois 60606-6995
312-899-0040 x5400 (Phone)
312-899-4817 (Fax)
www.eatright.org/ACEND

Program Mission
The mission of the Dietetics Program at Morgan State University is to prepare highly qualified students from diverse backgrounds with knowledge and skills for success in supervised practice programs, Graduate School or leadership in dietetic practice. The Program’s mission is aligned with the mission of the University and the School of Community Health and Policy. All three missions embrace the diversity of its student clientele, prepares highly qualified graduate students to serve, and address priority issues of the local and broader community.

Program Goals
The Nutritional Sciences Programs’ mission is undergirded by three (3) primary goals listed below.

Goals:

1. Enroll, retain and graduate a culturally diverse pool of students to meet the critical shortages and under-representation in the profession.
2. To prepare students with the Foundation Knowledge Requirements and Student Learning Outcomes defined by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), formerly the Commission on Accreditation for Dietetics Education (CADE) for success in Internship Programs/Supervised Practice and entry into graduate programs.
3. To prepare students for entry-level positions as food and nutrition professionals in the field of Dietetics.

The Program goals are aligned with the mission of the DPD program, and that of the School and the University. All three missions remain very relevant. Furthermore, the goals of the Program are undergirded by the 2008 ACEND Eligibility Requirements and Accreditation Standards for Didactic Programs in Dietetics. Workforce and secular trends and demands help to shape the goals of the DPD Program.
Program Expected Outcomes Tied to Goals

Goal 1:

Enroll, retain and graduate a culturally diverse pool of students to meet the critical shortages and under-representation in the dietetics profession.

Outcome Measures:

- Twenty-five percent increase in enrollment over the 5-year period.
- Minimum retention rate of at least 80% over the five-year period.
- Graduation rate of at least 70% over the 5-year period.
- Under-represented/minority groups will comprise at least 50% of students enrolled in the DPD Program over the 5-year period.
- Over a five-year period, at least 70% of students are expected to complete the DPD Program within 150% of the two years (i.e. within 3 years) from the junior year.

Goal 2:

To prepare students with the Foundation Knowledge Requirements and Student Learning Outcomes defined by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), formerly the Commission on Accreditation for Dietetics Education (CADE) for success in Internship Programs/Supervised Practice and entry into graduate programs.

Outcome Measures:

- Exit Exam - at least 80% of first time takers will have a minimum pass score of 70% on the exam.
- Grade Point Average (GPA) of graduates - at least 80% of graduates will have a GPA of 2.5 or above.
- Over a five-year period, 60% of graduates from the DPD Program will apply to supervised practice programs the academic year they complete the program (DPD 1.3.2).
- When surveyed, at least 80% of graduates applying for supervised practice the year they complete the Program will be accepted (DPD 1.3.2).
- When surveyed, 80% of graduates will rate their education in their major at Morgan as at least satisfactory.

Goal 3:

To prepare students for entry-level positions as food and nutrition professionals in the field of Dietetics.

Outcome Measures:

- When surveyed, employers will rate graduates’ knowledge or competence as satisfactory (satisfactory=4) or higher on 80% of the applicable surveyed variables.
- Over a five-year period, the pass rate for program graduates taking the Registration Exam for the first time will be 80% or higher (DPD 1.3.3).
Program Outcome Data
Upon request, Program Outcome Data can be made available. Please allow 2-3 weeks for processing and response time. Contact the Nutritional Sciences Program with your request.

Knowledge Requirements and Student Learning Outcomes

The knowledge requirements and student learning outcomes stipulated by ACEND are listed below:

1. Scientific and Evidence Base of Practice: integration of scientific information and research into practice.
   - The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice.

2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.
   - The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.
   - The curriculum must provide principles and techniques of effective counseling methods.
   - The curriculum must include opportunities to understand governance of dietetics practice, such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.

3. Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations.
   - The curriculum must reflect the principles of Medical Nutrition Therapy and the practice of the nutrition care process, including principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.
   - The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.
   - The curriculum must include education and behavior change theories and techniques.

4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.
   - The curriculum must include management and business theories and principles required
to deliver programs and services.

- The curriculum must include content related to quality management of food and nutrition services.

- The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice.

- The curriculum must include content related to coding and billing of dietetics/nutrition services to obtain reimbursement for services from public or private insurers.

5. Support Knowledge: knowledge underlying the requirements specified above.

- The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.

- The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism and nutrition across the lifespan.

- The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology.

ADMISSIONS

Students who satisfy the general MSU admission requirements are eligible for admission into the NUSC Program. Freshman or transfer candidates should select Nutritional Sciences as their desired major. Transfer students from other accredited universities/colleges are awarded transfer credits through the University Transfer Center. The Food and Nutrition courses are evaluated by the Program Director. Students transferring from other Programs within the University complete a Change in Program form, have their course work audited by the Program Director, and are advised on subsequent course selections by their respective Advisor.

Students from other countries wishing to complete the DPD Program requirements at Morgan must have their transcript evaluated by an evaluator service for foreign transcripts. Students must comply with Morgan’s policies and satisfy all additional curriculum requirements to be awarded a degree in nutrition from Morgan.
Program Expenses
Below is an estimate of the major expenses that a student may incur while pursuing the B.S. in Nutritional Sciences (Dietetics degree) at Morgan State University. Tuition and fees are set by the University and are subject to change. Housing options and meal plans vary and can be viewed online at www.morgan.edu. Estimated expenses for 2012-2013 are listed below:

Full Time Student Tuition: 2015-2016 (per semester):

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<tr>
<th></th>
<th>Tuition</th>
<th>Fees</th>
<th>Total</th>
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<tr>
<td><strong>Full-time undergraduate</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Resident</td>
<td>$2,530.00</td>
<td>$1,224.00</td>
<td>$3,754.00</td>
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<tr>
<td>Non-Resident</td>
<td>$7,367.00</td>
<td>$1,224.00</td>
<td>$8,591.00</td>
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<tr>
<td><strong>Part-time undergraduate</strong> (per credit)</td>
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<tr>
<td>Resident</td>
<td>$230.00</td>
<td>$77.00</td>
<td>$307.00</td>
</tr>
<tr>
<td>Non-Resident</td>
<td>$580.00</td>
<td>$77.00</td>
<td>$657.00</td>
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Housing: On Campus: $3,108 Off Campus: $3,923
Meals: $235 – $2,015 (plan dependent)
Books: $500-$1000
Incidentals: $1,000

Estimated Per Semester Expenses (Resident): $10,692
Estimated Per Semester Expense (Non Resident): $15,529

Health Insurance
Full-time undergraduates are charged for health insurance each semester upon registration. To receive a credit for the charge, students must request a waiver at www.morganstudentinsurance.com by the semester deadlines: 10/15 (annually for fall) or 2/15 (incoming transfer students and freshman). For more information, call the University Health Center at 443-885-3236.

Financial Aid and Scholarships
Need-based, merit-based scholarships, grants, loans and part-time employment are available for eligible students. Contact the Financial Aid Office at 443-885-3170 for more information.
POLICIES AND PROCEDURES

Student Academic Support
The Center for Academic Success & Achievement coordinates the Pre-College Studies Program, Freshman Studies Program, and Center for Centralized Academic Advisement, and the Tutoring Center. If a student is having problems with their coursework, the Tutoring Center is an excellent resource. Peer Tutors are available from 8 A.M. to 5 P.M. on weekdays to assist you in every subject area, especially math and freshman composition. You can see tutors by walking in or by making an appointment. Students are directed to the Academic Development Center in Banneker Room 410 or they can call 443.885.3380.

Academic development, enrichment, counseling drug and alcohol awareness and disability services are also used to support student academically. The Morgan State University Bookstore also supports the academic and administrative goals of the University. Also important to note the Counseling Center, advises the International Students' Association and serves as liaison to the US Immigration and Naturalization Service, embassies and other agencies involved with international education.

University Policy on Equal Opportunity and Non-discrimination
Morgan State University and the DPD program comply with State and federal regulations regarding non-discriminatory practices and equal opportunity related to student recruitment, admission and retention. The University’s policy regarding equal opportunity may be found on page iiof the Academic Catalog and on the web at http://morgancounsel.org/pdf_files/PDFFiles/Nond. Morgan does not discriminate on the basis of race, color, gender, religion, age, national origin, marital status, or physical disability. Discrimination includes conduct directed against any person or groups of person on the aforementioned basis. Admission is on a merit basis.

Protection of the rights of all students enrolled in the DPD Program is consistent with University policies and is in accordance with criterion 3.6.1.1 to 3.6.1.5., established by ACEND. The Nutritional Sciences Program Student Handbook contains all pertinent information on policies and procedures required by ACEND. The Handbook is periodically revised and is available to all students enrolled in the Program. They are distributed at orientation for new students, at the Program’s general meetings and to prospective students who visit the Nutritional Sciences Program office. Electronic copies of the handbook are available on the web at morgan.edu.

The Office of Diversity & Equal Employment Opportunity is charged with the day-to-day implementation of the nondiscrimination policies of Morgan State University. The major responsibilities of the Office of Diversity & Equal Employment Opportunity are to educate the University community about affirmative action and equal employment opportunity laws, and to ensure compliance with statutory and regulatory requirements.

Morgan State University Nondiscrimination Policy ensures that all employees and students are able to enjoy and work in an educational environment free from discrimination. Discrimination against any person or group of persons on the basis of race, color, national origin, religion, sex, sexual orientation, age, marital status or disability is prohibited by this Policy. Any employee,
student, student organization, or person privileged to work or study at Morgan State University who violates this policy will be subject to disciplinary action up to and including permanent exclusion from the University.

Persons who feel they are victims of discrimination or who observe incidents of discrimination should immediately make a detailed written record of incidents, dates, and times at which they occurred, and of the names of perpetrators and witnesses, if known. The incident should be reported to the Office of Diversity and Equal Opportunity (EEO) or the Office of Human Resources.

**University Withdrawal Procedures**

Students who wish to withdraw completely from the University for the semester in which they are registered, should report to their academic Dean to begin the process. Withdrawal forms signed by the Dean are to be submitted to the Records and Registration office to be inputted into the system.

Classes may be dropped without academic penalty according to the deadline published in the academic calendar. *Discontinued attendance does not constitute dropping a class and such action will result in a grade of "F" which is computed in the average as well as being held accountable for the cost of the class.* Classes may be added as specified in the published schedule booklets each semester.

**Protection of Privacy of Information**

MSU complies with the Family Educational Rights and Privacy Act of 1974 (P.L 93-380 section n513. Students have access to their official records as described in the Act. Students are protected from the release of descriptive disclosure of information or student records without consent of the student. Morgan State University (also referred to as "The University") believes in the privacy of information collected from visitors to our web site and we are committed to protecting that privacy. The University believes that privacy is very important, so the University will never sell user information to any third party for any reason. Typically, you will not receive any unsolicited email as a result of supplying this information; however, if you do receive any unwanted email, you may express interest in discontinuing by replying to the email with the word "unsubscribe" in the subject line. Due to new university policies & practices, any legal developments, and/or advances in technology, Morgan State University reserves the right to change/update its privacy statement without notice. It is the responsibility of the user to check periodically for any changes to Morgan’s privacy statement.

**Access to Personal Files**

Morgan State University complies fully with Section 438 Family Rights of Parents and Students of the General Education Provision Act which ensures student’s access to their educational records maintained at the University, and which prohibits release of personal information except as specified by law. Whenever an education record contains information concerning more than one student, they have access only to the specific information which pertains to that student.
Field Experience

All students enrolled in NUSC 463 are required to complete off-site experiential learning in NUSC 463 (Quantity Food Production) and NUSC 466 (Food and Nutrition Field Experience) during their final year. Students are encouraged to seek placements on their own. It is advised that students begin this process, one semester prior to registering for the course. A number of prerequisites are required for the practicum which must be completed for instructor’s approval of the experiential learning course. The number of hours required and the experience to be gained are specified in the syllabus for the respective course.

Students having a medical emergency while in the clinical experience should seek treatment at a hospital emergency room as soon as possible. Students should inform their supervisor immediately about the illness and the course instructor as soon as possible.

Student Advisement

The Program Director assigns advisors to each student in the program. All seniors are advised by the Program Director who also conducts the senior audit of courses. Students are required to consult with their advisors to receive a PIN to register for classes. Students can consult with their advisor at other times as needed. The roles of the advisors are to:

- Familiarize students with pertinent University policies and procedures and students rights.
- Provide guidance regarding academic requirements including course offerings and selection relative to the curriculum; assist and refer students with academic problems to appropriate services including counseling, if needed.
- Inform students of professional responsibilities and requirements.
- Provide direction and advisement on internship and career opportunities in the field of Nutrition and Dietetics
- Handle matters of student misconduct.

Off Campus Courses

Students requesting to take courses off campus must submit their application to the Nutritional Sciences Program at least two (2) weeks in advance of the start of the requested class. A written statement justifying the request must accompany the application. Please review the university’s policy on off campus courses prior to completing the application. The application must be approved by the Director and Dean before registering for the course. If the student received an “F” grade at Morgan and wish to take the course off campus, the request will not be approved.

Incomplete (I) Grades/Performance

A student who experiences extenuating circumstances while doing a course may apply for an incomplete grade of “I” which needs to be approved by the instructor, the Program Director and the Dean of the School. The request must be submitted in writing and must include the reason the student is making the request, supporting documentation (as appropriate), as well as the specific work that needs to be completed. The deficiency for the course must be completed by the end of the next semester of enrollment at Morgan. If the work is not completed the next semester of enrollment, the “I” will automatically be converted to an “F”.

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Academic Progress and Disciplinary Procedure/Termination
Admittance into the program does not guarantee that the student will graduate with a degree in Nutritional Sciences. The faculty as a committee, reserves the right to recommend dismissal from the major on the basis of unprofessional behavior and/or poor academic performance. Student progress is monitored by the Center for Academic Success and Achievement and recommendations are made for dismissal when performance criteria are not met.

Grievance Procedure
If a student has a grievance with an instructor, a meeting should be arranged with the instructor to discuss the issue and to come to a possible resolution. If the issue remains unresolved, the issue should be brought to the attention of the Program Director. If no resolution is reached with the Program Director, the matter should be brought to the attention of the Dean, School of Community Health and Policy, and if unresolved at this stage be taken to the Office of Academic Affairs. Unresolved complaints at the Program and the Institutional level related to ACEND Accreditation standards, students’ rights to due process, and the appeal mechanism may be submitted in writing to ACEND (120 S. Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 312-899-0040, ext. 5400, www.eatright.org/ACEND).

Professional Ethics
The Code of Ethics for the Dietetics profession requires the practitioner to assume the responsibility of providing the client/patient with the best possible nutritional care. The student must maintain the patient/client right to privacy; any misuse of patient/client confidential information will result in the student’s termination from the DPD Program. Each student is expected to conduct him/herself in a professional manner, including adhering to the appropriate dress code and displaying acceptable behavior and demeanor at supervised practice or internship facilities.

Health Requirements
Students are expected to comply with the health requirements of the clinical facility in which they are placed. Up-to-date immunizations, TB skin test or chest X-ray are usually required. The requirements must be satisfied before students are allowed to participate in the experience for that particular facility. Immunization Policy: Proof of immunization for measles, mumps, rubella, tetanus and diphtheria is required prior to for admission to the University.

Liability Insurance
Liability to travel to and from the clinical facility is the responsibility of the student; Morgan State University is not responsible for liability of travel. Morgan State University provides group Student Professional Liability insurance for Dietetics students (as well as other students) through the State of Maryland. The policy covers students at the practice site. Students may also purchase their policy from Seabury & Smith (see below) for an annual fee of $35.00. Policies purchased from Seabury & Smith provide coverage for non-practice sites as well.

Seabury & Smith
332 South Michigan Avenue
Chicago, IL, 60604
800-626-3008, Ext.45105
Criminal Background Check and Drug Screening
A background check and drug screening may be required to complete experiential learning at some sites. If required, the student must comply with this policy. The background check and drug screening must be completed prior to the start of the experience at the sites. Several companies in Baltimore offer this service. These include: Advanced Information Research, Employment Background Information, and Associated Investigation LLD

Student vs. Regular Employee
Several clinical facilities are willing to provide the experiential learning opportunities needed to fulfill the course requirements for the DPD Program. Students will not replace regular employees during the period of clinical experience. The experience should not be construed as a provision or a job or a contract for future employment.

Academic Progress
In order for a student to progress in the Nutritional Sciences Program, the student is required to fulfill the following:

1. Maintain a GPA of at least 2.0.
2. Maintain at least a “C” grade in all food nutrition and support courses.
3. Maintain satisfactory health status as required by law.

Scheduling and Program Calendar
Morgan State University operates on a semester basis and holds two summer sessions. Students are required to register in accordance with registration guidelines established by the University Calendar.

Vacations, Holidays and Absence Policies
The Food and Nutrition Program adheres to the vacation, holiday and student absence policies observed by the University.

Course Requirements: Credit hour, Pre-requisite, Substitution, Repeating
Course time frame/contact hours are designated to each course to allow for appropriate and adequate coverage of course content and student learning experiences. Course Substitutions Under unusual circumstances a student will be allowed to substitute a course upon advisement and approval from the Program Director and other appropriate administrator. The substitute course must be equal to or above the academic level of the required course.

Several courses in the curriculum have a pre-requisite course. Students will have extreme difficulty in registering for courses for which the pre-requisites are not satisfied. Courses should therefore be taken in sequence. The student’s advisor and/ or the Program Director help to guide students in scheduling courses.

A student who receives a grade below “C” in a food and nutrition or a support course must repeat the course. The student is advised to retake the course at the earliest possible time that it is
offered again. The last grade earned is the official grade; however both grades remain on the transcript.

Class Attendance/ Absence Policy
All students are expected to attend classes regularly and punctually. This is regarded as a minimal academic obligation. Failure to observe this policy may seriously jeopardize a student’s academic obligation. Implicit in these regulations is the notion that students must assume a major responsibility for informing teachers of any exceptions. Irregular attendance or any substantial absences will weigh heavily in the consideration. Students are expected to observe class attendance policies as outlined in the class attendance policies outlined in the University Catalog.

Academic Dishonesty
Honesty in academics, as well as in other matters, is expected of everyone at MSU. Academic dishonesty may include:

- Collaborating during an examination.
- Cheating on an exam from another student, allowing another student to cheat from your exam or other work.
- Buying/selling or giving an examination or examination information to another student,
- Bribing another person to obtain an examination or information;
- Substituting for another student, or permitting another person to substitute for oneself to take an examination;
- Providing other students with work that was completed by another student to fulfill his/her academic obligations (e.g., term paper, course project, exam).
- Changing, or being an accessory to the changing of grades in grade book, on an examination paper, on other work for which a grade is given, on a “drop slip” or other official academic records of the University which involve grades;
- Bribing of instructors to receive a grade.
- Plagiarism-failing to identify sources, published or unpublished, copyrighted or uncopyrighted, internet source;
- Acquiring answers for any assigned work or examination from an unauthorized source;
- Listing sources in a bibliography not used in the academic assignment, and
- Inventing data or source information for research or other academic endeavors;
- Forging the signature of a faculty member on a document.
- Using computers or telephone in any act of academic dishonesty;
- Submitting falsified or altered transcripts
- Using textbook(s) or materials brought into class but not authorized for use during an examination.

Information on academic dishonesty may be found in the MSU Undergraduate catalog.
TRANSFER CREDITS FOR 2ND DEGREE

General education credits from a previous bachelors degree can be used towards the Bachelor of Science in Nutritional Sciences degree at Morgan State. Major courses that were used to satisfy a previous degree may not be used to satisfy credits for a 2nd degree. Please see the excerpt below from the university catalog under "POLICY FOR STUDENTS PURSUING A SECOND BACHELOR’S DEGREE":

“A student who has earned a bachelor’s degree from another accredited college or University may apply a maximum of 90 credits towards a second bachelor’s degree from the University.

Students pursuing a second bachelor’s degree at the University will not be awarded credit towards the second major for courses they were required to complete for their first major. Credit for supporting courses completed in departments other than the first major may be transferred to the University as part of the maximum number (i.e., 90) of transferrable credits.”

PROFESSIONAL INVOLVEMENT

Pre-Professional Foods & Nutrition Club
Nutritional Sciences Majors (NUSC) are encouraged to become active members of the MSU Foods and Nutrition Pre-Professional Club. The club offers opportunities for NUSC students to develop their leadership and pre-professional potential. The Club participates in University and community activities at the local, state and national level. The Club is registered with the Office of Student Activities in accordance with MSU Policies. The Club meets once a month.

Community Organic Vegetable Garden
The primary goal of the Community Garden is to nurture the land into a productive urban organic vegetable garden and to provide vegetables, fruits and herbs to students and community while cultivating unity, a sense of environmental responsibility and healthy eating within our community. In time, the Garden will expand into a student and/community-run food co-op.

Harvest for Haiti
Harvest for Haiti is an outreach club with a mission to reach and serve the international community. Presently the club serves orphanages in Port-au-Prince, Haiti, through school sponsored activities. The activities have included events to provide resources for orphanages as well as to support students’ travel to Haiti. Among the medium and long term goal of the club is to establish collaborative agreements and to provide international experiential learning opportunities for our Dietetic students.

EatRight Club
The EatRight Club was established in 2013 as a resource to the campus community. In fulfilling this role, the club serves to provide leadership, education and guidance to the MSU community in the important role of food in disease prevention and promotion of good health.
VERIFICATION STATEMENT

A Verification Statement signifies that the student has completed the academic and practice requirements for the DPD Program. The Statement is therefore issued to all Nutritional Sciences degree seeking students on or after the day of graduation from the Program. An original copy of the Verification Statement is kept in each student’s file for 5 years.

All non-degree seeking students wishing to earn a Verification Statement at Morgan State University must complete the courses listed below at MSU. Each course must be completed with a “C” grade or better. Students must fulfill pre-requisite or co-requisite course requirements (as appropriate) to take the courses listed below.

NUSC 362     ADVANCED FOOD SCIENCE     4
NUSC 367     NUTRITION THRU THE LIFE CYCLE     3
NUSC 462     COMMUNITY NUTRITION     3
NUSC 463     QUANTITY FOOD PRODUCTION     4
NUSC 464     DIET THERAPY I     3
NUSC 465     SENIOR SEMINAR     2
NUSC 466     FIELD EXPERIENCE IN FOODS & NUTRITION     4
NUSC 467     DIET THERAPY II     2

In addition, the student must satisfy the following courses or their equivalent as transfer credits to Morgan or complete them during their matriculation at Morgan.

BIOL 201     ANATOMY AND PHYSIOLOGY I
BIOL 202     ANATOMY AND PHYSIOLOGY II
BIOL 405     MICROBIOLOGY
MGMT 324     PRINCIPLES OF MANAGEMENT & ORGANIZATIONAL BEHAVIORAL
MKTG 331     MARKETING
NUSC 361     APPLIED NUTRITION
NUSC 468     STATISTICS
NUSC 480     RESEARCH METHODS

Some courses may require pre-requisite or co-requisite requirements which must be satisfied by the student. Credit will be given for prior training and course work; assessment will be on an individualized basis.

CREDENTIALING PROCESS

Track To Becoming A Registered Dietitian

A Registered Dietitian is a food and nutrition expert who has met at least the minimum academic requirements of a B.S degree from a U.S university or college, and have been verified by a program accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. The registered dietitian will be a graduate who will have successfully completed the Supervised Practice Program (Internship Program); passed the Registration Examination for Dietitians; earned the designated number of continuing education credits; and be current with registration maintenance fees.
Students who successfully complete the Dietetic Program at Morgan State University must receive supervised practice experience in a program accredited by ACEND in order to become a Registered Dietitian. Contact information about programs nationwide can be obtained from the current Directory of Dietetic Programs published by the Academy of Nutrition and Dietetics. Placements in Supervised Practice Programs are competitive and students are encouraged to maintain high academic standing. Upon successful completion of the supervised practice experience students are eligible to set the Registration Examination.

Credentialing Agency: Commission On Dietetic Registration (CDR)
The Commission on Dietetic Registration is the credentialing agency for the Academy of Nutrition and Dietetics. The Commission is an independent Authority that establishes and enforces standards for certification. The certifications include, among others, the Registered Dietitian (RD/N) and the Dietetic Technician, Registered (DTR).

Supervised Practice/Internship Program Application Process
The Dietetic Internship provides experiential learning for eligibility to sit the Registration Exam for Dietitians. Students are advised to familiarize themselves with the process early in the course of their studies, preferably by the end of the junior year. The process is also discussed at the regularly scheduled general meetings of the Program; students may also consult with the Program Director for more information. The application process is summarized below:

1. Select program/s of interest.
2. Obtain application materials.
3. Obtain Intent to Complete Form/Verification Statement from the DPD Director
4. Request all references, do so as early as possible.
5. Complete Dietetic Internship application and submit in a timely manner.
7. Upon the publishing of the Internship Program matching results by D&D Digital, the student should respond to the Dietetic Internship Director to confirm placement in a timely manner. *Non-matched applicants may only contact DI Director after Appointment Day.*

D&D Digital
Most Dietetic Internships Programs participate in computer matching and select applicants for placements appointments through a computer matching process. This process occurs twice a year, in the Spring (appointments are made in April) and in the Fall (appointments are made in November). DI programs participate in either the April or November match, and some participate in both. The process involves two distinct steps:

1. Applying to DICAS
2. Prioritize internship of interest with D&D Digital for Dietetic Internship matching.

The Dietetic Internship Centralized Application Process (DICAS)
The DICAS system was implemented to streamline the Dietetic Internship application process and to allow for electronic submission of transcripts, letters of recommendation and Verification Statement /Intent to Complete.
The DICAS Online offers applicants a convenient, state-of-the-art, web-based application service that will allow them to apply to any number of participating dietetic internship programs by completing a single online application. The DICAS Online was specifically designed by DICAS to simplify and streamline the application process while providing considerable flexibility, electronic submission of applications, ongoing communication with applicants, and excellent customer support.

**Registration Examination for Dietitians**

Graduates who complete the Supervised Practice/Dietetic Internship should sit for the Registration Exam for Dietitians which is a computer-based exam administered by the Commission on Dietetic Registration (CDR). It is the responsibility of the Internship Program Director to submit the eligibility application to the Commission on Dietetic Registration. The graduate subsequently submits an application to ACT to sit the exam which must be taken within a period up to one year after processing by ACT. Students are encouraged to prepare well for the exam which covers four domains and are weighted differently, effective January 2012: Principles of Dietetics, 12%; nutrition care for individuals and groups 50%; management of food and nutrition 21%, and food service systems (17%).

The Registration Examination for Dietitians is designed to evaluate a dietitian's ability to perform at entry-level. First time passing the exam is important for the graduate, the DPD Program and the Internship Program which are evaluated on first-time pass rates, among other things. It is also important to know that first time pass is viewed favorably by some employers.

**Changes in the Examination Process**

CDR transitioned to a new examination testing agency, Pearson VUE, effective January 1, 2014. Below is a flow chart which outlines the examination process.
Flow Chart: Registration Eligibility Application Processing
Effective January 1, 2014

1. Students complete all academic and supervised practice requirements as determined by Program Director

2. Registration Eligibility Application Completed by Program Director and Forwarded to CDR via on-line process and express mails supporting documents
   Time: Variable

3. CDR Processes Eligibility Information and Sends Acknowledgement of Receipt to Program Director
   Time: 3-6 Days*

4. Class Eligibility Submission Approved?
   Yes
   5. Contact Program Director being audited for Discrepancy Resolution. Discrepancies May Include Missing or Inappropriate Forms, Missing Signatures, etc.
      Time: Variable
   No

5. Forward to CDR Exam Manager for Electronic Submission to Pearson VUE
   CDR Transmits Examination Eligibility Data to Pearson VUE

6. Candidate is E-Mailed Eligibility Confirmation Letter From CDR
   Time: 1-2 Days*

7. Pearson VUE Receives Candidate Information and Sends Registration E-mail to Candidate Electronically
   Time: 1-2 Days*

8. Candidate Submits Application and Fee to Pearson VUE Online
   Time: Variable

9. Pearson VUE Sends Examination Confirmation E-mail to Candidate
   Time: 1-2 Days*

10. Upon Receipt of Confirmation Email, Candidate Schedules a Testing Appointment Online
    Time: Variable

Note: All notifications from CDR and Pearson VUE are sent via e-mail unless it is undeliverable. Then the mailing is sent via USPS 1st Class Mail, where delivery times are variable. This process requires the candidate to have an accurate and accessible e-mail address, preferably not affiliated with an academic institution (.edu).

* Business Days
DIETETIC TECHNICIAN PATHWAY III FOR DPD GRADUATES

**New Pathway III – Definition:**
Completion of a Baccalaureate degree granted by a US regionally accredited college/university, or foreign equivalent, and completion of an Accreditation Council for Education in Nutrition and Dietetics (ACEND) Didactic Program in Dietetics (DPD).

The Commission on Dietetic Registration established a new registration eligibility pathway for dietetic technicians in 2009. Individuals who have completed both a baccalaureate degree and a Didactic Program in Dietetics (DPD) are able to take the registration examination for dietetic technicians without meeting additional academic or supervised practice requirements. This decision is consistent with CDR’s public protection mission in that it provides a credential for the numerous non-credentialed DPD graduates currently employed in dietetic technician positions. Once credentialed, the individual will be required to comply with CDR recertification requirements, the Code of Ethics for the Profession of Dietetics and the Standards of Practice. CDR also believes that this alternative registration eligibility option will increase the availability and visibility of DTRs throughout the country ultimately enhancing the value of the DTR credential.

All candidates must be processed for eligibility to take the examination by their DPD Program Director. CDR updated its on-line Credential Registration and Maintenance System (CRMS) to accommodate this registration eligibility pathway. CRMS processing procedures were updated April 2011, and are available via CDR’s website (http://www.cdrnet.org/PDFs/DPD%20CRMS%20Application-April%202011.pdf), or by calling 800/877-1600 Peggy Anderson at ext. 4764 or Joe LasCola at ext. 4781. Comments or questions about this eligibility option to take the registration examination for dietetic technicians may be directed to Kay Manger-Hague at ext. 4777, or reply to pdirecto@eatright.org.

**Candidate Information and Study Resources for the Examination:**
Computer Based Testing Fact Sheet: http://www.cdrnet.org/certifications/rdttc/cbtfaq.cfm
Study Guide for the Registration Examination for Dietetic Technicians, 6th edition:
http://www.cdrnet.org/PDFs/CDRDTOrderForm.pdf

Frequently asked questions with answers about this pathway are found at the website below. Other information about becoming a Dietetic Technician Registered may also be found at the website: http://www.eatright.org/students/getstarted/highschool.aspx

**NUTRITIONAL SCIENCES CURRICULUM**

**Food & Nutrition and Support Courses (In-Coming Fall 2014)**
In addition to the General Education and University course requirements (44), students majoring in Nutritional Sciences must complete the following food and nutrition (37) and support (39) courses. A minimum of 120 credits will satisfy the requirements for graduation.
### General Education and University Courses

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<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENGL 101</td>
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<td>BIOL 105</td>
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<td>CHEM 105</td>
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<td>MATH 113</td>
<td>Introductory to Math Analytics (MQ)</td>
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<tr>
<td>HUMA 201</td>
<td>Humanities I (AH)</td>
<td>3</td>
</tr>
<tr>
<td>NUSC 160</td>
<td>Introduction to Nutrition (HH)</td>
<td>3</td>
</tr>
<tr>
<td>PHIL 109</td>
<td>Introduction to Logic (CT)</td>
<td>3</td>
</tr>
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<td>PHIL 220</td>
<td>Ethics and Values (AH)</td>
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<td>HIST 101 or HIST 105</td>
<td>World History or U.S. History I (SB)</td>
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<td>HIST 350</td>
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<td>COSC 110</td>
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<td>PHEC XXX</td>
<td>Physical Education (U)</td>
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<td>English Proficiency Exam</td>
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<td>Speech Proficiency Exam</td>
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**Total Credits** 44

### Supporting Courses

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<tr>
<td>BIOL 201</td>
<td>Anatomy and Physiology I</td>
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</tr>
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<td>BIOL 202</td>
<td>Anatomy and Physiology II</td>
<td>4</td>
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<tr>
<td>BIOL 405</td>
<td>Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 106</td>
<td>General Chemistry</td>
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<tr>
<td>CHEM 201</td>
<td>Organic Chemistry</td>
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</tr>
<tr>
<td>CHEM 202</td>
<td>Biochemistry</td>
<td>4</td>
</tr>
<tr>
<td>ECON 211</td>
<td>Principles of Economics I (SB)</td>
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<tr>
<td>MGMT 324</td>
<td>Principles of Management &amp; Organizational Behavior</td>
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<td>MKTG 331</td>
<td>Principles of Marketing</td>
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</table>

**Total Credits** 39
Major Courses

NUSC 161  Scientific Principles of Food Selection and Preparation  3
NUSC 361  Applied Nutrition  3
NUSC 362  Advanced Food Science  4
NUSC 367  Nutrition Through the Life Cycle  3
NUSC 462  Community Nutrition  3
NUSC 463  Quality Foods System  4
NUSC 464  Medical Nutrition Therapy I  3
NUSC 465  Senior Seminar  2
NUSC 466  Food Nutrition Field Experience  4
NUSC 467  Medical Nutrition Therapy II  2
NUSC 468  Statistics  3
NUSC 480  Research Methods  3

Total Credits  37

Food & Nutrition and Support Courses (Pre-Fall 2014)
In addition to the General Education and University course requirements (45 credits), students majoring in Nutritional Sciences must complete the following food and nutrition and support (84 credits) courses. A minimum of 129 credits will satisfy the requirements for graduation.

General Education and University Courses

<table>
<thead>
<tr>
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<td>General Chemistry  4</td>
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<td>ENGL 102</td>
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<td>GENL 201</td>
<td>Computer Literacy  2</td>
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<td>HEED 100</td>
<td>Healthful Living  2</td>
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<tr>
<td>HUMA 201</td>
<td>Introduction to Humanities I  3</td>
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<td>HUMA 202</td>
<td>Introduction to Humanities II  3</td>
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<td>HUMA XXX</td>
<td>Humanities Elective Requirement  3</td>
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<tr>
<td>HIST 101/105</td>
<td>World Civilization  3</td>
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<tr>
<td>HIST 102/106</td>
<td>World Civilization  3</td>
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<tr>
<td>HIST 350</td>
<td>Intro to Black Diaspora  3</td>
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<tr>
<td>MATH 113</td>
<td>Intro to Math Anal I  4</td>
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<tr>
<td>ORCH 109</td>
<td>Fresh Orient for Nutritional Sciences  1</td>
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<tr>
<td>PHIL 109</td>
<td>Introduction to Logic  3</td>
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<td>PHEC ______</td>
<td>____________________  1</td>
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TOTAL CREDITS  45
## Major and Supporting Courses

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<td>CHEM 106</td>
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<tr>
<td>NUSC 361</td>
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<tr>
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<td>NUCS 462</td>
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<td>NUSC 468</td>
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<td>NUSC 480</td>
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<td>MGMT 324</td>
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<td>MKTG 331</td>
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<td>ECON 211</td>
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<td>TOTAL CREDITS</td>
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## Humanities Electives Choices

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<td>ART 308</td>
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<tr>
<td>Foreign Language</td>
<td>must be 102 level or higher 3</td>
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<tr>
<td>HUMA 301</td>
<td>3</td>
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<tr>
<td>MUSC 391</td>
<td>3</td>
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<tr>
<td>MISC 302</td>
<td>3</td>
</tr>
<tr>
<td>PHIL 220</td>
<td>3</td>
</tr>
<tr>
<td>RELG 305</td>
<td>3</td>
</tr>
<tr>
<td>TELC 202</td>
<td>3</td>
</tr>
<tr>
<td>THEA 210</td>
<td>3</td>
</tr>
<tr>
<td>Multi-Cultural Studies:</td>
<td>Any non-studio, non-performance 3</td>
</tr>
<tr>
<td>Course at the 300 or 400 level in Architecture, Art, History, Humanities, Literature, Music, Philosophy, Religious Studies or Theatre focusing on non-Western culture 3</td>
<td></td>
</tr>
</tbody>
</table>
Restrictive Electives Choices

EDUC 301 Human Learning
FACS 341 Alcohol and Substance Abuse in the Family
ENTR 351 Entrepreneurship

Required Courses For A Minor In Nutritional Sciences
Students who pursue a minor in Nutritional Sciences must complete the following courses. This includes completing prerequisites where required.

NUSC 161 3
NUSC 361 3
NUSC 367 3
NUSC 462 3
NUSC 464 3
NUSC 467 2

TOTAL 17
### B.S. NUTRITIONAL SCIENCES - CURRICULUM SEQUENCE (Pre-Fall 2014 Students)

#### FRESHMEN YEAR (FIRST SEMESTER)
- **CHEM 105** GEN CHEM I 4
- **ORIE 109** FRESHMEN ORIENT 1
- **HEED 100** HEALTH EDUCATION 2
- **ENGL 101** FRESHMAN COMP I 3
- **MATH 113** COLLEGE MATH 4
- **BIOL 105** INTRO TO BIOL I 4

Total: 18

#### FRESHMEN YEAR (SECOND SEMESTER)
- **BIOL 106** INTRO TO BIOL II 4
- **CHEM 106** GEN CHEMISTRY II 4
- **NUSC 160** INTRO TO NUTRITION 3
- **ENGL 102** FRESHMAN COMP II 3
- **NUSC 161** SCIEN PRIN OF FOOD 3

Total: 17

#### SOPHOMORE YEAR (FIRST SEMESTER)
- **HIST 101/105** WORLD CIVILIZATION or AMERICAN HISTORY 3
- **HUMA 201** INTRO HUMANITIES I 3
- **CHEM 201** ORGANIC CHEMISTRY 4
- **BIOL 201** ANATOMY/PHYSIOLOGY 4
- **PHIL 109** INTRO TO LOGIC 3

Total: 17

#### SOPHOMORE (SECOND SEMESTER)
- **HIST 102/106** WORLD CIVILIZATION or AMERICAN HISTORY 3
- **HUMA 202** INTRO TO HUMANITIES II 3
- **BIOL 202** ANATOMY/PHYSIOLOGY 4
- **CHEM 202** BIOCHEMISTRY 4
- **ECON 211** PRINCIPLES of ECON 3

Total: 17

#### JUNIOR YEAR (FIRST SEMESTER)
- **HIST 350** AFRICAN DIASPORA 3
- **BIOL 405** MICROBIOLOGY 4
- **NUSC 366** INSTITUTIONAL MGMT 4
- **MGMT 324** PRIN OF MGMT & ORG. BEH. 3
- **XXX** RESTRICTED ELECTIVE 3

Total: 17

#### JUNIOR YEAR (SECOND SEMESTER)
- **NUSC 361** APPLIED NUTRITION 3
- **NUSC 362** ADV. FOOD SCIENCE 4
- **PHEC XXX** PHYSICAL EDUCATION 1
- **GENL 201** GEN. COMP LITERACY 2
- **XXX** HUMANITIES ELECTIVES 3
- **NUSC 367** NUTRITION LIFE CYCLE 3

Total: 16

#### SENIOR YEAR (FIRST SEMESTER)
- **NUSC 462** COMMUNITY NUTRITION 3
- **NUSC 464** DIET THERAPY I 3
- **NUSC 480** RESEARCH METHODS 3
- **MKTG 331** MARKETING 3

Total: 12

#### SENIOR YEAR (SECOND SEMESTER)
- **NUSC 463** QUANTITY FOODS SYS 4
- **NUSC 465** SENIOR SEMINAR 2
- **NUSC 466** FIELD EXPERIENCE 4
- **NUSC 467** DIET THERAPY II 2
- **NUSC 468** STATISTICS 3

Total: 15

**Total Credits: 129**

**Suggested Restricted Electives (3 credit hours)**
- **EDUC 301** Human Learning
- **FACS 341** Alcohol and Substance Abuse in the Family
- **ENTR 351** Entrepreneurship

*Humanities Elective (See Undergraduate Catalog)
Nutritional Sciences Curriculum (Begin Fall 2014)

Undergraduate Nutritional Sciences Curriculum

<table>
<thead>
<tr>
<th>FRESHMEN YEAR (FALL SEMESTER)</th>
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<tr>
<td>ENGL 101 Freshman Composition I</td>
<td>ENGL 102 Freshman Composition II</td>
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<td>BIOL 105 Introductory Biology I</td>
<td>BIOL 106 Introductory Biology II</td>
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<td>ORCH 109 Freshman Orientation</td>
<td>CHEM 106 General Chemistry II</td>
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<td>MATH 113 Introduction to Math Analytics</td>
<td>NUSC 160 Introduction to Nutrition</td>
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<td>HUMA 201 Humanities I</td>
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<td>HIST 350 Introduction to the African Diasporas</td>
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</tr>
<tr>
<td>BIOL 405 Microbiology</td>
<td>NUSC 362 Advanced Food Science</td>
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<tr>
<td>MGMT 324 Prin of Mgmt &amp; Organizational Behavioral</td>
<td>COSC 110 Intro to Computing</td>
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<tr>
<td>ECON 211 Principles of Economics I</td>
<td>NUSC 367 Nutrition throughout the Life Cycle</td>
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<tr>
<td>PHEC XXX Physical Education</td>
<td>HIST 102 or HIST 106 World History II or U.S. History II</td>
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<tr>
<th>SENIOR YEAR (FALL SEMESTER)</th>
<th>SENIOR YEAR (SPRING SEMESTER)</th>
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<tbody>
<tr>
<td>NUSC 462 Community Nutrition</td>
<td>NUSC 463 Quantity Foods System</td>
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<td>NUSC 464 Medical Nutrition Therapy I</td>
<td>NUSC 465 Senior Seminar in Foods &amp; Nutrition</td>
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<td>NUSC 480 Research Methods</td>
<td>NUSC 466 Food and Nutrition Field Experience</td>
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<td>MKTG 331 Principles of Marketing</td>
<td>NUSC 467 Medical Nutrition Therapy II</td>
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<tr>
<td>ELECTIVE XXX Two Credit Elective</td>
<td>NUSC 468 Statistics</td>
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|                               | Total Credits 120 |
|                               | 15 |
NUTRITIONAL SCIENCES COURSE DESCRIPTIONS

NUSC 160 INTRODUCTION TO NUTRITION - *Three hours lecture; 3 credits.* This course stresses the importance of a working knowledge of general nutrition principles and wise nutritional practices. Emphasis is placed on food nutrient sources, digestive processes, human metabolism and energy requirements particularly in the framework of American eating. (Fall and Spring)

NUSC 161 SCIENTIFIC PRINCIPLES OF FOOD SELECTION AND PREPARATION - *Two hours lecture, Two hours lab; 3 credits.* This course is a study of the cultural and economic aspects of food selection: the scientific principles underlying methods of food selection, preparation and preservation, and their effects on consumer acceptability and nutritive value of common foods. (Fall)

NUSC 361 APPLIED NUTRITION - *Three hours lecture; 3 credits.* The nutritional needs of the individual and an in depth study of the metabolism of foods in the human body. Current advances in nutrition research are discussed. **Prerequisites:** NUSC 160 and CHEM 105 and 106. **Corequisite:** CHEM 201. (Spring)

NUSC 362 ADVANCED FOOD SCIENCE – *Two hours lecture, Three hours lab; 4 credits.* This course applies the scientific method to the solution of specific problems in food experimentation and food safety. Technical writing and quantitative data analysis are addressed. **Prerequisites:** NUSC 160, 161; **Corequisite:** CHEM 201. (Spring)

NUSC 366 INSTITUTIONAL MANAGEMENT - *Two hours lecture, two hours lab; 4 credits.* This course examines the principles of organization and management of food service institutions and problems of administration. Equipment, layout and workflow are discussed in relation to the various types of operations and performance requirements. Bookkeeping, computer usage, budgeting and cost accounting are discussed where applicable. **Prerequisite:** NUSC 160. (Fall)

NUSC 367 NUTRITION THROUGHOUT THE LIFE CYCLE - *Three hours lectures: 3 credits.* Addresses the physiological, socioeconomic, and environmental factors influencing nutritional status and requirements over the life cycle. The impact of policies and program delivery on nutritional status and health is also addressed. **Prerequisite:** NUSC 160. (Fall and Spring)

NUSC 462 COMMUNITY NUTRITION – *Three hours lecture; 3 credits.* This course examines the cultural, ethnic and socio-economic factors, which underlie food selection, methods of preparation, and potential nutrient value. Opportunities are provided to evaluate community programs addressing nutrition and health. **Prerequisite:** NUSC 160. (Fall)

NUSC 463 QUANTITY FOOD SERVICE SYSTEMS – *One hour lecture; four hours lab; 4 credits.* A study of quality food cookery and management problems as they pertain to commercial, industrial and other institutional food services. Merchandising menus, variety in menu planning and food preferences of customers to be included. Independent projects are required of students through experiential learning opportunities in selected food service establishments. **Prerequisites:** NUSC 160 and 161. (Spring)
NUSC 464 MEDICAL NUTRITION THERAPY I - *Three hours lecture; 3 credits.* A study of the modifications of normal diets in the applications of diet therapy. Involves nutrient and calorie calculations in the development of dietary plans for specific pathological conditions. Medical terminologies related to nutrition and diseases will be covered. **Prerequisites:** NUSC 160, 361; **Corequisite:** CHEM 201. (Fall)

NUSC 465 SENIOR SEMINAR IN FOODS AND NUTRITION - *One two-hour seminar per week (2 credit hours).* Current trends and selected topics in food and nutrition. Presentation of case studies from clinical experience. **Prerequisites:** NUSC 160, 361 and 464, or consent of instructor. (Spring)

NUSC 466 FOOD AND NUTRITION FIELD EXPERIENCE - *Four hours of hands-on experience per week (4 credit hours).* Pre-professional training in dietetics and food service systems: experience in hospitals, nursing homes or other related clinical facilities under supervision of a resident dietitian. Involves nutrition assessment, case study, nutrition counseling and food service management exercises. Instructor’s approval is required. **Prerequisites:** NUSC 160, 361, and 464, or consent of instructor. (Spring)

NUSC 467 MEDICAL NUTRITION THERAPY II – *One hour lecture, Two hours lab; 2 credits.* Continuation of NUSC 464 and practical experience in clinical dietetics in facilities such as hospitals, dialysis units, nursing homes and in the community. **Prerequisites:** NUSC 160, 361, 464. (Spring)

NUSC 468 STATISTICS - Two hours lecture, two hours lab: 3 credits. This course covers the descriptive statistical measures including tabular and graphic representations to the concepts of normal curve and probability. The course includes measures of central tendency, measures of variability up to variance and sum of squares, the normal curve, $Z$ tests and probability theory. Basic applications of analysis of variance (ANOVA) and t-tests are covered. **Prerequisites:** NUSC 361, 362. (Spring)

NUSC 480 RESEARCH METHODS – *Three hours lecture (3 credit hours).* This course is designed to help dietetic and other health **pre-professionals** to understand and apply scientific methodology in research, and to obtain skills in interpretation of data, and promote decision-making that lead to growth in future careers, graduate school, or professional positions. **Prerequisites:** NUSC 361, 362. (Fall)
GRADUATION
In order to qualify for graduation, students must have passed the Program’s Exit Examination, earned a cumulative average GPA of 2.0 or better, and a major average GPA of 2.0 or better, with no grades below “C” in the food and nutrition and support courses. This includes all required courses for the major and supporting courses listed under food and nutrition and support courses.

Writing Proficiency Requirement
All students must meet the Writing Proficiency Requirement in order to qualify for graduation. They may satisfy the requirement by taking the Writing Proficiency Examination (ENGL 001) or by earning a grade of "C" or higher in ENGL 352 or ENGL 354. Students can register in 202 Holmes Hall in the Department of English and Language Arts.

Comprehensive Exit Examination
All students majoring in Dietetics are required to take the NUSC Program Exit Exam during their final year. The exam is offered in April to students completing their requirements in May or August, and in November to those completing requirements in December. Students are expected to pass the Exit Exam with a minimum score of 72% before they are allowed to graduate. Multiple attempts are allowed. The dates for the exam will be posted within the department one month in advance of the date of administration. This exam satisfies the University’s requirement for a Comprehensive Final Exam.
FACULTY PROFILES

Bahram Faraji, DrPH, RDN, LDN, Associate Professor; DrPH, University of California-Los Angeles. Areas of research interest and involvement include: maternal milk concentration of trace elements such as zinc, iron, selenium, and iodine and its relationship to mother’s dietary intake, effects of citrus bioactive substances on bone quality and antioxidant activity in rats and community health and nutrition projects where culturally-sensitive interventions have resulted in improvements in weight, eating habits, and clinical laboratory indicators of diabetes and cardiovascular disease.

Cynthia A. Tucker, Ph.D., MBA, RDN, LDN, Lecturer; BS and MBA, Morgan State University, Ph.D., Howard University. Areas of research interest include: child and adolescent nutrition, obesity, breast cancer, and dietary related chronic diseases.

CONTACT INFORMATION: NUTRITIONAL SCIENCES PROGRAM

The Nutritional Sciences Program is currently housed on the third floor of the Jenkins Building. The Offices of the School of Community Heath and Policy, the School in which the Program is administered is at the Portage Building, 4530 Portage Ave.

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Chair, Dept. of Public Health Analysis
Public Health Program

Randolph Rowel, Ph.D.
Chair, Dept. of Behavioral Health Sciences
Public Health Program

NURSING PROGRAM
Maija Anderson, DNP, RN
Director, Nursing Program
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