# 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 develop a corps of health professionals committed to transforming urban communities by promoting health and reducing health inequities. 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. The School and its programs are guided by the principles and values of

- Academic Excellence
- Community Engagement
- Collaboration
- Experiential Learning
- Social Justice/Health Equity
- Scholarship
NUTRITIONAL SCIENCES PROGRAM

Accreditation Status
The Nutritional Sciences Program currently offered here at Morgan is recognized by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics as a Didactic Program in Dietetics (DPD). This signifies that graduates of the program have completed the course work that makes them eligible to apply for a Dietetic Internship, paving the way for credentialing as a Registered Dietitian (RD). 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 Nutritional Sciences 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 Program’s 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 ACEND accredited DPD programs 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:

1. Twenty-five percent increase in enrollment over the 5-year period.
2. Minimum retention rate of at least 80% over the five-year period.
3. Graduation rate of at least 70% over the 5-year period.
4. Under-represented/minority groups will comprise at least 50% of students enrolled in the DPD Program over the 5-year period.
5. 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:

1. Exit Exam-at least 80% of first time takers will have a minimum pass score of 70% on the exam.
2. Grade Point Average (GPA) of graduates-at least 80% of graduates will have a GPA of 2.5 or above.
3. 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).
4. When surveyed, at least 80% of graduates applying for supervised practice the year they complete the Program will be accepted (DPD 1.3.2).
5. 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

1) When surveyed, employers will rate graduates’ knowledge or competence as satisfactory (satisfactory=4) or higher on 80% of the applicable surveyed variables.
2) 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 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 ACEND 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.
All options can be viewed at http://www.morgan.edu/finance_and_management/office_of_the_bursar/tuition_and_fees.html.

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. 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 Nutritional Sciences 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 ii of 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 Nutritional Sciences Program is consistent with University policies and is in accordance with criterion 3.6.1.1 to 3.6.1.5, established by ACEND for DPDs. 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”.

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. This grievance procedure is found in the University’s Student Handbook under the Academic Affairs section. 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, IL60606-6995, 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 Nutritional Science 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 Nutritional Science students (as well as other students) through the State of Maryland. The policy covers students at the practice site. Students may also purchase a 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 at the expense of the student. 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 an accredited 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 will 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 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 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 un-copyrighted, 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.

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 experiential learning requirements for a 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 student’s Verification Statement is kept indefinitely, either as a hard copy or an electronic copy.

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.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tr>
<td>NUSC 362</td>
<td>ADVANCED FOOD SCIENCE</td>
<td>4</td>
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<tr>
<td>NUSC 367</td>
<td>NUTRITION THRU THE LIFE CYCLE</td>
<td>3</td>
</tr>
<tr>
<td>NUSC 462</td>
<td>COMMUNITY NUTRITION</td>
<td>3</td>
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<td>NUSC 463</td>
<td>QUANTITY FOOD PRODUCTION</td>
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<td>NUSC 464</td>
<td>DIET THERAPY I</td>
<td>3</td>
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<tr>
<td>NUSC 465</td>
<td>SENIOR SEMINAR</td>
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<tr>
<td>NUSC 466</td>
<td>FIELD EXPERIENCE IN FOODS &amp; NUTRITION</td>
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<tr>
<td>NUSC 467</td>
<td>DIET THERAPY II</td>
<td>2</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>BIOL 201</td>
<td>ANATOMY AND PHYSIOLOGY I</td>
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<td>BIOL 202</td>
<td>ANATOMY AND PHYSIOLOGY II</td>
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<td>MICROBIOLOGY</td>
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<td>MGMT 324</td>
<td>PRINCIPLES OF MANAGEMENT &amp; ORGANIZATIONAL BEHAVIORAL</td>
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<tr>
<td>MKTG 331</td>
<td>MARKETING</td>
<td></td>
</tr>
<tr>
<td>NUSC 361</td>
<td>APPLIED NUTRITION</td>
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<tr>
<td>NUSC 468</td>
<td>STATISTICS</td>
<td></td>
</tr>
<tr>
<td>NUSC 480</td>
<td>RESEARCH METHODS</td>
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</tbody>
</table>

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.

CREDENTIAILING 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 Nutritional Science 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 online 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
   6. Forward to CDR Exam Manager for Electronic Submission to Pearson VUE
      CDR Transmits Examination Eligibility Data to Pearson VUE
   7. Candidate is E-Mailed Eligibility Confirmation Letter From CDR
      Time: 1-2 Days*
   8. Pearson VUE Receives Candidate Information and Sends Registration E-mail to Candidate Electronically
      Time: 1-2 Days*
   9. Candidate Submits Application and Fee to Pearson VUE Online
      Time: Variable
   10. Pearson VUE Sends Examination Confirmation E-mail to Candidate
        Time: 1-2 Days*
   11. Upon Receipt of Confirmation Email, Candidate Schedules a Testing Appointment Online
        Time: Variable

No
5. Contact Program Director being audited or for Discrepancy Resolution. Discrepancies may include Missing or Inappropriate Forms, Missing Signatures, etc.
   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).
**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/rddtr/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 (2016 - 2018)**
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

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENGL 101</td>
<td>Freshman Composition I (EC)</td>
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<td>Freshman Composition II (EC)</td>
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</tr>
<tr>
<td>BIOL 105</td>
<td>Introductory Biology I (BP)</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 105</td>
<td>General Chemistry (BP)</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 105L</td>
<td>General Chemistry Lab</td>
<td>1</td>
</tr>
<tr>
<td>MATH 113</td>
<td>Introductory to Math Analytics (MQ)</td>
<td>4</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>
<tr>
<td>ECON211</td>
<td>Principles of Economics I (SB)</td>
<td>3</td>
</tr>
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<td>HIST 350</td>
<td>African Diaspora (CI)</td>
<td>3</td>
</tr>
<tr>
<td>ORCH 109</td>
<td>Freshman Orientation (U)</td>
<td>1</td>
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<tr>
<td>PHEC XXX</td>
<td>Physical Education (U)</td>
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</table>

**Total Credits** 44

### Supporting Courses

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<td>BIOL 106</td>
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<td>BIOL 201</td>
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<td>BIOL 202</td>
<td>Anatomy and Physiology II</td>
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<td>BIOL 405</td>
<td>Microbiology</td>
<td>4</td>
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<td>CHEM 106</td>
<td>General Chemistry II</td>
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<td>General Chemistry II</td>
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<td>CHEM 201</td>
<td>Organic Chemistry</td>
<td>4</td>
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<td>CHEM 202</td>
<td>Biochemistry</td>
<td>4</td>
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<tr>
<td>PSYC 101</td>
<td>General Psychology</td>
<td>3</td>
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<td>MGMT 324</td>
<td>Principles of Management &amp; Organizational Behavior</td>
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</tr>
<tr>
<td>MKTG 331</td>
<td>Principles of Marketing</td>
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**Total Credits** 39
**Major Courses**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>NUSC 161</td>
<td>Scientific Principles of Food Selection and Preparation</td>
<td>3</td>
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<td>NUSC 361</td>
<td>Applied Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NUSC 362</td>
<td>Advanced Food Science</td>
<td>4</td>
</tr>
<tr>
<td>NUSC 367</td>
<td>Nutrition Through the Life Cycle</td>
<td>3</td>
</tr>
<tr>
<td>NUSC 462</td>
<td>Community Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>NUSC 463</td>
<td>Quality Foods System</td>
<td>4</td>
</tr>
<tr>
<td>NUSC 464</td>
<td>Medical Nutrition Therapy I</td>
<td>3</td>
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<tr>
<td>NUSC 465</td>
<td>Senior Seminar</td>
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<td>NUSC 466</td>
<td>Food Nutrition Field Experience</td>
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<td>NUSC 467</td>
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<tr>
<td>NUSC 468</td>
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</tr>
<tr>
<td>NUSC 469</td>
<td>Nutrition Through the Life Cycle</td>
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</tbody>
</table>

**Total Credits** 37

**Minor In Nutritional Sciences**

Nutritional Sciences does not offer a minor.

**Nutrition Courses With 5-Year Limit**

The courses below must have been completed within the last five (5) years of applying to the Program and received a grade of “C” or better.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>NUCS 462</td>
<td>Community Nutrition</td>
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<tr>
<td>NUSC 463</td>
<td>Quality Foods System</td>
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<td>NUSC 464</td>
<td>Medical Nutrition Therapy I</td>
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<tr>
<td>NUSC 465</td>
<td>Senior Seminar</td>
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</tr>
<tr>
<td>NUSC 466</td>
<td>Food Nutrition Field Experience</td>
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<td>NUSC 467</td>
<td>Medical Nutrition Therapy II</td>
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<td>NUSC 468</td>
<td>Statistics</td>
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<tr>
<td>NUSC 469</td>
<td>Nutrition Through the Life Cycle</td>
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</tr>
<tr>
<td>NUSC 480</td>
<td>Research Methods</td>
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</table>
MORGAN STATE UNIVERSITY  
SCHOOL OF COMMUNITY HEALTH AND POLICY  
Nutritional Sciences Program  
2014 - 2016  
BACHELOR OF SCIENCE IN NUTRITIONAL SCIENCES  
CURRICULUM SEQUENCE  
(for students entering the university beginning Fall 2014)

FRESHMEN YEAR (FALL SEMESTER)
ENGL 101  Freshman Composition I  3  
BIOL 105  Introductory Biology I  4  
ORCH 109  Freshman Orientation  1  
MATH 113  Introduction to Math Analytics  4  
CHEM 105  General Chemistry I  4  

FRESHMEN YEAR (SPRING SEMESTER)
ENGL 102  Freshman Composition II  3  
BIOL 106  Introductory Biology II  4  
CHEM 106  General Chemistry II  4  
NUSC 160  Introduction to Nutrition  3  

SOPHOMORE YEAR (FALL SEMESTER)
HUMA 201  Humanities I  3  
BIOL 201  Anatomy and Physiology I  4  
CHEM 201  Organic Chemistry  4  
PHIL 109  Introduction to Logic  3  
NUSC 161  Scientific Principles of Food  3  

SOPHOMORE YEAR (SPRING SEMESTER)
PHIL 220  Ethics and Values  3  
BIOL 202  Anatomy and Physiology II  4  
CHEM 202  Biochemistry  4  
HIST 101 or HIST 105  World History I or U.S. History I  3  

JUNIOR YEAR (FALL SEMESTER)
HIST 350  Introduction to the African Diasporas  3  
BIOL 405  Microbiology  4  
MGMT 324  Prin of Mgmt & Organizational Behavioral  3  
ECON 211  Principles of Economics I  3  
PHEC XXX  Physical Education  1  

JUNIOR YEAR (SPRING SEMESTER)
NUSC 361  Applied Nutrition  3  
NUSC 362  Advanced Food Science  4  
COSC 110  Intro to Computing  3  
NUSC 367  Nutrition throughout the Life Cycle  3  
HIST 102 or HIST 106  World History II or U.S. History II  3  

SENIOR YEAR (FALL SEMESTER)
NUSC 462  Community Nutrition  3  
NUSC 464  Medical Nutrition Therapy I  3  
NUSC 480  Research Methods  3  
MKTG 331  Principles of Marketing  3  
ELECTIVE XXX  Two Credit Elective  2  

SENIOR YEAR (SPRING SEMESTER)
NUSC 463  Quantity Foods System  4  
NUSC 465  Senior Seminar in Foods & Nutrition  2  
NUSC 466  Food and Nutrition Field Experience  4  
NUSC 467  Medical Nutrition Therapy II  2  
NUSC 468  Statistics  3  

Total Credits  120
### FRESHMEN YEAR (FALL SEMESTER)

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<td>BP - General Education Requirement</td>
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<td>ORCH 109</td>
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<td>MATH 113</td>
<td>MQ – Introduction to MathAnalytics</td>
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<td>CHEM 105</td>
<td>BP – General Chemistry I</td>
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<td>CHEM 105L</td>
<td>BP – General Chemistry Lab</td>
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### FRESHMEN YEAR (SPRING SEMESTER)

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<tr>
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<tr>
<td>BIOL 106</td>
<td>Introductory Biology II</td>
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<td>CHEM 106</td>
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<tr>
<td>CHEM 106L</td>
<td>General Chemistry II Lab</td>
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<tr>
<td>NUSC 160</td>
<td>HH - Introduction to Nutrition</td>
<td>3</td>
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<td><strong>Total Credits</strong></td>
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### SOPHOMORE YEAR (FALL SEMESTER)

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<tr>
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<td>AH - General Education Requirement</td>
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<tr>
<td>BIOL 201</td>
<td>Anatomy and Physiology I</td>
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<td>CHEM 201</td>
<td>Organic Chemistry</td>
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<tr>
<td>PHIL 109</td>
<td>CT – Introduction to Logic</td>
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<tr>
<td>NUSC 161</td>
<td>Scientific Principles of Food</td>
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<td><strong>Total Credits</strong></td>
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### SOPHOMORE YEAR (SPRING SEMESTER)

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<td>AH - General Education Requirement</td>
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<td>BIOL 202</td>
<td>Anatomy and Physiology II</td>
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<td>CHEM 202</td>
<td>Biochemistry</td>
<td>4</td>
</tr>
<tr>
<td>XXXX</td>
<td>SB - General Education Requirement</td>
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<tr>
<td></td>
<td><strong>Total Credits</strong></td>
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### JUNIOR YEAR (FALL SEMESTER)

<table>
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<th>Course Name</th>
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<tr>
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<td>CI – Intro to African Diaspora</td>
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<tr>
<td>BIOL 405</td>
<td>Microbiology</td>
<td>4</td>
</tr>
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<td>MGMT 324</td>
<td>Principles of Management &amp; Organizational Behavioral</td>
<td>3</td>
</tr>
<tr>
<td>ECON 211</td>
<td>SB – Principles of Economics I</td>
<td>3</td>
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<tr>
<td>PHEC XXX</td>
<td>Physical Education (U)</td>
<td>1</td>
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<td></td>
<td><strong>Total Credits</strong></td>
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### JUNIOR YEAR (SPRING SEMESTER)

<table>
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<th>Course Name</th>
<th>Credits</th>
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<tr>
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<td>Applied Nutrition</td>
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<tr>
<td>NUSC 362</td>
<td>Advanced Food Science</td>
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</tr>
<tr>
<td>XXXX</td>
<td>IM - General Education Requirement</td>
<td>3</td>
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<tr>
<td>NUSC 367</td>
<td>Nutrition throughout the Life Cycle</td>
<td>3</td>
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<tr>
<td>PSYC 101</td>
<td>General Psychology</td>
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### SENIOR YEAR (FALL SEMESTER)

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<td>Community Nutrition</td>
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<td>NUSC 464</td>
<td>Medical Nutrition Therapy I</td>
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</tr>
<tr>
<td>NUSC 480</td>
<td>Research Methods</td>
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<td>MKTG 331</td>
<td>Principles of Marketing</td>
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<tr>
<td>XXXX</td>
<td>Two Credit Elective</td>
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<td><strong>Total Credits</strong></td>
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### SENIOR YEAR (SPRING SEMESTER)

<table>
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<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
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<tbody>
<tr>
<td>NUSC 463</td>
<td>Quantity Foods System</td>
<td>4</td>
</tr>
<tr>
<td>NUSC 465</td>
<td>Senior Seminar</td>
<td>2</td>
</tr>
<tr>
<td>NUSC 466</td>
<td>Food and Nutrition Field Experience</td>
<td>4</td>
</tr>
<tr>
<td>NUSC 467</td>
<td>Medical Nutrition Therapy II</td>
<td>2</td>
</tr>
<tr>
<td>NUSC 468</td>
<td>Statistics</td>
<td>3</td>
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<td><strong>Total Credits</strong></td>
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</tbody>
</table>

**Total Credits**: 120
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 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 underline 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 Comprehensive 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 general education and university courses, required major and supporting courses listed under food and nutrition and support courses.

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, FAND, 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.

Maryam Ganjavi, Ph.D., Lecturer; Ph.D., University of Maryland-College Park. Areas of research interest include: food safety, effects of food processing on the safety of final products and the relationship between diet and cancer.

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 Health and Policy, the School in which the Program is administered is at the Portage Building, 4530 Portage Ave.

Bahram Faraji, DrPH, RDN, LDN, FAND
Associate Professor
Nutritional Sciences Program
1700 E. Cold Spring Lane
Jenkins Building, Room 326
443-885-4252
Bahram.Faraji@morgan.edu

Maryam Ganjavi, PhD
Lecturer
Nutritional Sciences Program
1700 E. Cold Spring Lane
Jenkins Building, Room 328
443-885-4255
Maryam.Ganjavi@morgan.edu

Cynthia Tucker, Ph.D., MBA, RDN, LDN
Lecturer
Nutritional Sciences Program
1700 E. Cold Spring Lane
Jenkins Building, Room 329
443-885-3561
Cynthia.Tucker@morgan.edu
Adjunct Faculty:
   Kodjo Dodo, MPH, RDN
   Kodjo.Dodo@morgan.edu

   Adaora Odunze, Ph.D.
   Adaora.Odunze@morgan.edu

Nutritional Sciences Program fax: 443-885-8105

OTHER CONTACT INFORMATION:

SCHOOL OF COMMUNITY HEALTH AND POLICY
Kim Sydnor, Ph.D.
Dean
443-885-3238
Kim.Sydnor@morgan.edu

Anita Hawkins, Ph.D.
Assistant Dean
Chair, Dept. of Health Policy and Management
Public Health Program
443-885-3238
Anita.Hawkins@morgan.edu

PUBLIC HEALTH PROGRAM (Graduate Program)
Farin Kamangar, Ph.D., MD, MPH
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
THE ACADEMY OF NUTRITION AND DIETETICS

Headquarters

Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2000
Chicago, Illinois 60606
Phone: 800-877-1600
www.eatright.org

Washington Office

Academy of Nutrition and Dietetics
1120 Connecticut Avenue N.W., Suite 480
Washington, D.C. 20036
Phone: 800-877-0877