Nutrition Program Information

www.udel.edu/bhan

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MAJORS IN NUTRITION AND DIETETICS
OVERVIEW

Are you a person who is suited to a major in Nutrition and Dietetics? The answer is YES if you...

1. Believe that good nutrition and personal lifestyles are important for the well-being of individuals of all ages.
2. Like working with food
3. Enjoy science
4. View yourself working in a management or educational role, counseling or research.
5. Find satisfaction from working with people to help them think about food, nutrition, health and wellness.

This packet contains information about the three nutrition majors within the Department of Behavioral Health and Nutrition. Each major in nutrition has a strong basis in chemical and biological sciences as well as social sciences and humanities. The major professional requirements build on this liberal arts and science base. Course requirement sheets (checksheets) and a description of each major are color-coded:

- Applied Nutrition – pink
- Dietetics – green
- Nutritional Sciences – blue
- Dietetics & Nutritional Sciences double major - buff

The **Applied Nutrition** major is the most flexible major and designed for the person who wants to combine a study of nutrition with another area of interest, including a minor. Students intending to pursue the Dietetics major begin in the Applied Nutrition curriculum and apply to Dietetics after meeting coursework and GPA requirements.

**Dietetics** is the major for students who want to be a health professional and earn the Registered Dietitian Nutritionist (RDN) or Dietetic Technician, Registered (DTR) credential. Dietitians are translators of food and nutrition information for individuals and groups who seek to remain well or who need nutritional advice as an adjunct to the treatment of disease. Dietitians also impact nutritional well-being when they manage foodservice operations.

The **Nutritional Sciences** major has a very strong science component in the curriculum and is particularly designed for those expecting to pursue an advanced degree in areas such as nutritional sciences, medicine, dentistry or physical therapy.

Notice of Non-Discrimination, Equal Opportunity and Affirmative Action - The University of Delaware (UD) does not discriminate on the basis of race, color, national origin, sex, disability, religion, age, veteran status, gender identity or expression, or sexual orientation in its programs and activities as required by Title IX of the Educational Amendments of 1972, the Americans with Disabilities Act of 1990, Section 504 of the Rehabilitation Act of 1973, Title VII of the Civil Rights Act of 1964, and other applicable statutes and University policies. For a complete listing of UD contacts for inquiries regarding these regulations please go to: [https://www1.udel.edu/IR/fnf/concl-c-eeo.pdf](https://www1.udel.edu/IR/fnf/concl-c-eeo.pdf). For further information on notice of nondiscrimination, visit [http://wdcrobothp01.ed.gov/CFAPPS/OCR/contactus.cfm](http://wdcrobothp01.ed.gov/CFAPPS/OCR/contactus.cfm) for the address and phone number of the U.S. Department of Education office that serves your area, or go to UD’s Office of Equity and Inclusion, 305 Hullihen Hall, 1-800-421-3481.
MAJORS IN NUTRITION AND DIETETICS
DEPARTMENT MISCELLANEOUS INFORMATION

**Advising:** Students will work with a Professional Academic Advisor until such time that the student completes 60 credits. Upon completion of 60 credits students will then be assigned to a Faculty Advisor for the duration of their undergraduate career. However all new students in their first semester within the nutrition programs are encouraged to consult with a Professional Academic Advisor regardless of their accumulated credit total. Students are encouraged to initiate discussion of career goals and interests with their advisor(s). Advisors in Nutrition and Dietetics are active professionally and are a good resource for answering questions. They also care about the success of the student and are eager to facilitate the student’s best progress towards his/her goal.

**Honors Options:** Some beginning level nutrition courses and several required courses in the sciences, social sciences and humanities are offered for Honors credit; therefore, each of the Nutrition and Dietetics majors can accommodate students entering the University in the Honors Program.

**Grade Requirements:** Students in all majors in Nutrition and Dietetics must complete human physiology and biochemistry lecture and lab as well as all required courses in Nutrition and Dietetics and Food Science with a grade of C- or above.

**Work Experience:** Majors should pursue work or volunteer experiences during their college careers in positions related to the field. These experiences help the student to relate more directly to the concepts studied in the classroom. The person with work experience has the competitive edge in applications for employment, scholarships, dietetic internships and graduate work.

**Nutrition and Dietetics Club:** Students are encouraged to seek pre-professional involvement by participating in the student organization, the Nutrition and Dietetics Club. Activities include organizing speakers on careers and nutrition issues such as eating disorders, sponsoring health fairs, forming study groups and service projects.

**Special Programs:** The course “Transcultural Food and Cuisine” is an elective travel study course that includes active participation with people of diverse food habits and is applicable to the University’s multicultural requirement. The course has in the past included an experience in Hawaii and Belize, Central America during Winter Session.

**Seminars:** A First Year Experience Freshman seminar (NTDT103) features career opportunities in nutrition and a Senior seminar (NTDT403) prepares student for applications to positions and programs following graduation. All students are welcome to attend the Department’s weekly Graduate Seminar during the spring semester.
MAJORS IN NUTRITION AND DIETETICS
APPLIED NUTRITION MAJOR

Goal: To prepare students for careers that combine nutrition with another area of interest.

Description of Major: The Applied Nutrition program has courses in science and math similar to the Dietetics major but has more flexibility in choice of departmental courses and electives. The major was designed so that another area of study can be combined with the study of nutrition. This flexibility allows students to pursue career goals related to physical therapy, nursing, chiropractic school, physician assistant or other health related professions. Students who intend to pursue the Dietetics major begin in the Applied Nutrition major until meeting the following criteria: 1) completion of 40 credit hours at the college level, minimum of 12 at UD, 2) minimum cumulative GPA of 2.75, and 3) completion of the following seven courses:

- BISC205 Biology for Health Sciences (4 credits)
- CHEM101 and 102 General Chemistry 1 and 2 (4 credits each)
- CHEM213 and 215 Elementary Organic Chemistry Lecture and Lab (4 credits total)
- NTDT200 Nutrition Concepts (3 credits)
- NTDT250 Intro to the Nutrition Care Process (3 credits)

Admission: Students are encouraged to have completed four years of high school science, including chemistry and biology as well as courses required for admission to the University of Delaware. A cumulative grade point average of 2.0 is required for transfer into the Applied Nutrition major from within the University.

Retention: a cumulative grade point average of 2.0 is required to remain in good standing in this major.

Costs: There are no substantial specific program costs beyond tuition and other costs related to enrolling in college courses.

Planning a Program: During the first year in Applied Nutrition, the student will register for NTDT103 “Introduction to Nutrition Professions” where career options are discussed with people working in diverse aspects of nutrition. Information is available in this class to assist the student in planning his/her program. The first year courses in Dietetics and Applied Nutrition are almost identical. The student in consultation with his/her academic advisor will begin to refine goals and develop a plan to meet those goals.

The student should recognize that it is his/her responsibility to work with their Professional Academic Advisor or Faculty Advisor to select appropriate courses for post-baccalaureate programs. Selection of a minor or certificate program is encouraged. Applied Nutrition provides an opportunity to develop an individually tailored program of study, a process that requires work and commitment.
MAJORS IN NUTRITION AND DIETETICS

DIETETICS MAJOR

**Goal:** To prepare graduates to successfully enter a dietetic internship accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, a post-baccalaureate program of study and/or a variety of employment opportunities related to nutrition.

**Description of Major:** The courses in nutrition and food science include content that addresses nutrient metabolism, medical nutrition therapy, quantity food production and service and foodservice management. These courses build on biochemistry, physiology and various social sciences. In the senior year, the students apply for the post–baccalaureate dietetic internship. The Dietetics Seminar provides instruction and advisement to prepare for the application procedures for accredited internship programs. Admission to a post-baccalaureate dietetic internship is very competitive.

**Admission:** Students are encouraged to have completed four years of high school science including chemistry and biology as well as courses required for admission to the University of Delaware. To transfer into Dietetics a minimum Grade Point Average of 2.75 is required as well as the successful completion of the following: 1) completion of 40 credit hours at the college level, minimum of 12 at UD, 2) minimum cumulative GPA of 2.75, and 3) successfully complete the following seven courses:

- BISC205 Biology for Health Sciences (4 credits)
- CHEM101 and 102 General Chemistry 1 and 2 (4 credits each)
- CHEM213 and 215 Elementary Organic Chemistry Lecture and Lab (4 credits total)
- NTDT200 Nutrition Concepts (3 credits)
- NTDT250 Intro to the Nutrition Care Process (3 credits)

**Retention:** A cumulative grade point average of 2.0 is required to remain in good standing in this major. Admission to a Dietetic Internship after graduation typically requires a higher GPA, in the range of 3.0 or higher to be realistically positioned well to be competitive in the application process.

**Costs:** There are no substantial specific program costs beyond tuition and other costs related to enrolling in college courses.

**Salary Information for Registered Dietitian/Nutritionists:** According to the Academy of Nutrition and Dietetics 2015 Salary and Benefits survey (www.eatright.org), the median total cash compensation for RDNs employed full time for at least one year was $65,000. Salaries may vary depending on years of employment, region of the country, etc. Factors showing the strongest association with compensation levels for RDNs include number of years of experience, level of supervisory responsibility, budget responsibility and practice area: clinical and community positions tend to pay less, whereas business, management, education and research positions pay more. Salaries in the 75-90% range earn $80,000-$104,000.
MAJORS IN NUTRITION AND DIETETICS

DIETETICS MAJOR

**Dietetics Major and Registered Dietitian Nutritionists (RDN)**

“The majority of Registered Dietitian Nutritionists work in the treatment and prevention of disease (administering medical nutrition therapy, often part of medical teams), in hospitals, HMOs, private practice or other health-care facilities. In addition, a large number of RDNs work in community and public health settings and academia and research. A growing number of RDNs work in the food and nutrition industry, in business, journalism, sports nutrition, and corporate wellness programs (from [http://www.eatright.org/students/getstarted/highschool.aspx](http://www.eatright.org/students/getstarted/highschool.aspx), June 2011.

The courses in the major build on a base of chemistry, biology and social sciences. The student develops competency from courses in food science, foodservice management and medical nutrition therapy.

The **Dietetics** curriculum meets the requirements established by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the accrediting agency for the Academy of Nutrition and Dietetics, and contributes to eligibility to take the registration examination for certification as a Registered Dietitian Nutritionist (RDN). Registered Dietitian Nutritionists are individuals who have:

- Completed the minimum of a Baccalaureate degree granted by a U.S. regionally accredited college or university, or foreign equivalent;
- Met current minimum academic requirements (Didactic Program in Dietetics) accredited by ACEND of the Academy of Nutrition and Dietetics;
- Completed a supervised practice program (dietetic internship) accredited by ACEND;
- Successfully completed the Registration Examination for Dietitians; and
- Complied with the Professional Development Portfolio (PDP) recertification requirements.

The **Dietetics** major provides the coursework for the **classroom** (didactic) portion of the requirement. The Dietetics program is accredited by ACEND, the accrediting agency for the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606. Phone 312.899.0040, extension 5400. The Dietetic major prepares students for admission to post-baccalaureate dietetic supervised practice programs (dietetic internships). The supervised practice portion must be obtained following the Bachelor’s degree with a **Dietetics** major. These internships are usually 9-12 months in length and vary in cost. Admission is very competitive. The program orients the student to the internship application process during the senior year. The University of Delaware offers a 33-week dietetic internship program and, upon successful completion, the graduate is eligible to take the RDN exam. Upon receiving their Bachelor of Science degree, graduates of the Dietetics major have the option to take the exam for the Dietetic Technician, Registered (DTR) credential (see later DTR section).
The Department of Behavioral Health and Nutrition offers a Dietetic Internship to students following graduation from a baccalaureate program in dietetics. The internship is currently accredited to enroll up to 45 dietetic interns annually. Admission to this internship is on a competitive basis. Students make applications to internships during their senior year. A preselect option is available to graduates of UD’s didactic program in dietetics, which allows up to 17 students to gain early admission to the internship each January. Go to www.udel.edu/bhan/dietetic for more information on UD's Dietetic Internship program.

This internship provides dietetics program graduates with an opportunity to increase their knowledge of food and nutrition science, and to acquire competencies needed to practice dietetics in a variety of settings. Upon successful completion of the program, each student will receive a verification of completion certificate and be eligible to take the Registration Examination for Dietitians.

**UD Dietetic Internship Admission Criteria**

The following categories are included in the admission evaluation of UD Dietetic Internship applications:

1) Undergraduate GPA (minimum required GPA is 2.75), 2) dietetics-related work experience, 3) letters of recommendation, 4) volunteer experience, 5) leadership experience, and 6) personal statement.

**ROTATION SCHEDULE:**

The internship will be completed during the Fall and Spring semesters in addition to a one-week orientation program which begins in mid-August. The program is designed to provide the student with 40 hours of practice experience per week augmented with 2 hours per week of a seminar course (NTDT650 and 651). An outline of the rotations is as follows:

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<tr>
<th>WEEKS</th>
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<tr>
<td></td>
<td>Orientation</td>
</tr>
<tr>
<td>1</td>
<td>Clinical Nutrition</td>
</tr>
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<td>Community Nutrition</td>
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<td>7</td>
<td>Foodservice Management</td>
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<tr>
<td>8</td>
<td>Elective</td>
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<tr>
<td>3</td>
<td>TOTAL</td>
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<td>33</td>
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**GRADUATE STUDY:**

After completion of the Dietetic Internship, students may wish to pursue a Master of Science Degree in Human Nutrition at the University of Delaware. Students may be able to apply some of the credits from the internship toward this graduate degree.
MAJORS IN NUTRITION AND DIETETICS
NUTRITIONAL SCIENCES MAJOR

**Goal:** To provide a very strong background in the chemical and biological sciences upon which students build a study of human nutrition. It is designed as preparation for graduate programs that utilize a strong science and human nutrition background.

**Description of Major:** The Nutritional Sciences major is strong in the sciences basic to the study of nutrition. It includes one semester of calculus (or equivalent) which is important for taking the upper level Chemistry and Biology courses. It specifies, for example, a two-semester Organic Chemistry requirement; other departmental majors require a one-semester course. It includes Quantitative Analysis and Physics, also not required for the other majors in the department. The student with this background has a strong foundation for subsequent graduate research work in nutritional sciences and related fields.

Nutritional Sciences majors can readily complete minors in Chemistry and/or Biology. Depending on their particular career and professional goals, many also apply to complete the requirements of the Dietetics curriculum.

**Admission:** Students are encouraged to complete four years of high school science and four years of high school math as well as the other courses required for admission to the University of Delaware. A cumulative grade point average of 2.0 is required for transfer into Nutritional Sciences from within the university.

**Retention:** A cumulative grade point average of 2.0 is required to remain in good standing.

**Costs:** There are no substantial specific program costs beyond tuition and other costs related to enrolling in college courses.

**Future Opportunities:** The primary opportunity for graduates will relate to the graduate program that they complete in conjunction with the strong nutritional sciences undergraduate program. With appropriate selections of elective courses, this major can serve as a pre-medical, pre-dental and/or pre-physical therapy degree, among others. Students interested in nutrition research and/or university teaching will be qualified to continue in graduate programs with a strong science orientation. Employment immediately after the BS degree is possible, but a graduate degree is recommended for the positions with responsibility and skills commensurate with the level of the undergraduate coursework.
MAJORS IN NUTRITION AND DIETETICS
OTHER OPPORTUNITIES

STUDENT MEMBERSHIP IN THE ACADEMY OF NUTRITION AND DIETETICS

Joining the Academy of Nutrition and Dietetics (formerly the American Dietetic Association), the world's largest organization of food and health professionals, will enable you to enhance your educational preparation and gain access to a wealth of career building resources. When you become an Academy of Nutrition and Dietetics student member, you automatically become entitled to benefits including networking with other dietetics students, leadership opportunities, career opportunities, free membership in your state dietetic association, eligibility for state and national Outstanding Dietetics Student Awards, access to Academy of Nutrition and Dietetics student web section and online newsletter. Access the monthly Journal of the Academy of Nutrition and Dietetics (formerly Journal of the American Dietetic Association) online, the award-winning Food and Nutrition (formerly ADA Times), subscribe to the Daily News, an email update of the latest food and nutrition headlines, and more. Membership category carries a 6-year limit. Remember, not all dietetics programs are accredited or approved by ACEND.

DIETETIC TECHNICIAN, REGISTERED

Dietetic Technicians, Registered (DTRs) are trained in food and nutrition and are an integral part of the health-care and foodservice management teams. Dietetics majors may earn the DTR credential by meeting the following criteria:

- Have completed coursework in an ACEND-accredited didactic program or coordinated program in dietetics and completed at least a bachelor's degree at a U.S. regionally accredited college or university.
- After completing the degree and dietetics coursework, pass a national examination administered by the Commission on Dietetic Registration (CDR). For more information regarding the examination, refer to the CDR website (http://www.cdrnet.org/).
- Completed continuing professional educational requirements to maintain registration.

DTRs work independently or as a team member under the supervision of RDNs in a variety of employment settings, including health care, business and industry, community/public health, foodservice and research.
MAJORS IN NUTRITION AND DIETETICS
MINORS AND BUSINESS CERTIFICATE

Students majoring in Applied Nutrition, Dietetics or Nutritional Sciences may wish to use electives for a minor or for a certificate. A variety of programs are available to enhance the curriculum.

MINORS

A minor may be achieved in several areas. Please check the online catalog for requirements and application deadlines for each minor. Students wishing to complete a minor must apply for it through the forms section of the University UDSIS home page (Change of Program/Plan) and in some cases also as directed on the minor information checksheet. Minors frequently selected include:

- Health and Wellness (18 credits)
- Public Health (18 credits)
- Biology (19 credits in Biology and 12 credits in Chemistry)
- Chemistry (19 credits)
- Human Development and Family Studies (18 credits)
- Journalism (18 credits)
- Organizational Leadership (18 credits)
- Psychology (18 credits)
- Strength and Conditioning (33-34 credits)

For a number of these minors, several of the courses are already part of the Nutritional Sciences or Dietetics curriculum. Some of the required courses in the minors listed above may have prerequisites.

CERTIFICATE IN BUSINESS ESSENTIALS

The Certificate in Business Essentials is offered by the College of Business and Economics and is for students who feel that knowledge of key business principles will assist in improving their employment opportunities. The certificate consists of four courses (13 credits) and can be completed in the classroom or online. Admission is based on GPA and students apply for it as second semester sophomores or juniors. Applications to the certificate program are reviewed twice a year and are due no later than October 15 and March 15. To learn more about this program, view the website at: http://www.pcs.udel.edu/pcs-program/essentials/.
NUTRITION MINOR

Minimum Credits in the Minor: 15  (also requires 16 prerequisite CHEM credits)

A minor in Nutrition provides student in a variety of degree programs with a fairly intensive level of understanding of nutritional science. This minor is for students interested in the field of nutrition who believe that good nutrition and healthy lifestyle choices are important for the overall well-being of individuals. The program includes three core nutrition courses, two nutrition electives and requires four semesters of chemistry and, as such, is well suited for students in Biology, Chemistry and Nursing, among others. It is not available to students in the majors of Applied Nutrition, Dietetics or Nutritional Sciences due to the extensive amount of course overlap.

A minimum of 15 credit hours with a minimum grade of C- is required for all NTDT courses.

REQUIRED COURSES  (PR = Prerequisites)  Credits

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>NTDT 200</td>
<td>Nutrition Concepts</td>
<td>3</td>
</tr>
<tr>
<td>NTDT400</td>
<td>Macronutrients (PR NTDT200, CHEM101, CHEM102 (CHEM213/215 AND CHEM 214/216*)</td>
<td>3</td>
</tr>
<tr>
<td>NTDT401</td>
<td>Micronutrients (PR NTDT400)</td>
<td>3</td>
</tr>
<tr>
<td>NTDT Elective</td>
<td>300 level or higher</td>
<td>3</td>
</tr>
<tr>
<td>NTDT Elective</td>
<td>300 level or higher</td>
<td>3</td>
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<td>Total 15 credits</td>
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* C- or better required for CHEM214/216

Suggested Electives:

NTDT301 Cultural Perspectives on Food & Nutrition
NTDT305 Nutrition in the Lifespan (prereq NTDT200 and a biology course)
NTDT310 Nutrition and Activity (prereq NTDT200 and a physiology course)
NTDT345 Pediatric Nutrition  (PR NTDT200)
NTDT350 Nutrition and Older Adults (prereq NTDT200 and either BISC106 or BISC276)
NTDT410 Overweight/Obesity Prevention & Management  (prereq NTDT200)

Admission:
Completion of the minor is awarded only to those who have applied and been admitted to the program. A cumulative grade point average (GPA) of 2.0 or above is required for admission to the minor. A student may apply at any time by obtaining permission of the faculty advisor for the minor. To request the minor or for advisement and curricular information, please contact Dr. Sandra Baker at bakers@udel.edu or 302-831-0856.

2016-17
Revised 8.17.16
MAJORS IN NUTRITION AND DIETETICS
CAREER OPPORTUNITIES

Hospitals, HMOs or other healthcare facilities: working in the treatment and prevention of disease using medical nutrition therapy or in managing the food and nutrition services.

- **Registered Dietitian Nutritionist (RDN)** – is a food and nutrition expert who has met the minimum academic and professional requirements (established by the Accreditation Council for Education in Nutrition and Dietetics, accrediting agency for the Academy of Nutrition and Dietetics) to qualify for the credential “RDN”. The majority of RDNs work in hospitals followed by many in community and public health settings.
- **Dietetic Technicians, Registered (DTR)** work independently or as a team member under the supervision of RDNs in a variety of employment settings, including health care, business and industry, community/public health, foodservice and research.
- **Clinical Dietitian, Specialist** – medical nutrition therapy for inpatients in a specialty area such as bariatrics, cardiac, diabetes, eating disorders, HIV/AIDS, oncology, renal, surgery and transplant.
- **Home Care Dietitian** – provides nutrition services to patients in a home care setting; consults with case managers and physicians on screening and assessment of patients.

Community/Public Health: counseling and advising the public to improve their quality of life through healthy lifestyles, including healthful eating habits.

- **WIC (Women, Infants and Children)** – involves nutrition therapy and education for WIC clients; supervision and training of WIC staff as well as technical assistance
- **Elderly Nutrition Program** - administers home delivered and congregate meal programs, transportation and volunteer services for elderly clients; trains staff
- **Cooperative Extension** – in every state; designs programs addressing family and community needs; responds to general, family, consumer, food safety, food and nutrition questions; may involve a faculty appointment to an affiliated university
- **Public Relations Professional** – in a PR agency, association, industry or other organization/agency; involves researching, designing, developing, implementing and managing public relations and/or marketing programs
- **Food Bank or Assistance Programs** – involves management of fiscal and human resources, client nutrition assessment and education; follow-up and referral to other service providers.

Universities and Medical Centers: teaching students, physicians, nurses and others the science of food and nutrition; conducting research; usually requires an advanced degree.

- **Professor, Higher Education Administrator, Dietetic Internship Director** – teaching and research related to food and nutrition; leadership, planning and management
- **Health Educator** – works in such areas as smoking cessation programs, weight control, stress management, wellness and health promotion, fitness and exercise programs
Sports Nutrition and Corporate Wellness Programs: educating clients about the connection between food, fitness and health.

- **Consultant-Community and/or Corporate Programs** – develops and implements wellness events and programs for communities and/or corporations.
- **Private Practice Dietitian and Patient/Client Nutrition Care** – provides medical nutrition therapy or wellness, fitness or sports nutrition counseling for individuals or groups in a private practice setting or healthcare provider’s office.

Food and Nutrition-Related Businesses and Industries: working in communications, consumer affairs, public relations, marketing or product development.

- **Sales Representative** – sells products and/or service; employed by pharmaceutical, medical/nutritional, food or foodservice equipment or supplies companies
- **Manager of Nutrition Communications** – manages nutrition education and nutrition marketing programs; develops, produces and distributes nutrition communications

Schools, Child Care and Correctional Facilities: managing food and nutrition services, including food procurement and storage, food production and service to students or inmates.

- **School Foodservice Director** – develops, implements and maintains the foodservice programs in a school setting. Plans menus to meet required nutritional standards and student acceptance.
- **School/Child Care Nutritionist** – plans, develops and implements school and childcare nutrition programs and resources. Consults with parents and school leaders on nutritional needs of high-risk children.
- **Corrections Dietitian** – provides diet instructions to inmates; may supervise and train foodservice personnel.

Research: designing research studies, analyzing and interpreting nutrition research; may serve as a consultant or be employed by food, commodity or medical/nutritional industry or government (Food and Drug Administration, US Department of Agriculture); usually requires an advanced degree.

Related Graduate Level Programs of Study:

- Physician
- Chiropractor
- Optometrist
- Pharmacist
- Physician Assistant
- Physical Therapist
- Occupational Therapist
- Dentist