

Student Handbook



**Human Nutrition and Food Program
Division of Family and Consumer Sciences
College of Agricultural, Family and Consumer Sciences
Southern University and A & M College
Baton Rouge, Louisiana
2021-2022**

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INTRODUCTION

Overview

This Student Handbook is a compilation of essential information for students enrolled in the two

Human Nutrition and Food Program concentrations: Nutrition, Health and Wellness Culinary/Food Management, and Nutrition and Health Informatics. Students are held accountable for the information contained within. Students should read and become familiar with its content, and the content will be reviewed in FCSC 200 Professional Issues in Food, Nutrition and Dietetics. The handbook is subject to revision and students are notified through communication systems in the Program area.

The Human Nutrition and Food Student Handbook is supplemental to the current edition of the

Southern University catalog, Southern University Handbook, Southern University Code of Student Conduct Manual and the College and Division handbooks. Human Food and Nutrition majors are responsible and accountable for all Handbooks for undergraduate student advisement information and policies in all the above documents.

Students will be made aware that an electronic copy of the Human Nutrition and Food Program Student Handbook is available. Students may review the Southern University Student Handbook and the Student Code of Conduct on the Office of Student Affairs website. A current catalog may be viewed at www.subr.edu.

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The Institution

Southern University and A & M College, a publicly supported, coeducational land-grant, historically Black, comprehensive institution prepares students to compete globally in their respective professions, and to engage in advanced study in graduate and professional schools. The University offers its students a broad education that prepares them to meet the changing demands of a global society. The University provides a core of liberal arts courses, quality academic programs and services to meet the diverse needs and abilities of all qualified students.

The University's admissions policy is grounded in the belief that opportunity and quality can coexist in an educational environment. To this end, the University offers a wide range of learning opportunities designed to allow students of different abilities to obtain an education that will withstand rigorous scrutiny.

The University offers programs of study ranging from associate degrees to doctoral and professional degrees. Educational opportunities are provided for traditional and non-traditional students offering scholarly interaction among diverse people. The University is committed to a broad program of research, both basic and applied, and creative work to stimulate the faculty and students in a quest for knowledge and to aid society in resolving its scientific, technological, socio-economic and cultural problems.

Southern University renders service to the community as it relates to urban/rural programs and makes available educational, cultural and developmental resources to enhance the quality of life. Adhering to the spirit of its function as an 1890 land-grant institution, the University's public service program have assumed a prominent posture throughout the state of Louisiana as well as nationally and internationally.

Southern University views ethnic diversity as vital to the health of any educational enterprise. To support this philosophy, the University takes affirmative steps to maintain a multicultural faculty and student body. This diversity is achieved principally through assertive recruitment efforts and through its multifaceted international programs.

The University seeks to recruit and maintain a faculty, which through its preparation and scholarly activities, exerts a profound effect on various institutions in the state, region, nation, and world. Beyond their traditional roles, faculty members perform distinguished services that complements and enhances both teaching and research and provide an additional mechanism for Southern University to have an impact on the community-at-large.

The University develops and maintains a physical environment that is safe and conducive to intellectual growth and development while operating in accordance with the highest standards of fiscal and administrative management. This environment is enhanced using

the most recent information technology, which offers the University community access to resources from throughout the world.

The mission of Southern University and A&M College, an Historically Black, 1890 land-grant institution is to provide opportunities for a diverse student population to achieve a high-quality global educational experience, to engage in scholarly research, and creative activities, and to give meaningful public service to the community, the state, the nation, and the world so that Southern University graduates are competent, informed, and productive citizens.

The mission of the College of Agricultural, Family and Consumer Sciences (CAFCS) is to prepare graduates in the natural and agricultural sciences to make meaningful contributions in a global and ever-changing society; conduct competitive basic and applied research; and provide services to improve the quality of life of people in the local, national and global communities in carrying out the University's land-grant function.

The College of Agricultural, Family and Consumer Sciences has four primary goals. Specifically, the goals of the CAFCS are to:

1. Recruit, retain, and graduate students from the degree-granting programs in the college.
2. Support faculty and student scholarship and research productivity.
3. Provide professional service to the University constituency and the community at large.
4. Establish revenue-generating initiatives.

The College utilizes its diverse strengths and resources to achieve its teaching, research, and service missions. The College recognizes its responsibility to provide faculty and staff with the necessary resources, support and professional development opportunities to fulfill its vision and mission. The College realizes its obligation to provide a healthy, safe and conducive working and learning environment.

Consistent with the mission of the University and College, the mission of the Department of Family and Consumer Sciences is to offer a program of study that emphasizes human interaction and the well-being of families, and relationship of the individual and family throughout the life span to social, cultural, economic, and political environments. The focus is to empower individuals and strengthen families to cope with change, use technology and manage resources to enrich lives in the immediate community and throughout a diverse and global society.

HUMAN NUTRITION AND FOOD PROGRAM

Mission

To advance the health and wellness of individuals through the education of professionals, provision of research-based programs and generation and dissemination of knowledge. The

program prepares graduates to enter dietetic internships, assume careers in food and nutrition and related areas, and to engage in graduate study.

Vision

An educational environment which embraces excellence in instruction, research, and outreach.

Consistent with the mission of the University, College, and Division, the Human Nutrition and Food Program is committed to:

- Prepare students with the professional competencies necessary for assuming entry-level careers in food and nutrition and related areas and graduate study.
- Generate, disseminate, and apply knowledge in human nutrition and food to improve the quality of life for individuals, families, and associated organizational systems.
- Provide students with a learning environment which emphasizes the acquisition of competencies needed to understand the complex issues and problems related to achieving and maintaining optimal health of persons and groups.

Central to our goal is the development of communication and critical thinking skills and a commitment to lifelong learning in our students.

The goals of the Human Nutrition and Food Program are to:

- 1) Prepare majors who, upon completion of their undergraduate training, will obtain a dietetic internship, pass the registration examination for dietitians and ultimately practice as competent entry-level professionals.
- 2) Provide specialized training for students who wish to pursue professional careers in food and nutrition and related areas.
- 3) Prepare students for graduate study in food and nutrition.
- 4) Recruit, retain, and graduate highly motivated students.
- 5) Provide a foundation for critical thinking, problem solving, and effective communication.
- 6) Provide mentoring opportunities for students to engage in food and nutrition research aimed at improving the quality of life of individuals and families.
- 7) Instill in students a commitment of lifelong learning, professional involvement, and professional development.

General Program Outcomes

Program outcomes can be grouped into six categories:

Upon completion of the Human Nutrition and Food Program, graduates will:

Critical thinking

- 1) Reason abstractly and think critically and integrate new information with previously acquired information to solve novel complex problems and learn independently.

Communication skills

- 2) a. Communicate effectively to individuals, groups and the public and
b. Identify, interpret, evaluate and use professional literature to make evidence-

based decisions

Cultural Literacy

- 3) Graduates will demonstrate knowledge of social, multicultural, and environmental dimensions of issues facing food and nutrition professionals.

Ethical behavior and values

- 4) Graduates will identify and demonstrate understanding of ethical issues implicit in their personal behavior and those underlying the operation of social and political systems as well as in the field of research

Information technology literacy

- 5) Graduates will demonstrate information technology skills that enable them to use computers, software applications, databases, and other technologies to achieve a wide variety of academic, work-related, and personal goals

Technical Skills

- 6) Demonstrate technical competence in the concentration area in order to perform successfully in a supervised practice program, graduate program, or entry-level professional position.

Student Learning Outcomes:

1. Demonstrate the ability to communicate effectively (writing, reading, speaking, and listening and the ability to use various communication tools).
2. Demonstrate the ability to apply the physical and biological sciences to dietetics.
3. Demonstrate an understanding of the role of nutrients and food in the achievement and maintenance of human health and well-being.
4. Demonstrate an understanding of the nutrition care process in a variety of settings.
5. Demonstrate the ability to use efficiently and effectively the techniques and tools for managing food service systems.
6. Utilize a broad knowledge of food (including food preparation, social and consumer aspects of food and food availability, and role of food in health and disease) to provide recommendations for optimal intake to enhance health and wellness.
7. Demonstrate an understanding of the changing health care environment.
8. Demonstrate the ability to analyze, synthesize, and evaluate information to come to appropriate, meaningful decisions and conclusions.
9. Assume responsibility for lifelong learning, professional involvement, and professional development to meet the changing health needs of society.
10. Develop leadership skills, exhibit professionalism, social responsibility, and an appreciation for cultural diversity.

The Human Nutrition and Food Program offers three concentrations:

- Nutrition, Health and Wellness
- Culinary/Food Management
- Nutrition and Health Informatics

NUTRITION, WELLNESS AND HEALTH

The Nutrition, Health and Wellness (NHW) concentration provides the required coursework leading to a bachelor's degree in Family and Consumer Sciences-Nutrition, Health and Wellness. The program's curriculum focuses on building content knowledge and skills in the broad areas of nutrition, health care and health, and wellness. It also highlights overall concepts, values, research methods, and applications that could prepare you to pursue a career in nutrition, health care or health and wellness-related industries.

The program explores diverse approaches to nutrition, health and wellness topics, including the integration of mind, body, and spirit. Additionally, it provides you with a solid undergraduate foundation to pursue graduate study or first professional programs.

This concentration attracts students who have a strong interest in nutrition as it relates to nutrition, wellness and health promotion. People of all ages need assistance in optimizing their health through nutrition and physical activity. This concentration addresses today's diverse nutrition and health issues to enhance the quality of life of individuals and communities.

With the growing emphasis on preventative care, opportunities in wellness-related industries are emerging every day. Our health and wellness degree provides in-depth curriculum to prepare you for a career in this rewarding field.

Potential career opportunities include positions in the food industry, voluntary and community health organizations, school health programs, government, cooperative extension, research, advocacy, education, communications, public relations, advertising, marketing, corporate wellness programs, insurance companies, health coaching and the fitness industry.

NOTE: This concentration is not a didactic program in dietetics (DPD) and does not prepare students to become registered dietitians.

CULINARY/FOOD MANAGEMENT

The Food Management concentration provides students with a four-year program that culminates in a Bachelor of Science degree in Family and Consumer Sciences. The program provides students with extensive education, training and experience in all aspects of food and beverage management including financial/resource, operations, quality and staff management. The Food Management program aspires to excellence in professional and leadership development, economic development, and food safety for the foodservice industry with a mission of developing leaders for the hospitality industry.

Coursework is planned to provide students with a general education plus professional preparation for supervisory and executive positions in foodservice organizations. Elective courses include advertising or journalism and mass communication. This program helps to prepare students to compete in the retail food market which ranges from healthcare to

lodging organizations and develops students as leaders for the foodservice and lodging professions.

The program incorporates practical internships in addition to the required course work. The practical experiences ensure that students graduate from the program with experience in the field as well as relevant knowledge in the field.

Graduates are prepared to assume a variety of careers in food systems management and hold positions as managers with airlines, cruise ships, retirement communities, hospitals, universities, correctional facilities, delis and catering operations, retail sales in hospitality; marketing, advertising; and self-employed managers.

NUTRITION AND HEALTH INFORMATICS

The Bachelor of Science (B.S.) in Family and Consumer Sciences – Nutrition and Health Informatics concentration focuses on the management and use of nutrition and health data and information through technology. Nutrition and Health Informatics is the management of nutrition and health information food and nutrition professionals need in the health care arena. This emerging area is concerned with the optimal use of information, often aided by the use of technology, to improve individual health, health care, public health, and research. Nutrition and Health Informatics describes an emerging area of practice that focuses on harnessing the latest information technologies, including mobile devices, social media and data analytics and bring them to bear on all aspects of local and global healthcare systems.

Nutrition and health informaticists are tasked with organizing and managing nutrition and health information data. They are responsible for maintaining the quality, accuracy and accessibility of data. Current use of informatics in health care includes electronic health records, outcomes research, and knowledge acquisition.

Career opportunities include:

Health data/information resource manager	Information management coordinator
Health information system application designer	Clinical informatics
Compliance officer	Medical information officer
Data analyst	Clinical data analyst
Data integrity specialist	Health IT consultant
Database administrator	Medical records and health information technician
Health information specialist	
Nutrition informaticist	

RESPONSIBILITIES OF STUDENTS

Each student should:

- Read and be familiar with the University policies, procedures, guidelines and regulations as delineated in the **University Catalog, Student Handbook, and Code of Conduct Student Manual** located at www.subr.edu.
- Be familiar with the University general education requirements.
- Be familiar with the African American Experience requirements as outlined in the current University Catalog.
- Be familiar with the community service requirement, i.e., 60 clock hours of community service.
- Be knowledgeable of the course substitution policy.
- Know the requirement to pass the Departmental Comprehensive Examination as an exit examination in the senior year.
- Know the requirement to pass the University-sponsored writing proficiency examination during enrollment in English 110/111.
- Know that students may complete work for graduation according to requirements in the catalog of the year of entry or graduation or those of any catalog in force during enrollment at the University providing residence enrollment is continuous and does not exceed ten years.
- Know that students in continuous full-time attendance who change their major curriculum shall satisfy the degree requirements listed in the catalog in force at the time of change. Upon recommendation of the academic dean, a subsequent catalog may be used.
- Know that a student whose enrollment is interrupted for two or more consecutive semesters shall satisfy the degree requirements listed in the catalog in force at the time of re-entry. Credit earned prior to interruption must be evaluated at the time of readmission by academic advisor and Associate Dean to determine the applicability of credits earned during the previous period of enrollment to the current curricular requirements.
- Understand that a schedule of 12 to 19 semester hours is considered a full-time semester course load. Students may enroll for a maximum of 21 semester hours on approval of their academic dean if the student has earned a minimum GPA of 3.0 on all work pursued during the previous semester and 22 semester hours on recommendation of the dean with approval by the Vice Chancellor for Academic Affairs.
- Know that a penalty fee will be assessed to each continuing student who fails to participate in early registration.
- Know that registration for courses after the deadline will be assessed a late fee according to university policies.
- Understand that students who wish to participate in the inter-institutional program (cross registration) with Louisiana State University must have approval of their academic advisor and dean. Be aware that not more than two courses per

semester are permitted unless the student is enrolled in a formal cooperative program.

- Know the regulations on scholastic probation, suspension and readmission as delineated in current University catalog.
- Know that a maximum of 13 credit hours per regular semester or seven credits hours per eight-week summer semester, will be allowed for students who are on initial or extended academic probation.
- Understand the students must consult with the assigned advisors before initiating any changes in registration. Fees will be assessed for a schedule change.
- Know that scholarships awarded to students are governed by the guidelines and criteria established within the college.
- Realize that academic dishonesty whether premeditated or not is considered fraudulent behavior and is subject to disciplinary action according to the established University code of conduct.
- Know that requests for incomplete grades must be initiated by the student (with legitimate reasons) with approval from the instructor and the college administration.
- Know that in case of grading discrepancies, grade changes must be carried out no later than 60 calendar days immediately following the beginning of classes in the semester succeeding the one in which the grade was given or omitted.
- Realized that posted graduation application deadlines must be observed. Failure to comply with deadlines will cause denial for consideration for the specific semester.

ACADEMIC REQUIREMENTS

Admission Requirements

Admission to the program is open to students: 1) who have successfully completed a minimum of twenty-four semester hours in the University College with a minimum grade point average of 2.00, 2) who wish to transfer from other degree-granting areas of the University, 3) who transfer from the New Orleans and Shreveport campuses, or 4) who wish to transfer from other approved colleges and universities. Students transferring from the University College to the College of Agricultural, Family and Consumer Sciences, Department of Human Nutrition and Food must have a formal transfer form produced in triplicate. The transfer form, application and student's complete personal folder are forwarded to the College and then to the Department. Once this process is completed, the student is assigned an academic advisor by the Program Leader. Transfer credits are evaluated and forwarded to the advisor. (Admission by transfer from other institutions and other degree-granting areas of the University are outlined in the University catalog).

GENERAL HNFD REQUIREMENTS

A cumulative grade point average of 2.00 is required for graduation at Southern University. Because of the highly competitive graduate program appointments, students should strive to maintain at least a 3.0 GPA or above. General Human Nutrition and Food requirements include:

1. Achieve a grade of “B” or better in all Human Nutrition and Food courses; and
2. Achieve a grade of a “C” or better in all Other Required DPD courses.
3. Maintain a minimum curriculum GPA of 3.0 or above.

Student Advisement

After students are admitted to the CAFCS, they are sent by the Dean of College to the respective Departments/Program Areas. Student are assigned to a faculty member based on number of assigned advises.

The list of advises is posted on hall bulletin boards and each advisor is given a copy. Advisement is conducted only when the student’s records are available. Student’s records are maintained in the Office of the Department of Family and Consumer Sciences. They may be secured by students for use in advisement. It is the responsibility of the student to return the records to the Department Office.

Students are required to confer with their advisors during the preregistration advisement period.

Students should confer with their advisor during the registration period as the need arises. Conference schedules of advisors are posted on the office door each semester. The student’s folder is obtained from the Department for advisement. A record of student advisement/counseling is maintained in each student’s folder.

Students are responsible for knowing their chosen curricula and for adhering to all published University regulations. It is the responsibility of each student to meet with his/her advisor during the regular advisement period prior to registration each semester. Using the Curriculum Advisement Worksheet students should develop a tentative schedule prior to advisement. This allows the time spent with the advisor to be more effective and productive for the student.

Student performance is continuously monitored. All DPD students must contact their advisors each semester for academic counseling before they can be cleared for registration. If academic difficulties are observed, DPD students will be provided with information regarding the Repeat/Delete grade procedure and/or tutoring options.

Minimum Requirements for Baccalaureate Degree-Credit Hours and Quality Points

Degree requirements are measured in terms of qualitative and quantitative standards. While the University has minimum requirements for graduation, the requirements for individual college and schools may be higher. The total number of credit hours and the quality points required vary according to curricula.

Students graduating from Southern University with a baccalaureate degree must comply with certification requirements for graduation as follows:

1. Completion of a minimum of 120 semester hours excluding remedial and repeated courses;
2. Attainment of a minimum overall grade point average of 2.00, a minimum GPA of 2.00 in the course taken in the college or school of the major, and minimum GPA of 2.00 in all courses pursued in the major area, except for those courses in which grades of “P” or “W” are recorded;
3. Attainment of a “C” grade in each course in the major area presented to fulfill credit hour requirements in the major;
4. Completion of the University General Education Requirements;
5. Completion of the Community Service Requirement;
6. Completion of the requirements for the African American Experience;
7. Completion of the curricular requirements in the college/school and department of the major as listed in the appropriate section of the catalog.
8. Passing the Departmental Comprehensive Examination;
9. Passing the Writing Proficiency Test;
10. Satisfying the University’s residence requirement; and
11. Satisfying all financial obligations to the University.

College/Department/Program Graduation Requirements

1. The student must successfully complete an approved program of study with the prescribed credit hours with an academic average as specified in the respective curricula.
2. The student must attain a grade point average of 2.0 in all courses pursued in the major area.
3. The student must complete the University General Education core:

English	6 credits
Literature	3 Credits
Mathematics	6 credits
Social Sciences	6 credits
Natural Sciences	10 credits
Fine Arts	3 credits
Humanities	6 credits
African American Experience	3 credits
Service Learning	0 credit
Community Service	0 credits
4. The student must complete the required proficiency examinations below.
 - a. Departmental Comprehensive- Each student is required to complete the comprehensive examination with a passing score during the senior year.

Tutorial sessions are held prior to the examination and students are required to attend.

- b. Writing Proficiency- Each student is required to pass the University Writing Proficiency Test (minimum score of 75) before graduation.
5. Complete the appropriate community service requirements.

**Appendix 5 – NUTRITION, HEALTH AND WELLNESS CURRICULUM
ADVISEMENT WORKSHEET**

**Appendix 5 – CULINARY/FOOD MANAGEMENT CURRICULUM ADVISEMENT
WORKSHEET**

**Appendix 5 – NUTRITION AND HEALTH INFORMATICS CURRICULUM
ADVISEMENT WORKSHEET**

POLICIES AND PROCEDURES

Academic Progress

To progress in the food and nutrition program the student must:

1. Maintain a least a 2.0 semester GPA.
2. Achieve a grade of at least “C” in all food and nutrition courses.
3. Maintain satisfactory health status.

The advisor will review students’ grades the end of the semester to determine student status relative to requirements. The student should confer with his advisor regarding progression. The student should refer to the current Satisfactory academic Progress policies.

Scholastic Probation, Suspension, and Readmission Registration

A student who does not maintain the scholarship standards of the University will be dismissed from the University according to the regulations in the University Catalog.

Application for Graduation

A formal application for a degree must be filed by the deadline date for the College of Agricultural, Family and Consumer Sciences. Applications for graduation deadline dates are found in the University catalog and at www.subr.edu/academicaffairs

The graduation application process includes:

1. Review of the curriculum plan by the advisor at the beginning of the senior year.
2. Review of curriculum plan by the advisor to insure that all requirements for the program of study have been completed. Students may be given a time table for meeting all requirements during the senior year.
3. Completion of an application for a degree.
4. Submission of application to the Program Leader for approval.
5. Submission of curriculum evaluation to the Department of Family and Consumer Sciences Student Records Coordinator who submits the application for graduation to the Family and Consumer Sciences Associate Dean and the Dean of the College.

Note: Students are required to know degree requirements as presented in the University catalog.

Course Prerequisites

A number of courses in the Food and Nutrition curriculum have specified prerequisites. Students must adhere to the prerequisite requirement for each course. Fulfilling the prerequisite is important for academic success in the enrolled course. Courses should be taken in sequence.

First level courses must be completed prior to enrolling in second and/or third year courses. Please confer with your advisor and/or the Program Leader.

Substitution of Courses for Required Courses in the Curriculum

Majors will be allowed to substitute a course only under unusual circumstances after advisement and prior approval from administrators in charge. If a course or activity required in a curriculum is not offered at the time that a student has reached or has passed the semester and year level at which the requirement is indicated in the University Catalog under which the student is majoring, the department and college of the student's major field shall afford the student an elective course substitution for the required, but not the scheduled, course or activity. The substitute course must be at or above the academic level of the required course. The Request for Substitution of Course Form (Online at www.subr.edu) (containing the students' justifications and signature along with approvals by the Advisor, Program Leader, Associate Dean, College Dean, and Registrar must be filed prior to enrolling in such classes. Substitutions are valid when passing grades are received.

Assessment of Prior Learning and Credit by Examination

The policy on assessment of prior learning and credit toward program requirements is found in the University catalog (www.subr.edu).

Incomplete Grades

Work which is of passing quality but because of extenuating circumstances is not complete, may be graded "I"- Incomplete. Students must initiate an incomplete grade request and must secure appropriate approval of the excuse by the instructor, department head and dean of the college in which the course is taken (www.subr.edu).

Service Learning

Students are required to complete a minimum of 60 clock hours of community service as one of the requirements for graduation. The Human Nutrition and Food Program is an approved site for majors to fulfill this requirement (www.subr.edu).

Course Prerequisites

A number of courses in the Human Nutrition and Food curriculum have specified prerequisites. Students must adhere to the prerequisite requirement for each course. Fulfilling the prerequisite is important for academic success in the enrolled course. Courses should be taken in sequence.

First level courses must be completed prior to enrolling in second and/or third year courses. Please confer with your advisor and/or the Program Leader.

Repeating Food and Nutrition Courses

A student who fails to achieve a grade of “C” in any food and nutrition course is required to repeat the course at the next available opportunity. A student may repeat a course in order to receive a higher grade, thereby earning additional quality points. The last grade earned stands as the official grade. Both grades will appear 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. Students are expected to observe class attendance policies as outlined in the current University Catalog.

Course Time Frame/Contact Hours

Course time frame/contact hours assigned to courses are designed to allow for maximum coverage of the designated content and learning experiences the course. Therefore, the reduction of course meeting time/contact hours is discouraged.

Scheduling and Program Calendar

Southern University operates on a semester plan and the summer session. Students are required to register in accordance with registration guidelines established for the current term as listed in the University Calendar. The academic calendar for the University is adhered to in planning activities and experiences in the program. The academic calendar is found at www.subr.edu.

Vacations, Holidays, and Absence Policies

The Food and Nutrition program adheres to the University regulations relative to vacations, holidays and student absence. The academic calendar for the University is adhered to in planning activities and experiences in the program.

Statement of Equal Opportunity/Affirmative Action

In compliance with Title VI of the Civil Rights Act of 1964, Southern University is open to all persons who are eligible for admission, regardless of race, color, sex, religion, age, national origin, physical disabilities, veteran status, or any non-merit factors. Accordingly, equal access to employment opportunities, admission, educational programs and all other university activities is extended to all persons, and the University promotes equal opportunity through a positive and continuing affirmative action program.

Tuition

Tuition fees and other expenses are set by Southern University and A & M College. Tuition is based on the number of credit hours enrolled in by the students. Fees are subject to change without prior notice. Full-time undergraduate fees include the general

registration fee, health fee, breakage fee, insurance fee, and student assessed fees. Students who are not residents of Louisiana must pay non-resident fees. The fee schedule is found under Prospective Students (www.subr.edu).

Financial Aid

Information on financial aid can be obtained from the Office of Financial Aid and at www.subr.edu/financialaid.

Text, Reference Materials and Supplies

Students are expected to have personal copies of required textbooks. Students are responsible for purchasing certain reference materials and supplies. Some references are available on reserve in the John B. Cade Library.

Program Expenses

The following represents approximate expenses for the Didactic Program in Dietetics per semester or year. Please refer to the University catalog or the University website for further information on fees (www.subr.edu).

Expenses:	\$
Tuition Fee (Tentative and subject to change) per semester.	
12 hours and above	4,921.00
Non-Louisiana Resident Fee	3,675.00
Room and Board	7,899.00 – 10,286.00
Transportation (access to a car with insurance coverage for collision and liability for practicum affiliations during the junior and senior year per semester.)	Variable
Gasoline	Variable
Text and References	500.00
Materials and Supplies (supplies, copying)	200.00
Personal Health Insurance	Variable
Immunization	
Laboratory Dress	75.00
Professional Meetings	Variable

Withdrawal and Refund of Tuition and Fees

Students who must discontinue enrollment prior to the end of a semester or summer term, must complete a withdrawal form obtained from and validated by the Office of the Registrar. All University accounts must be cleared. Grading will be done according to guidelines in the current University Catalog.

The General Fee is refundable in accordance with University policy regardless of the nature of the withdrawal (See current University Catalog).

Health Insurance

The University offers a student accident and health insurance plan to all full-time students. The cost is included in the regular fees a student pays at registration. The insurance plan provides coverage at home, at school, or while traveling 24-hours a day throughout the school term. Travel time before and after each school term is limited to three days each.

Health Requirements

The Health Requirements verification will be determined by the affiliating practice facility. Students are required to comply with requirements of the practice facility (immunizations, TB skin test, or chest x-rays). No students will be permitted to participate in practicum experiences until health requirements are met as required by the practice facilities.

Liability

Liability for travel to and from clinical facilities is the responsibility of the student. Southern University is not responsible for liability of travel.

Immunization Policy

Proof of immunization for measles, mumps, rubella, tetanus, diphtheria, tuberculosis, and hepatitis B are required to participate in laboratory and field experiences at institutional affiliations. Students enrolling after an absence of one or more semesters must also furnish this proof of immunization.

Injury or Illness in Practicum Facilities

Students having medical emergency while in field experiences should seek treatment at a hospital emergency room. Students should inform the supervisor immediately about the illness and the course instructor as soon as possible. Accident forms are to be completed according to the policy of the institution.

Student Support Service

A variety of support services are available to students to enhance successful completion of the program. Supportive services include personal counseling, self-assessment; mentoring and career counseling; computer laboratories and a reference resource room. Supportive services through the University include health services, counseling services, financial aid, e-mail accounts, library, information center, and computer laboratories. A description of these services is found at the www.subr.edu.studentservices.

Students with Disabilities

The Office of Disability Service (ODS) assists students in meeting their unique academic/educational, personal, vocational and social needs. Academic accommodations are made on the basis of student's documented disabilities. Assistance is also provided for students with temporary disabilities. Services may include but not limited to

assistance with admission and registration, class scheduling, classroom and testing arrangements, academic counseling, audiotaping, and interpreters.

Protection of Privacy of Information

The University complies with the Family Educational Rights and Privacy Act of 1974(P.L. 93380), Section 513. Students have access to their official records as described in the Act. Students are protected from the release and disclosure of descriptive information or student records without consent to the student.

Access to Personal Files

The University complies fully with regulations of Section 438, Privacy Rights of Parents and Students, of the General Education Provision Act, which insures students access to their education records maintain at the University, and which prohibits release of personally identifiable information except as specified by law. Whenever an education record contains information concerning more than one student, a student may have access only to the specific information which pertains to that student.

Student versus Regular Employees

Practicum affiliations will provide students with the opportunity of receiving the practical experience in dietetics necessary to fulfill part of the requirements of the Didactic Program in Dietetics. Students will not be utilized as replacement employees during the period of clinical experience. Students will be informed, moreover, in writing that their participation in the dietetic tasks that are required of them are only training and can in no way be construed as reflecting a contract of employment or a guarantee of future employment.

Academic Dishonesty

The University defines academic dishonesty in two categories—premeditated and unpremeditated fraudulent behavior. Premeditated fraud is defined as conscious, pre-planned, deliberate cheating with materials prepared in advance. It may consist of:

- collaborating during and examination without authority;
- stealing, buying, or otherwise obtaining all or part of an examination;
- using specially prepared materials;
- selling or giving away all or part of an examination or examination information;
- bribing another person to obtain an examination or information;
- substituting for another student, or permitting another person to substitute for oneself to take an examination;
- submitting as one's own work any work previously prepared totally or in part by another;
- selling, giving, or otherwise supplying materials to another student for use in fulfilling academic requirements. (e.g., term paper, course project, etc.);
- breaking and/or entering a building or office for the purpose of obtaining examinations (administered or unadministered);

- 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 involves grades;
- proposing and/or entering into an arrangement with an instructor to receive a reduced grade in a course, on an examination or any other assignment work in lieu of being charged with academic dishonesty under the code of Student Conduct;
- committing plagiarism—failing to identify sources, published or unpublished, copyrighted or uncopyrighted, from which information was taken;
- acquiring answers for any assigned work or examination from an unauthorized source; □ falsifying references;
- listing sources in a bibliography not used in the academic assignment; and □ inventing data or source information for research or other academic endeavors.
- failing to identify internet source;
- forging the signature of a faculty member or any academic officer on an academic document;
- altering or being an accessory to altering contents of an academic document (i.e. registration, preregistration forms, add/drop forms, transcripts, fee exemption forms, etc.)
- using computer in any act of academic dishonesty;
- submitting falsified or altered transcripts.

Unpremeditated fraud is defined as cheating without the benefit of materials prepared in advance. It may consist of:

- copying from another student’s examination paper;
- allowing another student to copy from an examination paper, or;
- using textbook(s) or materials brought into class but not authorized for use during an examination.

Sanctions and the appeals process may be found in the Code of Student Conduct.

Grievance Procedure

If a student has a grievance which cannot be settled in the ordinary course or immediate post class discussion, the following procedure is strongly suggested:

- 1) A special conference between the teacher and the student should be arranged under optimum conditions;
- 2) If the matter remains unresolved, it should be brought to the Program Leader;
- 3) If no resolution is possible at this level, the matter should be brought to the Associate Dean and next to the Dean;
- 4) As a final academic review, the matter should be brought to the office of Academic Affairs.

It is suggested that this procedure be used sparingly. When it is necessary to invoke this remedy, all the skills in human relations should be mustered to affect an equitable and lasting solution.

These operational procedures are designed to bring greater order and effectiveness to the teaching-learning process. They should be recognized as a guide to the enhancement of excellence in the academic program. The [Student Academic Grievance Procedures and Form](http://www.subr.edu) can be accessed at www.subr.edu.

Professional Ethics

Professional ethics requires that the student assume the responsibility for providing each client or patient with the best possible nutritional care. The patient's or client's right to privacy must be maintained; misuse of confidential information will result in termination from the program. Appropriate attire and demeanor will be expected of each student.

Travel Policy

Students who travel off campus to represent the University in specific functions or activities must adhere to the University's travel policy, a copy can be obtained from the Office of the Office of the Dean of Student Life.

Transportation

Students are responsible for their own transportation for field experiences and related activities. Student must carry sufficient automobile insurance coverage for collision and liability.

Dress Requirement

Laboratory:

1. All white attire (dress, pants/skirts, blouse/shirt).
2. Knee length laboratory jacket/coat.
3. Socks/stockings (no bare legs).
4. Closed-in shoes (no open toe and/or sandals).
5. Hair nets, chef's cap/hat (no hair rollers).
6. No fingernail polish or costume jewelry.
7. Other standards to be discussed by the instructor in the laboratory class.

Practicum Facility:

Appearance in practice sites should be professional and appropriate. Students are expected to always maintain a professional appearance. Revealing and/or very casual clothing and body piercing is unacceptable.

1. Professional casual (white blouse/oxford shirt with black/navy pants)
2. Laboratory coat. White lab coats are worn over the required dress for the Practicum sites.
Lab coats should be white, long sleeve, and standard length (clean; thigh length).
3. Comfortable closed-in shoes with hose (no open toe and/or sandals).
4. No shorts, jeans or tennis shoes.

5. Nail polish, excessively long fingernails, excessive jewelry, and excessive make-up are not appropriate.

Student Assemblies

Food and Nutrition student assemblies are routinely scheduled. The College Convocation is held routinely as scheduled. Students are expected and required to attend. The assemblies are designed to update students about the program and college.

Scholarships

Several scholarships are available to eligible students through the Department of Family and Consumer Sciences and the College of Agricultural, Family and Consumer Sciences. Students may obtain additional information from the Program Leader, Department Chairman, Associate Dean and/or the Dean of the College.

Post Concentration Assessment

To assess competence in the Food and Nutrition program, students complete Post Concentration Assessment during the last semester of the senior year. Remediation is provided for those students making less than the recommended Concentration score.

PROFESSIONAL AND LEADERSHIP OPPORTUNITIES

Food and Nutrition Association

Human Nutrition and Food majors are expected to become active members of the Food and Nutrition Association (FNA). The FNA allows students to enhance their professional growth and to develop leadership skills. The FNA participates in University and community projects designed to enhance the nutritional well-being of individuals. FNA members participate in professional meetings and activities at the local, state and national levels. In order for programs, clubs and organizations to have official University recognition, they must register with the Office of Student Activities in accordance with established guidelines. Student organizations are required to submit calendars of events at the beginning of each semester. All posters, announcements, etc. must be approved prior to being posted on campus.

Honor Societies

Students with a 3.0 and above grade point average are invited to join Phi Upsilon Omicron National Honor Society. Students with a 3.0 and above average may also be invited to join other honor societies at the University.

Professional Meetings

In addition to the regular schedule of classes, students are expected to attend a variety of professional meetings, seminars, conferences, and workshops within the community and the facilities. Students are responsible for registration fees where applicable for participation unless some other approval mechanism had been developed. Each student is

required to defray transportation costs to professional meetings unless some other mechanism has been developed.

Student Evaluation

1. Students are informed of their progress in courses through performance on test and learning experiences. In some courses a pre-assessment is given at the beginning as a basis for self-appraisal at entry into the course. A self-appraisal is made upon completion of each unit and prior to the final examination. The final examination is the final appraisal of performance in the course.
2. Mid-term grades acquaint students with the progress in the courses and/or programs. Midterm grades will be reviewed by the Program Leader and the faculty advisor.
3. Students are required to confer with their advisor after receipt of mid-term grades.
4. Student's progress in individual courses is monitored by each instructor. Those students experiencing difficulties are strongly encouraged to consult with the instructor for special counseling and assistance.
5. Student's performance during the Practicum affiliation will be evaluated by the affiliation chief dietitian/manager/supervisor and is submitted to the instructor of the course.

Student Self-Appraisal

Student self-appraisal is an integral part of the overall evaluation process. Student are encouraged to complete Student Self-Appraisal Forms I and II at the end of each semester and/or level and to confer with his/her faculty advisor.

Faculty Evaluation

As a part of the University's evaluation requirement, each faculty member is evaluated annually by students. The directions and the scheduling of the evaluation is designated by the Office of Academic Affairs.

Senior Exit Evaluation

Each student is required to schedule an exit conference with the Program Leader following completion of senior final examinations. The student should bring the completed Exit Evaluation of the Food and Nutrition Program Form (Appendix 10) to the conference.

Alumni Evaluation

Graduates of the program are strongly encouraged to participate in the evaluation of the food and nutrition program. An Alumni Evaluation Form is sent annually to graduates to ascertain the degree to which the program prepared the graduate for employment.

Employer Evaluation

Employers of graduates of Southern University are asked to evaluate graduates relative to how well the program prepared the graduate for the current position.

APPENDICES

APPENDIX 1

Human Nutrition and Food Program Knowledge and Skills Statements

It is assumed that to demonstrate achievement of the skills statement, knowledge statements must be achieved. In your courses, you are to provide documentation of the achievement of the “skills statements”, which will require some documentation of the knowledge statements as well. A listing of the skills statements that must be addressed as well as the knowledge statements upon which the skills statements are based.

Examples of Knowledge Statements

Graduates will have knowledge of:
1. Negotiation techniques
2. Lay and technical writing
3. Media presentations
4. Interpersonal communication skills
5. Counseling theory and methods
6. Interviewing techniques
7. Educational theory and techniques
8. Educational theory and techniques
9. Concepts of human and group dynamics
10. Public speaking
11. Educational materials development
12. Exercise physiology
13. Genetics
14. General health assessment, e.g., blood pressure and vital signs
15. Organic chemistry
16. Biochemistry
17. Physiology
18. Microbiology
19. Nutrient metabolism
20. Pathophysiology related to nutrition care
21. Fluid and electrolyte requirements
22. Pharmacology: nutrient-nutrient and drug-nutrient interaction
23. Public policy development
24. Psychology
25. Health behaviors and educational needs of diverse population
26. Economics and nutrition
27. Research methodologies
28. Needs assessments
29. Outcomes - based research
30. Scientific method
31. Quality improvement methods
32. Food technology
33. Biotechnology
34. Culinary techniques
35. Socio-cultural and ethnic food consumption issues and trends
36. Food safety and sanitation
37. Food delivery systems

38. Food and non-food procurement
39. Availability of nutrition programs in the community
40. Formulation of local, state, and national food security policy
41. Food production systems
42. Environmental issues related to food
43. Role of food in promotion of a healthy lifestyle
44. Promotion of pleasurable eating
45. Food and nutrition laws/regulations/policies
46. Food availability and access for the individuals, family, and community
47. Applied sensory evaluation of food
48. Evolving methods of assessing health status
49. Influence of age, growth, and normal development on nutritional requirements
50. Nutrition and metabolism
51. Assessment and treatment of nutritional health risks
52. Medical nutrition therapy
53. Strategies to assess need for adaptive feeding techniques and equipment
54. Health promotion and disease prevention theories and guidelines
55. Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior
56. Complementary and alternative nutrition and herbal therapies
57. Dietary supplement
58. Program planning, monitoring, and evaluation
59. Strategic management
60. Facility management
61. Organizational change theory
62. Risk management
63. Management theories
64. Human resource management, including labor relations
65. Materials management
66. Financial management, including accounting principles
67. Quality improvement
68. Information management
69. Systems theory
70. Marketing theory and techniques
71. Diversity issues
72. Health care policy and administration
73. Health care delivery systems
71. Current reimbursement issues, policies and regulations

Examples of Skills Statements

Graduates will demonstrate the ability to:

1. Use oral and written communication in presenting an educational session for a group.
2. Counsel individuals on nutrition.
3. Document appropriately a variety of activities.
4. Explain a public policy position regarding dietetics.

5. Use current information technologies.
6. Work effectively as a team member
7. Interpret medical terminology.
8. Interpret laboratory parameters relating to nutrition.
9. Apply microbiological and chemical considerations to process controls.
10. Interpret current research
11. Interpret statistical data as used in dietetics.
12. Calculate and interpret nutrient composition of foods.
13. Determine recipe/formula proportions and modifications for volume food production.
14. Apply food science knowledge to functions of ingredients in food.
15. Demonstrate basic food preparation and presentation skills.
16. Determine recipe/formula proportions and modifications for volume food production
17. Modify recipe/formula for individual or group dietary needs.
18. Write specifications for food and food-service equipment
19. Calculate and/or define diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic diseases of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease.
20. Screen individuals for nutritional risk.
21. Collect pertinent information for comprehensive nutrition assessments.
22. Determine nutrient requirements across the lifespan.
23. Translate nutrition needs into food choices and menus for people of diverse cultures and religions.
24. Measure, calculate, and interpret body composition data.
25. Calculate enteral and parenteral nutrition formulations.
26. Determine costs of food services/operation.
27. Prepare a food service budget.
28. Interpret financial data of a food service/operation.
29. Apply marketing principles.
30. Develop a personal portfolio (including samples of projects demonstrating achievement of the "Skills Statements").

APPENDIX 2

**Southern University and A & M College
Human Nutrition and Food Program**

Immunization Compliance

Student enrolled in FCSC 450 Practicum in Dietetics are required to provide proof of up-to-date immunizations (measles, mumps, rubella, diphtheria, tetanus, tuberculin, Hepatitis B and Varicella). Your health unit or physician must verify your immunization by completing this form (attachments).

(To be Completed by the Student)

Name: _____

Sex: ___ Male ___ Female

Social Security Number: _____

Address: _____

Telephone: (____) _____

E-Mail: _____

Verification of Immunization
(To be Completed by Physician or Health Unit)

Immunization	Date of Immunization
Measles, Mumps, Rubella and rubeola immune titer (evidence of 2 MMES)	
Diphtheria	
Tetanus	
Tuberculin (PPD) (Results within 12 months if PPD results are positive, recent chest X-Ray results)	
Hepatitis B (Dates of 1 st , 2 nd , and 3 rd immunization)	
Varicella (Chicken Pox) if no history of Varicella, a Varicella titer is required. If titer is non-immune the Varicella Vaccine X2 is required)	

Physician or Health Unit Name

Physician or Health Unit Signature/Date

Telephone (Physician or Health Department)

APPENDIX 3

Southern University and A&M College
Human Nutrition and Food
Exit Questionnaire/Interview

Name _____ Date _____

—
Please circle the number which most closely indicates the degree to which you agree or disagree with each statement.

Scale: 1 2 3 4 5
 Strongly Disagree Neither Agree Strongly
 Disagree Agree or Agree
 Disagree

-
1. Curriculum is consistent with the philosophy and goals of the:

Human Nutrition and Food Program	1	2	3	4	5
NHW Concentration	1	2	3	4	5
Culinary/Food Management	1	2	3	4	5
Nutrition and Health Informatics Concentration	1	2	3	4	5

 2. The curriculum includes measurable objectives, 1 related learning activities and explicit strategies. 2 3 4 5

 3. The curriculum includes learning opportunities 1 for students to develop personal and professional attitudes and values relevant to careers in dietetics and food and nutrition. 2 3 4 5

 4. Faculty demonstrates teaching effectiveness:

a) Set high expectations for my learning	1	2	3	4	5
b) Encourage you to be actively involved in					
c) Encourage student-faculty interaction out					
d) Give prompt feedback on your on your					
e) Encourage learning through cooperative					
f) Demonstrate concern for student achievement					
g) Encourage free					
h) Assignments are appropriate to the level 1 of student and program goals and objectives. 2 3 4 5					

i) Expresses interest and concern about quality of own teaching, develop plans for improving teaching strategies.	1	2	3	4	5
j) Demonstrates concern for student achievement and progress.	1	2	3	4	5
k) Encourages free discussion of ideas	1	2	3	4	5
l) Presents material in an organized manner	1	2	3	4	5
m) Provides immediate feedback and positive re-enforcement and.	1	2	3	4	5
n) Demonstrates initiative for responsibilities with teaching.	1	2	3	4	5
o) Demonstrates expertise in dietetics and food and nutrition	1	2	3	4	5
p) Collaborates with other faculty members and promotes student's learning	1	2	3	4	5
q) Carries out planned activities and guides student to develop plan for improving professional growth	1	2	3	4	5

7. During your senior year, how often were you in contact with your advisor to discuss your schedule, graduation requirements, application for dietetic internship, graduate school or career opportunities, etc.?

_____ Three times or more _____ Twice _____ Once _____ Not at all

Scale: **1** **2** **3** **4** **5**
Very Unsatisfied Unsatisfied Neutral Satisfied Very Satisfied

8. How satisfied are you with the ability of your advisor to:

a) Provide accurate information about academic requirements and choices	1	2	3	4	5
b) Provide help exploring and clarifying educational goals	1	2	3	4	5
c) Provide help in finding out about academic support available at SU	1	2	3	4	5
d) Provide help in thinking about career choices	1	2	3	4	5
e) Have respect and concern for you as an advisee	1	2	3	4	5
f) Provide encouragement, motivation, and support	1	2	3	4	5

9. How satisfied are you with the following aspects of your education in food and nutrition at SU?

a) Academic sources	1	2	3	4	5
b) Education you received in general	1	2	3	4	5
c) Education you received in your major	1	2	3	4	5
d) Advising you received	1	2	3	4	5
e) Preparation for work	1	2	3	4	5
f) Preparation for post-baccalaureate study	1	2	3	4	5
g) Overall SU experience	1	2	3	4	5

10. Overall, how satisfied are you with the academic content of the food and nutrition classes? 1 2 3 4 5

11. Overall, how satisfied are you with the quality of the food and nutrition faculty as instructors? 1 2 3 4 5

12. Overall, how satisfied are you that you have been adequately prepared for your future professional goals? 1 2 3 4 5

13. What do you consider the strongest aspect of the dietetics/food management concentration (course, faculty, experience, curriculum, etc)?

14. What do you consider the weakest aspect of the dietetics/food management concentration (course, faculty, experience, curriculum, etc)? How do you recommend improving the situation?

15. Do you have suggestions for changes in content of courses in the curriculum?

16. What courses should be added, deleted, or changed?

17. Indicate your involvement in activities initiated by the Program/Division/College (i.e. participation in the Food and Nutrition Association; attending meetings, etc).

18. What are your career goals/further education plans – short and long term? Have you applied for/interviewed for graduate school/employment? If so, where, outcome?

19. The past year has been especially valuable to me because:

It might have been of greater benefit if:

20. The subject matter area(s) in which I feel a lack or deficiency is (are):

21. During the next year I hope to develop in these ways:

22. My greatest strengths are:

23. I need to develop in these areas:

24. At this time my greatest interest in food and nutrition is in the area of:

25. If I could choose from among several positions upon graduation, my choice would be:

26. What were your most valuable experiences? Why?

27. Other comments and recommendations:

28. Contact Information:

Future address/phone (if known):

Permanent address/phone (i.e. parents’):

Future e-mail address (for correspondence and alumni information):

APPENDIX 4

EXIT INTERVIEW EVALUATION NHW CONCENTRATION STUDENTS

At the end of a student's senior year an individual interview will be conducted between the Program student and the Program Leader.

The objectives for this interview are to:

- A. Assess the Foundation Knowledge and Skills achieved by the candidate
- B. Determine needs/goals for further learning

“Foundation learning is divided as follows:

- a) basic knowledge of a topic
- b) working knowledge of a topic as it applies to the profession of dietetics
- c) ability to demonstrate the skill at a level that can be developed further

To successfully achieve the foundation knowledge and skills required for entry into professional careers and graduate school, graduates must have demonstrated the ability to communicate and collaborate, solve problems, and apply critical thinking skills.”

The candidate will be provided a copy of specific evaluation criteria and will be asked to complete a self-assessment of her/his current level of proficiency. A scale of 0 to 10 will be used, zero (0) indicating no, or minimal exposure/knowledge to the material, 1 basic knowledge, 5 working knowledge, 10 demonstrated ability to communicate and collaborate, solve problems, and apply critical thinking skills.

The candidate will also be asked to indicate the needs that are most important to her/him. Listed in order of priority these needs can then be formulated to state goals the candidate may have for her/his internship experience or future professional development.

Upon completion of the self-assessment the candidate will meet with the program director who will review the assessment with the candidate and complete the same assessment for the candidate. The program director may consult with other faculty or internship supervisors to assess knowledge and skills in areas the director had no opportunity to observe the candidate perform.

INSTRUCTIONS TO THE STUDENT FOR COMPLETION OF THIS EVALUATION

Please reflect carefully upon each of the foundation skills and competencies listed.

Foundation learning is divided as follows:

- a. basic knowledge of a topic
- b. working knowledge of a topic as it applies to the profession of dietetics
- c. ability to demonstrate the skill at a level that can be developed further

On the scale of 0 to 10, indicate your current level of competency by placing an X.

- 0 indicating no, or minimal exposure/knowledge to the material
- 1 basic knowledge
- 5 working knowledge
- 10 demonstrated ability to communicate and collaborate, solve problems, and apply critical thinking skills.

From the above criteria choose two or three areas that are especially interesting to you and that you would like to develop further during your internship and future professional development. Place a check mark (✓) on the scale to indicate your desired level of competence, or write a brief note.

After completion of this evaluation make an appointment with the Program Leader (approximately two weeks prior to final exams) to discuss your evaluation and to complete your Exit Interview.

Please bring this completed evaluation form to the meeting.

FOUNDATION KNOWLEDGE AND SKILLS FOR NHW CONCENTRATION

NHW graduates entry-level dietitian should be knowledgeable in the eight areas listed below. The foundation knowledge and skills precede achievement of the core and emphasis area(s) competencies, which identify the performance level expected upon completion of the supervised practice program.

Foundation learning is divided as follow: basic knowledge of a topic, working or in-depth knowledge of a topic as it applies to the profession of dietetics, and ability to demonstrate the skill at a level that can be developed further. To successfully achieve the foundation knowledge and skills, graduates must have demonstrated the ability to communicate and collaborate, solve problems, and apply critical thinking skills.

Core Knowledge and Skills

Knowledge and Skills Statement	No/Minimal Knowledge 0	Basic Knowledge 1.....	Working Knowledge 5.....	Ability to Demonstrate Skill 10
I. Communications				
Graduates will have knowledge of:				
1. Negotiation techniques				
2. Lay and technical writing				
3. Media presentations				
4. Interpersonal communication skills				
5. Counseling theory and methods				
6. Interviewing techniques				
7. Educational theory and techniques				
8. Concepts of human and group dynamics				
9. Public speaking				
10. Educational materials development				
Graduates will have demonstrated the ability to:				
11. Use oral and written communications in presenting an educational session for a group				
12. Counsel individuals on nutrition				
Knowledge and Skills Statement	No/Minimal Knowledge 0	Basic Knowledge 1.....	Working Knowledge 5.....	Ability to Demonstrate Skill 10
13. Document appropriately a variety of activities				
14. Explain a public policy position regarding dietetics				
15. Use current information technologies				
16. Work effectively as a team member				

II. Physical and Biological Sciences				
Graduates will have knowledge of:				
17. Exercise physiology				
18. Genetics				
19. General health assessment, e.g., blood pressure and vital signs				
20. Organic chemistry				
21. Biochemistry				
22. Physiology				
23. Microbiology				
24. Nutrient metabolism				
25. Pathophysiology related to nutrition care				
26. Fluid and electrolyte requirements				
27. Pharmacology: nutrient-nutrient and drug-nutrient interaction				
Graduates will have demonstrated the ability to:				
28. Interpret medical terminology				
29. Interpret laboratory parameters relating to nutrition.				
30. Apply microbiological and chemical consideration to process controls.				
III. Social Sciences				
Graduates will have knowledge of:				
31. Public policy development				
Knowledge and Skills Statement	No/Minimal Knowledge	Basic Knowledge	Working Knowledge	Ability to Demonstrate Skill
	0	1.....	5.....	10
32. Psychology				
33. Health behaviors and educational needs of diverse population				
34. Economics and nutrition				
IV. Research				

Graduates will have knowledge of:				
35. Research methodologies				
36. Needs assessments				
37. Outcomes - based research				
38. Scientific method				
39. Quality improvement methods				
Graduates will have demonstrated the ability to:				
40. Interpret current research				
41. Interpret basic statistics				
V. Food				
Graduates will have knowledge of:				
42. Food technology				
43. Biotechnology				
44. Culinary techniques				
45. Socio-cultural and ethnic food consumption issues and trends				
46. Food safety and sanitation				
47. Food delivery systems				
48. Food and non-food procurement				
49. Availability of nutrition programs in the community				
50. Formulation of local, state, and national food security policy				
51. Food production systems				
52. Environmental issues related to food				
53. Role of food in promotion of a healthy lifestyle				
54. Promotion of pleasurable eating				
55. Food and nutrition laws/regulations/policies				
Knowledge and Skills Statement	No/Minimal Knowledge	Basic Knowledge	Working Knowledge	Ability to Demonstrate Skill
	0	1.....	5.....	10
56. Food availability and access for the individuals, family, and community				
57. Applied sensory evaluation of food				

Graduates will have demonstrated the ability to: 58. Calculate and interpret nutrient composition of foods				
59. Determine recipe/formula proportions and modifications for volume food production				
60. Write specifications for food and foodservice equipment				
61. Apply food science knowledge to functions of ingredients in food				
62. Demonstrate basic food preparation and presentation skills				
63. Modify recipe/formula for individual of group dietary need				
VI. Nutrition				
Graduates will have knowledge of: 64. Evolving methods of assessing health status				
65. Influence of age, growth, and normal development on nutritional requirements				
66. Nutrition and metabolism				
67. Assessment and treatment of nutritional health risks				
68. Medical nutrition therapy,				
69. Strategies to assess need for adaptive feeding techniques and equipment				
70. Health promotion and disease prevention theories and guidelines				
Knowledge and Skills Statement	No/Minimal Knowledge 0	Basic Knowledge 1.....	Working Knowledge 5.....	Ability to Demonstrate Skill 10
71. Influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior				

72. Complementary and alternative nutrition and herbal therapies				
73. Dietary supplement				
Graduates will have demonstrated the ability to: 74. Calculate and/or define diets for common condition, ie, health conditions addressed by health promotion/disease prevention activities or chronic diseases of the general population, eg, hypertension,				

obesity, diabetes, and diverticular disease				
75. Screen individuals for nutritional risk				
76. Collect pertinent information for comprehensive nutrition assessments				
77. Determine nutrient requirements across the lifespan				
78. Translate nutrition needs into menus for individuals and groups				
79. Measure, calculate, and interpret body composition data				
80. Calculate entenal and parenteral nutrition formulations				
VII. Management				
Graduates will have knowledge of: 81. Program planning, monitoring, and evaluation				
82. Strategic management				
83. Facility management				
84. Organizational change theory				
85. Risk management				
Knowledge and Skills Statement	No/Minimal Knowledge 0	Basic Knowledge 1.....	Working Knowledge 5.....	Ability to Demonstrate Skill 10

86. Management theories				
87. Human resource management, including labor relations				
88. Materials management				
89. Financial management, including accounting principles				
90. Quality improvement				
91. Information management				
92. Systems theory				
93. Marketing theory and techniques				
94. Diversity issues				
Graduates will have demonstrated the ability to:				
95. Determine costs of service/operation				
96. Prepare a budget				
97. Interpret financial data				
98. Apply marketing principles				
99. Develop a personal portfolio				
VIII. Health Care Systems				
Graduates will have knowledge of:				
100. Health care policy and administration				
101. Health care delivery systems				
100. Current reimbursement issues, policies and regulations				

APPENDIX 5

Nutrition, Health and Wellness

Southern University and A&M College College of Agricultural, Family and Consumer Sciences Department of Family and Consumer Sciences Degree: B.S in Family Consumer Sciences/Concentration – Nutrition, Health and Wellness Catalog Year: 2020 - 2023 120 Hours Needed					Student's Name: Student's S#: Semester Entered SU: Classification Entered SU: Date:		
First Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FRMN 110B	Freshman Seminar	1				Not required for Transfer Students with > 24 credit hours
	SENG 101B	Freshman Composition	3				Prerequisite: Placement EXAM Grade C or Better
	FCSC 140B	Orientation to FCSC	1				
	SCHE 132B or 100B	General Chemistry Lecture	3				Prerequisites: SMAT 121B
	SCHE 112LB or 100LB	General Chemistry Lab	1				Co-requisite: SCHE 132B
	SMAT 121B	Pre-Calculus Mathematics I	3				Pre-requisite: Placement Exam
	TOTAL SEMESTER HOURS			12			
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FRMN 111B	Freshman Seminar	1				Prerequisite: FRMN 110B Not required for Transfer Students with > 24 credit hours
	SENL 102B	Freshman Composition	3				Prerequisite: SENL 101B Grade C or Better
		Art/Humanities Elective	3				
	SCHE 133B	General Chemistry Lecture	3				Prerequisite: SCHE 132B/100B.

	SCHE 113LB	General Chemistry Lecture	1				Co-requisite: SCHE 112LB/10LB
	SMAT 122B	Pre-Calculus Mathematics II	3				Pre-requisite: SMAT 121B
	TOTAL SEMESTER HOURS		14				
Second Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	SENL 240B	Intro to African American Lit	3				Prerequisite: SENL 101B 102B
	CHEM 250B	Organic Chemistry Lecture	3				Prerequisite: SCHE 113B or 133B
	CHEM 210B	Organic Chemistry LAB	1				Co-Requisite: SBIO 230B
	SBIO 221B	Human Anatomy & Physiology	4				Prerequisite: SCHE100B/100LB and CHEM 129/109, SCHE 132B/112LB and SCHE 133B/113LB, or equivalent, SBIO 103B and 109B
	FCSC 200B	Professional Issues in Food and Nutrition	1				
	FCSC 220B	Fundamentals of Food	3				
	TOTAL SEMESTER HOURS		15				
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	SPSY 201B	General Psychology	3				
	BIOL 222B	Human Anatomy & Physiology	4				Prerequisites: SCHE 100B/100LB and SCHE 129/109, SCHE 132B/112LB and SCHE 133B/113LB, or equivalent; BIOL 221.
	CHEM 234B	Biochemistry Lecture	3				Prerequisite: SCHE 250B
	CHEM 212B	Biochemistry Lab	1				Prerequisites: SCHE 250B and 210LB. Co-requisite or prerequisite: SCHE 234.
	SOCI 201B	Introduction to Sociology	3				

	FCSC 332B	Human Nutrition	3				Prerequisites: SCHE 128 or 129, or 130 or 131, or 132, or 133
	TOTAL SEMESTER HOURS		17				
Third Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FCSC336B	Nutrition Across the Lifespan	3				Prerequisite: FCSC 332B
	PSYC 274B	Elementary Statistics	3				Prerequisite: SMAT 120B or higher
	FCSC 346B	Food Service Management	4				Prerequisite: FCSC 220B
	SPTH 210B	Techniques of Speech	3				
	SBIO 211B	Principles of Microbiology Lecture	3				Prerequisite: SCHE 100B and 129B or 132B and 133B, BIOL 108B and 109B.
	SBIO 213LB	Principles of Microbiology Lab	1				BIOL 211B
	TOTAL SEMESTER HOURS		17				
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FCSC 410B	Advanced Human Nutrition	3				Prerequisites: FCSC 332B, 336B, SCHE 234B, and SBIO 221B.
	FCSC 322B	Food Production Management	3				Prerequisite: FCSC 220B, and BIOL 211B
	MCOM 202B	Introduction to Mass Media	3				
	FCSC 344B	Nutrition and Human Performance	3				Prerequisite: FCSC 332B
	FCSC 422B	Experimental Study of Food	3				Prerequisite: BIOL 211B, FCSC 220B, CHEM 100B, 129B or 132B and 133B
	FCSC 338B	Nutrition Assessment	3				Prerequisite: FCSC 332B
	TOTAL SEMESTER HOURS		18				
Fourth Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes

	FCSC 435BB	Nutrition and Disease I	3				Prerequisites: FCSC 332B, 336B, 410B, SCHE 234, and BIOL 221B and 222B
	FCSC 439B	Food and Nutrition Communications	3				Prerequisites: PSYC 210B, FCSC 332B, 336B, 410B
	MGMT 300B	Principles of Management	3				Prerequisite: Junior standing
		Foreign Language Elective	3				
	SVLR 400B	Service Learning	3				
	TOTAL SEMESTER HOURS		15				
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FCSC 436B	Nutrition and Disease II	3				Prerequisite: FCSC 336B, 410B, 435B, SCHE 234, and SBIO 221B and 222B.
	FCSC 429B	Seminar in Food and Nutrition	1				Prerequisite: FCSC 346B, 410B, and SPTH 210B.
	FCSC 481B	FCSC Perspectives	2				Prerequisite: Graduating senior status/consent of instructor.
	FCSC 450B	Practicum	3				Prerequisites FCSC 322B, 346B, 435B, 439B
	FCSC 495B	Community Nutrition	3				Prerequisites: FCSC 332B, 336B.
	TOTAL SEMESTER HOURS		12				

Other Graduation Requirements:

Writing Proficiency taken in SENL 102 unless transferred SENL 102 then Writing Proficiency must be scheduled; 3 Credit Hours of African American Experience (SENL240);

Students are required to earn a grade “C” or better in all Major and English courses. Student cumulative GPA must be a 2.0 or higher.

STUDENTS ARE REQUIRED TO MEET WITH THEIR ADVISOR PRIOR TO REGISTRATION. SHOULD A STUDENT FAIL TO SECURE PROPER ADVISEMENT, THE UNIVERSITY WILL NOT BE HELD RESPONSIBLE.

Culinary/Food Management

Southern University and A&M College College of Agricultural, Family and Consumer Sciences Department of Family and Consumer Sciences Degree: B.S in Family Consumer Sciences/Concentration – Culinary/Food Management Catalog Year: 2020 - 2023 120 Hours Needed					Student's Name: Student's S#: Semester Entered SU: Classification Entered SU: Date:		
First Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FRMN 110	Freshman Seminar	1				Not required for Transfer Students with > 24 credit hours
	SENL 101B	Freshman Composition	3				Prerequisite: Placement EXAM Grade C or Better
	FCSC 140B	Orientation to FCSC	1				
	CHEM 132B	General Chemistry Lecture	3				Prerequisites: SMAT 121B
	CHEM 132LB	General Chemistry Lab	1				Co-requisite: SCHE 132B
	SMAT 121B	Pre-Calculus Mathematics I	3				Pre-requisite: Placement Exam
	FCSC 230B	Essentials of Nutrition and Wellness	3				
	TOTAL SEMESTER HOURS			15			
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FRMN 111B	Freshman Seminar	1				Prerequisite: FRMN 110B Not required for Transfer Students with > 24 credit hours
	ENGL 111B	Freshman Composition	3				Prerequisite: SENL 101B Grade C or Better
		Art/Humanities Elective	3				
	CHEM 133B	General Chemistry Lecture	3				Prerequisite: SCHE 132B.
	CHEM 113B	General Chemistry LAB	1				Co-requisite: SCHE 112LB

	SMAT 122B	Pre-Calculus Mathematics II	3				Prerequisite: SMAT 121B
	TOTAL SEMESTER HOURS		14				
Second Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	ENGL 203B	Intro to African American Lit	3				Prerequisite: SENL 101B, 102B
	BIOL 211B	Principles of Microbiology Lecture	3				Prerequisite: SCHE132B/133B; BIOL 103B and 109B.
	BIOL 213LB	Principles of Microbiology LAB	1				Co-Requisite: BIOL 211B.
	SACC 211B	Financial Accounting Principles	3				
	FCSC 200B	Professional Issues/Food Nutrition & Dietetics	1				
	FCSC 220B	Fundamentals of Food	3				
	TOTAL SEMESTER HOURS		14				
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	SPTH 210B	Techniques of Speech	3				
	SPSY 201B	General Psychology	3				
	SECO 211B	Principles of Economics	3				
	SACC 221B	Managerial Accounting Principles	3				Prerequisite: SACC 200B
	SSOC 201B	Sociology	3				
	TOTAL SEMESTER HOURS		15				
Third Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FCSC 432B	Multicultural Food Patterns	2				
	MGMT 300B	Principles of Management	3				Prerequisite: Junior standing
	FCSC 346B	Food Service Management	4				Prerequisite: FCSC 220B

	FCSC 348B	Customer Service Management	3				
	PSYC 274B	Elementary Statistics	3				Prerequisite: SMAT 120B or higher
	TOTAL SEMESTER HOURS		15				
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	MGMT 320B	Human Resource Management	3				Prerequisite: MGMT 300B
	FCSC 322B	Food Production Management	3				Prerequisite: FCSC 220B, and SBIO 211B
	MKTG 300B	Principles of Marketing	3				Prerequisite: Junior standing
	FCSC 422B	Experimental Study of Food	3				Prerequisite: SBIO 211B, FCSC 220B, SCHE 100B/129B or 132B/133B
	MGMT 360B	Legal Environment of Business	3				Prerequisite: Junior standing, MGMT 300B
	TOTAL SEMESTER HOURS		15				
Fourth Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FCSC 425B	Food and Beverage Management	3				Prerequisite: FCSC 220B, 322B, or consent of Division.
		Elective	3				
	MKTG 470B	Entrepreneurship	3				Prerequisite: MGMT 300B
		Elective	2				
		Foreign Language Elective	3				
	SVLR 400B	Service Learning	3				
TOTAL SEMESTER HOURS		17					
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FCSC 498B	Problems in Food Service Systems	3				
	FCSC 429B	Seminar and Research in Food and Nutrition	1				Prerequisite: FCSC 346B, 410B, and SPTH 210B.

FCSC 481B	FCSC Perspectives	2				Prerequisite: Graduating senior status/consent of instructor.
FCSC 450B	Practicum	3				Prerequisites FCSC 322B, 346B, 435B, 439B
FCSC 480B	Food Design, Merchandising and Catering	3				Prerequisite: FCSC 220B, 346B
FCSC	Culinary/Food Mgt Elective	3				
TOTAL SEMESTER HOURS		15				

Other Graduation Requirements:

Writing Proficiency taken in SENL 102 unless transferred SENL 102 then Writing Proficiency must be scheduled; 3 Credit Hours of African American Experience (SENL240);

Students are required to earn a grade “C” or better in all Major and English courses. Student cumulative GPA must be a 2.0 or higher.

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Nutrition and Health Informatics

Southern University and A&M College College of Agricultural, Family and Consumer Sciences Department of Family and Consumer Sciences Degree: B.S in Family Consumer Sciences/Concentration – Nutrition and Health Informatics Catalog Year: 2020 - 2023 120 Hours Needed				Student's Name: Student's S#: Semester Entered SU: Classification Entered SU: Date:			
First Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FRMN 110B	Freshman Seminar	1				Not required for Transfer Students with > 24 credit hours
	SENL 101B	Freshman Composition	3				Prerequisite: Placement Exam Grade C or Better
	FCSC 140	Orientation to FCSC	1				
	SCHE 132B	General Chemistry Lecture	3				Prerequisites: SMAT 121B
	SCHE 112LB	General Chemistry Lab	1				Co-requisite: SCHE 132B
	SMAT 121B	Pre-Calculus Mathematics I	3				Pre-requisite: Placement Exam
	TOTAL SEMESTER HOURS			12			
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	FRMN 111B	Freshman Seminar	1				Prerequisite: FRMN 110 Not required for Transfer Students with > 24 credit hours
	SENL 102B	Freshman Composition	3				Prerequisite: SENL 102B Grade C or Better
		Art/Humanities Elective	3				
	SCHE 133B	General Chemistry Lecture	3				Prerequisite: SCHE 132B.
	SCHE 133LB	General Chemistry Lab	1				Co-requisite: SCHE 132LB
	SMAT 122B	Pre-Calculus Mathematics II	3				Pre-requisite: SMAT 121B
	TOTAL SEMESTER HOURS			14			

Second Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	SENL 240B	Intro to African American Lit	3				Prerequisite: SENL 101B, 102B
	CMPS 190B	Algorithm Design and Programming I	3				
	SSOC 201B	Introduction to Sociology	3				
	SBIO 221B	Human Anatomy & Physiology I	4				Prerequisite: SCHE 100B/100 and SCHE 129/109, SCHE 132B/112LB and SCHE 133B/113LB, or equivalent, SBIO 101B and 102B
	FCSC 200B	Professional Issues in Food and Nutrition	1				
	FCSC 220B	Fundamentals of Food	3				
	TOTAL SEMESTER HOURS			17			
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	SPTH 210B	Techniques of Speech	3				
	SPSY 201B	General Psychology	3				
	SBIO 222B	Human Anatomy & Physiology II	4				Prerequisites: SCHE 100B/100LB and SCHE 129B/109B, SCHE 132B/112LB and CHEM 133B/113LB, or equivalent; SBIO 221.
	CMPS 191B	Algorithm Design and Programming II	3				Prerequisite: COMPS 190
	FCSC 332B	Human Nutrition	3				Prerequisites: SCHE 100B or 129B, or 130 or 113B, or 132B, or 133B
	TOTAL SEMESTER HOURS			16			

Third Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	CMPS 201B	Data Structures	3				COMPS 191
	CMPS 315B	Information Systems	3				Consent of Instructor
	FCSC336B	Nutrition Across the Lifespan	3				Prerequisite: FCSC 332
	FCSC 346B	Food Service Management	4				Prerequisite: FCSC 220
	FCSC	Nutrition and Health Informatics Elective	3				
	TOTAL SEMESTER HOURS			16			
2nd Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	CMPS 386B	Modeling and Simulation	3				
	SPSY 274B	Elementary Statistics	3				Prerequisite: SMAT 120B or higher
	SECO 211B	Principles of Economics	3				
		Foreign Language Elective	3				
	FCSC 338B	Nutrition Assessment	3				Prerequisite: FCSC 332B
	TOTAL SEMESTER HOURS			15			
Fourth Year							
1st Semester	Course	Course Title	Credits	Semester Taken	Grade Earned	Transfer Institution	Course Notes
	CMPS 300B	Programming Languages	3				CMPS 201B
	FCSC 435B	Nutrition and Disease I	3				Prerequisites: FCSC 332B, 336B, 410B, SCHE 234B, and SBIOL 221B and 222B; Senior Standing
	FCSC 439B	Food and Nutrition Communications	3				Prerequisites: SPSY 210B, FCSC 332B, 336B, 410B
		Elective	3				
	SVLR 400B	Service Learning	3				
	TOTAL SEMESTER HOURS			15			
	CMPS 422B	Intro to Data Analytics	3				CMPS 201B
	CMPS 420B	Database Management	3				Prerequisites: CMPS 201B and CMPS 300B
	FCSC 495B	Community Nutrition	3				Prerequisites: FCSC 332B, 336B

FCSC 450B	Practicum	3				Prerequisites FCSC 322B, 346B, 435B, 439B
FCSC 429B	Seminar in Food and Nutrition	1				Prerequisite: FCSC 346B, 410B, and SPTH 210B.
FCSC 481B	FCSC Perspectives	2				Prerequisite: Graduating senior status/consent of instructor.
TOTAL SEMESTER HOURS		15				

Other Graduation Requirements:

Writing Proficiency taken in SENL 102 unless transferred SENL 102 then Writing Proficiency must be scheduled; 3 Credit Hours of African American Experience (SENL240);

Students are required to earn a grade “C” or better in all Major and English courses. Student cumulative GPA must be a 2.0 or higher.

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APPENDIX 6

Student Signature Page

I have read and comprehend the information and DPD program requirements presented in the Southern University Human Nutrition and Food Student Handbook for the DPD and Food Management concentrations. I agree to abide by the policies and procedures set forth in this handbook.

Student Signature

Date

HNF Program Leader

Date