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INTRODUCTION

Dietetics is the science and art of applying the principles of food and nutrition to health…and a vital, growing profession with many career possibilities…in clinical healthcare, public health, foodservice management, food industry, and more. The dietetics program is the first step toward the professional credential Registered Dietitian (R.D.).

Degree Granted

Bachelor of Science Degree in Dietetics – Enrollment in the dietetics major is limited. The BS Degree in Dietetics is a professional degree, which requires acceptance into a competitive internship in order to complete the requirements for eligibility to take the registration examination for dietitians. Freshmen and sophomores may declare a major preference in dietetics. A minimum cumulative grade-point average of 2.5 is necessary for juniors and seniors to be considered for admission. The actual GPA cut-off may be higher. The minimum GPA cut-point has been 3.0 during the past few years.

Transfer Students with 42 or more credits – A cumulative grade point average above 3.0 and completion of 5 prerequisite courses are necessary for direct admission. See course list, Office of Admissions website: http://admissions.msu.edu/admissions/transfer_limitedEnrollment.asp.

Second Bachelor’s Degree - While at least 30 semester credits are necessary to complete a 2nd BS degree, to fulfill the dietetics program requirements, a student may need to complete as many as 60-70 credits. An evaluation of courses taken in each individual’s previous degree is needed to determine which prior courses may apply to the second-degree requirements.

Curriculum Requirements

MSU’s dietetics curriculum is designed so that supporting discipline courses in general and organic chemistry, physiology, microbiology and biochemistry provide a science background necessary for understanding concepts in foods and nutrition. Courses are sequenced to provide learning experiences that become increasingly complex, building on previous knowledge in nutrition, foods and food delivery systems, and medical nutrition therapy. Principles of social psychology and the application of management and communication skills in working effectively with people and within organizations are integrated throughout.

Accreditation by the Academy of Nutrition & Dietetics

The MSU dietetics program is accredited as a Didactic Program in Dietetics (DPD) by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition & Dietetics (the Academy). See Appendix III for program mission and goals.

By meeting ACEND course requirements and completing the MSU graduation requirements for a BS degree, students receive a Verification Statement for the Didactic Program in Dietetics from the DPD Program Director, which is required for acceptance to a post-bachelor’s ACEND-accredited dietetic internship program. Successful completion the internship qualifies a graduate to take the national Registration Examination for Dietitians. The MSU dietetics program is among the largest in the US and one of the first established.

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1 Accreditation Council for Education in Nutrition and Dietetics, Academy of Nutrition & Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995; 312.899.0040 ext 5400; acend@eatright.org
STEPS TO BECOME A REGISTERED DIETITIAN (R.D.)

STEP 1: **BACHELOR’S DEGREE – DIETETICS**

Students must complete program requirements approved by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), Academy of Nutrition & Dietetics.

STEP 2: **DIETETIC INTERNSHIP**

Students apply to dietetic internships during the senior year. An appointment to a Dietetic Internship (DI) is awarded on a competitive basis. Acceptance to an internship is not guaranteed. Students apply to 5-6 programs and rank them in order of preference. DI programs review the applications and rank order those they would accept. A national computer matching process determines placement. Internships are typically 9-11 months in length, or 18-24 months if combined with a master’s degree. Dietetic internships are unpaid; in fact, interns pay fees to cover the cost of the training.

STEP 3: **PASS THE NATIONAL REGISTRATION EXAMINATION FOR DIETITIANS (RD EXAM)**

The computer-based RD exam is offered throughout the year at approximately 200 testing sites throughout the United States to individuals who successfully complete Steps 1 and 2 above.

**Careers:**

- Clinical nutrition practice
- Public health nutrition
- Foodservice management
- Food industry
- Media/communication
- Government
- Education
- Research
- Entrepreneur
- Health education
- Hospitality industry
- Health promotion
- Military dietetics
- Corporate wellness
- Pharmaceutical sales
- Sports nutrition
- Private practice
- Administration


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2 Accreditation Council for Education in Nutrition and Dietetics, Academy of Nutrition & Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995; 312.899.0040 ext 5400; acend@eatright.org
ACADEMIC ADVISING

All dietetics students should see the academic adviser at least once per year – more often, if needed. In addition, students thinking about changing their major to dietetics, prospective high school or transfer students, and 2nd degree students should plan an advising visit.

Academic Adviser for Dietetics (freshmen, sophomores, juniors, seniors, others)
Linda Summers, MS, RD 106 Trout FSHN Bldg 517.355.8474x121
summer24@msu.edu

To make an appointment, use the online Advising Appointment System via link from www.msu.edu/~summer24 or https://ntweb11.ais.msu.edu/aas/.

The academic adviser provides assistance in these areas: planning a schedule of required courses; verifying equivalencies of transfer courses; assisting with computer enrollment as needed; communicating news of interest or importance to students in the major, such as curriculum changes or scholarship opportunities; directing students to campus resources related to tutoring, counseling, service learning, study abroad, and career services; providing information on internship applications; and clearing students to graduate.

Faculty Adviser/Mentor for Dietetics (juniors and seniors)
Students are encouraged to interact with all dietetics faculty members.

Diane Fischer, MS, RD 2100 C Anthony Hall 517.355.8474x131
dfrfd@msu.edu

Deanne Kelleher, MS, RD 2100 F Anthony Hall 517.355.7713x113
kelleher@msu.edu

E. Miriam Nettles, PhD, RD 2100 D Anthony Hall 517.355.8474x135
nettles@msu.edu

Patricia Thurston, MA, RD 2100 E Anthony Hall 517.355.8474x187
thursto9@msu.edu

Won O. Song, PhD, MPH, RD 135A Trout FSHN Bldg 517.355.8474x109
song@msu.edu

Lorraine Weatherspoon, PhD, RD 140 Trout FSHN Bldg 517.355.8474x136
weathe43@msu.edu

Faculty advisers provide support and advice in decisions related to career plans, graduate or professional school, and dietetic internship applications. They perform a major service to dietetics students in providing letters of recommendation required for internship and graduate/professional school applications. Students are urged to build relationships with all faculty members in preparation for this important function. Email any faculty adviser/mentor with questions and to schedule appointments.

Secretary for Dietetics
The dietetics secretaries provide many services to students, including: entering computer overrides and late-adds for HNF and FSC courses; organizing the dietetic internship application process; and assisting with scholarship application submissions.

Ms. Cheryle Nelson 106 Trout FSHN Bldg 517.355.8474x118
nelso124@msu.edu

Ms. Lainie Buckles 106 Trout FSHN Bldg 517.355.8474x182
bucklesl@msu.edu
Dietetics Curriculum Requirements

A minimum of 120 semester credits is required for completion of a Bachelor of Science Degree in Dietetics. Course requirements are divided into 4 categories, as shown below.

I. University Requirements

University Requirements refers to the courses providing a broad general education to all MSU students, regardless of major. These consist of writing, mathematics, and integrative studies in 3 core areas listed below.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>IAH 201-210</td>
<td>(‘IAH-A”), Integrative Studies in Arts &amp; Humanities, choice</td>
<td>4</td>
</tr>
<tr>
<td>IAH 211-241</td>
<td>(‘IAH-B”), Integrative Studies in Arts &amp; Humanities, choice</td>
<td>4</td>
</tr>
<tr>
<td>ISS 200-level</td>
<td>Integrative Studies in Social, Behavioral, and Economic Sciences</td>
<td>4</td>
</tr>
<tr>
<td>ISS 300-level</td>
<td>Integrative Studies in Social, Behavioral, and Economic Sciences</td>
<td>4</td>
</tr>
<tr>
<td>ISB/ISP/lab</td>
<td>Integrative Studies in Biological and Physical Sciences, Alternative Track (CEM 141, 143, 161, and PSL 250, in major)</td>
<td>(8)</td>
</tr>
<tr>
<td>WRA 110-150</td>
<td>Writing, Rhetoric, &amp; American Cultures, choice</td>
<td>4</td>
</tr>
</tbody>
</table>

Choice of WRA 110-150 satisfies Tier I writing requirement; minimum 2.0 grade required. Tier II writing is completed in the major with HNF 300 and HNF 471.

Mathematics completed in major with STT 200 or 201. (3-4)

Subtotal 20 credits

II. College of Agriculture and Natural Resources Requirements

a. **One** of the following:

   - EC 201, Introduction to Microeconomics 3 or
   - EC 202, Introduction to Macroeconomics 3

b. Mathematics, met in major with MTH 116 or MTH 103 plus STT 200/201

c. At least 26 credits in courses in the College, met with courses in major

d. The specific requirements for a major in the College, listed below

Subtotal 3 credits

III. Dietetics Major Requirements

Supporting Discipline Courses

**One** of the following:

- MTH 103, College Algebra 3 or
- MTH 116, College Algebra and Trigonometry 5 or
- **Higher level math** 3+

*Placing into a calculus course based on a proctored MSU math placement test may satisfy this requirement.*

**One** of the following:

- STT 200, Statistical Methods 3 or
- STT 201, Statistical Methods with Lab 4

Subtotal 3-9 credits
Supporting Discipline Courses, continued

*All* of the following:

- **ANTR 350**, Human Gross Anatomy for Pre-Health Professionals 3
- **BMB 200**, Introduction to Biochemistry 4
- **CEM 141**, General Chemistry 4
- **CEM 143**, Survey of Organic Chemistry 4
- **CEM 161**, Chemistry Laboratory I 1
- **CSE 101**, Computing Concepts and Competencies 3
- **FSC 342**, Food Safety and HACCP 3
- **MGT 325**, Management Skills and Processes 3
- **PSL 250**, Introductory Physiology 4
- **PSY 101**, Introductory Psychology 4

*Subtotal 33 credits*

Professional Courses

*All* of the following:

- **HNF 150**, Introduction to Human Nutrition 3
- **HNF 300**, Experimental Approaches to Foods 4
- **HNF 320**, Professional Practice of Dietetics & Nutrition 3
- **HNF 377**, Applied Community Nutrition 4
- **HNF 400**, Art and Science of Food Preparation 2
- **HNF 406**, Global Foods and Culture 3
- **HNF 440**, Foodservice Operations 3
- **HNF 444**, Business of Nutrition Services 3
- **HNF 445**, Foodservice Management Practicum 2
- **HNF 453**, Nutrition and Human Development 3
- **HNF 461**, Advanced Human Nutrition: Carbohydrates, Lipids, Proteins 3
- **HNF 462**, Advanced Human Nutrition: Vitamins and Minerals 3
- **HNF 471**, Medical Nutrition Therapy I 4
- **HNF 472**, Medical Nutrition Therapy II 4

*Subtotal 44 credits*

**IV. General Electives**

- **MTH 1825**, Intermediate Algebra (3)
  
  *Students who are placed in MTH 1825 must complete this course as a prerequisite to MTH 103 or MTH 116. The 3 credits earned in MTH 1825 do not apply toward graduation.*

  Elective courses of student’s choice 11-17

*Subtotal 11-20 credits*

**Total 120 credits**

(or, total 123 credits for students with credit in MTH 1825)

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3 *Option: Students who pass a waiver examination will not be required to complete CSE 101. www.reg.msu.edu/AcademicPrograms/Print.asp?Section=518. Search the MSU web site for “CSE 101 waiver examination”.*
Suggested Sample Schedule

<table>
<thead>
<tr>
<th></th>
<th>Fall</th>
<th>Spring</th>
</tr>
</thead>
<tbody>
<tr>
<td>CEM 141</td>
<td>General Chemistry</td>
<td>CEM 143 Survey of Organic Chemistry</td>
</tr>
<tr>
<td>CEM 161</td>
<td>Chemistry Laboratory I</td>
<td>ISS 2xx Integrative Studies in Social Sciences</td>
</tr>
<tr>
<td>CSE 101</td>
<td>Computing Concepts &amp; Competencies</td>
<td>STT 200 Statistical Methods</td>
</tr>
<tr>
<td>CSE 101</td>
<td>College Algebra</td>
<td>WRA 110-150 Writing, Rhetoric &amp; American Cultures</td>
</tr>
<tr>
<td>HNF 150</td>
<td>Introduction to Human Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>MTH 103</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FSC 342</td>
<td>Food Safety &amp; HACCP</td>
<td>HNF 320 Prof Practice of Dietetics &amp; Nutrition</td>
</tr>
<tr>
<td>IAH 201-210</td>
<td>Integrative Studies in Arts &amp; Humanities</td>
<td>IAH 211-241 Integrative Studies in Arts &amp; Humanities</td>
</tr>
<tr>
<td>PSY 101</td>
<td>Introductory Psychology</td>
<td>PSL 250 Introductory Physiology</td>
</tr>
<tr>
<td>Elective</td>
<td></td>
<td>Elective</td>
</tr>
<tr>
<td>BMB 200</td>
<td>Introduction to Biochemistry</td>
<td>ANTR 350 Human Gross Anatomy for Pre-Health Professionals</td>
</tr>
<tr>
<td>HNF 377</td>
<td>Applied Community Nutrition</td>
<td></td>
</tr>
<tr>
<td>HNF 440</td>
<td>Foodservice Operations</td>
<td>HNF 300 Experimental Approaches to Foods</td>
</tr>
<tr>
<td>EC 201 or 202</td>
<td>Intro to Microeconomics or Intro to Macroeconomics</td>
<td>HNF 406 Global Food &amp; Culture</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ISS 3xx Integrative Studies in Social Sciences</td>
</tr>
<tr>
<td>HNF 461</td>
<td>Advanced Human Nutrition: Carbohydrates, Lipids, Protein</td>
<td>HNF 400 Art &amp; Science of Food Preparation</td>
</tr>
<tr>
<td>HNF 462</td>
<td>Advanced Human Nutrition: Vitamins &amp; Minerals</td>
<td>HNF 445 Foodservice Mgt Practicum</td>
</tr>
<tr>
<td>HNF 471</td>
<td>Medical Nutrition Therapy I</td>
<td>HNF 453 Nutrition &amp; Human Development</td>
</tr>
<tr>
<td>MGT 325</td>
<td>Management Skills &amp; Processes</td>
<td>HNF 472 Medical Nutrition Therapy II</td>
</tr>
<tr>
<td></td>
<td></td>
<td>HNF 444 Business of Nutrition Services</td>
</tr>
</tbody>
</table>

Complete elective credits as needed to reach minimum 120 total credits required for graduation. Note that 123 total credits are required for students with credit in MTH 1825.

Financial Information

Tuition and Fees
A detailed description of costs related to tuition, fees, on-campus housing, and meal plans is outlined in Getting Started...Your Michigan State University Resource Guide & Directory, distributed in the dormitories at check-in and at the Transfer Academic Orientation Program. There is also a link to an online tuition calculator at http://www.ctlr.msu.edu/COStudentAccounts/.

Scholarships
There are numerous scholarship opportunities for students in the Department of Food Science and Human Nutrition. Information and an online application form are available on the web: http://www.fshn.msu.edu/undergraduate_programs/undergraduate_scholarship_opportunities.

Students who are members of the Academy of Nutrition & Dietetics may apply for scholarships offered by both the Academy and by their state affiliate dietetic association.

The Academy of Nutrition & Dietetics: www.eatright.org
The Michigan Academy of Nutrition & Dietetics: www.eatrightmich.org
ADDITIONAL CURRICULAR OPPORTUNITIES

The following pages list ideas and suggestions for academic experiences that enhance the requirements of the dietetics program. Students who wish to become registered dietitians must compete for acceptance to a post-bachelor’s dietetic internship program. Directed electives can strengthen a student’s résumé.

Health Promotion Specialization
Michigan State University offers a number of specializations and minors that may be used to complement academic majors or to accommodate student interest in interdisciplinary work that is not available as a major. Specializations comprise sets of courses that may be linked thematically or that have an ethnic or an international focus. Many of the specializations are available to all undergraduates; others may be limited to students in designated majors of undergraduate and graduate degree programs. (Note: By 2015, specializations will be converted to minors.)

Approved specializations and minors and their requirements are listed in the Academic Programs publication on the web at http://www.reg.msu.edu/AcademicPrograms/Default.asp. Among the nearly 50 undergraduate specializations and minors, the most popular with dietetics students are:

- Health Promotion
- Food Processing and Technology
- Bioethics, Humanities and Society
- Food Industry Management

Appendices I and II list the requirements of the Health Promotion and Food Processing and Technology Specializations.

Olin REACH Program (formerly “Health Advocate Program”)
The Olin REACH advocates are peer educators who promote health issue awareness within the MSU community. The advocates may earn academic credit while encouraging peers to explore healthy lifestyles. Involvement in the program provides an excellent experiential learning opportunity that serves to enhance both personal and professional development.

How to sign up for the Olin Health Advocate Program
When new students are being recruited, several informational meetings concerning the program are scheduled. Dates and times are advertised in the State News. Or, call Olin Health Center Nutritionist Ronda Bokram at 517.355.7593 for information. Training lasts for one semester, typically in the spring, as part of a one-credit independent study course. Upon successful completion of training, advocates are in service the following two semesters—usually fall and spring – for one credit each semester.

Dietetics students enroll in HNF 490 in a section designated specifically for REACH Program health advocates. Enrollment requires approval of the Olin health education director, completion of an Application for Independent Study available in the Trout Career Center (106 Trout FSHN Building), and request for an override to enroll. The FSHN faculty coordinator for the program is Dr. Lorraine Weatherspoon.
ACUHO-NACUFS Summer Experience

The ACUHO-NACUFS Foodservice Management Internship is an 8-week summer experience sponsored by the Association of College and University Housing Officer-International (ACUHO-I) and the National Association of College and University Foodservices (NACUFS).

NACUFS and ACUHO-I sponsor interns working in college and university foodservice to develop management skills of bright students in hospitality related majors. Interns earn no less than $1,800 net and have housing and a meal plan provided by the host school. Their only major expense to participate should be transportation to and from their host school, which is always at a college or university other than their own.

For dietetics students who may be selected for this summer experience, part of the requirements of HNF 445 Foodservice Management Practicum is met by the internship. While both sophomores and juniors are eligible to apply, juniors who have taken HNF 440, Foodservice Operations, would likely be better prepared for the ACUHO-NACUFS work experience.

Applications for the ACUHO-NACUFS summer internship become available each December/January. Get a head start by checking out the NACUFS web site: http://www.nacufs.org/careers-internships/students/.

Independent Study

Independent study allows students to explore interests in a particular area outside of a normal classroom setting. In the Department of Food Science & Human Nutrition, the course number is HNF 490 or FSC 490. A form, Application for Independent Study, must be completed and approved by the sponsoring faculty member before an override can be entered, allowing the student to enroll. The number of credits can vary from 1 to 6.

Foreign Language

Students have the opportunity to attain some proficiency in a foreign language. Most dietetics students have about 14 credits of electives available to them within their degree requirements, enough for 3 semesters of foreign language.

Study Abroad

Michigan State University is a national leader in study abroad and sends more of its undergraduate students across international borders than any other university in the United States. Students may choose from over 200 programs in more than 60 countries on every continent. Typically, two Study Abroad Fairs are held each year in the MSU Union, 2nd Floor, one in September, and the other in January. Information on all the programs and about the application process is available on the web at www.studyabroad.msu.edu.

The Department of Food Science & Human Nutrition sponsors one study abroad program. This program is usually offered every other year, in odd-numbered years.

- **International Food Laws in Europe … Belgium, France, Italy, and Switzerland**
  Contact person: Ms. Rhonda Crackel, crackel@msu.edu, 517.353.8870.
WORK AND VOLUNTEER EXPERIENCE

While all types of work and volunteer activities help students develop important skills and personal traits, three areas stand out as particularly valuable to dietetics students: foodservice, healthcare (especially clinical nutrition), and community nutrition. Building a good résumé of experiences is an essential antecedent to the internship application process.

Foodservice Experience

Foodservice management is an important component of the dietetics curriculum. Dietitians working in foodservice management oversee large-scale meal planning and preparation in health care facilities, company cafeterias, schools, and other institutions. Students may gain exposure to various aspects of foodservice through employment in on- and off-campus facilities. The 14 residence hall cafeterias provide an ideal opportunity to earn money while gaining foodservice experience. Other on-campus foodservice venues include the MSU Bakery, Kellogg Hotel & Conference Center, the MSU Union, the International Center Crossroads Food Court, the John Henry Executive Center, the University Club, the Dairy Store, and the Sparty Convenience Stores/Coffeehouses. In addition, employment at MSU Food Stores may introduce students to food procurement, warehousing, and distribution. Opportunities for promotion to student supervisor exist in all locations.

Off-campus foodservice employment in health care settings, catering operations, country clubs, and restaurants may also provide quality experiences.

Healthcare and Community Nutrition Experience

It is not easy for students to find paying jobs in healthcare and community nutrition. However, volunteer positions are available and may help students decide if they have chosen the right major. Volunteering in healthcare settings exposes students to diverse working environments, contributes to development of interpersonal skills, and opens networking opportunities.

The Center for Service Learning and Civic Engagement at MSU helps match interested student volunteers with community organizations. In most cases, students volunteer several hours a week for the length of a semester. Service Learning has positions available in hospital and nursing home dietary departments and in community/public health settings.

Students may explore the specific volunteer opportunities that are offered by the Center for Service Learning via the web at www.servicelearning.msu.edu, then click on >Apply for Position to see the descriptions. The sign-up date for volunteer experiences is usually during the week before the start of the new semester. The most popular experiences go very fast – literally within 5-10 minutes of the start of the sign-ups. Students with questions about the process should call ahead or visit the Service Learning Center, which is located in 26 Student Services Building (telephone 517.353.4400).

Students may also obtain volunteer experience by seeking positions on their own and through contacts made via family and friends.
ORGANIZATIONS

Food and Nutrition Association (FNA)
Students are encouraged to join and actively participate in the Food and Nutrition Association (FNA), which is the student club for the dietetics program. The goals of FNA are to enhance personal and professional development through community service, program planning, career awareness, interaction with other dietetics students, and networking opportunities with dietitians and area health professionals.

Meetings are held biweekly and are led by the student executive board (e-board). Guest speakers have presented on such topics as sports nutrition, HIV and nutrition, and eating disorders. Area dietitians have described career paths—such as public health nutrition, foodservice management, and pediatric nutrition. Dietetic interns and internship directors have shared information about their programs. Some meetings have focused on writing résumés, letters of application, and the process of applying for dietetic internships.

In recent years, FNA has taken a leadership role in organizing transportation and lodging for students who are attending the annual Food & Nutrition Conference & Expo (FNCE) of the Academy of Nutrition & Dietetics.

There is a nominal membership fee for FNA to cover the cost of meeting refreshments and to fund the 2 scholarships that are offered to members each year. At the last meeting of the year, elections are held to select new officers. For more information, check the web page, www.msu.edu/~fna or email fna@msu.edu. The FNA faculty adviser is Dr. Lorraine Weatherspoon, weath43@msu.edu.

Academy of Nutrition & Dietetics (the Academy), www.eatright.org
The Academy of Nutrition & Dietetics, formerly known as the American Dietetic Association (ADA), is the nation’s largest organization of food and nutrition professionals. Dietetics students have the opportunity to become student members of the Academy. The benefits of membership include:
- Subscription to the Journal of the Academy of Nutrition & Dietetics (JADA, JAND)
- Newsletters: Daily News, and Student Scoop
- Quarterly Magazine: Food & Nutrition
- Access to the online Evidence Analysis Library (EAL) – required for dietetics students in their senior-year courses
- Member discounts on publications and merchandise
- Opportunity for Practice Group membership
- Membership in the affiliate state dietetic association
- Eligibility for Academy and state association scholarships and awards
- Reduced rate for the annual meeting, Food & Nutrition Conference & Expo (FNCE)

The fee for student membership (2014-2015) is $50 per year. To join, download a membership application from the Academy website, www.eatright.org, by clicking on the tab, >Become an RD or DTR, then >Joining the Academy.
Michigan Academy of Nutrition and Dietetics (Michigan Academy), www.eatrightmich.org
The Michigan Academy of Nutrition and Dietetics (MAND), formerly known as the Michigan Dietetic Association (MDA), is an affiliate of the Academy of Nutrition & Dietetics. Students who are A.N.D. student members are automatically student members of their state affiliate. Some advantages of membership in the Michigan Academy of Nutrition and Dietetics include reduced registration fee for the annual meeting of MAND, eligibility for scholarships and awards, networking, and the MAND Link newsletter.

Lansing Dietetic Association (LDA), www.eatrightlansing.org
The Lansing Dietetic Association (LDA) is one of 6 local dietetic associations in the state of Michigan. The LDA networks informally and can provide students an opportunity to attend professional meetings, interact with local dietitians, and develop professionally.

Honor Societies
Students who maintain a high grade point average and/or fulfill other criteria will likely be asked to become a member of a campus honor society. The benefits of joining these societies include recognition for achievements, enhancing a résumé, networking, and an opportunity to develop leadership skills by becoming an officer. Joining an honor society can be costly, $50 or more, and some have annual dues to consider. Honor society membership is a product of a student’s hard work, and it allows for recognition of achievements.

Registered Student Organizations (RSOs)
Michigan State University has over 500 registered student organizations. There is something for everyone! RSOs cover a wide range of topics and interest areas, including but not limited to: academic, business, environmental, international, political, religious, racial/ethnic, women’s interests, sports, and leisure. See the list at http://studentlife.msu.edu/.

College of Agriculture & Natural Resources
Student Senate
The CANR Student Senate is the academic voice of the students in the College of Agriculture & Natural Resources. It is composed of one undergraduate representative from every club and every major in the college, each elected by its constituent group. However, every student in the college is invited to attend the meetings. The Student Senate sponsors or co-sponsors several events annually, such as CANR Olympics and Small Animals Day.

Student Ambassador
The Undergraduate Student Affairs Office in CANR invites applicants to become informal student ambassadors to assist at College functions and to be a student voice in CANR recruiting efforts. Inquire at the CANR Undergraduate Student Affairs Office in 121 Morrill Hall of Agriculture.
FREQUENTLY ASKED QUESTIONS (FAQ)

What is a Didactic Program in Dietetics?
The word didactic means scholarly or academic. A Didactic Program in Dietetics (DPD) is an accredited program that grants at least a bachelor’s degree and includes all the required dietetics coursework. There are more than 200 accredited DPDs in the United States, including the MSU dietetics program. Completion of a DPD is Step 1 of 3 steps to become a registered dietitian.

What is an accredited Dietetic Internship?
An accredited Dietetic Internship (DI) may be completed after a student earns at least a bachelor’s degree in dietetics. The internship provides a minimum of 1200 hours of supervised practice. A typical program is 40 hours per week for approximately 10 months. A few programs are offered part-time and may be completed within a two-year period. Many DIs are combined with a master’s degree program or require graduate credit as part of the internship. There are about 250 dietetic internship programs in the United States. Completion of a DI is Step 2 in the process to become a registered dietitian. Acceptance to a dietetic internship is quite competitive. There are many more dietetics students than there are internship positions – by about 2 to 1.

What is a Coordinated Program?
An accredited Coordinated Program (CP) combines the academic requirements and the supervised practice component together within one program. Coordinated programs are competitive-entry, with acceptance to the program and integration of the supervised practice usually in the junior year. Some coordinated programs also accept students who have already completed a bachelor’s degree in dietetics. There are approximately 50 coordinated programs in the United States, two of them in Michigan, at Eastern Michigan University and Wayne State University. A CP combines Steps 1 and 2 of the 3-step process to become a registered dietitian.

Where can I find information on Dietetic Internships?
A list of all accredited Dietetic Internships can be found on the web site of the Academy of Nutrition & Dietetics, www.eatright.org, >Become an RD or DTR, >Accredited Programs, >Dietetic Internships. Each entry includes the program director’s contact information. Many programs also list a web site with program details and instructions.

The Applicant Guide to Supervised Practice Experience is a supplemental publication that includes additional information provided by internship program directors. The guide addresses the most common questions asked by students about admission requirements and criteria, program focus, and costs. Copies of the latest guide are available for students to view in the Trout Career Center, 106 Trout FSHN Building.

When do students apply to internships?
• Spring graduates apply in February for internships that start the following fall; they find out in April, just before graduation, if and where they were accepted.
• Fall graduates apply in September and find out November if they received an internship appointment that starts in mid-winter.

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4 Accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), Academy of Nutrition & Dietetics, 120 South Riverside Plaza, Ste 2000, Chicago IL 60606-6995; 312.899.0040 ext 5400; acend@eatright.org
The majority of internship programs—and the majority of student applicants—participate in the February application/April match date. Students may not apply to internships any earlier than their graduation semester. Most internship programs use an online application through DICAS—the Dietetic Internship Centralized Application System.

The dietetics program director holds meetings every fall semester for juniors and seniors to learn about the internship application process. Students also receive a Dietetic Internship Application Guide that outlines the process and provides examples of required documents.

**How can students prepare to be competitive for a Dietetic Internship?**

Students are advised to put effort into these areas to be more competitive:

- **Good grades** – A grade point average above 3.0. The higher, the better. The best chance for acceptance is with a GPA of 3.5 or higher.
- **Work experience** – Paid or unpaid. Clinical nutrition, community nutrition, and foodservice experiences are probably the best. But, there is no need to limit to dietary-related jobs; all kinds of work experience can develop skills that internship directors seek. Promotions and increasing responsibilities also strengthen a résumé. Some students become involved in research with faculty or are hired as Department Assistants (e.g. teaching assistant).
- **Extracurricular activities** – College/university clubs, sports, community service projects. Evidence of leadership development is especially helpful.
- **Good letters of recommendation** – References are required from 3 professionals who know you well, generally professors and supervisors. Develop positive relationships with faculty and work/volunteer supervisors.

Students should apply to around 6 programs to have a greater chance of receiving a “match”. Nearly all internship programs participate in the national computer matching process in which students and programs each rank-order their preferences. In recent years, 70-85% of MSU students that applied to internships were accepted to a program.

**What do you do if you are not accepted to a Dietetic Internship?**

Contact the dietetics program director, Dr. Lorraine Weatherspoon, immediately for assistance in evaluating options. There is a second round of applications to programs that did not fill their quota in the original matching process. Unmatched students who are well qualified will nearly always find a placement. Some students with borderline credentials may also find a program willing to take a chance on them. Others will get matched the next year if they apply again.

Students who do not receive a placement after the 2nd round of applications will need to make alternative plans. The first step should be to identify reasons for not receiving a match. Students determined to become registered dietitians must take steps to correct problems or deficiencies, and then re-apply in 6 months or 1 year. Other options: Look for jobs in nutrition or foodservice areas that do not require the R.D. credential; seek employment outside of the nutrition and foodservice fields; or continue schooling in a graduate degree program if qualified.

**What if you have a complaint about a program?**

The Accreditation Council for Education in Nutrition and Dietetics (ACEND) has an established process for reviewing complaints against accredited programs. This process fulfills its public responsibility for assuring the quality and integrity of the educational programs that it accredits. [http://www.eatright.org/ACEND/content.aspx?id=7975](http://www.eatright.org/ACEND/content.aspx?id=7975)
UNIVERSITY RESOURCES

Learning Resources Center (LRC)
202 Bessey Hall
Lab: 204 Bessey Hall
Phone: 517.355.2363
Email: lrc@msu.edu
Web: http://lrc.msu.edu/

The Learning Resources Center (LRC) is a self-paced individualized learning center that offers assistance to MSU students who want to improve their academic performance. Its goal is to help students develop the strategies and techniques necessary to become successful students. The LRC uses three units to deliver its services: a professional staff located in the main office, an interactive learning lab, and evening tutoring services housed in residence halls.

Writing Center
300 Bessey Hall
Phone: 517.432.3610
Email: writing@msu.edu
Web: http://writing.msu.edu/

Experienced writing consultants provide one-on-one assistance to writers of all levels of proficiency at all stages of a composition. Students receive assistance in brainstorming topics, organizing ideas, developing rough drafts, and fine-tuning their writing. For answers to quick questions, call the Grammar Hotline at the same phone number and email address.

Career Services Network (formerly Career Services and Placement - CSP)
113 Student Services Building, main office
Phone: 517.355.9510
Email: careerservices@csp.msu.edu
Web: http://careernetwork.msu.edu/

CSP provides professional assistance with student employment, on-campus interviewing, career development information, advising, and resources for all majors. Resources include MySpartanCareer recruiting tool, workshops, career fairs, and publications to help students with resumes, interview preparation, and more.

Field Career Consultants serve students in particular colleges. Jill Cords, jcords@msu.edu, is the career consultant for the College of Agriculture & Natural Resources. She is available to help dietetics students with resumes, letters of application, and job search strategies.

Within CSP is the Career Development Center (CDC), located in 6 Student Services Building. The CDC has several types of self-assessments available to students to determine their interests and aptitudes. The Holland Self-Directed Search is a good starting point. It helps identify strengths and interests and gives a list of careers and majors that students may want to consider. Discover provides an analysis of interests and skills and applies that information to matching occupations. It also creates a plan of action to help you meet your educational and career goals.
Center for Service Learning and Civic Engagement
30 Student Services Building
Phone: 517.353.4400
Email: servlrn@msu.edu
Web: www.servicelearning.msu.edu

Students may sign up for community-based volunteer experiences in areas related to their major. Explore the types of placements available via the web page, www.servicelearning.msu.edu, and click on >Apply for position. Service placement can be as short as an afternoon or as long as a semester or an academic year. It is important for students to find out the date and time that new applications are taken each semester. The most popular hospital-based positions are all taken within 5-10 minutes after the start of sign-ups each semester!

Counseling Center
207 Student Services Building
Phone: 517.355.8270
Web: www.couns.msu.edu

Counseling services are offered in a number of areas including depression, substance abuse, stress, family relationships, career decision making, cultural identity, lesbian/bi/gay issues, interpersonal conflicts, sexual assault, general development and couples issues. Any student registered for one or more credits is eligible for a consultation - assessment interview. As resources permit, additional services and/or referrals may be provided.

*** Sexual Assault Hotline: 517.372.6666 (24 hours) ***

MSU Testing Office
207 Student Services Building
Phone: 517.355.8385
Web: http://www.testingoffice.msu.edu/

The Testing Office is a division of the Counseling Center at MSU. It is an official test site and clearinghouse for computer based and paper based national exams, such as the GRE, GMAT, TOEFL, PRAXIS, LSAT, MCAT, TSE, ACT, SAT, ASE, ASWB, NMTCB, etc.

The GRE (Graduate Record Exam) is of interest to many dietetics students because it is required as part of most applications to graduate school and by a number of dietetic internship programs. There is a study guide for the verbal portion of the GRE at this web site: http://www.msu.edu/~defores1/gre/gre.htm.

Office of Study Abroad (OSA)
109 International Center
Phone: 517.353.8920
Email: studyabroad@osa.msu.edu
Web: www.studyabroad.msu.edu

Contact the OSA for information on Study Abroad programs and application instructions. In the College of Agriculture & Natural Resources (CANR), Rhonda Crackel, crackel@msu.edu, manages the Study Abroad programs and scholarships for CANR students.
Appendix I

MINOR IN HEALTH PROMOTION

The Minor in Health Promotion is designed to assist students in understanding health issues that will serve as a basis for personal and professional growth and positive lifestyle changes. The minor, which is multidisciplinary, is administered by the Department of Kinesiology, College of Education.

Requirements

Both of the following courses (6 credits):

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>KIN 121</td>
<td>The Healthy Lifestyle</td>
<td>3</td>
</tr>
<tr>
<td>PSY 320</td>
<td>Health Psychology (Prerequisite: PSY 101 Introductory Psychology)</td>
<td>3</td>
</tr>
</tbody>
</table>

One of the following course (3 credits):

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HNF 150</td>
<td>Introduction to Human Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>or</td>
<td>HNF 260</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Principles of Human Nutrition</td>
<td></td>
</tr>
</tbody>
</table>

At least 9 credits from the following courses:

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANP 270</td>
<td>Women &amp; Health: Anthro &amp; Internat’l Perspectives</td>
<td>3</td>
</tr>
<tr>
<td>ANP 370</td>
<td>Culture, Health, and Illness</td>
<td>3</td>
</tr>
<tr>
<td>BS 162</td>
<td>Organismal and Population Biology</td>
<td>3</td>
</tr>
<tr>
<td>CEP 260</td>
<td>Dynamics of Personal Adjustment</td>
<td>3</td>
</tr>
<tr>
<td>CEP 261</td>
<td>Substance Abuse</td>
<td>3</td>
</tr>
<tr>
<td>EEP 260</td>
<td>World Food, Population and Poverty</td>
<td>3</td>
</tr>
<tr>
<td>FSC 421</td>
<td>Food Laws and Regulations</td>
<td>3</td>
</tr>
<tr>
<td>HDFS 145</td>
<td>The Individual, Marriage and the Family</td>
<td>3</td>
</tr>
<tr>
<td>HDFS 225</td>
<td>Lifespan Human Development in the Family</td>
<td>3</td>
</tr>
<tr>
<td>HDFS 414</td>
<td>Parenting</td>
<td>3</td>
</tr>
<tr>
<td>HDFS 444</td>
<td>Interpersonal Relationships in the Family</td>
<td>3</td>
</tr>
<tr>
<td>HDFS 445</td>
<td>Human Sexuality</td>
<td>3</td>
</tr>
<tr>
<td>HM 101</td>
<td>Introduction to Public Health</td>
<td>3</td>
</tr>
<tr>
<td>HNF 375</td>
<td>Community Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>HNF 377</td>
<td>Applied Community Nutrition</td>
<td>4</td>
</tr>
<tr>
<td>HNF 406</td>
<td>Global Foods and Culture</td>
<td>3</td>
</tr>
<tr>
<td>LB 144</td>
<td>Biology I: Organismal Biology</td>
<td>4</td>
</tr>
<tr>
<td>MMG 301</td>
<td>Introductory Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>MMG 302</td>
<td>Introductory Lab for General &amp; Allied Health Microbiology</td>
<td>1</td>
</tr>
<tr>
<td>NUR 300</td>
<td>Pathophysiology</td>
<td>4</td>
</tr>
<tr>
<td>PHL 344</td>
<td>Ethical Issues in Health Care</td>
<td>4</td>
</tr>
<tr>
<td>PSY 339</td>
<td>Psychology of Women</td>
<td>3</td>
</tr>
<tr>
<td>SOC 241</td>
<td>Social Psychology</td>
<td>3</td>
</tr>
<tr>
<td>SOC 475</td>
<td>Health and Society</td>
<td>3</td>
</tr>
</tbody>
</table>

To enroll in the Health Promotion Specialization, contact the College of Education Advisement Center, 134 Erickson Hall, 517.353.9680, or the Kinesiology adviser.
Appendix II

SPECIALIZATION IN FOOD PROCESSING AND TECHNOLOGY

The Specialization in Food Processing and Technology provides undergraduates with an introduction to food processing and technology to complement technical or business skills acquired in other majors. This specialization offers students interested in careers in the food industry—but whose primary interest is outside the traditional realm of food science—an introduction to food processing, food safety, food laws and food quality assurance.

Requirements

One of the following courses (3-4 credits)

- FSC 211 Principles of Food Science
- ANS 210 Animal Products

The following course (3 credits):

- FSC 325 Food Processing: Unit Operations

Two of the following courses (5-6 credits):

- FSC 342 Food Safety and HACCP
- FSC 420 Quality Assurance
- FSC 421 Food Laws and Regulations

One of the following courses (3 credits):

- FSC 430 Food Processing: Fruits and Vegetables
- FSC 431 Food Processing: Cereals
- FSC 432 Food Processing: Dairy
- FSC 433 Food Processing: Muscle Foods

To enroll in the Specialization in Food Processing and Technology, contact Dr John Partridge, 517.355.7713, ext 179, or partridg@msu.edu.
Mission, Goals, and Outcome Measures of the MSU Didactic Program in Dietetics

Mission
To provide a high quality curriculum, which prepares students for eligibility for entrance into an ACEND\(^5\)-accredited Dietetic Internship.

Goals and Measurable Outcomes

Goal 1. To prepare students for a career utilizing their knowledge, skills and competencies in dietetics by providing a mix of courses and experiences unique to the program at Michigan State University. Outcome measures are:

a) Students with a degree in dietetics from MSU will report a high level of preparation for a dietetic internship as exhibited by an average rating score of 3.0 or higher on a scale of 1 to 5 for each subject area on the Senior Survey.

b) Program graduates will perform at an above average level in their internships or jobs as exhibited by a score of <2.5 on a scale of 1-4 with 1 being the highest on the internship director survey or employer survey.

c) Program will maintain 80% or greater acceptance into an A.N.D.-accredited dietetic internship or coordinated program in dietetics for those students who apply.

d) Students will have a first time pass rate of at least 80% over 5 years for all those writing the Registration Examination for Dietitians.

e) At least 75% of graduates who respond to an alumni survey will be employed in a dietetics-related field or be enrolled in a postgraduate related field of study 2 years after graduation.

Goal 2. To provide a student environment that instills future graduates with a commitment to professionalism and community service. Outcome measures are:

a) At least 70% of students are active members in registered student/professional organizations by the time they graduate as exhibited by their response on the senior exit survey;

b) At least 60% of graduating seniors will have participated in at least 1 community service project or activity as reported on the senior exit survey.

c) At least 50% of the students selected for undergraduate teaching assistant positions for DPD and nutritional sciences classes in the department will be dietetics majors.

Goal 3. To recruit, retain, and graduate students exhibiting academic aptitude from a diverse population. Outcome measures are:

a) At least 80% of graduating seniors in dietetics will have a GPA of 3.0 or above.

b) At least 10% of dietetics graduates are conferred with honors or high honors.

c) The proportion of students in the program who are ethnic minorities will meet or exceed the current CDR reported percentage in the RD profession.

d) The proportion of students in the program who are the male gender will meet or exceed the current CDR reported percentage in the RD profession.

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\(^5\) Accreditation Council for Education in Nutrition & Dietetics (ACEND), Academy of Nutrition & Dietetics, 120 South Riverside Plaza, Ste 2000, Chicago, IL 60606-6995; 312.899.0040 ext 5400; acend@eatright.org