

**Minnesota State University Mankato
Professional Program in Dietetics
Future Education Model**



STUDENT HANDBOOK



Effective Fall 2024

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Table of Contents

	Page
Introduction to the Handbook and Definitions (MSU, CAHN, FCS)	3
Accreditation Status	3
Requirements and process to become a Registered Dietitian Nutritionist (RDN)	3
Licensure and State Authorization Disclosure	3
Program Overview	4
Mission, Goals and Objectives	4
Admission Requirements, Application & Orientation, Completion	5
D2L Support Site, Resources Overview & Technology Requirements	8
Academic Program Overview and Courses	8
Future Education Model and Competency Based Education	11
Supervised Experiential Learning (SEL) Requirements	11
SEL Related Policies	14
SEL Documentation and Evaluation Policies and Form	15
Approved Preceptors	16
Preceptor Responsibilities vs Student Responsibilities	16
Distance Learning	17
Transfer Credit and Prior Learning Credit	17
Program Completion and Verification Statement Requirements	18
Student retention, Disciplinary and Termination Procedures	19
Compensation and Employee Replacement Policies	20
Equal Opportunity Policy	21
Professional Memberships and Activities	21
Dress Code Policies	23
Support Services and Disability Accommodations	23
Complaints (Grievance) Procedures	24
Program Schedule, Vacations and Holidays	24
Leave of Absence and Extension of Program Policies	24
Advising, MavPass and other Resources	25
Costs, Scholarships and Financial Aid	25
Post-graduation and Employment Surveys and Alumni Relations	27
Appendix A: Course Descriptions and Information	29
Acknowledgement of receipt and review of the Student Handbook	34

Introduction to the Handbook

Minnesota State University Mankato (MSU) offers a transitional Bachelor-to-Master's degree in Dietetics which is housed in the Department of Family Consumer Science (FCS) in the College of Allied Health and Nursing (CAHN). This handbook is designed to help students in, or preparing for, the 3-year Professional Program in Dietetics navigate the process of completing the requirements to receive a Verification Statement (for eligibility to take the CDR Dietetics Registration Examination). It is not intended to replace the [MSU Undergraduate Catalog](#), [MSU Graduate Bulletin](#), the [MSU Student Handbook](#), or advice from your faculty advisor. The MSU Undergraduate Catalog and MSU Graduate Bulletin contain the official policies of the University and official requirements for degree programs, and students should become familiar with these policies.

Accreditation Status

Minnesota State University Mankato's Master of Science in Dietetics has been granted candidate status by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics.

120 South Riverside Plaza, Suite 2190, Chicago, IL 60606-6995, (312) 899-0040, ext. 5400

<https://www.eatrightPRO.org/ACEND>

Accreditation Council for Education in Nutrition and Dietetics



Requirements and Process to Become a Registered Dietitian Nutritionist

Information about the requirements to become a Registered Dietitian Nutritionist can be found on ACEND's website at

<https://www.eatrightpro.org/acend/students-and-advancing-education/information-for-students> This site provides student resources and fact sheets as well as information about careers in dietetics and the job outlook for dietitians. As of January 1, 2024, the minimum degree requirement to be eligible to take the registration examination for dietitians will change from an undergraduate degree to a graduate degree.

Minnesota State University Mankato's Bachelor of Science in Nutrition & Dietetics plus Master of Science in Dietetics ("transitional masters") provides the didactic (classroom) and Supervised Experiential Learning (SEL) activities needed for students to receive the Verification Statement necessary to take the registration examination. After completion of all didactic, SEL and other requirements outlined in this handbook, and successful passage of the national Registered Dietitian exam, individuals may seek credentialing in their state of residence.

Licensure and State Authorization Disclosure

In most states, graduates must obtain licensure or certification to practice in addition to Registration through the Commission on Dietetic Registration (CDR).

Minnesota is among 46 states that have enacted legislation regulating the practice of dietetics. In Minnesota, licensure is overseen by the Minnesota Board of Dietetics and Nutrition Practice and information can be found on the Board's website: <https://mn.gov/boards/dietetics-and-nutrition/> The curriculum of the Master's in Dietetics program has been designed to meet the licensure requirements in Minnesota for Licensed Nutritionists and may meet licensure requirements for other states. Minnesota State University Mankato provides professional licensure disclosure information on its website: <https://www.mnsu.edu/about-the-university/student-success-analytics->

[and-integrated-planning/accreditation-and-compliance/licensure-certification/](#) and students are responsible for being aware of licensure requirements of the state in which they intend to practice if outside of Minnesota.

Information about licensure in other states is available at <https://www.cdrnet.org/licensure>

MSU is a member of the National Council for State Authorization Reciprocity Agreement (NC-SARA) and offers several programs which lead to licensure in health and other professions. Information about the University's authorizations and disclosures can be found at: <https://www.mnsu.edu/about-the-university/student-success-analytics-and-integrated-planning/accreditation-and-compliance/licensure-certification/>

Program Overview

Students in this transitional master's program take courses as part of the Bachelor of Science (BS) in Nutrition & Dietetics as well as the Master of Science (MS) in Dietetics to complete the pathway to becoming a Registered Dietitian Nutritionist (RDN). The MS program is an ACEND Future Education Model (FEM) integrated program which includes both didactic and experiential learning blended together. Students completing this program do not need to complete a separate Dietetic Internship (DI) program as the Supervised Experiential Learning (SEL) hours meet ACEND's requirements for a Verification Statement. The MS program is an ACEND Future Education Model Graduate Program (FEM-GP) with the BS courses in the program being pre-requisite/co-requisite courses to the ACEND Graduate Program (GP). The MS program in Dietetics is a non-research, non-thesis ("alternative plan paper") program and students interested in pursuing further graduate education beyond the Master's (such as a PhD) should discuss pathway options with a faculty advisor. Completion of the program all the way through the MS degree is required to receive the Verification Statement which allows the graduate to sit for the national CDR Registration exam.

The Dietetics Program faculty and Program Director will guide students through the program and students should plan to work very closely with their Faculty Advisor both before and during the program. Students are encouraged to be open with their Faculty Advisor about any concerns they have and should be aware that all faculty at MSU are bound by the rules of FERPA to maintain student confidentiality. More information about FERPA can be found at the U.S. Department of Education: <https://www2.ed.gov/policy/gen/guid/fpco/ferpa/index.html>

Note: Students pursuing the Dual-MPH + MS in Dietetics program here at MSU should work with their faculty advisor closely to ensure they are meeting the requirements for both programs. The Masters in Public Health (MPH) in Dietetics is designed such that students complete both the requirements for an MPH while simultaneously completing the requirements for the MS in Dietetics (including all Supervised Experiential Learning). This pathway does add typically one additional year to the educational pathway but results in two Masters degrees with the valuable MPH credential in addition to the RDN eligibility.

Mission, Goals and Objectives

The Department of Family Consumer Science at Minnesota State University Mankato trains professionals to promote the well-being of individuals and families through degrees in nutrition and dietetics, child development and family studies, and family consumer science education. The 2-year Master of Science in Dietetics as part of the overall 3-year Professional Program in Dietetics prepares competent, caring, entry-level registered dietitian nutritionists who can navigate the changing landscape of an evidence-based practice in clinical, community and management settings through innovative, student-centered education that integrates didactic and experiential learning.

Program Goals and Objectives for the 2-year Master of Science in Dietetics program:

Program Goals	Program Objectives
1. To prepare, in a timely manner, competent Registered Dietitian Nutritionists who have the knowledge and skills to succeed on the registration examination and enter the workforce.	1.1 At least 80% of students complete program requirements within 3 years (150% of the program length).
	1.2 At least 80% of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.
	1.3 The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
2. To prepare program graduates for entry level practice as Registered Dietitian Nutritionists with the knowledge and skills in clinical nutrition, community nutrition and foodservice management to successfully gain employment to their and their employer's satisfaction.	2.1 Of graduates who seek employment, at least 80% are employed in nutrition and dietetics or related fields within 12 months of graduation.
	2.2 At least 80% of employers will indicate on a survey that program graduates were prepared or very prepared for entry-level practice.
	2.3 At least 80% of graduates will indicate on a survey that they felt prepared or very prepared for entry-level practice.

Program outcomes data available upon request.

Admission Requirements, Application, Orientation, and Completion

The Bachelor of Science in Nutrition & Dietetics and Master of Science in Dietetics programs combined are a “transitional masters” (aka: “accelerated masters”) degree with a broad focus. Students will complete pre-requisite coursework, and then apply to be admitted to the three-year **Professional Program** the spring before they are ready to begin (see Admission Requirements below). The Professional Program is defined as the final three years in the five-year pathway to Dietetics at MSU and requires formal admission. Prior to the Professional Program entrance, students declare a major in Nutrition & Dietetics (a Baccalaureate program) at MSU. Once accepted, students will begin the Professional Program at the Undergraduate level (typically during the Junior year). While in the final year of undergraduate coursework (typically the Senior year), students will complete undergraduate coursework for the Bachelor of Science in Nutrition & Dietetics while simultaneously beginning the ACEND “Graduate Program” (GP) model Master of Science program in Dietetics. Twelve credits of graduate coursework are taken while an undergraduate student and are applied to graduation requirements for both the BS degree and the MS degree. At the end of the final year of undergraduate coursework (typically the Senior Year), students will graduate with a Bachelor's degree if all MSU Bachelor of Science in Nutrition & Dietetics requirements are met and move immediately to the Graduate phase of the Professional Program.

When students apply to the three-year Professional Program, they will simultaneously apply to the MSU graduate school for admission (note that this process is separate from applying to the Professional Program in the Department and the MSU Graduate School has minimum requirements for entrance). Year 3 of the three-year Professional Program then occurs at the Graduate level and students must register as graduate students for the remaining courses in the program. Successful completion of the graduate phase of the program leads to a Master's in Dietetics.

Application to the Professional Program is a separate process from applying to the University or declaring a major in Nutrition & Dietetics in the Undergraduate phase. It is also different from applying to Graduate School at MSU. Admission into the Professional Program is competitive and meeting minimum requirements does not guarantee acceptance. The application period is every spring and specific details about each application period are available in the D2L site for Dietetics or by contacting the Program Director.

I. Admission to the 3-year Professional Program in Dietetics requirements:

1. Students must apply in the Spring semester prior to beginning the program
 - a. Note: the professional program in Dietetics is designed to start in the Fall semesters only. Students who are not on track to begin in a Fall semester should work closely with their faculty advisor in the Department to develop a plan of study.
 - b. Application materials are posted in the Dietetics site on D2L or available by contacting the Program Director if you are not a current MSU student.
 - c. A mandatory [Orientation Session](#) will be held by the dietetics Program Director each spring to provide information about the application process and the program itself and announced in the D2L Dietetics site as well as through our FCS Department social media and other venues.
2. Students must have a cumulative GPA **at the time of application** of 3.0 or higher on a 4.0 scale to apply to the three-year Professional Program (as well as a minimum GPA of 3.0 for application to the Graduate School at MSU).
3. Students must have received a C or better (no C- or lower grades) in the following prerequisite coursework before beginning the Professional Program:
 - a. **Chem111: Chemistry of Life Processes Part II** (Organic & Biochemistry) – 5 credits
 - i. Note: prerequisite of Chem106 or High School chemistry
 - b. **Hlth321: Medical Terminology** – 3 credits
 - c. **Biol201: Anatomy & Physiology I – OR - Biol220: Human Anatomy** – 4 credits
 - d. **Biol202: Anatomy & Physiology II – OR - Biol330: Principles of Human Physiology** - 4cr
 - i. Note: Anatomy and Physiology courses may have preq-requisites
 - e. **Biol271: Principles of Microbiology – OR - Biol270: Microbiology** – 4 credits
 - i. Note: prerequisite of 1 biology course and Chem104 or 106 or 111 or 201
 - f. **FCS150: Cooking & Culture** - 3 credits
 - g. **FCS242: Nutrition for Healthcare Professionals** - 3 credits
4. Students must have completed all pre-requisite courses before beginning the Professional Program courses. A maximum of 16 credits of courses can be unfinished **at the time of application** with a minimum of 12 of those credits in progress **at the time of application** (thus, a maximum of 4 credits may be remaining for the Summer semester before beginning the program). **All pre-requisite courses, including those remaining at the time of application, must be completed with the minimum cumulative GPA of 3.0 or higher at the time students begin their first course in the Professional Program or the student's admission to the program may be revoked by the Program Director.**
5. Students should also have most of their General Education and other recommended coursework completed for the BS degree before starting the program as there is little room in the three-year Professional Program curriculum to complete additional coursework. Students should work with a faculty advisor in the program on academic planning as soon as they know they want to be in this major.
6. Students must submit a transcript from Minnesota State University (unofficial transcripts or a DARS report are acceptable) demonstrating that they have taken (or transferred in equivalents of) the prerequisite courses with their application. All courses transferred from another institution must be “transcribed” at MSU and show as equivalents to the required prerequisite course here, or be approved as acceptable by

the Program Director. **Transfer courses greater than five years old need approval of the Program Director to be considered for meeting admission criteria.**

II. Admission to the 2-year Master's Program in Dietetics requirements:

1. Students apply to the Graduate School simultaneously when applying to the three-year Professional Program in Dietetics. Admission into the Graduate School requires
2. The Dietetics program follows the guidelines of the MSU Graduate School as a “combined undergraduate/graduate program” and as such students may be admitted to the Graduate School but are not coded as Graduate students until completion of the Bachelor’s of Nutrition & Dietetics.
 - a. More information can be found at: <https://grad.mnsu.edu/graduate-college-policy/>
3. To ensure that the Graduate level courses taken during the “transitional year” (FCS560, 562, and 593 taken during the “senior year”) will be included on the Graduate School transcript, students should be fully admitted to the MSU Graduate School before starting their first graduate level course.
4. Application to the Graduate school is separate from application to the 3-year Professional Program in Dietetics outlined above.
5. Students accepted into the 3-year Professional Program in Dietetics do NOT need to reapply to the program itself before transitioning from the Bachelor’s to the Master’s (transitioning from being an Undergraduate student to being a Graduate student in the program).
6. Note: Students holding a previous Bachelor’s or higher degree may apply to the MSU Graduate School for the Master’s in Dietetics program. However, applicants must have the following courses or equivalencies completed to enter the Master’s in Dietetics (see Prior Learning Credit information in this Handbook for further information). These courses fulfill Competencies & Performance Indicators for the ACEND accreditation of the Master of Science program and students must have equivalency before beginning the Master of Science in Dietetics program.
 - a. FCS150: Cooking & Culture
 - b. FCS242: Nutrition for Healthcare Professionals
 - c. FCS280: Food Systems and Policies
 - d. FCS340: Food Science
 - e. FCS375: Foodservice Management Principles
 - f. FCS376: Quantity Food Production
 - g. FCS380: Nutrition Focused Assessment
 - h. FCS440: Advanced Human Nutrition
 - i. FCS463: Nutrient Metabolism & Genetics
 - j. FCS476: Nutrition Across the Lifecycle
 - k. FCS480W: Applied Food Science
 - l. FCS483: Adult and Technical Education in FCS

Graduate School Admission: Note: All students in the Professional Program will need to apply to MSU’s Graduate School when applying to the three-year Professional Program. In other words, you’ll apply to Graduate school before completing your BS degree. Because of the high GPA standards for completion of the Professional Program and application to Graduate School, students will need to maintain high academic work throughout their time in the Professional Program. Application information for Graduate School at MSU can be found here: <https://www.mnsu.edu/future-students/graduate/apply/> and an application fee is required. Students applying to the Master of Science degree in Dietetics will not need to complete a GRE or other testing but are required to follow other Graduate School admission requirements including immunization requirements.

III. Orientations: An open orientation to the program (including overview of the application process) for all applicants will be held every spring for admission into the following Fall start of the 3-year Professional Program in Dietetics. Additionally, students in the program will undergo a mandatory orientation in the spring prior to beginning the 2-year Master's program in Dietetics in order to prepare for the Supervised Experiential Learning (SEL) included in the Graduate Program.

IV. Progression Requirements: A C or better (no C-) grade is required in all courses required by the Professional Program for graduation. Students should note the requirements of the Graduate School in progression:

1. A 3.0 grade point average minimum must be maintained for all graduate work being counted toward the fulfillment of a graduate certificate or degree program.
2. Courses taken at Minnesota State University, Mankato that are assigned a 'C-' or below will not be counted for graduation credit. Transfer credits assigned a 'B-' or below will not be accepted.

V. Completion Requirements: Students must complete the Graduate portion of the Professional Program with a cumulative GPA of 3.0 on a 4.0 scale. Students completing the Bachelor of Science in Nutrition but not completing the Professional Program (Master's degree) must follow MSU graduation policies to earn a Baccalaureate degree which includes a minimum GPA of 2.0 on a 4.0 scale. Students completing the Professional Program (Master of Science in Dietetics) must follow MSU graduation policies which can be found here: <https://grad.mnsu.edu/graduate-college-policy/> and include a 3.0 GPA minimum and all graduate courses completed at a C or above (no C-).

D2L Support Site, Resources Overview and Technology Requirements

Any student with a declared (undergraduate) major of Nutrition & Dietetics or whom is currently accepted into the Professional Program (at the undergraduate or graduate level) can be enrolled in a "generic course" in D2L called Dietetics Program Resources. If you are not enrolled automatically, please contact the Program Director to be added. This D2L site is a valuable source of information about the dietetics pathway at MSU and students should ensure they are signed up for notifications for "course" announcements and be familiar with all the resources in this site (you can control notifications in your D2L Settings). Many MSU Resources for students are shared on this site. **This is also the site where students admitted into the program will submit all documentation related to program progression (Portfolio Activities, SEL Time Cards and SEL documentation). Students have access to their "student file" in the program at all times through this D2L site.**

Technology Requirements: No unique technology is required for students in the Professional Program in Dietetics other than access to a computer with video capacity for completion of coursework, examinations, communication with instructors/the program and ability to video conference for Hybrid/Distance courses. Students may wish to consider their "cloud storage" capacity to save materials related to the program to access when studying for the national CDR exam.

Academic Program Overview

The following is a "typical plan" for the full pathway to Dietetics for students coming in to MSU as freshmen with no PSEO/Dual Credit/AP or other college credit. Individual student pathways for the program will be determined by the student and their faculty advisor through an individualized Plan of Study. This plan includes the first two years which consist of prerequisite and general education (Goals) courses as well as the three years of the Professional Program.

Pre-Program Courses:	Credits	Goal (if applicable) and SEL hours
<i>Any Goal 1 (English Composition)</i>	4	Goal 1A
<i>Any Goal 1B (Speech & Oral Reasoning)</i>	3 or 4	Goal 1B
<i>Any Goal 4 (Math)</i>	3 or 4	Goal 4
<i>Any Goal 5 (History, Social & Behavioral)</i>	3 or 4	Goal 5A
<i>Any Goal 5 (History, Social & Behavioral)</i>	3 or 4	Goal 5B
<i>Any Goal 6 (Humanities & The Arts)</i>	3 or 4	Goal 6
<i>Any Goal 7 (Diversity)</i>	3 or 4	Goal 7
<i>Any Goal 8 (Global)</i>	3 or 4	Goal 8
Chem106 - Chem of Life Process I (if needed)	3	
Chem111 - Chem Life Process II / Lab (Required GenEd)	5	Goal 3 (&2)
Biol201: A&P-I - OR - Biol220 - Human Anatomy	4	
Hlth321 - Medical Terminology	3	
FCS150 - Cooking & Culture	3	
Biol271: Prin. of Micro– OR- Biol270:Micro (Required GenEd)	4	Goal 3
FCS242 - Nutrition for Healthcare Professionals	3	
GWS250 - Health, Wealth & Power (Required GenEd)	4	Goal 9
Biol202: A&P – II – OR - Biol330 - Principles of Physio	4	
Year 1 in the program: Fall (Undergraduate Student)		
FCS280 - Food Systems and Policies	3	Goal 10 *Portfolio Activity
Hlth410W - Current Health Issues	3	Fulfills W
FCS340 - Food Science (w/ServSafe Certification)	4	*Portfolio Activity
FCS375 - Foodservice Management Principles	3	
FCS440 - Advanced Human Nutrition	3	
Year 1 in the program: Spring (Undergraduate Student)		
CIS113 - Health Humanities, Informatics (Req'd GenEd)	4	Goal 6 & P
FCS376 - Quantity Food Production	4	*Portfolio Activity
FCS380 - Nutrition Focused Assessment	3	
Hlth477 - Behavior Change Foundations	3	
<i>Any 3cr (if needed for 120cr or Gen Eds/Purple)</i>	3	
Year 2 in the program: Fall (Undergraduate Student)		
FCS480W- Applied Food Science	3	Fulfills W *Portfolio Activity
FCS483 - Adult & Technical Education in FCS	3	

FCS560 - Foundations of Medical Nutrition Therapy	3*Grad	30hrs SEL (embedded) *Portfolio Activity
FCS593 - Supervised Experiential Learning	3*Grad	150hrs SEL in field *SEL Assignments
Any Goal 11 (Performance & Participation)	1cr	Goal 11
Year 2 in the program: Spring (Undergraduate Student) - finish BS in Nutrition here		
FCS463 - Nutrient Metabolism & Genetics	2	
FCS476 - Nutrition Across the Lifecycle	3	
FCS562 - Advanced MNT	3*Grad	30hrs SEL (embedded) *Portfolio Activity
FCS593 - Supervised Experiential Learning	3*Grad	150hrs SEL in field *SEL Assignments
Any Goal 11 (Performance & Participation)	1	Goal 11
Year 3 in the program: Summer (Graduate Student)		
FCS601 - Community & Behavioral Health Nutrition	3*Grad	30hrs SEL (embedded) *Portfolio Activity
FCS610 - Research & Evidence In Nutrition	3*Grad	30hrs SEL (embedded) *Portfolio Activity
FCS693 - Supervised Experiential Learning	2*Grad	100hrs SEL in field *SEL Assignments
Year 3 in the program: Fall (Graduate Student)		
FCS631 – Nutrition Education & Counseling	2*Grad	30hrs SEL (embedded) *Portfolio Activity
FCS630 - Dietetics Graduate Seminar	1*Grad	10hrs SEL (embedded) *Portfolio Activity
FCS693 - Supervised Experiential Learning	3*Grad	150hrs SEL in field *SEL Assignments
CSP571: Interpersonal Helping Skills	3*Grad	10hrs SEL (embedded) *Portfolio Activity
Year 3 in the program: Spring (Graduate Student) - finish MS in Dietetics here		
FCS640 - Nutritional Supplements & Pharmacology	2*Grad	30hrs SEL (embedded) *Portfolio Activity
FCS632 - RDN Exam Prep	1*Grad	-----
FCS693 - Supervised Experiential Learning	5*Grad	250hrs SEL in field *SEL Assignments
HLTH675: Applied Biostatistics	3*Grad	*Portfolio Activity
<p style="text-align: center;">Total credits in the program: For Bachelors: 108 UG + 12 Grad (taken while UG) = 120cr For Master's (ACEND Program): 12 taken while UG + 28 = 40cr</p>		

Note: Students should work with advisors and pay particular attention to pre-requisites and courses that must be taken in sequence! The pre-program curriculum can be distributed over summers as well. MSU has a strong

offering of summer courses in the Undergraduate curriculum so several General Education (Goals) courses can be taken in the summer. In the Family Consumer Science Department, FCS242 is regularly offered in the summer as well as periodic other offerings. Students interested in developing a plan that includes summer offerings should discuss this with their faculty advisor.

Note: *FCS Course Descriptions and Information can be found in Appendix A of this Student Handbook as well as on the MSU Website:*

Official course descriptions for all courses at MSU can be found at:

1. Undergraduate catalog (Courses numbered 100-499):
 - a. <https://www.mnsu.edu/academics/academic-catalog/>
2. Graduate catalog (Courses numbered 500 or higher):
 - a. <https://www.mnsu.edu/academics/academic-catalog/?catalogDegree=0&catalogLocation=0&q=&catalogTypeName=Graduate>

Information about the General Education (Goals) program of MSU can be found at:

<https://www.mnsu.edu/academics/academic-catalog/undergraduate/graduation-requirements#generaleducation> and specific courses that meet each Goal can be found by choosing the “Courses” tab on that site. Note that students can search for courses by Goal # in e-Services so that if you are looking for an “Any Goal 11” course, you can narrow all course offerings for a semester to those which meet Goal 11. See your faculty advisor or the general advisors in the College office if you need assistance in finding courses to fulfill General Education Goals.

Future Education Model and Competency Based Education

The Professional Program leading to a Master of Science degree in Dietetics is based on the “Future Education Model” (FEM) of the Academy of Nutrition and Dietetics/ACEND, which emphasizes Competency-Based Education (CBE). Students must meet competencies to be awarded the MS degree and some students will need more than the minimum credits in Supervised Experiential Learning (SEL) shown in the Academic Program Overview above to demonstrate competencies. The Competency Map for the professional program in Dietetics is posted in the D2L site for Dietetics. Students needing additional SEL will register for additional credits of FCS593 or FCS693: Supervised Experiential Learning as discussed with the student’s faculty advisor and approved by the Program Director. More information about the FEM/CBE can be found at:

<https://www.eatrightpro.org/-/media/eatrightpro-files/acend/futureeducationmodel/talking-points-for-parents-and-students-3172021.pdf?la=en&hash=D17B382DB3D628B36311E6C9FB5749A721E7C2AE>

and: <https://www.eatrightpro.org/acend/accreditation-standards-fees-and-policies/future-education-model-standards-and-templates-v2022/rationale-for-future-education-of-nutrition-and-dietetics-practitioners>

Supervised Experiential Learning (SEL) Requirements, Immunizations and Policies

The 3 year Professional Program incorporates 1,000 hours of Supervised Experiential Learning (SEL) activities for students as a minimum requirement for graduation with the Master of Science in Dietetics. Some of these SEL activities are embedded in coursework (as noted by courses designed with an SEL notation in the Academic Program Overview above) and these will be in the form of Simulation, Role-Playing, Case-Studies, Projects, Research/Data-Analysis or hands-on/active learning that simulate what a Registered Dietitian would do in a real-life work setting. Other SEL experiences will occur in SEL courses (FCS593 & FCS693) as on-site activities in a

community, clinical, foodservice or other setting with an approved Preceptor arranged by the Program. A Preceptor is an expert or specialist, such as a Registered Dietitian Nutritionist (RDN) or someone with significant experience/expertise in a required area. For example, a school foodservice manager may not be a RDN, but may be approved to provide SEL hours for MSU students. Students registered for SEL credits will work with the Program to be placed in rotations as appropriate/available each semester. Experiences tied to SEL credits will take place in a variety of on-site settings in the Mankato and Southern Minnesota region and will include experiences in the various areas of “Supervised Experiential Learning” outlined by ACEND. Experiences tied to coursework credits will also include experiences in the various areas of SEL outlined by ACEND:

1. CPS = Client/Patient Services
2. FSM = Food Systems Management
3. CPH = Community & Population Health Nutrition
4. LBMO = Leadership, Business Management & Organization
5. CT = Critical Thinking, Research & Evidence Informed Practice
6. CPB = Core Professional Behaviors

While MSU will provide sites for all students for SEL, students may work with the Program to arrange their own sites if desired. All preceptors and facilities MUST be approved by MSU before students begin any SEL activities. Approving a new facility/preceptor not already on the approved list can take some time due to the paperwork and legal agreements that must be made between the facilities (Memorandum of Understanding, Affiliation Agreement), thus students who desire to complete SEL activities with a provider/facility not already approved should take that into consideration. Sites outside of Minnesota may not be able to be approved due to state regulations. Preceptors should be involved in the field of nutrition or dietetics in some way and should be in a position to help guide student learning during the activities. ACEND hosts a public website for finding RDN’s who are publicly listed here: <https://www.eatright.org/find-an-expert> and student members of the Academy can search for Preceptors in the Find-a-Preceptor database (must be logged in) here: <https://www.eatrightpro.org/acend/training-and-volunteer-opportunities/preceptors-and-mentors/find-a-preceptor> Additionally, students can work with their faculty advisor to determine any specific preceptor experiences.

Students will obtain 1,000 total hours of SEL during the Professional Program in Dietetics at MSU: 800 hours in on-site activities and 200 alternative activities embedded within coursework and on-campus activities.

Overview of SEL Hours (1,000 minimum):

- **330 hours: CPS = Client/Patient Services**
- **200 hours: FSM = Food Systems Management**
- **330 hours: CPH = Community & Population Health Nutrition**
- 20 hours: LBMO = Leadership, Business Management & Organization
- 30 hours: CT = Critical Thinking, Research & Evidence Informed Practice
- 10 hours: CPB = Core Professional Behaviors
- (80 hours: Student choice of focus area[s])

Details of SEL Hours and Related Fees:

Yr in Prog.	Courses with SEL (w/ or w/o fees)	# of SEL hours	Format of SEL hours	Primary Type of SEL *	SEL fee?	Oversight of SEL:
Fall Year 2	FCS560: Foundations of MNT - 3cr	30	Case studies	CPS (30)	x	MSU Faculty

Fall Year 2	FCS593: Supervised Experiential Learning – 3cr	150	Community & FSM Rotations focusing on beginning skills in areas	FSM (75) CPH (75)	\$500 per credit = \$1500	Preceptors and MSU Faculty
Spring Year 2	FCS562: Advanced MNT – 3cr	30	Case studies, role-playing, SIM	CPS (30)	x	MSU Faculty
Spring Year 2	FCS593: Supervised Experiential Learning – 3cr	150	Clinical, Community & FSM Rotations focusing on beginning to moderate skills in areas	FSM (60) CPH (60) CPS (30)	\$500 per credit = \$1500	Preceptors and MSU Faculty
Sum. Year 3	FCS601: Community & Behavioral Health Nutrition - 3cr	30	Case studies, role-playing, community needs assessment project	CPH (30)	x	MSU Faculty
Sum. 3	FCS610: Research & Evidence in Nutrition - 3cr	30	Evidence Analysis Project and Research Presentation	CT (30)	X	MSU Faculty
Sum. Year 3	FCS693: Supervised Experiential Learning – 2cr	100	Clinical, Community & FSM Rotations focusing on advancing skills in areas	FSM (30) CPH (40) CPS (30)	\$500 per credit = \$1000	Preceptors and MSU Faculty
Fall Year 3	FCS631: Nutrition Education & Counseling – 2cr	30	Case studies, role-playing, SIM	CPS (30)	X	MSU faculty
Fall Year 3	FCS630: Dietetics Graduate Seminar – 1cr	10	Role-playing (interviews) and presentation on research	CPB (10)	x	MSU Faculty
Fall Year 3	CSP571: Interpersonal Helping Skills	10	Video recorded SIM counseling sessions	CPS (10)	x	MSU Faculty
Fall Year 3	FCS693: Supervised Experiential Learning – 3cr	150	Clinical, Community & FSM Rotations focusing on advancing skills in areas	FSM (35) CPH (50) CPS (65)	\$500 per credit = \$1500	Preceptors and MSU Faculty
Spring Year 3	FCS640: Nutritional Supps and Pharmacology – 2cr	30	Case studies, role-playing, SIM	CPS (30)	x	MSU Faculty
Sp.		250		CPH (75)		

Year 3	FCS693: Supervised Experiential Learning – 5cr		Clinical, Community & FSM Rotations focusing on advancing skills in areas	CPS (75)	\$500 per credit = \$2500	Preceptors and MSU Faculty
				LBMO (20)		
				Open (80)		
				1000 hrs SEL	\$8000 SEL fees	

Student Experiential Learning (SEL) Related Policies

Students should be aware that they will be required to comply with all rules, regulations, bylaws and policies of their assigned (or arranged) SEL activities site. This will require being in compliance with all Immunization requirements of the facility, including COVID-19 vaccination requirements of the facility, and complying with all drug testing and criminal background checks if required by an SEL facility. MSU and the dietetics program in the Department of Family Consumer Science have no control over the rules and regulations of an individual facility. If students have concerns about this policy, they should discuss them as early as possible in their program with the Program Director. Facilities / preceptors may also require specific HIPAA/patient privacy, ServSafe or other training for students while in their facilities and students must be prepared to meet these requirements.

In addition to meeting the facilities' requirements while on-site, some facilities/preceptors may require pre-rotation assignments from the students and you should plan to complete these prior to starting a rotation and in a manner acceptable to the preceptor/facility.

SEL Health and Immunization Policy: The policies of individual facilities will supersede this policy but at a minimum, students will need to obtain the following immunizations/exams and document such by submitting records to the D2L course site (which only the Program Director will have access to; all records will be kept otherwise confidential at MSU and students should plan to provide all documentation to facilities as required by their policies). Students should note that vaccinations may need to be done in a series that may take time so should plan appropriately for having these vaccinations completed before beginning SEL activities. Additionally, students must be covered by a health insurance program in most facilities and students should be able to provide documentation of such. Students are financially responsible for any personal injury or illness which may occur during the program, including while at SEL activity sites.

1. A Physical Examination documenting the absence of infectious disease or disability which would interfere with the student's ability to participate in on-site activities (note: this can be done at Student Health)
2. Hepatitis B Surface Antibody Titer – titer results showing immunity (quantitative preferred; qualitative accepted) – or documentation of completed Hepatitis B vaccination series (3 doses)
3. MMR (Measles, Mumps and Rubella) – titer results showing immunity (quantitative preferred; qualitative accepted) – or documentation of completed MMR series (2 doses)
4. Varicella (Chickenpox) – titer results showing immunity (quantitative preferred; qualitative accepted) – or documentation of completed vaccination (2 doses)
5. Tdap (Tetanus, Diphtheria, Acellular Pertussis) – documentation of a Tdap booster within the past 10 years (booster after original vaccination)
6. Tuberculosis (or PPD) Test/Screening – an initial 2-step with annual 1-step testing is required or a Chest X-ray is required to document dormancy.

SEL Attendance Policy: Students are expected to be at least 10 minutes early for all SEL activities and to be dressed professionally (or as required by the facility/preceptor). It is a **Core Professional Behavior (CPB)** to be on time for work and to allow time for unexpected traffic or other delays, the Professional Program expects that you

will arrive at the facility ready to work at least 10 minutes prior to the start of the experience, minimum. In the event of an illness or emergency that requires you to miss a scheduled SEL activity, students must contact the Program Director or FCS Department office as soon as possible as well as contact the site. Excused absences from SEL experiences may be rescheduled, although may not be able to be with the same preceptor/site due to scheduling. Students should work with the Program Director as soon as possible to remedy these situations. Unexcused absences or late attendance to a scheduled SEL activity may result in the student needing to register for additional Supervised Experiential Learning (SEL) credits and may delay the student's progress, depending on availability of preceptors/sites to accommodate a student.

SEL Attire Policy: Students are expected to dress in conservative and professional work attire and present a neat and clean appearance while in all on-site SEL activities although any dress code of the facility/preceptor overrides this policy. For course-related SEL activities, students are also expected to be professionally dressed if they will be interacting with anyone outside of other members of the course. Students must wear an MSU identification card and identify themselves as "students" at all times.

SEL Travel Policy: Students are responsible for the costs of travel to and from all SEL activities and are responsible for their safety, following all applicable state laws related to transportation such as having a current driver's license and automobile insurance. Students are responsible for parking costs associated with attending SEL activities.

SEL Privacy Policy: Students must be aware of HIPAA and other privacy requirements of the preceptor/facility in which they are spending time for SEL activities. In general, all client/patient related information should be kept extremely confidential and should not be discussed, even with other students. Students overheard discussing confidential information will need to meet with the Program Director and disciplinary action may be taken. Confidentiality is a **Core Professional Behavior** expected of all students in the Professional Program.

SEL Liability Insurance Policy: Students engaging in SEL related activities off campus must carry Student Professional Liability Insurance. The Academy of Nutrition and Dietetics (AND) provides member discounts on policies from Mercer Consumer: <https://www.eatrightpro.org/membership/member-benefits/discounts-on-products-and-services/member-advantage-program> (must be signed in) but students aren't obligated to any particular company for this coverage. Public information for Mercer is available here: https://www.proliability.com/professional-liability-insurance/dietetic-practitioners.html?utm_source=pl-academy&utm_medium=aem&utm_campaign=academy-int&utm_content=aem-pl&utm_term=dn-sps Twelve months of coverage costs around \$26 for student-members of the Academy. **Student Liability Insurance is also available through the MSU Cashier's Office.** Students must provide evidence of coverage throughout Year 2 and Year 3 in the program (while participating in Supervised Experiential Learning courses FCS593 or FCS693).

Other SEL Related Policies: Students should be aware that SEL on-site facilities/preceptors may require additional items not listed here such as drug testing, background checks or additional health/vaccine related items. Students will be informed of these items while in the Professional Program and any questions or concerns related to this should be discussed with the Program Director.

SEL Documentation and Evaluation Policies and Forms

Students are responsible for tracking all SEL hours (both those embedded in a course and those that occur through the SEL credits at on-site experiences). This documentation includes the following and the student is responsible for uploading all documentation to the D2L site unless noted below. All forms are available in the D2L site for Dietetics and in the Portfolio and SEL Guide (a separate document, also posted in D2L).

1. **Student TimeCards**

- a. This tracks all time engaged in SEL and activities completed. The student should complete an individual time card for **each** facility/experience/preceptor and **each** in-class activity that counts as SEL. These must be signed by the Preceptor for on-site experiences and the faculty member for the in-class SEL activities. These will be submitted to the D2L site.
2. **Student Experience Journal**
 - a. Students will keep a self-reflection journal of all time logged on a timecard. Logs should include a summary of activities performed or observed on the shift as well as self-reflection on your performance, lessons learned, particular things that stood out about that shift (what went well or not well), and any other notes of importance from the shift.
 - i. Students should document each Nutrition Assessment or Nutrition Education they performed during rotations.
 - ii. Students should document each opportunity to work with a client/patient from a minority ethnicity/race.
 - iii. Students should document each opportunity to work with specific populations (infants, children, adolescents, adults, pregnant females, lactating females or older adults)
 - iv. Students should document each opportunity to work with specific conditions/diseases (overweight, obesity, disordered eating, developmental disorders, intellectual disorders, behavioral health disorders, neurological disorders, endocrine disorders, cancer, malnutrition, cardiovascular disease, gastrointestinal disease or renal disease).
 - v. Students should document each opportunity to use specific skills in practice (measuring blood-pressure, conducting point-of-care laboratory testing, initiating nutrition-related pharmacotherapy, providing instruction to diabetics, assist in the placement of NG tubes, assisting with a swallow screen).
3. **Preceptor Evaluations**
 - a. For all on-site SEL, students must submit a Preceptor Evaluation form to the Preceptor who will complete the evaluation and submit it to the Program Director **directly**. The Program Director will meet with students to discuss the Preceptor Evaluation if any scores less than satisfactory are received from the Preceptor.
4. **Student Rotation Evaluations**
 - a. For all on-site SEL, students must submit a Student Evaluation of the rotation to D2L upon completion of the rotation to document learning of competencies connected to the rotation as well as provide student feedback on each particular rotation experience.
5. **Note on Portfolio Documentation**
 - a. For any course or SEL (in-class or on-site) with a Portfolio Item associated, students must submit the GRADED/EVALUATED portfolio item to the D2L site.

See the separate Portfolio and SEL Guide in D2L for details and assignments related to documentation of achievement of competencies in courses with Portfolio and or SEL Activities/Assignments!!

Approved Preceptors

A list of approved preceptors will be maintained in the D2L site for Dietetics and updated each semester. Any questions about Preceptors should be directed to the Program Director.

Preceptor Responsibilities vs Student Responsibilities

Preceptors who are providing SEL hours for students in the Professional Program at MSU are primarily volunteers and students are expected to respect their time and show appreciation through professional behaviors while on-site with a preceptor. Even SEL experiences tied to courses for adjunct or regular faculty involve a significant time commitment. A **Core Professional Behavior** expected of students would be to thank the preceptor for their time. The preceptor's responsibility is to provide the opportunity for students to engage in activities typically conducted by an RDN or other food and nutrition related expert in their setting. Preceptors are responsible for providing feedback to the Program Director on the student's performance (Preceptor evaluation) while in the rotation, and for signing the student's TimeCard documenting time in that rotation. Beyond that, the preceptor is not responsible for student learning and students are expected to engage with the opportunity provided and be sure to learn the Knowledge, Skills and Attitudes (KAS) expected of a professional in that area as specified in the "Information and Competencies Form" for a specific rotation. Students must meet the competencies of that rotation during their assigned time in that rotation or they will need to register for additional SEL course credits until they have successfully met the competencies. It is in your best interest to take advantage of the opportunity to engage in SEL experiences. **Ask questions! Take notes!** Learn as much as you can and ask to learn more where possible! Students are responsible for documenting all hours engaged in SEL (Student TimeCards) and documenting activities leading to competency (Student Evaluation) and ensuring that Preceptors receive the Preceptor Evaluation form so they can submit that to the Program Director (Preceptor Evaluations are not to be returned to the student but instead should be sent directly to the Program Director).

Distance Learning

The Professional Program in Nutrition and Dietetics at MSU is a hybrid program with some courses in the Professional Program being offered online (asynchronous), some online/HyFlex (synchronous) and some as Hybrid (partially in person and partially online) as well as some fully in-person coursework. Undergraduate courses will be primarily on-campus offerings while the graduate level courses in the program will have HyFlex capability or be fully online (synchronous). The purpose of this variability is to maximize student availability and flexibility for attending rotations in their SEL experiences. **Courses with online examinations will require students utilize a video camera for taking examinations and a method of confirming student identification (such as the MSU Student ID).**

Off-campus SEL hours will occur within 100 miles of Mankato, Minnesota unless a student requests a site(s) outside of that range. While some flexibility may occur in SEL experience sites, students should note, as discussed above, that initiating formal agreements with a new site which MSU does not currently have an Affiliation Agreement with can take time and should be arranged with the Program Director well in advance (at least two months). Students must remain available to come to campus (in Mankato, Minnesota) as required by the program's coursework and/or SEL experiences, thus, a fully distance learning option is not available in the undergraduate or graduate phase of the program. Questions about this should be discussed with the Program Director.

Transfer Credit and Prior Learning Credit

MSU has policies in place regarding the process of transfer credit for learning outside of MSU. For the 3-year Professional Program in Dietetics, only didactic courses (without Portfolio items or SEL hours attached) will be accepted in transfer credit through the standard University transfer evaluation, unless explicitly approved by the Program Director. More information about MSU's course transfer policies can be found at

<https://www.mnsu.edu/academics/course-planning-and-registration/registration-and-academic-records/incoming-students-registration-resources/transfer-of-credit/> and for Graduate coursework, here: <https://grad.mnsu.edu/graduate-college-policy/> Courses in our program which include Portfolio Items or SEL hours must be evaluated for transfer by the Program Director to ensure students have met the competencies required in the Competency-Based Education (CBE) model of the Future Education Model program in Dietetics at MSU.

Completion of a Bachelor's in Dietetics (DPD) elsewhere does not automatically determine a student's placement/progression within the 3-year Professional Program at MSU or the 2-year Graduate Program. Each course or outside experience which an applicant is seeking transfer or prior-learning credit for must be evaluated individually and within MSU's policies regarding transfer credit (link above) and policies regarding prior-learning credit (link below).

Students seeking Transfer Credit and/or Prior Learning Credit for placement into the Master of Science in Dietetics should review the "Admission to the Master's in Dietetics" information earlier in this Handbook.

Students who would like to be considered for Prior Learning credit for coursework related to MSU courses with embedded Portfolio Items or SEL hours, or for significant work or other related experiences in an area related to a Professional Program course with Portfolio Items or SEL hours must demonstrate evidence of this prior learning through a formal portfolio process and should be advised this can take some time to gain the necessary approvals. Consideration for credit requires documentation, including gathering syllabi for previous coursework. More about these processes at MSU may found at <https://admin.mnsu.edu/organizational-information/policies-procedures/university-policies/credit-for-prior-learning-for-undergraduate-students/> and depending on the extent of the prior learning evaluation being requested, a fee may be associated per Board Policy 5.11 <https://admin.mnsu.edu/globalassets/academic-affairs/forms/proceduresmnsucuboardpolicy511.pdf> **Students in this situation are encouraged to meet with the Program Director very early in their academic pathway at MSU.**

At this time, MSU does not have a "Master's only" pathway (without Supervised Experiential Learning) for currently registered RDN's. Supervised Experiential Learning is embedded in almost all of our Graduate level courses and cannot be reasonably separated from the academic coursework. However, credit for professional experience / prior learning could be considered for SEL-specific courses through the University's usual transfer pathways. Current RDN's can contact the Program Director for further information about options.

*NOTE: For consideration of a Verification Statement, students must have completed the required graduate courses for the Masters in Dietetics as well as the required Portfolio Items associated with undergraduate courses at MSU. Students who completed FCS280, 340, 376, 480W and 483 at MSU with a C or better and satisfactorily completed the portfolio items will be granted **prior learning credit** for those courses automatically. Students who completed their undergraduate / pre-requisite courses at a different institution will need to have a Prior Learning evaluation done by the Program Director to determine satisfactory completion of those courses and Portfolio Items.*

Program Completion and Verification Statement Requirements

Students must complete all degree requirements and comply with all University, College, Department and Program policies, outlined in the University undergraduate and graduate catalogs to complete the Bachelor of Science in Nutrition & Dietetics and the Master of Science in Dietetics programs. **To receive a Verification Statement, students must successfully complete the Master of Science in Dietetics and all related SEL.** Students must complete the University's graduation application on time for the semester they intend to graduate for both the BS

and the MS programs. University policies are found at <https://www.mnsu.edu/graduation-services/preparing-to-graduate/apply-for-graduation/>

Program Completion timeframe: A maximum of six years is allowed for completion of a Master's of Science in accordance with MSU Graduate School policies: <https://grad.mnsu.edu/graduate-college-policy/> Completion of the Graduate courses (the ACEND Graduate Program) is anticipated to take 2 years (Year 2 + Year 3 in the three-year Professional program).

Throughout the 3-year Professional Program, students will complete a series of "Portfolio Activities". Some of these will be within courses and some will be in SEL rotations. See the separate **Portfolio and SEL Assignments Handbook** for the Portfolio Activities. Students will submit these throughout the program and progress will be tracked by the Program Director. **Verification Statements cannot be released in the absence of a satisfactorily completed Portfolio.**

Verification Statement procedure: In order to receive a Verification Statement to be eligible for the CDR Registration Examination (<https://www.cdrnet.org/rd-exam-overview>), the student must submit an "Application for Verification" (form can be found in the D2L site for Dietetics) and submit that to the Program Director by the end of the final semester of the Professional Program (final graduate semester). The Program Director will verify that students have met all graduation requirements for the Master of Science in Dietetics degree and have satisfactorily completed the Supervised Experiential Learning (SEL) and all program competencies. Once the Program Director has verified the student's graduation and competency completion, a Verification Statement will be delivered to the student electronically (through the email specified in the Application for Verification). Students may request paper copies of the Verification Statement. Students should note that it can take some time after the graduation ceremony for the Records Office to verify all coursework and graduation requirements have been met and "post" the degree to your transcript. **Verification Statements cannot be released until MSU graduation with the Master's degree is verified via a transcript.**

General post-graduation information for MSU about these processes can be found at <https://www.mnsu.edu/graduation-services/after-graduation/>

Student Retention, Disciplinary and Termination Procedures

When students are admitted to the 3-year Professional Program in Dietetics at MSU, it is the Department's intention to work with you to guide you toward full program completion. We are invested in you just as we know you invest in your education! **Students are required to meet at least once per semester with your Dietetics faculty advisor in the program** and to reach out to the Program Director any time with program-administration related questions.

While students will work primarily with your faculty advisor in the program to individualize your plans and ensure forward progress in your academic plan, the Program Director will regularly monitor your progress as part of the program's overall evaluation through submission of your Portfolio Activities and SEL Activities. Students will submit the required documentation (portfolio documents related to SEL and other competencies, SEL TimeCards, SEL Student Evaluations of the Preceptor, etc) to the D2L "course" site for the Dietetics program and documentation is monitored by the Program Director. Your course grades, portfolio documentation of competency achievement and professional behaviors outside of class on campus and on-site for SEL hours is all monitored to ensure your individual success and that of the program. Formative assessment is conducted via course activities throughout the program and Summative assessment is conducted through the Portfolio Activities, SEL Activities and

satisfactory completion of SEL hours. The Program Director tracks individual students' performance and progress and meets with students and/or their faculty advisor when students are not progressing as expected.

If a student, faculty, advisor or preceptor indicates a student is not meeting the competencies associated with a SEL or Portfolio Activity, or the student is not achieving a C or better in all coursework, the student must meet with the Program Director (and your faculty advisor if you request the advisor's presence) to develop a Remediation Plan and strategies to address the deficiencies. Students will need to meet with the Program Director if they receive a grade of less than a C, or an Incomplete, in any Professional Program course or an "unsatisfactory" rating in any SEL experience or Portfolio Activity. Remediation Plans may include repeating courses or registering for additional SEL credits (FCS593 or FCS693 as appropriate) to gain additional experience in a rotation. **Students need to be aware that due to scheduling constraints, any additional SEL experience hours (any additional credits in FCS593 or FCS693) may extend the student's time in the program.** A written Remediation Plan will be developed and signed by both the student and the Program Director before being placed in the student's advising file. If a student does not succeed in the planned remediation (as specified in the Remediation plan), or succeeds in a Remediation Plan but then is again in a position of needing remediation again, the student may be dismissed from the Professional Program. Students may appeal a program dismissal to the Program Director after six months if they then meet all admission requirements to the program, including GPA requirements, and wish to be readmitted. Students in this situation should work individually with the Program Director to develop a plan for success. Students on a Remediation Plan must immediately resign any positions they hold on the Board for SDNO as the expectation is for students to focus on their academic progression. Students who are dismissed from the program will be counseled by their faculty advisor into paths that may be appropriate alternative pathways for them.

Students are responsible for monitoring their personal academic progress, their mastery of competencies in the program (via the D2L Portfolio Items and SEL Activities tracking) and monitoring their completion of program requirements. Your faculty advisor, and the Program Director as needed, can assist you with this, however students are expected to be actively engaged in their own Plan of Study and progression towards graduation.

Student Dismissal from the Program: In addition to the academic reasons for dismissal discussed above, students may be dismissed from the Professional Program under the following conditions and dismissal for these reasons cannot be appealed to the Program Director, although students can follow the Appeal processes of the University if they wish to. Students will be notified in writing (to their MavMail email address) if they have been dismissed from the program upon:

1. A single violation of the University Code of Conduct as indicated at <https://www.mnsu.edu/student-conduct/student-conduct-policies/>
2. A single violation of the University Academic Integrity policies as indicated at <https://www.mnsu.edu/student-conduct/student-conduct-resources-for-faculty/student-conduct-academic-dishonesty/>
3. A third instance of unprofessional behavior documented by a program faculty member or preceptor.
4. A second failing grade (less than a C) in any Professional Program course.

Students who have been dismissed from the program for one of these violations may follow the University's appeal process if they wish: <https://www.mnsu.edu/university-life/campus-services/student-affairs/student-complains-and-appeals/student-appeals-resources/>

Compensation and Employee Replacement Policies

While students may perform “Staff Relief” as part of the demonstration of competencies, students are not employees of the SEL site/preceptor and must be supervised by an approved professional staff member of the facility who takes responsibility for the work of the student. Students are not paid during the SEL activity and cannot serve as temporary employees for a facility as they are not registered/licensed dietitians. The following specific policies apply:

1. Students may not conduct staff relief during SEL activities related to the FCS593 course; staff relief can only occur with a student participating in SEL activities related to enrollment in FCS693. Staff relief is most appropriately implemented near the end of a student’s rotation as a culminating experience to demonstrate they are prepared for entry level practice.
2. While students may conduct professional activities independently during Staff Relief, the Preceptor still needs to co-sign any clinical notes and continue to provide supervision and feedback to the student. The Preceptor should be present in the facility unless alternative, appropriate supervision of the student has been arranged during Staff Relief. For example, another approved RDN in the facility who agrees to supervise the student during Staff Relief may do so but a student performing Staff Relief could not be the only person in a department. The alternative supervisor during a Staff Relief experience should be someone who would or could normally replace or supervise the Preceptor the student is doing Staff Relief for and must be covered under the terms of the MSU Affiliation Agreement with that institution.

Equal Opportunity Policy

As a University, MSU demonstrates a strong commitment to Diversity, Equity, Inclusion and equal opportunities for all students. MSU is consistently home to the largest diversity of the 26 colleges and 7 universities of the Minnesota State Colleges & Universities (MnSCU) system and has strived for all students to feel welcome and included on our campus. The [Office of Equal Opportunity and Title IX](#) at MSU states: “Minnesota State Mankato is committed to providing access, equal education and employment opportunities to all persons, and does not discriminate on the basis of race, sex, color, creed, age, national origin, disability, marital status, status with regard to public assistance, sexual orientation, gender identity, gender expression or any other group or class in which discrimination is prohibited by federal or state law.” The Office’s website contains numerous policies and resources available for students, staff or faculty who have concerns in this area. The Department of Family Consumer Science is committed to racial equity and accessibility as described on our Department website: <https://ahn.mnsu.edu/academic-programs/family-consumer-science/about-family-consumer-science/mission/>

Professional Memberships and Activities Policies

A **Core Professional Behavior** for students in the Dietetics program at MSU is to engage in the profession of Dietetics and other professional engagement opportunities. Students have several opportunities to engage while a student at MSU and engagement is expected!

Academy of Nutrition and Dietetics (Student Member)

The Academy (“AND”) is the national membership organization for Registered Dietitian Nutritionists (RDN’s) in the United States and globally. Students are strongly encouraged to become student members of AND while pursuing their degree at MSU. Membership allows discounts on books such as one is required for MNT and students will be required to use the Academy’s “Evidence Analysis Library” during the graduate level Research course in the program. Membership also allows opportunities to engage in everything happening in the field and stay current, and provides a subscription to the *Journal of the Academy of Nutrition and Dietetics* (JAND). The Academy hosts

an annual conference, the Food and Nutrition Conference and Expo (“FNCE”) which students are strongly encouraged to attend at least once and some departmental funds are available to assist students in conference attendance. Membership runs from June 1st to May 31st each year. Public information from the Academy can be found at www.eatright.org while information for members can be found at www.eatrightpro.org Membership information can be found at: <https://www.eatrightpro.org/membership/membership-types-and-criteria/student-member>

Student Dietetic and Nutrition Organization (SDNO)

SDNO is the membership organization for students in Nutrition and Dietetics related majors at MSU (all are welcome!). SDNO typically holds weekly meetings and often has guest speakers who are practicing in the field and share information about their education and career path with the SDNO members. SDNO requires volunteer hours during the academic year, getting students engaged across campus and the community which can often help members explore the various areas of food and nutrition work. More information can be found in the D2L site for Dietetics, from the SDNO officers, or from the MSU Registered Student Organizations (RSO) website: <https://www.mnsu.edu/university-life/activities-and-organizations/student-organizations-leadership/rso/>.

Phi Upsilon Omicron

Phi Upsilon Omicron is the national family and consumer sciences honor society. The purposes of Phi U are to recognize and encourage academic excellence, to develop qualities of personal and professional leadership, to provide opportunities for professional service as well as service to the profession, and to encourage personal and professional integrity. Membership is by invitation only to students in the Department of Family Consumer Science who have completed a minimum of 40 semester hours, rank in the top 35 percent of their class, and exhibit potential for professional and community leadership. Contact Dr. Jae Min Lee at jae-min.lee@mnsu.edu for further information.

American Association of Family Consumer Science (AAFCS)

AAFCS is the only professional association dedicated to Family and Consumer Science professionals. AAFCS strives to improve the quality and standards of individual and family life by providing educational programs, influencing public policy, and through communication. Our members focus on an integrative approach to the reciprocal relationships among individuals, families and communities, as well as the environments in which they function. The AAFCS student chapter is open to all FCS majors. Contact Dr. Jill Conlon for more information at jill.conlon@mnsu.edu.

Sources of Information for Students:

The Department of FCS has a TV monitor in the hall outside of WC B-102 and bulletin boards throughout the department on which notices of upcoming activities, meetings, and news of importance to students and staff are posted. The [Family Consumer Science](#) web page and the *Family Consumer Science at MSU's* [Facebook page](#) provide announcements and job openings. The Department's administrative assistant, Jennifer Brady, is very helpful and knowledgeable. You may receive email announcements from her (jennifer.brady@mnsu.edu). Her office is located in Wiecking B-102, and her office hours are 7:30 AM – 4:00 PM, Monday - Friday.

The College of Allied Health and Sciences [website](#) and [Facebook](#) page can also be helpful to students.

Dress Code Policies

When students are participating in Supervised Experiential Learning (SEL) outside of the classroom, students are expected to maintain a professional appearance. Expectations include clean, pressed and conservative attire and good personal hygiene, including clean and short nails. Business casual or full business attire is the expectation. Business casual is typically defined as something less than a “full suit or suit & tie” but no jeans, no shorts, no short skirts/dresses with close-toed shoes likely required in most work spaces. Students should be aware of the facility and type of SEL they are dressing for (foodservice operations will likely require different dress than a clinical SEL). Some facilities may have their own specific dress code policy and students are expected to conform to the policies of the facility providing the SEL experience. It is strongly recommended that students avoid perfumes and other strong odors that can impact co-workers in small spaces and many patients are sensitive to smells. Additionally, students should plan to have hair pulled up or back due to the risks of hair in food (much as you’d prepare for a Foods Lab!). Students must wear their University name badge at all times when participating in SEL outside of the classroom.

Support Services and Disability Accommodations

At MSU, students with disabilities or related concerns should contact the Office of Accessibility Resources: <https://www.mnsu.edu/access> This office coordinates accommodations for students and is a resource for students to ensure equal access to learning. Students with temporary conditions such as an emergency or medical illness lasting more than two weeks can also seek accommodations through this Office.

Links to a large number of Student Services available on campus including the below is found at: <https://www.mnsu.edu/university-life/campus-services/> and includes:

1. Career Development Center
2. Library Services
3. Center for Academic Success
4. International Student & Scholar Services
5. TRIO Student Support Services
6. Student Financial Services
7. Counseling Center
8. Student Health Services
9. Campus Recreation / Club Sports
10. Lesbian, Gay, Bisexual Transgender Center (LGBTC)
11. Maverick Food Pantry
12. Minnesota State Student Association
13. Nontraditional Student Program
14. Student Affairs
15. Veterans Center
16. Women’s Center

Complaints (Grievance) Procedures

Students with a concern or complaint should start the process of resolution by discussing the issue directly with the staff/faculty/student with whom they have a complaint or concern. A **Core Professional Behavior** is the ability to resolve conflicts directly as there will always be conflicts that arise in your future professional life.

However, students who feel that their concern or complaint is not being resolved, or are too intimidated by the person with whom they have a conflict, should follow a “chain of command” for seeking assistance with resolution. In Dietetics, the “chain of command” is as follows:

Faculty Member --> Department Chair --> Dean of the College --> University*

*MSU has specific departments to handle different University-level concerns, depending on the nature of the concern.

Students should follow this chain of command and document the actions they have taken to resolve complaints.

Information about MSU’s student complaints and grievances policies and procedures can be found at: <https://www.mnsu.edu/university-life/campus-services/student-affairs/student-complains-and-appeals/submit-complaint-or-grievance/>

The Dietetics program is an accredited program with ACEND, the accrediting body of the profession. Students may submit a complaint against an accredited program (however, the ACEND board does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admissions, appointment, promotion, or dismissal of faculty or students”). ACEND gets involved in an allegation when a program may not be in compliance with the Accreditation Standards or policies. More information can be found at:

<https://www.eatrightpro.org/acend/public-notice-and-announcements/filing-a-complaint-with-acend>

Program Schedule, Vacations and Holidays

The program, including all SEL rotations, follow the MSU published schedule each semester. Students may schedule SEL during University breaks if the student, the preceptor and the Program Director/SEL Coordinator agree in writing. The program follows University scheduling for school breaks including holidays and longer breaks.

The University publishes the Academic Calendars at least a year in advance and these can be found at: <https://admin.mnsu.edu/academic-affairs/university-calendars/>. Students in the program are expected to schedule vacations/travel/absences during official school breaks/holidays and not during a semester’s regular meeting days. Personal vacation time is not an excused absence for missing coursework or SEL experiences.

Leave of Absence and Extension of Program Policies

If a student feels the need to take a Leave of Absence or Withdraw from the program – or feels that due to extenuating circumstances, they may need an extension of the usual time-of-completion for the program, those concerns should be discussed first with the faculty advisor and then, if the faculty advisor feels additional pursuit of these types of accommodations need to be taken, in consult with the Program Director.

A Leave of Absence (LOA) is a temporary withdrawal from the program and typically involves stepping away from academic progress entirely. A part-time pathway may be considered in consult with the Program Director, depending on the circumstances and ability of the student to engage adequately in their academic responsibilities. To be eligible for an LOA, a student must be in good academic standing (current cumulative GPA of 3.0 or higher on a 4.0 scale and meeting all program expectations for progression towards program completion). Thus, an LOA is not a resolution for students struggling academically without extenuating circumstances intervening in their academic success. A LOA approved in writing by the Program Director will ensure the student may return to the

program if they do so within 12 months (1 year). Beyond that date, or without an approved LOA, students will need to reapply to the Professional Program during normal application cycles and have their application competitively considered for re-admission to the Professional Program. Students should note that the LOA process of admission/readmission to the Professional Program in Dietetics is completely separate from any and all Withdrawal (Leave) and Readmission processes of the University. MSU's withdrawal policies can be found at: <https://www.mnsu.edu/university-life/campus-services/campushub/bills-payment/official-withdrawals/>

Students who intend to permanently withdraw from the program should meet with their faculty advisor and/or the Program Director to inform the program so that all arrangements for SEL activities can be cancelled in respect of our outside partners / preceptors. However, all formal withdrawal processes need to occur with the University as the Department cannot withdraw a student from the University and failure to formally withdraw can have academic and financial consequences for students.

Any extension of the program's usual time-of-completion (academic plan) needs to be done in conjunction with your faculty advisor and the Program Director.

Advising, MavPass and Other Resources

Students accepted into the three-year Professional Program in Dietetics must meet with their faculty advisor in the Department of Family Consumer Science no less than once per semester. The pathway to becoming a MSU Bachelor's and Master's graduate is complex and the pathway to becoming a Registered Dietitian Nutritionist is in flux. Advising from your faculty is imperative to your success in this pathway. Additionally, your faculty advisor can guide you to resources such as those covered previously in this catalog and the numerous other resources available to you as a Maverick! Links to many of these resources, including MavPASS, are available in the D2L site for Dietetics. MavPASS is a peer-mentoring program for courses such as Anatomy, Physiology and Chemistry which many students are challenged by. **You are NOT alone in your journey here at MSU Dietetics!**

Costs, Scholarships and Financial Aid

Costs

Calculating costs for a college degree can be complex and MSU / Department resources are available to help you navigate this complexity. When calculating a total cost for completing the Dietetics program from start to finish, students should consider the following:

1. Undergraduate tuition and fees [Undergraduate TAF]
 - a. MSU uses a "block tuition" where all credits between 12 and 18 credits per semester are one single price.
 - b. Applies to all courses at the 0-499 level taken while enrolled as an undergraduate student at MSU. Costs are impacted by various factors such as your "in-state" status and the below listed University resources can help you determine your costs, but students with additional tuition and fees (TAF) questions should discuss them with the University resources such as the Financial Aid office and Admissions which [Campus Hub](https://www.mnsu.edu/university-life/campus-services/campushub/bills-payment/tuition-and-fees/) staff can help guide you to the right office.
 - i. Tuition and Fees estimates: <https://www.mnsu.edu/university-life/campus-services/campushub/bills-payment/tuition-and-fees/>

- ii. Cost of Attendance estimates (including housing, books, meals):
<https://www.mnsu.edu/university-life/campus-services/campus-hub/financial-aid/cost-of-attendance/> and <https://www.mnsu.edu/university-life/campus-services/campus-hub/financial-aid/cost-of-attendance/co-undergraduate/>
 - c. Note: students in this program will take 12 credits of graduate students while enrolled as undergraduate students at MSU and graduate tuition rates will apply. These credits do not count toward a “block tuition” rate and students are encouraged to discuss their individual situation with your Financial Aid counselor.
- 2. Graduate tuition and fees [Graduate TAF]
 - a. Applies to all courses taken with enrolled as an undergraduate or graduate student at MSU
 - i. Tuition and Fees estimates: <https://www.mnsu.edu/university-life/campus-services/campus-hub/bills-payment/tuition-and-fees/>
- 3. Housing, meals, textbooks
 - a. These will vary widely depending on multiple factors. The above “cost of attendance” estimates can help students determine average costs for these if students are considering on-campus housing and meals. Mankato has a wide variety of near-campus options for students who want to live off campus and the Residential Life office can assist with finding options off-campus in addition to on-campus residential options: <https://www.mnsu.edu/university-life/housing/off-campus-housing/>
- 4. Specific program-related costs
 - a. Courses held in the Foods Lab (FCS150: Food & Culture, FCS340: Food Science and FCS480W: Applied Food Science) have an additional fee associated with them to cover the costs of groceries purchased for the labs, currently \$40 per course for these three courses.
 - b. Courses with non-course-related SEL experiences (on-site, “internship type” experiences) have additional fees associated with them (FCS593 and FCS693). Those fees are outlined in the Overview of SEL chart noted above and amount to a total of \$8,000 over the course of the Professional Program. This is similar to a “Dietetic Internship” (D.I.) cost students would pay in a separate D.I. program and covers the costs of the management and provision of the SEL experiential opportunities, schedules, programming, teaching and assessment.

Scholarships

MSU has a wide range of scholarships available to students to assist with the cost of education. This includes admissions-related scholarships (students receive upon admission), University-wide scholarships, College-wide scholarships and specific Departmental scholarships. Information about these scholarships can be found on the University’s website at <https://mnsu.academicworks.com/> and <https://www.mnsu.edu/university-life/campus-services/campus-hub/financial-aid/scholarships/> Information about the timeline for scholarships can be found: <https://www.mnsu.edu/scholarships/scholarship-timelines/> Additionally, announcements about Scholarships that become available are posted in the D2L site for Dietetics.

Information specific to the College of Allied Health and Nursing scholarships can be found at: <https://ahn.mnsu.edu/advising-and-scholarships/>

Financial Aid

Students are strongly encouraged to be in communication with the Office of Financial Aid. Financial aid programs (grants, scholarships, loans) are complex and very individualized and faculty advisors are not experts in this field so students are encouraged to visit with those who are experts! The Financial Aid office is at <https://www.mnsu.edu/university-life/campus-services/campushub/financial-aid/> and questions can be initiated at the Campus Hub in the Centennial Student Union.

Dropping Courses, Withdrawals and Refunds

Students wanting to drop a course, withdraw from the University for the semester or seeking a refund will need to follow all University policies regarding these processes. Whether a partial or full refund will be granted by the University is determined by these policies. More information can be found at:

1. Dropping courses: Students can add and drop courses themselves in eServices. University policies can be found at: <https://www.mnsu.edu/university-life/campus-services/campushub/bills-payment/dropping-courses/>
2. Withdrawing from the University for a semester: University policies can be found at: <https://www.mnsu.edu/university-life/campus-services/campushub/bills-payment/official-withdrawals/>
3. Policies related to appeals related to receiving a Refund for tuition paid can be found at: <https://www.mnsu.edu/university-life/campus-services/campushub/bills-payment/tuition-appeal/>

Post-graduation and Employment Surveys and Alumni Relations

As a proud alumnus of the MSU Dietetics program, you will be asked to participate in post-graduation surveys and surveys of your employer to help gauge the quality of the MSU Dietetics program. We want to be sure we continue to graduate skilled and compassionate Registered Dietitian Nutritionists (RDN's) into the future and those surveys of you and your employer after graduation help us do that. You will be asked to provide a non-MSU email upon graduation (although your MSU email remains active for some time!) and to participate when asked to complete a survey or give one to your employer. We appreciate your help on this! Additionally, we love to have our alumni serve in active roles in educating the next generation of RDN's and many of our adjunct faculty and those who provide experiential learning for our students are former Mavericks!

The University maintains a strong Alumni Association and students are encouraged to stay engaged with the University: <https://www.mnsu.edu/alumni-portal/alumni-association/> **Once a Maverick, always a Maverick!**

If there are any questions or concerns you have about the items in this Student Handbook, please do not hesitate to reach out to the Dietetics Program Director:

Dr. Shelly Brandenburger, PhD, RD, LN

Email: shelly.brandenburger@mnsu.edu

Office Phone: 507-389-5923

The final page of this document is an acknowledgment of receipt and review of this Student Handbook which is a required document for your application to the Professional Program (a separate Word document is posted in the D2L site for Dietetics for your convenience or you can separate the final page of this Handbook). If you need help with printing and then scanning (into PDF) a signed copy of this page, please see the Dietetics office staff.

Appendix A: FCS and Other Key Course Descriptions

*In the order taken in the three-year Professional Program in Dietetics

Semester in the program	Course Number, Name and Description:	Pre-requisites	Credit
(Pre)	<p><u>FCS150 - Cooking & Culture</u></p> <p>Introduces students to basic food science, food preparation and culinary techniques. The course is taught from the lens of different global cultures and the roles of individuals and nations in a global context using food habits as a model. Foods from around the world are prepared by students to develop culinary skills.</p>	None	3
(Pre)	<p><u>FCS242 - Nutrition for Healthcare Professionals</u></p> <p>The science of six nutrient classes, including digestion through metabolism and excretion, sources, functions, deficiencies and excess symptoms. The course covers the foundational knowledge and application of nutrition knowledge to clinical care, including weight control and common chronic conditions requiring nutrition therapy.</p>	<p>Biol220: Anat +</p> <p>Chem106 OR Chem111</p>	3
(Pre)	<p><u>GWS250: Health, Wealth & Power</u></p> <p>In this course, students will learn why some people stay healthier, live longer, eat better food, and breathe cleaner air than others in the same country, state, even the same city. We will learn that health disparities (preventable differences in health outcomes) are impacted by identities like race, class, gender, and ability, and that these identities often structure the neighborhoods we live in, the foods we eat, and the medicine we are treated with. Does the city block you live in predict whether you will develop asthma as a child? Is your lifetime risk of diabetes or maternal mortality shaped by the experience of racism? In addition to individual barriers to health, we will analyze the social determinants of health—how institutions and structural factors impact health in America. Topics will include health disparities by race and ethnicity, barriers to LGBT health care, incarceration and health, and COVID-19. The course texts will include interdisciplinary perspectives from feminist theory, disability studies, critical race studies, history, sociology, and more.</p>	None	3
Fall 1	<p><u>FCS280 - Food Systems and Policies</u></p> <p>This class will explore the complex modern food system from a systems lens, including the development, establishment, and execution of policies regarding the production and availability of food and food/nutrition practices as well as the environmental</p>	None	3

	impact of those practices. Policies that are explicit (set by law) and implicit (not the result of legislation) and the programs that derive from them will be explored. Agricultural systems and policies at the personal, local, national and global level will be considered.		
Fall 1	<u>Hlth410W – Current Health Issues</u> An in-depth review of significant current health concerns and controversies in health science using the elements of reasoning as the framework for critiquing the issues	None	3
Fall 1	<u>FCS340 - Food Science</u> This class will explore why, how, and when physical and chemical phenomena occur during the preparation of food. Includes discussion and laboratory experience demonstrating how preparation methods affect food quality, composition, and nutritive value. Includes National Restaurant Association ServSafe Certification.	FCS150	4
Fall 1	<u>FCS375 - Foodservice Management Principles</u> This class will explore the foundational principles of foodservice management, including the specific management principles, the procurement of food, leadership, human resource management, cost accounting, marketing and accountability.	None	3
Fall 1	<u>FCS440 - Advanced Human Nutrition</u> This class is an advanced course in human metabolism, emphasizing the function and interaction of nutrients in metabolic and physiological processes.	FCS242 + Chem111 + Biol330	3
Spring 1	<u>CIS113 – Health, Humanities and Informatics</u> This course uses health humanities storytelling to prepare students with a sincere concern for human values within the capture, management, and evaluation of health information. Students will explore the synergy between health-related data, healthcare informatics, and outcome measures. Students will gain fundamental information technology skills to understand and critique data, identify relationships between visual arts and written works regarding health, and explore cultural aspects of healthcare experiences and risk adjustment of quality outcome measures.	None	3
Spring 1	<u>FCS376 - Quantity Food Production</u> This class is a laboratory and experiential learning course. The class will explore the foundational principles of foodservice management including menu planning, inventory control, food production, recipe standardization and costing. Students will plan, market, implement, deliver and assess a quantity meal during the semester.	FCS375 + FCS340 + ServSafe	4
Spring 1	<u>FCS380 - Nutrition Focused Assessment</u>	FCS242	3

	<p>This class is an in-depth study and practice of nutrition assessment techniques through experiential learning. The class will cover concepts and skills related to nutrition focused patient assessment, including the nutrition care process, nutrition screening, dietary histories, anthropometric measurements and laboratory interpretations in various age groups and conditions.</p>		
Spring 1	<p><u>HLth477 – Behavior Change Foundations</u></p> <p>Behavior Change Foundations and Strategies (3 semester credits) is a course that focuses upon the complexity of health behavior change and the skills necessary for a health promotion professional to assess, plan, and evaluate behavior change interventions for individuals and communities. Health behavior change theories and strategies will be discussed. Topics covered in class will include: behavior modification, goal setting, self-management, coping skills, and social support. Emphasis will also be given to the impact of policy and environmental influences on behavior.</p>	Waived for RDN students	3
Fall 2	<p><u>FCS480W- Applied Food Science</u></p> <p>This class is a laboratory and experiential learning course. The class will explore application of the principles of food science to food experiments and food product development. Students will plan and executive development of an original food product and conduct sensory evaluation testing with their recipe, developing skills in technical writing</p>	FCS340 + ServSafe	3
Fall 2	<p><u>FCS483 - Adult & Technical Education in FCS</u></p> <p>Study of the philosophy, objectives, and implementation of adult and technical education for family consumer science professionals. Emphasis is placed on the knowledge and skills which are necessary for the process and preparation of delivering effective leader-led individual and group learning with concentration on methods, tools, and techniques employed in facilitating adult learning.</p>	None	3
Fall 2	<p><u>FCS560 - Foundations of Medical Nutrition Therapy</u></p> <p>This class is the first in a series of two courses which explore the role of Medical Nutrition Therapy in the healthcare system. Utilizing a case-study and experiential learning approach, the course will cover pathophysiology and use of the Nutrition Care Process in normal and malnourished states.</p>	FCS440 + FCS380 + HLth321	3
Fall 2	<p><u>FCS593 - Supervised Experiential Learning</u></p> <p>A scheduled, supervised work assignment that includes on-site experiences in a nutrition-related area (Undergraduate Level)</p>	----	3
Spring 2	<p><u>FCS463 - Nutrient Metabolism & Genetics</u></p> <p>This course will explore the current literature and understandings of advanced metabolism, cellular physiology and genetics, including concepts of epigenetics and nutrigenomics. The course will explore theories of personalized nutrition.</p>	FCS440	2

Spring 2	<u>FCS476 - Nutrition Across the Lifecycle</u> This class explores nutrition needs across the lifecycle from preconception through pregnancy and lactation and from infancy to end of life. Utilizing a case-study and experiential learning approach, the course will cover nutrient requirements, nutritional risk and health over the lifespan.	FCS242	3
Spring 2	<u>FCS562 - Advanced MNT</u> This class is the second in a series of two courses which explore the role of Medical Nutrition Therapy in the healthcare system. Utilizing a case-study and experiential learning approach, the course will cover pathophysiology and use of the Nutrition Care Process in normal and more complex malnourished states.	FCS560	3
Spring 2	<u>FCS593 - Supervised Experiential Learning</u> A scheduled, supervised work assignment that includes on-site experiences in a nutrition-related area (Undergraduate Level)	----	3
Summer 3 (Grad)	<u>FCS601 - Community & Behavioral Health Nutrition</u> This class will explore nutrition in the community, including concepts of public health, entrepreneurship, diversity/equity/inclusion, epidemiology and effecting change, both individual behavioral and systemic change. Utilizing a case-study and experiential learning approach, the course will cover community needs assessments, program planning, policy and cultural competence. The course will explicitly cover mental health and the role of nutrition in behavioral health conditions.	Enrolled in the Dietetics Graduate Program	3
Summer 3 (Grad)	<u>FCS610 - Research & Evidence In Nutrition</u> This class will explore research principles and methods related to food and nutrition, including both conducting research and critically evaluating the peer-reviewed literature. Through an experiential learning approach, the course will introduce the skills needed to develop, propose and complete the student's Alternative Plan Paper (Capstone Project) related to food and nutrition.	Enrolled in the Dietetics Graduate Program	3
Summer 3 (Grad)	<u>FCS693 - Supervised Experiential Learning</u> A scheduled, supervised work assignment that includes on-site experiences in a nutrition-related area (Graduate Level)	Enrolled in the Dietetics Graduate Program	2
Fall 3 (Grad)	<u>FCS631 – Nutrition Education and Counseling</u> This course will explore the models and application of counseling techniques applicable to the professional role of a Registered Dietitian with a particular emphasis on disordered eating and cultural competence.	Enrolled in the Dietetics Graduate Program	2
Fall 3 (Grad)	<u>FCS630 - Dietetics Graduate Seminar</u> This class is preparation for entry into the career as a Registered Dietitian Nutritionist and through a role-playing and experiential learning approach, the course will explore ethics, professionalism, leadership, standards of practice and credentialing in the profession.	Enrolled in the Dietetics Graduate Program	1

Fall 3 (Grad)	<u>FCS693 - Supervised Experiential Learning</u> A scheduled, supervised work assignment that includes on-site experiences in a nutrition-related area (Graduate Level)	Enrolled in the Dietetics Graduate Program	3
Fall 3 (Grad)	<u>CSP571 – Interpersonal Helping Skills</u> Provides the developing helping professional with an introduction to basic helping skills: attending, listening, responding to content and affect, probing, and providing feedback. The course is experiential in nature and includes small group interaction, videotaping, and role playing simulations	----	3
Spring 3 (Grad)	<u>FCS640 - Nutritional Supplements & Pharmacology</u> This course will explore foundational concepts of pharmacology such as drug forms and classifications, pharmacokinetics (absorption, distribution, metabolism & excretion), routes of administration and basic dosing calculations. Additionally, the course will cover these same concepts for Vitamins, Minerals and Herb supplements. Special focus will be given to antineoplastic drugs, urinary system drugs, gastrointestinal drugs and endocrine system drugs including diabetic medications. Using a case-study approach, students will explore polypharmacy, physiological changes in pharmacokinetics with aging and common nutraceutical agents.	Enrolled in the Dietetics Graduate Program	2
Spring 3 (Grad)	<u>FCS632 - RDN Exam Prep</u> This class is preparation for the national registration examination (CDR Exam) for Registered Dietitians. The course will review primary concepts on the exam and cover test-taking strategies and skills.	Enrolled in the Dietetics Graduate Program	1
Spring 3 (Grad)	<u>FCS693 - Supervised Experiential Learning</u> A scheduled, supervised work assignment that includes on-site experiences in a nutrition-related area (Graduate Level)	Enrolled in the Dietetics Graduate Program	5
Spring 3 (Grad)	<u>Hlth675 – Applied Biostatistics</u> This course will review the basic principles and techniques used in Biostatistics and will incorporate a final project that entails analyzing data, using the SPSS program, to answer hypothesized questions and make conclusions using the inferential statistical process.	Graduate Student	3

**Acknowledgement of Receipt and Review of the MSU Dietetics
Professional Program Student Handbook**

By my signature here, I attest that I have received, read and understand
the 2024-2025 Student Handbook for the Professional Program in
Dietetics at Minnesota State University Mankato.

Signature: _____

Date: _____