Undergraduate Degree Programs

PROGRAMS

The Department of Human Ecology offers undergraduate study [1] in three major areas:

- **Food and Nutritional Science** [2]
- Textiles and Apparel Studies **[3]**
- **Consumer Science**

Food and Nutritional Science (FNS) **[4]**

The Food and Nutritional Science (FNS) program is housed in the Department of Human Ecology at Delaware State University. The FNS program prepares students for careers in dietetics, nutritional sciences, public health, preventive medicine, medical, dental and pharmacy schools, nutrigenomics, and sports nutrition. A baccalaureate degree in Food and Nutritional Science is conferred upon completion of a minimum of 125 hours of course work.The Food and Nutritional Science program offers a concentration in Didactic Program in Dietetics (DPD) to provide students with the knowledge and skills required for the practice of dietetics. The Didactic Program in Dietetics fulfills the academic requirement set by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) for students pursuing the Registered Dietician (RD) credential. Delaware State University's DPD program is granted accreditation by the Accreditation Council for Education in Nutrition, and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. The DPD curriculum prepares graduates for the task of providing science-based nutrition information that is essential to the health and well being of individuals. The program encourages students to continue lifetime professional learning and ethical practice in the profession of dietetics.

Students are advised to continue the DPD program by achieving:

1. A GPA of 3.0 or above throughout the course of studies

2. A minimum grade of "C" in all supporting and core coursework

Students are issued a Verification Statement after successful completion of the DPD program and upon obtaining a B.S. degree in FNS with a minimum GPA of 3.0. A Verification Statement confirms the successful completion of the ACEND requirements for supervised Dietetic Practice in an accredited Dietetic Internship program.

To become a Registered Dietician students must:

1. Successfully complete a B.S. degree in FNS with the option in Didactic Program in Dietetics
2. Complete a supervised practice dietetic internship (currently 1200 hours)
3. Pass the National Registration Examination administered by the Commission on Dietetic Registration (CDR) of the Academy of Nutrition and Dietetics
4. Complete continuing professional education to maintain registration

In addition to RD credentialing, many states have regulatory laws for dietitians and nutrition practitioners. State requirements are met through the same education and training required to become a RD.

Click here for more information **[5]**

PROGRAM MISSION

The mission of DSU's Didactic Program in Dietetics is consistent with that of the Department of Human Ecology and the University. The program's core mission is to prepare graduates for supervised practice through a Dietetic Internship (DI) and/or graduate studies and/or professional studies. Further, the DPD seeks to help students build the culture of the dietetic profession and foster competence in dealing with diverse populations, and enhance their investigative skills in food and health for the provision of quality care and health of clients.

Students who successfully completed the DPD program, and who could not complete a dietetic internship, should be aware that the program provides adequate foundation knowledge and competency for several careers including foodservice management in institutions and restaurants, food and pharmaceutical sales, consumer relations, education and Cooperative Extension system employment.

PROGRAM GOAL AND OBJECTIVES

The goal of the DPD is compatible with its philosophy/mission and that of the Department and University. **The goal of the DPD is to provide a program of study that prepares students for successful performance in supervised practice, graduate study and/or gainful employment in the field of dietetics or a related field.**

Objective 1: Develop a program of study addressing all ACEND core knowledge objectives (KRDs).

Objective 2: Maintain student enrollment to ensure program viability.

Objective 3: Ensure student academic progress and program completion.

Objective 4: Maintain competitive Registration Examination pass rates.

Objective 5: Prepare students for supervised practice.

Objective 6: Maintain a competitive program effectively preparing students for employment or post graduate programs.

Curriculum

The DPD curriculum is designed to provide foundation knowledge, skills and competencies for dietetic practice. The curriculum covers the food and food systems; the physical and biological sciences; and the social sciences:

1. The food and food systems foundation is covered in: The Principles And Analysis Of Food Preparation, Quantity Food System Management And Institutional Food Service courses. Course content includes modification and evaluation of recipes, menus development and sensory evaluation of food products for a diverse group of consumers.

2. The physical and biological science foundation is covered in: Organic Chemistry, Nutritional Biochemistry, Physiology, Microbiology, Statistics, Nutrient Metabolism, And Nutrition Through The Lifespan courses.

3. The behavioral and social science foundation is covered in: Nutrition Education & Counseling, Introduction To Psychology Or Introduction To Sociology, And Macroeconomics courses.

Financial Aid and Scholarships

A variety of scholarships, federal and state grants, student loans, and work-study opportunities are available to qualified students. For application forms, call the Financial Aid Office at (302) 857-6250. The Academy of Nutrition and Dietetics offers scholarships to encourage eligible students to enter the field of dietetics. Students enrolled in their junior year in a ACEND-accredited program may apply for an Academy of Nutrition and Dietetics scholarship. Scholarships are also available for students in dietetic

internships and graduate studies. For information on scholarship availability and the application process, contact the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995. Phone: 312-899-0040 Ext. 5400. Website: www.eatright.org/acend [6].

Employment Opportunities

Employment opportunities for dieticians/nutritionists is expected to increase significantly due to expanding health care services, population growth and aging, greater health consciousness and the need for disease prevention, and management of diet-related diseases through nutrition. Individuals with Registered Dietician credentials are hired in services/positions such as:

- Community nutrition programs
- Food Service Director or Consultant to major food industries
- Sport nutrition or weight management
- Sales agents: Food products, equipment, nutritional products, pharmaceuticals
- Research: Food & pharmaceutical industries, universities & hospitals
- Classroom teaching
- Wellness and health programs
- School Food Service and Nutrition Education
- Food safety and food inspection
- Diabetes care, and cardiovascular and renal education
- Public policy development for local, state and federal government

General Information

- Some states require licensure or certification to practice dietetics
- Enjoy helping people and working with healthcare professionals
- Learn the fundamentals of human relations and group dynamics
- Develop interviewing and counseling techniques
- Develop effective communication skills
- Develop ability to work independently and as part of a team
- Develop computer skills; computers and other technologies are becoming more prevalent in dietetics practices

Nutrition: **[7]**What can I do with this Degree? **[7]**

FAQs about Dietetics **[8]**

Textiles and Apparel Studies (TAS) **[9]**

The TAS program provides students opportunity to develop professional skills in communication, analytical thinking, teamwork, and ethical behavior that sustain graduates as they apply management and marketing theory, and business principles to the global fashion industry. Students in the TAS program have opportunities to develop knowledge of retail functions, merchandising principles, forecasting trends, and textile selection and evaluation. Majors are required to complete an approved internship after completion of all junior level fashion merchandising courses. TAS graduates are prepared to address the production, distribution and consumption of textile and apparel products from a variety of perspectives: global, economic, social, political, technological and marketing. Students have the opportunity to participate in summer internship at collaborative industries in the nation, earning variable credit hours. Summer internships with industries provide students hands-on experience in design, and fashion merchandising, and exposure to new products. A Baccalaureate degree is conferred upon completion of 34 credit hours of general education courses, 42 credit hours of supporting courses and 49 credit hours of TAS courses.

Consumer Science (CS) **[10]**

A specialization in Consumer Science provides students knowledge in consumer affairs. Students are expected to develop strength in business and economics, education and communications. Consumer Science studies prepare our graduates for career opportunities in consumer affairs, banking, consumer education, community and government agencies, including consumer advocacy groups. Graduates in consumer sciences serve as important liaison function; representing consumer's viewpoint to the company or agencies. A Baccalaureate degree is conferred upon completion of 34 credit hours of general education courses, 42 credit hours of supporting courses and 49 credit hours of CS courses.

Source URL: http://desu.edu/agriculture-and-related-sciences/undergraduate-degree-programs-0

Links
[1] http://desu.edu/sites/default/files/u24/CARS_Academics_F2013_SML.pdf
[2] http://desu.edu/sites/default/files/u24/HE%20brochure_FNS2012A.pdf
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