

Food and Nutrition

COORDINATED PROGRAM IN DIETETICS

Become a registered dietitian.

THIS MAJOR IS A GOOD FIT IF YOU CAN SEE YOURSELF:

HELPING PEOPLE IMPROVE their health by eating the right foods

COMMUNICATING WITH OTHERS and working as part of a professional team

LEARNING ABOUT BIOCHEMISTRY and microbiology

This major teaches you how nutrients affect the body at a biochemical level. Learn how fats, proteins, and carbohydrates help the body thrive. Gain an understanding of how vitamins and minerals are essential to the body's biochemical processes. Acquire skills to plan hospital menus and advise doctors about the nutritional needs of patients. Learn teaching strategies to encourage children to eat more fruits and vegetables or to improve job skills in foodservice employees.

Apply to the professional phase of the dietetics program in your sophomore year after you have shadowed a registered dietitian, worked as a diet aid, or volunteered in a food-related operation. Following graduation, take a national exam to become a Registered Dietitian (RD).

INSIDE THE CLASSROOM

In class, learn the anatomy and physiology of the human body. Study the process of digestion. Explore the roles microscopic organisms play in breaking down food in our stomachs and intestines. Junior year, learn how to supervise employees, feed groups of people, balance budgets, and analyze nutrition research. Explore the reasons for nutrition-related diseases. Senior year, take classes in Coeur d'Alene and Spokane, Washington, and do supervised practice in the region.

OUTSIDE THE CLASSROOM

SENIOR-YEAR SUPERVISED PRACTICE. Learn by doing.

- **COMMUNITY NUTRITION.** Focus on public health. Take classes and work up to 3 days a week for a community organization. Teach children about food and nutrition. Organize nutrition services for the elderly through senior nutrition programs. Provide one-on-one guidance to clients of a program for mothers with infants and children.
- **CLINICAL NUTRITION.** Work full-time in a hospital. Be a part of a health care team. Interview patients and assess their nutritional needs. Consult with doctors and nurses to calculate tube feedings and make dietary recommendations. Monitor blood work. Receive feedback from an experienced dietitian.
- **FOOD SERVICE MANAGEMENT.** Organize meals for a group. Prepare menus at an elementary school. Help with food budgets at a nursing home. Plan a theme meal for 300 in a hospital cafeteria.

STUDY ABROAD. Deepen your understanding of your major—and the world—in countries like these: **INDIA** Visit a spice market . . . **TAIWAN** Sample traditional cuisine like fish eyeball soup . . . **MEXICO** Enjoy the offerings of traditional food vendors.

DO RESEARCH. Gather, organize, and analyze data for a faculty member's grant-funded research. Evaluate the results of a food safety education program. Enter nutrition data into a computer program for a sports nutrition project.

FASTFACT

The pass rate for UI graduates taking the Registered Dietitian exam exceeds the national average.

GET INVOLVED. Network and have fun. **FOOD AND NUTRITION CLUB** Travel to local and national conferences and participate in nutrition-related activities . . . **FAMILY AND CONSUMER SCIENCES CLUB** Attend the state conference and meet professionals . . . **PHI UPSILON OMICRON** Join the national honor society in family and consumer sciences.

CAREER OPPORTUNITIES

Employment of dietitians is expected to grow faster than the average for all occupations through 2014. More than half of all dietitians work in hospitals, nursing homes, and physician's offices and clinics. About one in five dietitians works for state or local governments.

Here are a few possibilities:

CLINICAL DIETITIAN. Provide nutritional services for patients in institutions such as hospitals and nursing homes.

COMMUNITY DIETITIAN. Work with wellness programs and international health organizations. Promote healthy behaviors and help prevent disease.

MANAGEMENT DIETITIAN. Oversee large-scale meal planning and preparation in healthcare facilities, company cafeterias, prisons, and schools.

COMBINE YOUR EDUCATION. An ability to speak a second language can broaden your career prospects. You might also supplement your education with courses in communications.

CONTINUE YOUR EDUCATION. Earn an advanced degree in nursing or public health. Go on to medical school.

FIND OUT MORE ABOUT THE UNIVERSITY OF IDAHO FOOD AND NUTRITION MAJOR

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	FRESHMAN		SOPHOMORE		JUNIOR		SENIOR	
FALL	Chem 101	4	Biol 120	4	FCS 301	1	FCS 363	4
	Intro. to Chemistry		Human Anatomy		Professional Skills in Dietetics I		Medical Nutrition Therapy	
	or Chem 111		FCS 105	3	FCS 361/365	4	FCS 364	4
	Principles of Chemistry I		Individual & Family Development		Advanced Nutrition/Lab		Clinical Dietetics I	
	Engl 101	3	(or equivalent)		FCS 384/385	5	FCS 463	2
	Intro. to College Writing (if required)		FCS 170/175	4	Quantity Food Production & Equipment/Lab		Helping Skills in Dietetics	
	FCS 205	3	Introductory Foods/Lab		FCS 486	3	FCS 473	3
	Concepts in Human Nutrition		MMBB 300	3	Nutrition in the Life Cycle		Community Nutrition	
SPRING	ISEM 101	3	Survey of Biochemistry		Elective	2	FCS 487	4
	Integrated Seminar		Psyc 101	3	Elective—Professional		Community Nutrition Supervised Practice	
	Math 143	3	Intro. to Psychology					
	Pre-calculus Algebra & Analytic Geometry							
	TOTAL	16	TOTAL	17	TOTAL	15	TOTAL	17
	Chem 275	3	Acct 201	3	FCS 302	1	FCS 472	8
	Carbon Compounds		Intro. to Financial Accounting		Professional Skills in Dietetics II		Clinical Dietetics II (8 weeks)	
	Engl 102	3	or Acct 202		FCS 362	3	FCS 488	8
FALL	College Writing & Rhetoric		Intro. to Managerial Accounting		Intro. to Clinical Dietetics		Management Supervised Practice (8 weeks)	
	Soc 101	3	Biol 121	4	FCS 387/388	4		
	Intro. to Sociology		Human Physiology		Food Systems Management/Lab			
	Elective	2-3	FCS 270	3	FCS 390	3		
	Elective—Communications		Intermediate Foods		Research Methods in Food & Nutrition			
	Elective	3	MMBB 154/155	4	FCS 411	3		
	Elective—Humanities or Social Science		Introductory Microbiology/Lab		Global Nutrition			
	Elective	3	Stat 251	3	FCS 492	2		
SPRING	Elective—Humanities		Statistical Methods		Nutrition Education in the Life Cycle			
	TOTAL	17-18	TOTAL	17	TOTAL	16	TOTAL	16

Total for degree = 132 credits. Course offerings may change from year to year. Always check the current course catalog.

TO LEARN MORE
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