

Appendix – Course Descriptions

Course Name	Course Description
NTR 573, Human Nutrition & Metabolism I	NTR 573 is the first of a two-semester sequence of courses that addresses the integration of physiological, biochemical, and chemical principles in an in-depth study of human nutrition and intermediary metabolism of carbohydrates, fats, proteins, and nucleic acids.
EXNS 510, Advanced Sports Nutrition	This graduate course is designed to expose students to nutrition as it relates to optimal training and performance for active individuals and athletes. Students will explore evidence-based strategies and recommendations for nutrient intakes and timing. Controversies within the field and topics of student interest will be examined.
NTR 583, Nutrition Care Process I	Foundations of client interviewing and counseling, methods of education, health behavior concepts, nutrition assessment, documentation techniques, medical terminology, weight management, eating disorders, fluid and electrolyte balance, diabetes, and tube feeding.
NTR 574, Human Nutrition & Metabolism II	NTR 574 is the second of a two-semester sequence of courses that addresses the integration of physiological, biochemical, and chemical principles in an in-depth study of human nutrition and intermediary metabolism of vitamins and minerals. In addition, this course focuses on advanced concepts related to fluid and electrolyte balance and the interrelationships between the regulation of macronutrient metabolism and energy balance in both health and disease. Prerequisite: EXNS 573
NTR 584, Nutrition Care Process II	Application of clinical nutrition foundations to disease systems; case-study approach to medical nutrition therapy. Prerequisite: EXNS 583
NTR 585, Life Cycle and Community Nutrition	Human nutrition needs from conception through old age; emphasis on nutrition services and resources available in a community for individuals of all ages.
NTR 567, Foodservice Management I Supervised Practice	The foodservice supervised practice rotation is designed to offer experiential training in the area of food service to students in the Coordinated Program in Dietetics. Students will work under the direction of a Registered Dietitian Nutritionist in the Shelby County school system. Each week during the semester, students will spend approximately 16 hours per week at the assigned school. The course includes 200 total hours of specified work experience at the assigned internship site.
NTR 569, Clinical Nutrition I Supervised Practice	The clinical nutrition supervised practice rotation is designed to offer experiential training in the area of clinical nutrition to students in the Coordinated Program in Dietetics. Students will work under the direction of a Registered Dietitian Nutritionist at the Shelby Medical Center and the Shelby Ridge Rehab Select

	long-term care facility. The course includes 200 hours of specified work experience at the assigned internship site.
NTR 565, Community Nutrition I Supervised Practice	The community nutrition supervised practice rotation is designed to offer experiential training in the area of community nutrition to students in the Coordinated Program in Dietetics. Students will work under the direction of a community Registered Dietitian Nutritionist in the Shelby County Health Department and participate in the delivery of nutrition services to the community. The course includes 200 hours of specified work experience at the assigned internship site.
NTR 568, Foodservice Management II Supervised Practice	The foodservice supervised practice rotation is designed to offer experiential training in the area of foodservice to students in the Coordinated Program in Dietetics. Students will work under the direction of a Registered Dietitian Nutritionist in the Shelby County school system. Each week during the semester, students will spend approximately 16 hours per week at the assigned school. The course includes 200 total hours of specified work experience at the assigned internship site.
EXNS 508, Research Methods in Exercise and Nutrition Science	This course is designed to expose students to various types of research study designs, as well as proper methods and procedures necessary for scientific investigation. Special emphasis will be placed on the approach to designing a research question(s) derived from the current scientific literature. Students will be expected to design and submit a personal research proposal to the university's Institutional Review Board (IRB) for approval.
NTR 566, Community Nutrition II Supervised Practice	The community nutrition supervised practice rotation is designed to offer experiential training in the area of community nutrition to students in the Coordinated Program in Dietetics. Students will work under the direction of a community Registered Dietitian Nutritionist in the Shelby County Health Department and participate in the delivery of nutrition services to the community. The course includes 200 hours of specified work experience at the assigned internship site.
NTR 570, Clinical Nutrition II Supervised Practice	The clinical nutrition supervised practice rotation is designed to offer experiential training in the area of clinical nutrition to students in the Coordinated Program in Dietetics. Students will work under the direction of a Registered Dietitian Nutritionist at the Shelby Medical Center and Shelby Ridge Rehab Select long-term care facility. The course includes 200 hours of specified work experience at the assigned internship site.
EXNS 598, Statistical Measurements in EXNS	The course introduces statistical methods and their implications for human performance specific situations as well as educational researchers. Appropriate computer applications will be integrated with classroom content relating to populations and samples; organizing, displaying, and summarizing data;

	probability; normal distribution; tests of significance; correlation and simple regression; Z and T tests; and the chi square test.
NTR 571, Applied Research in Food Science	Factors affecting the functions of various ingredients in foods, including portions, temperatures, preparation techniques, utensil selection, and ingredient substitution. Students use foodservice knowledge to plan, conduct, and report about an individual experiment.