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Food and Nutrition

***Enrollments in Food and Nutrition, concentrations in Nutritional Sciences and Hospitality and Tourism Administration (M.S.), have been suspended indefinitely.**

The School of Human Sciences offers a Master of Science degree in Food and Nutrition with three concentration options: *community nutrition*, *hospitality and tourism administration*, and *nutritional sciences*. For program details not included in this description, prospective students may visit coas.siu.edu.

This program requires a nonrefundable \$65 application fee that must be submitted with the application for Admissions to Graduate Study in Food and Nutrition. Applicants may pay this fee by credit card if applying electronically. Applicants submitting a paper application must pay by personal check, cashier's check, or money order made out to SIU, and payable to a U.S. Bank.

Community Nutrition Concentration

The Master of Science Degree in Food and Nutrition with a concentration in community nutrition is coordinated with the Dietetic Internship Program. The curriculum is designed to provide advanced study in community nutrition and public health/nutrition policy and provide 1200 hours of supervised practice (dietetic internship). Students who successfully complete the master's degree coursework and the 1200 hours of dietetic internship must be verified by the program director to then be eligible to write the registration examination for dietitians. In addition to master's degree work, students complete an accredited dietetic internship that qualifies them to take the registration examination for dietitians. The Accreditation Council for Education in Nutrition and Dietetics (ACEND®) sets Standards of Education for entry-level dietetics education. ACEND® is the only accrediting agency for dietetics education programs recognized by the United States Department of Education (USDE). Continued recognition by the USDE since 1974 affirms that ACEND® is a reliable authority as to the quality of dietetics education program that it accredits. Programs accredited by ACEND® meet the education requirements established by Commission of Dietetic Registration (CDR). The Dietetic Internship program at SIU has been granted accreditation through 2020 by ACEND. In addition to admission requirements below, students need a Verification Statement for having completed a Didactic Program in Dietetics issued by a ACEND-accredited program director.

Admission

Applicants must meet the following criteria to be considered for admission to the program. Everyone, United States citizens and non-citizens alike, must complete a Didactic Program in Dietetics (DPD) accredited by ACEND. ACEND establishes and enforces "Eligibility Requirements and Accreditation Standards" for nutrition/dietetics education. It accredits education programs (including bachelor's and graduate level *Didactic Programs in Dietetics*) that prepare students for careers as "Registered Dietitians". More information about ACEND is available online at eatright.org/acend.

1. A baccalaureate degree from a regionally accredited college or university (completed within the last 10 years)
2. Completion of a Didactic Program in Dietetics (DPD) as accredited by the Accreditation Council for Education in Nutrition and Dietetics. Students should supply appropriate documentation (Verification Statement) from their DPD Directors that is to be submitted with their application.
3. DICAS. If you have completed a minimum of a bachelor's degree at a US regionally accredited university or college and course work accredited by ACEND, you are eligible to participate in the Dietetic Internship Match. Applicants to SIU combined MS/DI program must submit their application

through the Dietetic Internship Centralized Application System at <https://www.portal.dicas.org> (DICAS Portal).

4. D&D Matching. Applicants to Dietetic Internships (DI) must register for matching with D&D Digital to create/modify their prioritized list of dietetic internships for computerized matching at D&D Digital (<https://www.dnddigital.com>). There is a \$50 registration fee for matching that is due with prioritized program rankings. SIU's Match Number is 438. SIU matches only during the spring. Students who match with SIU through the spring matching process are enrolled in SIU's program in August (fall semester).
5. A grade point average of 3.0 or higher (where 4.0 = A) is required.
6. The Graduate Record Exam (GRE) is required for all applicants within the last 5 years.
7. A score of 300 or higher on combined verbal and quantitative portions of GRE is recommended.
8. Desire to complete a Master of Science Degree in Food and Nutrition with a concentration in community nutrition combined with a 7 and ½ month dietetic internship with community nutrition emphasis.
9. International Students who have had their education, training and credentials completed outside of the United States or have not completed a Didactic Program in Dietetics should refer to the following resource: The Academy of Nutrition and Dietetics
10. International students whose native language is not English are required to pass the TOEFL examination with a score of 550 or above. For questions related to education and credentialing requirements for international students, more information is available at International Admissions

Program Completion Requirements

Unless otherwise stated, policies of the University and Graduate School shall establish the minimum requirements for retention in and graduation from the program. This includes a minimum grade point average for graduation of 3.0 (4.0 point scale).

The *Community Nutrition* concentration requires 39-44 credit hours from the following: FN 540, FN 574, FN 585, ANS 500, FN 530, PH 583, PH 585, HED 593, or HED 583, QUAN 506, FN 581, PH 598, HND 495, FN 580A, FN 580B, FN 580C, FN 599 and/or electives. At least 50% of coursework must be at the 500 level. The thesis option requires a committee composed of at least two program faculty members and one faculty member from outside of department. The research paper option will require a committee composed of at least three faculty members and an additional three credits of elective coursework. The Master's degree candidates in the thesis or research paper options must pass an oral examination conducted by their committee. The professional track option will require an additional six credits of elective coursework.

Hospitality and Tourism Administration Concentration

Students applying to the *hospitality and tourism administration* concentration are expected to have an undergraduate degree in hospitality and tourism, business, or closely related field. Students are also expected to have strong academic, analytical, and communication skills. Students applying to the *hospitality and tourism administration* concentration without a hospitality and tourism degree must pass a comprehensive exam or take three 400-level foundation courses related to their chosen career path.

Admission

Admission is competitive and requires a bachelor's degree with a minimum 2.75 GPA, GRE, GMAT, or MAT, three letters of recommendation, and a personal statement. Selection for the program is recommended by committee and Department Chair to the Graduate School Admissions Office for final evaluation and approval.

Program Completion Requirements

Unless otherwise stated, the policies of the University and of the Graduate School shall establish the minimum requirements for retention in the graduation from the program. This includes a minimum grade point average for graduation of 3.0 (4.0 point scale).

The *hospitality and tourism administration* concentration requires 31 credit hours from the following: FN 521A, FN 521B, FN 521C, QUAN 506, FN 531, FN 535, FN 561, and either FN 599 or FN 593. At least 50% of coursework must be at the 500 level. The graduate committee will assist with the selection of an

additional six credit hours of graduate coursework appropriate for their field of study. This concentration requires a minimum of 36 credit hours to graduate. The graduate student's committee will be composed of at least two departmental faculty members and one faculty member from outside of department. Master's degree candidates must pass a comprehensive oral examination conducted by their committee, covering all graduate work including their thesis or research paper.

Nutritional Sciences Concentration

Students applying to the *nutritional sciences* concentration are expected to have an undergraduate degree in biological sciences, such as nutrition, physiology, zoology, or a related field. Students are also expected to have strong academic and analytical skills.

Admission

A grade point average of 3.0 or higher (4.0 = A) is recommended for program entrance. The Graduate Record Exam (GRE) is required for all applicants. Students should submit a statement of career goals and interest in completing the master's degree, as well as three letters of recommendation from former professors or employers.

Program Completion Requirements

Unless otherwise stated, the policies of the University and of the Graduate School shall establish the minimum requirements for retention in and graduation from the program. This includes a minimum grade point average for graduation of 3.0 (4.0 point scale). The *nutritional sciences* concentration requires 12 to 16 credit hours from the following: FN 581, QUAN 506, QUAN 508 or WED 561, FN 599, or FN 593. At least 50% of coursework must be at the 500 level. The graduate committee will assist with the selection of an additional 14 to 18 credit hours of graduate coursework appropriate for their concentration. This concentration requires a minimum of 32 credit hours to graduate. The graduate student's committee will be composed of at least two departmental faculty members and one faculty member from outside of department. Master's degree candidates must pass a comprehensive oral examination conducted by their committee, covering all graduate work including their thesis or research paper.

Food and Nutrition Courses

FN515 - Energy Protein Utilization 515-3 Energy and Protein Utilization. (Same as ANS 515) Energy and protein utilization including digestion, absorption, and metabolism as related to mammalian physiology. Prerequisite: course in organic chemistry.

FN516 - Minerals and Vitamins 516-3 Minerals and Vitamins. (Same as ANS 516) Basic and applied principles of mineral and vitamin metabolism. Emphasis on metabolic functions, reaction mechanisms and interrelationships. Prerequisite: course in organic chemistry.

FN520 - Advanced Nutrition 520-2 Advanced Nutrition.

FN521A - Readings-7-9 Year Lit Review 521A-3 to 9 (3 per topic) Readings in Hospitality and Tourism-7-9 Year Literature Review. Advanced seminar class and nine-year historical literature review of issues affecting the hospitality and tourism industry. Sections (A) through (C) may be taken only once each.

FN521B - Readings-4-6 Year Lit Review 521B-3 to 9 (3 per topic) Readings in Hospitality and Tourism-4-6 Year Literature Review. Advanced seminar class and nine-year historical literature review of issues affecting the hospitality and tourism industry. Sections (A) through (C) may be taken only once each.

FN521C - Readings-Current-3 Yr Lit Rvw 521C-3 to 9 (3 per topic) Readings in Hospitality and Tourism-Current to 3 Year Literature Review. Advanced seminar class and nine-year historical literature

review of issues affecting the hospitality and tourism industry. Sections (A) through (C) may be taken only once each.

FN530 - Adv Nutr Assessment & Educ 530-3 Advanced Nutritional Assessment and Education. Community assessment methods, specifications or particular tools used and how these tools can be applied to particular conditions of concern in community nutrition. The methods of education for individuals and populations using dietary, biochemical, anthropometrics and physical assessment data will be taught. Restricted to major or consent of instructor.

FN531 - Hospitality ACCT 531-3 Hospitality Managerial Accounting. Theory and practice of managerial accounting techniques in the hospitality industry.

FN535 - Hospitality MKTG 535-3 Advanced Hospitality Marketing Management. Analysis of marketing processes within hospitality, tourism and related organizations. Focus is on design and implementation of marketing research and analysis, as well as creation of the strategic marketing plan.

FN540 - Nutrition Policy 540-3 Nutrition Policy, Programs and Services. The study of policies, programs and services concerned with prevention and treatment of nutrition problems in the population. Prerequisite: HND 480 with a grade of C or better. Restricted to Food and Nutrition majors or consent of instructor.

FN545 - Sustainable Tourism 545-3 Economics of Sustainable Tourism Development. Development of sustainable tourism destinations will be examined. Introduction to research methods involved in conducting economic impact studies, feasibility studies and conversion studies.

FN551 - Destination MGMT 551-3 Strategic Destination Management. Responsibilities of destination management organizations from an international perspective will be examined. Primary focus is destination product development and management. Destination competitiveness and marketing, specifically branding and positioning will also be discussed.

FN560 - Advanced Foods MGMT 560-3 Advanced Food Service Management. Course will provide opportunities in food service facility management to demonstrate leadership, financial management skills, food safety initiatives, contingency planning, and marketing techniques. Topics include sustainable food service practices, human resource management, culinary techniques, HACCP planning and theories. Graduate students will experience a supervisory role while managing undergraduate students at food service facilities.

FN561 - SVC Organization MGMT 561-3 Service Organization and Management. Covers topics such as motivation, group dynamics, leadership, organization structure, decision making, conflict resolution, and Organizational Development. Focus is on strategic leadership to prepare individuals and organizations to excel within a changing environmental landscape toward delivery of a quality service relationship.

FN565 - Convention Mgmt 565-3 Advanced Convention Management and Service. Strategic relationships between meeting planner, client, facility and suppliers will be examined. Focus will be on a practical approach to convention planning and management. Students will be required to participate in planning as well as attending regional meetings.

FN574 - Adv Medical Nutrition Therapy 574-3 Advanced Medical Nutrition Therapy. In-depth study of the application of nutrition to the management of disease states with emphasis on current treatment and complex metabolic abnormalities. Prerequisite: HND 470.

FN580A - Nutr Pract-Comm Clinicl Rotatn 580A-3 Nutrition Practicum in the Community-Clinical Rotation. Designed to provide practicum experiences in dietetics for students completing the Master's in Food and Nutrition. Restricted to Food and Nutrition majors or consent of instructor.

FN580B - Nutr Pract-Comm-Mgmt Rotatn 580B-3 Nutrition Practicum in the Community-Management Rotation. Designed to provide practicum experiences in dietetics for students completing the Master's in Food and Nutrition. Restricted to Food and Nutrition majors or consent of instructor.

FN580C - Nutr Pract-Comm Pblc Health Ro 580C-3 Nutrition Practicum in the Community-Public Health Nutrition Rotation. Designed to provide practicum experiences in dietetics for students completing the Master's in Food and Nutrition. Restricted to Food and Nutrition majors or consent of instructor.

FN581 - Graduate Seminar 581-1 to 2 (1,1) Graduate Seminar in Community Nutrition. A discussion of current topics and literature in community nutrition and community nutrition programs. Provides a forum for student and faculty presentation, and review of current research efforts. Encourages integration of the knowledge gained from the didactic and experiential learning prior to food service management, medical nutrition therapy, and community nutrition practicum experiences. Restricted to major or consent of instructor. Maximum of one hour per semester. Course fee: \$10.

FN585 - Adv Community Nutrition 585-3 Advanced Community Nutrition. A presentation and examination of issues and programs in food and nutrition programs. Elements including the organization and management of quality nutrition services for the prevention of disease and promotion of health will be identified and applied to community programs.

FN590 - Readings in Food & Nutrition 590-1 to 3 Readings in Food and Nutrition. Individual readings in food and nutrition under graduate faculty guidance. Special approval needed from the instructor.

FN592 - Global Research in Agriculture 592-1 to 3 Global Research in Agriculture. Research interest in animals unique to certain regions of the world is a growing field to graduate students interested in world sustainable agricultural practices. This class is designed for students interested in taking research based information and skills from Southern Illinois University and applying it to projects with animals native to certain regions of the world to improve productivity and sustainability. This course provides graduate students interested in global and sustainable research the opportunity to conduct their research and training on regional animals not traditionally found in North America (eg. camels, water buffalo, kangaroo,... etc).

FN593 - Individual Research 593-1 to 3 Individual Research. Investigation of a problem in food and nutrition under the supervision of an approved graduate faculty member. Graded S/U only.

FN599 - Thesis 599-1 to 6 Thesis. Credit is given for a Master's thesis when it is accepted and approved by the thesis committee. Graded S/U only.

FN601 - Continuing Enrollment 601-1 Continuing Enrollment. For those graduate students who have not finished their degree programs and who are in the process of working on their dissertation, thesis, or research paper. The student must have completed a minimum of 24 hours of dissertation research, or the minimum thesis, or research hours before being eligible to register for this course. Concurrent enrollment in any other course is not permitted. Graded S/U or DEF only.

Food and Nutrition Faculty

Apgar, Gary A., Associate Professor, Ph.D., Virginia Polytechnic Institute, 1994; 1998. Monogastric nutrition, swine production.

Ashraf, Hea-Ran Lee, Professor, *Emerita*, Ph.D., Iowa State University, 1979; 1980.

Banz, William J., Professor and *Chair*, Ph.D., University of Tennessee, 1995; 1995. Human nutrition, nutritional physiology.

Davis, Jeremy., Assistant Professor, Ph.D., Iowa State, 2008; 2008. Molecular nutrition and physiology.

Endres, Jeannette M., Professor, *Emerita*, Ph.D., St. Louis University, 1972; 1975.

Gill, Lynn T., Instructor, M.S., Southern Illinois University Carbondale, 1996. Medical nutrition therapy.

Girard, T.C., Associate Professor, *Emerita*, M.S., University of Wisconsin-Stout, 1992; 1993.

Green, Brenda L., Instructor, R.D., M.S., Southern Illinois University Carbondale, 2000. Community Nutrition.

Jones, Karen L., Professor, Ph.D., Texas A&M, 1999; 1999. Animal biotechnology, genetics reproductive physiology.

Roth, Sara Long, Professor, *Emerita*, Ph.D., Southern Illinois University Carbondale, 1991; 1990. Medical nutrition therapy, nutrition education.

Smith, Sylvia F., Associate Professor, Ph.D., University of Tennessee 2007; 2007. Food Service Management, Culinary Tourism.

Welch, Patricia, Professor, *Emerita*, Ph.D., Southern Illinois University, 1982.

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Catalog Year Statement:

Students starting their collegiate training during the period of time covered by this catalog (see bottom of this page) are subject to the curricular requirements as specified herein. The requirements herein will extend for a seven calendar-year period from the date of entry for baccalaureate programs and three years for associate programs. Should the University change the course requirements contained herein subsequently, students are assured that necessary adjustments will be made so that no additional time is required of them.