

# 2016 Fall Semester Major Caucus Report

Major: Nutritional Sciences  
Representatives: **Christina Chan, Alexandra Senatore,**  
Megan Devlin, Chen Ye

Undergraduate Program Director (UPD): Dr. John Worobey  
UPD Contact Email: [Worobey@rci.rutgers.edu](mailto:Worobey@rci.rutgers.edu)

## 1. Options of Major:

### I. Dietetics

The Dietetics option emphasizes nutrition and food service and prepares students for careers as clinical dietitians and nutritionists, educators, health promotion facilitators, and consumer specialists in food and nutrition. In addition, this option is an accredited didactic program in dietetics (DPD) by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics.

### II. Nutrition

The option in Nutrition provides sound training for those intending to go to graduate school in any of the life sciences, conduct biomedical research, or pursue pre-professional (medical, dental) studies. The nutrition option also prepares for entry-level jobs in biomedical research fields in industry and academia.

### III. Food Service Administration

The option in Food Service Administration is for students who want careers in food service marketing or in managing food service in schools, hotels, restaurants, cafeterias, corporations, hospitals, and long-term care facilities. Students complete the basic core requirements and take advanced courses in quantity food production, managing food-service systems, and institutional organization and management. They supplement this concentration with elective courses in business, agribusiness, and food science.

### IV. Nutrition, Food, and Business

This option prepares professionals to work in food and food related industries at the interface of nutrition, food, and business. The fundamentals of nutrition, the science of food, and business prepare students for positions in test kitchens of food companies, product development in the food industry, public relations, pharmaceutical companies, the supermarket industry, and in research.

### V. Community Nutrition

This option prepares professionals to work in food and food related industries at the interface of nutrition, food, and business. The fundamentals of nutrition, the science of food, and business prepare students for positions in test kitchens of food companies, product development in the food industry, public relations, pharmaceutical companies, the supermarket industry, and in research.

## 2. Total Number of Students Within Major

- I. Dietetics: 270
- II. Nutrition: 10
- III. Food Service Administration: 10
- IV. Community Nutrition: 10
- V. Nutrition, Food, and Business: 10

## 3. Goals Within the Major

- I. The Dietetics option is a Didactic Program in Dietetics (DPD) which is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND®) within the Academy of Nutrition and Dietetics by having specific science and advanced nutrition-oriented coursework that prepares students for Dietetic Internships after the program. This program is the most popular within the major, and it is the goal of all DPD undergraduate programs to appropriately prepare students for the path of becoming a Registered Dietitian.
- II. The UPD director believes it is important for academic courses as well as faculty to be able to foster success for students.
- III. Other concentrations such as Food Service Administration, Nutrition, Community Nutrition, and Nutrition Food and Business aim to set students up for careers relative to their concentrations which are all rapidly growing.

## 4. Major Courses

- I. Dietetics
  - A. \_\_\_\_\_ 11:709:201, 202 Introduction to Foods and Nutrition, Lab (3,1, F/S)
  - B. \_\_\_\_\_ 11:709:255 Nutrition and Health (3, F/S/Su)
  - C. \_\_\_\_\_ 11:709:344 Quantity Food Production (4, F/S)
  - D. \_\_\_\_\_ 11:709:349 Management of Food Service Systems (3, F/S)
  - E. \_\_\_\_\_ 11:709:400 Advanced Nutrition I (3, F)
  - F. \_\_\_\_\_ 11:709:401 Advanced Nutrition II (3, S)
  - G. \_\_\_\_\_ 11:709:402+ Advanced Nutrition I: Readings (1, F)

- H. \_\_\_\_\_ 11:709:403+ Advanced Nutrition II: Readings (1, S)
- I. \_\_\_\_\_ 11:709:405 Professional Issues in Dietetics (1, F)
- J. \_\_\_\_\_ 11:709:441 Life Span Community Nutrition (4, F)
- K. \_\_\_\_\_ 11:709:442 Nutrition Communication (3, S)
- L. \_\_\_\_\_ 11:709:489 Experimental Foods (3, F)
- M. \_\_\_\_\_ 11:709:498 Nutrition and Disease (3, S)
- N. \_\_\_\_\_ 11:709:499 Nutrition Counseling (1, S)
- O. \_\_\_\_\_ 01:640:115 Precalculus (4, F/S) or equivalent
- P. \_\_\_\_\_ 01:119:115-116 General Biology I & II (4, 4, F/S)
- Q. \_\_\_\_\_ 01:119:117 General Biology Lab (2)
- R. \_\_\_\_\_ 01:119:131, 132 Microbiology for the Health Sciences, Lab (3, 1, F/S)
- S. 01:146:356, 357 Systems Physiology, Lab (3, 1, F/S) or \_\_\_\_\_ 11:067:300/301 Integrative Physiology, Lab (4, 1, F/S)
- T. \_\_\_\_\_ 01:160:161, 101 General Chemistry I & Recitation (3, 1, F/S/Su)
- U. \_\_\_\_\_ 01:160:162, 102 General Chemistry II & Recitation (3, 1, F/S/Su)
- V. \_\_\_\_\_ 01:160:171 Introduction to Experimentation Lab (1, F/S/Su)
- W. \_\_\_\_\_ 01:160:209 Elementary Organic Chemistry (3, F)
- X. \_\_\_\_\_ 01:830:101 General Psychology (3, F/S)
- Y. \_\_\_\_\_ 01:960:401 Basic Statistics for Research (3)
- Z. 01:830:373 Organizational and Personnel Psychology (3, F/S) or  
\_\_\_\_\_ 11:373:341 Management: Human Systems Development (3, F/S)
- AA. 01:694:301 Introduction to Biochemistry and Molecular Biology (3) or \_\_\_\_\_ 11:115:301 Introduction to Biochemistry (3)
- BB. \_\_\_\_\_ 11:373:101 Economics, People, and Environment (3) or another economics course
- CC. 11:709:352 Nutrition and Behavior (3, S) or
- DD. \_\_\_\_\_ 01:920:101 Introduction for Sociology (3, F/S)

## II. Nutrition

- A. \_\_\_\_\_ 11:709:255 Nutrition & Health (3, F/S/Su)

- B. 11:709:323 Nutrition for the Child in Family & Community (3) or 11:709:352 Nutrition & Behavior (3, S) or 11:709:427 Obesity: Biology, Behavior & Management (3) or \_\_\_\_\_  
11:709:441 Life Span Community Nutrition (4, F)
- C. \_\_\_\_\_ 11:709:400 Advanced Nutrition I (3, F)
- D. \_\_\_\_\_ 11:709:401 \* Advanced Nutrition II (3, S)
- E. \_\_\_\_\_ 11:709:481 Seminar in Nutrition (1.5, F/S)
- F. \_\_\_\_\_ 11:709:493, 494 Research in Nutritional Sciences (3, F/S/Su, in consultation with an advisor)
- G. \_\_\_\_\_ 11:709:402+ Advanced Nutrition I: Readings (1, F)
- H. \_\_\_\_\_ 11:709:403+ Advanced Nutrition II: Readings (1, S)
- I. \_\_\_\_\_ 11:709:498+ Nutrition & Disease (3, S)
- J. \_\_\_\_\_ 01:119:115-116 General Biology I & II (4, 4, F/S)
- K. \_\_\_\_\_ 01:119:117 General Biology Lab (2)
- L. 01:119:3xx-4xx Advanced Life Sciences course (3-4, F/S) or 01:146:3xx-4xx Advanced Life Sciences course (3-4, F/S) or 01:447:3xx-4xx Advanced Life Sciences course (3-4, F/S) or \_\_\_\_\_  
01:694:3xx-4xx # Advanced Life Sciences course (3-4, F/S)
- M. \_\_\_\_\_ 01:146:356, 357 Systems Physiology, Lab (3, 1, F/S, 356-Su)
- N. \_\_\_\_\_ 01:160:161, 101 General Chemistry I & Recitation (3, 1, F/S/Su)
- O. \_\_\_\_\_ 01:160:162, 102 General Chemistry II & Recitation (3, 1, F/S/Su)
- P. \_\_\_\_\_ 01:160:171 Introduction to Experimentation Lab (1, F/S/Su)
- Q. \_\_\_\_\_ 01:160:307-308, 311 Organic Chemistry, Lab (4, 4, 2, F/S)
- R. \_\_\_\_\_ 01:447:380 Genetics (4, F/S)
- S. \_\_\_\_\_ 01:640:135 Calculus I (4, F/S)
- T. \_\_\_\_\_ 01:640:138 Calculus II for Biological Sci. or equivalent (4, F/S)
- U. 01:694:301 Introductory Biochemistry and Molecular Biology (3) or 01:694:407-408 Molecular Biology and Biochemistry (3, 3) or 11:115:301 Introductory Biochemistry (3) or \_\_\_\_\_  
11:115:403-404 General Biochemistry (4, 4, F/S)
- V. \_\_\_\_\_ 01:750:203-204 General Physics (3,3 F/S)

W. \_\_\_\_\_ 01:750:205-206 General Physics Lab (1, 1 F/S)

X. \_\_\_\_\_ 01:960:401 Basic Statistics for Research (3, F/S)

### III. Food Service Administration

Required:

A. \_\_\_\_\_ 11:709:201, 202 Introduction to Foods & Nutrition, Lab (3, 1, F/S)

B. \_\_\_\_\_ 11:709:255 Nutrition & Health (3, F/S/Su)

C. \_\_\_\_\_ 11:709:344 Quantity Food Production (4, F/S)

D. \_\_\_\_\_ 11:709:349 Management of Food Service Systems (3, F/S)

E. \_\_\_\_\_ 01:640:115 Precalculus (4, F/S) or equivalent

F. \_\_\_\_\_ 01:119:115-116 General Biology (4, 4, F/S)

G. \_\_\_\_\_ 01:119:117 General Biology Lab (2)

H. \_\_\_\_\_ 01:119:131, 132 Microbiology Health Science, Lab (3, 1, F/S)

I. \_\_\_\_\_ 01:160:161, 101 General Chemistry I & Recitation (3, 1, F/S/Su)

J. \_\_\_\_\_ 01:160:162, 102 General Chemistry II & Recitation (3, 1, F/S/Su)

K. \_\_\_\_\_ 01:160:171 General Chemistry Lab (1, F/S/Su)

L. \_\_\_\_\_ 33:010:272 Introduction to Financial Accounting (3, F/S)

M. \_\_\_\_\_ 11:373:121 Principles and Application Microeconomics (3, F/S)

N. \_\_\_\_\_ 11:373:122 Principles & Applications of Macroeconomics (3 F/S)

O. 01:830:373 Organizational & Personnel Psychology (3, F/S/Su) or \_\_\_\_\_ 11:373:341 Management: Human Systems Development (3, F/S)

12 Credits selected from:

P. \_\_\_\_\_ 11:709:226 Nutrition for the Developing Child (3, F/S)

Q. \_\_\_\_\_ 11:709:323 Nutrition for the Child in the Family & Community (3)

R. \_\_\_\_\_ 11:709:352 Nutrition & Behavior (3, S)

S. \_\_\_\_\_ 11:709:441 Life Span Community Nutrition (4, F)

- T. \_\_\_\_\_ 11:709:442 Nutrition Communication (3, S)
- U. \_\_\_\_\_ 11:709:443 Methods in Sensory Analysis (3)
- V. \_\_\_\_\_ 01:355:203 Business Writing Essentials (3)
- W. \_\_\_\_\_ 11:373:231 Introduction to Marketing (3, F/S)
- X. \_\_\_\_\_ 11:373:331 Economics of Food Marketing Systems (3, S)
- Y. \_\_\_\_\_ 11:373:241 Introduction to Management (3, F/S)
- Z. \_\_\_\_\_ 11:373:371 Food, Health & Safety Policy (3, F/S)
- AA. \_\_\_\_\_ 11:375:403 Principles of Epidemiology (3)
- BB. \_\_\_\_\_ 11:400:304 Food Analysis (4, F/S)
- CC. \_\_\_\_\_ 11:400:410 Nutritional Aspects of Food Processing (3, S)
- DD. \_\_\_\_\_ 11:400:412 Food Product Development (3, S)
- EE. \_\_\_\_\_ 33:011:201 Introduction to Management for Nonbusiness Majors (3, Su)
- FF. \_\_\_\_\_ 33:011:202 Introduction to Marketing for Nonbusiness Majors (3, Su)
- GG. \_\_\_\_\_ 33:011:203 Introduction to Finance for Nonbusiness Majors (3, Su)
- HH. \_\_\_\_\_ 33:011:204 Principles of Business Law for Nonbusiness Majors (3, Su)

#### IV. Community Nutrition

- A. \_\_\_\_\_ 11:709:201, 202 Introduction to Foods & Nutrition, Lab (3,1, F/S)
- B. \_\_\_\_\_ 11:709:352 Nutrition & Behavior (3, S)
- C. \_\_\_\_\_ 11:709:441 Life Span Community Nutrition (4, F)
- D. \_\_\_\_\_ 11:709:255 Nutrition & Health (3, F/S/Su)
- E. 10:832:201 Principles of Public Health (3) or
- F. \_\_\_\_\_ 11:709:226 Nutrition & the Developing Child (3)
- G. 11:709:323 Nutrition for the Child in Family & Community (3) or 11:607:402 Building Community Partnerships (3) or \_\_\_\_\_ 11:193:413 Community Interventions in Obesity-related Chronic Diseases (Online, 3)
- H. \_\_\_\_\_ 01:640:115 \* Precalculus (4, F/S) or equivalent

- I. \_\_\_\_\_ 01:119:115-116 General Biology I & II (4, 4, F/S)
- J. \_\_\_\_\_ 01:119:117 General Biology Lab (2)
- K. \_\_\_\_\_ 01:160:161, 101 General Chemistry I & Recitation (3, 1)
- L. \_\_\_\_\_ 01:160:162, 102 General Chemistry II & Recitation (3, 1)
- M. \_\_\_\_\_ 01:160:171 Introduction to Experimentation Lab (1)
- N. \_\_\_\_\_ 01:830:101 General Psychology (3, F/S)
- O. 01:355:203 Business Writing Essentials or 01:355:303 Writing for Business and the Professions (3) or \_\_\_\_\_ 01:355:315 Writing Grant Proposals
- P. \_\_\_\_\_ 11:300:101 Introduction to Professional Youth Work (1)
- Q. \_\_\_\_\_ 11:300:336 Administration & Management of Youth Agencies (3)
- R. 11:300:416 Environmental Education (3)
- S. \_\_\_\_\_ 11:704:416 Environmental Education (3)
- T. \_\_\_\_\_ 11:300:438 Practicum in Professional Youth Work (Experiential Ed. requirement, 3)
- U. 11:374:439 Food Safety & the American Public or \_\_\_\_\_ 11:400:422 Colloquium in Food Safety: Fads, Fact, Politics (3)

Electives (3 of the following courses):

- V. \_\_\_\_\_ 11:709:344 Quantity Food Production (4, F/S)
- W. \_\_\_\_\_ 11:709:349 Management of Food Service Systems (3, F/S)
- X. \_\_\_\_\_ 11:709:363 World Food Customs & Nutrition (3)
- Y. \_\_\_\_\_ 11:709:442 Nutrition Communication (3, S)
- Z. \_\_\_\_\_ 11:709:427 Obesity: Biology, Behavior & Management (3)
- AA. \_\_\_\_\_ 01:920:108 Minority Groups in American Society (3)
- BB. \_\_\_\_\_ 01:377:377 Exercise & Aging (3)
- CC. \_\_\_\_\_ 01:920:272 Sociology of the Family (3)
- DD. \_\_\_\_\_ 10:762/832:101 Introduction to Policy, Planning & Health (3)

- EE. \_\_\_\_\_ 10:762:304 Poverty in the United States (3)
- FF. \_\_\_\_\_ 10:762:421 Community Development (3)
- GG. \_\_\_\_\_ 10:832:252 Health & Social Justice (3)
- HH. \_\_\_\_\_ 11:193:421 Wellness Behavior (3)
- II. \_\_\_\_\_ 11:374:341 Social & Ecological Aspects of Health & Disease (3)

V. Nutrition, Food, and Business

- A. \_\_\_\_\_ 11:709:201, 202 Introduction to Foods and Nutrition, Lab (3, 1, F/S)
- B. \_\_\_\_\_ 11:709:255 Nutrition and Health (3, F/S/Su)
- C. \_\_\_\_\_ 11:709:363 World Food Customs (3)
- D. \_\_\_\_\_ 11:709:344 Quantity Food Production (4, F/S)
- E. \_\_\_\_\_ 11:709:349 Management of Food Service Systems (3, F/S)
- F. \_\_\_\_\_ 11:709:441 Life Span Community Nutrition (4, F)
- G. \_\_\_\_\_ 11:709:443 Methods in Sensory Analysis (3, F)
- H. \_\_\_\_\_ 11:709:489 Experimental Foods (3, F)
- I. \_\_\_\_\_ 01:640:115 \* Precalculus (4, F/S) or equivalent
- J. \_\_\_\_\_ 01:119:115-116 General Biology (4, 4, F/S)
- K. \_\_\_\_\_ 01:119:117 General Biology Lab (2)
- L. \_\_\_\_\_ 01:119:131, 132 Microbiology Health Science, Lab (3, 1, F/S)
- M. \_\_\_\_\_ 01:160:161, 101 General Chemistry I & Recitation (3, 1, F/S/Su)
- N. \_\_\_\_\_ 01:160:162, 102 General Chemistry II & Recitation (3, 1, F/S/Su)
- O. \_\_\_\_\_ 01:160:171 General Chemistry Lab (1, F/S/Su)
- P. \_\_\_\_\_ 01:160:209 Elementary Organic Chemistry (3, F)
- Q. \_\_\_\_\_ 01:355:203 Business Writing Essentials (3)
- R. \_\_\_\_\_ 01:640:115 Precalculus (4, F/S)
- S. \_\_\_\_\_ 01:830:101 General Psychology (3, F/S)



- T. \_\_\_\_\_ 01:960:401 Basic Statistics for Research (3) (F/S)
- U. \_\_\_\_\_ 11:015:442 Entrepreneurial Agriculture Colloquium (3, S)
- V. \_\_\_\_\_ 11:373:121 Principles and Application Microeconomics (3, F/S)
- W. \_\_\_\_\_ 11:373:231 Introduction to Marketing (3, F/S)
- X. \_\_\_\_\_ 11:373:323 Public Policy Toward the Food Industry (3, S)
- Y. 11:373:341 Management: Human Systems Development (3) (F/S) or \_\_\_\_\_ 01:830:373 Organizational & Personnel Psychology (F/S)
- Z. \_\_\_\_\_ 11:373:371 Food, Health, and Safety Policy (3, F/S)
- AA. \_\_\_\_\_ 11:400:301 Food Processing Technologies (4)
- BB. \_\_\_\_\_ 11:373:210+ Business Decision Computer Tools (4)
- CC. \_\_\_\_\_ 11:373:241+ Introduction to Management (3, F/S)
- DD. \_\_\_\_\_ 11:373:331+ Economics of Food Marketing Systems (3, S; prereq.: 11:373:210)
- EE. \_\_\_\_\_ 11:373:402+ Global Marketing (4)
- FF. \_\_\_\_\_ 11:373:405+ Marketing Research (4)

## 5. Things Going On Within the Major (Research, Visitors, Talks, Seminars)

**Seminars:** UPD Director sends emails to undergraduates in the program about bi-monthly seminars. This semester, seminar listings were dedicated to Thursdays but will be moved to Wednesdays in the spring semester. We annually invite students to the Russell Nutrition Symposium. Students also receive information about local seminars in relation to food service administration. More recently, a credit-bearing seminar has been advertised to students: 709:481 Seminar in Nutrition: Concepts in Global Nutrition Research taught by Dr. Hoffman.

## 6. Student Concerns/Issues with Major

- = *student concern*
- = UPD response

- *Science coursework is too difficult within the Dietetics program*
  - The science prerequisites in the Dietetics program are the minimum that the DPD program requires in order to receive accreditation. The department prides itself on the level of difficulty of the science coursework because it better prepares students in the long run. The major is very challenging and competitive.
- Senior year Advanced Nutrition 1 & 2 should be offered both fall and spring semesters
  - It would be ideal to have more faculty to make these courses continuously available. Other schools have Medical Nutrition Therapy while we have Nutrition & Disease in addition to Advanced Nutrition 1 & 2 which actually covers a lot of medical nutrition therapy coursework, just under a different name. There may be some adjustments to the name of the courses, their availability, and arrangements.
- *Upperclass courses are limited availability*
  - A set number of SPNs are usually reserved for extra students to take senior courses they are applicable to take. Senior receive first priority, then juniors. In the event that underclassmen wish to take a course like Life Span Community Nutrition and have taken the appropriate prerequisites and there are spots available, they may take it as well.
- *The Dietetics program is intensive and demands the completion of specific courses, meaning there is not room for many electives*
  - Some students have come to me saying there are too many courses and others have come to me stating there are not enough courses. There is definitely room to pick up a couple courses of interest. A Psychology double major is definitely doable in this major because there are a lot of matching courses that count for double.
- *There are too many SEBS general requirements*
  - Some students have asked why they need to take Microeconomics because they feel it does not pertain to the major. There are some electives that you can take which can be relative to your interests but the nutrition department has no control over what SEBS requires as general requirements.
- *Information about the Dietetic Internship process and other careers in the field should be presented early on*
  - Students are free to meet with their advisor, whether it is me or Professor Tangel. We are here to steer students in the right direction and answer any questions they may have. There was a Careers in Nutrition course that has been offered that covers any and all careers options in the nutrition field.
- *More hands on experience*
  - There are some courses that allow students to work in the community such as Contemporary Issues In Nutrition as well as outside opportunities on campus working in underserved communities with WIC and SNAP. Students need to apply to volunteering to these programs, but they are definitely available.
- *Varying difficulty in professors for the same course: Integrative Physiology, Basic Statistics for Research*
  - If students are taking the same course, the difficulty level of the course and coursework should be similar among different professors. That is something we will have to look into.
- *Biology output of work does not reflect grades achieved*

- The biology courses that the nutrition students are required to take are the same ones that pre-med students are required to take. Again, this is only to give students an edge to prepare them for additional science coursework to come.
- *Many of the junior and senior courses require Special Permission Numbers*
- Typically, a majority of students receive SPNs for their courses and as previously mentioned, we sometimes have excess space for not only upperclassmen but underclassmen as well - depending on the size of the class that year.

## 7. Research Opportunities

There are numerous opportunities to gain research experience relative to the major in working with the departmental faculty. Some opportunities include nutritional sciences lab-work, hands-on community nutrition experience, and nutrition psychology-oriented research. One issue that professors have come across is students coming to them for research either too soon or too late. When a student comes to a professor looking for experience in a certain area but has no relative experience at all, they might not be a good candidate to participate in the research. Professors also keep in mind if the student has a year or two to dedicate to research. Seeking research as a senior may be challenging. Often, the department likes to see sophomores that have some experience, and are capable of making commitments to a study over time.

## 8. Job Outlook/Suggestions

As you know, the Dietetics option is incredibly competitive. Our students have a 67% rate of being matched with a Dietetic Internship their senior year which is considered very high. After completion of the internship, students take the RD exam. As it is, 100% of Rutgers students who pass their exam are placed in jobs almost immediately after. Professor Tangel suggests that more students should be in the Food Service Administration option because the need is high and the starting pay is \$57k, more than a dietitian coming out of internship. There are countless opportunities and career paths within this major though.

## 8. Upcoming Changes to the Major

Many students have expressed an interest in sports nutrition so we are planning on launching an Intro to Sports Nutrition course to be taught by Tracy Anthony who has some expertise in the field. It would be made as difficult as some of the senior level nutrition courses. Maybe it would be best to test a simpler online Intro to Sports Nutrition course to gauge the interest when creating the more intensive 3-credit course. We are looking forward to adding sports nutrition as an available course to students that have that interest in the coming year.