

CAREER OPPORTUNITIES

- **Hospitals, clinics, or other health-care facilities** - educating patients about nutrition and administering medical nutrition therapy as part of the health-care team. May also manage the foodservice operations in these settings, or schools, day-care centers, or correctional facilities, overseeing everything from food purchasing and preparation to managing staff.
- **Sports nutrition and corporation wellness programs** - educating clients about the connection between food, fitness, and health.
- **Food and nutrition related business and industries** - working in communications, consumer affairs, public relations, marketing, product development, or consulting with chefs in restaurants and culinary schools.
- **Private practice** - working under contract with healthcare or food companies, or in their own business.
- **Community and public health settings** - teaching, monitoring, and advising the public and helping improve quality of life through healthy eating habits.

APPLICATION REQUIREMENTS

Students must be accepted into the program by completing an application. Criteria for admissions include:

1. A cumulative GPA of 2.75 or better
2. Achievement of at least junior status at the university (i.e. 60+hours). These hours must include the courses listed below
3. Grade of B or better in the following courses:
 - **NUFS 1110** - Food Preparation and Meal Management
 - **NUFS 2110** - Elementary Nutrition
4. Grade of C or better in the following courses:
 - **BIOL 2210 and 2211** - Anatomy and Physiology I and lab
 - **CHEM 1110 and 1111** - General Chemistry I and lab
 - **CHEM 1120 and 1121** - General Chemistry II and lab

FOR ADDITIONAL INFORMATION AND A PROGRAM APPLICATION:

Go to <http://www.tnstate.edu/familyscience/foodnutrition.aspx>

Or contact,

Dr. Sandria Godwin, RD, LDN at
615-963-5619 or
sgodwin@tnstate.edu



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BECOMING A NUTRITION PROFESSIONAL

*Majoring in
Foods and Nutrition / Dietetics*



Department of Family and Consumer Sciences



Tennessee State University, an 1890 Land-Grant Institution, is a major state-supported, urban and comprehensive institution. This unique combination of characteristics differentiates the University from others and shapes its instructional, research, and service programs designed to serve Metropolitan Nashville, Middle Tennessee, the State of Tennessee, the nation, and the global community.

DEPARTMENT OF FAMILY AND CONSUMER SCIENCES

The degree programs in Family and Consumer Sciences are based on the idea that the best educator, designer, manager, mediator, or nutritionist needs a solid grounding of broad knowledge. Every degree option, including that in foods and nutrition, is built on the general education core, in addition to an understanding of the role of the family in society.

FOODS AND NUTRITION / DIETETICS

Nutrition professionals translate the science of food and nutrition in order to enhance the well being of individuals and groups. The foods and nutrition program at Tennessee State University prepares students to:

- Provide leadership in the delivery of foodservice management and nutrition services for the people of Tennessee and around the globe.
- Excel in providing services to limited resource individuals and families due to a strong emphasis placed on community service in the students coursework.

The college coursework for students in the foods and nutrition program consist of many different subject areas, including food and nutrition sciences, biochemistry, physiology, microbiology, anatomy, chemistry, foodservice programs, business, pharmacology, culinary arts, behavioral social sciences, and communication.

BECOMING A REGISTERED DIETITIAN (RD)

Students in the Foods and Nutrition Concentration may wish to become a Registered Dietitian (RD). The Didactic Program in Dietetics (DPD) is accredited by the:

Accreditation Council for Education in Nutrition and Dietetics
Academy of Nutrition and Dietetics
120 South Riverside Plaza, Suite 2000
Chicago, IL 60606-6995
www.eatright.org/acend

When the majority of the coursework has been completed, and the student has maintained a minimum of a 2.75 GPA, the student is eligible to apply for a post-baccalaureate supervised practice experience, i.e. a dietetic Internship or ISPP. If accepted and the experience is successfully completed, graduates must pass the National Registration Examination for Dietitians of the Commission on Dietetic Registration.