Dietetics & Nutrition (DN)

Courses

DN A100 The Profession of Dietetics 1 Credit
Introduces students to the professional opportunities in the field of nutrition and dietetics with an emphasis on academic preparation, acquisition of professional credentials and career laddering.
Registration Restrictions: Course restricted to pre-dietetics and dietetics majors only.

DN A145 Child Nutrition 3 Credits
Introduces the nutritional needs and dietary recommendations for newborns, infants, toddlers, preschool and school-age children, and adolescents. Covers common childhood and adolescent conditions and corresponding nutrition interventions.

DN A151 Nutrition Through the Life Cycle 3 Credits
Introduces nutritional needs and dietary recommendations through the life cycle: newborns, infants, toddlers, preschool and school-age children, adolescents, adults and the elderly. Covers common childhood, adolescent, adult and elderly conditions and corresponding nutrition interventions.

DN A155 Survey of Alaska Native Nutrition 3 Credits
Surveys traditional foods and their role in the physical, social and mental health issues of Alaska Natives within six geo-social regions of Alaska (Arctic/Western, Interior, Aleutian Chain, Southeast, Southcentral and urban Alaska).

DN A203 Nutrition for Health Sciences 3 Credits
Studies nutrition in the life cycle including food sources and requirements of nutrients, and physiological and metabolic aspects of nutrient function. Reviews disease states, food selection, and cultural and contemporary issues of concern to health professionals. 
Prerequisites: (BIOL A112 or concurrent enrollment or CHEM A104 or concurrent enrollment or CHEM A106 or concurrent enrollment).

DN A215 Sports Nutrition 3 Credits
Examines nutrition guidelines and nutrient intakes, emphasizing health and performance of physically active individuals. Includes a review of body composition and weight control.
Prerequisites: BIOL A111 with a minimum grade of C and BIOL A112 with a minimum grade of C.

DN A255 Concepts of Healthy Food 3 Credits
Explores the basics of food preparation including cooking, shopping, food handling and safety, meal management, menu writing, recipe modification and evaluation.
Prerequisites: DN A203 with a minimum grade of C.

DN A260 Food Science 3 Credits
Builds on basic principles of nutrition and food preparation to study chemical, physical and mechanical properties of foods as well as reactions to temperature, technique and technology.
Prerequisites: DN A255 with a minimum grade of C.

DN A270 Culinary Nutrition 3 Credits
Presents the physical and chemical characteristics of foods that affect nutritional value. Explores the modification process and application of these concepts in planning nutritionally balanced meals.
Special Note: Students are responsible for purchasing all food and equipment for class projects. Cost of food alone may exceed $100 depending on student location. Availability of a kitchen, kitchen appliances, and a smart phone, tablet or laptop with video capabilities and ability to transmit photos and videos electronically is required. Crosslisted With: CA A270

DN A275 Introduction to Culinary Medicine 3 Credits
Investigates basics of culinary literacy, including cooking techniques, knife skills, food safety and sensory evaluation of food. Expouses future healthcare providers to culinary medicine concepts through application of culinary literacy skills and therapeutic nutrition principles. Grounded in a food first approach to health and wellness with an emphasis on disease prevention.
Special Note: Students are responsible for purchasing all food and equipment for class projects. Cost of food alone may exceed $100 depending on student location. Availability of a kitchen, small kitchen tools, and a smart phone, tablet or laptop with video capabilities and ability to transmit photos and videos electronically is required. The required ServSafe certification exam will cost approximately $200. Registration Restrictions: Current ServSafe Food Handler certification
Prerequisites: DN A270 with a minimum grade of C.

DN A301 Nutrition Assessment 3 Credits
Explores methods of nutrition assessment in humans to evaluate dietary intake and body composition including the use of biological markers of human nutritional status.
Registration Restrictions: Complete all GER Tier 1 (basic college-level skills) courses with a minimum grade of C. Course restricted to pre-dietetics, dietetics and nutrition majors.
Prerequisites: DN A203 with a minimum grade of C and (MATH A121 with a minimum grade of C or MATH A151 with a minimum grade of C or MATH A152 with a minimum grade of C or MATH A155 with a minimum grade of C or MATH A251 with a minimum grade of C) and (PSY A111 with a minimum grade of C or SOC A101 with a minimum grade of C).

DN A312 Nutrition Communication and Counseling 3 Credits
Provides theory and practice in nutrition communication and counseling including behavior modification techniques, processes of cognitive change, and cross-cultural counseling. Provides practice in nutrition education materials development and delivering nutrition education to groups.
Registration Restrictions: Complete all GER Tier 1 (basic college-level skills) courses with a minimum grade of C; declared pre-dietetics, dietetics or nutrition majors.
Prerequisites: DN A203 with a minimum grade of C and (PSY A111 with a minimum grade of C or SOC A101 with a minimum grade of C).
DN A315 World Food Patterns 3 Credits
Explores the global role of food, including therapeutic uses of food and nutrition, in humans. Examines regional and ethnic influences on food selection and preparation.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C.

**Prerequisites:** DN A203 with a minimum grade of C.

DN A325 Food & Nutrition in Modern Alaska 3 Credits
Explores the food and nutrition-related health of people in modern Alaska, ranging from Alaska Native peoples to individuals from the Pacific Islands, Middle East, Mexico, Europe, Asia and more. Examines food consumption patterns based on Alaska's diverse ethnicities, geography and economy. Also explores Alaska's unique food system.

**Registration Restrictions:** Junior or senior standing.

DN A350 Foodservice Systems and Quantity Foods 3 Credits
Presents principles and theories of foodservice systems; menu planning; development, standardization, adjustment and costing of quantity recipes; and procurement and production of quantity food.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C. Restricted to pre-dietetics, dietetics, nutrition, and hospitality and restaurant management majors.

**Prerequisites:** DN A255 with a minimum grade of C.

DN A355 Weight Management and Eating Disorders 3 Credits
Analyzes the impact of obesity and eating disorders on individuals and society. Reviews etiology, incidence, socioeconomic influences, pathogenesis and treatments. Examines treatment techniques including modification of diet, activity, behavior, medication and surgery.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C.

**Prerequisites:** DN A203 with a minimum grade of C.

DN A401 Medical Nutrition Therapy I 3 Credits
Integrates the role of Medical Nutrition Therapy into the treatment of pathological conditions. Applies the Nutrition Care Process in common medical conditions such as overweight and obesity, gastrointestinal tract disorders, cardiovascular diseases, cancer, psychiatric conditions, and pulmonary diseases.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C. Restricted to dietetics majors.

**Prerequisites:** DN A301 with a minimum grade of C and DN A312 with a minimum grade of C and DN A430 with a minimum grade of C or concurrent enrollment.

DN A402 Medical Nutrition Therapy II 3 Credits
Continues the integration of Medical Nutrition Therapy into the treatment of pathological conditions. Applies the Nutrition Care Process in complex medical conditions such as endocrine disorders including diabetes, hepatic disorders, renal disease, immune system disorders, stress, trauma, critical illness, and neurological disorders. Also applies the Nutrition Care Process to pediatric concerns.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C. Restricted to dietetics majors.

**Prerequisites:** DN A401 with a minimum grade of C.

DN A407 Preventive and Therapeutic Nutrition 3 Credits
Explores role of food and dietary habits in prevention and management of diseases such as disorders of the upper and lower gastrointestinal tract, diabetes, heart disease, cancer, liver diseases, renal diseases, and HIV infection. Covers medical nutrition therapy for diseases by means of alterations in food consumption.

**Registration Restrictions:** Complete all GER Tier 1 (basic college-level skills) courses with grade of C or better.

**Prerequisites:** DN A203 with a minimum grade of C.

DN A415 Community Nutrition 3 Credits
Applies nutrition principles to populations in various community environments and stages of life cycle, with consideration given to interrelated health, social, and economic concerns. Examines public policy related to nutrition concerns of target populations, and the marketing and management of community nutrition programs.

**Registration Restrictions:** Complete all GER Tier 1 (basic college-level skills) courses with a minimum grade of C; restricted to pre-dietetics, dietetics, nutrition, and hospitality and restaurant management majors.

**Prerequisites:** (DN A145 with a minimum grade of C or DN A151 with a minimum grade of C) and DN A203 with a minimum grade of C and DN A315 with a minimum grade of C.

**Attributes:** UAA Integrative Capstone GER.

DN A430 Research Methods in Nutrition and Dietetics 3 Credits
Presents fundamentals of research knowledge and skills in the profession of nutrition and dietetics. Addresses research designs commonly used, principles of evidence-based practice, evidence analysis procedures, translation research and outcomes research methodology.

**Registration Restrictions:** Complete all GER Tier 1 (basic college-level skills) courses with a minimum grade of C. Course is restricted to pre-dietetics, dietetics, nutrition majors.

**Prerequisites:** DN A203 with a minimum grade of C. Course is restricted to pre-dietetics, dietetics and nutrition majors.

**Prerequisites:** DN A203 with a minimum grade of C. Course is restricted to pre-dietetics, dietetics and nutrition majors.

DN A450 Nutritional Assessment 3 Credits
Examines nutrition assessment and principles of clinical nutrition. Addresses research designs commonly used, principles of evidence-based practice, evidence analysis procedures, translation research and outcomes research methodology.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C.

**Prerequisites:** DN A203 with a minimum grade of C.

DN A457 Advanced Nutrition 3 Credits
Presents basic concepts of the mechanisms of actions, interactions, and the processes of cellular assimilation and utilization of nutrients in humans. Emphasizes the coordinated control of nutrient utilization among the major organs.

**Registration Restrictions:** Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C.

**Prerequisites:** BIOL A111 with a minimum grade of C and BIOL A112 with a minimum grade of C and CHEM A321 with a minimum grade of C and CHEM A441 with a minimum grade of C and DN A203 with a minimum grade of C.
DN A490 Current Topics in Dietetics and Nutrition 1-6 Credits
Examines current topics in dietetics and nutrition. Choice of topics resulting from special demands of the industry or special faculty expertise.

DN A492 Senior Seminar in Dietetics 1 Credit
Requires students to apply prior learning to a practice setting. Explores current practice issues in the profession of dietetics, preparing students for supervised practice.

Special Note: May be repeated for a maximum of 2 credits.
Registration Restrictions: Dietetics majors in the final year of coursework and departmental approval
Prerequisites: DN A100 with a minimum grade of C and DN A203 with a minimum grade of C and DN A301 with a minimum grade of C and DN A350 with a minimum grade of C.

DN A601 Professional Practice in Dietetics and Nutrition 2 Credits
Prepares students to be effective dietetics and nutrition practitioners, operating with professional ethical standards and scope of practice. Trains students on health care systems within which they will work. Assists students in engaging in professional organizations for professional advancement and lifelong learning.

DN A615 Public Health Nutrition 3 Credits
Analyzes current nutritional epidemiology research and surveillance in population health. Disseminates data based on nutrition informatics and program evaluation. Engages students in critical thinking as it relates to nutrition-related policies. Integrates public health initiatives with grant writing and program planning to affect the public's health.

DN A630 Applied Research in Nutrition and Dietetics 3 Credits
Applies the critical interpretation of dietetics and nutrition research findings to professional practice. Builds on prior didactic coursework in research methodologies. Focuses on evidence-based resource development, translational research and outcomes research.
Registration Restrictions: Undergraduate or graduate level general statistics course or instructor approval
Prerequisites: STAT A200 with a minimum grade of C.

DN A641 Clinical Nutrition Assessment and Intervention 4 Credits
Students develop skills to conduct nutrition-focused history and physical exams. Examines theoretical models as the basis for behavior change and utilizes these models in assessing individuals. Addresses underlying contributors to disease. Covers the appropriate use of laboratory data and dietary supplements. Addresses specific topics in pediatric and geriatric nutrition.

DN A642 Advanced Clinical Nutrition 4 Credits
Applies nutrition assessment principles to complex health conditions. Engages students in the use of current literature and clinical practice guidelines to develop nutrition care plans incorporating principles of nutritional genomics, pharmacology, integrative and functional nutrition, and dietary supplements.
Prerequisites: DN A641.

DN A650 The Business of Dietetics 3 Credits
Examines best practices in leadership, business, management and organization in the profession of dietetics. Applies functions and principles of organization, project and risk management, and quality and performance improvement for the administration of dietetics and nutrition services in various settings.

DN A690 Selected Topics in Advanced Dietetics and Nutrition 1-15 Credits
Presents selected topics in advanced dietetics and nutrition. Focuses on special, emerging, current, local and other topics of interest.
Special Note: A maximum of 6 credits may be applied to the MS in Dietetics and Nutrition.
Registration Restrictions: Department approval

DN A692B Seminar: Current Issues in Dietetics: Community Nutrition 1 Credit
Seminar in current dietetics, community nutrition topics intended for dietetic interns. Provides theoretical and conceptual learning along with practicum coursework necessary to meet Accreditation Council for Education in Nutrition and Dietetics accreditation standards and to prepare future dietitians for professional practice as Registered Dietitians.
Registration Restrictions: Bachelor's degree that satisfies didactic program in dietetics (DPD) requirements set by the Accreditation Council for Education in Nutrition and Dietetics. Current immunizations are required for specific internship sites.
Corequisites: DN A695E AND DN A695F.

DN A695A Dietetic Internship Supervised Experiential Learning 1-7 Credits
Provides supervised practice in a professional dietetics setting to facilitate achievement of competencies required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Competencies are assigned by the UAA Dietetic Internship director and supervised by qualified preceptors on-site.
Registration Restrictions: Admission to the Master of Science in Dietetics and Nutrition or the Graduate Certificate in Dietetic Internship and graduate standing

DN A698 Dietetics & Nutrition Graduate Project 1-6 Credits
The project serves as the basis for evaluating the capability of its author in the areas of applied community-based nutrition project and professional practice. The student's work is reviewed by her/his project committee to judge the author's scholarship and professional presentation and to ascertain that the student has demonstrated their knowledge and ability to receive the Master's Degree.
Registration Restrictions: Department approval
Prerequisites: DN A630 and HS A625.

DN A699 Dietetics & Nutrition Graduate Thesis 1-6 Credits
The thesis serves as the basis for evaluating the capability of its author in the areas of applied nutrition research and professional practice. The student's work is reviewed by her/his thesis committee to judge the author's scholarship and professional presentation, and to ascertain that the student has demonstrated their knowledge and ability to receive the Master's Degree.
Registration Restrictions: Department approval
Prerequisites: DN A630 and HS A625.