

# 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 ladder.

**Registration Restrictions:** Course restricted to pre-dietetics and dietetics majors only.

### 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

Introduces 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).

**Attributes:** UAA Alaska Native-Themed GER.

### DN A203 Nutrition for Health Sciences 3 Credits

Presents 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:** WRTG A110 with a minimum grade of C or WRTG A111 with a minimum grade of C or WRTG A1W 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. Exposes 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 and dietetics 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 or MATH A251F 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 or dietetics 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 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.

**Attributes:** UAA Alaska Native-Themed GER.

**DN A350 Foodservice Systems and Quantity Foods 4 Credits**

Presents principles and theories of foodservice systems: menu planning, development and standardization. Covers 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 and hospitality administration majors.

**Prerequisites:** DN A275 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 A360 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 A111L with a minimum grade of C and BIOL A112 with a minimum grade of C and BIOL A112L 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 or concurrent enrollment and DN A430 with a minimum grade of C or concurrent enrollment.

**DN A402 Medical Nutrition Therapy II 4 Credits**

Continues the integration of Medical Nutrition Therapy into the treatment of pathological conditions. Applies the Nutrition Care Process (NCP) in complex medical conditions such as endocrine disorders including diabetes, hepatic disorders, renal disease, immune system disorders, stress, trauma, critical illness, and neurological disorders. 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 the 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 nutrition therapy for diseases by means of alterations in food consumption, digestion and absorption, and nutrient metabolism.

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

**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 the 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, and hospitality administration majors.

**Prerequisites:** DN A151 with a minimum grade of C and DN A203 with a minimum grade of C.

**Attributes:** UAA Diversity & Inclusion GER, 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 and the preparation of a research proposal.

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

**Prerequisites:** DN A203 with a minimum grade of C and STAT A200 with a minimum grade of C.

**DN A450 Dietetic Management 3 Credits**

Covers management and leadership in dietetic practice. Discusses current issues affecting practice, including human resources, outcome management, accreditation, quality assurance and entrepreneurship.

**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 A350 with a minimum grade of C.

**DN A475 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 A111L with a minimum grade of C and BIOL A112 with a minimum grade of C and BIOL A112L 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.

**Special Note:** A maximum of 6 credits may be applied to the Bachelor of Science in Dietetics.

**DN A492** Senior Seminar in Dietetics **1 Credit**

Explores current dietetic practice through reflection and review of the Accreditation Council for Education in Nutrition and Dietetics (ACEND) Future Education Model Standards for Bachelor's Degree (FB). Requires students to apply prior learning to a practice setting.

**Registration Restrictions:** Dietetics majors in the final year of coursework, senior standing and department 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 A615** Public Health Nutrition **3 Credits**

Analyzes current nutritional epidemiology research and surveillance in population health. Engages students in critical thinking as it relates to nutrition-related policies. Integrates nutrition-related initiatives with grant writing and program planning to affect the public's health.

**Registration Restrictions:** Admission to the Master of Science in Dietetics and Nutrition

**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 the development of evidence-based resources and research proposals.

**Registration Restrictions:** Admission to the Master of Science in Dietetics and Nutrition

**DN A641** Advanced Medical Nutrition Therapy - Ambulatory **3 Credits**

Examines theoretical models as the basis for behavior change and utilizes these models in assessing and coordinating interventions for individuals and groups. Addresses underlying contributors to disease. Covers the appropriate use of laboratory data and dietary supplements.

**Registration Restrictions:** Admission to the Master of Science in Dietetics and Nutrition

**DN A642** Advanced Medical Nutrition Therapy - Acute **3 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.

**Registration Restrictions:** Admission to the Master of Science in Dietetics and Nutrition

**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.

**Registration Restrictions:** Admission to the Master of Science in Dietetics and Nutrition

**DN A660** Contemporary Practice in Dietetics and Nutrition **3 Credits**

Covers contemporary subjects within dietetics and nutrition including professional role development, cultural competence, physical activity integration, policy development and advocacy, sustainable food systems and applications of nutrigenetics and nutritional biochemistry. Focuses on emerging trends so that students will be prepared with the latest evidence and practices in their field.

**Registration Restrictions:** Graduate standing and admission to the Master of Science in Dietetics and Nutrition, or department approval

**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 A695G** Supervised Experiential Learning - Management **1-7 Credits**

Provides supervised practice in a professional dietetics management setting to facilitate achievement of competencies required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Competencies are assigned by the UAA Dietetics and Nutrition Graduate Program director and supervised by qualified preceptors on-site.

**Special Note:** May be repeated for a maximum of 12 credits.

**Registration Restrictions:** Graduate standing and admission to the Master of Science in Dietetics and Nutrition

**DN A695H** Supervised Experiential Learning - Public Health **1-7 Credits**

Provides supervised practice in a professional public health setting to facilitate achievement of competencies required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Competencies are assigned by the UAA Dietetics and Nutrition Graduate Program director and supervised by qualified preceptors on-site.

**Special Note:** May be repeated for a maximum of 12 credits.

**Registration Restrictions:** Graduate standing and admission to the Master of Science in Dietetics and Nutrition

**DN A695I** Supervised Experiential Learning - Specialty **1-7 Credits**

Provides supervised practice in a specialty 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 Dietetics and Nutrition Graduate Program director and supervised by qualified preceptors on-site.

**Special Note:** May be repeated for a maximum of 12 credits.

**Registration Restrictions:** Graduate Standing and admission to the Master of Science in Dietetics and Nutrition

**DN A695J** Supervised Experiential Learning - Medical Nutrition Therapy - Ambulatory **1-7 Credits**

Provides supervised practice in an ambulatory 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 Dietetics and Nutrition Graduate Program director and supervised by qualified preceptors on-site.

**Special Note:** May be repeated for a maximum of 12 credits.

**Registration Restrictions:** Graduate Standing and admission to the Master of Science in Dietetics and Nutrition

**DN A695K** Supervised Experiential Learning - Medical Nutrition Therapy - Acute **1-7 Credits**

Provides supervised practice in an acute 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 Dietetics and Nutrition Graduate Program director and supervised by qualified preceptors on-site.

**Special Note:** May be repeated for a maximum of 12 credits.

**Registration Restrictions:** Graduate standing and admission to the Master of Science in Dietetics and Nutrition

**DN A695L** Supervised Experiential Learning - Medical Nutrition Therapy - Acute II **1-7 Credits**

Provides supervised practice in an acute dietetics setting to facilitate advanced achievement of competencies required by the Accreditation Council for Education in Nutrition and Dietetics (ACEND). Competencies are assigned by the UAA Dietetics and Nutrition Graduate Program director and supervised by qualified preceptors on-site.

**Special Note:** May be repeated for a maximum of 12 credits.

**Registration Restrictions:** Graduate standing and admission to the Master of Science in Dietetics and Nutrition

**DN A698** Dietetics & Nutrition Graduate Project **1-6 Credits**

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 their 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:** Admission to the Master of Science in Dietetics and Nutrition

**DN A699** Dietetics & Nutrition Graduate Thesis **1-6 Credits**

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 their 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:** Admission to the Master of Science in Dietetics and Nutrition