<table>
<thead>
<tr>
<th>Courses</th>
<th>Credits</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>DN A100 The Profession of Dietetics</strong></td>
<td>1</td>
<td>Introduces students to the professional opportunities in the field of dietetics and an emphasis on academic preparation, acquisition of professional credentials and career laddering. <strong>Registration Restrictions:</strong> Course restricted to pre-dietetics and dietetics majors only.</td>
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<tr>
<td><strong>DN A145 Child Nutrition</strong></td>
<td>3</td>
<td>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.</td>
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<tr>
<td><strong>DN A151 Nutrition Through the Life Cycle</strong></td>
<td>3</td>
<td>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.</td>
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<tr>
<td><strong>DN A155 Survey of Alaska Native Nutrition</strong></td>
<td>3</td>
<td>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).</td>
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<tr>
<td><strong>DN A203 Nutrition for Health Sciences</strong></td>
<td>3</td>
<td>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. <strong>Prerequisites:</strong> (BIOL A112 or concurrent enrollment or CHEM A104 or concurrent enrollment or CHEM A106 or concurrent enrollment) and (WRTG A111 with a minimum grade of C or WRTG A1W with a minimum grade of C).</td>
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<tr>
<td><strong>DN A215 Sports Nutrition</strong></td>
<td>1</td>
<td>Examines nutrition guidelines and nutrient intakes, emphasizing health and performance of physically active individuals. Includes a review of body composition and weight control. <strong>Prerequisites:</strong> BIOL A111 with a minimum grade of C and BIOL A112 with a minimum grade of C.</td>
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<tr>
<td><strong>DN A255 Concepts of Healthy Food</strong></td>
<td>3</td>
<td>Explores the basics of food preparation including cooking, shopping, food handling and safety, meal management, menu writing, recipe modification and evaluation. <strong>Prerequisites:</strong> CA A119 with a minimum grade of C or DN A203 with a minimum grade of C.</td>
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<tr>
<td><strong>DN A260 Food Science</strong></td>
<td>3</td>
<td>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. <strong>Prerequisites:</strong> DN A255 with a minimum grade of C.</td>
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<tr>
<td><strong>DN A301 Nutrition Assessment</strong></td>
<td>3</td>
<td>Explores methods of nutrition assessment in humans to evaluate dietary intake and body composition including the use of biological markers of human nutritional status. <strong>Registration Restrictions:</strong> 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. <strong>Prerequisites:</strong> 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).</td>
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<tr>
<td><strong>DN A311 Nutrition Counseling</strong></td>
<td>1</td>
<td>Provides theory and practice in nutrition counseling including behavior modification techniques, processes of cognitive change and cross-cultural counseling. <strong>Special Note:</strong> Requires access to a registered dietitian for a 16-hour practicum. <strong>Registration Restrictions:</strong> COMM course <strong>Prerequisites:</strong> DN A203 with a minimum grade of C and WRTG A111 with a minimum grade of C and (PSY A111 with a minimum grade of C or SOC A101 with a minimum grade of C).</td>
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<tr>
<td><strong>DN A312 Nutrition Communication and Counseling</strong></td>
<td>3</td>
<td>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. <strong>Registration Restrictions:</strong> Complete all GER Tier 1 (basic college-level skills) courses with a minimum grade of C; declared pre-dietetics, dietetics or nutrition majors. <strong>Prerequisites:</strong> 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).</td>
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<tr>
<td><strong>DN A315 World Food Patterns</strong></td>
<td>3</td>
<td>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. <strong>Registration Restrictions:</strong> Completion of all GER Tier 1 (basic college-level skills) courses with a minimum grade of C. <strong>Prerequisites:</strong> CA A119 with a minimum grade of C or DN A203 with a minimum grade of C.</td>
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DN A203 with a minimum grade of C.

**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 1 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 and nutrition majors.

**Prerequisites:** DN A203 with a minimum grade of C and STAT A252 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 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 A692A Seminar: Current Issues in Dietetics Clinical and Community Nutrition 2 Credits
Seminar in current dietetics and clinical and community nutrition issues/topics intended for dietetic interns. Provides theoretical and conceptual learning along with practicum coursework necessary to meet American Dietetic Association 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 American Dietetic Association. Current immunizations are required for specific internship sites.
Corequisites: DN A695C AND DN A695D.

DN A692B Seminar: Current Issues in Dietetics Community Nutrition and Foodservice Administration 1 Credit
Seminar in current dietetics, community nutrition, foodservice administration issues/topics intended for dietetic interns. Provides theoretical and conceptual learning along with practicum coursework necessary to meet American Dietetic Association 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 American Dietetic Association. Current immunizations are required for specific internship sites.
Corequisites: DN A695E AND DN A695F.

DN A692C Practicum in Clinical Nutrition 4 Credits
Practicum experience in clinical nutrition for dietetic interns, necessary to meet American Dietetic Association 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 American Dietetic Association. Current immunizations are required for specific internship sites.
Corequisites: DN A692A AND DN A695D.

DN A695E Advanced Practicum in Community Nutrition 2 Credits
Advanced practicum experience in community nutrition for dietetic interns, necessary to meet American Dietetic Association 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 American Dietetic Association. Current immunizations are required for specific internship sites.
Corequisites: DN A692B AND DN A695F.

DN A695F Practicum in Foodservice Administration 4 Credits
Practicum experience in foodservice administration for dietetic interns, necessary to meet American Dietetic Association 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 American Dietetic Association. Current immunizations are required for specific internship sites.
Corequisites: DN A692B AND DN A695E.