

DIETETICS (DIET)

Rachel M. Fournet, Director; Hamilton Hall 121

Associate Professors

RACHEL FOURNET; Ph.D., Louisiana State University, 1993

BERNICE O. ADELEYE; Ph.D., University of Ibadan, Nigeria, 1988

Instructors

ASHLEY ROBERTS; M.S., R.D.,LDN., University of Louisiana at Lafayette, 2007

DIET 100. INTRODUCTION TO DEITETICS. (1, 0, 1). The role of the dietitian, skills required management and marketing theories, and careers and technology in the field of nutrition and dietetics.

DIET 200. BASIC HUMAN NUTRITION. (3, 0, 3). Knowledge of the nutrients in human life processes. Nutrient relationship to health as a basis for food choices.

DIET 204. NUTRITION IN THE LIFE SPAN. (3, 0, 3). Nutritional needs and dietary concerns of individuals throughout life. Sp. Prereq: DIET 200.

DIET 214. MEDICAL NUTRITION THERAPY FOR NURSES. (3, 0, 3). Principals of normal nutrition, modified diets, related to prevention and intervention of disease conditions. Prereq: CHEM 125, BIOL 220 and 221. CoReq. : NURS 200. Restr: Non-majors.

To enroll in any DIET courses below, a student must be in Upper Division, have completed all freshman and sophomore courses, except electives, and have a minimum cumulative GPA of 2.50.

DIET 270, EVIDENCE BASED COMPONENTS OF DIETETICS, (2,0,2). Current issues of information technology, professional communication, and pharmacology.

DIET 310. NUTRITION ASSESSMENT. (2, 3, 3). Knowledge and application of dietary intake in analysis, anthropometric measurements, clinical and biochemical assessment techniques. Fa. Rest: Completion of all courses listed in the freshman and sophomore years of the curriculum, except electives, and a minimum cumulative GPA of 2.5.

DIET 333. FOOD SCIENCE. (3, 0, 3). Emphasis on properties of fat, carbohydrate mixtures, and protein foods. Technology and biotechnology of genetically engineered food. Fa. Prereq: CHEM 125, HRTM 111. Rest: Completion of all courses listed in the freshman and sophomore years of the curriculum, except electives, and a minimum cumulative GPA of 2.5.

DIET 314. MEDICAL NUTRITION THERAPY I. (3, 2, 4). Knowledge of Medical Nutrition Therapy and interdisciplinary health care team communication. Includes nutrogeomics, medical terminology, counseling, drug and nutrient interaction, and alternative medicine. Fa. Prereq: CHEM 125. Coreq: DIET 310. Rest: Completion of all courses listed in the freshman and sophomore years of the curriculum, except electives, and a minimum cumulative GPA of 2.5.

DIET 315. MEDICAL NUTRITON THERAPY II. (3, 2, 4). Application of nutrition assessment and medical documentation of the care plan process. Includes disease prevention, weight management, and health promotion. Comprehension of diet and recipe modification. Sp. Prereq: DIET 314.

DIET 401. FOOD SERVICE SYSTEM MANAGEMENT. (4,0,4).

Health Care systems approach to food service organizations. Evaluation of organizational change, management theories, risk, cost, labor, safety/security, information management and quality improvement. Fa. Prereq: MGMT 320; HRTM 308.

DIET 415. EXPERIMENTAL FOOD SCIENCE (2, 4, 4). Investigations in physical, chemical, and sensory characteristics of foods under experimental conditions. Product development, analysis, and evaluation of individual and group research project. Sp. Prereq: DIET 333, ENGL 360.

DIET 425. COMMUNITY NUTRITION. (3, 3, 4). Applying nutrition services to the community. Emphasis on the nutritional care process in the development of community based program. Includes legislative policies affecting nutrition. Sp. Prereq: DIET 314.

DIET 434. MEDICAL NUTRITION THERAPY III. (3, 2, 4). Synthesis of advanced diet modification for disease and critical care. Emphasis on nutritional support for chronic and degenerative diseases. Fa. Prereq: DIET 315. Coreq: DIET 451.

DIET 430. LEGAL AND ETHICAL ISSUES. (3, 0, 3). Discussion and evaluation of current legal and ethical issues pertaining to nutrition and dietetic practices. Emphasis on legislature effecting health care systems, reimbursements, insurance and policy regulations. Sp. Pre or Coreq: DIET 315, 425.

DIET 451. MACRONUTRIENTS. (4, 0, 4). Overview and synthesis of biochemical aspects relating to carbohydrates, proteins, lipids and water as applied to physiological processes. Fa. Prereq: DIET 315. Coreq: DIET 434.

DIET 452. MICRONUTRIENTS. (4, 0, 4). Overview and synthesis of biochemical aspects relating to vitamins, minerals, electrolytes as applied to physiological processes. Sp. Prereq: DIET 451. Coreq: 455.

DIET 455. DIETETIC PRACTICUM. (1, 6, 4,). Supervised professional experience through observation and participation in healthcare settings. Prereq: DIET 434. Coreq: DIET 452.