

### TEXAS A&M UNIVERSITY NUTRITION

## **UNDERGRADUATE NEWSLETTER**

Curriculum Updates • Credit Clarifications • Old Versus New Degree Plan

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## **NORMAN E. BORLAUG**

The Department of Nutrition has officially transitioned to the state-of-the-art Norman E. Borlaug Building second floor located at 498 Olsen Blvd, College Station, TX 77840 (Building 1513 on the Aggie map).

This new facility offers a new, innovative space for learning, collaboration, and research.

The building is open for students to study, meet for group projects, or just hang out in between classes. **We invite you** to come explore the new building!

### Stay in touch:



(979) 321-7060



nutr.dept@ag.tamu.edu



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# MAJOR DEGREE CHANGES IN THE HUMAN HEALTH TRACK

### Do I have to change my degree plan?

Students who started the **General Nutrition** track prior to these degree changes **DO NOT** have to change their degree paths. You are bound to the degree plan you started with. So students who started in nutrition prior to Fall 2024, can continue with their original plan. However, they have the **OPTION** to sub various classes:

Previous **Current** 

• BIOL 319/320, NUTR 365 **NUTR 366/367** 

Students cannot take one of each (ex: BIOL 319/NUTR 367)

If you would like to take NUTR 366/NUTR 367 and have already taken NUTR 365, NUTR 365 will count towards a Nutrition Elective

• BIOL 351 → NUTR 440

BICH 410/411 → BICH 409

### New Courses Specific to the Human Health Track

#### NUTR 400 Ethics in Nutrition and Healthcare

#### Credits 1. 1 Lecture Hour.

Discussion of ethical issues and societal challenges experienced by professionals derived from scientific research and professional activities related to delivering wellness and healthcare services; review of sources, fundamental principles, scope of practice and applications of ethical behavior in the field of nutrition; application of ethical principles and scope of practice to different professional groups and organizations, including business, non-profits, government, health care, and science and technology.

### **NUTR 412** Nutritional Treatment of Disease

#### Credits 2. 2 Lecture Hours.

Nutritional intervention in pathological conditions, based on biochemical, physiological and psychological effects of disease state; current research in clinical nutrition.

## HUMAN HEALTH DEGREE BREAKDOWN

## **NEW TRACK**

## **PREVIOUS TRACK**

First Year			
FALL			
NUTR 203*  NUTR/FSTC 210 Credit hour change  BIOL 111  CHEM 119  ENGL 103 or 104  NUTR 204  AGLS 125	3 1 4 4 3 1 0-1	MATH 140*  NUTR/FSTC 210 Credit hour change  BIOL 111  CHEM 119  ENGL 103 or 104  NUTR 204  AGLS 125	3 2 4 4 3 1 0-1
Semester Credit Hours	16	Semester Credit Hours	17
SPRING			
NUTR 301* CHEM 120 BIOL 112 American History	3 4 4 3	MATH 142* CHEM 120 BIOL 112 History Elective	3 4 4 3
Semester Credit Hours	14	Semester Credit Hours	14
Second Year			
FALL			
Mathematics* CHEM 257 Course Number Change ENGL 210 Social and Behavioral elective American History	3 4 3 3 3	NUTR 203* CHEM 227/237 ENGL 210 Social and Behavioral elective History Elective	3 4 3 3 3
Semester Credit Hours	16	Semester Credit Hours	16
SPRING			
Mathematics* CHEM 258 Course Number Change POLS 206 Creative Arts General Elective	3 4 3 3	NUTR 301* CHEM 228 POLS 206 Creative Arts General Elective	3 4 3 3 2
Semester Credit Hours	14	Semester Credit Hours	15

<sup>\*</sup>Course changed semester sequence to better serve the degree track

Third Year				
FALL				
NUTR 366 New Human Anatomy Nutrition Elective* POLS 207 Technical Elective General Elective	4 3 3 3 3		Replaced with NUTR 366 Replaced with NUTR 366/367	4 3 3 3 2
Semester Credit Hours	16	Semester Credit Ho	urs	15
SPRING				
NUTR 367  GENE 301  GENE 312  Technical Elective  STAT 301, 302, or 303	4 3 1 3 3	GENE 301 GENE 312 Technical Elective STAT 301, 302, or 30	Replaced with NUTR 367	4 3 1 3 3
Semester Credit Hours	14	Semester Credit Ho	urs	14
Fourth Year				
FALL				
NUTR 440 Nutrition Elective Technical elective  Replacing BICH 410/411 NEW Nutrition Microbiology Nutrition Elective	3 4 3 3	BIOL 351  Nutrition Elective  Technical Elective	Replaced with BICH 409 Replaced with NUTR 440	3 4 3 3
Semester Credit Hours	13	Semester Credit Ho	urs	13
SPRING				
NUTR 400 New Ethics in Nutrition/Healthcare Technical Elective Added Technical Elective Nutrition Elective NUTR 475 NUTR 481 Language, Philosophy, and Culture	3 6 3 1 3	Nutrition Elective* Nutrition Elective NUTR 475 NUTR 481 Language, Philosoph		3 3 3 1 3
Semester Credit Hours	17	Semester Credit Ho	urs	16

<sup>\*</sup>Course changed semester sequence to better serve the degree track

FALL 2025 IS THE LAST SEMESTER NUTR 365 WILL BE TAUGHT. IF YOU NEED THIS COURSE YOU ARE REQUIRED TO TAKE IT FALL 2025 OR YOU WILL BE REQUIRED TO TAKE BOTH NUTR 366 AND 367. Please reach out to bea.bradley@ag.tamu.edu if this is a concern.

### MAJOR DEGREE CHANGES IN

## THE DIDACTIC PROGRAM IN DIETETICS

### Do I have to change my degree plan?

Students are bound to the degree plan they entered Nutrition with, however, DPD students must ensure they are meeting **not only the degree requirements**, but also **all of the KRDNs**. As the curriculum shifts and KRDNs shift slightly with them, you must ensure that the courses you are taking **cover all aspects of the Didactic Program in Dietetics**.

Previous **Current** 

• BIOL 319/320, NUTR 365 → NUTR 366/367

Students cannot take one of each (ex: BIOL 319/NUTR 367)

If you would like to take NUTR 366/NUTR 367 and have already taken NUTR 365, NUTR 365 will count towards a Nutrition Elective

• FSTC/ANSC 326 **→ NUTR 440** 

BICH 410/411 **→ BICH 409** 

NUTR 304 (4 cr hr), MGMT 309
 NUTR 304 (3 cr hr), NUTR 307 (4 cr hr)

NUTR 304 is SPRING ONLY

NUTR 307 offered starting Fall 2025

### **New Courses Specific to the Didactic Program in Dietetics**

NUTR 304 Food Service Systems and Management Credits 3. 3 Lecture Hours. OFFERED SPRING SEMESTERS ONLY (Offered starting Spring 2025)

Principles of food service management used in selecting, storing, preparing, and serving food in quantity; emphasis is on menu planning, quality control, purchasing, production, food service equipment, and layout design. *Prerequisites: NUTR 211.* 

### **NUTR 307 Quantity Food Production**

(Offered starting Fall 2025)

Credits 4. 3 Lecture Hours. 1 Lab Hour. OFFERED FALL SEMESTERS ONLY

Principles of food service management used in selecting, storing, preparing, and serving food in quantity; emphasis is on menu planning, quality control, purchasing, production, food service equipment, and layout design. *Prerequisites: NUTR 211.* 

### NUTR 408 Professional Development in Nutrition and Dietetics

(Offered starting Spring 2025)

Credits 1. 1 Lecture Hour. OFFERED SPRING SEMESTERS ONLY

Techniques in professional development with focus on knowledge requirements for a Registered Dietitian Nutritionist; emphasis on oral and written communication, professional leadership, interprofessional relationships, mentoring, and critical thinking. *Course intended for Junior DPD students.* 

NUTR 409 Nutrition Education and Counseling

(Spring 2025 listed as NUTR 489-500)

Credits 2. 2 Lecture Hours. OFFERED SPRING SEMESTERS ONLY

Principles and techniques of nutrition education and counseling methods applied to diverse areas of the dietetic profession, including motivational interviewing, communication skills, and evaluation methods. *Prerequisites: NUTR 404.* 

## DPD DEGREE BREAKDOWN

## **NEW TRACK**

## **PREVIOUS TRACK**

First Year			
FALL			
NUTR 203* NUTR/FSTC 210 Credit hour change AGLS 125 BIOL 111 CHEM 119 ENGL 103 or ENGL104 NUTR 204	3 1 0-1 4 4 3	TAMU Core Math*  NUTR/FSTC 210 Credit hour change  AGLS 125  BIOL 111  CHEM 119  ENGL 103  or ENGL104  NUTR 204	3 2 0-1 4 4 3
Semester Credit Hours	16	Semester Credit Hours	17
SPRING			
NUTR 301* CHEM 120 BIOL 112 American History	3 4 4 3	MATH 142* CHEM 120 BIOL 112 History Elective	3 4 4 3
Semester Credit Hours	14	Semester Credit Hours	14
Second Year			
FALL			
Mathematics* CHEM 257 Course Number Change ENGL 210 PBSI 107 American History	3 4 3 3	NUTR 203* CHEM 227/237 ENGL 210 PSYC 107 History Elective	3 4 3 3 3
Semester Credit Hours	16	Semester Credit Hours	16
SPRING			
Mathematics* CHEM 258 Course Number Change NUTR 211 POLS 206	3 4 4 3	General Elective* Creative Arts* CHEM 228 NUTR 211 POLS 206	2 3 4 4 3
Semester Credit Hours	14	Semester Credit Hours	16

<sup>\*</sup>Course changed semester sequence to better serve the degree track

Third Year			
FALL			
NUTR 366 New Human Anatomy Nutrition Elective Added Nutrition Elective NUTR 307 New Quantity Foods POLS 207	4 3 4 3	BIOL 319  NUTR 301*  POLS 207  MGMT 309  Replaced with NUTR 366  Replaced by NUTR 304	4 3 3 3
Semester Credit Hours	14	Semester Credit Hours	13
SPRING			
NUTR 367 NUTR 408 NUTR 304 Creative Arts* GENE 301 GENE 312  New Human Anatomy Professional Development Replacing MGMT 309 Creative Arts*	4 1 3 3 3 1	BIOL 320 Replaced with NUTR 367 NUTR 365 Replaced with NUTR 366/367 NUTR 304 GENE 301 GENE 312	4 3 4 3 1
Semester Credit Hours	15	Semester Credit Hours	15
Fourth Year			
FALL			
BICH 409 NUTR 440 NEW Nutrition Microbiology NUTR 404 NUTR 430 STAT 301, 302, or 303	3 4 3 3 3	FSTC/ANSC 326 Replaced with NUTR 440 NUTR 404 NUTR 430 STAT 301, 302, or 303	3 3 3 3 3
Semester Credit Hours	16	Semester Credit Hours	15
SPRING			
NUTR 409  General Elective*  NUTR 475  NUTR 481  NUTR 407  ANTH 205 or 210	2 2 3 1 4 3	BICH 411 Replaced with BICH 409  NUTR 475  NUTR 481  NUTR 407  ANTH 205 or 210	3 3 1 4 3
Semester Credit Hours	15	Semester Credit Hours	14

<sup>\*</sup>Course changed semester sequence to better serve the degree track

# NEW AVAILABLE ELECTIVE COURSES

### **New Courses Available to Nutrition Students**

### CULN 305 Culinary Health

### Credits 4. 3 Lecture Hours 1 Lab Hour.

Integration of nutrition science principles, dietary recommendations, and food and cooking skills to facilitate healthy eating behaviors for health promotion. Application to recipe development and modification to meet specific dietary needs and sensory acceptability.

### NUTR 306 Nutrition in Sports

#### Credits 3. 3 Lecture Hours.

Exploration of energy systems and the macronutrient and micronutrient needs in different sport contexts.

### NUTR 403 Advanced Nutrition in Sports

#### Credits 3. 3 Lecture Hours.

Examination of sports nutrition for specific athlete populations, training settings, and lessons on being a sports dietitian beyond the nutrition knowledge need.

### NUTR 483 Practicum for Nutrition in Sports

### Credits 3. 3 Credit Hours.

Exploration of applied aspects of sports nutrition; topics include team talks to athletes, one-on-one counseling, planning travel nutrition, needs assessments of athletes, pre and post workout fueling, and accompanying dietitians with grocery tours.

### NUTR 412 Nutritional Treatment of Disease

#### Credits 3. 3 Lecture Hours.

Nutritional intervention in pathological conditions, based on biochemical, physiological and psychological effects of disease state; current research in clinical nutrition.

### NUTR 454 Nutrigenomics and Precision Nutrition

#### Credits 3. 3 Lecture Hours.

Perspectives on the interaction between genetic variation and diet/nutrients; dietary and nutrient impacts on gene expression mediate by variation in individual genomes; modulation of the host epigenome by the microbiome; novel treatment of important diseases addressed through improved nutrition and the development of improved health through precision nutrition.

### **NUTR 489-501 Nutrition and Female Reproductive Health**

### Credits 3. 3 Lecture Hours.

A detailed review and analysis of how nutrition and metabolic health affects female reproductive physiology from puberty to menopause.

### NEW CERTIFICATES AVAILABLE

## **CULINARY HEALTH CERTIFICATE**



The areas of culinary nutrition, culinary medicine and food as medicine are gaining interest across healthcare disciplines with calls from agencies like NIH for more nutrition education for health professionals, like physicians. The proposed Culinary Health certificate would provide hands-on opportunities for all nutrition majors to develop food and cooking skills that can be applied to nutrition education for health promotion and disease prevention.

### **Program Requirements:**

<u>CULN 305</u>	Culinary Health	4
<u>CULN 483</u>	Culinary Health Practicum	2
NUTR 301	Nutrition Through Life	3
NUTR 404	Nutrition Assessment and Planning	3
or <u>NUTR 412</u>	or Nutritional Treatment of Disease	
NUTR 408	Professional Development in Nutrition and Dietetics	1
or <u>NUTR 400</u>	or Ethics in Nutrition and Healthcare	
Total Semester Credit Hours		13

NUTR majors only. DPD track students will complete NUTR 404 and NUTR 408 while Human Health track students will complete NUTR 412 and NUTR 400.