THE UNIVERSITY *of* MISSISSIPPI

M.S. in Food and Nutrition Services

Description

The Master of Science in food and nutrition services degree prepares students for doctoral studies in nutrition, food service management, or hospitality management for postsecondary teaching positions, or for careers in established or emerging clinical or industrial settings. The program is designed to provide students with a broad background in nutrition, food service management, or hospitality management; development of necessary analytical skills; and exposure to current nutrition, food service management, and hospitality management research.

Minimum Total Credit Hours: 30
Goals/Mission Statement

The mission of the M.S. in food and nutrition services is to prepare students for entry into nutrition-related or hospitality management- related fields of study and/or their industries with excellence and integrity.

Learning Outcomes:

1. Students will be able to demonstrate how to interpret, evaluate, and use professional literature to make ethical, evidence-based practice decisions.
2. Students will be able to demonstrate effective and professional oral and written communication and documentation when communicating with individuals, professional groups, and the public.
3. Students will be able to incorporate professional knowledge with effective management and education techniques to facilitate food, nutrition, and hospitality related behavior change.
4. Students will be able to use a decision making process to identify nutrition- or hospitality-related problems, and to determine and evaluate appropriate interventions.
5. Students will be able to apply knowledge of nutrition or hospitality management to enhance the well being of individuals and groups.
6. Students will be able to apply management and business theories and principles to the development, marketing, and delivery of nutrition or hospitality programs or services.

Course Requirements

Core Curriculum (9 hours)	Hours
NHM 525 Research I Principles of Research	3
NHM 526 Statistics I in NHM	3
NHM 617 Advanced Foodservice Management	3

Other Academic Requirements
Research & Practical Application Curriculum (3-9 hours)

Students will choose from at least one of the following:

	Hours
NHM 693 Directed Independent Research	3-6
NHM 697 Thesis	6
NHM 699 Supervised Practice	9

Students will choose from one of the following emphasis areas:

Nutrition/Dietetics Emphasis curriculum (9 hours)	Hours
NHM 611 Advanced Nutrition	3
NHM 612 Nutrition & Exercise in Health & Disease Management	3
NHM 613 Theoretical Applications for Nutrition Education	3

or

Hospitality Management Emphasis curriculum (9 hours)	Hours
NHM 615 Hospitality Financial Management	3

Hospitality Management Emphasis curriculum (9 hours)	Hours
NHM 624 Advanced Marketing in the Hospitality Industry	3
NHM 627 Trends and Topics in Hospitality Management	3

Electives (with adviser approval, to bring the total number of credits to 30 semester hours). The following list is suggested but not exclusive:

	Hours
NHM 614 Foundations in Child Nutrition Program Management	3
NHM 618 Maternal, Infant, and Child Nutrition	3
NHM 619 Sports Nutrition	3
NHM 620 Leadership Dietetics & Hosp Mgt Organiz	3
NHM 621 Advanced Human Development	3
NHM 622 Nutrition Policy	3
NHM 623 Nutritional Epidemiology	3
NHM 628 Organizational Behavior in Hospitality	3
NHM 699 Supervised Practice	3
NHM 671 Hospitality Services Management	3
ES 608 Methods and Procedures of Exercise Testing	3
ES 611, 616 Exercise Physiology I and II	6
ES 615 Physiological Aspects of Aging	3
HP 605 Health Promotion Planning	3
HP 645 Organization and Administration of Health Promotion	3
HP 646 Introduction to Epidemiology	