FOOD AND NUTRITION SERVICES (MS)

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.

Course Requirements

Core Curriculum

Code	Title	Hours
NAHM 5250	Research I - Principles of Research	3
NAHM 5260	Statistics I in NHM	3
Total Hours		**6**

Emphasis - Coordinated Program

Description

The Coordinated Program (CP) track requires 36 hours for the nonthesis completion option and 39 hours for the thesis completion option.

Course Requirements

Requirements for the M.S.F.N.S. degree for the CP track are 6 hours of research core requirements; 12 hours of CP core requirements; 7 hours of supervised practice support courses/preparation; at least 8 hours of supervised practice; and 3 hours of electives. Students may choose to take an additional 6 hours of thesis.

Code	Title	Hours
Research Core		
NAHM 5250	Research I - Principles of Research	3
NAHM 5260	Statistics I in NHM	3
CP Core		
NAHM 5310	Community Nutrition: Theory and App	3
NAHM 5320	Nutrition Edu and Coun: Theory & Practic	3
NAHM 5330	Foodservice Management: Theory and App	3
NAHM 5340	Medical Nutrition Therapy: Theory and Ap	3
CP Support Courses		
May be waived for students with DPD Verification Statements OR based on the Assessment for Prior Learning Policy		
NAHM 5110	Advanced Nutrition	3
NAHM 5220	Nutrition Policy	3
Supervised Practice		
Complete at least 8 hours:		8
NAHM 6990	Supervised Practice (can be repeated to equal total required hours)	
Electives		
Complete an additional 3 hours of graduate courses that are not directed research, practicum, core, or thesis. Committee approval required.		3
See department for full list of available electives		
Thesis		
For thesis option: 6 hours of thesis are required.		0-6
NAHM 6997A	Thesis	
Total Hours		**35-41**

Emphasis - Non-Coordinated Program

Description

The Non-Coordinated Program (non-CP) track requires 30 hours for the nonthesis completion option and 36 hours for the thesis completion option.

Course Requirements

Requirements for the M.S.F.N.S. degree for the non-CP track are 6 hours of research core requirements and 24 hours of electives. Students may choose to take an additional 6 hours of thesis.

Code	Title	Hours
Research Core		
NAHM 5250	Research I - Principles of Research	3
NAHM 5260	Statistics I in NHM	3
Electives		
Additional 24 hours of graduate courses that are not directed research, practicum, or thesis. At least 12 hours must be NAHM. Committee approval required. List of suggested electives below.		24
Thesis		
For thesis option: 6 hours of thesis are required.		0-6
NAHM 6997A	Thesis	
Total Hours		**30-36**

Suggested Electives (24 Hours)

Code	Title	Hours
NAHM 5310	Community Nutrition: Theory and App [1]	3
NAHM 5320	Nutrition Edu and Coun: Theory & Practic [1]	3
NAHM 5330	Foodservice Management: Theory and App [1]	3
NAHM 5340	Medical Nutrition Therapy: Theory and Ap [1]	3
NAHM 5110	Advanced Nutrition [1]	3
NAHM 5150	Nutrition Along the Weight Continuum	3
NAHM 5160	Nutrition in Aging	3
NAHM 5220	Nutrition Policy [1]	3
NAHM 6130	Theoretical Application for Nutrtnl. Ed	3
NAHM 6140	Foundations in Child Nutrition Managemen	3
NAHM 5180	Maternal, Child, & Adolescent Nutrition	3
NAHM 6190	Sports Nutrition	3
NAHM 6200	Global Leadership in Service Orgs.	3

NAHM 6210	Advanced Human Development	3
NAHM 6230	Nutritional Epidemiology	3
NAHM 6910	Special Topics in Nutrition and Hospital	3
NAHM 6060	Ethics and Human Subjects Research	3
NAHM 6150	Advanced Financial Mgt. in Hospitality	3
NAHM 6240	Advanced Marketing Hospitality Industry	3
NAHM 6270	Topics in Hospitality and Leadership	3
NAHM 6280	Organizational Behavior in Hospitality	3
NAHM 6620	Advanced Hotel Operations	3
NAHM 6710	Advanced Service Quality Management.	3
NAHM 6760	Adv. Hospitality Information Technology	3
NAHM 6930	Directed Independent Research	1-6
EXSC 5150	Stress and the Brain	3
EXSC 5420	Sports Psychology	3
EXSC 6080	Methods & Procedures of Graded Exercise	3
EXSC 6110	Exercise Physiology I	3
EXSC 6160	Exercise Physiology II	3
EXSC 6150	Physiological Aspects of Aging	3
SJNM 5350	Health Communication	3
PBHL 5050	Health Program Planning	3
PBHL 5110	Applied Statistics	3
PBHL 5150	Motivational Interviewing	3
PBHL 5280	Public Health Policy	3
PBHL 5060	Health Equity	3
PBHL 5450	Human Health and Illness	3
PBHL 6000	Foundations of Public Health	3
PBHL 6350	Theories in Health	3
PBHL 6460	Epidemiology	3
PBHL 6850	Health Program Evaluation	3
PHIL 6340	Problems in Biomedical Ethics	3
Other courses recommended by the advisory committee		

[1] Denotes courses required for the CP track

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.