

Undergraduate Program

NUTRITION & DIETETICS PROGRAM

Ursuline COLLEGE CAMPUS
GANNON UNIVERSITY

The BS in nutrition and dietetics is a didactic, interdisciplinary driven program that combines a rigorous curriculum with hands-on professional skills in life science, chemistry, business, and psychology leading to a rewarding career in this growing field.

Mission statement:
To prepare graduates to impact health and wellness through nutrition.

Nutrition influences everyone, regardless of age, gender or lifestyle. Nutrition is the science of food and how the body uses it to function properly. What we eat and drink can have a significant impact on our health, energy levels, mood and overall well-being. The importance of the role nutrition plays in optimal health and well-being cannot be understated. The new nutrition and dietetics program builds on Ursuline's 75-year history as a healthcare leader to create a dynamic, in-demand career that serves as a cornerstone for other health professions.

With a nutrition degree you can:

- Enhance people's lives through diet and lifestyle management
- Influence public policy on a variety of nutrition-related issues
- Serve various populations in a variety of healthcare settings
- Be a part of a healthcare facility's leadership team
- Promote healthy dietary practices in both counseling and public health
- Pursue an advanced degree and apply to a nutrition-focused internship, which are steps required for nutrition credentialing

1/3 Nutrition-related jobs are found in hospitals

16 Hospitals found in the Cleveland area

CONTACT US

Undergraduate Admissions
admissionsursuline@gannon.edu
440.646.8362

ursuline.edu/admission

Nutrition & Dietetics

COURSE REQUIREMENTS



Fall Semester 1 - F2F	Spring Semester 1 - F2F
UC 101 **CH 105/L** Principles of Chemistry I* **EN 123** English Composition* **BI 205/L** Principles of Cell Biology* CORE 1	**PS 101** General Psychology OR **SOC 103** Introduction to Sociology* **CH 106/L** Principles of Chemistry II* **EN 124** English Composition **BU 210** Principles of Management* CORE 2
Fall Semester 2 - F2F	**Spring Semester 2 - F2F**
UC 201 **CH 221/L** Organic Chemistry I* **BI 214/L** Anatomy and Physiology I* **MAT 212** Introduction to Statistics* **BI 300** Medical Terminology	**NU 104** Introduction to Nutrition Online **BI 232/L** Clinical Microbiology* **BI 215/L** Anatomy and Physiology II* **EN 205** Speech Communications* **HOSP 1020** Sanitation and Safety#
Fall Semester 3 - Online	**Spring Semester 3 - Online**
NU 100 Career Exploration^ **NU 200** Food Science^ **NU 310** Consumer Nutrition † **NU 300** Life Cycle Nutrition † CORE 3+	**NU 320** Personalized Nutrition^ **NU 330** Nutrition and Exercise^ **NU 340** Community Nutrition † **NU 350** Global Nutrition † CORE 4+
Fall Semester 4 - Online	**Spring Semester 4 - Online**
NU 400 Macronutrients^ **NU 420** Medical Nutrition Therapy I^ **NU 410** Micronutrients † **NU 487** Research † CORE 5+	**UC 401**^ **UC 430** Medical Nutrition Therapy II^ **NU 490** Capstone † **NU 450** Assessment † CORE 6+

F2F - Traditional face-to-face 16-week courses
CORE courses: EN Lit; HI or PO; AR, AT or MU; PH; RS
* Foundational Requirement
+Course can be taken in the first or second 7 weeks, or in 15 weeks.
^Course can be taken in the first 7 weeks only.
† Course can be taken in the second 7 weeks only.
# All students take this course at Cuyahoga Community College (Tri-C) and sit for the SafeServ certification exam

Program Goal & Learning Outcomes

Nutrition and Dietetics is a unique hybrid nutrition science and dietetics education program that will prepare students with the required core knowledge elements to become a nutritionist. The rigor of the program includes knowledge for supervised practice, and professional and managerial preparedness.

The hybrid program blends both personalized and flexible instruction. With the first half of the program held in person, students gain important hands-on lab and research skills and develop interpersonal relationships. The latter half of the program is conveniently online, allowing students the geographical flexibility to work, gain experience and study at their own pace, all while receiving guidance from faculty and mentors.

1. Develop requisite knowledge needed for entry into supervised practice to become a nutritionist.
2. Integration of scientific information and translation of research into practice.
3. Develop beliefs, values, attitudes, and behaviors for nutrition and dietetics practitioners.
4. Deliver information, products, and services to individuals, groups and populations.
5. Apply principles of management.
6. Develop leadership and career development skills.

Ursuline COLLEGE CAMPUS | GANNON UNIVERSITY

ursuline.edu/admission