



Food and Environmental Nutrition Handbook

DISCLAIMER

The information in this manual is designed to help guide students in their undergraduate Food and Environmental Nutrition curriculum. Its contents are subject to change and to be utilized as a reference only. Please contact your advisor for any questions that are either not covered or clearly stated in this manual.

Updated Spring 2022

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INTRODUCTION

This handbook is designed to provide background information and answer your questions regarding the major and the profession. Included are program requirements and the student responsibilities. It should assist you in planning your course schedule and in preparing yourself for graduation and your post-graduation goals in Food and Environmental Nutrition (FEN). Please keep this handbook and refer to it during your matriculation through the University of Akron Food and Environmental Nutrition program. **You are responsible** for all University and Program regulations specified in the UA catalog for the year you entered the university and those guidelines that are reviewed in this handbook. The Nutrition & Dietetics Faculty welcome you as a future student in dietetics and hope to serve you to the fullest in your academic and professional goals.

BECOMING A FOOD INDUSTRY PROFESSIONAL

Food industry trends are fast evolving to meet challenges related to government safety and labeling regulations, consumer demands and preferences, and the desire for innovative and progressive food products. To meet these challenges, food science professionals will have abundant opportunities in the broader food and agriculture sector. John D. Floras, President, Institute of Food Technologists (IFT)

vision of a safe and abundant food supply for healthier people everywhere, we must educate and opportunities include the issues of greater consumer involvement, demand for a safe food supply, improved human health and nutrition, and rapid advancement in science and technology. The U.S. Department of Agriculture and Purdue University issued a recent joint report with estimates indicating nearly 3,000 open food science positions will be left without qualified candidates annually (Floras, 2008).

FEN prepares and equips students for the food industry's fast pace and cross-functioning team approach. With a strong food, science, and nutrition-based curriculum partnered with business and management, graduates can address and contribute to innovative solutions to the evolving challenges of the food industry. Current graduates are working in many different areas, such as: quality control/ assurance, regulatory affairs, sensory analysis, labeling, product development, recipe analysis and formulation.

Additionally, internships are available to enhance the student experience at The University of Akron. Current partnerships exist with local food industry to provide the experience needed to help students thrive in their career. Every aspect of FEN—its mission, courses, core competencies, and internships—was developed in partnership with experts in the food industry.

OPPORTUNITIES IN NORTHEAST OHIO

The goal of Food and Environmental Nutrition students is to be employed by food industry manufacturers. However, there is an increased emphasis on marketing and the consumer. Large and small food manufacturers and related businesses continue to request graduates who are

evaluation, consumer preferences, health and nutrition, and technology required to create interactive websites for industry and consumers.

The objective of the major is to provide for a degree to qualify students for the food industry including food marketing, entrepreneurship, food product design and development, food regulation, food promotion, brand development, community agriculture, and quality assurance/quality control.

STEPS FOR BECOMING A FOOD INDUSTRY PROFESSIONAL

Becoming a food industry professional is a streamlined process starting with a specific set of academic requirements. The curriculum includes The University of Akron general education coursework needed to meet the baccalaureate core requirements. These include courses in chemistry, biology, microbiology, psychology, nutritional sciences, anatomy and physiology, biochemistry, food system management, applied nutrition, nutrition assessment, medical nutritional therapy, nutrition education and counseling. The FEN program ensures a solid foundation in the science curriculum, and continues to provide solid knowledge of business, food science, and nutrition.

Internships are available during the academic experience. They are not required but are recommended as they provide additional knowledge and experiences not obtained in the classroom setting. These experiences are generally flexible and can be completed during the semester or in the summer. Plan to see your advisor early to discuss these opportunities. Fol(u)-0912 0 612 792 reW* nBT/F1 10.5 Tf1

POLICIES FOR THE FEN PROGRAM:

ACADEMIC POLICIES:

- Students must be admitted to the College of Health and Human Sciences.
- To be admitted into FEN, the student must have a minimum GPA of 3.0 AND have a (2.00) or better in all the prerequisite courses, which includes all the courses listed in the first year on the curriculum guide. (See Curriculum Guide)
- For continued participation in FEN, students must maintain a cumulative 3.0 GPA each semester
- Students not earning a or better in any of the curriculum courses may not progress into future courses in the FEN program.
- To progress in the FEN program students may not repeat any course requirement more than once. If, after the first repeat, a student has not earned a in a course, they will be dropped from the program.
- Once dropped from FEN, students will not be permitted to re-enter the program.
- A student must earn a or better in all pre-requisite courses to progress into the higher-level course.
- The Department of Developmental Programs provides free academic support to all students. Reading, writing, and study skills are evaluated, and recommendations made for improvement. The Department of Testing and Counseling provides free support to students with personal or academic concerns.
- Books purchased initially, while costly, will form the nucleus of the student's professional library. Your books are the basis for preparation for the career. **DO NOT SELL BACK YOUR TEXTBOOKS - YOU WILL NEED THEM IN THE FUTURE.** Workbooks and handbooks are also required for some courses.

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ATTENDANCE AND PUNCTUALITY:

- Attendance and punctuality (100%) in class is expected unless excused for unusual circumstances by the instructor. This participation is imperative for building a sound foundation of theoretical concepts leading to competent professional performance in all areas of dietetics. Students should take into consideration the need for recommendations for internship applications.
- In case of illness and/or unanticipated absence, the student is expected to notify the course instructor.
- Punctuality demonstrates self-responsibility and is expected for class, scheduled field trips, or seminars. Please allow sufficient time for travel. If you must be absent for class, you must notify the instructor prior to the start of the class.
- Students will be required to attend pertinent educational seminars as they arise, for which registration fees may be required. The student's time must be flexible, as some experiences and field trips may be scheduled on short notice. Transportation to these seminars will be the responsibility of each student, and punctuality is expected. Professional dress with lab coats (no jeans) is usually worn on field trips, unless otherwise directed.
- Students are expected to attend professional meetings/conferences as assigned throughout the program. If a student is absent due to an emergency, alternate arrangements must be made with the instructor. The student may be required to research and present a related topic^{the} to classmates as assigned by instructor or to substitute another professional meeting(s), if approved by instructor.

PLAGIARISM AND ACADEMIC DISHONESTY:

BACKGROUND CHECKS AND DRUG SCREENS:

- Drug testing and criminal background checks are not required by the FEN program, but the students will be responsible to obtain the necessary items required if needed in their internship or related experiences.

ASSESSMENT OF PRIOR LEARNING/COURSE CREDIT THROUGH EXAMINATION:

- Prior learning will be evaluated on an individual basis, case by case.
- UA transfer services will be responsible for evaluating the General Education requirements.
- The Nutrition & Dietetics faculty will be responsible for evaluating the classes specific to the faculty specific area. The student may be asked to provide official transcripts,

Students are welcome to use a wide array of resources in the Nutrition Center, including the computer lab and printer (using applied Zip Card fees), and nutrition education materials that can be checked out for a period of two weeks at a time. **Students must sign in at the front desk** to use all services. The copy room, refrigerator, and microwave are not permitted for student use.

LACTATION ROOM

The Nutrition Center also offers a Lactation Room, which is available between the hours of

*7760:120	Career Decisions in Nutrition	1	
Total		15	

1st Year	Spring Semester		
*3300:222	<i>Technical Report Writing</i>	3	3300:111 or equivalent
6400:200	<i>Foundations of Personal Finance</i>	3	
*7600:105	<i>Introduction to Public Speaking</i>	3	
*7760:133	<i>Nutrition Fundamentals</i>	3	
*3100:130	<i>Principles of Microbiology (Lecture/Lab)</i>		

7760:314	Food Systems Management I Field Experience (Fall only)	2	7760:250 prerequisite 7760:310 corequisite
7760:400	Nutrition Communication and Education Skills	3	7760:133 or 7760: 316
7760:426	Human Nutrition	3	7760:133, 7760:228, 3100:202, 3100:203, 3150:112, 3150:113
3250:200	Principles of Microeconomics	3	
Total		15	

3rd Year	Spring Semester		
6600:205	Marketing Principles	3	24 hours college credit
7760:470	The Food Industry (Spring only)	3	7760:250
7760:321	Experimental Foods (Spring only)	3	7760: 250, 3150:110, 3150:111, 3150:112, 3150:113
7760:340	Meal Management	3	
6500:301	Management Principles and Concepts	3	48 credit hours
Total		15	

4th Year	Fall Semester		
7760:412	Introduction to Food Regulation (Fall only)	3	
7760:474	Cultural Dimensions of Food (Fall only)	3	
7760:476	Developments in Food Science (Fall only)	3	7760:250
6600:355	Consumer Behavior	3	6600:205
	Elective (Note a)	3	
Total		15	

4th Year	Spring Semester		
7760:447	Senior Seminar: Critical Issues in Nutrition	1	Senior standing
6600:440	Brand Management	3	6600:205 and 6600:355
	Complex Issues Requirement	3	
	Global Diversity Requirement	3	
	Elective (Note a)	3	
	Elective (Note a)	3	
Total		16	
	Minimum Credits for Degree	121	

ALERT: 1) By the end of your first 48 credit hours attempted, you should have completed your General Education, English, Math,

SCHOOL OF EXERCISE AND NUTRITION SCIENCES CONTACTS

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