

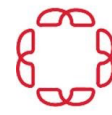
I. INTRODUCTION

Public interest in nutrition and wellness is growing rapidly. The discerning consumer needs guidance in applying basic nutrition principles to lifestyle management. The Registered Dietitian (RD) is uniquely qualified to distinguish between nutrition facts and facilities. RD's are nutrition experts recognized by the health profession and the public as credible sources of information. As specialists in foods, nutrition, and dietetics, RD's offer expertise to individuals and groups desiring to maintain, improve, or restore health. These services are provided in a variety of settings ranging from hospitals to wellness programs to corporate foodservice operations. Dietetics is concerned with the nutrition and feeding of people. The special body of knowledge of the profession is the science of nutrition, but delivery of care requires skills in several closely allied fields such as food sciences, business, management, psychology, social sciences, economics, and communications. The strong base in science and in these other areas is developed through selection of relevant prerequisite and supporting cognate courses and in the professional courses.

The profession is undergoing rapid change, partly because of the knowledge and technological advances occurring in the sciences, but also because of changes in the health care system, including payment mechanisms, shifts in location of and access to care, and the nature of health problems and social system including shifts in population demographics, population mobility and more competitive career opportunities for women. An educational program must prepare the practitioner for the present and the future. As of January 1, 2024, a graduate degree will be required to earn the RDN credential in addition to prescribed coursework and supervised practice.

As a result, the Universidad Ana G. Méndez Coordinated Master Program in Nutrition and Dietetics (UAGM-CMP) affirms the core knowledge and performance requirements of the Academy of Nutrition and Dietetics (AND) as the minimum standard for program completion, using them as the basis for the curriculum.

This is a two-year full-time program. The curriculum contains 36 credits that include 960 hours of supervised practice and 96 hours of alternative practices to complete 1,056 hours of supervised and alternative practice.



A. Philosophy

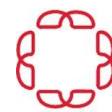
1. Learning by the student dietitian is facilitated and enhanced by coordinating supervised practice with didactic instruction.
2. Students benefit from interaction with a variety of professionals in a variety of supervised practice settings.
3. While the CMP has a strong community nutrition component students need to meet entry level competencies in food service management and medical nutrition therapy.
4. Ongoing evaluation and revision of CMP goals and didactic and supervised practice learning experiences are necessary in order to keep pace with changes in nutrition and dietetic practice, the delivery of health care and methods of nutrition-dietetic education.
5. The Program and the nutrition-dietetic profession benefit when the student population is diverse.

B. Mission

The formation of competent entry-level licensed nutritionists and dietitians and registered dietitian's nutritionists who can provide excellent services in the areas of clinical, food service and community nutrition to local and global communities. 2

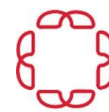
C. Vision

To be a program of excellence that follows the guidelines for ethical and quality standards in the nutrition and dietetics field.



II. GOALS OF THE PROGRAM

Program Goal #1	Objectives
<p>Prepare competent entry-level nutritionist's dietitians who can work in a variety of settings.</p>	<ol style="list-style-type: none">1. The program's one-year pass rate (graduates who pass the registration exam within one year of first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.2. At least 80% percent of program students' complete program/degree requirements within 3 years (150% of the program length).3. Forty percent (40%) of program graduates take the CDR credentialing exam for dietitian nutritionists within 12 months of program completion.4. At least 70% of employers who return the employers survey will rate graduates as "satisfactory" or higher (three on a five-point scale) when evaluating their overall job performance.5. At least 80% of graduate who take the Puerto Rico Licensure exam
Program Goal #2	Objectives
<p>Develop professional nutritionist's dietitians committed to community service and interdisciplinary work.</p>	<ol style="list-style-type: none">1. Of graduates who seek employment, 70% are employed in nutrition and dietetics or related fields within 12 months.2. At least 50% of graduate will indicating participation in one or more community service activities.



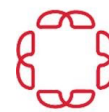
III. CURRICULUM SEQUENTIAL

A. STUDY PLAN

Numbers of Credits: 36

First Year

First Semester				Second Semester			
Course	Credit	Approved	In progress	Course	Credit	Approved	In progress
MSND 610: Lifecycle Nutrition and Assessment	3			MSND 641: Medical Nutrition Therapy and Disease Prevention II	3		
MSND 620: Advocacy and Communication in Nutrition	3			MSND 650: Epidemiology of Public Health for Nutritional Professionals	3		
MSND 630: Research and Statistics for Health Professionals	3			MSND 670: Community Nutrition Practicum	3		
MSND 640: Medical Nutrition Therapy and Disease Prevention I	3						
MSND 660: Nutrigenomics	3						
Total	15			Total	9		



Second Year

First Semester				Second Semester			
Course	Credit	Approved	In progress	Course	Credit	Approved	In progress
MSND 671: Clinical Nutrition Practicum	3			MSND 672: Foodservice Management Practicum	3		
MSND 680: Food Service and Management	3			MSND 690: Professional Issues, Ethics and Board Review	3		
Total	6			Total	6		

B. Courses Description

MSND 610 Lifecycle Nutrition and Assessment

This course will provide students with evidence-based research on nutritional requirements and needs as humans develop, from preconception to adulthood. As well as conditions and diseases related to nutrition through the life cycle. Students will develop nutritional assessment skills and apply dietary recommendations to different age groups of the population throughout the life cycle.

MSND 620 Advocacy and Communication in Nutrition

Comprehensive overview of nutrition communication that addresses different forms of delivering high quality health promotion messages at the individual, family, professional, organizational, and societal level. Discussion includes various communication methods, mass media, the art of public speaking, and social marketing, to persuade, influence, empower and support. Nutrition communications includes how messages from interpersonal, organizational, cultural and media sources affect human behaviors, attitudes, actions of individuals and beliefs, in a variety of settings.

MSND 630 Research and Statistics for Health Professionals

The course introduces students to the basic components of scientific research focused on the field of nutrition and dietetics. Different types of research and applied statistics are

discussed. Finally, the student is prepared to analyze, organize and present the scientific findings obtained in an effective way.

MSND 640 Medical Nutrition therapy and Disease Prevention I

Part one of a two semester course designed to provide the opportunity to integrate the theories and principles of medical nutrition therapy and the nutrition care process into clinical practice. This course explores changes in nutrient metabolism related to biochemical and physiology alterations in disease conditions and the development of therapeutic diets. The course covers cardiovascular, gastrointestinal, renal and respiratory diseases, diabetes mellitus, cancer as well as metabolic and neurological disorders.

MSND 641 Medical Nutrition Therapy and Disease Prevention II

Second part of a two semester course designed to provide the opportunity to integrate the theories and principles of medical nutrition therapy and the nutrition care process into clinical practice. This course explores changes in nutrient metabolism related to biochemical and physiology alterations in disease conditions and the development of therapeutic diets. The course covers cardiovascular, gastrointestinal, renal and respiratory diseases, diabetes mellitus, cancer as well as metabolic and neurological disorders.

MSND 650 Epidemiology of Public Health for Nutritional Professionals

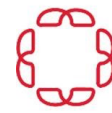
In this course, the basic principles of epidemiology of public health for health professionals is presented. The identification and prevention of conditions related to nutrition will be emphasized as well as improving the population's health by improving nutrition. Malnutrition will be discussed at the environmental, economic, and social levels in order to capacitate students with the knowledge to explain, communicate and apply basic principles of epidemiology in their health profession.

MSND 660 Nutrigenomics

This course focuses on nutrigenomics, the effect of diet on gene expression, how genetic differences affect nutrient uptake and metabolism which in turn affect molecular phenotypes and ultimately susceptibility to disease.

MSND 670 Community Nutrition Practicum

This course provides experiences that include nutrition assessment, counseling and delivery of nutrition services to the community.



MSND 671 Clinical Nutrition Practicum

Application of the principles of clinical nutrition in specific disease conditions during a supervised practice in health care facilities.

MSND 672 Foodservice Management Practicum

Principles of marketing, financial management, and human resources applied to foodservices facilities are analyzed. Discussion of hypothetical situations for analysis and recommendations. Foodservice laws and regulation at national and International levels are discussed. Emphasis is given to leadership skills and the necessary skills to influence change and quality improvement.

MSND 680 Food Service and Management

Topics include in this course are leadership and active listening, cultural competency, biodiversity, developing and motivating employees, employee discipline, material management, workflow and production, budgeting, information management, and sustainability. This course examines the principles of marketing, financial management, and human resources as applied to food service facilities. Hypothetical situations for analysis and recommendations are also explained. National and international food service laws and regulations are discussed. Leadership skills and the skills necessary to influence change and quality improvement are emphasized.

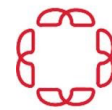
MSND 690 Professional Issues, Ethics and Board Review

This course offers a look at the history of the profession, presents a comprehensive review of educational and credentialing requirements, as well as an analysis of the future of the profession of nutrition and dietetics. Includes expanded coverage of the Code of Ethics, the Evidence Analysis Library (EAL), Standards of Practice (SOP), Standards of Professional Performance (SOPP), and a comprehensive review of the areas to be assessed on the licensing exam. , such as Principles in Dietetics, Nutritional Care, Administration and Food Services



C. Supervised Practice Learning Experiences

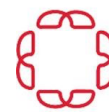
Community Nutrition Practicum			
	Number of Hours	Number of Hours completed	Comments and Observation
A. Orientation	8		
B. Rotation Area	Numbers of Hours in Professional Work Setting	Number of hours completed	Comments and Observation
Head Start and Early Head Start	40		
WIC Program	40		
Lunch School Program	40		
Elderly Program	40		
Weight Control Program	40		
Independent Study or Case Studies	24		
Government/Private Community Program	56		
Staff Relief Responsibility	40		
Total	320		
C. Alternate Practices Experiences	Number of hours in Alternate Practice Experiences	Number of hours completed	Comments and Observation
Role Playing	8		
Other	8		
Total	16		
Total Planned Hours (sum of hours in orientation, professional work setting and alternate experiences)	344		



Clinical Nutrition Practicum			
	Number of Hours	Number of Hours completed	Comments and Observation
A. Orientation	8		
B. Rotation Area	Numbers of Hours in Professional Work Setting	Number of hours completed	Comments and Observation
Medicine/Surgery	40		
Pediatrics	40		
OB/GYN	40		
ICU	40		
TPN	16		
Renal	40		
Geriatrics	40		
Independent Study or Case Studies	24		
Staff Relief Responsibility	40		
Total	320		
C. Alternate Practices Experiences	Number of hours in Alternate Practice Experiences	Number of hours completed	Comments and Observation
Simulation	16		
Case Studies	16		
Role Playing	8		
Total	40		
Total Planned Hours (sum of hours in orientation, professional work setting and alternate experiences)	368		



Foodservice Management Practicum			
	Number of Hours	Number of Hours completed	Comments and Observation
A. Orientation	8		
B. Rotation Area	Numbers of Hours in Professional Work Setting	Number of hours completed	Comments and Observation
Dietary Department	80		
Cafeteria	56		
Health Promotion	40		
Food Manufacturing and Distribution	80		
Independent Study or Case Studies	24		
Staff Relief Responsibility	40		
Total	320		
C. Alternate Practices Experiences	Number of hours in Alternate Practice Experiences	Number of hours completed	Comments and Observation
Role Playing	8		
Case Studies	8		
Total	16		
Total Planned Hours (sum of hours in orientation, professional work setting and alternate experiences)	344		



D. ESTIMATED PROGRAM EXPENSES (Estimated cost to students, including tuition and fees, necessary books and supplies, transportation, typical charges for room and board or housing, and any other program-specific costs). Subject to change

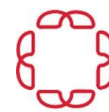
COORDINATED MASTER PROGRAM			
FIRST SEMESTER OF EACH YEAR		SECOND SEMESTER OF EACH YEAR	
Tuition and Fees	\$3,064	Tuition and Fees	\$3064
Uniforms	\$210	Housing	\$1,600
Housing	\$1,600	Transportation	\$750
Books	\$300	Supplies	\$300
Supplies	\$200	Books	\$200
Transportation	\$750	AND Congress	\$100
Required Courses (CPR, HIPAA, Infection Control, OSHA, Abuse and Neglect)	\$125		
Vaccinations (without insurance), Drug Testing, Cultures	\$700		
Health Certificate, Respiratory Fit Test	\$50		
AND Membership	\$58		
Background Check	\$75		
Total	\$7,832	Total	\$6,014

Students in the CMP must have a physical examination annually completed by a physician within 30 days at the beginning of their practical rotations. This examination is required by the participating healthcare facilities before a student is allowed to start their supervised practice experience. The physical examination form to be completed by the physician is available from the supervised practice coordinator.

E. Application and admission requirements.

The Coordinated Master Program in Nutrition and Dietetics was accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) for a maximum of 12 students annually. The number of students accepted in the CMP ensures that students will receive placement in supervised practice experiences.

- Complete the application process, which includes an interview and two letters of reference from faculty members.
- The application process will be open to students during the second semester of the fourth year of an undergraduate nutrition programs and have approved the following prerequisite courses:
 - ✓ FSHS 105, HUMA 111, MATH 120, SOSC 111, SPAN 250, ENGL 231, BIOL 301, BIOL 304, BIOL 304L, BIOL 350 and
 - ✓ all NUTR courses offered during the first three and a half years of baccalaureate
- A minimum overall GPA of 3.00 on a 4.00 scale



F. Academic and program calendar or schedule.

Ana G. Méndez University published the official academic calendar every year including specific dates, academic recess, and holidays. The academic calendar is published in the following webpage: <https://uagm.edu/es/calendario-academico>

G. Graduation and program completion requirements.

Students are evaluated in writing by a preceptor and/or clinical instructor at the end of each semester's CMP. At this time, the student completes a self-evaluation. The Faculty and Clinical Instructors review student's grade points and course grades after each semester to determine compliance with program standards.

Students who complete didactic and supervised practice components are oriented to complete a form requesting a final course revision by the Registrar's office along with a fee. Students will receive a certification of completion of requirements and their graduate status.

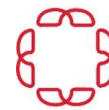
1. Satisfactory completion of program's coursework.
2. Good standing score in preceptor rubric with a minimum of 80%.
3. Official submission of the Graduation Request to the Registrar's Office during the semester in which is expected to complete program's requirements.
4. Degree recommendation by the College-specific program and the institutional administration.
5. Verification Statement document awards.
6. Not having debts with the institution.

H. Availability of financial aid and loan deferments (federal or private), scholarships, stipends, and other monetary support, if applicable.

1. Federal Students Loans
2. Work-study

I. Career Opportunities

There are many and innovative work opportunities in Puerto Rico and United States for the professional who joins the workforce as Nutritionist-Dietitian.



Community

- Head Start, WIC, School Lunch Programs
- Agricultural Advisory Services
- Health Reform Centers
- Weight Reduction Clinics, Gymnasiums
- Associations (Lactation, Diabetes, Heart, Cancer)
- Federal Agencies (Agriculture, FDA)
- Home Feeding Companies
- Senior and Home Delivered Meal Programs

Foodservice Administration

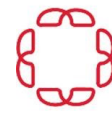
- Hospital Diet Departments
- Cafeteria (Hospital, Pharmaceutical)
- Quality Control in Food Manufactures
- Banquet Managers
- Own Business
- Restaurants
- Fast Food Chains
- Airline Foodservice
- Correctional Facilities Foodservice

Medical Nutrition Therapy

- Hospital – Clinic Area
- Specialized Treatment Center (Renal, HIV, Diabetes)
- Private Practice

Others

- Medical Nutrition Representative
- Food Company Marketing
- Academic Program (Education)
- Consulting
- Lecturer
- Research Programs
- Food Company Educational Programs
- Institutional Menu Design (Elderly Care Center, Child Care Center)
- Advertising
- Military Foodservice



UNIVERSIDAD
ANA G. MÉNDEZ

UAGM

Recinto de Gurabo

J. EQUAL OPPORTUNITY

Universidad Ana G. Méndez and its Nutrition-Dietetics Program are committed to a policy of non-discrimination on the basis of race, sex, national origin, disability, religion, age, sexual orientation, or other non-merit reasons in admissions, educational programs or activities, and employment (including employment of disabled veterans of the Vietnam Era), all as required by applicable laws and regulations. Responsibility for coordination of compliance efforts and receipt of inquiries has been delegated to the Office of Vice-Chancellor of Student Affairs.