

Master of Science in Nutrition & Integrative Health Human Clinical Nutrition AOC PLAN OF STUDY

Entering Class Fall 2020

This Plan of Study shows the sequence and schedule of courses in your program which are designed to optimize your learning opportunities and experiences, and to ensure timely completion of your program, and achievement of your professional and personal goals.

Students are expected to follow this Plan of Study. Failure to follow this plan may result in significant delays in completing your program, including limited course availability in some trimesters that could delay your progress and/or impact your financial aid eligibility.

If you are unable to follow this Plan of Study due to extenuating circumstances, it is your responsibility to immediately contact your Academic Advisor, who will guide you through the full impact of deviating from this plan and discuss the extent to which options exist for a modified Plan of Study. In this case, you are also responsible for verifying your remaining requirements, prerequisites and when courses will be offered.

Spring (January)		Summer (April/May)	Fall (September)			
				1st Trimester - 2020ISCI522Foundations of Organic Chemistry3ISCI547aPhysiology I: Healthy Function3ISCI631Introduction to Complementary & Integrative HIth1.5NUTR681Cooking with Whole Foods Lab I0.5MUIH550Academic Research & Scholarship0		
2 17:		0.17.		Trimester credits 8 Total credits 8		
IHED 637 Principles & Practice of Health Behavior & Self-Care ISCI 626 Nutritional Biochemistry NUTR 601 Redefining Nutrition NUTR 614 Human Nutrition I: Macronutrients NUTR 682 Cooking with Whole Foods Lab II	1.5 3 1 2 0.5	ISCI 647b Physiology II: Movement Away from Health RSCH 601 Research Literacy in Integrative Health NUTR 612 Human Nutrition II: Micronutrients NUTR Additional Cooking Lab or during another trimester that works with your scheol Complete 3 Visits with a Nutritionist	3 3 0.5 dule	Ath Trimester - 2021 NUTR 635 Applied Clinical Nutrition I 2 NUTR 641 Life Cycle Nutrition 3 NUTR 651a Clinical Skills I 2 NUTR Additional Cooking Lab 0.5 or during another trimester that works with your schedule		
Trimester credits Total credits	8	Trimester credits Total credits	9.5 25.5	Trimester credits 7.5 Total credits 33		
5th Trimester - 2022		6th Trimester - 2022		<u> </u>		
NUTR 636 Applied Clinical Nutrition II	2	NUTR 622 Advanced Biochem, Pathophys, & Assessment	3			
NUTR 651b Clinical Skills II NUTR 654c Clinic I OR	2 1.5	NUTR 672 Mindful Eating and Nourishment NUTR 654d Clinic II <i>OR</i>	2 1.5			
NUTR 656c Clinical Strategies in Nutrition Care I Elective	<i>1.5</i> 3	NUTR 656d Clinical Strategies in Nutrition Care II NUTR 6EXI Nutrition MSNIH Comprehensive Exam Elective	1.5 0 2			
* Complete ServSafe Manager Training Can complete on campus by registering for NUTR001						
Trimester credits	8.5	Trimester credits	8.5			
Total credits	41.5	Total credits	50			

Course prerequisites are specified in the course description, available in the Academic Catalog at https://www.muih.edu/academics/academic-catalog

^{*} ServSafe Manager training must be completed prior to NUTR686 Cooking with Whole Foods Lab VI, NUTR691c Practicum I, or before applying for graduation.



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Spring (January)		Summer (April/May)		Fall (September)			
				1st Trimester - 2020ISCI547aPhysiology I: Healthy FunctionISCI631Introduction to Complementary & Integrative HINUTR681Cooking with Whole Foods Lab IMUIH550Academic Research & Scholarship	3 th 1.5 0.5 0		
20 d Trime at the 2024		201 Trimer to 2021		Trimester credits Total credits	5 5		
IHED 637 Principles & Practice of Hlth Behavior & Self-Care ISCI 522 Foundations of Organic Chemistry NUTR 601 Redefining Nutrition NUTR 682 Cooking with Whole Foods Lab II	1.5 3 1 0.5	3rd Trimester - 2021 ISCI 626 Nutritional Biochemistry NUTR 614 Human Nutrition I: Macronutrients	3 2	4th Trimester - 2021 ISCI 647b Physiology II: Movement Away from Health NUTR 612 Human Nutrition II: Micronutrients	3		
Trimester credits Total credits	6	Trimester credits Total credits	5 16	Trimester credits Total credits	6 22		
5th Trimester - 2022		6th Trimester - 2022		7th Trimester - 2022			
NUTR 641 Life Cycle Nutrition	3	RSCH 601 Research Literacy in Integrative Health	3	NUTR 636 Applied Clinical Nutrition II	2		
NUTR 651a Clinical Skills I NUTR Additional Cooking Lab or during another trimester that works with your sche	2 0.5 dule	NUTR 635 Applied Clinical Nutrition I NUTR Additional Cooking Lab or during another trimester that works with your schedu	2 0.5 <i>Ile</i>	NUTR 651b Clinical Skills II Elective	2 2		
		Complete 3 Visits with a Nutritionist					
Trimester credits	5.5	Trimester credits	5.5	Trimester credits	6		
Total credits	27.5	Total credits	33	Total credits	39		

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Credits Required for Completion: 50 Online or Hybrid Date last revised: 12/04/2019



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Summer (April/May) Fall (September) Spring (January) 8th Trimester - 2023 9th Trimester - 2023 NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 654d Clinic II 1.5 NUTR 654c Clinic I 1.5 OR NUTR 656d Clinical Strategies in Nutrition Care II 1.5 NUTR 656c Clinical Strategies in Nutrition Care I 1.5 NUTR 672 Mindful Eating and Nourishment Nutrition MSNIH Comprehensive Exam NUTR 6EXI Elective Complete ServSafe Manager Training Can complete on campus by registering for NUTR001 Trimester credits 5.5 Trimester credits 5.5 Total credits 44.5 Total credits

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Credits Required for Completion: 50 Online or Hybrid Page 3 of 4 Date last revised: 12/04/2019



Master of Science in Nutrition & Integrative Health Human Clinical Nutrition AOC CURRICULUM COURSE LIST BY DEPARTMENT

Entering Class Fall 2020

Can be completed in six trimesters

					Name ID#				
					10#_				_
			С	ore Curri	culum				29 cr
Nutri	ion			10 cr	Intea	rative	e Health Education		1.5 cr
		Redefining Nutrition	1 cr				Principles and Practice of Health Behavior and Self-Care	1.5 cr _	
		Human Nutrition II: Micronutrients	3 cr						
		Human Nutrition I: Macronutrients	2 cr				e Sciences		13.5 cr
		Life Cycle Nutrition	3 cr		ISCI		Foundations of Organic Chemistry	3 cr _	
NUTR	681	Cooking with Whole Foods Lab I	0.5 cr		ISCI	547a	Physiology I: Healthy Function	3 cr _	
NUTR	682	Cooking with Whole Foods Lab II	0.5 cr		ISCI	626	Nutritional Biochemistry	3 cr _	
۸ طط: +	ional	Cooking Labo		1 04	ISCI	631	Introduction to Complementary and	1.5 cr _	
		Cooking Labs		1 cr_	TCCT	C 474	Integrative Health	2	
Cnoos	е тwo	courses:			ISCI	64/0	Physiology II: Movement Away from Health	3 cr _	
		Cooking with Whole Foods Lab III	0.5 cr						
NUTR	684	Cooking with Whole Foods Lab IV	0.5 cr				emic Requirements		
		Cooking with Whole Foods Lab VI	0.5 cr				SERVSAFE	0 cr	
		Cooking with Whole Foods Lab VII	0.5 cr				Nutrition MSNIH Comprehensive Exam	0 cr _	
NUTR	688	Cooking with Whole Foods Lab VIII	0.5 cr		MUIH	550	Academic Research & Scholarship 3 Visits with a Nutritionist	0 cr _ 0 cr	
Resea	arch			3 cr			5 Visits With a Matriconise	0 01	
		Research Literacy in Integrative Healt	1 3 cr						
		Humar	n Clinica	al Nutritio	on AOC	Curr	iculum		21 cr
		Humai	Cillice	ii ivaciici	on ACC	<u>cuii</u>	icuium		
Nutri				16 cr			continued)		5 cr
NUTR	622	Advanced Biochemistry, Pathophysiology, & Assessment	3 cr _		HRB	633	Medicinal Plants and Cultures	2 cr _	
NUTR	635	Applied Clinical Nutrition I	2 cr		IHED	615	Health Promotion Administration,	3 cr _	
NUTR	636	Applied Clinical Nutrition II	2 cr		IHED	621	Management, and RD Communication Strategies in Health	3 cr	
		Clinical Skills I	2 cr		IHED		Fundamentals of Health Education and	3 cr	
NUTR	651b	Clinical Skills II	2 cr		IHM	620	Health Behavior Marketing for Health & Wellness	1 cr _	
							Professionals		
NUTR	6540	: Clinic I	1.5 cr		IHM		Practice Management for Nutrition	1 cr	
		OR			ISCI		Mind Body Science	3 cr _	
NUTR	6560	Clinical Strategies in Nutrition Care I	1.5 cr				Introduction to Nutritional Genomics	1 cr _	
NUTR	6540	d Clinic II	1.5 cr		NUTR	634	Diabetes Education: An Integrative Approach	1 cr _	
		OR			NUTR	637	Nutrition and Digestive Health	1 cr	
NUTR	6560	Clinical Strategies in Nutrition Care II	1.5 cr		NUTR	643	Public Health Nutrition	2 cr _	
NUTR	672	Mindful Eating & Nourishment	2 cr		NUTR	663	Sports Nutrition	1 cr _	
				_			Food Systems & Policy	2 cr _	
Electi				<u>5 cr</u>			The Dynamics of Food & Healing	1 cr	
		rses from the list below.	2				Culinary Herbs in the Kitchen & Beyond		_
APP		Becoming a Healing Presence	3 cr				Food and Culture	1 cr _	
APP HRB		Introduction to Healing Presence Fundamentals of Herbal Medicine	1 cr 3 cr				Chinese Nutrition Therapy Advanced Laboratory Assessment	2 cr _ 2 cr	
HRB		Materia Medica	3 cr		NOIR	122	Auvanceu Laboratory Assessifient	2 U _	
	000	Herbal Pharmacy	3 cr						

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