

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

**Entering Class Fall 2022** 

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)	
				Ist Trimester - 2022  ISCI 522 Foundations of Organic Chemistry ISCI 547a Physiology I: Healthy Function ISCI 631 Introduction to Complementary & Integrative Hlt NUTR 681 Cooking with Whole Foods Lab I MUIH 500 University Orientation MUIH 550 Academic Research & Scholarship	3 3 h 1.5 0.5 0
				Trimester credits Total credits	8 8
2nd Trimester - 2023  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 scheen  Complete 3 Visits with a Nutritionist	3 3 3 0.5 dule	Ath Trimester - 2023  NUTR 635 Applied Clinical Nutrition I  NUTR 641 Life Cycle Nutrition  NUTR 651a Clinical Skills I  NUTR Additional Cooking Lab  or during another trimester that works with your schedules.	2 3 2 0.5 dule
Trimester credits Total credits	8 16	Trimester credits Total credits	9.5 25.5	Trimester credits Total credits	7.5 33
5th Trimester - 2024	-	6th Trimester - 2024	,		
NUTR 636 Applied Clinical Nutrition II  NUTR 651b Clinical Skills II  NUTR 654c Clinic I  OR  NUTR 656c Clinical Strategies in Nutrition Care I  Elective  or during another trimester that works with your schedu  * Complete ServSafe Manager Training  Can complete on campus by registering for NUTR001	2 1.5 1.5 3 ule	NUTR 622 Advanced Biochem, Pathophys, & Assessment  NUTR 672 Mindful Eating and Nourishment  NUTR 654d Clinic II  OR  NUTR 656d Clinical Strategies in Nutrition Care II  NUTR 6EXI Nutrition MSNIH Comprehensive Exam	3 2 1.5 1.5 0		
Trimester credits Total credits	8.5 41.5	Trimester credits Total credits	6.5		

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

**Credits Required for Completion: 48** 

<sup>\*</sup> 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)			
		ISCI 547a Physiology I: Healthy Function 3 ISCI 631 Introduction to Complementary & Integrative Hlth 1.5 NUTR 681 Cooking with Whole Foods Lab I 0.5 MUIH 500 University Orientation 0 MUIH 550 Academic Research & Scholarship 0			
2nd Trimester - 2023  IHED 637 Principles & Practice of Hlth Behavior & Self- 1.5	3rd Trimester - 2023	Trimester credits 5 Total credits 5  4th Trimester - 2023			
Care ISCI 522 Foundations of Organic Chemistry NUTR 601 Redefining Nutrition NUTR 682 Cooking with Whole Foods Lab II 0.5	ISCI 626 Nutritional Biochemistry 3 NUTR 614 Human Nutrition I: Macronutrients 2	ISCI 647b Physiology II: Movement Away from Health 3 NUTR 612 Human Nutrition II: Micronutrients 3			
Trimester credits  Total credits  11	Trimester credits 5 Total credits 16	Trimester credits 6 Total credits 22			
5th Trimester - 2024	6th Trimester - 2024	7th Trimester - 2024			
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 schedule	NUTR 635 Applied Clinical Nutrition I 2  NUTR Additional Cooking Lab 0.5  or during another trimester that works with your schedule  Complete 3 Visits with a Nutritionist	NUTR 651b Clinical Skills II 2 Elective 3 or during another trimester that works with your schedule			
Trimester credits 5.5 Total credits 27.5					

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**Continued on Page 3** 

**Online or Hybrid Credits Required for Completion: 48** Date last revised: 05/03/2022 Page 2 of 4



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Spring (January)

Summer (April/May)

Fall (September)

		- ( )		
8th Trimester - 2025		9th Trimester - 2025		
NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 654c Clinic I	3 1.5	NUTR 654d Clinic II <i>OR</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	2	
		NUTR 6EXI Nutrition MSNIH Comprehensive Exam	۷	
* Complete ServSafe Manager Training				
Can complete on campus by registering for NUTR001				
Trimester credits	4.5	Trimester credits	3.5	
Timiester Greates	5	Trimester diedrie		
Total credits	44.5	Total credits	48	

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**Continued from Page 2** 

**Credits Required for Completion: 48** 

Date last revised: 05/03/2022

**Online or Hybrid** 



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

**Entering Class Fall 2022** 

Can be completed in six trimesters

					Name				_
					ID#_				
			Co	ore Curi	riculum				_ 29 cr
							- 1114- Edu		
Nutri		D. I.C.: N. I. W.		10 cr			e Health Education		1.5 cr
NUTR NUTR		Redefining Nutrition  Human Nutrition II: Micronutrients	1 cr 3 cr		IHED	63/	Principles and Practice of Health Behavior and Self-Care	l.5 cr	
NUTR		Human Nutrition I: Macronutrients	2 cr		Integ	rative	e Sciences		13.5 cr
NUTR		Life Cycle Nutrition	3 cr		ISCI		Foundations of Organic Chemistry	3 cr	
NUTR		Cooking with Whole Foods Lab I	0.5 cr		ISCI		Physiology I: Healthy Function	3 cr	
NUTR		Cooking with Whole Foods Lab II	0.5 cr		ISCI		Nutritional Biochemistry	3 cr	
NOTIC	002	COOKING WITH WHOLE I OOGS LUB II	0.5 C		ISCI		Introduction to Complementary and	l.5 cr	
Addit	ional (	Cooking Labs		1 cr	13C1	031	Introduction to complementary and Integrative Health	1.5 (1	
		courses:			ISCI	647b	Physiology II: Movement Away from Health	3 cr	
NUTR	683	Cooking with Whole Foods Lab III	0.5 cr 0.5 cr						
NUTR	684	Cooking with Whole Foods Lab IV					emic Requirements		
NUTR		Cooking with Whole Foods Lab VI	0.5 cr				SERVSAFE	0 cr	
NUTR		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				University Orientation	0 cr	
D	-			2 0"	MUIH	550	Academic Research & Scholarship	0 cr	
Rese		Decemble Literature in Integrative Healt	l 2 ou	3 cr			3 Visits with a Nutritionist	0 cr	
RSCH	001	Research Literacy in Integrative Healt	1 3 CI						
		Humar	n Clinica	l Nutrit	ion AOC	Curr	iculum		19 cr
Nutri	tion			16 cr	Electiv	ves (	continued)		3 cr
NUTR	622	Advanced Biochemistry,	3 cr		IHED	610	Fundamentals of Health Education and	3 cr	_
		Pathophysiology, & Assessment	_				Health Behavior	_	
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	
NUTR		Clinical Skills I	2 cr		IHM	665	Practice Management for Nutrition	1 cr	
NOTE	0514	Cillical Skiils 1	2 CI		11 11.1	005	Professionals	1 (1	
NUTR	651b	Clinical Skills II	2 cr		NUTR	625	Introduction to Nutritional Genomics	1 cr	
	654c	Clinic I	1.5 cr		NUTR	634	Diabetes Education: An Integrative	1 cr	
		OR					Nutrition and Digestive Health	1 cr	
	656c	Clinical Strategies in Nutrition Care I	1.5 cr		NUTR	643	Public Health Nutrition	2 cr	
NUTR	654d	Clinic II	1.5 cr		NUTR	663	Sports Nutrition	1 cr	
		OR	_				Food Systems & Policy	2 cr	
	656d	Clinical Strategies in Nutrition Care II			NUTR		Culinary Herbs in the Kitchen & Beyond	1 cr	
NUTR	672	Mindful Eating & Nourishment	2 cr				Food and Culture	1 cr	
Electi	.voc*			2 65	NUTR	722	Advanced Laboratory Assessment	2 cr	
Electi		eas from the list helow		3 cr					
HRB	e cours 600	res from the list below.  Fundamentals of Herbal Medicine	3 cr						
HRB	605	Materia Medica	3 cr						

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