

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

Entering Class Spring 2021

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 - 2021	2nd Trimester - 2021		3rd Trimester - 2021		
ISCI 522 Foundations of Organic Chemistry	IHED 637 Principles & Practice of Health Behavior & Self-	1.5		3	
ISCI 547a Physiology I: Healthy Function	ISCI 626 Nutritional Biochemistry	3	RSCH 601 Research Literacy in Integrative Health	3	
ISCI 631 Introduction to Complementary & Integrative 1.! Health	NUTR 601 Redefining Nutrition	1	NUTR 612 Human Nutrition II: Micronutrients	3	
NUTR 681 Cooking with Whole Foods Lab I 0.!	NUTR 614 Human Nutrition I: Macronutrients	2	NUTR Additional Cooking Lab	0.5	
MUIH 550 Academic Research & Scholarship (NUTR 682 Cooking with Whole Foods Lab II	0.5	or during another trimester that works with your schedule		
			Complete 3 Visits with a Nutritionist		
Trimester credits	Trimester credits	8	Trimester credits	9.5	
Total credits	Total credits	16	Total credits	25.5	
1			CHI Tuine at an 2022		
4th Trimester - 2022	5th Trimester - 2022		btn irimester - 2022		
4th Trimester - 2022 NUTR 635 Applied Clinical Nutrition I	Sth Trimester - 2022 NUTR 636 Applied Clinical Nutrition II	2	6th Trimester - 2022 NUTR 622 Advanced Biochem, Pathophys, & Assessment	3	
Ath Trimester - 2022 NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition	Sth Trimester - 2022 NUTR 636 Applied Clinical Nutrition II NUTR 651b Clinical Skills II	2	NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment	3	
NUTR 635 Applied Clinical Nutrition I	NUTR 636 Applied Clinical Nutrition II	2 2 1.5	NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment	3 2 1.5	
NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition	NUTR 636 Applied Clinical Nutrition II NUTR 651b Clinical Skills II NUTR 654c Clinic I	2 2 1.5	NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment	3 2 1.5	
NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I	NUTR 636 Applied Clinical Nutrition II NUTR 651b Clinical Skills II NUTR 654c Clinic I OR	2 2 1.5	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	3 2 1.5	
NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab 0.5	NUTR 636 Applied Clinical Nutrition II NUTR 651b Clinical Skills II NUTR 654c Clinic I		NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment NUTR 654d Clinic II OR		
NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab 0.5	NUTR 636 Applied Clinical Nutrition II NUTR 651b Clinical Skills II NUTR 654c Clinic I OR NUTR 656c Clinical Strategies in Nutrition Care I		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 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab 0.5	NUTR 636 Applied Clinical Nutrition II NUTR 651b Clinical Skills II NUTR 654c Clinic I OR NUTR 656c Clinical Strategies in Nutrition Care I		NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment OR NUTR 654d OR NUTR 656d Clinical Strategies in Nutrition Care II NUTR 6EXI Nutrition MSNIH Comprehensive Exam		
NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab 0.5	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		NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment OR NUTR 654d OR NUTR 656d Clinical Strategies in Nutrition Care II NUTR 6EXI Nutrition MSNIH Comprehensive Exam		
NUTR 635 Applied Clinical Nutrition I NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab 0.5	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 * Complete ServSafe Manager Training Can complete on campus by registering for NUTR001 Trimester credits		NUTR 622 Advanced Biochem, Pathophys, & Assessment NUTR 672 Mindful Eating and Nourishment Clinic II OR NUTR 656d NUTR 656d NUTR 6EXI Nutrition MSNIH Comprehensive Exam Elective Trimester credits		

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)

Spring (January)		Summer (April/May) Fail (September)		
Ist Trimester - 2021 ISCI 547a Physiology I: Healthy Function ISCI 631 Introduction to Complementary & Integrative NUTR 681 Cooking with Whole Foods Lab I	3 1.5 0.5	2nd Trimester - 2021 IHED 637 Principles & Practice of Hlth Behavior & Self-Car ISCI 522 Foundations of Organic Chemistry NUTR 601 Redefining Nutrition	re 1.5 3	3rd Trimester - 2021ISCI 626Nutritional Biochemistry3NUTR 614Human Nutrition I: Macronutrients2
MUIH 550 Academic Research & Scholarship	0.5	NUTR 682 Cooking with Whole Foods Lab II	0.5	
Trimester credits	5	Trimester credits	6	Trimester credits 5
Total credits	5	Total credits	11	Total credits 16
4th Trimester - 2022 ISCI 647b Physiology II: Movement Away from Health NUTR 612 Human Nutrition II: Micronutrients	3 3	Sth Trimester - 2022 NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab or during another trimester that works with your scho	3 2 0.5 edule	RSCH 601 Research Literacy in Integrative Health 3 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
Trimester credits	6	Trimester credits	5.5	Trimester credits 5.5
Total credits	22	Total credits	27.5	Total credits 33
7th Trimester - 2023		8th Trimester - 2023		9th Trimester - 2023
NUTR 636 Applied Clinical Nutrition II	2	NUTR 622 Advanced Biochem, Pathophys, & Assessment	3	NUTR 654d Clinic II 1.5
NUTR 651b Clinical Skills II	2	NUTR 654c Clinic I	1.5	OR
Elective	2	OR		NUTR 656d Clinical Strategies in Nutrition Care II 1.5
		NUTR 656c Clinical Strategies in Nutrition Care I Elective	1.5	NUTR 672 Mindful Eating and Nourishment 2 NUTR 6EXI Nutrition MSNIH Comprehensive Exam 0
			1	Elective 2
	:	* Complete ServSafe Manager Training Can complete on campus by registering for NUTR001		
Trimester credits	6	Trimester credits	5.5	Trimester credits 5.5
Total credits	39	Total credits	44.5	Total credits 50

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

Entering Class Spring 2021

Can he completed in six trimesters

Cari de completeu in six trimesters						
		Name				
		ID#				
	Core Curr					
Nutrition	10 cr	Integrative Health Education	1.5 cr			
NUTR 601 Redefining Nutrition	1 cr		.5 cr			
NUTR 612 Human Nutrition II: Micronutrients	3 cr	Behavior and Self-Care				
NUTR 614 Human Nutrition I: Macronutrients	2 cr	Integrative Sciences	13.5 cr			
NUTR 641 Life Cycle Nutrition	3 cr	ISCI 522 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			
Additional Cooking Labo		. ,	.5 cr			
Additional Cooking Labs	1 cr	Integrative Health	2			
Choose two courses:		ISCI 647b Physiology II: Movement Away from Health	3 cr			
NUTR 683 Cooking with Whole Foods Lab III	0.5 cr					
NUTR 684 Cooking with Whole Foods Lab IV	0.5 cr	Non-Academic Requirements				
NUTR 686 Cooking with Whole Foods Lab VI	0.5 cr	NUTR 001 SERVSAFE	0 cr			
NUTR 687 Cooking with Whole Foods Lab VII	0.5 cr	NUTR 6EXI Nutrition MSNIH Comprehensive Exam	0 cr			
NUTR 688 Cooking with Whole Foods Lab VIII	0.5 cr	MUIH 550 Academic Research & Scholarship	0 cr			
Decemb	3 cr	3 Visits with a Nutritionist	0 cr			
RSCH 601 Research Literacy in Integrative Heal						
KSCIT OUT Research Literacy in Integrative Hear	u 3 u <u> </u>					
Huma	n Clinical Nutrit	ion AOC Curriculum	21 cr			
Truma	ii CiiiiiCai Naciic	ion Aoc curriculum				
Nutrition	16 cr	Electives (continued)	5 cr			
NUTR 622 Advanced Biochemistry,	3 cr	HRB 633 Medicinal Plants and Cultures	2 cr			
Pathophysiology, & Assessment						
NUTR 635 Applied Clinical Nutrition I	2 cr	IHED 615 Health Promotion Administration, Management, and RD	3 cr			
NUTR 636 Applied Clinical Nutrition II	2 cr	IHED 621 Communication Strategies in Health	3 cr			
NUTR 651a Clinical Skills I	2 cr	IHED 610 Fundamentals of Health Education and	3 cr			
NUTR 651b Clinical Skills II	2 cr	Health Behavior IHM 620 Marketing for Health & Wellness	1 cr			
NOTE OSTO CHITICAL SKIIS 11	2 (1 =	Professionals	1 C			
NUTR 654c Clinic I	1.5 cr	IHM 665 Practice Management for Nutrition	1 cr			
OR		ISCI 615 Mind Body Science	3 cr			
NUTR 656c Clinical Strategies in Nutrition Care I	1.5 cr	NUTR 625 Introduction to Nutritional Genomics	1 cr			
		NUTR 634 Diabetes Education: An Integrative	1 cr			
NUTR 654d Clinic II	1.5 cr	Approach				
OR	_	NUTR 637 Nutrition and Digestive Health	1 cr			
NUTR 656d 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			
		NUTR 664 Food Systems & Policy	2 cr			
Electives*	5 cr	NUTR 665 The Dynamics of Food & Healing	1 cr			
Choose courses from the list below.	. =	NUTR 668 Culinary Herbs in the Kitchen & Beyond	1 cr			
APP 606 Becoming a Healing Presence	3 cr	NUTR 671 Food and Culture	1 cr			
APP 607 Introduction to Healing Presence	1 cr	NUTR 675 Chinese Nutrition Therapy	2 cr			
HRB 600 Fundamentals of Herbal Medicine	3 cr	NUTR 722 Advanced Laboratory Assessment	2 cr			
HRB 605 Materia Medica HRB 622 Herbal Pharmacy	3 cr					
HRB 622 Herbal Pharmacy	3 cr					

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