

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

Entering Class Spring 2023

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)

Spinig (January)	Summer (April/May)	i ali (September)			
1st Trimester - 2023	2nd Trimester - 2023	3rd Trimester - 2023			
ISCI 522 Foundations of Organic Chemistry		.5 ISCI 647b Physiology II: Movement Away from Health 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 1.5 Health	NUTR 601 Redefining Nutrition	1 NUTR 612 Human Nutrition II: Micronutrients 3			
NUTR 681 Cooking with Whole Foods Lab I 0.5	NUTR 614 Human Nutrition I: Macronutrients	2 NUTR Additional Cooking Lab 0.5			
MUIH 500 University Orientation for New Students	NUTR 682 Cooking with Whole Foods Lab II 0	.5 or during another trimester that works with your schedule			
MUIH 550 Academic Research & Scholarship ()				
·		Complete 3 Visits with a Nutritionist			
Trimester credits 8	Trimester credits	8 Trimester credits 9.5			
Total credits	Total credits	.6 Total credits 25.5			
4th Trimester - 2024	5th Trimester - 2024	6th Trimester - 2024			
NUTR 635 Applied Clinical Nutrition I	NUTR 636 Applied Clinical Nutrition II	NUTR 622 Advanced Biochem, Pathophys, & Assessment 3			
NUTR 641 Life Cycle Nutrition	NUTR 651b Clinical Skills II	2 NUTR 672 Mindful Eating and Nourishment 2			
NUTR 651a Clinical Skills I		.5 NUTR 654d Clinic II 1.5			
NUTR Additional Cooking Lab 0.5		OR			
or during another trimester that works with your schedule	NUTR 656c Clinical Strategies in Nutrition Care I 1	5 NUTR 656d Clinical Strategies in Nutrition Care II 1.5			
,	Elective	3 NUTR 6EXI Nutrition MSNIH Comprehensive Exam 0			
	* Complete ServSafe Manager Training				
	Can complete on campus by registering for NUTR001				
Trimester credits 7.5	Trimester credits 8	.5 Trimester credits 6.5			
Total credits 33					

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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Entering Class Spring 2023

Online or Hybrid

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Spring (January) Summer (April/May) Fall (Sentember)

Spring (January)	Sulliller (April/May)	raii (Septeilibei)			
Ist Trimester - 2023 ISCI 547a Physiology I: Healthy Function ISCI 631 Introduction to Complementary & Integrative NUTR 681 Cooking with Whole Foods Lab I MUIH 500 University Orientation for New Students MUIH 550 Academic Research & Scholarship		3 NUTR 614 Human Nutrition I: Macronutrients 2			
Trimester credits Total credits 4th Trimester - 2024	5 Trimester credits 5 Total credits 1 5th Trimester - 2024	6 Trimester credits 5 1 Total credits 16 6th Trimester - 2024			
ISCI 647b Physiology II: Movement Away from Health NUTR 612 Human Nutrition II: Micronutrients	NUTR 641 Life Cycle Nutrition NUTR 651a Clinical Skills I NUTR Additional Cooking Lab or during another trimester that works with your schedule	3 RSCH 601 Research Literacy in Integrative Health 3 2 NUTR 635 Applied Clinical Nutrition I 2 5 NUTR Additional Cooking Lab 0.5 6 or during another trimester that works with your schedule 2 6 Complete 3 Visits with a Nutritionist			
Trimester credits Total credits	6 Trimester credits 5. 27 Total credits 27.				
7th Trimester - 2025 NUTR 636 Applied Clinical Nutrition II	8th Trimester - 2025 NUTR 622 Advanced Biochem, Pathophys, & Assessment	9th Trimester - 2025 3 NUTR 654d Clinic II 1.5			
NUTR 651b Clinical Skills II Elective or during another trimester that works with your schedule	NUTR 654c Clinic I OR NUTR 656c Clinical Strategies in Nutrition Care I * Complete ServSafe Manager Training Can complete on campus by registering for NUTR001	5 OR NUTR 656d Clinical Strategies in Nutrition Care II 1.5			
Trimester credits Total credits	7 Trimester credits 4.0 Total credits 44.0				

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Master of Science in Nutrition & Integrative Health

Human Clinical Nutrition AOC CURRICULUM COURSE LIST BY DEPARTMENT

Entering Class Spring 2023

Can be completed in six trimesters

		•			Name				
					ID#_				-
			С	ore Cur	riculum				29 cr
Nutri	tion			10 cr	Integ	rative	e Health Education		1.5 cr
NUTR	601	Redefining Nutrition	1 cr _		IHED	637	Principles and Practice of Health Behavior and Self-Care	r l.5 cr	_
NUTR	612	Human Nutrition II: Micronutrients	3 cr				and self-care		
NUTR	614	Human Nutrition I: Macronutrients	2 cr		Integ	rative	e 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	
Δddit	ional	Cooking Labs		1 cr	ISCI	631	Introduction to Complementary and Integrative Health	l.5 cr	
		courses:		10	ISCI	647b	Physiology II: Movement Away from	3 cr	_
NUITO	600	0 1: 31 144 1 5 1 1 1 777	0.5				Health		
		Cooking with Whole Foods Lab III Cooking with Whole Foods Lab IV	0.5 cr 0.5 cr		Non-	۸دعط	emic Requirements		0 cr
		Cooking with Whole Foods Lab VI	0.5 cr _				SERVSAFE	0 cr	0 0
		Cooking with Whole Foods Lab VI	0.5 cr _				Nutrition MSNIH Comprehensive Exam	0 cr	
		Cooking with Whole Foods Lab VIII	0.5 cr				University Orientation for New Students	0 cr	
NOTIC	000	COOKING WITH WHOLE I GOOD Lab VIII	0.5 ci		MUIH		Academic Research & Scholarship	0 cr	
Resea	arch			3 cr			3 Visits with a Nutritionist	0 cr	
RSCH	601	Research Literacy in Integrative Healt	r 3 cr _						
						_			4.0
		Humai	n Clinica	al Nutrit	tion AOC	Curr	iculum		19 cr
Nutri	tion			16 cr	Flecti	ves (continued)		3 cr
		Advanced Biochemistry,	3 cr		IHED	$\overline{}$	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	
			_				Management, and RD	_	
		Applied Clinical Nutrition II	2 cr		IHED		Communication Strategies in Health	3 cr	
NUTR	651	a Clinical Skills I	2 cr		IHM	665	Practice Management for Nutrition	1 cr	
MLITE	651k	o Clinical Skills II	2 cr		NIITD	625	Professionals Introduction to Nutritional Genomics	1 cr	
_		Clinic I	1.5 cr _	_			Diabetes Education: An Integrative	1 cr	
	05 10	OR	1.5 C.	-			Nutrition and Digestive Health	1 cr	
NUTR	6560	Clinical Strategies in Nutrition Care I	1.5 cr		NUTR	643	Public Health Nutrition	2 cr	
		d Clinic II	1.5 cr		NUTR	663	Sports Nutrition	1 cr	
		OR			NUTR	664	Food Systems & Policy	2 cr	
NUTR	6560	d Clinical Strategies in Nutrition Care II	1.5 cr		NUTR	668	Culinary Herbs in the Kitchen & Beyond	1 cr	
NUTR	672	Mindful Eating & Nourishment	2 cr _		NUTR	671	Food and Culture	1 cr	
Electi	ivoc*			3 cr	NUTR	722	Advanced Laboratory Assessment	2 cr	
		rses from the list below.		<u> </u>					
HRB		Fundamentals of Herbal Medicine	3 cr						
HRB		Materia Medica	3 cr						

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