

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

Entering Class of Spring 2024

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)

Spring (January)	Sullillei (April/May)	raii (September)		
1st Trimester - 2024	2nd Trimester - 2024	3rd Trimester - 2024		
ISCI 522 Foundations of Organic Chemistry ISCI 547a Physiology I: Healthy Function	3 IHED 637 Principles & Practice of Health Behavior & Self-Care ISCI 626 Nutritional Biochemistry	1.5RSCH 601Research Literacy in Integrative Health33NUTR 612Human Nutrition II: Micronutrients3		
Health	5 NUTR 601 Redefining Nutrition 5 NUTR 614 Human Nutrition I: Macronutrients 0 NUTR 682 Cooking with Whole Foods Lab II 0	NUTR 630 Dietary Supplements in Nutrition Practice 3 NUTR Additional Cooking Lab 0.5 or during another trimester that works with your schedule		
Trimester credits Total credits 4th Trimester - 2025	8 Trimester credits 8 Total credits	8 Trimester credits 9.5 16 Total credits 25.5		
4th Trimester - 2025 NUTR 635 Applied Clinical Nutrition I	5th Trimester - 2025 NUTR 636 Applied Clinical Nutrition II	6th Trimester - 2025 NUTR 646 Applied Clinical Nutrition III 2		
NUTR 641 Life Cycle Nutrition	NUTR 651b Clinical Skills II	2 NUTR 672 Mindful Eating and Nourishment 2		
NUTR 651a Clinical Skills I	NUTR 654c Clinic I	1.5 NUTR 654d Clinic II 1.5		
	5 OR	OR		
or during another trimester that works with your schedule	NUTR 656c Clinical Strategies in Nutrition Care I NUTR 723 Advanced Biochemistry and Labs Assessment	1.5 NUTR 656d Clinical Strategies in Nutrition Care II 1.5 NUTR 6EXI Nutrition MSNIH Comprehensive Exam 0		
Complete 1 Visit with a Nutritionist	* Complete ServSafe Manager Training Can complete on campus by registering for NUTR001			
Trimester credits	5 Trimester credits	8.5 Trimester credits 5.5		
		1.5 Total credits 47		

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 or before applying for graduation.



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

Spring (January)		Summer (April/May)		ran (September)	
1st Trimester - 2024		2nd Trimester - 2024		3rd Trimester - 2024	
ISCI 547a Physiology I: Healthy Function	3	IHED 637 Principles & Practice of Hlth Behavior & Self-Car	e 1.5	ISCI 626 Nutritional Biochemistry	3
ISCI 631 Introduction to Complementary & Integrative HIth	1.5	ISCI 522 Foundations of Organic Chemistry	3	NUTR 614 Human Nutrition I: Macronutrients	2
MUIH 500 University Orientation MUIH 550 Academic Research & Scholarship NUTR 681 Cooking with Whole Foods Lab I	0 0 0.5	NUTR 601 Redefining Nutrition NUTR 682 Cooking with Whole Foods Lab II	1 0.5		
Trimester credits Total credits	5 5	Trimester credits Total credits	6	Trimester credits Total credits	5 16
4th Trimester - 2025		5th Trimester - 2025		6th Trimester - 2025	
NUTR 630 Dietary Supplements in Nutrition Practice NUTR 612 Human Nutrition II: Micronutrients	3	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 <i>edule</i>	RSCH 601 Research Literacy in Integrative Health NUTR 635 Applied Clinical Nutrition I NUTR Additional Cooking Lab or during another trimester that works with your s Complete 1 Visit with a Nutritionist	3 2 0.5 cchedule
Trimester credits Total credits	6 22	Trimester credits Total credits	5.5 27.5	Trimester credits Total credits	5.5 33
7th Trimester - 2026		8th Trimester - 2026		9th Trimester - 2026	
NUTR 636 Applied Clinical Nutrition II	2	NUTR 646 Applied Clinical Nutrition III	2	NUTR 654d Clinic II	1.5
NUTR 651b Clinical Skills II NUTR 723 Advanced Biochemistry and Labs Assessment	2 3	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	1.5 1.5	OR NUTR 656d Clinical Strategies in Nutrition Care II NUTR 672 Mindful Eating and Nourishment NUTR 6EXI Nutrition MSNIH Comprehensive Exam	<i>1.5</i> 2 0
Trimester credits	7	Trimester credits	3.5	Trimester credits	3.5
Total credits	40	Total credits	43.5	Total credits	3.5 47

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Master of Science in Nutrition & Integrative Health

Human Clinical Nutrition AOC CURRICULUM COURSE LIST BY DEPARTMENT

Entering Class of Spring 2024

Can be completed in six trimesters

			ID#_		
		Core Curric	culum		42 cr
Nutri	ition	26 cr	Integi	rative Health Education	1.5 cr
NUTR	601 Redefining Nutrition	1 cr	IHED	637 Principles and Practice of Health Behavi and Self-Care	or 1.5 cr
NUTR	612 Human Nutrition II: Micronutrients	3 cr		and Sen-Care	
NUTR	614 Human Nutrition I: Macronutrients	2 cr	Integi	rative Sciences	10.5 cr
NUTR	635 Applied Clinical Nutrition I	2 cr	ISCI	522 Foundations of Organic Chemistry	3 cr
NUTR	636 Applied Clinical Nutrition II	2 cr	ISCI	547a Physiology I: Healthy Function	3 cr
	641 Life Cycle Nutrition	3 cr	ISCI	626 Nutritional Biochemistry	3 cr
	646 Applied Clinical Nutrition III	2 cr	ISCI	631 Introduction to Complementary and Integrative Health	1.5 cr
NUTR	651a Clinical Skills I	2 cr			
NUTR	651b Clinical Skills II	2 cr			
NUTR	681 Cooking with Whole Foods Lab I	0.5 cr	Non-A	Academic Requirements	
NUTR	682 Cooking with Whole Foods Lab II	0.5 cr	NUTR	001 SERVSAFE	0 cr
NUTR	723 Advanced Biochemistry and Labs	3 cr	NUTR	6EXI Nutrition MSNIH Comprehensive Exam	0 cr
NUTR	654c Clinic I	1.5 cr	MUIH	500 University Orientation	0 cr
	OR		MUIH	550 Academic Research & Scholarship	0 cr
	656c Clinical Strategies in Nutrition Care			Complete 1 Visit with a Nutritionist	0 cr
NUTR	654d Clinic II	1.5 cr			
	OR	_	Resea		3 cr
NUTR	656d Clinical Strategies in Nutrition Care	II 1.5 cr	RSCH	601 Research Literacy in Integrative Health	3 cr
	tional Cooking Labs	1 cr			
	se two courses:				
	683 Cooking with Whole Foods Lab III 684 Cooking with Whole Foods Lab IV	0.5 cr 0.5 cr			
	686 Cooking with Whole Foods Lab VI	0.5 cr			
	687 Cooking with Whole Foods Lab VII				
NUTR	688 Cooking with Whole Foods Lab VII	I 0.5 cr			
	Hun	nan Clinical Nutritio	n AOC	Curriculum	5 cr
Nutri	ition	5 cr			
	630 Dietary Supplements in Nutrition	3 cr			
	Practice				
NUTR	672 Mindful Eating & Nourishment	2 cr			

Name

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