Nutrition and Foods Mission
The Texas State University Nutrition and Foods program mission is to:

- Involve students in research, instruction, and service;
- Advise students to achieve optimal education and career direction;
- Prepare graduates for post graduate education;
- Prepare graduates for careers in industry, dietetics, government, private advocacy programs, research, and/or academia;
- Prepare graduates for supervised practice leading to eligibility for the CDR credentialing exam to become registered dietitian nutritionist; and
- Promote life-long learning and pursuit of excellence for faculty and students.

Educational Philosophy
The educational philosophy of the dietetics program emphasizes the importance of scientific and evidence-based practice, ethical decision-making, and understanding of social justice issues such as health equity. We engage students through service learning and participatory activities to develop knowledge, appreciation, understanding, abilities, and skills to facilitate development of critical thinking skills necessary for a nutrition career.

Dietetics Program Goals and Objectives

1. **The Texas State Dietetics Program will prepare graduates for acceptance into dietetic internships and/or nutrition related employment.**
   
   A. At least 80% of program students complete program/degree requirements within 3 years. This will be measured by the time elapsing between student completion of the NUTR 2361 course and graduate within three years from taking the course.
   
   B. 25 percent of program graduates will apply for admission to a supervised practice program prior to or within 12 months of graduation.
   
   C. 50 percent of program graduates are admitted to a supervised practice program within 12 months of graduation.
   
   D. 30 percent of program graduates apply for admission to a supervised practice program within 5 years of graduation.
   
   E. The program’s one year pass rate (graduates who pass the registration exam within one year of the first attempt) on the CDR credentialing exam for dietitian nutritionists is at least 80%.
   
   F. 50% of graduates that seek a nutrition-related position will be employed in a position that provides a contribution to the community within a year of graduation.
   
   G. 75% of supervised practice directors responding to a survey will rate program graduates preparation for supervised practice as satisfactory or above.
   
   H. 80% of students enrolled in NUTR 4301 (Career Exploration in Nutrition and Foods) will receive high rankings (at least 50% of performance characteristics rated as “above average” and at least 25% rated as “outstanding”) from site mentors.

2. **The Texas State Dietetics Program will prepare graduates for lifelong learning using a research-based approach.**
   
   A. 15% of graduates will enroll in graduate school within 5 years of graduation.
   
   B. Each year, 75% of Nutrition and Foods tenured/tenure-track faculty will involve undergraduates in laboratory or community-based research.
Results of outcome measures can be obtained upon request (kb41@txstate.edu).

**Accreditation Status**
The Dietetics Program at Texas State University, offered in the Nutrition and Foods program ([http://www.fcs.txstate.edu/degrees-programs/nutr.html](http://www.fcs.txstate.edu/degrees-programs/nutr.html)) in the School of Family & Consumer Sciences ([http://www.fcs.txstate.edu/](http://www.fcs.txstate.edu/)), is currently granted Accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND).

**Contact information:**
ACEND, Academy of Nutrition and Dietetics
120 Riverside Plaza, Suite 2190
Chicago, IL 60606-6995
312-899-0040, extension 5400
[https://www.eatrightpro.org/acend/accredited-programs/about-accredited-programs](https://www.eatrightpro.org/acend/accredited-programs/about-accredited-programs)

**Texas State Nutrition and Foods Faculty**

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<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Leslie Biediger-Friedman, PhD, RD, LD</td>
<td><a href="mailto:Lb47@txstate.edu">Lb47@txstate.edu</a></td>
</tr>
<tr>
<td>Associate Professor</td>
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<tr>
<td>Senior Lecturer</td>
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<tr>
<td>Dietetics Program (DP) Director</td>
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<tr>
<td>Sylvia Crixell, PhD, RD</td>
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</tr>
<tr>
<td>Professor</td>
<td>Interim Director, FCS</td>
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<tr>
<td>Deborah Torrey Fisher, MS, RD, LD</td>
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<tr>
<td>Lecturer</td>
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<tr>
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<tr>
<td>Assistant Professor</td>
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<td>Michelle Lane, PhD</td>
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<td>Associate Professor</td>
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<td>Graduate Advisor</td>
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<tr>
<td>Lindsey Menge, MS, RD</td>
<td><a href="mailto:Ldr52@txstate.edu">Ldr52@txstate.edu</a></td>
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<tr>
<td>Senior Lecturer</td>
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<tr>
<td>Ramona Salcedo Price, PhD</td>
<td><a href="mailto:Rsp44@txstate.edu">Rsp44@txstate.edu</a></td>
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<tr>
<td>Assistant Professor</td>
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<tr>
<td>Sandra Roberts, MS, RD, LD</td>
<td><a href="mailto:Sjd9@txstate.edu">Sjd9@txstate.edu</a></td>
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<td>Lecturer</td>
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<tr>
<td>Hannah Thornton, MS, RD, LD</td>
<td><a href="mailto:Ht1074@txstate.edu">Ht1074@txstate.edu</a></td>
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<td>Clinical Assistant Professor</td>
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<td>Dietetic Internship (DI) Director</td>
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<tr>
<td>Christy Youens, MS, RD, LD</td>
<td><a href="mailto:Cy13@txstate.edu">Cy13@txstate.edu</a></td>
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<tr>
<td>Senior Lecturer</td>
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<tr>
<td>Jie Zhu, PhD</td>
<td><a href="mailto:K_z17@txstate.edu">K_z17@txstate.edu</a></td>
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<td>Associate Professor</td>
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School of Family & Consumer Sciences
Dr. Andrew Behnke, Director (512) 245-2155
Overview Description of Texas State Dietetics Program Requirements

Students who are admitted to Texas State can choose a major in Nutrition and Foods, including the Dietetics Program (DP) track. Requirements for the Texas State DP are detailed in the Undergraduate Catalog, which is online (http://www.txstate.edu/curriculumservices/catalogs/undergraduate/catalogs.html). In addition, degree outlines can be found at http://advising.appliedarts.txstate.edu/degrees/majors/FCS.html. The DP track requires 122 semester hours, including, in addition to general studies courses, courses in Nutrition and Foods, Chemistry, Biology, Accounting, and Family & Consumer Sciences. In order to graduate, students must maintain a Grade Point Average of 2.75 or higher. (NOTE: To be competitive for post-graduate Dietetic Internships, the GPA should be much higher. See How to Prepare for Dietetic Internships.)

While rewarding, the DP track is also challenging. New majors who are potentially interested in obtaining the Registered Dietitian Nutritionist (RD or RDN) credential should declare the DP track as their major. As long as the GPA is ≥ 2.75, students can remain in this track and graduate when they have completed all requirements. However, if grades are consistently lower, students should consult with their advisor and consider switching to the Nutrition and Foods (with a Minor) track. To graduate from this track, the Texas State GPA must be 2.5, the major GPA must be 2.5, and the minor GPA must be 2.0.

Successful DP students have an aptitude for science, exhibit a consistent work ethic, and, like all Nutrition and Foods majors, have a passion for improving the lives of others.

Advising and Preregistration

It is strongly recommended that all Nutrition and Foods students visit with their academic advisor each semester prior to registration. The advisor will review your academic transcript and recommend classes that will help keep you on schedule for graduation. The academic advisor is familiar with prerequisite requirements and can provide information about special courses, such as NUTR 4301 Career Exploration in Nutrition and Foods, which require additional preparation (http://www.fcs.txstate.edu/degrees-programs/nutr/nutr_4301.html). It is also strongly recommended that students preregister for classes. The Nutrition and Foods program is popular and classes fill quickly. Students who skip advising and/or fail to preregister are much more likely to experience disappointing delays in graduation.

To schedule an advising appointment, visit http://advising.appliedarts.txstate.edu or contact the nutrition advisor, Ms. Stacy Doran, via email (sr1405@txstate.edu). Ms. Doran holds office hours in the main office of the School of Family and Consumer Sciences. You must secure an appointment to meet with Ms. Doran.

Experiential Learning

Select courses require experiential learning activities external to the organization. The school maintains several formal affiliation agreements with sites and practitioners. Instances where students select their own locations for the learning activities, formal agreements may not be in place if the organization does not require it, rather the instructor will approve the location in advance, the student will complete the required paperwork for a new site location and submit it to the instructor. The instructor will review and forward the document to ACC for review and approval. The student will aid in obtaining an “Agreement to Terms of the Field/Observational Experience” form, and provide it to the course instructor for signature. This agreement will be maintained on file with the course materiel. If a location requires a formal agreement, it is the responsibility of the student to work with the course instructor well in advance to ensure the agreement is in place prior to the experience. This may take up to two months to get into place. Students will also complete and submit a “Participants Release Indemnity Agreement”.
During the experiential learning it is important for students to understand several key components in advance.

a. The School of Family and Consumer Sciences maintains a professional liability policy for students.

b. The student is liable for safety in travel to and from the experiential learning site. Students operating a vehicle are responsible for maintaining a valid Texas or other state driver’s license, current state vehicle inspection and registration, personal automobile insurance coverage, wearing seat belts and obeying traffic laws and regulations. Student should refer to the University safety guidelines in the following link. https://sa.txstate.edu/pps/ups050603SafetyGuidelines.pdf

c. Students who are injured or involved in any type of accident should immediately notify the lab/experiential mentor for assistance and course instructor for assistance and guidance.

d. Students should not attend the lab experience if they are ill. If they become ill at the experience, they should notify the lab mentor and course instructor and go home.

e. Students should maintain personal health insurance.

f. If facilities require drug testing or criminal background checks, it is the responsibility of the student to complete.

g. Students performing experiential learning are not used to replace employees.

h. Students may work at facilities in which they are employees of the organization for the experiential learning.

Career Choices in Nutrition and Foods

The DP prepares students for a variety of careers in nutrition and foods. For example, upon graduation, students are qualified for employment in the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC), county extension, managerial positions in food service establishments, laboratories, and in a variety of venues promoting health.

In most cases, students can significantly increase their employment potential by seeking the Registered Dietitian Nutritionist (RD or RDN) credential after graduation. An RD is a food and nutrition expert who is qualified to work in the prevention and treatment of disease by administering medical nutrition therapy in health care settings in collaboration with a medical team. Many RDs work outside of the hospital setting in industry, journalism, sports nutrition, research, sales, school lunch programs, and in wellness programs.

With additional education and training, RDs can work in academic settings and/or specialize in age specific areas or disease states. See Frequently Asked Questions about Careers in Dietetics (http://www.eatrightpro.org/resource/acend/students-and-advancing-education/information-for-students/faqs-about-careers-in-dietetics). On the Nutrition and Foods homepage there is a flyer “What Can I Do With This Degree”. Students are encouraged to review this and ensure they have good understanding of their potential employment positions.

How to Become a Registered Dietitian Nutritionist (RDN)

There are 3 steps to becoming an RD:

1. Obtain a bachelor’s degree at a US regionally accredited university and complete course work from an ACEND-accredited Dietetics Program (DP), and receive a Verification Statement.

2. Complete an ACEND-accredited supervised practice program. This is generally referred to as a Dietetic Internship (DI).

3. Pass a national registration examination administered by the Commission on Dietetic Registration (CDR, http://www.cdrnet.org/).

The state of Texas does have licensure for RD’s and many organizations require RD’s to apply for licensure. Information can be found on the Texas Department of Licensing and Regulation web page. https://www.tdlr.texas.gov/diet/diet.htm

Graduates of the Texas State DP can receive a Verification Statement (VS) after verification of passing all
required KRDN’s within the degree plan, and are eligible to apply for admission to Dietetic Internships (DI). The Texas State DI is accredited by ACEND. There are many DIs located throughout the US. All Registered Dietitians must maintain their accreditation status by completing continuing professional education requirements. For more information, visit [https://www.eatrightpro.org/practice#continuing-professional-education](https://www.eatrightpro.org/practice#continuing-professional-education).

Effective January 1, 2024, the Commission on Dietetic Registration (CDR) will require a minimum of a master’s degree to be eligible to take the credentialing exam to become a RD. In addition, CDR requires that individuals complete coursework and supervised practice in program(s) accredited by the Accreditation Council for Education in Nutrition and Dietetic (ACEND).

**Becoming A Nutrition and Dietetic Technician Registered (NDTR)**

DP program graduates who receive a Verification Statement are qualified/eligible to take the national Commission on Dietetics Registration Examination to become a Nutrition and Dietetics Technician, Registered (NDTR). The NDTR credential enables employment as a dietetic technician and other nutrition-related positions. Once credentialed, these individuals will be required to comply with CDR recertification requirements, The Academy/CDR Code of Ethics for the Profession of Dietetics and the Standards of Practice for NDTRs. NDTR’s can apply for DI Programs and become RDNs upon passage of the exam. More information and resources regarding the NDTR credential are available at [https://www.cdrnet.org/certifications/dietetic-technician-registered-dtr-certification](https://www.cdrnet.org/certifications/dietetic-technician-registered-dtr-certification).

Graduates who are interested in pursuing the NDTR credential should complete the Dietetic Technician Registration Eligibility Application and the NDTRE Misuse Forms (program director copy) located at [http://www.cdrnet.org/program-director/grad-info-dpd-pathway-iii](http://www.cdrnet.org/program-director/grad-info-dpd-pathway-iii), order an official transcript from the registrar office and submit to Ms. Karen Brasfield for processing.

While the NDTR credential is an option, DP graduates should be aware the RD credential will offer many more employment and career opportunities. It is not required that graduates get the NDTR certification before pursuing the RD credential.

**How to Prepare for Dietetic Internships**

Acceptance to DIs is awarded on a competitive basis, and most DIs use a computer-matching process ([http://www.dnddigital.com/](http://www.dnddigital.com/)). It generally takes 8-24 months to complete a DI, depending on whether the DI is full-time, part-time or combined with a Master of Science degree plan. All DIs require at least 1200 hours of supervised practice. For students who wish to become RDs, it is important to begin preparation from the time you enter college, by making every effort to:

- **Maintain a GPA of 3.25 or higher (in particular, earn good grades in DP and supportive science courses),**
- **Obtain relevant experience in nutrition and foods through work and volunteer activities,**
- **Develop a resume and professional portfolio that demonstrates your expertise and quality work,**
- **Obtain positive references from professionals who can attest to your unique skills and qualifications,**
- **Exhibit a professional demeanor, positive attitude, and excellent oral and written communication skills.**

It is important to note that the match rate for acceptance into Dietetic Internships is approximately 50%. Graduates who are not matched during their first attempt often work for a year, or attend graduate school and then apply again.

All DP students are automatically added to the Nutrition Majors TRACs site. This site hosts a variety of information to include; resources for the DI application process, DICAS, NDTR, job and volunteer opportunities, scholarships, DI open houses, announcements and careers information. Students are encouraged to review the information provided and watch for email messages.

Each semester the DP or DI directors provide informational sessions to students about how to apply to
dietetic internships. It is highly recommended that all students attend a session upon entrance to the program, and again in their junior year to fully understand the application process. Information about these sessions are advertised via email messages, fliers and the SNO Facebook page.

Occupational license HB 1508. The dietetics track degree plans prepare students for occupational licenses, such as education and dietetics. Jobs in these and related fields may require background checks. An individual who has been convicted of an offense may be ineligible for issuance of an occupational license upon completion of the educational program. You are encouraged to review all applicable eligibility requirements related to any occupational license of interest. Questions related to eligibility requirements should be directed to the applicable licensing authority. For more information, see: http://www.txstate.edu/curriculumservices/programs/occupational-license-HB-1508.html.

How to Apply for Dietetic Internships

General Timeline. You should begin investigating DI programs during the end of your junior year, and apply during the last semester of your senior year.

The annual application deadlines are in February and November, with more DIs accepting applications in February. Students graduating in May or during the summer typically apply by the February deadline.

Dietetic Internship Centralized Application Services (DICAS). Each DI provides directions for applying to their programs. Most use the DICAS site (https://portal.dicas.org/) hosted by the Academy of Nutrition and Dietetics. It is recommended that you watch the DICAS instructional video at https://www.youtube.com/watch?v=qP28aNF_hkI.

In general, DICAS requires that you create an account and provide personal and background information, including details about your college education (transcripts for all colleges attended), details about DP courses, contact information of your DP Director (Ms. Brasfield at Texas State), a list of awards, experience, certifications, volunteer activities, an updated resume, three letters of reference (2 academic and 1 from volunteer/work experience), a list of DIs for which you are applying, etc. It takes some time to gather these materials. This system requires $45 to apply for the first DI, and an additional $20 for each additional program to which the student applies.

Computer Matching. Application to most DIs includes a computer matching process. Application is made online at D&D Digital (https://www.dnddigital.com/ada/index.php). Applicants rank their preference for all internship to which they apply. This system requires $55 to register.

Specific Timeline. For those applying in February, the DICAS portal opens December 1, the application deadline is in February, and results are reported at the D&D Digital (matching) website (http://www.dnddigital.com/) on April 1. For those applying in November, the DICAS portal opens July 1.

Texas State DP Verification Statement Policy

Verification Statements. To receive a Verification Statement from the Texas State DP Director, students enrolled in the DP must:

1. Successfully complete all DP degree requirements and demonstrate achievement of the Knowledge for Registered Dietitian Nutritionists (KRDN) requirements within specific courses. Courses are described in the DP degree plan in the undergraduate catalog and during student advising appointments. All DP students must pass (earn a score of at least 70%) for the assignment/test/quiz/presentation associated with the KRDN during the course. If the KRDN is not passed, the student will have the opportunity for remediation during the semester. Remediation will require additional work and/or testing. If a student does not pass the assignment/test even after remediation, the course instructor will notify the Didactic Program Director. A verification statement will not be awarded unless the student provides the Didactic Program Director with evidence that he/she has demonstrated achievement the KRDN. This evidence
can be in the form of a non-course assignment or activity that will be reviewed and graded by the Didactic Program Director.

2. Provide accurate permanent physical and email addresses to Texas State. (It is helpful if you complete a survey (link emailed shortly after graduation by DP Director) verifying contact information.

3. The DP Director will mail 6 copies of the Verification Statement to the address provided.

Verification statements are issued after the University Registrar has posted the final grades and indicated the bachelor’s degree was issued on the designated graduation day, and the DPD verifies all of the KRDN’s were met by the student.

Students who already have a bachelor’s degree can complete the dietetics curriculum in consultation with the DP Director to obtain a Verification Statement. Students enrolled in the MS in Human Nutrition take a combination of undergraduate and graduate courses, in consultation with the DP Director, and receive a Verification Statement upon completion of the designated courses and demonstrated achievement of KRDN’s being met during the coursework.

Transfer Credit and Prior Learning Policies. When students have attended other universities prior to enrolling to Texas State, they must submit their transcripts for review. Transfer courses from other institutions in Texas that automatically transfer as Texas State equivalents can be found at (https://tim.txstate.edu/transferguide). For Nutrition and Foods courses taken at colleges or universities outside of Texas, students must provide course syllabi to the DP Program Manager and Director who will review the syllabus and textbooks used in each course to determine whether that course is an appropriate substitute for a specific Texas State course. If a course is considered to be an appropriate substitute, the DP Program Manager will notify the College of Applied Arts nutrition advisor and an official substitution will be granted. The DPD does not offer course credit for prior learning other than that earned from transfer courses.

Knowledge for Registered Dietitian Nutritionist (KRDN’s)
The 2017 Accreditation Council for Education in Nutrition and Dietetics (ACEND) Accreditation Standards for Nutrition and Dietetics Didactic Programs requires the curriculum to be designed to ensure the breadth and depth of requisite knowledge needed for entry into supervised practice to become a registered dietitian nutritionist. The program’s curriculum must include required components, including prerequisites. The Knowledge for Registered Dietitian Nutritionists (KRDN) Knowledge for Registered Dietitian Nutritionist (KRDN’s) are within the required course work. The following is the complete list of the required KRDN’s.

KRDN 1.1 Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.

KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.

KRDN 1.3 Apply critical thinking skills.

KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.

KRDN 2.2 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and describe interprofessional relationships in various practice settings.

KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice.

KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services.
KRDN 2.5 Identify and describe the work of interprofessional teams and the roles of the others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services.

KRDN 2.6 Demonstrate an understanding of cultural competence/sensitivity.

KRDN 2.7 Demonstrate identification with the nutrition and dietetics profession through activities such as participation in professional organizations and defending a position on issues impacting the nutrition and dietetics profession.

KRDN 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.

KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.

KRDN 3.2 Develop an educational session or program/educational strategy for a target population.

KRDN 3.3 Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups.

KRDN 3.4 Explain the processes involved in delivering quality food and nutrition services.

KRDN 3.5 Describe basic concepts of nutritional genomics.

KRDN 4.1 Apply management theories to the development of programs or services.

KRDN 4.2 Evaluate a budget and interpret financial data.

KRDN 4.3 Describe the regulation system related to billing and coding, what services are reimbursable by third party payers, and how reimbursement may be obtained.

KRDN 4.4 Apply the principles of human resource management to different situations.

KRDN 4.5 Describe safety principles related to food, personnel and consumers.

KRDN 4.6 Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement.

Complaints about the Dietetic Program

Complaints about the DP should be made directly to the DP Director, Ms. Brasfield (kb41@txstate.edu). If the situation is not resolved, the student can then contact the School Director (Dr. Andrew Behnkel, aob28@txstate.edu). All complaints will be documented and handled in a professional manner. As a last resort after all other options with the program and institution have been exhausted, students may consult with the staff at ACEND (acend@eatright.org) regarding complaints about the program. ACEND® has established a process for reviewing complaints against accredited programs in order to fulfill its public responsibility for assuring the quality and integrity of the educational programs that it accredits. Any individual, for example, student, faculty, dietetics practitioner and/or member of the public may submit a complaint against any accredited program to ACEND®. However, the ACEND® board does not intervene on behalf of individuals or act as a court of appeal for individuals in matters of admissions, appointment, promotion or dismissal of faculty or students. It acts only upon a signed allegation that the program may not be in compliance with the Accreditation Standards or policies. The complainant must sign the complaint. Anonymous complaints are not considered. If still not satisfied students may consult with the Dean of the
College of Applied Arts. Additionally, the Dean of students Office provides Ombuds Services to address student concerns. For more information, the Texas State Procedures for Students Seeking Resolution or Reporting University Related Complaints is found at: http://www.txstate.edu/effective/upps/upps-07-10-06.html. The Dean of Students also makes referrals to other campus departments or offices when necessary. Students are advised to review policies in the University Student Handbook (http://www.dos.txstate.edu/handbook.html) before proceeding to the Dean of Students.

Professional Memberships and Student Nutrition Organization (SNO)

Students are encouraged to join the Academy of Nutrition and Dietetics (AND) as a student member (www.eatright.org). AND membership will help you find AND scholarships, search for specific employment, network with other nutrition students and professionals, sign up to find a mentor, and provide access to the Journal. When you pay your Academy dues, you also automatically join the Texas Academy of Nutrition and Dietetics (TAND) (http://eatrighttexas.org). Each spring TAND sponsors an annual conference and exhibition, the Student Nutrition Organization’s goal is to organize and sponsor student attendance.

It is strongly recommended that all students participate in the SNO at Texas State. Besides providing friends and colleagues, SNO meetings hosts a variety of speakers, including professionals who provide insight into employment and professors describing how to become a Registered Dietitian. Each semester two meetings are open to all DP students regardless of SNO membership. One will explain how to apply to a dietetic internship program, it is recommended that students attend this session as soon as they become members, and then again closer to application time. The other will educate on the application to TXSU Masters of Science in Human Nutrition and other graduate program application requirements. SNO also hosts activities that might provide you with volunteer experience to enhance your resume.

Estimated Additional Cost to Student Upon Enrollment

Students in the program can anticipate the following expenses:

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<td>Professional dress (e.g. lab coat, scrubs, appropriate shoes)</td>
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<tr>
<td>ServSafe book and on-line test voucher</td>
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<tr>
<td>Health requirements (e.g. physical examination, immunizations, criminal background check, finger printing, drug testing, TB testing)</td>
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<td>Professional organizations</td>
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<td>$190-$250</td>
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Student Resources and Helpful Information/Links

CATSWEB. This site provides many helpful links for students http://www.catsweb.txstate.edu/students.html, and you should visit this site first when you have questions about Texas State.


Undergraduate Admissions. http://www.admissions.txstate.edu/

Course catalog: http://mycatalog.txstate.edu/

Texas State Application Fee. The application fees for freshman and transfer students is $75, and that for former students is $40 (http://www.admissions.txstate.edu/resources/forms.html). More information on tuition and fees can be found at: http://www.sbs.txstate.edu/billing.html.

Cost of Attendance. The cost of attending Texas State is detailed at http://www.finaid.txstate.edu/undergraduate/cost.html#In-StateCoAFallSummer. For Texas Residents taking 15 hours/semester for 2 semesters, the total of tuition and fees, books and supplies, room and
board, transportation and miscellaneous is an estimated $23,260. Non-residents may pay as much as $37,700 for the same time period.

Refunds and Withdrawal from the University. Information regarding refunds or withdrawal from the university can be found at [http://www.sbs.txstate.edu/students/refunds.html](http://www.sbs.txstate.edu/students/refunds.html). Additional information can be found at Student Services ([http://www.sbs.txstate.edu/students.html](http://www.sbs.txstate.edu/students.html)). The difference between dropping and withdrawing is described at [http://www.registrar.txstate.edu/](http://www.registrar.txstate.edu/).

Financial Aid. [http://www.finaid.txstate.edu/](http://www.finaid.txstate.edu/)


Student Privacy. To learn how the Family Educational Rights and Privacy Act (FERPA) affects your privacy, see [http://www.registrar.txstate.edu/persistent-links/ferpa.html](http://www.registrar.txstate.edu/persistent-links/ferpa.html).

Student Health Center. [http://www.healthcenter.txstate.edu/](http://www.healthcenter.txstate.edu/)

Counseling Center. [http://www.counseling.txstate.edu/](http://www.counseling.txstate.edu/)

Academic Calendar. [http://www.registrar.txstate.edu/persistent-links/academic-calendar.html](http://www.registrar.txstate.edu/persistent-links/academic-calendar.html)

Student Calendar. [https://www.registrar.txstate.edu/persistent-links/academic-calendar/academic-calendar-student.html](https://www.registrar.txstate.edu/persistent-links/academic-calendar/academic-calendar-student.html)

Student Academic Learning Center. SLAC Student Learning Assistance Center can help you learn collegiate style through a variety of academic support programs including a walk-in tutoring lab, Supplemental Instruction, Veteran Academic Success Center, and excellent online resources. Students may use any and all of SLAC’s resources at no additional cost.

Dean of Student Offices. University policies outlines academic procedures and polices on academic probation and suspension. Found in the Student Handbook: [https://studenthandbook.txstate.edu/](https://studenthandbook.txstate.edu/)

Graduation and program completion requirements. including maximum amount of time allowed for completing program requirements in place at the time the student enrolls: [http://mycatalog.txstate.edu/undergraduate/general-information/academic-policies/degree-graduation/](http://mycatalog.txstate.edu/undergraduate/general-information/academic-policies/degree-graduation/)

On-line testing. Employs strategies to verify the identity of students. [http://policies.txstate.edu/university-policies/04-01-02.html](http://policies.txstate.edu/university-policies/04-01-02.html)

Student access to their own files. [http://policies.txstate.edu/university-policies/04-01-02.html](http://policies.txstate.edu/university-policies/04-01-02.html)

Testing Center: Offers a wide variety of academic testing and academic testing for students with disabilities. [http://mycatalog.txstate.edu/undergraduate/general-information/academic-services/testing-evaluation-measurement-center/](http://mycatalog.txstate.edu/undergraduate/general-information/academic-services/testing-evaluation-measurement-center/)

Protection of privacy of student information. Privacy is protected by the Texas State UPPS No. 01.04.31 Access to Student Records Pursuant to the Family Education Rights and Privacy Act of 1974 [http://policies.txstate.edu/university-policies/01-04-31.html](http://policies.txstate.edu/university-policies/01-04-31.html)

Formal assessment of student learning and regular reports of performance and progress. Faculty utilize and maintain current course grades in the grade book on TRACS (similar to Blackboard) which students have access to during the semester. At the end of the semester final grades can be viewed on the Banner system, which also allows student to track their course grades along with program degree audits. [https://www.registrar.txstate.edu/our-services/grades.html](https://www.registrar.txstate.edu/our-services/grades.html) [https://www.registrar.txstate.edu/resources/degreeworks.html](https://www.registrar.txstate.edu/resources/degreeworks.html)

Suggestions for Professional Success

Professionalism. Successful students adopt a professional attitude and maintain that attitude through their careers. This attitude should manifest in the classroom, when among peers, and when communicating with the faculty and staff at Texas State. For example, students should take care to use correct grammar and good communication skills when writing emails to professors and mentors. In addition, students should make every effort to gain additional experience through paid or volunteer work. Participation in the Student Nutrition Organization (SNO) often provides volunteer experience. Volunteering also fosters a spirit of community service, which is an essential feature of the dietetics
profession.

**Study Groups.** The DP curriculum is challenging. Successful students often study together for exams. Teaching information to another solidifies learning. SNO does offer some but limited tutoring. SLAC offers tutoring services for certain classes and student should visit to investigate tutoring.

**Job Shadowing.** If at all possible, students should make every effort to shadow Registered Dietitians in a variety of settings. Shadowing provides experience beyond the classroom, and can help student’s transition from classroom learning to professional application.