

**Graduate Programs in Human Nutrition
Course Descriptions
2013-2014**

** Indicates course is a requirement of the Dietetic Internship Graduate Certificate Program*

NUTN 500 * – Community Outreach Projects

1 credit Summer Term

1 credit Winter Term

Course Instructor: Jeri Greenberg, MS, RD, LD

Email: greenbej@ohsu.edu

Course Description:

The Dietetic Internship Program's unique concentration is Community Outreach. To fulfill this concentration, interns identify a food or nutrition need in the community, engage the necessary community partners, design a project to address the need, and implement the project. During Summer term, interns are introduced to the project guidelines and begin to identify a community food or nutrition need. Project proposals are written as part of another course, NUTN 510 in Fall term. During Winter term, interns implement their community outreach projects, summarizing and evaluating the outcome.

NUTN 502 – Independent Study

credits variable

Fall Term

Course Instructor: Dr. Diane Stadler, PhD, RD, LD

Email: stadlerd@ohsu.edu

Course Description:

Topic to be determined by your course of study

NUTN 504 * – Supervised Practice Rotations
3 credits Summer Term
6 credits per term Fall/Winter/Spring Terms

Course Instructor: Jeri Greenberg, MS, RD, LD

Email: greenbej@ohsu.edu

Course Assistant: Leslie Weidner, BS

Email: weidnerl@ohsu.edu

Course Description:

Supervised Practice provides students with experience in community, food service management, clinical, and advanced practice settings. Students practice and apply principles and skills in dietetics and nutrition to real situations under the guidance of professionals in the field. Student choice rotations take place in Spring Term. Evaluations by preceptors follow competencies defined by the Accreditation Council for Education in Nutrition and Dietetics. Supervised Practice occurs during summer and Fall Terms for public health and food service management; Winter and Spring Terms focus on clinical rotations and clinical staff experience. Students are required to complete 1200 hours of supervised practice over the course of the program.

NUTN 505 – Readings and Conferences
1 credit
Winter Term

Course Instructor: Dr. Diane Stadler, PhD, RD, LD

Email: stadlerd@ohsu.edu

Course Description:

A professional book club series is sponsored each year for students of the GPHN, faculty, preceptors and members of the community. Three nutrition-related books are read and discussed. Books selected for discussion provide a balanced depiction of a nutrition-policy issue, a nutrition-ethics issue, and/or a nutrition-history or current nutrition trend. Students enrolled in this course work in small groups to host one of the book club discussions by preparing a list of discussion questions, designing an informative flyer to announce the book and the session, marketing the discussions sessions to interested parties, inviting guest speakers and introducing the topic.

NUTN 507 – Seminar

1 credit

Fall Term

Course Instructor: Dr. Diane Stadler, PhD, RD, LD

Email: stadlerd@ohsu.edu

Course Description:

Each seminar series is centered on a nutrition-related theme and provides students an opportunity to use traditional methods to present an evidenced-based review of a related topic. Students write an abstract, develop learning objectives, and give an oral presentation of their topic using PowerPoint or another visual media platform. In addition, each student hosts one of the presentations and provides peer editing of each abstract, peer critique of each presentation, and actively participates in each discussion.

NUTN 510 * – Public Health Nutrition

3 credits

Fall Term

Course Instructor: Jeri Greenberg, MS, RD, LD

Email: greenbej@ohsu.edu

Course Description:

NUTN 510 provides an overview of public health nutrition, including a discussion of key nutrition assistance programs such as WIC and the Supplemental Nutrition Assistance Program (SNAP), and several local, county and state agencies and organizations aimed at improving the health of Oregonians. The course also explores best practices in nutrition education and counseling, including theories of behavior change and the use of motivational interviewing.

NUTN 511 * – Pathophysiology and Medical Nutrition Therapy

4 credits

Winter Term

Course Instructor: Julie McGuire, MS, RD, LD

Email: mguirju@ohsu.edu

Course Description:

NUTN 511 includes an overview of the pathophysiology of common chronic disease and disorders, and the application of medical nutrition therapy. Topics may include diabetes, cardiovascular disorders, disorders of the upper and lower GI, and neonatal and pediatric nutrition therapy. In this series of classes, a number of speakers will share their areas of expertise by serving as guest lecturers. The course will be composed of formal lecture, small group activities, and facilitated discussions.

NUTN 512 * – Advanced Pathophysiology and Medical Nutrition Therapy

4 credits
Spring Term

Course Instructor: Julie McGuire, MS, RD, LD

Email: mcguirju@ohsu.edu

Course Description:

NUTN 512 builds upon the nutrition fundamentals covered in NUTN 511 while focusing on more complex conditions such as metabolic disorders, trauma, burns, oncology and organ transplantation.

NUTN 513 * – Food Service and Clinical Management

2 credits
Summer Term

Course Instructor: Joy Petterson, MS, RD

Email: pettersj@ohsu.edu

Course Description:

This course is designed to provide students with strategic application of principles of Food Service and Clinical Management. It will be primarily focused on the areas of finance (with the creation of a budget), human resources (through critical incident and role-play), sustainability (through guest lectures and discussion), communication strategies (through email and other media), and needs assessment (through critical incident and role-play). As a term project, students will complete a Feasibility study for a product, program or service through multiple media and resources.

NUTN 514 * – Nutrition Research and Scientific Communication

2 credits
Fall Term

Course Instructors:

Dr. Jackie Shannon, PhD, RD

Email: shannoja@ohsu.edu

Dr. Diane Stadler, PhD, RD, LD

Email: stadlerd@ohsu.edu

Dr. Melanie Gillingham, PhD, RD

Email: gillingm@ohsu.edu

Course Description:

The goal of this class is to introduce dietetic interns to the nutrition research process, to provide an opportunity to develop and conduct a guided research project, and to provide an opportunity to present their results in multiple formats to their peers and other nutrition professionals.

NUTN 515 * – Case Studies in Advanced Medical Nutrition Therapy

2 credits
Spring Term

Course Instructor: Jessie Pavlinac, MS, RD, CSR, LD

Email: pavlinac@ohsu.edu

Course Description:

Students research and present a case study that demonstrates the nutrition care process for a chosen disease with nutrition implications. Students select a patient during supervised practice and develop a case study presentation using evidence-based guidelines, incorporating pathophysiology, nutrition assessment, diagnosis, intervention, monitoring, and evaluation.

NUTN 516 – Nutrition Physical Examination

4 credits
Spring Term

Course Instructors:**Maureen McCarthy, MPH, RD, CSR, LD**

Email: mccarthm@ohsu.edu

Julie McGuire, MS, RD, LD

Email: mcguirju@ohsu.edu

Course Description:

The nutrition-focused physical exam (NFPE) is presented as an integral part of the Nutrition Care Process and Model (NCPM). Findings of the NFPE are considered in the context of other nutrition assessment information, including biochemical data, food/nutrition-related history, anthropometric measurements, and client history. Cases seen during weekly round sessions at OHSU Hospital provide the clinical context for classroom discussions.

NUTN 517 – Laboratory Methods in Nutrition

3 credits

Summer Term

Course Instructor: Dr. Melanie Gillingham, PhD, RD

Email: gillingm@ohsu.edu

Course Description:

The course provides a conceptual framework and hands on lab experience with many of the basic nutritional assessment techniques used in dietetics practice. Techniques taught in class include measuring plasma glucose by spectrophotometry, plasma insulin by radioimmunoassay, urine urea by microkheldahl, dietary intake by multi-pass 24 hour recall and food frequency questionnaire, body composition by DEXA, BIA, Bod-Pod and skin calipers, energy expenditure by indirect calorimetry, and plasma fatty acids by gas chromatography (GC). Students evaluate the effect of changes in diet on the blood parameters such as glucose, insulin and fatty acids, and urine urea concentrations, and on body composition and energy expenditure.

NUTN 521 – Energy Metabolism

3 credits

Summer Term

Course Instructor: Dr. Kathleen Holton, PhD, MPH

Email: holtonk@ohsu.edu

Course Description:

This course reviews the biochemical processes and nutrients involved in energy production. The digestion, absorption, transport, storage and metabolism of carbohydrates and lipids are covered in depth. Micronutrients essential to these systems including many B vitamins, and minerals are covered as they relate to energy production. At the end of the quarter, perturbations in energy balance during various states of health and disease are discussed. These topics include energy balance during exercise, in obesity or during critical illness.

NUTN 522 – Antioxidant, Bone and Protein Metabolism

3 credits

Fall Term

Course Instructor: Dr. Kathleen Holton, PhD, MPH

Email: holtonk@ohsu.edu

Course Description:

NUTN 522 is organized into three main sections, which include protein structure, function and metabolism, nutrient effects on bone and antioxidant roles of various nutrients. Specific nutrients of study include protein, the fat soluble vitamins, vitamin B6 and biotin, as well as key macro- and microminerals, including calcium, magnesium, zinc, selenium, copper, boron, manganese and molybdenum.

NUTN 525

Nutritional Toxicology and the Role of Food Additives in Health & Disease

3 credits

Spring Term 2013 & 2015

Course Instructor: Dr. Kathleen Holton, PhD, MPH

Email: holtonk@ohsu.edu

Course Description:

The course will cover a broad overview of the field of nutritional toxicology, food safety regulation, and possible toxic dietary exposures, including natural plant and animal toxins, food packaging chemicals, and exposure to food additives. There will be in-depth discussion of the various groups of food additives, their common uses by the food industry, their possible positive and negative effects on human health, as well as methods to determine hypersensitivity.

NUTN 526

Nutritional Neuroscience

3 credits

Spring Term 2014 & 2016

Course Instructor: Dr. Kathleen Holton, PhD, MPH

Email: holtonk@ohsu.edu

Course Description:

In development.