

DIETETICS

Food is Our Fuel

Dietitians are nutrition experts who work in areas such as hospitals, sports programs, community organizations, corporate wellness programs, and food systems. In order to become a nationally recognized Registered Dietitian Nutritionist (RDN), our program prepares students for an accredited dietetic internship. Once the internship is successfully completed, graduates are eligible to take the national exam required to earn the RDN credential.

The Dietetics program offers two options:

Didactic Program (DPD)

Students complete 4 years of academic coursework needed to apply for an accredited dietetic internship.

Coordinated Program (CP)

Students complete academic coursework as well as a supervised practice experience before earning a bachelor's degree in dietetics, which makes them eligible to sit for the Commission on Dietetic Registration national registry exam to earn the RDN credential (selective admission program).

CAREERS

The Dietetics program prepares students to be recognized as nutrition experts in a wide variety of settings. Potential career paths may include:

Registered Dietitian Nutritionists²

educate patients and clients about the connection between food and health, manage food system operations, or many other opportunities

2019 Median Pay: \$61,270

Ten-Year Job Outlook: 11%

(much faster than average)

Our graduates find careers in:

Medical Nutrition Therapy

Community Dietetics

Food Systems Management

Nutrition/Product Research

Nutrition Counseling

Business and Entrepreneurship

Sports/Performance Nutrition

8 in 10

Americans think advice about what to eat is conflicting.¹

YOU CAN HELP CHANGE THIS



Program Contact

Anissa Radford

anissa.radford@uky.edu

(859) 218-3217

206D Funkhouser Building

For more program info, take a photo of this code with your smartphone. No special app required.

DID YOU KNOW?

Our Dietetics students have spearheaded a number of campus service programs designed to improve the nutritional value and sustainability of our food. Among many others, the Campus Kitchen at the University of Kentucky (CKUK) is a student service organization that provides a sustainable approach to reducing food waste on college campuses while also providing healthy meals to those struggling with hunger. In 2018, CKUK launched the Farm-to-Fork initiative, providing a weekly healthy lunch prepared from locally-sourced ingredients to University of Kentucky students.



¹ National Center for Health Statistics, Health E-Stats, 2016

² U.S. Bureau of Labor Statistics, Occupational Outlook Handbook, www.bls.gov/ooh/



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NATIONAL RECOGNITION

UK Department of Dietetics and Human Nutrition is recognized as a national leader in education on sustainable food systems by the Academy of Nutrition and Dietetics Foundation. The foundation named the department as one of four champion sites across the country for its ability to implement its new “Sustainable, Resilient, and Healthy Food and Water Systems” curriculum for dietetic interns.



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ORGANIZATIONS AND CLUBS

Student Dietetic and Nutrition Association

engages in nutrition-related service and learning opportunities with experts in food, nutrition and health professions

The Campus Kitchen at the University of Kentucky

provides a sustainable solution to reducing food waste while serving healthy meals to those struggling with hunger

Universities Fighting World Hunger at the University of Kentucky

supports on-campus, hunger-related initiatives and organizations by facilitating communication and providing resources to develop and implement strategies to end hunger



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HIGHLIGHTED COURSES

DHN 312/313: Life Cycle and Community Nutrition I & II

These courses cover the physiological changes that occur in the life cycle with associated nutrition needs. Students learn how to assess nutrition issues and provide nutrition education for individuals from in utero to geriatrics.

DHN 342: Quantity Food Production

Students gain a hands-on experience by running and managing an on-campus restaurant, applying production techniques, quality controls, menu planning and service of food in quantity.

DHN 599: Introduction to Culinary Medicine

This course teaches evidence-based nutrition and medicine knowledge. Students develop culinary skills to modify recipes for individuals with chronic health conditions.



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Photo 1: Students in DHN 342 pitched restaurant plans with a signature dish to a team of judges.

Photo 2: Dietetics and Human Nutrition students prepared recipes from the Plate it Up series in the UK Cooking Lab.

Photo 3: Students participating in the 2019 Super Star Chef summer program took their workshop to Hart County to promote food preparation skills, better nutrition, eating healthier foods and cooking skills.

Photo 4: UK DHN Supervised Practice Program Interns share their service-oriented attitude by helping as nutrition professionals at Camp Hendon, which is a camp for children with Type 1 diabetes.

Photo 5: Students receive feedback from faculty after an experiential learning activity where they provided nutrition counseling to a patient in a simulated healthcare setting.