

approaches specifically for relationship building, effective communication, facilitation of informed decision-making, conflict awareness and management, crisis intervention, constructive feedback, and delivery of potentially disturbing information; in academic, health care, and community-based settings.

**NRSG655 (3)**

Prepares the student to critically evaluate research studies and to design strategies for integrating or utilizing research to guide and develop an evidence based practice specific to their anticipated advanced practice role.

**NRSG658 (2)**

Provides advanced practice nurses with teaching strategies that are both theoretical and evidence based followed with strategies and skills necessary for successful instruction and teaching of clients, community, nursing students, and other health care professionals. Prerequisites: NRSG510, 517, 580, 638, 655. *F*

**NRSG660 (2)**

Provides students with knowledge related to analysis, development or design, and re-design or improvement, and evaluation of client, student, or professional nursing curricula. Instruction on principles and procedures for curricular development will be addressed. Prerequisites: NRSG510, 517, 580, 638, 655. *F*

**NRSG665 (3)**

Students are provided information on methods for assessing overall educational outcomes, such as the individual patient education, classroom instruction, and in providing continuing education units for professional nurses. Prerequisites: NRSG 660, 658, 668.

**NRSG668 (2)**

Explores the various teaching and faculty roles that impinge upon the nurse educator. An understanding of the requirements of scholarship activities such as clinical currency, academic productivity, and teaching expertise are examined. Prerequisites: NRSG510, 517, 580, 638, 655. *F*

**NRSG680 (4)**

Provides the student with the opportunity to utilize knowledge gained in the nursing-education courses, in a nursing-focused educational experience of their choosing. A total of 300 clock hours are required. Prerequisites: NRSG 660, 658, 665, 668. *F*

**NRSG690 (1-3)**

*I*

**NRSG698 (1-2)**

Requires the student to use a recognized research utilization model to develop an evidence-based innovation for possible implementation. Must take either 2 credits and complete the project in one semester or take 1 credit/semester in two consecutive semesters and complete the project. Prerequisite or corequisite: NRSG655.

# NUTRITION AND WELLNESS

Marsh Hall, Room 301  
(269) 471-3370  
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deptnutr@andrews.edu  
<http://www.andrews.edu/nutrition>

**Faculty**

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## Undergraduate Programs

The Didactic Program in Dietetics (DPD) at Andrews University is currently accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 216 W. Jackson Blvd., Chicago, IL 60606-6995, 312/899-5400.

**PREPARATION FOR THE REGISTRATION EXAM**

Andrews University offers two programs to prepare the student for the registration examination given by the Commission on Dietetic Registration of the American Dietetic Association (ADA).

- The DPD program, which meets the academic requirements for registration eligibility.
- The Dietetic Internship, a post-baccalaureate program, designed to meet the supervised practice requirements for registration eligibility.

The Dietetic Internship at Andrews University is currently accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association, 216 W. Jackson Blvd., Chicago, IL 60606-6995, 312/899-5400.

**THE DIDACTIC PROGRAM IN DIETETICS (DPD)**

The DPD has two phases:

1. Pre-dietetics: Introductory pre-professional and General Education courses obtained at Andrews University or another accredited college or university.
2. Dietetics: Two years of study in clinical dietetics, food-service management, and community nutrition obtained on the Andrews University campus. Students must complete require-

After completion of the BS course work for the DPD, an eight month Dietetic Internship must be completed by a dietetic student for registration eligibility. This supervised practice provides experiences in three main areas of dietetics—community nutrition, clinical nutrition, and food-service management. The Dietetic Internship is available at several hospitals affiliated with Andrews University. Successful completion of this intensive eight-month supervised practice permits a student to write the national registration exam in dietetics. Students who successfully complete the internship will be issued a verification statement.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained by participating in continuing professional education activities approved by the ADA. With advanced study or experience, the dietitian may qualify as a specialist in clinical dietetics, food-service management, nutrition education, or research.

**Admission Requirements.** Prospective dietetics students apply to the director of the Didactic Program in Dietetics in their

# Courses

See inside front cover for symbol code.

	(Credits)	
<b>FDNT118</b>	(1)	<b>FDNT422</b> § § (2)
<i>D</i>		<i>C</i> <i>II</i>
A discussion of the dietetics profession and the role of the dietitian within the health-care team. Ethical concerns in the practice of dietetics.		Analysis of local and national nutrition programs and services. Impact of nutrition policies on community health. Implementing and evaluating a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT421.
<b>FDNT124</b>	\$ (3)	<b>FDNT431</b> § (4)
<i>F</i>		<i>I</i>
Chemical and physical properties of foods that affect food handling, preparation, and preservation. Lab procedures apply the principles studied to the preparation of foods. Weekly: 2 lectures and a 3-hour lab. <i>F</i>		Introduction to medical nutrition therapy. Medical terminology for healthcare professionals. Assessment of nutritional status by various methods. Development of nutritional care plans. Theory and techniques of counseling in various settings. Weekly: 3 hours lecture and 4 hours practicum. Prerequisites: FDNT310, 485. <i>F</i>
<b>FDNT230</b>	\$ (3 or 4)	<b>FDNT432</b> § (4)
<i>I</i>		<i>II</i>
Basic principles of human nutrition. Nutrient sources, functions, and toxicities. Applies toward the General Education requirement in science. Weekly: 3 lectures; for General Education credit, a weekly 3-hour lab is required for 4 credits. <i>F</i>		Implement medical nutrition therapy through the assessment of nutritional status and development of care plans for a variety of clinical conditions, such as chronic diseases, oncology, nutrition support, and renal disease. Weekly: 3 hours lecture and 4 hours practicum. Prerequisite: FDNT431.
<b>FDNT230</b>	V (3)	<b>FDNT440</b> (1-3)
<i>I</i>		Selected topics in nutrition. Repeatable with different topics.
AU/HSI course—see content above.		<b>FDNT448</b> (3)
<b>FDNT310</b>	(3)	<i>I</i>
<i>L C</i>		The dietary factors associated with the major chronic diseases of Western society. The use of plant-based diets in health promotion and disease prevention. Discussion of herbal therapies. Prerequisite: FDNT230. <i>F</i>
Study of the nutritional needs of the healthy person throughout the life cycle. The influence of socioeconomic, cultural, and psychological factors on food and nutritional behavior. Prerequisites: FDNT230. <i>F</i>		<b>FDNT460</b> (1-2)
<b>FDNT351</b>	(4)	<i>I</i>
<i>F I</i>		Review of contemporary issues and/or current literature in nutrition. Repeatable to 3 credits.
Introduction to the systems approach and application of the functions of management to foodservice systems. Principles of menu development, food production, service, delivery, procurement, sanitation, safety, and equipment selection in food service organizations. Weekly: 3 hours lecture and up to 4 hours practicum. Prerequisites: FDNT124; BIOL260; MATH145 or equivalent. <i>F</i>		<b>FDNT469</b> § (2-3)
<b>FDNT352</b>	(3)	<i>I</i>
<i>F II</i>		A study of world food production, supply, storage, and marketing. Causes and symptoms of nutritional deficiencies in the developing world. Diseases of the affluent. Effects of nutritional deprivation on health and productivity. Effects of social and cultural factors in nutrition. <i>F</i>
Application of management functions and principles to foodservice organizations. Specific attention to marketing processes, CQI, and integration of foodservice subsystems. Includes the management of human, material, spatial, and financial resources in environmentally responsible ways. Weekly: 2 hours lecture and up to 4 hours practicum. Prerequisites: FDNT351; BSAD355.		<b>FDNT476</b> § (2)
<b>FDNT415</b>	(1-4)	<i>I A</i>
<i>E</i>		Physiological changes in aging. Food-selection patterns, nutritional needs, nutritional disorders, and chronic diseases. Prerequisite: FDNT230. <i>F</i>
A supervised lab experience introducing the student to the role of a professional in the workplace. Repeatable to 8 credits. <i>F</i>		<b>FDNT485</b> § (3)
<b>FDNT421</b>	S § § (2)	<i>I</i>
<i>C I</i>		Repeatable to 4 credits in independent study and 4 credits in readings on nutrition and dietetics. Consent of instructor required.
Principles for presenting nutrition information to individuals and groups. Community assessment and planning a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT310. <i>F</i>		

- FDNT498** § (2)  
A study of research methodology, survey methods, and applied statistics as they relate to dietetics. *F*
- FDNT540** (2)  
*C*  
Role of nutrition in human growth and development, with emphasis on prenatal period, infancy, childhood, and adolescence.
- FDNT545** (2-4)  
Development of nutrition and wellness programs for community groups emphasizing health promotion. Includes participation in community assessment, program planning, implementation, and evaluation of a program. Prerequisite: FDNT448.
- FDNT555** (3)  
*A H I*  
Functions and nutritional metabolism of simple and complex carbohydrates, lipids, amino acids, and proteins. Public health applications. Prerequisite: A course in biochemistry. *F*
- FDNT556** (3)  
*A H II*  
Functions and nutritional metabolism and interactions of fat-soluble and water-soluble vitamins, minerals, and trace minerals. Public health applications. Prerequisite: A course in biochemistry.
- FDNT565** (3)  
*C I*  
Discussion of current issues in nutrition, food safety, public health, and wellness. Prerequisite: FDNT230.
- FDNT570** (3)  
*C H*  
Preventive health care and conditions necessary for mother and child well-being in developing countries. Community-based interventions for child survival. Management of maternal and child health programs.
- FDNT585** (1-4)  
Selected topics in the areas of nutrition and wellness. Repeatable to 6 credits.
- FDNT586** (1-4)  
*E*  
Opportunities for unique supervised practical experiences in various organizations to introduce the student to the role of a professional. A maximum of 4 credits per semester can be taken. Repeatable to 8 credits.
- FDNT594** \$ (0, 4)  
*D I*  
The internship is equivalent to a full-time load. It involves 35-40 hours per week of supervised practice. Open only to students seeking registration eligibility with the Commission on Dietetic Registration of the American Dietetic Association. *F*
- FDNT600** (1)  
*D*  
Criteria for the organization, analysis, and reporting of research in Nutrition. Preparation of a proposal for a master's thesis or project. Prerequisite: FDNT498 or equivalent.

- FDNT648** (1-4)  
*I*
- FDNT680** (1-4)  
Individual reports and discussion of recent research data. Repeatable to 4 credits. Consent of instructor required.
- FDNT690** (1-6)  
*I*  
Individual study and/or research. Consent of instructor required. Repeatable to 6 credits.
- FDNT698** (3)  
*I*
- FDNT699** (3-6)  
Repeatable to 6 credits.

## HEALTH COURSES

- HLED120** \$ (1)  
*F*  
A balanced up-to-date coverage of all critical areas of wellness including physical fitness, nutrition, weight management, stress, cardiovascular disease, cancer, addictions, and injury prevention. Practical tools will be given to help adopt healthier lifestyles.
- PETH465** (3)  
*E*  
Study of the body's physiological response to exercise. Pre-requisites: BIOL111, 112 or equivalent. *F*
- PETH495** (1-4)  
*I* / / / /  
*I* : Directed study in an area of interest resulting in a formal term paper.  
*I* : Weekly meetings with the instructor for individual assignments and reports.  
*I* : Design and execution of an experiment or causal-comparative research.  
*I* : Practical or creative experience or project in consultation with instructor. Permission required from the instructor and department chair. Thirty hours of involvement required for each credit. Contract of proposed activity required. Repeatable to 4 credits in each area. *F*

## PHYSICAL ACTIVITY COURSES

- PEAC106** \$ (1)  
*B* / / *B*  
Instruction in the fundamental skills of shooting, passing, ball-handling, man-to-man defensive play, basic rules, offensive strategy, basic rules, and team play.
- PEAC107** \$ (1)  
*B* / /  
Instruction in the basic skills of serving, setting, passing, and spiking, and the basic instruction on rules, and 2, 3, 4, and 6 person team play.
- PEAC109** \$ (1)  
*B* / /  
Instruction in the fundamental skills of throwing, catching, base

running, batting, and fielding of ground and fly balls. Position

**PEAC244** \$ (1)  
**I F H**  
 Analysis of and drills in fundamental skills, position play, and team strategies. Emphasis given to team play.

**PEAC245** \$ (1)  
**L**  
 A six-day experience (Sunday–Friday) beyond the normally offered activity courses: Canoeing, Off-road Biking, Road Biking. Repeatable in different areas. Instructor's permission required. Consult the current class schedule for activities offered each year.  
**I**

**PEAC255** \$ (1)  
**I A**  
 Learning, performance, and exploration of tumbling and balancing. With emphasis on conceptual creativity, choreography, and program management. Instruction on spotting techniques, teaching theories, progression and safety will be given.

**PEAC266** (1)  
**L**  
 Practical field experience in officiating. Rules, officiating mechanics, and signals, learned and practiced. MHSAA certification available. Certified officials have opportunities to earn up to \$50.00 a game for officiating elementary school, middle school, and high school athletic contests. Prerequisite: Previous knowledge of the game and/or experience playing the game.

**PEAC275** \$ (1)  
**L**  
 One to two week trips beyond the normally offered activity courses: Biking, Backpacking, Canoeing. Repeatable in different areas. Instructor's permission required. Consult the current class schedule for activities offered each year.  
**I**

**PEAC300** (1)  
**L**  
 Instruction in accident prevention, aquatic facility supervision, and water-rescue techniques. Successful completion results in American Red Cross Lifeguard Training certification. Current first aid and CPR certification included. Prerequisite: Ability to swim 500 yards in 10 minutes or less. **F**

**PEAC330** \$ (1)  
**L**  
 Instruction in camping and survival techniques, open fire cooking, orienteering, backpacking, wilderness first aid, edible wild plants, and tracking. Students supply their own equipment. One weekend trip required.

**PEAC350** (1)  
**I**  
 Instruction in techniques for teaching American Red Cross swimming courses. Current CPR certification required. Swimming pretest required.

**PEAC389** (1)  
**II**  
 Students who have a current American Red Cross Water Safety Instructor's Certification or equivalent can take advantage of this opportunity. Participants will teach and organize a class of students for the Learn-To-Swim program. Teachers will be expected to provide lesson plans and teach all the required lessons. **F**, **S/U**.

# PHYSICAL THERAPY

**Berrien Springs Campus**  
 Physical Therapy Department  
 Andrews University  
 Berrien Springs, MI 49104-0420  
 (269) 471-AUPT or 800-827-AUPT  
 FAX: (269) 471-2866  
 http://www.andrews.edu/PHTH/  
 Admissions Fax: (269) 471-2867  
 Admissions Email: pt-info@andrews.edu

**Berrien Campus Faculty**  
 Wayne L. Perry, **C**  
 A. Lynn Millar, **A** **D**  
 John C. Banks  
 Kathy A. Berglund, **f** **D**  
 John Carlos, Jr.  
 Norene M. Clouten  
 Elizabeth Oakley  
 Lee E. Olson  
 David P. Village

**Dayton Campus**  
 Andrews University Physical Therapy  
 2912 Springboro West, Suite 301  
 Dayton, OH 45439-1674  
 (937) 298-AUPT or 888-827-AUPT  
 FAX: (937) 298-9500

**Dayton Campus Faculty**  
 Philip A. Anloague  
 Heidi C. Clarke  
 Betsy Donahoe-Fillmore  
 Kurt J. Jackson  
 Harold L. Merriman  
 Janet A. Mulcare

Academic Credits	Credits
<b>Berrien Springs Campus</b>	
BHS: Bachelor of Health Science (Interim degree for DPT students)	
DPT: Doctor of Physical Therapy	116
BS: Anatomy & Physiology (phasing out) Interim degree for MSPT students)	
t-DPT: Doctor of Physical Therapy	30-38
DScPT: Doctor of Science in Physical Therapy	63
<b>Dayton, Ohio Campus</b>	
MPT: Master of Physical Therapy	80
Note: No longer accepting MPT students	

Physical therapy is a health profession dedicated to evaluating, treating, and preventing physical injury and disease. Physical therapists design and implement the necessary therapeutic interventions to promote fitness, health and improve the quality of life in patients. They also become active in consultation, education and research.