
1 The School

1.1 Location

School of Dietetics and Human Nutrition
Room MS2-039

M.Sc. and Ph.D.

Graduate study is also offered at both the Master's and Doctoral levels. For further information, contact the School or refer to the *Graduate Studies Calendar*.

2.2 Application

The academic year at McGill is made up of two sessions, the fall/winter or regular session, and the summer session. These are subdivided into the fall term (September to December), the winter term (January to April) and the four months of the summer session (May, June, July, and August). While most students enter in September, it is possible to be considered for admission to most of the Agricultural and Environmental Studies undergraduate programs in January. Please note: entry at the Freshman Program level is **not** available in January.

The deadlines for submission of applications are: January 15 (applicants studying outside of Canada), February 1 (applicants from Canadian high schools outside of Quebec), March 1 (all other applicants). All applications must be accompanied by a \$60 non-refundable fee, in Canadian or U.S. funds only, payable by certified cheque, money order or credit card. McGill does not offer application fee waivers.

Application to the School of Dietetics and Human Nutrition can be made using the McGill on-line application available on the Web, www.mcgill.ca/applying. Those without access to the Web may obtain the application kit, by e-mailing, writing, or telephoning the Student Affairs Office, Macdonald Campus, 21,111 Lakeshore Road, Ste-Anne-de-Bellevue, QC, H9X 3V9. Telephone: (514) 398-7928. E-mail: studentinfo@macdonald.mcgill.ca.

Please note that the same application is used for all undergraduate programs at McGill and two program choices can be entered.

2.3 Admission Requirements

Applicants are not required to submit proof of proficiency in English if they meet **one** of the following conditions: their mother tongue/first language is English; they have completed both Secondary V and a Diploma of Collegial Studies in Quebec; they have completed the last five years of study in a French Baccalaurate International Option program, or in a French Lycée located in an English speaking country; they have completed A-Level English (other than English as a Second Language) with a final grade of C or better; their last five years of study (preceding application) have been at a learning institution where English is the main language of instruction (including applicants taught in English in Kenya, Liberia and Singapore).

Quebec CEGEP Students

Applicants must have completed a two-year Quebec post-secondary collegial program (CEGEP) in the Pure and Applied Sciences, Health 0.0005 Tc-13.763 -1.1185-7.4889 .00a0 0.5(mw0.0334 STw-13.763 4uTJ1tTJ1ax4 STw-13.iaTJ13a4815h 0.0005 Tcehalc-0Tc-0.002/TTa18.n Rs.002/TTa

Students who have a very good academic record in Lower Form VI and excellent results in at least five G.C.S.E. subjects at

Elective - Winter	3.0
Elective	3.0
AEBI 202 Cellular Biology must be substituted for students in programs in the B.Sc.(Nutr.Sc.) degree.	
ABEN 103 Linear Algebra must be substituted for students in the B.Sc.(Agr.Eng.) degree.	
Total Credits	30.0
* AGRI 195 and AGRI 196 are required for all freshmen excluding Dietetics and Nutrition students.	

4.2 Major in Dietetics

Academic Advising Coordinator:
Linda Jacobs Starkey, Ph.D., RD, FDC

Graduates are qualified for challenging professional and leadership positions related to food and health, as dietitians, nutritionists and food administrators. The designations "Dietitian" and "Nutritionist" are reserved titles in the province of Quebec. As clinical nutritionists, dietitians may work in health-care settings and food service centres, nutrition counselling centres, clinics and private practice. As community nutritionists, dietitians are involved in nutrition education programs through school boards, sports centres and local and international health agencies. The dietitian in the food service sector participates in all aspects of management to assure quality food products. Postgraduate programs are available to qualified graduates. The duration of the program is three and one-half years.

Successful graduates are qualified for membership in Dietitians of Canada and the Ordre professionnelle de diététistes du Québec. Forty weeks supervised professional experience in clinical and community nutrition and food service systems management are included.

Required Courses: 103 credits.

Note: The School firmly applies prerequisite requirements for registration in all required courses in the Dietetics Major. All required and complementary courses must be passed with a minimum grade of C.

Complementary Courses: 6 credits.

Electives: 6 credits, selected in consultation with an Academic Adviser, to meet the minimum 115-credit requirement for the degree.

	CREDITS
Term 1	15
AGEC 242 Management Theories and Practices	3
FDSC 211 Biochemistry 1	3
NUTR 207 Nutrition and Health	3
NUTR 214 Food Fundamentals	3
One Elective or Complementary (see list below)	3
Term 2	16
ABEN 251 Microcomputer Applications	3
ANSC 234 Biochemistry 2	3
MICR 230 Microbial World	3
NUTR 208* Stage in Dietetics 1	1
NUTR 217 Application: Food Fundamentals	3
One Elective or Complementary (see list below)	3
Summer	3
NUTR 209* Professional Practice Stage 1B	3
Term 3	17
AEMA 310 Statistical Methods 1	3
AGEC 343 Accounting and Cost Control	3
ANSC 323 Mammalian Physiology	4
ANSC 330 Fundamentals of Nutrition	3
NUTR 322 Applied Sciences Communications	2
NUTR 345 Food Service Systems Management	2
Term 4	16
ANSC 424 Metabolic Endocrinology	3
NUTR 310* Stage in Dietetics 2A	1
NUTR 337 Nutrition Through Life	3

NUTR 344 Clinical Nutrition 1	4
NUTR 346 Quantity Food Production	2
One Elective or Complementary (see list below)	3
Summer	5
NUTR 311* Stage in Dietetics 2B	5
Term 5	17
NUTR 403 Nutrition in Society	3
NUTR 445 Clinical Nutrition 2	5
NUTR 446 Applied Human Resources	3
NUTR 450 Research Methods: Human Nutrition	3
One Elective or Complementary (see list below)	3
Term 6	12
NUTR 409* Stage in Dietetics 3	8
NUTR 436 Nutritional Assessment	2
NUTR 438 Interviewing and Counselling	2
Term 7	14
NUTR 510* Professional Practice - Stage 4	14

Two Complementary Courses are to be selected from the following, as specified

3 credits of Human Behavioural Science courses chosen from:

NUTR 301 (3) Psychology
or equivalent course from another faculty.

3 credits from the social sciences:

AGEC 200 (3) Principles of Microeconomics
AGEC 230 (3) Agricultural and Food Marketing
ENVR 201 (3) Society and Environment
ENVR 203 (3) Knowledge, Ethics and Environment
RELG 270 (3) Religious Ethics and the Environment

Elective Courses:

Two Elective courses should be chosen in consultation with the academic adviser. The following courses most often fit the timetable; elective choice is not limited to these courses.

FDSC 200 (3) Introduction to Food Science
FDSC 212 (3) Biochemistry Laboratory
FDSC 251 (3) Food Chemistry 1
FDSC 425 (3) Principles of Quality Assurance
NUTR 420 (3) Toxicology and Health Risks
NUTR 430 (3) Directed Studies: Dietetics and Nutrition 1
NUTR 501 (3) Nutrition in Developing Countries
NUTR 511 (3) Nutrition and Behaviour
NUTR 512 (3) Herbs, Foods and Phytochemicals

* Successful completion of all component parts of each level of Stage (Professional Practice) in Dietetics courses is a prerequisite for the next level and must be passed with a minimum grade of C. Undergraduate registration is restricted to students in the Dietetics Major, CGPA greater than or equal to 2.50. Visiting students must contact the Academic Advising Coordinator (Dietetics) regarding course registration eligibility.

Students are reminded that ethical conduct on Professional Practice (Stage) rotations is required. The Faculty reserves the right to require the withdrawal of any student at any time if it (Faculty) feels the student has displayed unprofessional conduct or demonstrates incompetence.

A compulsory immunization program exists at McGill which is required for Dietetics students to practice. Students should complete their immunization before arriving at Macdonald Campus; medical/health documentation must be received prior to commencement of Stage.

4.3 Major in Nutrition

Program revisions are in progress. Consult the Academic Advising Coordinator for details.

Academic Advising Coordinator: Kristine G. Koski

This Major covers the many aspects of human nutrition and food and gives first, an education in the scientific fundamentals of these disciplines and second, an opportunity to develop specialization in nutritional biochemistry, nutrition and populations or nutrition of food.

Graduates normally will continue on to further studies preparing for careers in research, medicine or as specialists in nutrition.

Aside from working as university teachers and researchers, graduates with advanced degrees may be employed by government and health protection agencies, in world development programs, or by the food sector.

Required Courses: 52 credits.

Note: The School firmly applies prerequisite requirements for registration in all required courses in the Nutrition Major. All required courses must be passed with a minimum grade of C.

Option Required and Complementary Courses: 12 credits.

Electives: selected in consultation with Academic Adviser, to meet the minimum 90 credit requirement for the degree.

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4.4 Minor in Human Nutrition

Additional required and complementary courses, 12 credits.

Students must select one of the following three options as part of their program.

NUTR 346 QUANTITY FOOD PRODUCTION. (2) (Winter) (Prerequisite: NUTR 345) Quantity food planning, costing, and evaluation. Laboratory experience with quantity food production following principles of food sanitation and safety, food quality and cost-evaluation.

NUTR 403 NUTRITION IN SOCIETY. (3) (Fall) (3 hour conference) (Prerequisite: NUTR 337) Sociocultural and economic influences on food choice and behaviour; health promotion and disease prevention through nutrition, particularly in high risk populations; the interaction of changing environment, food availability and quality as they affect health.

‡ **NUTR 409 STAGE IN DIETETICS 3.** (8) (Winter: 10 weeks) Four interrelated modules of directed experience in clinical nutrition, foodservice management, normal nutrition education and community nutrition, in health care settings and the private sector.

NUTR 420 TOXICOLOGY AND HEALTH RISKS. (3) (Fall) (3 lectures) (Prerequisite: FDSC 211, BIOL 201 or BIOC 212) (This course is not open to students who have taken NUTR 361) Basic principles of toxicology, health effects of exposure to environmental contaminants such as heavy metals, pesticides and radionuclides and ingestion of food toxicants such as food additives and preservatives; natural toxins in plants and marine foods, human health, ecosystem health, safety evaluation, risk assessment, and current Canadian regulations.

NUTR 430 DIRECTED STUDIES: DIETETICS AND NUTRITION 1. (3) (Fall and Winter) An individualized course of study in dietetics/human nutrition under the supervision of a staff member with expertise on a topic not otherwise available in a formal course. A written agreement between student and staff member must be made before registration and filed with the Program Coordinator.

NUTR 431 DIRECTED STUDIES: DIETETICS AND NUTRITION 2. (3) An individualized course of study in dietetics/human nutrition under the supervision of a staff member with expertise on a topic not otherwise available in a formal course. A written agreement between student and staff member must be made before registration and filed with the Program Coordinator.

● **NUTR 432 DIRECTED STUDIES: DIETETICS AND NUTRITION 3.** (3) (Fall and Winter)

NUTR 433 DIRECTED STUDIES: DIETETICS AND NUTRITION 4. (5) (Fall and Winter and Summer) (Limited enrolment) (Prerequisite: registration in NUTR 409 or equivalent. Restricted to students in the Dietetics Major or documentation of requirement for professional registration) An individualized course of study in dietetics and human nutrition not available through other courses in the School. Emphasis will be placed on application of foods and nutrition knowledge, analytic and synthesis skills, and time management. A written agreement between student and instructor must be made before registration. A "C" grade is required to pass the course.

NUTR 436 NUTRITIONAL ASSESSMENT. (2) (Winter) (Prerequisite: NUTR 337) (2 lectures) An intense 4-week course focused on resolving clinically based case studies. The objectives: to develop skills in clinical problem solving, learn principles and methods for assessing the nutritional status of patients and to become skilled at interpreting clinical data relevant to assessing nutritional status and prognosis of hospitalized patients.

NUTR 438 INTERVIEWING AND COUNSELLING. (2) (Winter) (One 2-hour conference) (Prerequisite: NUTR 344 and NUTR 311) Theories of behaviour change. Techniques and skills as applicable to the dietician's role as communicator, interviewer, counsellor, educator, motivator and nutrition behaviour change specialist.

NUTR 445 CLINICAL NUTRITION 2. (5) (Fall) (Two 2.5-hour lectures) (Prerequisite: NUTR 344 and ANSC 424) Clinical nutrition intervention for gastrointestinal and liver disease, hypermetabolic states, diabetes mellitus, renal disease and inborn errors of metabolism, enteral/parenteral nutrition management.

NUTR 446 APPLIED HUMAN RESOURCES. (3) (Fall) (3 lectures, 1 conference) (Prerequisite: AGE 242) The management of people at work. Employee development and the leadership role. The

nature of collective bargaining, the role of unions and management.

NUTR 450 RESEARCH METHODS: HUMAN NUTRITION. (3) (Fall) (2 lectures, 3 hours research, 4 hours other) (Prerequisite: NUTR 337, AEMA 310 or BIOL 373) Introduction to methods of clinical, community, international, and laboratory-based nutrition research. Lectures, readings and assignments will cover basic research concepts. Students undertake a computer directed literature search and analysis.

NUTR 451 ANALYSIS OF NUTRITION DATA. (3) (Fall) (Prerequisite: NUTR 337. Corequisite: NUTR 450) An applied course in analysis and interpretation of nutrition data sets. Introduction to specialized dietary and anthropometric TcO

MICR 230 MICROBIAL WORLD. (3) (Winter) (3 lectures and one 3-hour lab) The occurrence and importance of microorganisms (especially bacteria) in the biosphere. Principles governing growth,