Through research, teaching, and community service, the Department of Nutrition, Food Studies, and Public Health’s mission is to generate and disseminate knowledge and to effect sustainable change in the health and well-being of our local, urban, and global communities.

We teach undergraduate and graduate students to be broad, critical thinkers and partner with alumni, professionals, and the larger community to provide education, research, and service focused on the role of food, nutrition, and public health in all aspects of life.

The department's master's programs in nutrition and dietetics, food studies, and community public health educate students through carefully developed curricula containing core, specialization, and elective courses. These programs share an interdependence that provides the next generation of students with a strong foundation for collaborative research and innovative opportunities. For further information, please visit our Web site at www.steinhardt.nyu.edu/nutrition.

The master's programs lead to M.S., M.A., or M.P.H. degrees.

The M.S. program in nutrition and dietetics offers specialized training in either clinical nutrition or foods and nutrition, along with graduate-level dietetic internships fully accredited by the American Dietetic Association (ADA). The clinical nutrition specialization provides the undergraduate courses and postbaccalaureate experience needed to meet the ADA’s requirements for credentialing as a registered dietitian (R.D.).

The department’s innovative M.A. program in food studies prepares students for leadership positions in numerous food professions. Courses examine the sociocultural, economic, and historical factors that have influenced food production and consumption in both local and global settings.

The public health master’s (M.P.H.) program in community public health, accredited by the Council on Education for Public Health, offers three areas of concentration: community health, international community health, and public health nutrition. The program prepares students for exciting careers in communities, organizations, and government agencies that work to improve the health of underserved population groups in the United States and throughout the world.

The department’s Ph.D. programs train students to become researchers, educators, and advanced practitioners in nutrition, food studies, and public health.

Together, these programs focus on the role of food, nutrition, and health as separate but integrated aspects of society. They emphasize the scientific, behavioral, socioeconomic, cultural, and environmental factors that affect health and the ways in which trained professionals
can apply this information to help individuals and the public make dietary and other behavioral choices that will promote health and prevent disease. In support of this goal, the programs address the current reality of diet and health patterns. People are increasingly eating meals prepared outside the home in restaurants, workplaces, and supermarkets. Overweight and obesity constitute major health problems, not only in the United States but also throughout the world, and coexist with classic conditions of undernutrition and emerging infectious diseases, not least of which is HIV/AIDS.

Changes in society and disease risk have increased the need and demand for trained professionals who can employ nutritional, behavioral, sociocultural, and population-based strategies to improve personal, public, and environmental health.

Faculty

Amy Bentley, Associate Professor. B.A. 1984, Brigham Young; M.A. 1985, Ph.D. 1992, Pennsylvania. Cultural and social history of food; food and industrialization; globalization and food; American cultural studies; 20th-century United States.


Lori Beth Dixon, Associate Professor. B.A. 1987, Duke; Ph.D. 1994, Penn State; M.P.H. 1999, California (Berkeley). Dietary patterns of diverse populations; public health nutrition; dietary assessment methods; nutrition epidemiology.


Kristie J. Lancaster, Associate Professor. B.A. 1985, Princeton; M.S. 1995, Ph.D. 2000, Penn State; R.D. Chronic disease prevention in at-risk populations; nutrition in African Americans; nutrition in hypertension; nutrition in gerontology; neighborhood food availability and diet.

James A. Macinko, Assistant Professor. B.S., B.A. 1991, Arizona; M.A. 1993, George Washington; Ph.D. 2002, Johns Hopkins. International health; primary health care; social epidemiology; quantitative methods; health services research; and impact evaluation.

Marion Nestle, Professor. B.A. 1959, Ph.D. 1968, M.P.H. 1986, California (Berkeley). Dietary guidance policy; nutrition in health promotion and disease prevention; nutrition education of health professionals; nutrition intervention in high-risk groups; community nutrition.


Domingo J. Piñero, Assistant Professor. B.S. 1986, Central de Venezuela; M.S. 1991, Simón Bolívar (Venezuela); Ph.D. 1998, Penn State. Public health nutrition; iron nutrition in populations at risk; nutrition and cognitive development; nutrition in pediatrics; nutrition in the Hispanic community; international nutrition; demography and nutrition.


Yumary Ruiz, Clinical Assistant Professor. B.S. 1996, UCLA; M.P.H. 2000, San Jose State; Ph.D. 2006, Purdue. Electronic advocacy; social justice; health policy; social determinants of health.

Lisa Sasson, Clinical Assistant Professor. B.S. 1981, Brooklyn College (CUNY); M.S. 1986, New York; R.D. Sports nutrition; weight loss and behavior modification; food service systems; recipe development; nutrition education.


RESEARCH AND PROGRAM SPECIALISTS

Rebecca A. Sparks, Coordinator of Food Programs. B.A. 1971, Scripps College; B.S. 1999, Colorado State; M.S. 2005, Columbus; R.D. Community nutrition; food events as an effective way to change behavior; food policy.

Frederick R. Tripp, Graduate Nutrition and Food Studies Advising Coordinator. B.A. 1975, Rutgers; M.S. 1990, New York; R.D. Geriatric nutrition; nutrition in HIV; professional development.
The Master of Science Program in Nutrition and Dietetics prepares students for a wide range of careers as dietitians and nutritionists. It provides training for registered dietitians and other credentialed health professionals who seek to become registered dietitians or to obtain advanced academic training in one of two areas of concentration: (1) clinical nutrition, which provides all academic and internship requirements of the American Dietetic Association (ADA) for registration eligibility, and (2) foods and nutrition, which provides advanced training for professionals in food, health, and business fields.

Internships and field placements in specific areas of interest offer exceptional opportunities to apply nutrition knowledge in a great variety of professional settings.

Within the overall program, students must select either clinical nutrition to pursue a master's degree and to meet ADA eligibility requirements for dietetic registration, or foods and nutrition to pursue the master's degree alone. These concentrations require the same core sequence of nutritional science and research courses; they differ in prerequisite, specialization, and professional experience requirements.

Although the two concentrations differ most significantly in level of clinical training, both programs are designed to train students to help individuals and the public choose foods that promote health and prevent disease; manage human, financial, and physical resources to improve the nutritional status of individuals and population groups; monitor trends and issues in the field of nutrition and translate this information into education and training programs; and apply research principles and processes to the examination of nutrition problems.

CAREER OPPORTUNITIES

These programs prepare students for careers as dietetic practitioners or administrators in health care, community, and private practice settings; as food industry specialists in public relations, media, or food product development; and as nutrition educators and counselors in health care, community, or corporate health programs.

CLINICAL NUTRITION

This concentration is a 40-point curriculum for students who would like to obtain the registered dietitian (R.D.) credential. It is a 34-point curriculum for students who already have an R.D. or are R.D.-eligible at the time of matriculation, but who would like to obtain a master's degree that provides advanced training in clinical dietetics.

In order to become a registered dietitian, the ADA requires students to fulfill the following three separate sets of training requirements prior to taking the dietetic registration examination: (1) A bachelor's degree from an accredited college; (2) completion and verification of a specific sequence of undergraduate prerequisite courses that meet defined educational competencies and are known collectively as the Didactic Program in Dietetics (DPD); (3) completion of an ADA-accredited dietetic internship. The department provides two internship options, which are discussed below.

Students who do not hold bachelor's degrees from ADA-accredited nutrition programs should take the following steps: (1) enroll in the clinical nutrition graduate program; (2) while enrolled, take undergraduate (DPD) prerequisite courses; (3) take the one graduate course (Research Methods) required for the DPD; (4) apply for admission to a dietetic internship which may involve master's-level course work; and (5) complete the internship and courses for the master's degree. All DPD courses must be completed prior to entering an internship program. For further information about DPD prerequisites, request the department's handout for program verification.

ACADEMIC PREREQUISITES

The following courses comprise the ADA-accredited Didactic Program in Dietetics (DPD). They may be taken while matriculated as a graduate student in clinical nutrition and must be completed prior to enrolling in graduate-level courses. As prerequisites, however, they do not earn graduate credit.


Food Science: Introduction to Foods and Food Science, Food Science and Technology, Food Production and Management, Food Management Theory.

Research Methods (earns graduate credit). Note 1: Undergraduate chemistry courses (Organic, Biochemistry) should be taken with laboratory; at least two of the three must be taken with laboratory.

DEGREE REQUIREMENTS: CLINICAL NUTRITION


Electives Courses (8 points): Selected from departmental and other related courses in counseling and statistics; Community Nutrition, Food Studies, and Public Health.

Didactic Program in Dietetics (DPD) Verification

The NYU Graduate Didactic Program in Dietetics (DPD) is accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association until 2011. Evaluation and verification of the ADA's DPD requirements for dietetic registration eligibility may be obtained by students who have completed at least 15 points in residence at NYU. Students must request and file a formal application, appropriate documents, and a $25 fee with the director, DPD Didactic Program Verification, at the department's address.

DIETETIC INTERNSHIPS

The department offers two ADA-accredited options for students to obtain dietetic internships.

The NYU Dietetic Internship meets ADA requirements for supervised clinical practice for registration eligibility. It is currently accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association from April 1999 through November 2011. It also fulfills 18 of the 40 points needed for a Master of Science degree in clinical nutrition. It is a one-year, full-time program that requires registration in three NYU semesters or two semesters and a summer session. The program includes one full semester of course work, followed by six months of super-
vised practice that also involves registration in two consecutive 3-point courses.

**First semester:** Interns must complete four graduate courses (12 points) before entering supervised clinical practice: Research Methods E33.2190, Nutrition Counseling Theory and Practice E33.2198, Medical Nutrition Therapy E33.2037, Nutrition-Focused Physical Assessment E33.2196.

**Second and third semesters (or second semester and a summer session):** Interns complete supervised clinical practice rotations in clinical nutrition therapy (13 weeks), community nutrition (three weeks), food service management (six weeks), specialties (two weeks), and staff relief (two weeks)—a total of at least 975 practice hours, along with 23 hours of classroom instruction. The supervised practice takes place in one of the many affiliated hospitals, institutions, and agencies located throughout the New York metropolitan area. Because some of these sites train more than one dietetic intern, starting dates for the supervised clinical practice may vary.

Concurrent with the supervised practice, interns register in two consecutive semesters for Clinical Practice in Dietetics I and II E33.2146,2147. Class sessions cover the Code of Ethics of the ADA/Commission on Dietetic Registration (CDR) and the Standards of Practice for dietetic professionals; political, legislative, and economic factors affecting dietetic practice; and development of effective communication and counseling skills.

**Admission requirements:** Applicants must (1) hold a baccalaureate from an accredited college or university; (2) present an official ADA Verification Statement of Completion of a DPD, or a statement of Declaration of Intent to Complete a DPD, with original signatures; (3) apply and gain acceptance into the clinical nutrition M.S. program; (4) apply and be accepted into the NYU Dietetic Internship; and (5) have a minimum academic average of B in nutrition DPD courses. Preference will be given to applicants with an overall academic average of B or better.

**Application procedures:** Because students in the NYU Dietetic Internship take courses in the clinical nutrition M.S. program, and because the NYU Dietetic Internship participates in national computer matching, the admission process requires three separate applications to (1) the NYU Steinhardt School of Culture, Education, and Human Development M.S. program in clinical nutrition (HOND-CNU), (2) the NYU Dietetic Internship, and (3) the national computer matching system. Each requires a separate fee, and all should be filed at the same time.

**Deadlines:** Applications are accepted twice annually, in September for the following spring, and in February for the following fall (consult the current departmental handout on the NYU Dietetic Internship for specific dates).

The James J. Peters Veterans Affairs Medical Center Dietetic Internship/NYU Master’s Degree Program is conducted jointly by NYU’s Department of Nutrition, Food Studies, and Public Health and the James J. Peters Veterans Affairs Medical Center (VA). The coordinated program affords the opportunity to complete the dietetic internship and M.S. in only 16 months. The program meets all requirements for dietetic registration eligibility, as well as for the M.S. degree in nutrition and dietetics—clinical nutrition (HOND-CNU). Full accreditation by the American Dietetic Association’s Commission on Accreditation of Dietetics Education has been granted since 1981.

The program accepts seven students annually. The VA pays each dietetic intern a stipend during the 12-month (1,550-hour) clinical training period. During the first 12 months, interns spend four days a week in internship rotations and one day a week attending classes at NYU. The final four months of the program are spent as full-time master’s degree students at NYU. For information, contact Dietetic Internship Director (120) at the James J. Peters Veterans Affairs Medical Center, 130 West Kingsbridge Road, Bronx, NY 10468; telephone: 718-584-9000, ext. 6845; e-mail: antoinette.franklin@med.va.gov; Web site: www.va.gov; Web site: www.va.gov/visn/visn03/diethome.asp.

**FOODS AND NUTRITION**

This concentration provides a flexible curriculum designed for students who have bachelor's degrees and hold credentials in the health professions (such as an R.D., R.N., D.D.S., C.S.W., R.P.H., or M.D.) and who are interested in further training in this field but who do not necessarily want or need to become registered dietitians. The concentration for students who hold only bachelor's degrees is 40 credits; it is a 34-credit program for students with credentials in the health professions.

This program differs from the clinical nutrition concentration in three important respects: It requires fewer prerequisite courses, it calls for a different set of specialization course requirements, and it does not fulfill American Dietetic Association requirements for registration eligibility.

**ACADEMIC PREREQUISITES**

Students must take or present evidence of competency in all graduate course prerequisites: introductory chemistry (see Note 1, below), organic chemistry (see Note 1, below), biochemistry, human anatomy and physiology, nutrition and health, introduction to foods and food science, diet assessment and planning, nutrition and the life cycle, and any others that may be required for specific elective courses.

**DEGREE REQUIREMENTS**


**Elective Courses** (8-14 points): Selected from departmental and other related courses in community nutrition; food studies; food management; nutrition and physical fitness; clinical nutrition; and public health and counseling.

**SPECIAL OPPORTUNITIES**

The department offers special courses, such as a 6-point graduate summer study abroad program on food and nutrition in Tuscany, Italy. The program immerses participants in a full experience of Italian food, diet, culture, and history through classroom instruction, field trips, guest speakers, and hands-on workshops. Students examine food and nutrition on a variety of levels: from the small olive oil producers and winemakers to Italian public health philosophies, nutritional practices, and agriculture under the European Union.

**Note:** Undergraduate chemistry courses (inorganic, organic, biochemistry) should be taken with laboratory; at least two of the three must be taken with laboratory.
Food Studies

Director
Jennifer Schiff Berg

Education Building, 10th Floor
212-998-5580

Degree
M.A.

Food studies focuses on critical inquiry relating to food production, processing, distribution, marketing, and consumption. The program seeks to place food not only in a local urban context, but also in a global perspective. It examines the social, cultural, and historical aspects of food consumption and explores the linkages between the farm and city in an age of increasingly industrial and global food production and processing. Courses train students to develop, prepare, market, and evaluate food, food products, and meals; research and write about food, food products, meals, and diets; and examine the social, economic, cultural, and behavioral factors that have influenced food production and consumption practices and patterns in the past and present.

The curriculum consists of core, specialization, and elective courses that may be taken in several NYU schools and an emphasis on critical thinking and research skills transferable to professional work experience.

CAREER OPPORTUNITIES

Food studies careers focus more on the conceptual and creative aspects related to the role of food in culture and society. They involve product, menu, and recipe development; advertising, marketing, and public relations; communications and media; writing and editing; styling, photographing, and testing; and teaching, consulting, and research. Food studies careers can also occur in any place where food is developed, produced, purchased, prepared, or served: corporations and companies; restaurants and chains; hotels, resorts, spas; convention centers; airlines; educational institutions; health care facilities; community sites; government agencies; and consulting firms.

ACADEMIC PREREQUISITES

The following courses are prerequisite to the Program in Food Studies. Any unmet prerequisites may be fulfilled while enrolled in the M.A. program, either by taking courses or by passing exemption examinations.

Courses: food science; food production.

Work experience: students entering the M.A. program are expected to have had at least six months of full-time work experience in food studies or food management. Students without this experience are expected to complete at least 500 hours of work experience during the first year of the program.

DEGREE REQUIREMENTS

The requirements for the Program in Food Studies include the following:


SPECIAL OPPORTUNITIES

The department offers special courses, such as a 6-point graduate summer study abroad program on food and nutrition in Tuscany, Italy. The program immerses participants in a full experience of Italian food, diet, culture, and history through classroom instruction, field trips, guest speakers, and hands-on workshops. Students examine food and nutrition on a variety of levels: from small olive oil producers and winemakers to Italian public health philosophies, nutritional practices, and agriculture under the European Union.

Community
Public Health

Director
Sally Guttmacher

Education Building, 12th Floor
212-998-5780

Degree
M.P.H.

The mission of the Program in Community Public Health is to improve the health of diverse population groups at the local, national, and international levels. This mission is consistent with New York University’s role as a center for global education. It is accomplished by preparing students to integrate the knowledge, skills, and experience fundamental to all public health disciplines and to apply the integrated knowledge to prevention of a broad range of community health problems. The program prepares students to be effective public health leaders and service providers through its commitment to excellence in education, research, and community service. It promotes public health practice and professional values through graduate-level fieldwork with community agencies, collaboration with outside agencies, and the provision of direct service to the community.

The M.P.H. program provides the rigorous professional education needed to launch a successful career with governmental, private, and community agencies devoted to improving the health of diverse population groups in communities here and around the world.

The 46-point program, accredited by the Council on Education for Public Health, offers concentrations in community health, international community health, and public health nutrition and is designed for college graduates, mid-career professionals, and health workers interested in population-based approaches to improving the health of diverse, high-risk, and low-income communities.

Community Health (Sally Guttmacher, director). This concentration is designed for students who seek graduate training in planning and evaluating programs designed to promote health and prevent disease in diverse population groups. It prepares students for careers in local, state, federal, and international health agencies as well as in community and nonprofit organizations. The M.P.H. degree broadens employment opportunities for graduates by providing training in the application of public health approaches to a broad range of health and societal problems.

International Community Health (Sally Guttmacher, director). This concentration is designed for students who seek graduate training in planning and evaluating programs designed to promote health and prevent disease in diverse population groups throughout the world. It prepares students for careers in international health agencies and nongovernmental organizations. The M.P.H. degree broadens employment opportunities for graduates by providing training in the application of public health approaches to a broad range of health
and societal problems that affect the populations of low-income and developing countries.

Public Health Nutrition (Beth Dixon, director). This concentration is designed for students who seek graduate training in program and policy approaches to improving the nutritional status of diverse population groups. It prepares students for careers in local, state, federal, and international health agencies. The M.P.H. degree broadens employment opportunities for nutritionists by providing training in the application of public health approaches to a broad range of health and societal problems.

CAREER OPPORTUNITIES

The Program in Community Public Health prepares students for careers in health activism, health organizations, planning agencies, community-based organizations, and research institutions. Students in the M.P.H. program will be prepared to work in a wide variety of areas, including chronic disease prevention, teen pregnancy/sexual risk, tobacco and substance abuse, asthma, domestic violence, food and nutrition planning, and HIV/AIDS, as well as other public health issues facing communities.

ACADEMIC PREREQUISITES

The Community Health and International Community Health concentrations do not have academic prerequisites.

The Public Health Nutrition concentration requires specialization in foods and nutrition in addition to public health fundamentals. For students who enter the public health nutrition program without previous training in these fields, the program requires the following four prerequisite courses (or their equivalents in course work as determined by an adviser): Nutrition and Health E33.0119, Introduction to Foods and Food Science E33.0085, Nutrition and the Life Cycle E33.1269, and Diet Assessment and Planning E33.0060. These courses fulfill basic competencies in public health nutrition and prepare students to enter graduate nutrition courses. Students who enter the M.P.H. program with credentials as registered dietitians, or who are R.D.-eligible, or who elect the R.D./M.P.H. option have already met (or will meet) all of the prerequisite requirements for the M.P.H. program.

DEGREE REQUIREMENTS

The requirements for the 46-point M.P.H. program include the following:

Public Health Foundations:
- Biostatistics I and II E10.2995,2996
- Epidemiology E33.2306
- Environmental Health Problems E33.2356, History and Principles of Public Health E33.2322, Community Health and Medical Care P11.1830

Applied Public Health:
- Assessing Community Health Needs E33.2318
- Social and Behavioral Determinants of Health E33.2355

Research:
- Research Methods in Public Health E33.2361, Program Planning and Evaluation for Community Health E33.2349

Internship:
- Internship and Seminar in Public Health E33.2360

Specialization courses: a variety of courses are available to meet the 12-point requirement within each student’s area of specialization.

Students in the International Community Health concentration are required to demonstrate proficiency in at least one foreign language (please refer to the program handouts on the Web site for options for meeting this requirement).

Our students take their core public health courses in NYU’s innovative Department of Nutrition, Food Studies, and Public Health and their administration, policy, and finance courses in the premier Robert F. Wagner Graduate School of Public Service. Small classes allow students to work closely with faculty who have years of domestic and international experience and a deep commitment to educating public health professionals for community and international settings.

ADMISSIONS

In addition to meeting the Steinhardt School of Culture, Education, and Human Development general admissions requirements for master’s-level study, all applicants must submit scores from either the Graduate Record Examination (GRE) or Medical College Admissions Test (MCAT).

SPECIAL OPPORTUNITIES

Graduate Summer Study Abroad Program in Cape Town, South Africa.

The 6-point, four-week course is based in the Department of Public Health and Primary Care in the Medical School of the University of Cape Town. Students examine how primary health care is delivered through the South African health care system; the current distribution of infectious and chronic diseases in South Africa; specific issues related to reproductive health in South Africa, including the implementation of the new abortion act and issues in family planning; and current problems in community health associated with the repression of the apartheid era, such as the impact of past human rights violations on the community’s health. Students spend one week as interns in South African clinics or social advocacy groups. The curriculum includes lectures, seminars, and field trips in the Western Cape Province, as well as travel into rural areas in other provinces to examine health care delivery and community health issues from a rural perspective.

Internships. All Community Public Health students complete an internship, including 180 hours of direct fieldwork in the community. The internship experience allows students to apply theoretical concepts, skills, and knowledge from coursework to practical situations in an actual work setting. Internships are planned, supervised, and evaluated per pragmatic experiences, where students are expected to participate in agency activities on the level of a beginning practitioner. Students are placed in a wide range of local, national, and international health agencies and are directly involved in the selection of their internship site based on their career goals, previous experiences, and interests.

Internship placements are highly individualized, so as to complement the student’s prior experience and professional goals and objectives. Students in the past have worked with a variety of agencies including the U.N., the World Health Organization, New York City Department of Health and Mental Hygiene, Planned Parenthood, New York City Food Bank, NYU School of Medicine Center for Immigrant Health, Leukemia and Lymphoma Society, and the Caribbean Women’s Health Association.

Hands-on Experience. In addition to the internship, practical, hands-on experience in diverse settings throughout the city is integral to the M.P.H. curriculum. For example, the needs assessment course sends students into Chinatown, Spanish Harlem, and African immigrant communities to measure diabetes, asthma, obesity, and other health needs. The grant-writing course partners students with nonprofit health groups to help them fund urgent educational and outreach programs.
The department offers doctoral education in (1) nutrition and dietetics, (2) food studies, and (3) public health. Because these programs are small and highly selective, the department administers them jointly. Within the overall program structure, students are encouraged to select specific courses, course sequences, and dissertation proposal and research topics that meet their individual interests and goals. Each program is developed individually by students in consultation with advisers who are specialists in the course of study.

Application procedures, general admission requirements, examination and research requirements, and overall course requirements are the same for all doctoral programs. Program admission requirements and prerequisites differ for each doctoral area and are described under that area.

### APPLICATION INFORMATION AND PROCEDURES

For general application procedures, see pages 204-5.

### GENERAL ENTRANCE REQUIREMENTS

- Master's degree from an accredited institution and GRE scores for the verbal and quantitative sections; TOEFL scores (if applicable); demonstrated leadership potential as shown by honors, awards, publications, active participation in professional organizations or agencies, or independent research; a statement of goals (500 words) explaining why the applicant is seeking a doctoral degree and how doctoral training will help achieve career goals and contribute to the profession; and three letters of recommendation from employers, former professors, or professional colleagues who have observed the applicant's work. Applicants whose credentials pass an initial screening are interviewed in person or by telephone.

### DEGREE REQUIREMENTS

For doctoral requirements of the Steinhardt School of Culture, Education, and Human Development, see pages 225-27. In addition to school requirements, the department requires 18 points of specialization courses.

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The interdisciplinary Ph.D. program of advanced study in nutrition and dietetics provides broad training in education, specialization, and research theory and applications. The program is designed specifically to meet the needs of employed professionals who desire further education to advance in their careers or to develop a career in academics. The program prepares graduates for teaching, research, administrative, and leadership positions in academic, public health, government, industry, and other institutions.

### ADMISSION REQUIREMENTS

In addition to the general requirements listed above, the applicant must have previous academic training in nutrition or dietetics at the undergraduate or master's level. Preference is given to applicants with at least three years of full-time (or six years of part-time) work experience, with major emphasis in nutrition or dietetics. See general admission section, page 204.

The food studies doctoral program at NYU is an interdisciplinary program of advanced study focused on food as it intersects with society, culture, environment, health, history, and commerce. This highly selective program prepares students for positions in higher education, including teaching, research, and administrative positions; positions outside the academy, including public policy, government, for profit and not-for-profit private industry; and other positions in education, including secondary institutions seeking teachers with advanced degrees and adult learning communities.

### ADMISSION REQUIREMENTS

In addition to the general requirements listed above, applicants should submit a current résumé or curriculum vitae. As determined in consultation with an adviser, some preparatory academic work may be required in addition to minimum specialization requirements for the degree. See general admission section, page 204.

The Doctoral Program in Public Health is targeted to individuals who wish to develop advanced skills in public health research. Graduates of the program are prepared in careers as leaders in academic institutions, public and private sector organizations, and governmental agencies in state, national, and international settings. Students will benefit from the interdisciplinary nature of the department and the wider NYU community where faculty have existing research programs in the United States and internationally.

In addition to the general requirements listed above, a prior graduate degree in public health or a related field is strongly preferred. Preference is given to applicants with previous experience conducting public health or social science-based research. See general admission section, page 204.

The Department of Nutrition, Food Studies, and Public Health offers a limited number of teaching and graduate assistantships. See page 216.

Students may also be eligible for certain schoolwide scholarships established by professional organizations and bequests. These scholarships are limited in number and in the amount of money they provide. Applicants should visit the Steinhardt School of Culture, Education, and Human Development Web site for more information. See general financial aid section, page 214.
Courses

NUTRITION/E33

Medical Nutrition Therapy
E33.2037 45 hours: 4 points.
Study of the research basis of diet therapy for the principal nutrition-related disease conditions through analysis of case histories. The relationship of food and nutrition to medicine: physiological and clinical basis of disease processes and medical, surgical, and diet therapies for acute and chronic disease conditions, through lectures, case discussions, assigned readings, programmed learning guides, and class presentations. Course is restricted to dietetic interns.

Pediatric Nutrition
E33.2041 30 hours: 3 points.
Principles of nutrition applied to disorders of infants, children, and adolescents, with emphasis on current research.

Maternal and Child Nutrition
E33.2042 30 hours: 3 points.
Principles and application of nutrition for healthy mothers, infants, children, and adolescents with emphasis on current research related to normal growth and development.

Critical Care Nutrition
E33.2043 30 hours: 3 points.
Principles and skills for parenteral and enteral nutrition (nutrition support) practice: indications, calculations, formulas and solutions, access, complications, and ethical considerations, along with professional practice issues and the regulatory status of nutrition support products.

Sports Nutrition
E33.2045 30 hours: 3 points.
Evaluation and application of nutrition concepts related to the energy, fluid, and nutrient requirements of athletes and physically active individuals: diet-related physiology; trends in sports nutrition, special conditions affecting athletic performance, and techniques for counseling athletes.

Field Experience
E33.2077 45 hours per point: 3-4 points.
Participation and experience in the professional field of major interest and seminar discussion of professional issues and responsibilities. Application must be filed during the previous term.

Advanced Nutrition: Proteins, Fats, and Carbohydrates
E33.2139 30 hours: 3 points.
Biochemical, physiological, and clinical factors that affect the role of macronutrients in human health and disease, with emphasis on critical analysis of recent research studies in this field. May also include topics such as cholesterol, fiber, nonnutritive sweeteners, and alcohol.

Advanced Nutrition: Vitamins and Minerals
E33.2144 30 hours: 3 points.
Biochemical, physiological, and clinical factors that affect the role of micronutrients in human health and disease, with an emphasis on critical analysis of recent research studies in this field. Includes the role of selected vitamins and minerals in cancer, coronary heart disease, HIV infection, bone loss, and other conditions of topical interest.

Clinical Nutrition Services
E33.2145 30 hours: 3 points.
Comparison of programs, services, and systems designed for clinical practitioners who manage nutrition services in health care settings.

Clinical Practice in Dietetics I
E33.2146 150 hours per point: 3 points.
Seminar and supervised experience in clinical dietetics through observation, practice, and research; food service systems, inpatient and ambulatory nutrition care, specialty practice settings.

Clinical Practice in Dietetics II
E33.2147 150 hours per point: 3 points.
Seminar and supervised experience in clinical dietetics through observation, practice, and research; food service systems, inpatient and ambulatory nutrition care, specialty practice settings.

Nutrition Assessment Methods in Research
E33.2178 30 hours: 3 points.
Theory and analysis of nutrition assessment methods in community and clinical settings. Dietary, clinical, anthropometric, and biochemical assessment methods and their limitations and strengths are discussed using current research.

Food Science and Technology
E33.2184 45 hours: 3 points.
Scientific and sensory principles of food evaluation; professional methods, quality assurance, and objective experiments in advanced food preparation.

International Nutrition
E33.2187 10 hours per point: 1-3 points.
Introduction to world food problems and their nutritional, economic, and social effects.

Nutritional Epidemiology
E33.2192 30 hours: 3 points.
Considers the basic concepts of epidemiology as applied to the measurement of dietary intake and disease-disease relationships. The course emphasizes current issues in nutritional epidemiology in both industrialized and developing countries.

Weight Management
E33.2194 30 hours: 3 points.
Evaluation and application of theories of weight control and eating behavior to weight reduction and maintenance programs, with emphasis on development of scientifically based methods to promote appropriate body weight.

Nutrition-Focused Physical Assessment
E33.2196 30 hours: 2 points.
Emphasis on broadening knowledge and skills in physical assessment applied to the nutrition evaluation of individuals.

Nutrition Counseling Theory and Practice
E33.2198 30 hours: 3 points.
This course integrates medical nutrition therapy and education with psychodynamic theory and technique to increase the efficacy of nutrition care in short- and long-term health care settings. Through the use of advanced cases and related theory, core learning methods include classroom discussion, role play, weekly logs, process recordings, and supervision.

Seminar in Advanced Nutrition
E33.2207 10 hours per point: 1-6 points.
Selected topics in advanced nutrition, investigated through analysis of current data.

Seminar in Complementary and Alternative Nutrition Therapies
E33.2210 30 hours: 3 points.
Review and analysis of the cultural context of, rationale for, and applications of complementary and alternative nutrition- al therapies for acute and chronic conditions. The course emphasizes critical evaluation of scientific and other evidence for safety and clinical efficacy of products and methods and of library, Internet, and popular resources on this topic.

Nutrition and Aging
E33.2220 30 hours: 3 points.
Analysis of research, programs, and services related to the interaction between nutrition and aging, with emphasis on the role of nutrition in comprehensive geriatric care.

NOTE TO COURSES
*Registration closed to special students. Consult department advisor with questions regarding prerequisites.
Nutritional Aspects of Eating Disorders

E33.2222  30 hours: 3 points.
Definition, diagnosis, assessment, and determinants of eating disorders from the nutritionist’s perspective, with an emphasis on team approaches to treatment.

See Departmental Courses section for additional listings.

FOOD STUDIES/E33

Food History

E33.2012  45 hours: 3 points.
Examination of food and diets from historical and international perspectives. Considers the origins of foods, the co-evolution of world cuisines and civilizations, the international exchange and spread of foods and food technologies following the voyages of Columbus, and the effects of the emergent global economy on food production, diets, and health.

The Role of Food in Social Movements

E33.2015  20 hours: 2 points. Fall, spring.
How food is used as a tool in social movements across cultures and time. Some of the themes of the course are food and revolutions, food as a form of social resistance, and food as an apparatus for government policies. Students learn that food’s highly flexible meaning can be both a force for change as well as oppression.

Food Policy

E33.2015  30 hours: 3 points.
Analysis of the economic and social causes and consequences of food production, marketing, and product development.

Food Markets: Concepts and Cases

E33.2016  30 hours: 3 points.
Explores the conceptual underpinnings of the distributive networks through which food travels from farm to table. Examines the relationships between markets, states, and society in their historical and contemporary forms. Employs case studies of how commodities travel through the food system at the local, national, and international levels. Topics include mass markets and niche markets; the culture of markets; reciprocity, exchange, and redistribution; conventional and alternative supply chains.

Contemporary Issues in Food Studies

E33.2017  30 hours: 3 points.
Survey and critical examination of the broad range of current economic, social, demographic, environmental, and ethical trends that affect food and food management. Examples: global labor markets, international agribusiness, food biotechnology, global marketing.

Current Trends in Foods

E33.2018  10-30 hours: 1-3 points.
Interaction between current trends in food production, marketing, and service and traditional food consumption practices as observed in current cuisine through lectures, demonstrations, and field trips.

Comparative Cuisines

E33.2019  30 hours: 3 points.
Examination of world cuisines and their influences on late 20th-century North American food, meals, and menus. Students analyze various cuisines from the perspective of geography, climate, colonialism, economics, politics, and culture.

Food Writing

E33.2021  30 hours: 3 points.
Practical experience in writing reports, articles, pamphlets, and other informational materials in the student’s primary area of interest in foods and nutrition, along with studies of classic readings in these fields.

Beverages

E33.2025  45 hours: 3 points.
Basic principles and practical experience in development of beverage systems and menus. Considers pricing, equipment, legal, merchandising, and personnel policies.

Food Systems I: Agriculture

E33.2033  30 hours: 3 points.
Surveys issues surrounding food production from an agricultural perspective. Students gain an understanding of how agricultural production shifted from a Jeffersonian ideal to an industrial and political practicality. Topics include the agrarian ideal of the yeoman farmer, the ascendancy of markets and agricultural commodification, the politicization of agriculture and the farm bill, and sustainable agricultural systems.

Food Systems II: Processing and Industrialization

E33.2034  30 hours: 3 points. 
Prerequisite: Food Systems I.
A survey of issues surrounding food production from a processing perspective. Students gain an understanding of various forms of food processing and the issues that surround industrial food production.

Waste, Water, and the Urban Environment

E33.2036  30 hours: 3 points.
Investigates the final stages of the food system, water, and waste disposal, as it is manifested in the urban metropolis. This course also draws on the historical underpinnings of the systems used to manage water and waste, but also the underlying issues of purity and contamination that these systems are also designed to address. Issues include water and waste in relation to changing landscapes and demographics, enmeshment in urban policy making, and competing notions of environmentalism.

Food Facility Design and Equipment

E33.2054  45 hours: 3 points. 
Prerequisites: E33.0052 and E33.0091.
examines food facility design, layout, and equipment selection, specification, and organization.

International Food Regulation

E33.2110  30 hours: 3 points.
Examines the international legal and regulatory systems that affect global food production and distribution. The course also explores some debates over food regulation and how different countries approach these controversies and the variety of policy outcomes that result from these debates.

Techniques of Regional Cuisine

E33.2183  15 hours: 1-2 points.
Introduction to foods from various nationality groups through lectures, demonstrations, and field trips.

Food and Culture

E33.2191  30 hours: 3 points.
Study of the complex interactions between food and culture, the effects of cultural factors on dietary practices, and the cross-cultural exchange of dietary practices, beliefs, and foods between the United States and countries throughout the world.

Food in the Arts

E33.2204  30 hours: 3 points.
The ways in which writers, artists, musicians, and filmmakers have used food as a theme of symbol for reasons of aesthetic, social, cultural, or political commentary.

Advanced Topics in Food Studies

E33.2240  30 hours: 3 points.
An umbrella course designed for advanced graduate students to explore a specific food topic. It is expected that course themes will vary to reflect debates in the fields of food culture and food systems. Topics may include the following: women and food, the agro-industrial complex, food and postcolonial fiction, food and the media, Frankenstein’s kitchen: food technology in historical perspective, and globalization and the political economy of food.

Advanced Topics in Food Studies: The Agro-Industrial Complex

E33.2241  30 hours: 3 points.
Focuses on the development of an industrialized agricultural system. Some of the topics that are covered in class include taming nature, industrializing the farm, applying science to the food problem, and the social cost of the system.
Students learn about the development of industrial farming practices, environmental issues surrounding industrial agriculture, the politics of food production, and the human cost of inexpensive food.

Advanced Topics in Food Studies: Women and Food
E33.2242 30 hours: 3 points.
Explores various aspects of women’s relationship to food. Some of the themes of the course are the gendering of food, women as food producers, motherhood, feeding women’s bodies; kitchen labor; racial constructions of cooks; and the feminized space of the cookbook. Students learn that women have a highly complex and contested relationship to food and that prescribed social roles help shape this relationship.

Advanced Topics in Food Studies: Food in Western Art
E33.2246 30 hours: 3 points.
Explores the intersection of food and art, focusing on images of foods, meals, and banquets throughout Western history. Topics include analysis of painting and sculpture in selected cultures and time periods; examination of the rituals, both real and imagined, of the marketplace, food preparation, and eating in a variety of settings; cultural contexts and prevailing ideas informing the images; and shifting meanings and portrayals of food over time.

Nutrition in Food Studies
E33.2215 30 hours: 3 points.
An accelerated survey of basic principles of nutrition applied to food studies: nutrient functions, nutritional requirements, food composition, menu planning and assessment, food safety, dietary patterns, diet and health issues, dietary recommendations, and food products for nutritional purposes. For students with no previous training in nutrition or health.

Advanced Foods
E33.2216 15 hours per point: 1-3 points. Prerequisite: E33.0085 or equivalent. Principles and practice of identification, comparison, and evaluation of selected foods, ingredients, techniques, and equipment for recipe formulation, menu planning, or preparation, with an emphasis of modifications to meet specific nutritional or other requirements. Repeatable up to 3 points.

Food Fundamentals
E33.2217 30 hours: 3 points. Fall. Prerequisites: E33.0085 and E33.1052 (may be taken concurrently). Advanced identification and evaluation of food resources: sources, varieties, and qualities of the most commonly consumed foods, beverages, and ingredients.

Food Photography
E33.2271 15 hours: 1 point. Demonstration of techniques for photographing foods for use in print and other media formats.

See Departmental Courses section for additional listings.

PUBLIC HEALTH/E33

Nutrition in Public Health
E33.2215 30 hours: 3 points. Advanced course in public health from an international perspective. Introduction to the concepts, principles, and scope of practice of public health nutrition. Population-based and individual-based approaches to prevention and alleviation of diet-related conditions, and the societal, economic, environmental, and institutional barriers to improving the nutritional status and health of diverse population groups are discussed using current research.

Public Health Through Film and Fiction
E33.2315 30 hours: 3 points. Examination of public health issues through the lens of film and fiction, illustrating how narrative works provide dramatic insight into the multifaceted nature of public health problems, the complex circumstances giving rise to them, and the factors influencing responses. Discussion includes militarism, gender inequality, economic conditions, drug trafficking, occupation, pandemic disease, the interrelatedness of these problems, and the diverse geographic regions affected by them.

Assessing Community Health Needs
E33.2318 45 hours: 3 points. Definition and description of health problems of specific immigrant communities in New York City using census data and other sources of objective information. Through field observations, students determine the ways in which health providers, community leaders, and community residents view that health problem, and compare these views with more objective data as a means to develop health intervention strategies.

Environmental Health Problems
E33.2356 30 hours: 3 points. Understanding natural principles underlying health issues related to human ecology, infectious and noninfectious disease control, and population problems.

Social and Behavioral Determinants of Health
E33.2355 30 hours: 3 points. Study of the social, psychological, and cultural determinants of health behavior and consideration of their meaning for public health professionals in domestic and international community settings. The course addresses conditions and phenomena that affect people’s understanding, acceptance, and use of health information and the design, implementation, and evaluation of community health interventions.

Internship and Seminar in Public Health
E33.2360 Minimum of 180 hours: 3 points. Fall, spring, summer. Should be taken in the last year of graduate study. Registration by permission of instructor. Supervised field experience providing a learning opportunity to apply public health skills in actual community health settings. Locations may include government agencies, hospitals, professional associations, voluntary health agencies, business, industry, and international agencies.

Writing Grants and Funding Proposals for Health-Related Programs
E33.2319 30 hours: 3 points. A “hands-on” approach to grant writing including development of skills in locating potential funding sources and the use of appropriate grant-writing style and technique. Students are guided through the development of a grant proposal, from locating sources of funds; through development of program objectives, background, and methods; to the peer review process.

International Health and Economic Development
E33.2314 30 hours: 3 points. An introduction to the issues of health and health care on a global basis. The course focuses on the nature and scope of major worldwide health problems and the study of different national and international approaches to their solution.

International Health Seminars
E33.2316 30-180 hours: 2-12 points. For specific calendar dates and geographic locations, consult the Office of Study Abroad Admissions. Designed for M.P.H. students and graduate students in health-related fields and held only outside mainland U.S.A. On-site study of health problems and health care systems in other countries with comparison of international health concerns. Primary emphasis is on factors affecting the roles of health professionals.

Research Methods in Public Health
E33.2361* 30 hours: 3 points. Fall. Open only to public health students. Review of research and original writings related to public health. Application of research methodology to problems in public health.
International Population and Family Health
E33.2385 30 hours: 3 points.
A cross-cultural framework is used to compare the health status of populations and families and factors that affect their health in societal subgroups (for example, urban, rural, poor, women and children, and the elderly). The course emphasizes the effects of secular changes in women’s roles and status and other societal, economic, and environmental trends on population and family health.

History and Principles of Public Health
E33.2322 30 hours: 3 points.
Examination of the mission of public health from a historical perspective. Past and current public health issues, policies, and practices are critically analyzed.

Advocating for Community Health
E33.2335 30 hours: 3 points.
Examines models and principles of community development, social planning, social action, and public advocacy for health education, and concepts and theories related to planned change.

Program Planning and Evaluation for Community Health
E33.2349 30 hours: 3 points.
Research methods for identification of population-based needs for public health intervention, development of programs to meet those needs, and evaluation of the effectiveness of the intervention. Application of research methods to proposal writing, budget planning, project management, and program evaluation. Students research the need for a public health intervention through a formal needs assessment, conduct the intervention, evaluate its impact, and describe these events in a formal paper and presentation.

Epidemiology
E33.2306 40 hours: 3 points.
Introduces students to the field of public health epidemiology, emphasizing the sociocultural factors associated with the distribution and etiology of health and disease. Methodological skills, including the calculation of rates, analysis of vital statistics, and programming data using a basic statistical package, are covered.

Health Communications: Theory and Practice
E33.2405 30 hours: 3 points.
Identification, development, and evaluation of methods for encouraging communities to participate in public health interventions with emphasis on the theoretical basis for communication strategies and on the design, implementation, and evaluation of health communications programs. Case studies draw on examples from television, radio, print, drama, and other communications media.

Community-Based Health Interventions
E33.2410 30 hours: 3 points.
Identification and evaluation of programs designed to reduce health risks among individuals and communities, with a focus on factors influencing the design of interventions, choice of methods, ways to assess the magnitude of change effected by the intervention, and ethical issues raised by the interventions.

DEPARTMENTAL COURSES/E33

Nutrition, Food Studies, and Public Health: New Graduate Student Seminar
E33.2000 3 hours: 0 points.
Introduction to the academic and professional resources at New York University and to career opportunities in food studies and food management (section 01) or nutrition, dietetics, and public health nutrition (section 02). Class meets three or four times during the first semester of study.

Sensory Evaluation of Foods
E33.2100 30 hours: 3 points.
Prerequisite: E33.1185.
Physiological, psychological, and aesthetic principles of evaluation of food, with emphasis on taste, olfaction, and tactile responses. Lectures and demonstrations of consumer testing methods.

Research Applications
E33.2061 30 hours: 3 points.
Theoretical and applied aspects of research design, data analysis, and interpretation. Students conduct, analyze, and present an evaluative or applied research project in nutrition and food studies. Should be taken in the last year of study in the master’s program.

Research Apprenticeship in Food and Nutrition
E33.2063 45 hours per point: 1-6 points.
Practical aspects of research on topics related to nutrition, food studies, or food management. Students assist a faculty member with an ongoing research project. Depending on the nature of the specified project and the time available for assistance, qualified students may participate in one or more components of the research: study design, bibliographic retrieval, data collection, data analysis, or writing for publication. Permission of sponsoring professor required.

Food Science and Technology
E33.2184 45 hours: 3 points.
Scientific and sensory principles of food evaluation; professional methods, quality assurance, and objective experiments in advanced food preparation.

Research Methods
E33.2190 30 hours: 3 points.
Introduction to the design, interpretation, and evaluation of research in nutrition and food studies. To be taken in the first semester of the master’s program.

Independent Study
E33.2300 45 hours per point: 1-6 points; 45 hours to be arranged through advisement.

Doctoral Seminar
E33.3098 10 hours: 1 point.
Attendance is required every semester of graduate study. Registration is required in lieu of the 1-point Doctoral Advisement fee every semester in which students are enrolled for less than 3 points. Credit does not count toward the doctoral degree. Course is graded pass/fail only.

Critical examination of research proposal, methods, data collection and analysis, and other issues related to development and completion of the dissertation proposal.