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 local, urban, and global communities. The department teaches undergraduate and graduate students to be broad, critical thinkers while acquiring expertise in their chosen domain of knowledge. Students partner with alumni, professionals, and the larger community to provide education, research, and services that focus on the role of food, nutrition, and public health in all aspects of life.

The master’s programs in nutrition and dietetics, food studies, and 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 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 post-baccalaureate experience needed to meet the ADA’s requirements for credentialing as a registered dietitian (RD).

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 local settings under global pressures.

The department participates in the NYU Global Institute of Public Health’s master’s program in public health (M.P.H.), accredited by the Council on Education for Public Health, which offers three areas of concentration: community and international health, public health nutrition, and global health leadership. The program prepares students for 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 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 envi-
Faculty


Carolyn Dimitri, Associate Professor, B.A., 1983, SUNY (Buffalo); Ph.D., 1998, University of Maryland (College Park).

Lori Beth Dixon, Associate Professor. B.A. 1987, Duke; Ph.D. 1994, Penn State; M.P.H. 1999, California (Berkeley).


Farzana Kapadia, Assistant Professor. B.S. 1995, SUNY (Binghamton); M.P.H. 1997, New York; Ph.D. 2005, Columbia.

Kristie J. Lancaster, Associate Professor. B.A. 1985, Princeton; M.S. 1995, Ph.D. 2000, Penn State; RD.


Niyati Parekh, Assistant Professor. B.S. 1995, St. Xavier’s College; M.S. 1997, Nimara Niketan College; Ph.D. 2005, Wisconsin.

Domingo J. Piñero, Clinical Assistant Professor. B.S. 1986, Central de Venezuela; M.S. 1991, Simón Bolivar (Venezuela); Ph.D. 1998, Penn State.

Mary Platek, Assistant Professor, B.S. 1981, M.S. 1995, Ph.D.2008, SUNY (Buffalo), RD


Yumary Ruiz, Clinical Assistant Professor. B.S. 1996, California (Los Angeles); M.P.H. 2000, San Jose State; Ph.D. 2006, Purdue.

Lisa Sasson, Clinical Associate Professor. B.S. 1981, Brooklyn College (CUNY); M.S. 1986, New York; RD.


Master’s Programs

Master of Science Program in Nutrition and Dietetics

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 students 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 Academy of Nutrition and Dietetics (AND) for registration eligibility, and (2) foods and nutrition, which provides advanced academic training for credentialed health care professionals. Internships and field placements in specific areas of interest offer exceptional opportunities to apply nutrition knowledge in a great variety of professional settings.

These concentrations require the same core sequence of nutritional science and research courses; they differ in prerequisite, specialization, and professional experience requirements.

Career Opportunities

Although the two concentrations differ significantly in the 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.

Clinical Nutrition

This concentration is a 40-unit curriculum for students who would like to obtain the registered dietitian (RD) credential. There is also a 34-unit curriculum for students who already have an RD or have completed an AND-accredited dietetic internship 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 AND requires students to fulfill the following three separate sets of training requirements prior to taking the dietetic registration examination: (1) bachelor’s degree from an accredited college; (2) completion and verification of a specific sequence of prerequisite courses that meet defined educational competencies and
are known collectively as the Didactic Program in Dietetics (DPD); and (3) completion of an AND-accredited dietetic internship. The department provides two internship options, which are discussed below.

Students who do not hold bachelor’s degrees from AND-accredited nutrition programs should take the following steps: (1) enroll in the 40-unit clinical nutrition graduate program; (2) while enrolled, take undergraduate (DPD) prerequisite courses; (3) take the two graduate courses (Research Methods & Nutrition Education) required for the DPD; (4) apply for admission to a dietetic internship (which may involve a dietetic internship [which may involve clinical nutrition and must be completed in the clinical nutrition internship], and must be completed prior to completion of an internship and must be completed prior to enrollment in a dietetic internship program. For further information about DPD prerequisites, visit the department’s website for the M.S. Program in Nutrition and Dietetics with a concentration in clinical nutrition (steinhardt.nyu.edu/nutrition/dietetics/ms/40).

**ACADEMIC PREREQUISITES**

The following courses comprise the AND-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 NUTR-UE.0085, Food Management Theory NUTR-UE.0091, Food Production and Management NUTR-UE.1052, Food Science and Technology NUTR-UE.1184.

**Research Methods** and Nutrition Education (earns graduate credit).

**DEGREE REQUIREMENTS: CLINICAL NUTRITION (GE HONDMS:CNU)**

New Graduate Student Seminar NUTR-GE.2000.002 (0 units)

Research Methods (3 units): Research Methods NUTR-GE.2190

Advanced Seminar in Nutrition (6 units) NUTR-GE.2207


Terminal Experience (3 units): Research Applications NUTR-GE.2061 or Research Apprenticeship NUTR-2063.

**Electives Courses:** Selected from departmental and other related graduate courses by advisement.

**Didactic Program in Dietetics (DPD) Verification**

The NYU Graduate Didactic Program in Dietetics (DPD) is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. Evaluation and verification of the AND’s DPD requirements for dietetic registration eligibility may be obtained by students who have completed at least 29 units in residence at NYU. Students must request and file a formal application.

**DIETETIC INTERNSHIPS**

The NYU Dietetic Internship meets AND requirements for supervised clinical practice for registration eligibility. It is currently accredited by the ACEND until 2021. It also fulfills 18 of the 40 units needed for a Master of Science degree in clinical nutrition. It is a year-long, full-time program that requires registration in three NYU semesters or two semesters and a summer session. The program includes one full semester of coursework, followed by twenty-seven weeks of supervised practice that also involves registration in two consecutive 3-unit courses.

First semester: Interns must complete five graduate courses (12 units) before entering supervised clinical practice: Medical Nutrition Therapy NUTR-GE.2037, Medical Nutrition Therapy Recitation, Research Methods NUTR-GE.2190, Nutrition-Focused Physical Assessment NUTR-GE.2196, Nutrition Counseling Theory and Practice NUTR-GE.2198.

Second and third semesters (or second semester and a summer session): Interns complete supervised clinical practice rotations in clinical nutrition therapy (15 weeks and one week of Pediatric Dental Clinical), community nutrition (three weeks), food service management (six weeks), specialties (one week), and staff relief (three weeks)—a total of at least 1200 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.

Concurrently with the supervised practice, interns register in two consecutive semesters for Clinical Practice in Dietetics I and II NUTR-GE.2146, 2147. Class sessions cover the Code of Ethics of the AND/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 AND 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; and (4) apply and be accepted into the NYU Dietetic Internship. 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 and the electronic centralized application process (DICAS), 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 na-
Nutrition and Dietetics, continued

Continued

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 (GEONDMS/CNU-34). Accreditation by the Academy of Nutrition and Dietetic Accreditation Council for Education in Nutrition and Dietetics has been granted through 2016.

The program accepts seven students annually and is open only to U.S. citizens. 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 per 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 the dietetic internship director at the James J. Peters Veterans Affairs Medical Center, 130 West Kingsbridge Road, Bronx, NY 10468; telephone: 718-584-9000, ext. 6845; e-mail: jean.curran-leitch@va.gov; website: www.dieteticinternship.va.gov/bronx.asp.

FOODS AND NUTRITION (HOND:FNU)
This 34-unit program provides a flexible curriculum designed for students who have bachelor’s degrees and hold credentials in the health professions (such as an RD, RN, DDS, RPh, or MD) and who are interested in further training in this field but who do not intend to practice nutrition and do not want to become registered dietitians.

This program differs from the clinical nutrition concentration in three important respects: It requires fewer prerequisite courses, calls for a different set of specialization course requirements, and does not fulfill AND requirements for registration eligibility. For more information about this program, visit steinhardt.nyu.edu/nutrition/dietetics/ms/food.

ACADEMIC PREREQUISITES
Students must take or present evidence of having taken all graduate course prerequisites: Introduction to Modern Chemistry UA-CHEM.00002, Principles of Organic Chemistry UA-CHEM.0240, Introduction to Foods and Food Science NUTR-UG.0085, Nutrition and Health NUTR-UG.0119, Food Microbiology and Sanitation NUTR-UG.1023, Nutritional Biochemistry NUTR-UG.1064, Introduction to Human Physiology NUTR-UG.1068, Diet Assessment and Planning NUTR-UG.1260, Nutrition and the Life Cycle NUTR-UG.1269, and any others that may be required for specific elective courses.

DEGREE REQUIREMENTS
New Graduate Student Seminar NUTR-GE.2000.002 (0 units).
Research Methods (3 units): Research Methods NUTR-GE.2190.
Food and Nutrition Specialization (6 units): Food Science and Technology NUTR-GE.2184 and Food and Culture FOOD-GE.2191.
Terminal Experience (3 units): Research Applications NUTR-GE.2061 or Research Apprenticeship NUTR-GE.2063.
Elective Courses (8-13 units): Selected from departmental and other related graduate courses.

ADMISSION REQUIREMENTS
See general admission section, page 167. For specific admission requirements please visit steinhardt.nyu.edu/nutrition.

Please be advised that licensing agencies and fieldwork placement facilities in your field of study may require that you undergo a criminal background check, the results of which the agency or facility must find acceptable prior to placement or licensure.

Food Studies

Food Studies at New York University
is the first master’s degree program in the United States devoted to food scholarship. Since its initiation as a state-accredited academic entity in 1996, the department has helped foster and develop Food Studies as an emerging field. Food Studies offers an interdisciplinary approach to the study of food as a bio-cultural system focused on the urban environment. Employing approaches from the humanities and the social sciences, the MA in Food Studies prepares students to analyze the current American food system, its global connections, and local alternatives. The program’s location in a department that includes Nutrition and Public Health affords it a privileged optic into food in the modern biomedical system, allowing students and faculty to interrogate the intersection between expertise and everyday experience, illness, wellness and the politics of professions. Students learn the ways in which food cultures and food systems are implicated in larger issues of public health and nutrition.

Food Studies emphasizes the ways individuals, communities, and societies relate to and represent food within a spatial, cultural and historical context. Food Studies examines the political, economic, and geographic framework of food production, while attending equally to the study of consumption, including gastronomy, and media portraits of chefs and cuisines, along with attention to problems that follow consumption, the re-making of bodies, accumulation of waste, and burdens of externalizing costs. Students investigate cities in relation to flows of people, commodities, produce, and media products.

In 2007, we broadened Food Studies by emphasizing urban food systems within the Food Studies program, which specifically focuses on issues related to food production and distribution.

DIRECTOR
Jennifer Schiff Berg
411 Lafayette, 5th Floor
212-998-5580

DEGREE
M.A.
Our uniquely urban approach, engages with the New York City food systems for applied and theoretical research. This new focus aligns an academic discussion of economic, political, agricultural, and global concerns with larger contemporary arguments beyond the academy. The Food Studies M.A. program includes three areas of interest:

- Policy and Advocacy
- Business and Social Entrepreneurship
- Media, Social and Cultural Analysis

The overall program includes 40 credits.

The Program:

1. challenges students with core, specialization, and elective courses offered by the department and by New York University’s Steinhardt School of Culture, Education, and Human Development; Stern School of Business; Wagner School of Public Service, Graduate School of Arts and Sciences, or Tisch School of the Arts.

2. broadens work experience. The program helps students locate internships in a vast array of potential employment sites and places them in positions where they can develop new skills and gain access to potential employers.

3. gives access to food production companies, non-profit food organizations, policy organizations and advocacy groups, publishers, public relations and marketing firms, magazines, food distributors, food producers and educational institutions, as well as to the food professionals who work in them and enrich the program by serving as adjunct faculty and guest lecturers.

4. emphasizes development of critical thinking and research skills that help students analyze and solve problems that may be encountered in professional work.

5. offers experiential learning courses in global, domestic and urban venues.

CAREER OPPORTUNITIES
Food studies careers focus on the conceptual and creative aspects related to the role of food in culture and society. They involve product development; advertising, marketing and public relations; communications and media; writing and editing; styling, photographing, and testing; teaching; policy advocacy; consulting; economic development; and research.

Food studies careers can also occur in any place where food products are developed, produced, purchased, prepared, distributed, transported or served, including corporations and companies, hotels, resorts, spas, convention centers, airlines, educational institutions, health care facilities, community sites, government agencies, production companies, non-profit organizations, and consulting firms.

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

**FOOD-GE.2000** Current Research in Food Studies, **FOOD-GE.2033** Food Systems I, **FOOD-GE.2171** Food and Culture, **FOOD-GE.2215** Nutrition in Food Studies

**Policy & Advocacy:**

**FOOD-GE.2015** Agricultural Policy, **FOOD-GE.2034** Food Systems II: Topics, **FOOD-GE XXX** The Politics of Food, **FOOD-GE XXX** Food Legislation, Regulations & Enforcement, **FOOD-GE XXX** Food Advocacy, **FOOD-GE XXX** Economics of Food I: Consumer Behavior, **FOOD-GE XXX** Economics of Food II: Strategic Firm Behavior, **FOOD-GE.2036** Water, Waste, and the Urban Environment, **FOOD-GE.2261** Sustainability on the East End, **FOOD-GE.2110** International Food Regulations, **FOOD-GE.2250** Global Food Culture: Puebla, Mexico; New Orleans, **PUHE-GE 2319** Writing Grants and Fund Proposals RESCH-GE Basic Statistics

**Business & Social Entrepreneurship:**

**FOOD-GE.2006** 2006 Food Entrepreneurship, **FOOD-GE.2063** Research Apprenticeship-Supply Chain Management, **MGM-GB 3333** Foundations of Social Entrepreneurship, **CORI-GB 1306** Financial Accounting and Reporting, **MGM-GR. 2370** New Product Development, **CORI-GB.2310** Marketing

**Media, Social & Cultural Analysis:**

**FOOD-GE.2205** Theoretical Perspectives, **FOOD-GE.2019** Comparative Cuisine **FOOD-GE.2021** Food Writing, **FOOD-GE.2012** Food History, **FOOD-GE.2250** Global Food Cultures, **FOOD-GE.2230** Field Trips in Food, **FOOD-GE.2171** Food Photography, **FOOD-GE.2204** Food in the Arts, **FOOD-GE.2271** Food and Culture: New Orleans, **ANTH-GE 2171** Food and Culture: New Orleans, **ANTH-GE 2171** Anthropology of Food.

Students may choose electives from alternative areas of study or other courses of interest within NYU; other departments in Steinhardt (such as MCC, Environmental Conservation Education, etc.), Stern School of Business, Wagner School of Public Service, Tisch School of the Arts, and the Graduate School of Arts and Sciences.

SPECIAL OPPORTUNITIES
The department offers experiential courses, such as 4-credit graduate summer study abroad programs on food and nutrition in Tuscany, Hong Kong, Puebla, Paris, Florence, and New Orleans. These programs immerse participants in full experiences of global food, diet, culture, and history through classroom instruction, field trips, guest speakers, and hands-on workshops.

ADMISSION REQUIREMENTS
See general admission section, page 167.

Please be advised that licensing agencies and fieldwork placement facilities in your field of study may require that you undergo a criminal background check; the results of which the agency or facility must find acceptable prior to placement or licensure.
NYU Master of Public Health

**DIRECTOR**
James Macinko
240 Greene Street, 2nd Floor
212-992-6741

**DEGREE**
M.P.H.

Steinhardt participates in the Global Institute of Public Health’s Master of Public Health Program, which seeks to prepare students to become effective public health researchers, practitioners, and leaders by advancing public health knowledge and practice through research, education, outreach, and community engagement. By doing so, we aim to improve the health of diverse population groups at the local, national, and global levels. The NYU MPH program’s unique university-wide configuration allows it to draw upon faculty and other professionals from across the university and from partner organizations worldwide to design and deliver multidisciplinary educational, research, and practice-based training to enhance student experiences and promote continued professional development.

The NYU MPH program offers concentrations in Community and International Health, Global Health Leadership, and Public Health Nutrition.

For complete information on the NYU MPH program, including degree requirements, admissions, and program services, please refer to the NYU MPH website and bulletin at giph.nyu.edu/mph.

---

**Doctoral Programs**

**DIRECTORS**
Carolyn Dimitri
Food Studies
Niyati Parekh
Nutrition
James Macinko
Public Health

411 Lafayette, 5th Floor
212-998-5580

**DEGREE**
Ph.D.

The department offers doctoral education in (1) nutrition and dietetics, (2) food studies, and (3) participates in the doctoral program in public health through the NYU Global Institute of Public Health. Because the nutrition and dietetics and food studies 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.

**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 178-81. In addition to school requirements, the department requires 18 units of specialization courses.

**Nutrition and Dietetics**
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, applicants 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 167.

**Public Health**
For information on the doctoral program in public health, please visit giph.nyu.edu/phd.

**STEINHARDT FELLOWS**

**PROGRAM AND RESEARCH ASSISTANTSHIPS**
See page 180.

Please be advised that licensing agencies and fieldwork placement facilities in your field of study may require that you undergo a criminal background check, the results of which the agency or facility must find acceptable prior to placement or licensure.
Courses

The courses listed herein are to be offered in 2013–2015.

**NUTRITION/NUTR-GE**

Medical Nutrition Therapy
NUTR-GE.2037 45 hours: 4 units.

Beverages
NUTR-GE.2025 45 hours: 3 units.

Pediatric Nutrition
NUTR-GE.2041 30 hours: 3 units.

Maternal and Child Nutrition
NUTR-GE.2042 30 hours: 3 units.

Critical Care Nutrition
NUTR-GE.2043 30 hours: 3 units.

Sports Nutrition
NUTR-GE.2045 30 hours: 3 units.

Research Applications
NUTR-GE.2061 30 hours: 3 units.

Field Experience
NUTR-GE.2077 45 hours per unit: 3–4 units.

Advanced Nutrition: Proteins, Fats, and Carbohydrates
NUTR-GE.2139 30 hours: 3 units.

Advanced Nutrition: Vitamins and Minerals
NUTR-GE.2144 30 hours: 3 units.

Clinical Practice in Dietetics I
NUTR-GE.2146 150 hours per unit: 3 units. Restricted to NYU dietetic interns.

Clinical Practice in Dietetics II
NUTR-GE.2147 150 hours per unit: 3 units.

Nutrition Assessment Methods in Research
NUTR-GE.2178 30 hours: 3 units. Prerequisite: NUTR-UG.0085, UACHEM-0002.

Food Science and Technology
NUTR-GE.2184 45 hours: 3 units.

International Nutrition
NUTR-GE.2187 10 hours per unit: 1–3 units.

Research Methods
NUTR-GE.2190 30 hours: 3 units.

Nutritional Epidemiology
NUTR-GE.2192 30 hours: 3 units.

Weight Management
NUTR-GE.2194 30 hours: 3 units.

Nutrition-Focused Physical Assessment
NUTR-GE.2196 30 hours: 2 units.

Nutrition Counseling Theory and Practice
NUTR-GE.2198 30 hours: 3 units.

Nutrition Education
NUTR-GE.2199 30 hours: 3 units.

Seminar in Advanced Nutrition
NUTR-GE.2207 10 hours per unit: 1–6 units. Departmental permission required.

Complementary and Alternative Nutrition Therapies
NUTR-GE.2210 30 hours: 3 units.

Nutrition in Food Studies
NUTR-GE.2215 30 hours: 3 units.

Nutrition and Aging
NUTR-GE.2220 30 hours: 3 units.

Nutritional Aspects of Eating Disorders
NUTR-GE.2222 30 hours: 3 units.

Seminar in Advanced Nutrition
NUTR-GE.2280 10 hours: 1–6 units.

Seminar in Advanced Nutrition: Landmark Studies
NUTR-GE.2281 30 hours: 3 units.

Seminar in Advanced Nutrition: Genetics and Pediatrics
NUTR-GE.2281 10 hours: 1 unit.

Seminar in Advanced Nutrition: Ethical Issues in Nutrition and Health Care
NUTR-GE.2283 10 hours: 1 unit.

Seminar in Advanced Nutrition: Bariatric Surgery Weight Loss Management
NUTR-GE.2284 10 hours: 1 unit.

Seminar in Advanced Nutrition: Obesity in Clinical Practice
NUTR-GE.2285 30 hours: 3 units.

Seminar in Advanced Nutrition: Diseased Gut
NUTR-GE.2286 30 hours: 3 units.

Seminar in Advanced Nutrition: Nutrigenetics and Nutrigenomics
NUTR-GE.2287 30 hours: 3 units.

Independent Study
NUTR-GE.2300 30 hours: 3 units. See Departmental Courses section for additional listings.

**FOOD STUDIES**

Current Research in Food Studies
FOOD-GE.2000 10 hours: 1 unit

The Politics of Food
FOOD-GE.2000 10 hours: 3 units

Food Legislation, Regulations & Enforcement
FOOD-GE.2000 10 hours: 3 units

Food Advocacy
FOOD-GE.2000 10 hours: 3 units

Economics of Food I: Consumer Behavior
FOOD-GE.2000 10 hours: 3 units

Economics of Food II: Strategic Firm Behavior
FOOD-GE.2000 10 hours: 3 units

Foods Entrepreneurship
FOOD-GE.2006

Food History
FOOD-GE.2012 45 hours: 3 units

Agricultural Policy
FOOD-GE.2015 30 hours: 3 units

Food Markets: Concepts and Cases
FOOD-GE.2016 30 hours: 3 units

Contemporary Issues: Sustainability and Sovereignty
FOOD-GE.2017 30 hours: 3 units

Comparative Cuisines
FOOD-GE.2019 30 hours: 3 units

Food Writing
FOOD-GE.2021 30 hours: 3 units

Beverages
NUTR-GE.2025 45 hours: 3 units
Courses, continued

Urban Agriculture Planning and Implementation
NUTR-GE.2030  20 hours: 2 units.

Fieldtrips in Foods: Food Manufacturing
FOOD-GE.2234  10 hours: 1 unit.

Fieldtrips in Foods: Urban Agriculture
FOOD-GE.2232  10 hours: 1 unit.

Fieldtrips in Foods: Ethnic New York City
FOOD-GE.2233  10 hours: 1 unit.

Food Systems I
FOOD-GE.2033  30 hours: 3 units.

Advanced Topics in Food Studies
FOOD-GE.2240  30 hours: 3 units.

Advanced Topics in Food Studies: The Agro-Industrial Complex
FOOD-GE.2241  30 hours: 3 units.

Advances in Food Studies: Women and Food
FOOD-GE.2242  30 hours: 3 units.

International Food Regulation
FOOD-GE.2110  30 hours: 3 units.

Theoretical Perspectives
FOOD-GE.2205  30 hours: 3 units.

International Food and Nutrition
FOOD-GE.2063  30 hours: 3 units.

Food and Culture
FOOD-GE.2191  30 hours: 3 units.

Food in the Arts
FOOD-GE.2204  30 hours: 2 units.

Nutrition in Food Studies
NUTR-GE.2215  30 hours: 3 units.

Advanced Foods
FOOD-GE.2216  15 hours per unit: 1-3 units. Prerequisite: NUTR-GE.0085 or equivalent.

Fieldtrips in Foods
FOOD-GE.2230  10 hours: 1 unit.

Fieldtrips in Foods: Community Support Agriculture
FOOD-GE.2231  10 hours: 1 unit.

Fieldtrips in Foods: Urban Agriculture
FOOD-GE.2232  10 hours: 1 unit.

Fieldtrips in Foods: Ethnic New York City
FOOD-GE.2233  10 hours: 1 unit.

Waste, Water, and the Urban Environment
FOOD-GE.2036  30 hours: 3 units.

Research Apprenticeship in Food and Nutrition
FOOD-GE.2063  30 hours: 3 units.

International Food Regulation
FOOD-GE.2110  30 hours: 3 units.

Techniques of Regional Cuisine
FOOD-GE.2183  30 hours: 2 units.

Global Food Cultures
FOOD-GE.2250  40 hours: 4 units.

Global Food Cultures: Hong Kong
FOOD-GE.2251  40 hours: 4 units.

Global Food Cultures: Puebla, Mexico
FOOD-GE.2252  40 hours: 4 units.

Sustainability of Food Systems
FOOD-GE.2260  20 hours: 2 units.

Sustainability on the East End of Long Island
FOOD-GE.2261  20 hours: 2 units.

Food and Culture
FOOD-GE.2270  30 hours: 3 units.

Food and Culture: New Orleans
FOOD-GE.2271  30 hours: 3 units.

Food and Culture: Vermont
FOOD-GE.2272  30 hours: 3 units. See Departmental Courses section for additional listings.

PUBLIC HEALTH/PUHE

Epidemiology
PUHE-GE.2306  40 hours: 3 units.

Infectious Disease and Nutrition
PUHE-GE.2307  30 hours: 3 units.

Nutrition in Public Health
PUHE-GE.2215  30 hours: 3 units.

International Health and Economic Development
PUHE-GE.2314  30 hours: 3 units.

Public Health Through Film and Fiction
PUHE-GE.2315  30 hours: 3 units.

International Community Health Seminars
PUHE-GE.2316  30–180 hours: 6 units.

Global Issues in Public Health (Puebla, Mexico)
PUHE-GE.2317  30 hours: 3 units

Assessing Community Health Needs
PUHE-GE.2318  45 hours: 3 units.

Writing Grants and Funding Proposals for Health-Related Programs
PUHE-GE.2319  30 hours: 3 units.

History and Principles of Public Health
PUHE-GE.2322  30 hours: 3 units.

Advocating for Community Health
PUHE-GE.2335  30 hours: 3 units.

Program Planning and Evaluation
PUHE-GE.2349  30 hours: 3 units.

Social and Behavioral Determinants of Health
PUHE-GE.2355  30 hours: 3 units.

Environmental Health Problems
PUHE-GE.2356  30 hours: 3 units.

Internship and Seminar in Public Health
PUHE-GE.2360  Minimum of 180 hours: 3 units. Fall, spring, summer.

Research Methods in Public Health
PUHE-GE.2361  30 hours: 3 units. Fall. Open only to public health students.

Professional Writing in Public Health
PUHE-GE.2365  30 hours: 3 units.
Courses, continued

- **Perspectives on Reproductive Health**
  PUHE.GE.2374 30 hours: 3 units.

- **International Population and Family Health**
  PUHE.GE.2383 30 hours: 3 units.

- **Health Communications: Theory and Practice**
  PUHE.GE.2405 30 hours: 3 units.

- **Community-Based Health Interventions**
  PUHE.GE.2410 30 hours: 3 units.

---

**DEPARTMENTAL COURSES/**

- **Nutrition, Food Studies, and Public Health: New Graduate Student Seminar**
  FOOD.GE.2000.001 and NUTR.GE.2000.002 3 hours: 0 units.

- **Sensory Evaluation of Foods**
  FOOD.GE.2010 30 hours: 3 units.
  Prerequisite: NUTR-UG.1185.

- **Research Applications**
  NUTR.GE.2061 30 hours: 3 units.

- **Research Apprenticeship in Food and Nutrition**
  NUTR.GE.2063 45 hours per unit: 1-6 units.

- **Food Science and Technology**
  NUTR.GE.2184 45 hours: 3 units.
  Prerequisites: NUTR-UG.0085, V25.0002.

- **Research Methods**
  NUTR.GE.2190 30 hours: 3 units.

- **Independent Study**
  NUTR.GE.2300 45 hours per unit: 1-6 units; hours to be arranged through advisement.

- **Doctoral Seminar**
  NUTR.GE.3098 10 hours: 1 unit.