

DEPARTMENT OF NUTRITION AND FOOD STUDIES

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Faculty

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Staff

Nancy Rindfuss, Didactic Program in Dietetics Director
Nicole Beckwith, Director of MA in Nutrition Science
Mairead Kiernan, Kitchen Operations Manager
Matthew Murphy, Procurement Specialist
Janet Baris, Administrative Assistant

The undergraduate program in Nutrition offers majors and minors in both Nutrition and Nutrition Science. The Nutrition major meets the pre-requisite guidelines to apply to a dietetic internship to become a Registered Dietitian. The 124 credit B.S. degree program in nutrition includes coursework in 1) science: chemistry, biology, physiology, and biochemistry and 2) food: safety, science, and service management. The nutrition curriculum includes nutrition in health, life span, research methods, medical nutrition therapy, community nutrition, nutrition education and counseling. Opportunities for fieldwork provide students with hands-on experience.

The Nutrition Science major is based upon the sciences and a flexible nutrition curriculum to meet the pre-health (medical school, physician assistant, physical therapy, etc.) curriculum needs. The 124 credit B.S. degree program in nutrition science emphasizes general and organic chemistry, biology, physiology, biochemistry and if needed physics. The nutrition curriculum includes nutrition in health, life span, research methods, medical nutrition therapy, and nutrition classes of the student's choice.

Facilities

The Nutrition Assessment, Consultation and Education (ACE) Center, and its expanded location ACE Center II, offer a hands-on learning laboratory to prepare students with traditional and emerging professional competencies critical to nutrition practice. The Healthy Communities Research Lab partners with local communities to improve childhood nutrition, particularly in underserved populations. The Nutrigenomics Lab explores how nutrition - especially in healthy fats such as omega 3s - can help prevent obesity from the very start of life. And the Social-Emotional Learning and Functioning (SELF) Lab examines how children and teens learn to manage their emotions, behavior and attention - skills that are vital to success in school and life. Falk College also houses modern food laboratories in the Susan R. Klenk Learning Café and Kitchens, which includes an experimental food lab kitchen, commercial kitchen,

baking nook, and café. A video camera system allows faculty and chef instructors to broadcast classes, food demonstrations, and seminars from Falk College to anywhere on campus and across the country.

Programs

- Nutrition Minor (<https://coursecatalog.syracuse.edu/undergraduate/sport/nutrition-food-studies/nutrition-minor/>)
- Nutrition Science Minor (<https://coursecatalog.syracuse.edu/undergraduate/sport/nutrition-food-studies/nutrition-science-minor/>)
- Nutrition Science, BS (<https://coursecatalog.syracuse.edu/undergraduate/sport/nutrition-food-studies/nutrition-science-bs/>)
- Nutrition, BS (<https://coursecatalog.syracuse.edu/undergraduate/sport/nutrition-food-studies/nutrition-bs/>)