What Can I Do With A Major In: Nutrition and Dietetics

DESCRIPTION
A sound academic foundation that facilitates the development of effective, engaged dietetic professionals who will integrate their knowledge, skills and values in application of current evidence in food/nutrition science to improve the health of individuals and diverse communities.

WHAT JOBS ARE AVAILABLE?

Caterer
Chief Dietitian
Chef
Clinical Dietitian
Consultant Dietitian
Cooperative Extension Agent
Dietetic Technician
Enologist
Flavor Chemist
Food Inspector
Food Product Sales
Food Scientist
Food Service Manager
Food Technologist
Nutrition Journalist
Product Representative
Public Health Nutritionist
Restaurant Manager
Sports Nutritionist
Teacher/Professor
Weight Loss Specialist

WHO EMPLOYS STUDENTS WITH THIS MAJOR?

Colleges and universities | Restaurants | Government agencies | Convention halls and entertainment venues | Amusements parks and cruise ships | Hospitals and health organizations | Hotels and resorts

INTERNSHIP INFORMATION
The Western Carolina University Dietetic Internship is a ten month post-baccalaureate program that prepares entry-level registered dietitians for careers in a variety of healthcare settings including hospitals, healthcare agencies, schools, food industries, and private practice.

WCU's Dietetic Interns provide meaningful external engagement and service during the required 1200 supervised practice hours in hospitals, health departments, medical clinics, school systems and other nonprofits in western NC.


Many local businesses have hired WCU students as Nutrition & Dietetic interns.

Mission+St. Joseph's Hospital
Spartanburg Regional Medical Center
Wake Forest Baptist Medical Center
Park Ridge Hospital
Broughton Hospital
Margaret Pardee Memorial Hospital
MedWest Haywood Med Center & Harris Hospital

Cherokee Indian Hospital
Highlands Cashiers Hospital
Transylvania Community Hospital
VA Medical Center
Rutherford Regional Hospital
Angel Medical Center
Asheville Kidney Center
WHAT SKILLS ARE LEARNED IN THE CLASSROOM?
Independent Worker | Information Handling & Organization | Curiosity and Creativity | Attention to Detail | Oral & Written Communication | Analyze Data and Numbers | Athletic and Mechanical Skills | Innovative Talents | Problem Solving | Technical Skills | Teamwork

KNOWLEDGE
1. Effective communicators. Students will speak and write effectively.
2. Knowledgeable of nutrition as it relates to exercise, health, and sports science.
3. Decision makers and problem solvers. Students will be able to identify needed actions or presented problems, find and use appropriate information to address the action or problem, identify alternative solutions, and make decisions.
4. Effective group members. Students will work effectively in groups.
5. Gained knowledge in supporting areas such as biochemistry, physiology, genetics and biotechnology.
6. Knowledgeable of dietary needs for special clients and how to accommodate them.

Interested in the classes you’ll be taking? Check your eight semester program here:

PROFESSIONAL RESOURCES
● Academy of Nutrition and Dietetics - http://www.eatright.org
● International Confederation of Dietetic Associations - http://www.internationaldietetics.org
● Tip: Join LinkedIn groups that are related to your career interest. Need help finding groups? Check out the “Groups You May Like” link under the Interests/Groups tab. Review the groups that professionals in your field of interest have joined and consider joining them as well.

ADDITIONAL INFORMATION SOURCES
● See the Dietetic Association Career Development page at:
http://www.eatrightpro.org/resources/career/career-development
● Occupational Outlook Handbooks from the Bureau of Labor Statistics:

FOR ADDITIONAL INFORMATION
Department of Nutrition and Dietetics Department
Health and Human Sciences Building 109
828-227-3512
hqmarques@email.wcu.edu

Center for Career and Professional Development
Killian Annex 205
828-227-7133
careerservices@wcu.edu