



The University of Akron

**School of Exercise and Nutrition Sciences**

# **Food and Environmental Nutrition Handbook**

## **DISCLAIMER**

The information in this manual is designed to help guide students in their undergraduate Food and Environmental Nutrition curriculum. Its contents are subject to change and to be utilized as a reference only. Please contact your advisor for any questions that are either not covered or clearly stated in this manual.

**Updated Spring 2022**

## Table of Contents

<b>INTRODUCTION</b> .....	<b>3</b>
<b>BECOMING A FOOD INDUSTRY PROFESSIONAL</b> .....	<b>3</b>
OPPORTUNITIES IN NORTHEAST OHIO.....	3
STEPS FOR BECOMING A FOOD INDUSTRY PROFESSIONAL .....	4
<b>MISSION STATEMENT, GOALS, AND MEASURES</b> .....	<b>4</b>
ADMISSION REQUIREMENTS .....	4
<b>POLICIES FOR THE FEN PROGRAM:</b> .....	<b>5</b>
ACADEMIC POLICIES: .....	5
DISCIPLINARY POLICY: .....	5
ATTENDANCE AND PUNCTUALITY:.....	6
PLAGIARISM AND ACADEMIC DISHONESTY:.....	6
INSURANCE POLICY:.....	6
BACKGROUND CHECKS AND DRUG SCREENS: .....	7
ASSESSMENT OF PRIOR LEARNING/COURSE CREDIT THROUGH EXAMINATION:..	7
STUDENT CONDUCT .....	7
<b>FOOD AND ENVIRONMENTAL NUTRITION ASSOCIATION</b> .....	<b>7</b>
<b>THE NUTRITION CENTER</b> .....	<b>7</b>
LACTATION ROOM.....	8
<b>FEN CURRICULUM H40112BST (UPDATED 12/22/2021)</b> .....	<b>8</b>
<b>TRANSFER TO THE COLLEGE OF HEALTH PROFESSIONS</b> .....	<b>11</b>
<b>ADVISING</b> .....	<b>11</b>
<b>SCHOLARSHIPS</b> .....	<b>11</b>
<b>BULLETIN BOARD</b> .....	<b>12</b>
<b>PROGRAM COSTS</b> .....	<b>12</b>
<b>KAPPA OMICRON NU</b> .....	<b>12</b>
<b>THE INSTITUTE OF FOOD TECHNOLOGISTS CODE OF PROFESSIONAL CONDUCT</b> .....	<b>12</b>
<b>SCHOOL OF EXERCISE AND NUTRITION SCIENCES CONTACTS</b> .....	<b>13</b>
<b>SIGNATURE PAGE</b> .....	<b>14</b>

## INTRODUCTION

This handbook is designed to provide background information and answer your questions regarding the major and the profession. Included are program requirements and the student responsibilities. It should assist you in planning your course schedule and in preparing yourself for graduation and your post-graduation goals in Food and Environmental Nutrition (FEN). Please keep this handbook and refer to it during your matriculation through the University of Akron's Food and Environmental Nutrition program. **You are responsible** for all University and Program regulations specified in the UA catalog for the year you entered the university and those guidelines that are reviewed in this handbook. The Nutrition & Dietetics Faculty welcome you as a future student in dietetics and hope to serve you to the fullest in your academic and professional goals.

## BECOMING A FOOD INDUSTRY PROFESSIONAL

Food industry trends are fast evolving to meet challenges related to government safety and labeling regulations, consumer demands and preferences, and the desire for innovative and progressive food products. To meet these challenges, food science professionals will have abundant opportunities in the broader food and agriculture sector. John D. Floras, President, Institute of Food Technologists (IFT), cites the following opportunities in food science. "To meet IFT's vision of a safe and abundant food supply for healthier people everywhere, we must educate successive generations of capable professionals dedicated to the science of food." These challenges and opportunities include the issues of greater consumer involvement, demand for a safe food supply, improved human health and nutrition, and rapid advancement in science and technology. The U.S. Department of Agriculture and Purdue University issued a recent joint report with estimates indicating nearly 3,000 open food science positions will be left without qualified candidates annually (Floras, 2008).

FEN prepares and equips students for the food industry's fast pace and cross-functioning team approach. With a strong food, science, and nutrition-based curriculum partnered with business and management, graduates can address and contribute to innovative solutions to the evolving challenges of the food industry. Current graduates are working in many different areas, such as: quality control/ assurance, regulatory affairs, sensory analysis, labeling, product development, recipe analysis and formulation.

Additionally, internships are available to enhance the student experience at The University of Akron. Current partnerships exist with local food industry to provide the experience needed to help students thrive in their career. Every aspect of FEN – its mission, courses, core competencies, and internships – was developed in partnership with experts in the food industry.

## OPPORTUNITIES IN NORTHEAST OHIO

The goal of Food and Environmental Nutrition students is to be employed by food industry manufacturers. However, there is an increased emphasis on marketing and the consumer. Large and small food manufacturers and related businesses continue to request graduates who are knowledgeable and who would be qualified to develop and analyze recipes, create product information labels, market recipes and food products, and provide consumer information utilizing current technology. For these graduates we have requests from many large, local food manufacturers in Northeast Ohio. These candidates need to meet the qualifications for understanding the science of food production, product design and market testing, sensory

evaluation, consumer preferences, health and nutrition, and technology required to create interactive websites for industry and consumers.

The objective of the major is to provide for a degree to qualify students for the food industry including food marketing, entrepreneurship, food product design and development, food regulation, food promotion, brand development, community agriculture, and quality assurance/quality control.

## STEPS FOR BECOMING A FOOD INDUSTRY PROFESSIONAL

Becoming a food industry professional is a streamlined process starting with a specific set of academic requirements. The curriculum includes The University of Akron general education coursework needed to meet the baccalaureate core requirements. These include courses in chemistry, biology, microbiology, psychology, nutritional sciences, anatomy and physiology, biochemistry, food system management, applied nutrition, nutrition assessment, medical nutritional therapy, nutrition education and counseling. The FEN program ensures a solid foundation in the science curriculum, and continues to provide solid knowledge of business, food science, and nutrition.

Internships are available during the academic experience. They are not required but are recommended as they provide additional knowledge and experiences not obtained in the classroom setting. These experiences are generally flexible and can be completed during the semester or in the summer. Plan to see your advisor early to discuss these opportunities. Following the successful completion of the program, students are eligible seek employment in the food industry.

## MISSION STATEMENT, GOALS, AND MEASURES

### Mission of the Food and Environmental Nutrition Program

The mission of the Food and Environmental Nutrition Program is to develop students with the expertise needed in the food and nutrition industry today and tomorrow. The program serves to meet the strong national demand for expertise in food, nutrition, and business, as well as the employment needs of food manufacturers and related businesses, and the growing interest in sustainability and locally grown food resources. FEN graduates have earned a Bachelor of Science which prepares them for a successful career in the food industry.

## ADMISSION REQUIREMENTS

To be considered for admission into the FEN program, the student must be admitted to The University of Akron. After completion of 30 credits of coursework and a minimum GPA of 3.0, students can apply for admission into the College of Health and Human Sciences and then the School of Exercise and Nutrition Sciences.

All prerequisites (i.e., courses listed as first year courses) must be completed at the time of application. A student must have earned a “C” or better in any prerequisite course (grades of “C- or less” must be repeated in accordance with the Policy and Procedures outlined in this handbook). Note: Completion of all admission criteria does not guarantee admission into the FEN major. See Academic Policies for further clarification about progression through the program. To speak with an academic advisor about the FEN program, please contact: Joan Ogg, Academic Adviser Phone: 330-972-5875, email: [jsteese@uakron.edu](mailto:jsteese@uakron.edu), office: Mary Gladwin Hall, 313.

## POLICIES FOR THE FEN PROGRAM:

### ACADEMIC POLICIES:

- Students must be admitted to the College of Health and Human Sciences.
- To be admitted into FEN, the student must have a minimum GPA of 3.0 AND have a “C” (2.00) or better in all the prerequisite courses, which includes all the courses listed in the first year on the curriculum guide. (See Curriculum Guide)
- For continued participation in FEN, students must maintain a cumulative 3.0 GPA each semester
- Students not earning a “C” or better in any of the curriculum courses may not progress into future courses in the FEN program.
- To progress in the FEN program students may not repeat any course requirement more than once. If, after the first repeat, a student has not earned a “C” or better in a course, they will be dropped from the program.
- Once dropped from FEN, students will not be permitted to re-enter the program.
- A student must earn a “C” or better in all pre-requisite courses to progress into the higher-level course.
- The Department of Developmental Programs provides free academic support to all students. Reading, writing, and study skills are evaluated, and recommendations made for improvement. The Department of Testing and Counseling provides free support to students with personal or academic concerns.
- Books purchased initially, while costly, will form the nucleus of the student's professional library. Your books are the basis for preparation for the career. **DO NOT SELL BACK YOUR TEXTBOOKS - YOU WILL NEED THEM IN THE FUTURE.** Workbooks and handbooks are also required for some courses.

### DISCIPLINARY POLICY:

- Students are advised to become aware of the disciplinary procedures published in The University of Akron Rules and Regulations Concerning Campus Conduct and Student Discipline Procedures. Information is available at [Student Code of Conduct](#).
- Student group concerns must be submitted one week in advance for inclusion on the agenda at the dietetic faculty meetings. Students may be represented on all decision-making committees of the program as appropriate for student input. They may also be actively involved with curricular development, evaluation, and revision of the program. Individual student concerns should have prior review by the appropriate faculty member.
- Students are expected to adhere to The University of Akron Code of Student Conduct.

## ATTENDANCE AND PUNCTUALITY:

- Attendance and punctuality (100%) in class is expected unless excused for unusual circumstances by the instructor. This participation is imperative for building a sound foundation of theoretical concepts leading to competent professional performance in all areas of dietetics. Students should take into consideration the need for recommendations for internship applications.
- In case of illness and/or unanticipated absence, the student is expected to notify the course instructor.
- Punctuality demonstrates self-responsibility and is expected for class, scheduled field trips, or seminars. Please allow sufficient time for travel. If you must be absent for class, you must notify the instructor prior to the start of the class.
- Students will be required to attend pertinent educational seminars as they arise, for which registration fees may be required. The student's time must be flexible, as some experiences and field trips may be scheduled on short notice. Transportation to these seminars will be the responsibility of each student, and punctuality is expected. Professional dress with lab coats (no jeans) is usually worn on field trips, unless otherwise directed.
- Students are expected to attend professional meetings/conferences as assigned throughout the program. If a student is absent due to an emergency, alternate arrangements must be made with the instructor. The student may be required to research and present a related topic to classmates as assigned by instructor or to substitute another professional meeting(s), if approved by instructor.

## PLAGIARISM AND ACADEMIC DISHONESTY:

- Academic misconduct (plagiarism, cheating on exam, etc.) will have the matter resolved and penalty assessed in a confidential session with the respective faculty member and school director
- If the matter is not resolved in the above manner, the student will be referred to the formal student disciplinary procedure through the Office of Student Judicial Affairs.
- Refer to the Policies and Procedures of the Department of Student Judicial Affairs on the UA website at [Student Conduct and Community Standards](#)

## INSURANCE POLICY:

- Professional liability insurance is required and will be provided by the university blanket policy through course fees for 7760:310 (Food Systems Management I). The director of the school arranges this through the university.
- The student is responsible for their safety in travel to and from field trips and other assigned areas.

## BACKGROUND CHECKS AND DRUG SCREENS:

- Drug testing and criminal background checks are not required by the FEN program, but the students will be responsible to obtain the necessary items required if needed in their internship or related experiences.

## ASSESSMENT OF PRIOR LEARNING/COURSE CREDIT THROUGH EXAMINATION:

- Prior learning will be evaluated on an individual basis, case by case.
- UA transfer services will be responsible for evaluating the General Education requirements.
- The Nutrition & Dietetics faculty will be responsible for evaluating the classes specific to the faculty member's specific area. The student may be asked to provide official transcripts, syllabi, and any other documentation that the instructor deems necessary to evaluate the course content. The FEN director and the course instructor will base their decision on the information provided.
- Students wishing to receive credit for a course through examination must confer with the course instructor and FEN director. In general, a comprehensive exam will be given to the student. A grade of "C" or better must be received on the exam to earn credit for the course.
- Credit for courses taken more than 5 years prior to the time of application to the program must be repeated unless given permission by the School Director.

## STUDENT CONDUCT

While enrolled in The University of Akron's Food and Environmental Nutrition program students are expected to uphold the image of the university as well as the profession. During professional meetings, public/professional outreach, and all other occurrences that involve the university or the profession, students are expected to dress appropriately and professionally while acting ethically and professionally. Not acting so, may result in removal from a course or program and a possible negative influence on grade and / or letters of recommendation.

## FOOD AND ENVIRONMENTAL NUTRITION ASSOCIATION

The University of Akron Food and Environmental Nutrition Association is open to all interested undergraduate and graduate students at the university. The purpose of this organization is to introduce students to career opportunities in the food industry through plant tours, professional panels, and lively discussion about new technologies in the food industry. Contact the faculty advisor (330-972-8842), watch the FENA bulletin board for meeting notices, and/or talk to one of the student officers for more information. New officers are elected yearly, and names are posted on the FENA bulletin board.

## THE NUTRITION CENTER

The Nutrition Center at The University of Akron is a multi-faceted facility designed to engage students, faculty, and professionals in nutrition education, laboratory science, and integrative research. Students are encouraged to participate in research, nutrition and wellness projects, and equipment and software training. The Nutrition Center offers exposure to different laboratory techniques that include metabolic testing, anthropometric assessment, and bioelectrical impedance analysis (BIA). The Nutrition Center offers nutrition education materials for student and professional use. Please call 330-972-2836 for more information.

Students are welcome to use a wide array of resources in the Nutrition Center, including the computer lab and printer (using applied Zip Card fees), and nutrition education materials that can be checked out for a period of two weeks at a time. **Students must sign in at the front desk** to use all services. The copy room, refrigerator, and microwave are not permitted for student use.

## LACTATION ROOM

The Nutrition Center also offers a Lactation Room, which is available between the hours of 8:30am and 4:30pm. Anyone using the Lactation room must sign in at the front desk. A small refrigerator is provided for expressed breast milk, and a sink is located nearby for washing hands and cleaning pump materials. Expressed milk must be labeled, dated, and milk must be picked up each day by 4:30pm. It is the responsibility of the user to clean up any mess made in the room, and cleaning supplies are provided for such events.

## FEN CURRICULUM H40112BST (updated 12/21/2021)

The following information has official approval of the **School of Exercise and Nutrition Sciences** but is intended only as a supplemental guide. Official degree requirements are established at the time of transfer and admission to the degree-granting college. *Completion of this degree within the identified time frame below is contingent upon many factors, including but not limited to class availability, following the sequence of classes as listed below, total number of required credits, work schedule, finances, family, course drops/withdrawals, successfully passing courses, prerequisites, among others.* The transfer process is completed through an appointment with your Academic Advisor.

**\*Preadmission courses: A grade of “C” or higher is required.** A minimum combined 3.0 GPA is required.

Early transfer to the College of Health and Human Sciences can occur after completing 12 credits at The University of Akron, completion of at least one core science course and earning a 3.0 GPA at The University of Akron.

*Italicized* courses fulfill General Education requirements. Unless a course is specified, refer to the General Education guide at [General Education Requirements](#)

1 <sup>st</sup> Year	Fall Semester	Credit Hours	Prerequisites
*3300:111	<i>English Composition I</i>	3	Appropriate placement by advisor
*3470:260	<i>Basic Statistics</i>	3	3450:100 or appropriate placement  Appropriate placement by advisor
*3150:114	<i>Intro to General, Organic &amp; Biochemistry Lecture</i>	4	corequisite: 3150:111
*3150:115	<i>Intro to General, Organic &amp; Biochemistry Lab</i>	1	corequisite: 3150:110
*3850:100	<i>Introduction to Sociology</i>	3	

*7760:120	Career Decisions in Nutrition	1	
<b>Total</b>		<b>15</b>	

<b>1<sup>st</sup> Year</b>	<b>Spring Semester</b>		
*3300:222	<i>Technical Report Writing</i>	3	<b>3300:111 or equivalent</b>
6400:200	<i>Foundations of Personal Finance</i>	3	
*7600:105	<i>Introduction to Public Speaking</i>	3	
*7760:133	<i>Nutrition Fundamentals</i>	3	
*3100:130	<i>Principles of Microbiology (Lecture/Lab)</i>	3	
<b>Total</b>		<b>15</b>	

<b>2<sup>nd</sup> Year</b>	<b>Fall Semester</b>		
2780:206	Applied Human Anatomy & Physiology I	3	corequisite: 2780:210
2780:210	Applied Human Anatomy & Physiology I Lab	1	corequisite: 2780:206
7760:250	Food Science Lecture (Fall or Spring)	3	7760:133, 7760:120, 150:110, 3150:111, 3150:112, 3150:113. corequisite: 7760:251
7760:251	Food Science Lab (Fall or Spring)	1	7760:133, 7760:120, 3150:110, 3150:111, 3150:112, 3150:113. corequisite: 7760:250
3750:100	Introduction to Psychology	3	
	Art or Humanities Requirement	3	
<b>Total</b>		<b>14</b>	

<b>2<sup>nd</sup> Year</b>	<b>Spring Semester</b>		
2780:207	Applied Human Anatomy & Physiology II	3	2780:206 corequisite: 2780:211
2780:2011	Applied Human Anatomy & Physiology II Lab	1	corequisite: 2780:207
6200:201	Accounting Principles I (Note b)	3	24 credits completed
3600:120	Introduction to Ethics (Recommended Humanities Requirement)	3	32 credits & 3300:112 or equivalent
6300:201	Introduction to Entrepreneurship	3	
	Arts Requirement		
<b>Total</b>		<b>16</b>	

<b>3<sup>rd</sup> Year</b>	<b>Fall Semester</b>		
7760:310	Food Systems Management I (Fall only) (Note c)	4	7760:250, 6200:201 or 2420:211 and 2420:212. 7760:314 corequisite

7760:314	Food Systems Management I Field Experience (Fall only)	2	7760:250 prerequisite 7760:310 corequisite
7760:400	Nutrition Communication and Education Skills	3	7760:133 or 7760: 316
7760:426	Human Nutrition	3	7760:133, 7760:228, 3100:202, 3100:203, 3150:112, 3150:113
3250:200	Principles of Microeconomics	3	
<b>Total</b>		<b>15</b>	

<b>3<sup>rd</sup> Year</b>	<b>Spring Semester</b>		
6600:205	Marketing Principles	3	24 hours college credit
7760:470	The Food Industry (Spring only)	3	7760:250
7760:321	Experimental Foods (Spring only)	3	7760: 250, 3150:110, 3150:111, 3150:112, 3150:113
7760:340	Meal Management	3	
6500:301	Management Principles and Concepts	3	48 credit hours
<b>Total</b>		<b>15</b>	

<b>4<sup>th</sup> Year</b>	<b>Fall Semester</b>		
7760:412	Introduction to Food Regulation (Fall only)	3	
7760:474	Cultural Dimensions of Food (Fall only)	3	
7760:476	Developments in Food Science (Fall only)	3	7760:250
6600:355	Consumer Behavior	3	6600:205
	Elective (Note a)	3	
<b>Total</b>		<b>15</b>	

<b>4<sup>th</sup> Year</b>	<b>Spring Semester</b>		
7760:447	Senior Seminar: Critical Issues in Nutrition	1	Senior standing
6600:440	Brand Management	3	6600:205 and 6600:355
	Complex Issues Requirement	3	
	Global Diversity Requirement	3	
	Elective (Note a)	3	
	Elective (Note a)	3	
<b>Total</b>		<b>16</b>	
	<b>Minimum Credits for Degree</b>	<b>121</b>	

**ALERT: 1) By the end of your first 48 credit hours attempted, you should have completed your General Education, English, Math, and Oral Communication (Speech) requirements.**  
**2) By the end of your first 48 credit hours attempted, you should have declared a major and transferred to (been accepted by) a degree granting college at The University of Akron.**

Notes:

- a. A student in the FEN program will complete 9 credit hours of electives.  
Recommended Electives: Analytic Geometry-Calculus I (3450:221), Exploring Biology (3100:106); Legal and Social Environment of Business (6400:220); The Anthropology of Food (3230:420); Organic Chemistry Lecture I (3150:263); First Aid and CPR (5550:211). A Business Administration Minor for Non-Business Majors is incorporated in this program. Student will need to contact a business advisor to include the minor in their DPR. A pre-MBA minor is another recommended option if a Master's in Business Administration is desired after obtaining a bachelor's degree.
- b. 2420:211, Essentials of Accounting *AND* 2420:212, Basic Accounting II may be substituted for 6200:201, Accounting Principles I.
- c. A \$35.00 fee for Liability Insurance is collected as part of course fees and provides you with required malpractice coverage.

## CAREER SERVICES

Seniors should register with the [Career Services](#), keeping their addresses updated after graduation (no fee). Job opportunities and employer literature are also available in the Nutrition Center.

## TRANSFER TO THE COLLEGE OF HEALTH AND HUMAN SCIENCES

Students should apply to the college upon the attainment of:

- **an overall 3.0 grade point average or higher.**
- **at least 12 credits completed at The University of Akron**
- **at least one prerequisite science course completed**

Students can arrange inter-college transfers through an appointment with their academic advisor; advisor contact information is listed in "My Akron."

## ADVISING

Students may transfer directly into the Food and Environmental Nutrition Program upon admission to the College of Health and Human Sciences and be referred to an academic advisor by calling (330) 972-7319. Students should schedule an advisement conference at least once a year. **Faculty are available for conferences by appointment only.** Courses may be waived or substituted only by special permission from the School Director, Academic Advisor, and the College Dean. All approved changes must be in writing.

## SCHOLARSHIPS

Scholarships are available from various sources (including the School of Exercise and Nutrition Sciences and the Institute of Food Technologists) throughout the school year. Information regarding scholarships is posted on the dietetics bulletin board in Schrank Hall South. Deadlines for applications will vary; it is the student's responsibility to: 1) request application forms, 2) request letters of recommendation from the faculty if required, forms are generally available at the front desk, and 3) mail all materials to be received before the posted deadline dates.

## BULLETIN BOARD

Please check the bulletin board frequently outside the school's office for relevant information.

## PROGRAM COSTS

In addition to tuition and textbook costs, a student will pay for: uniforms, lab coats, shoes, name tags, medical and liability insurance, lab fees (course and clinical lab fees) transportation to grant and course activities, field experiences, cost of attendance at professional meetings, living expenses, etc.

## KAPPA OMICRON NU

Kappa Omicron Nu is a national honorary society. The completed application and a copy of the student's academic record should be submitted to the Kappa Omicron Nu advisor at the beginning of the semester following the attainment of the following requirements. He or she must:

- Be a sophomore, junior, or senior student.
- Signify intent to complete a major or minor in Food and Environmental Nutrition.
- Have a minimum GPA of 3.3 in Food and Environmental Nutrition and a 3.0 overall.
- Have completed 48 semester hours or 72 quarter hours of college work or the equivalent thereof, and at least 8 semester hours (or 12 quarter hours) equal 2/3 quarter hours).
- Show evidence of superior personal qualities and potential leadership ability.

## THE INSTITUTE OF FOOD TECHNOLOGISTS CODE OF PROFESSIONAL CONDUCT

*All members of the Institute of Food Technologists shall adhere to the following code of ethics. These basic tenets of professionalism are essential elements to assure the integrity, honor and dignity of the Institute and its members.*

Members of the Institute of Food Technologists shall:

1. Work to ensure the health, safety, and well-being of the public
2. Report all scientific research properly and accurately
3. Acknowledge the work and publications of others properly and accurately
4. Treat all colleagues and co-workers with respect and in accordance with the Institute's established diversity policy
5. Use or reference the Institute's name, logo, and other marks only after receiving prior written approval from the Institute to do so
6. Maintain proprietary information in confidence or obtain prior approval from the owner before using or disclosing such information to third parties
7. Act in compliance with all applicable authorities and laws
8. Maintain objectivity when reviewing scientific work, publications, or journals
9. Avoid conflicts of interest and any appearance of impropriety
10. Not plagiarize the research of others or use the research of others without proper authorization.

## SCHOOL OF EXERCISE AND NUTRITION SCIENCES CONTACTS

Geraldine Wells Administrative Assistant	<a href="mailto:gwells@uakron.edu">gwells@uakron.edu</a>	330-972-7319
Joan Ogg Academic Advisor	<a href="mailto:jsteese@uakron.edu">jsteese@uakron.edu</a>	330-972-5875
Judith A. Juvancic-Heltzel Interim Director of the School of Exercise & Nutrition Sciences	<a href="mailto:jaj52@uakron.edu">jaj52@uakron.edu</a>	330-972-6273
Christin Seher Co-Director, EX[L] Center	<a href="mailto:cld37@uakron.edu">cld37@uakron.edu</a>	330-972-6322
Leann Schaeffer Director of the Coordinated Program in Dietetics	<a href="mailto:ls60@uakron.edu">ls60@uakron.edu</a>	330-972-6046
Patricia Anzo Director, Nutrition Center	<a href="mailto:apanzo@uakron.edu">apanzo@uakron.edu</a>	330-972-6755
Amy Stevens Laboratory Technologist	<a href="mailto:holfora@uakron.edu">holfora@uakron.edu</a>	330-972-6605
Pei-Yang Liu Food and Environmental Nutrition Advisor: Food and Environmental Nutrition Association	<a href="mailto:liu4@uakron.edu">liu4@uakron.edu</a>	330-972-8842

## SIGNATURE PAGE

I \_\_\_\_\_ (Please Print Name) have read and comprehend the information presented in the UA FEN Handbook. I agree to abide by the policies set forth in this handbook throughout the remainder of my undergraduate studies in dietetics at The University of Akron.

---

FEN Student Signature

Date

---

FEN Advisor Signature

Date

Pei-Yang Liu, PhD, RD, LD  
Associate Professor, Food and Environmental Nutrition  
College of Health and Human Sciences  
The University of Akron  
210 Schrank Hall South  
Akron, OH 44325-6102  
**330.972.8842 (liu4@uakron.edu)**