Location, Location, Location

Oxford has been called the "Little Easy," and there's good reason to compare it with its larger Louisiana cousin. "Newshour with Jim Lehrer" called Oxford "a cultural mecca in America." Oxford also is included in The Best 100 Small Towns in America and is featured in Most Beautiful Cities in the South.

Life in Oxford deserves all this attention. Turner South Television says attractions from the historic Courthouse Square to William Faulkner’s Rowan Oak are part of what makes Oxford so distinctive. Best of all is probably the live music you’ll find in Oxford nearly every night. Mississippi Magazine called Oxford a “hub of cultural activity, from honky-tonk to opera.”

For More Information

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Visit our website: www.olemiss.edu/depts/nhm

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Why Dietetics and Nutrition at The University of Mississippi?

> Forbes magazine has recently listed The University of Mississippi as one of its Top 20 “Best Buy” Colleges.

> We are small enough to be student oriented, but large enough to offer our students a wide variety of educational opportunities. The Department of Nutrition and Hospitality Management is dedicated to providing a quality undergraduate experience to all dietetics and nutrition majors.

> Our faculty members are respected in their fields of expertise at both state and national levels. They conduct relevant research and contribute many hours of service to the university and wider communities and to the profession of dietetics and nutrition.

> Dietetics students have opportunities to participate in local community dietetic-related service and work activities and district, state, and national dietetic meetings and conferences.

What You Can Do with a Degree in Dietetics and Nutrition?

According to the U.S. Department of Labor Occupational Outlook Handbook, dietitians and nutritionists hold about 60,000 jobs. Employment of dietitians and nutritionists is expected to grow to 65,800 by 2018 as a result of increasing emphasis on disease prevention through improved dietary habits. A growing and aging population will boost the demand for meals and nutritional counseling in hospitals, residential care facilities, community health programs, and home health care agencies. Public interest in nutrition, food safety, healthier food products, and wellness and increased emphasis on health education will spur demand, especially in management.

The following are a few career opportunities, but there are many more:

> Clinical Dietetics
> Hospitals
> Long-term care
> Specialty clinics (cancer, renal, obstetrics/gynecology, obesity, disease prevention)
> Community Nutrition
> Child nutrition programs
> Public health departments
> Women, Infants, and Children (WIC)
> Wellness programs
> Public policy and health advocacy
> Food Service Management
> Restaurants, Catering, and other Hospitality Venues
> Contract Service Management
> Business and Industry (such as food companies)
> Consultant/Private Practice
> Private client counseling (weight management, disordered eating, etc.)
> Sports nutrition
> Food and nutrition writing
> Entrepreneurs

Why Dietetics and Nutrition?

Do you enjoy helping people? Do you like learning about science, especially as it relates to food and health? Would you like to learn how to support people in living healthier lives or fulfilling their potential in the foodservice industry? If the answer is yes to any or all of these questions, then a career as a registered dietitian (RD) or nutritionist might be for you.

A registered dietitian is a health professional who helps people by promoting and supporting a healthy lifestyle through food and nutrition. The initials “RD” stands for Registered Dietitian and signifies the person has completed a minimum of a bachelor’s degree granted by an accredited college or university, finished an approved supervised experience program, and successfully passed a national credentialing exam. This makes the professional well prepared to function as a food and nutrition expert, which leads to a strong and well respected profession!

Located within the Department of Nutrition and Hospitality Management, the Didactic Program in Dietetics (DPD) at The University of Mississippi prepares individuals to become registered dietitians and nutritionists through a curriculum that integrates human nutrition, biochemistry, anatomy and physiology, food science, food service systems management, business, and social sciences into a comprehensive program that is accredited by the Commission on Accreditation for Dietetics Education (CADE).

About Nutrition and Hospitality Management

The Department of Nutrition and Hospitality Management offers the following degrees:

> Bachelor of Science in Dietetics and Nutrition
> Bachelor of Science in Hospitality Management
> Master of Science in Food and Nutrition Services

NHM is one of the fastest growing departments at the University of Mississippi. More than 400 students have chosen a major in Nutrition and Hospitality Management as of fall 2011. Much of the increase in declared majors can be attributed to the dedicated, student-oriented faculty as well as academic programs designed to prepare professionals to have a competitive edge in the exciting fields of hospitality management and nutrition and dietetics.