



CSU Sacramento Dietetic Internship Open House November 10, 2025

<http://www.csus.edu/nufd/dietetic-internship>

Agenda for Today's Open House

11:45 - 12:00 pm	Zoom meeting open
12:00 - 12:10	Welcome and Introductions
12:10 - 12:45	Overview of Program and MS/DI
12:45 – 12:55	Break
12:55– 1:20	Intern Insights
1:20 - 1:30	Q&A

Meet the Program Leadership



**Nadine Braunstein,
PhD, RD, FAND
(she/her)
Director**



**Kellie Arita, MPH, RD
(she/her)
Coordinator
Fall 2025**



**Mical Shilts, PhD
(she/her)
MS Graduate
Coordinator**



Our 2025-26 MS/DI Interns



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Programs Available at Sac State

DI Only for 2026-27

- Must have Master's degree and DPD Verification Statement by start of the program
- Seeking 3 interns
- Other 7 from 2025-27 MS/DI class

MS/DI for 2026-28

- MS in Nutrition & Food
- Must have a DPD Verification Statement by start of program
- Seeking 7 MS/DI students

+MS in Nutrition & Food only
(~5-7 students)

DI Concentrations

Disease Prevention and
Health Promotion

Advocacy and
Public Policy

Integrated by working with CA state agencies,
school districts, WIC, CAND Advocacy
Summit, assignments, classes, projects

All interns will receive exposure to both.

DI Program Description



10 interns



39 weeks,
August – May



1100 supervised
practice hours



Monday class
days



Tuesday-Friday
onsite, 32-40
hrs/week



2-week winter break + a
few days before the CAND
Annual Conference



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Program Benefits

Variety of rotation sites throughout the Greater Sacramento Area

- Variety of practice experiences
- Expansive networking opportunities
- Practice with culturally diverse populations

Collaboration with field experts

- Taught by preceptors, local and national guests/experts
- Sacramento State faculty and former interns
- Field trips

Access to campus resources

- The WELL (gym and recreation)
- Student Health and Counseling Services

RD exam prep

- Jean Inman materials, practice exams
- Food service test preparation meeting

Program Outcomes

- 100% 1-year pass rate of RD Exam since 2018
- Graduate Employment – More jobs than there are RDs to fill them
- Where are our alumni now?
 - School districts, WIC, inpatient clinical, private practice, policy at nonprofit orgs, dialysis clinics, eating disorders, universities, and many more!

2019-2020



2022-2023

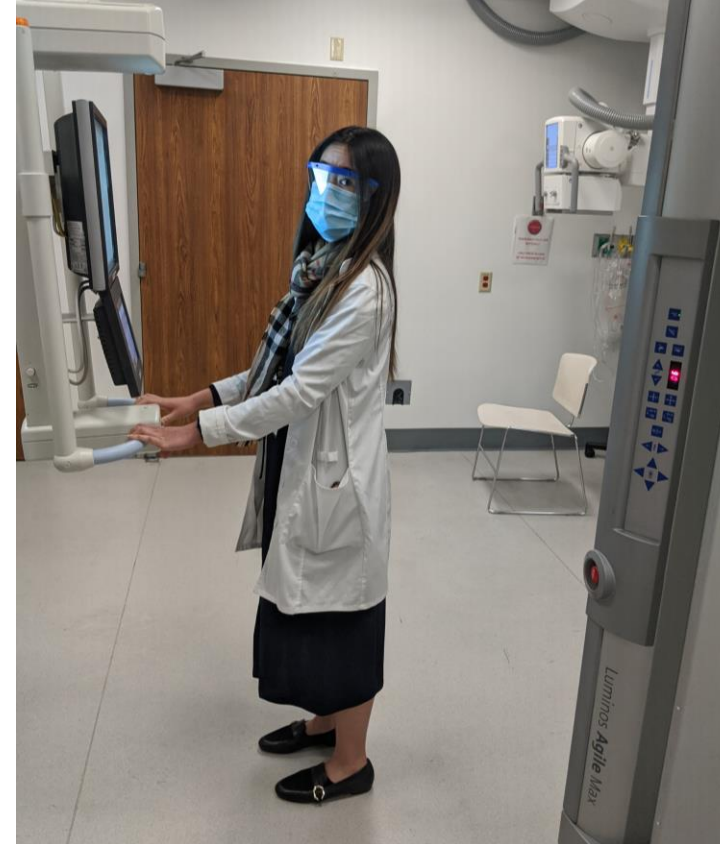


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Rotations

Clinical

- Acute care – 12-15 weeks
- Long term care – 2 weeks
- Outpatient clinical - 6 weeks (Outpatient, Renal)



Rotations

Food Service Management & Administration – 7 weeks

- Hospital setting, school district, or nonprofit organization



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Rotations

Community – 4 weeks
(Schools, WIC)

Elective – 2 weeks

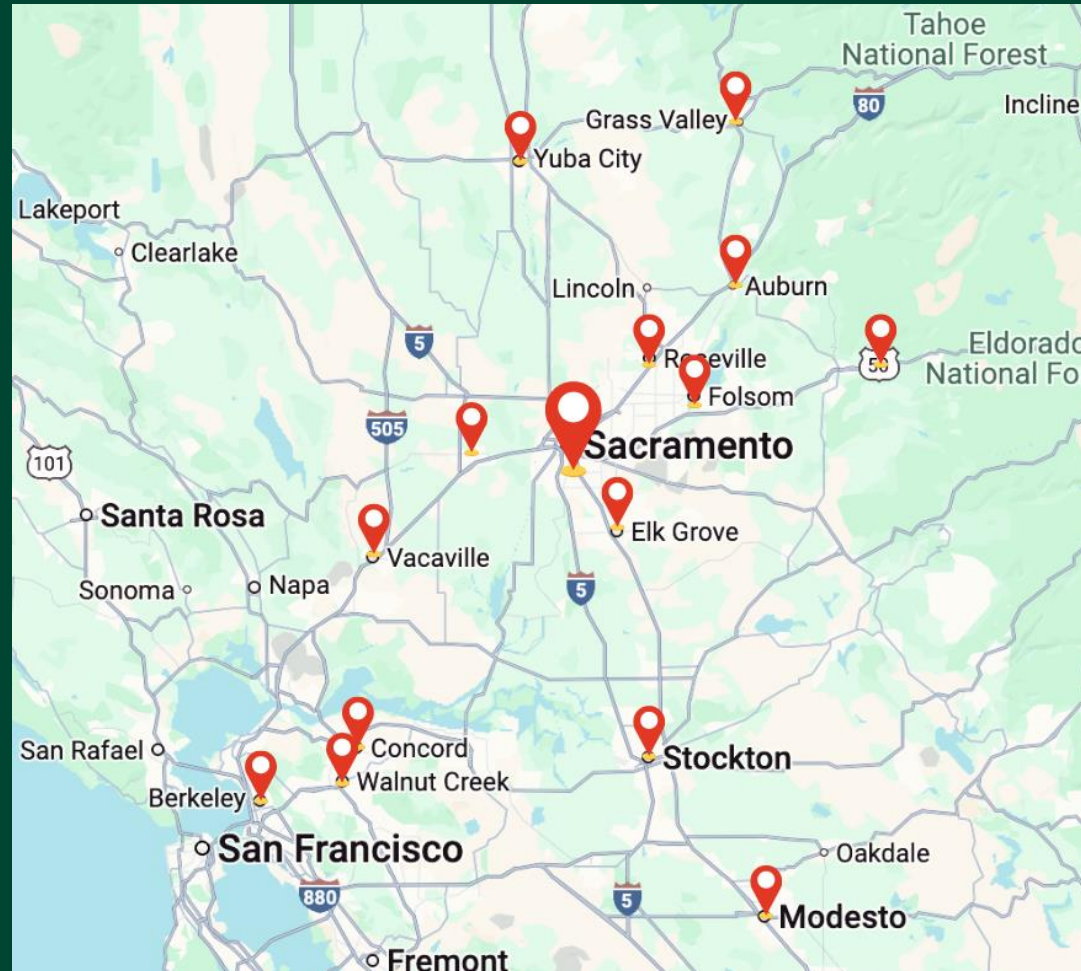


Nutrition education class



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Rotation Locations



Rotation Schedule

Orientation								
FS Sutter Auburn Faith	FS Lodi USD	FS Sutter Sac	FS Elk Grove USD	FS St. Joseph's Hospital	FS MOW Yolo Co.	FS Sac Post Acute	FS Ronald McDonald House	FS Mother Lode USD
Schools Robla USD	Schools Lodi	Outpatient SMF	Schools Elk Grove		Clinical 1+2 Kaiser	LTC Sac Post Acute	Clinical 1 Sutter Sac	Schools Mother Lode
Outpatient SMF	Clinical 1+2 Lodi Memorial	Schools Lodi	Clinical 1 Kaiser Morse		Clinical 1+2 San Joaquin	Vallejo	Clinical 1+2 Sutter Roseville	Clinical 1 Sutter Auburn Faith
Elective Joan - Sutter		ASP				Kaiser Vacaville		
		Elective Sutter - Diabetes	Fresenius Fairfield				Schools Twin Rivers	
Break								
Clinical 1 Dignity Sierra Nevada		WIC Sac County	WIC Sac County				WIC Sac County	Fresenius Santa Rosa/Pet.
		Clinical 1~ Sutter Sac	Outpatient SMF		WIC CRP		Fresenius Roseville	Elective Raley's (tentative)
	WIC CalWIC		Clinical 2 Kaiser Morse	Schools Lodi	Fresenius Fairfield	WIC CRP		
		Fresenius Roseville/Sac		Fresenius Brentwood/Antioch	w/ Elective	Fresenius Orange County		
Fresenius								

Rotation Sites

Adventist Health Lodi Memorial Hospital

CA Department of Public Health

CA Department of Public Health – WIC

CA Department of Education

Center for Discovery

DaVita Polaris-Pacific Gold Division

Eating Recovery Center of California

Elk Grove Unified School District

Fresenius

Food Literacy Center

Kaiser Permanente Roseville Medical Center

Kaiser Permanente Sacramento Medical Center

Kaiser Permanente South Sacramento Medical Center

Kaiser Permanente Vacaville Medical Center

Kaiser Permanente Vallejo Medical Center

Lodi Unified School District

McKinley Park Care Center

Meals on Wheels

Mercy General Hospital Sacramento

Mercy San Juan Medical Center

Mother Lode Unified School District

Rideout Adventist Hospital

Robla School District

Ronald McDonald House Charities of Northern CA

Sac State WELL Outpatient Clinic

San Joaquin General Hospital

Sierra Nevada Grass Valley Hospital

Sutter Medical Foundation

Sutter Auburn Medical Center

Sutter Modesto Medical Center

Sutter Roseville Medical Center

Twin Rivers Unified School District ... and more!

Monday Class Days

- Lectures
- Trainings
- Field Trips

Location	Date	Time	Class Day Topic (subject to change based on availability of speakers)
	August 19-23		Orientation
Ronald McDonald House	Sat Aug 24	8 am - noon	FSM Class with Vicky
		12-1, 2-3	Check-in, Anti-Racism - Kellie
Sac State DTN Room 108	26-Aug	1:00-2:00	Imposter syndrome, speaking with patients - Jacquie Fajardo, LCSW, CCM
	2-Sep	No class - Labor Day	
		12-1:00	Cardiac review, quiz
		1-2:15	Cardiac MNT - Cecilia Tam, MS, RD
Sac State DTN Room 108	9-Sep	2:15-3	Check in
Sac State DTN Room 108	16-Sep	12-3pm	Diabetes training - Sara Boyd, RD
Ronald McDonald House	*Sat Sept 21	8 am - noon	FSM Class with Vicky
		12-12:30	Check in
		12:30-1:15	Swallow screen w/ Emma Roses Soriano, MS, CCC-SLP
Sac State DTN Room 108	23-Sep	1:30-3pm	Casey Whitmore - Behavioral Health
Ronald McDonald House	*Sat Sept 28	8 am - noon	FSM Class with Vicky
	30-Sep	1 pm - 3 pm	Tour of Sac City Unified Schools Production Facility
		12-1:30	Karmen Kortie - SimplyThick, IDDSI
Sac State DTN Room 108	7-Oct	1:30-3pm	Kate Christiansen, MS, RD - Renal
Ronald McDonald House	*Sat Oct 12	8 am - noon	FSM Class with Vicky
		-	Sutter Medical Center Dietitians-
		11am-12	Heather Henry - Preparing for Clinical Rotations
		12-1	Noor Hakim - Critical thinking + EN/PN
Sutter Medical Center	14-Oct	1-2	Joan Baca - Regulatory Info
		12-1pm	Sarah Rojas, MBA, RDN - CA Medical Facility (CA Prisons)
		1-2pm	Clinical preparation
		2-3pm	Heile Gantan, Impact Justice - Food in Prisons
Sac State DTN Room 108	21-Oct	**3-6pm	**NAD DI Symposium, Sac State presenting**
Sac State DTN Room 108	28-Oct	12-3pm	12-3 Native American Health + Diabetes with Brian Shaw, MPH, MCHES, CPH, CDCES

Trainings

IDDSI compliance



Simulation lab



Insulin & glucometers



Media training



Field Trips



Production facility tour



Farm tours



Community Service



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CAND Annual Conferences

Cultural Competence Training Created by Sac State Dietetic Interns for Dietetic Students
 Lisa Do^{1,2}, Marina Kan^{1,2}, Kellie Ariza², RD
¹University of California, Davis - B.S. Clinical Nutrition
²Sacramento State Dietetic Internship, Sacramento, CA

Abstract

Ten Sacramento State Dietetic Interns saw an opportunity to develop a training session about the importance of cultural competency in the field of dietetics, after noticing a lack of prior education in culture that could prepare them for working with a diverse population. Previous education in culture and nutrition was ultimately summed up as "respect individuals' cultural background," and that did not feel sufficient enough to them to provide quality care to diverse populations. Together, they collaborated, conducted research, and created a presentation to learn some nuances within cultural competence. In this training session they addressed the connection between food and culture, explored language assumptions, negative labeling of cuisines, and explored ways dietetic students can be more inclusive when educating patients from different cultural backgrounds.

Making Assumptions

Inclusivity

Verbiage and Terminology

Making materials for patients and clients

The presentation was given to the Sacramento State Dietetic Internship 2021-2022 cohort. The cohort gave positive feedback and relayed that they learned new concepts that will affect their future practice as Registered Dietitians. Based on the feedback, revisions were made including adding interactive discussion sections and giving more scenario-based examples. The presentation was given to Sacramento State nutrition undergraduate students, and a survey was conducted for feedback. The majority of students (90%) stated that the material was very useful for their future profession, and that their biggest takeaway was to listen to patients and to not make assumptions about a

THAWING PRACTICES REVISITED: THE VALUE OF RUNNING WATER
 R Rosario, MS, DTR, Dietetic Intern¹ and C Whitmore, MS, RD²
 California State University, Sacramento Dietetic Internship¹
 Sutter Center for Psychiatry²

Abstract

Background: The USDA highlights safe ways to thaw frozen food: in the refrigerator, under cold running water, and in the microwave.¹ While most foodservice facilities utilize the refrigerator thawing method, there are cases in which running frozen foods under cold water may be used. However, thawing frozen food items under running water results in wasted water resources and increased carbon footprint. A survey done by a dietetic intern at Sutter Center for Psychiatry (SCP) investigated how much water was used to thaw common frozen proteins.

Methods: Sessions in which running water methods used to thaw proteins were observed and recorded over 2 weeks. Average water utility cost was calculated based on usage frequency, duration, water flow rate of kitchen faucet, and average water utility charges in Sacramento.

Results: Recorded data showed that thawing proteins ran water at an average of 1 hour and 58 minutes and average water use was approximately 94.4 gallons per session, or 17,646 gallons per year. Average annual cost of water utilities is

Methods

1. Frozen animal proteins that required thawing under running water were timed using a stopwatch and each time was recorded by the dietetic intern observing each session.

Date	Item	Start Time	End Time	Total Time
9/7	Tilapia	12:05 pm	3:10 pm	3 hrs 5 min
9/12	Shredded Pork	7:30 am	8:20 am	55 min
9/14	Chicken	12:00pm	2:00 pm	2 hrs

Average time = 1 hr 58 mins or 118 mins

2. The rate of running water from the kitchen faucet was recorded in-person and estimated rate per hour calculated based on a sample result.

Recorded rate = 1 gallon/1.25 minutes.

Results

The data collected showed that frozen animal proteins took an average of 1 hour and 58 minutes to thaw using running cold water, with amounts at approximately 94.4 gallons per session. Based on the frequency of each item on SCP's 3-week menu cycle, the flow rate of water, and the Sacramento water utility rates, the estimated annual water usage to thaw these frozen products is approximately 17,646 gallons (or 2,359 cu ft) per year. The annual cost in water utilities is estimated to be around \$35.92.

17,646 gallons of water could fill:
 1,138 Half Barrel Kegs
 220 standard 80 gallon bathtubs
 Almost a standard 20 ft x 20 ft x 40 ft pool

Research by Dietetic Interns Identifies Food Stores with the Best Value for Sacramento State Students
 Elizabeth Custer, DTR, CSUS Dietetic Interns, & Nadine Braunstein PhD, RD, FAND
 California State University, Sacramento Dietetic Internship

ABSTRACT

This study was completed by dietetic interns to determine food prices at grocery stores used by California State University, Sacramento (CSUS) students. The CSUS dietetic interns analyzed food prices at various local grocery stores based on a modified Nutrition Environment Measures Survey (NEMS). Lowest priced stores within two miles from campus were: Trader Joe's for milk, vegetables, ground meat, beverages, chips, and cereal; Target for

METHODS

Ten CSUS dietetic interns were placed in groups of two. Each group was assigned 2-3 local grocery stores where CSUS students might shop. Interns collected food price data using a modified NEMS methodology. The NEMS was developed as an observational tool to effectively assess a variety of factors, such as price and quality, within grocery stores². Eleven stores, ranging from one to six miles from campus, were visited on the morning of August 24, 2018. The following stores were evaluated: Target, Raley's, Safeway, Savemart,



Multiple intern cohorts at a session!

FNCE Poster Session



Determining Standard Formulations for Thickened Liquids in Acute Care

Rachel A. Comstock RD and Nadine S. Braunstein PhD, RD, CDE, FAND
California State University, Sacramento Dietetic Internship



Abstract

For the last three decades, countries have implemented national dysphagia diets with loosely-defined characteristics, which has resulted in variability in food and liquid consistencies among healthcare facilities. The International Dysphagia Diet Standardisation Initiative (IDDSI) evolved as an effort to provide standardized descriptions and measurements for all consistencies of dysphagia diets. Changes in liquid level consistencies require new formulations for thickened liquids served in healthcare facilities.

The purpose of this research was to determine a standard ratio for thickening liquids with Simply Thick® Easy Mix gel thickener that would be implemented in a 328 bed acute-care hospital. A total of 52 liquids were tested using methodologies outlined in the IDDSI Framework. Mildly and moderately thick liquids (levels 2 and 3) were tested using the syringe gravity flow test. Extremely thick liquids (level 4) were tested using both the spoon tilt test and the fork drip test.

Liquid volumes ranged from 4 to 8 ounces. An average of four trials was used to classify the thickened liquids into their respective liquid levels. Fifty of the liquids were able to be thickened to meet mildly and moderately thick consistency requirements; all liquids were able to meet extremely thick requirements either when thickened or using the baseline consistency.

A standard recipe specifying the amount of thickener to add to each liquid was determined following testing. Recipe charts were placed in the kitchen and nourishment centers on all patient floors. In-service trainings were delivered to all nutrition staff.

Background

Dysphagia, or difficulty swallowing, is a prominent health concern in the elderly population. Up to 8% of the world's population is estimated to suffer from dysphagia. This population is at increased risk for malnutrition, dehydration, and aspiration¹. Ongoing research in dysphagia treatment is promising, however, the most commonly recognized intervention used is texture modification of food and beverages.

Traditionally, health care facilities in the United States have followed the National Dysphagia Diet (NDD), which over time has shown to potentially provide inconsistent results due to difficult to interpret guidelines and impractical measurement standards. In a measure of accuracy, 23 speech language pathologists (SLPs) were instructed to thicken several solutions to meet their perceptions of all three thickened liquid levels under the NDD (nectar, honey, pudding). When the results were analyzed with a viscometer, the SLPs were shown to lack replication reliability among samples in the same liquid levels². Variability in thickening standards is a risk to patient safety, and supports the need for universal standardization.

The International Dysphagia Diet Standardisation Initiative (IDDSI) evolved in effort to address the inconsistency seen among many national dysphagia diets. New levels for solids and liquids were determined using standardized measurements that are intended to be easily replicated among health care professionals. With the shift in thickened liquid level standards, many acute and long-term care facilities across the United States are evaluating their formulations for thickened liquids in order to meet the new standards.

Methods

A total of 52 liquids were tested using the testing methods outlined in the IDDSI Framework³. Each liquid was thickened using Simply Thick® Easy Mix gel thickener to meet three liquid levels under IDDSI (mildly thick, moderately thick, extremely thick). All liquids were tested at room temperature with the exception of cold shelf-unstable beverages (i.e., milk), and hot liquids (i.e., coffee, tea, broths).

Mildly and moderately thick liquids (levels 2 and 3) were tested using the syringe gravity flow test. A 10 mL Luer tip syringe with the plunger removed was used for each flow test. 10 mL of thickened liquid was placed in the syringe while the nozzle was covered. A timer was set for 10 seconds and the nozzle was released at the start of the 10 seconds. The nozzle was covered at the 10 second mark, and the measurement of the remaining liquid in the syringe was recorded. Liquids were classified as mildly thick if they fell between 4 and 8 mm on the syringe, and were classified as moderately thick if they fell between 8 and 10 mm on the syringe. The syringe flow test method can be seen in Figure 1 below.

Extremely thick liquids (level 4) were tested using both the spoon tilt test and the fork drip test. During the spoon tilt test, liquids were classified as extremely thick if they slide cohesively off a spoon tilted sideways with little to no residue on the spoon. The liquids were then tested using the fork drip test. They were classified as extremely thick if the liquid sat in a mound on top of the fork without any liquid dripping or dolloping through the tines. The two tests can be seen in Figure 2 below.

All liquids were thickened using increasing increments of "pumps" until they were able to meet the measurements for each level above. One pump of thickener was equivalent to 6 ounces. The number of pumps required to achieve each level was recorded. Four total trials were completed for each liquid.

Figure 1. IDDSI flow test method used to measure Level 2 Mildly Thick and Level 3 Moderately Thick Liquids as outlined in the IDDSI Framework³

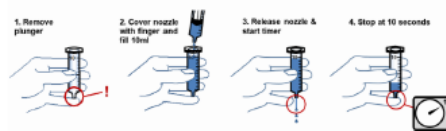


Figure 2. IDDSI spoon tilt and fork drip test methods used to measure Level 4 Extremely Thick liquids as outlined in the IDDSI Framework³



Results

Results of the flow tests were averaged and rounded to the nearest quarter of a millimeter to determine the appropriate liquid level. Table 1 below shows the resulting average measurements for 3 of the 52 liquids.

Liquid volumes ranged from 4 to 8 ounces. Fifty of the 52 of the liquids were able to be thickened to meet mildly and moderately thick consistency requirements; all liquids were able to meet extremely thick requirements either when thickened or using the baseline consistency.

Following testing, a standard recipe was created specifying the amount of thickener (in pumps) to be added to each liquid in order to meet each level. Recipe charts were then created to be posted in the hospital kitchen and nourishment centers on patient floors. A sample recipe chart for 3 of the 52 liquids can be seen below in Table 2.

Table 1: Example flow test results; averages of four trials rounded to the nearest quarter of a millimeter for Levels 2 and 3 of IDDSI

Liquid	Average syringe test measurement for Mildly Thick (in mm)	Average syringe test measurement for Moderately Thick (in mm)
Juice, Cranberry Grape (4 oz.)	4.25	8.5
Gatorade, all flavors (12 oz.)	4.5	9
Glucerna, all flavors (8 oz.)	5.0	8.5

Table 2: Example recipe chart including type of liquid, volume in ounces, and pumps of thickener required to achieve Levels 2-4 of IDDSI

Liquid	Volume (fl. oz.)	Pumps for Mildly Thick (Level 2)	Pumps for Moderately Thick (Level 3)	Pumps for Extremely Thick (Level 4)
Juice, Cranberry Grape	4	1	2	4
Gatorade (all flavors)	12	3	6	12
Glucerna (all flavors)	8	1	2	5

Discussion

With increasing awareness of IDDSI, acute and long term care facilities may benefit from early preparation for successful transitioning. Determining standard recipes for thickened liquids under the IDDSI Framework is essential for successful implementation since many liquids thickened under the NDD do not meet the requirements for IDDSI guidelines. Food service staff would likely benefit from education on IDDSI testing methods to properly carry out testing in their respective facilities.

References

1. Cichero, J.A.Y., Steele, C., Duvestein, J. et al. The need for international terminology and definitions for texture-modified foods and thickened liquids used in dysphagia management: Foundations of a global initiative. *Curr Phys Med Rehabil Rep*. 2013; 1:280-91. doi: [10.1007/s40141-013-0024-z](https://doi.org/10.1007/s40141-013-0024-z)
2. Glassburn D. and Deem J. Thickener viscosity in dysphagia management: variability among speech-language pathologists. *Dysphagia*. 1996;13(4):218-22. doi: [10.1007/PL00009575](https://doi.org/10.1007/PL00009575)
3. The International Dysphagia Diet Standardisation Initiative 2016. <http://iddsi.org/framework/>

Funding Disclosure: Simply Thick® provided the thickener used during this research. No other funding contributions were given by Simply Thick®

For more information:
Rachel Comstock
Email: comstockra@gmail.com



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Policy Activities

Meeting with legislative staffers and lobbyists



Community convening sponsored by State Senator Richard Pan



Public Policy Workshop (now Advocacy Summit – next is Spring 2026!)

Assignments/Projects

- Clinical
 - Case study report and presentation
 - Journal article report and presentation
- Food service
 - Theme meal, sustainability project, audits, etc.
- Schools
 - Nutrition education class creation and delivery
- Policy
 - Legislative bill review and letter to assemblyman
 - Public policy events report
 - Nutrition and food policy in the news presentation
- Infographic critique and creation
- Cultural foods assignment & potluck
- Clinical classes, modules, Canvas discussions, participation



Cultural foods potluck

How do I pay for the internship?

Course enrollment in graduate level classes

Fall:

- NUFD 221A – Advanced Clinical Nutrition A
- NUFD 222 – Advanced Community Nutrition and Nutrition Education
- NUFD 223 – Advanced Food Service Management and Administration
- NUFD 295 – Field Study

Spring:

- NUFD 221B – Advanced Clinical Nutrition B
- NUFD 224 – Advanced Community Nutrition and Policy
- NUFD 295 – Field Study

Graduate Enrollment

- Once selected/matched to the Sac State Dietetic Internship Program, interns are admitted to the university through the Office of Graduate Studies.
- Internship fees are based on graduate fees and other costs

Tuition & Fees – 2025-26

- Tuition (estimate) - 10 Graduate Credits (and supervised practice credits)
 - California resident - \$11,571
 - Non-resident- \$19,131
 - Application fee – \$50
- CSUS graduate application fee (only if matched) - \$95
- Background check and drug screen - \$93
- My Clinical Exchange - \$39.50
- Trajecsyst - \$100

No Federal Education Loans Available for DI Only



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Fees - continued

- AND student membership - \$58
 - NAD student membership - \$15
 - State and local meetings - \$400-\$600
- Professional liability insurance - \$45
- Transportation – varies
 - Auto insurance – varies
- Health insurance
 - TB tests, proof of vaccinations (including COVID), titers, annual flu shot
- Housing off campus - \$800-\$1,200/month

Admission Requirements

- Requirements:
 - Overall DPD GPA 3.0 or greater
 - MNT grade(s) of B or higher within 5 years within start date
 - Completed an ACEND-accredited Didactic Program in Dietetics (DPD)

****Personal Statement Requirements****

Describe your interest in the dietetics profession.

What about our program specifically interests you?

Describe your interest in our emphases: Advocacy and Public Policy and/or Disease Prevention and Health Promotion.

Describe your ability to work independently.

What qualities do you have that make you a good match for CSU, Sacramento? Why Sac State?

8,000 characters or approximately 1,000 WORD LIMIT

+ MS/DI: Research Interests

*****DO NOT use AI to write your Personal Statement*****

- You can describe yourself better than AI can
- It is OK to use Grammarly to check the grammar in your personal statement



Priorities on Applications

Work experience related to dietetics (especially clinical, but also FS and Community)



Volunteer experience



Overall DPD GPA (Intern avg. is 3.45)



Strong personal statement (that includes our questions)



Strong letters of recommendation (especially from supervisor)



Extracurricular activities, including sports



Leadership role(s)



Ideal Intern Characteristics



Our Ranking Process

1. **Your application WILL NOT be reviewed if you DO NOT pay the \$50 application fee and provide the documentation uploaded in DICAS as a supplementary document**
2. Applications are reviewed by the DI Director and scored by at least 2 people
3. People with top scores will be invited for a 20-min. Zoom interview end of January – early February
4. We follow the ACEND guidelines/timeline for extending offers

Application Deadlines

- DICAS application complete – Due Fri January 16, 2026, 9:59 pm PT
- Include in the DICAS application
 - Documentation of paying the application fee of \$50 (save the receipt (scan or pdf) and include as a supplementary document
- <https://commerce.cashnet.com/csusacevent?CNAME=DIETETIC>
 - Personal Statement responding to the CSUS prompts

DICAS Portal for MS/DI and DI Only Open

Find Program

View Selected Programs

Sacramento State

Filters

Showing results for: × Available Programs

Add	Program Name	Program Type	Degree Available	Re...
	CALIFORNIA STATE UNIVERSITY SACRAMENTO			
	CALIFORNIA STATE UNIVERSITY SACRAMENTO			
✓	California State University Sacra...	Dietetic Interns...	None	Re
✓	California State University Sacra...	Dietetic Interns...	Master's	Re

Program Description

Start Year: **2026**

DPD Verification Statement: **Required**

Deadline: **January 16, 2026**

Degree Available: **Master's**

Program Type: **Dietetic Internship (DI)**

Start Term: **Fall**

This is the DICAS portal for people applying to the Sacramento State University MS/DI program. The application deadline is Friday January 16, 2026 at 9:59 pm PT/11:59 pm CT. We are seeking 7 students for the MS/DI who will be applying for the 2026-2028 class, where the first year will focus on coursework and your project/thesis, and the second year will mainly consist of dietetic internship rotations to complete supervised practice hours in rotations such as clinical, food service management, out-patient, renal, schools, long-term care, and elective. In addition to DI rotations in year 2, students will take MS courses and complete their project/thesis.

The program will have a **VIRTUAL Open House Monday November 10, 2025** from 12-1:30 pm where you can learn more about the program. Check the program [website](#) for details about how to RSVP. The Open House will be recorded and posted on the website as well.

Application Requirements:

or press ESC key to continue



Master of Science in Nutrition & Food

Dietetic Internship Open House

11/10/2025

Mical K. Shilts, PhD

Graduate Program Coordinator



Department of Nutrition, Food & Dietetics

SACRAMENTO STATE

NUTRITION, FOOD & DIETETICS PROGRAM

The Sacramento State Master of Science in Nutrition and Food (NUFD) program prepares students for leadership and advocacy in nutrition programs and policy. Students apply nutrition and food research to improve individual and community health by developing strategies to promote food access, health equity, and dietary change.



The program is designed to:

Provide career advancement opportunities in federal, state and local food access and nutrition education agencies

Complement the Sacramento State's Dietetic Internship for those on the path to become Registered Dietitian Nutritionists

Two Program Options



MS in
NUFD

MS in
NUFD + DI



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MS + DI

Admission Requirements (minimum)

Bachelor's Degree	Prerequisite courses	GPA	Dietetic Internship
<ul style="list-style-type: none">• Regionally-accredited• International*	<ul style="list-style-type: none">• Nutrition & metabolism• Lifecycle nutrition• Community Nutrition/Education• Food Service Management/Production• Statistics/Research Methods	<ul style="list-style-type: none">• 3.0 last 60 units	<ul style="list-style-type: none">• Overall DPD GPA 3.0• MNT grade(s) B or higher• DPD Verification Statement

* <https://www.csus.edu/international-programs-global-engagement/application-admissions-process/graduate.html>



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NUFD 224 –Capitol Day

MS NUFD Courses

The program includes specialized coursework in nutrition science, advanced community nutrition, behavioral nutrition, and food and nutrition policy plus a wide array of interdisciplinary electives to be tailored to interests and career goals.

MS NUFD Program Requirements

(30 units)

Core courses (18 units)

- NUFD 200 Research Methods
- NUFD 213 Advanced Nutrition with Community Program Applications
- NUFD 222 Advanced Community Nutrition and Nutrition Education
- NUFD 224 Advanced Community Nutrition and Policy
- NUFD 225 Food Production and Sustainability Policy
- NUFD 500 Culminating Experience

Electives* (6 units)

- Health Economics
- Strategies for Optimal Aging
- Political Environment of Policy Making
- Grant Writing

Internship (6+ units)

- NUFD 221A/B Advanced Clinical Nutrition
- NUFD 223 Advanced Food Service
- NUFD 295 Field Study/Internship

*Select Interdisciplinary electives with advisor approval



TO

Program Requirements

Thesis

or

Project



Hanging Out Before Poster
Presentations 2025



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Graduate Student Research Showcase

NUFD Faculty Research

- Dr. Braunstein
 - *Health & nutrition policy, food systems, health disparities, complementary & alternative medicine, and chronic disease*
- Dr. Mulasi
 - *Qualitative research on nutritional outcomes from a cultural perspective and malnutrition assessment using nutrition-focused physical examination*
- Dr. Shilts
 - *Behavioral nutrition, intervention development, telehealth, community nutrition, and dietary assessment*
- Dr. Thompson
 - *Sustainability, retail, food service & beverage management, and food sensory science*
- Dr. Wie
 - *Food safety regulations, knowledge sharing in food protection programs, and food sustainability*



Course Roadmap



MS NUFD 2024-26 Cohort



Summer: Thesis
progress
strongly
recommended

MS NUFD +
Dietetic
Internship
starts Y2

Year/ Semester	Number	Title	Units
Y1 Fall	NUFD 213	Advanced Nutrition Science with Community Program Applications	3
	NUFD 222	Advanced Community Nutrition and Nutrition Education	3
	*Elective 1		3
Y1 Spring	NUFD 224	Advanced Community Nutrition and Policy	3
	NUFD 200	Research Methods	3
	Elective 2		3
Y2 Fall	NUFD 225	Food Production and Sustainability Policy	3
	NUFD 223	Advanced Foodservice Management and Administration	2
	NUFD 221A	Advanced Clinical Nutrition A	3
	NUFD 295	Field Study	TBA
Y2 Spring	NUFD 500	Culminating Experience	3
	NUFD 221B	Advanced Clinical Nutrition B	1
	NUFD 295	Field Study	TBA

*Full list of electives

<https://catalog.csus.edu/colleges/social-sciences-interdisciplinary-studies/family-consumer-sciences/ms-nutrition-food/>

Application Due Date

✓ Only apply to one program: MS/DI or MS

- Master's + DI
 - DICAS
 - Application portal open Oct. 1st
 - Application Fee
 - Deadline Jan. 16th
 - 3 references



Current Tuition & Fees Per Semester

Registration Fees per semester, Fall 2025 & Spring 2026

Units	6 or less	6.1 or more
Tuition Fees	\$2,340.00	\$4,032.00
<u>Mandatory Campus Fees</u>	\$1,282.00	\$1,282.00
TOTAL	\$3,622.00	\$5,314.00

<https://www.csus.edu/apply/enrollment-costs-fees/tuition-living-costs/current-tuition.html>



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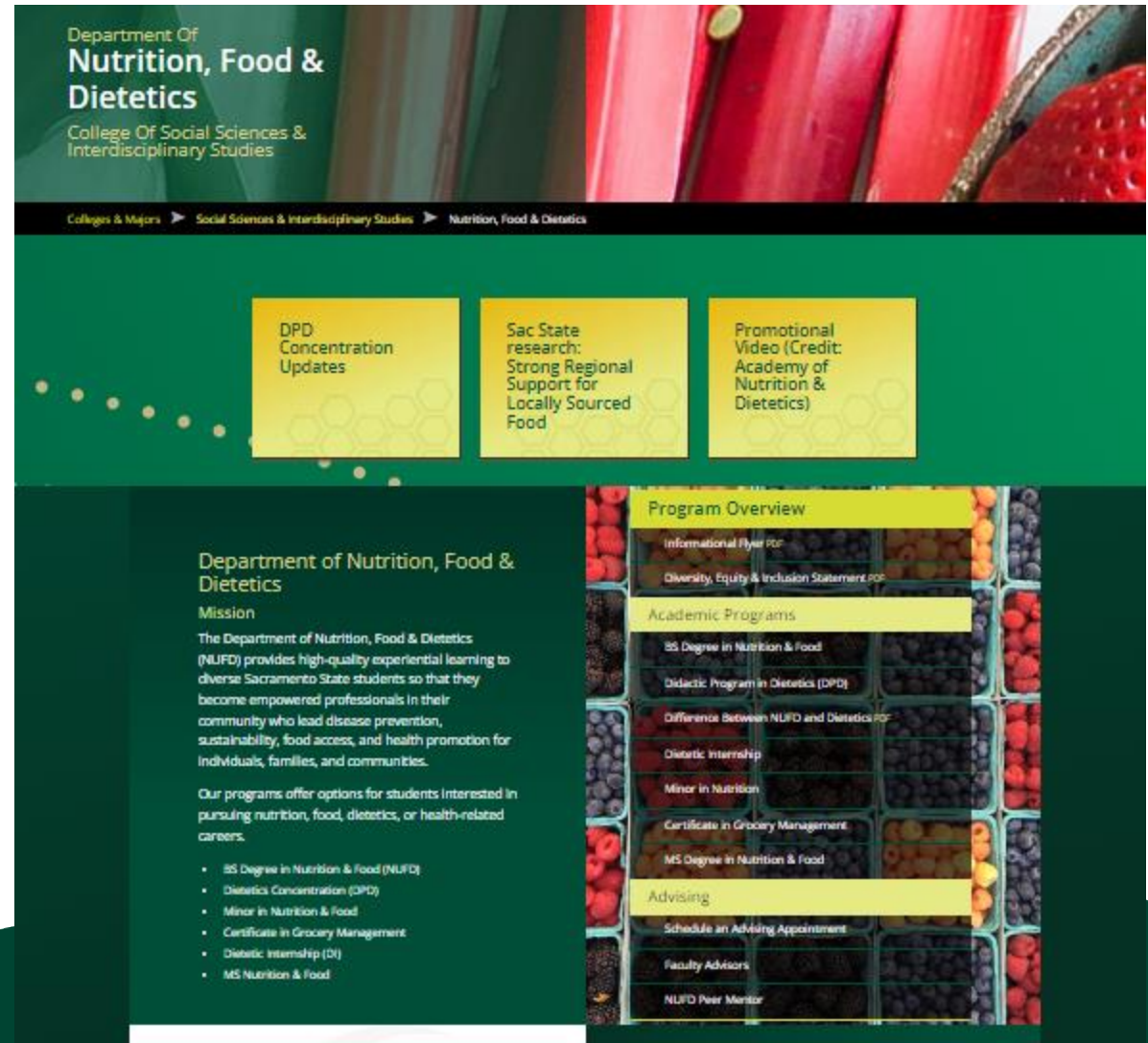
Resources



CANDAC 2025 Long Beach

Program Website

- NUFD Website
 - www.csus.edu/nufd



MS NUFD Information Sessions

Graduate Program Information Sessions & Advising

Sessions cover an overview of the Graduate Program and application tips. At the end of each Information Session, one-on-one advising will be available.


Please contact [Dr. Mical Shilts EMAIL](#) if you need additional assistance.

Date	Time	Session	Zoom Link
Sept. 19	12pm	Information Session	RSVP at nufd@csus.edu
Oct. 7	4pm	Information Session	RSVP at nufd@csus.edu
Dec. 4	9am	Drop-in Q & A	RSVP at nufd@csus.edu

Graduate Program Information Sessions & Advising

[Presentation Slides](#)

[Info Session Recording](#)



Office Of
Graduate Studies
Academic Affairs

Updates in Response to COVID-19

Office of Graduate Studies Announcements

Grad Slam Competition 2023

Protected Writing Time

Welcome to the Office of Graduate Studies

Attention: The Office of Graduate Studies **will be closed to the public Friday, October 28, 2022.** During this closure, we will not be accepting walk-ins and our telephone line will be down. We will offer a one-hour office hour hosted by Zoom from 2:00 - 3:00pm. Please see the right-side navigation for our Zoom Office Hour instructions and access link. For non-urgent inquiries, please email our office at either grad_admissions@csus.edu (Future Students) or grad_degreeservices@csus.edu (Current Students). We will begin responding to emails on Monday, October 31, 2022.

We are available via telephone at (916) 278-6470 Monday - Friday from 9 a.m. - 3:00 p.m.

The Office of Graduate Studies serves as both the admissions and degree evaluations office for the over

Resources

For Graduate Students

- Upcoming Administrative Day Closure 10-28-22 PDF
- Prospective & Newly Admitted Students
- Current Students
- Financial Opportunities (Scholarships & Fellowships) PDF
- CSU Immunization Requirement

NUFD Faculty Advisors

- Nadine Braunstein braunstein@csus.edu
 - Jennifer Campbell jennifer.campbell@csus.edu
 - Urvashi Mulasi mulasi@csus.edu
 - Mical Shilts shiltsm@csus.edu
 - Kelly Thompson kelly.thompson@csus.edu
 - Seunghee Wie wie@csus.edu
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- Graduate Program Coordinator, Mical Shilts
 - DPD Director, Jennifer Campbell
 - DI Director, Nadine Braunstein
 - NUFD Department Chair, Seunghee Wie



Questions

Put in the chat

Thank you

Mical Shilts

shiltsm@csus.edu



Master of Science in Nutrition & Food

MS/DI Deadline 1/16

www.calstate.edu/apply



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ENTO

Break – 12:45-12:55 pm
10 minutes

Insights from our Current Interns



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Some Questions

What type of nutrition policy classes/ elective do you offer to interns?

I tried looking for the specialties and interests for the lecturers on the website, but could not find them. I only found the specialties/interests of the advisors. Is there a website to learn more about the lecturers' specialties and interests?

What are the other options available if i don't have DPD but I have an undergraduate degree in Nutrition and Dietetics?



Optional – Personal Statement Review

If you are interested in having your personal statement reviewed today, stay for another 15-20 minutes!

If you'd like to review it at a later date, reach out to our DI Coordinator, Kellie Arita (karita@csus.edu)



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Thank You

Contact information

- Nadine Braunstein DI Director:
braunstein@csus.edu

<http://www.csus.edu/nufd/dietetic-internship>

Additional Slides

The following slides might be helpful to give you additional suggestions for applying to internships in general

Some insights about the application

1. Keep the reader in mind
 - One DICAS application is often 40+ pages
 - Make sure they know why you want to come here (or to other programs you're applying to)
2. Be sure to mention that you attended the Open House
3. If you aren't applying for another year or two, use this time to get experience
4. If you applied in the past be sure to update your DICAS application, including references



<https://www.inbloom.com/ftd-flowers/>

Follow the Directions

Personal Statement

Your words matter:

'I am more than my mediocre grades'

vs.

'I am much more than my grades'



Use the space to describe your duties

Volunteer Experience

Position Title	Employer	Date
Volunteer Nutrition Assistant	Sacramento County WIC Program	11/2017 - Present
Supervisor Name	Supervisor Title	# Weeks
Sheri Rulon	Nutrition Program Coordinator	12
Supervisor Phone	Supervisor Email	Hrs/Wk
(916) 875-2132	rulons@SacCounty.net	12
Position Type		Total Hours
Paid :	No	144
Volunteer :	Yes	
Academic Credit :	No	

Duties

I conduct WIC classes. To this date I have taught/co-taught the group fitness and a feeding cues class in both English and Spanish. I lead group discussions as part of the classes. I have designed 5 educational posters 4 of which were distributed to the 4 Sacramento County WIC offices. These interactive posters starting February 2018 will be used to teach the new GA36, good iron sources class. I am responsible for printing, recording, and distributing vouchers in a fast pace environment. I am also in the process of learning intake which requires proficient knowledge of the WIC program and the software WIC MIS. Another one of my tasks as a nutrition assistant is to assist counselors by taking anthropometric measurements (ht/length and wt) of participants. I have taken measurements of premature newborns and infants as young as 4 days old. I am also responsible for using active listening skills to interpret for Spanish speaking participants. In addition, I am also responsible for maintaining a clean and welcoming environment. I maintain efficiently in the office by preparing welcome packets, set up videos for new participants, stamp booklets, and administer new WIC folders to participants.

Suggestions for the interview

- Be in a quiet place where you will not be interrupted
- Dress as if you are going for a very important job interview
- Have a few questions that will give you some additional information to help you with your ranking