Master of Nutrition Science and Policy
On Campus + Online
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A MESSAGE FROM THE DEAN

Students entering the Friedman School come from remarkably diverse backgrounds and leave us to pursue careers in education, the food industry, public relations, the government, healthcare, and US and international non-governmental agencies. The common thread to their divergent paths is a desire – and ability – to make meaningful differences in the health of individuals, communities and nations.

Nutrition is a critically important field and the Friedman School is committed to the education and training of future leaders who can create new knowledge, and apply and disseminate evidence-based information. Our Masters of Nutrition Science and Policy degree program offers a unique solution to meeting the needs of persons who seek exceptional learning experiences without disrupting their work/life balance.

Please take a moment to review our program, all taught by the Friedman School’s internationally distinguished faculty, and choose Tufts to help you meet your career and educational goals.

Robin Kanarek, Ph.D.
Interim Dean, Friedman School
of Nutrition Science and Policy
A UNIQUE DEGREE

The Master of Nutrition Science & Policy

The Master of Nutrition Science and Policy (MNSP) “blended learning” degree program spans the biological aspects of nutrition, the design and impact of nutrition programs, and applied analytical methods used to solve nutrition and lifestyle-related problems and challenges. Following the closely-held Friedman School tenet that nutrition affects whole populations and regions, the program also extends into domestic and global policy areas that affect both nutrition and food security.

The program is unique in that it focuses on both nutrition science and policy and is the only US-based nutrition program taught in a combination of online and on-campus learning, making it possible to earn a Tufts University degree while living and working anywhere in the world. Full-time students can complete the program in as few as 16 months, but are able to extend their studies if they choose to take fewer courses each semester.

Graduates from the Master of Nutrition Science and Policy program emerge with an understanding of nutrition science and policy, the skills needed to analyze and communicate nutrition-based research, and the ability to apply their learning to solve nutrition and lifestyle-related challenges. This program is ideal for professionals seeking career advancement or continuing education, those working in community-based or international nutrition programs, persons relatively new to the field of nutrition, and for individuals looking to further their understanding of nutrition so they may have a positive impact on their communities.
BLENDED LEARNING

On Campus + Online

The Masters of Nutrition Science and Policy degree program is taught through a combination of online learning and intensive residency sessions on Tufts University’s Boston campus.

The program is designed for working professionals and aspiring students who are unable or unwilling to attend class full-time in Boston. The blended learning format gives students the opportunity to live and work where they choose while studying at one of the nation’s premier research universities.

The Master of Nutrition Science and Policy degree program blends the best of online learning with a unique on-campus experience, allowing students to continue living where they choose while earning a degree from one of the most acclaimed nutrition programs in the world.

Lynne Ausman, D.Sc., R.D.
Program Director, MNSP Program;
Saqr Bin Mohammed Al Qasimi Professor in International Nutrition
Blended Learning: The Best of Both Worlds

Unlike 100% online programs, MNSP students come together with Tufts faculty once a semester for approximately one week for interactive course work, lectures, seminars, and collaboration with their classmates. The residency sessions give students the opportunity to meet fellow students, interact with faculty, and to become fully immersed in the experience of attending Tufts University. Students also experience essential hands-on learning that cannot be taught in a fully-online environment.

Following each residency session, courses continue in a highly facilitated and structured online environment, building on knowledge and relationships that were developed on campus. The online learning environment gives students all lectures on demand, includes real-time interaction with faculty and peers, allows for discussion among students and faculty, and supports small group collaborative projects.

Students get the best of both worlds in the blended learning format: the flexibility and on-demand access inherent to online courses, and the opportunity to engage with faculty and peers in a scholarly setting on the Tufts campus.

Benefits of Tufts Blended Learning

**Renowned Faculty** - Students in this unique program receive instruction from the same faculty as students in residence at our Boston campus. You will work and interact with faculty in-person throughout the residency sessions, building relationships that enhance the experience of the online portions of each course.

**Location & Flexibility** - The blended learning format affords students the ability to earn a degree without a permanent residency at the University. Students participate in intensive classroom sessions in Boston. The remainder of the coursework may be completed at the student’s home, or any location in the world by accessing the University’s learning management system.

**On Demand Access to Course Content** – Students have 24/7 access to course materials throughout the program, allowing busy professionals flexibility in balancing studies with work and family commitments.

**The Tufts University Advantage** - Friedman School alumni are sought after and employed in a wide range of careers. The Friedman School’s doctoral programs are ranked first among 44 US universities who participated in the 2010 National Research Council's ranking of graduate schools, a testament to the excellence in teaching for all of our graduate students.
Is Blended Learning Right for Me?

Blended learning students share attributes of independence, resourcefulness, and, like any graduate student, have the discipline and motivation to complete the rigorous coursework.

These are some of the specific skills we see in our most successful MNSP students:

» Able to independently problem-solve, yet recognize when to seek assistance and can do so through email and online forums when necessary
» Comfortable with online interactions that replace face-to-face communications during the online learning periods
» Ability to write clearly and succinctly
» Ability to pace one’s learning and time-on-task during each week
» Resourcefulness to find and contribute relevant resources
» A willingness to reach out to peers and build a learning community

The blended learning format offered by Friedman’s School of Nutrition at Tufts University offered me a unique opportunity to fulfill my dream while attending to my responsibilities. Unlike other online programs that were available for me, the blended learning program allowed me to meet and fully interact with my teachers, as well as connect with my colleagues, learn from their experiences and make friendships.

Manar Kassem
MNSP Student
ONE DEGREE - MULTIPLE CAREER PATHS

Graduates of the MNSP degree program emerge with a unique understanding of nutrition science and policy, and the ability to apply their knowledge toward solving nutrition and lifestyle-related challenges. Friedman School graduates are recognized as being exceptional candidates for key nutrition positions and currently are working in a wide variety of related fields.

By selecting elective courses that are aligned with individual career goals, the MSNP degree may be tailored to give graduates expertise in a variety of careers.

**Government – health, nutrition, wellness**
- Federal, state, and local public health agencies
- Food, nutrition, and health regulatory agencies
- Supplemental feeding programs

**Food and pharmaceutical industry**
- Drugs and nutritional supplements
- Food manufacturers and marketers
- Public relations firms
- Trade associations

**Healthcare**
- Hospitals
- Allied health care
- Residential and older adult care

**US and international non-governmental organizations (NGOs)**
- Save The Children
- World Bank
- Education/teaching
## CURRICULUM

The Master of Nutrition Science and Policy (MNSP) degree program offers an interdisciplinary curriculum of advanced study in nutrition science, global and US food policy, global nutrition programs, statistics, applied research skills, plus a two-course concentration area selected by the student.

Students will complete ten credits of coursework consisting of seven core courses, two electives and a one-credit research or project-based thesis. The MNSP degree program shares the same faculty and curriculum as Friedman’s Boston-based programs and prepares students interested in a doctoral degree to apply for the Tufts University Friedman School of Nutrition Science and Policy Ph.D. program.

*Note: one-credit courses at Tufts are equal to four credits in other institutions.*

### Science Core – Required (2 Credits)

- NUTB 205: Nutritional Biochemistry with Clinical & Community Applications: Macronutrients (1 credit)
- NUTB 305: Nutritional Biochemistry with Clinical & Community Applications: Micronutrients (1 credit)

### Policy Core – Required (2 Credits)

- NUTB 238: US Food and Nutrition Policy (1 credit)
- NUTB 210: Monitoring and Evaluation of Nutrition and Food Security Programs (1 credit)

### Research Skills Core (3 credits)

- NUTB 207: Statistics for Health Professionals I (1 credit)
- NUTB 204: Epidemiology for Health Professionals (1 credit)
- NUTB 307: Statistics for Health Professionals II (1 credit) or NUTB 301: Qualitative Research Methods for Nutrition (1 credit)

### Thesis – Required (1 Credit)

- NUTB 300: Masters Thesis (1 credit)
Electives (2 Credits)

Students may select any courses that add up to two credits.
NUTB 316: Advanced Medical Nutrition Therapy (1 credit)
NUTB 219: Food Science Fundamentals (½ credit)
NUTB 241: Nutrition and Aging (½ credit)
NUTB 242: Obesity and Energy Regulation (½ credit)
NUTB 227: Global Nutrition Programs (1 credit)
NUTB 206: Global Food and Nutrition Policy (1 credit)
NUTB 208: Management of Health & Nutrition NGOs (½ credit)
NUTB 211: Theories of Behavior Change (1 credit)
NUTB 243: Nutrition, Brain, and Behavior (½ credit)
NUTB 318: Positive Deviance (1 credit)

Electives give students the ability to tailor their degree to meet specific career goals. For example:

Students interested in perfecting their skills in hospital clinical nutrition might choose:
» NUTB 316: Advanced Medical Nutrition Therapy
» NUTB 242: Obesity and Energy Regulation
» NUTB 241: Nutrition and Aging

Students interested in international food and nutrition policy might select:
» NUTB 206: Global Food and Nutrition Policy
» NUTB 227: Global Nutrition Programs
» NUTB 208: Management of Health and Nutrition NGOs

Students interested in obesity interventions could choose:
» NUTB 211: Theories of Behavior Change
» NUTB: 242: Obesity and Energy Regulation
» NUTB 243: Nutrition, Brain and Behavior
COURSE DESCRIPTIONS

Science Core

**NUTB 205: Nutritional Biochemistry with Community/Clinical Applications: Macronutrients**

Students will explore the fundamental roles of nutrients in biological systems and the implications of macronutrient biological functions on food and nutrition policy. Emphasis will be placed on the function of nutrients as defined by their chemistry, interrelations among nutrient functions, mechanistic approaches in the analysis of nutrient-disease relationships, and recent advances in the basic sciences related to nutrition and nutrient function. The course will integrate examples of community, clinical and public health policy applications throughout the term. Published journal articles from the peer reviewed literature, case histories, and public policy documents will form the basis for critical review and discussion.

**NUTB 305: Nutritional Biochemistry with Community/Clinical Applications: Micronutrients**

Students will continue the exploration of the fundamental roles of nutrients in biological systems and the implications of micronutrient biological functions on food and nutrition policy. As with NUTB 205, emphasis will be on the function of nutrients as defined by their chemistry, interrelations among nutrient functions, mechanistic approaches in the analysis of nutrient-disease relationships, and recent advances in the basic sciences related to nutrition and nutrient function.

Policy Core

**NUTB 238: U.S. Food and Nutrition Policy**

This course focuses on government food-related programs from an economic and political perspective and includes reviews of the evolution of a range of policies and programs, analyzing their effects on the U.S. economy and on household consumption and the farm economy, as well as on food consumption at the national, household, and individual level. Existing policies and programs are related to the political and economic environment and to changing food consumption patterns in American society. Food assistance programs (e.g., Food Stamps), nutrition programs, food supply and agricultural price policies, and consumer protection and information are considered.

**NUTB 210: Monitoring and Evaluation of Nutrition and Food Security Programs**

Inadequate project monitoring and evaluation (M&E) represent a major constraint in domestic and international programmatic efforts to address problems of malnutrition. The absence of sound M&E processes in large numbers of nutrition projects, despite continued evidence of their value in assessing and improving project performance, suggests that many project planners and managers may not yet have the necessary skills or understanding to develop and operate such systems. In this course students will become familiar with the strategies and techniques for monitoring and
evaluating projects, particularly those related to nutrition and food security. They will be exposed to multiple domestic and international examples of monitoring and evaluation systems. Students will gain experience in the design of regional monitoring and evaluation plans and be able to assess the adequacy of proposals and program evaluations designed by others.

Research Skills Core

NUTB 204: Epidemiology for Nutrition Professionals

This course covers basic epidemiologic concepts and methods and introduces students to techniques, including dietary assessment methods, which are used in human nutrition research. Students will learn to calculate and interpret basic measures of disease frequency and measures of effect, will be introduced to methods for recognizing and addressing sources of error in human studies, and will learn the basics of study design and implementation for nutrition research.

NUTB 207: Statistical Methods for Health Professionals I

Students will critically evaluate, compare, interpret, judge, summarize and explain statistical results published in research articles in health and nutrition journals from the United States and around the world that are influencing the practice of nutrition science, policy and research. Students learn and use Stata® statistical software for their homework.

NUTB 307: Statistical Methods for Health Professionals II

The purpose of this course is to help students gain proficiency applying statistical concepts and procedures for the analysis of health and nutrition data. Statistical analysis techniques used for the analysis of data from experimental and non-experimental research studies covered in this course will include multiple regression assumptions, diagnostics, transformations and robust standard errors, multiple logistic regression, analysis of variance and covariance and analysis of data from cluster randomized trials. In this course students critically evaluate, compare, interpret, judge, summarize and explain statistical results published in research articles in health and nutrition journals that are influencing nutrition science, research, policy, and clinical practice. Students will learn how to formulate research questions, how to identify appropriate statistical techniques, how to perform the analysis with Stata® statistical software and report results in tables, text and figures.

Electives

NUTB 316: Advanced Medical Nutrition Therapy

This course aims to expand student’s knowledge on a variety of common pathophysiological conditions and integrate this knowledge with the intervention of clinical nutrition therapies. Students will learn about the basic elements of medical nutritional therapy. These include nutritional assessment, which incorporates the use of anthropometric, biochemical and clinical data to determine nutritional status. Particular emphasis is placed on understanding energy expenditure and body composition and their components, and how these may change during physiological stress or
illness. Students then learn about enteral and parenteral nutrition and fundamental aspects of nutrition support. These core elements are then applied in the study of various disease states and clinical nutrition therapy. Students also have the opportunity to explore diet and disease in an approved area of their interest through written and oral presentation.

**NUTB 219: Food Science Fundamentals**

The foundation of knowledge for any nutrition professional is a thorough understanding of the nutritional components of food and foodborne pathogens that are linked with disease and issues affecting food safety. Students will become adept with the basic groups of foods in the food supply and their nutrient profiles, their harvesting, processing and storage procedures and policies. The course will provide students a broad overview of certain aspects of the food supply both locally and worldwide and will examine issues affecting food safety including some of the mechanisms by which foodborne pathogens that cause disease in humans, as well as the human consequences of infection by major foodborne pathogens such as E. coli O157:H7, Campylobacter and Listeria.

**NUTB 241: Nutrition and Aging**

This course will address the impact of nutrition on aging and the impact of aging on nutrient needs. The worldwide population is experiencing a dramatic increase in the number of elderly, due to socioeconomic improvements, and advances in science, technology, medicine and nutrition. It is of primary importance to determine both the nutritional needs of the elderly and to adequately determine long-term nutrient needs that will prevent or ameliorate nutrition-related chronic diseases. Topics will include changes in body composition and their adverse effects such as frailty and sarcopenia, controversies about healthy weights for older adults, roles of micronutrients in ameliorating age-related deterioration in bone health and immune function, and therapies that may prevent cognitive decline. Approaches to maximizing healthy aging from physiological and sociologic aspects of these problems will be presented.

**NUTB 242: Obesity and Energy Regulation**

This course is a perspective from the intersection of food and biology and will build upon principles of energy balance that were developed in Nutritional Biochemistry. In the first section, physiologic regulation of body weight and its dysregulation leading to obesity will be explored. The interaction between hormonal/neuroendocrine systems and dietary factors will be featured. In the second half of the course, lifestyle, pharmacologic and surgical approaches to obesity treatment as well as maintenance of lost weight will be presented.

**NUTB 227: Global Nutrition Programs**

The goal of this course is to expose students to major global nutrition programs and strategies designed to lessen the global burden of nutrition related morbidity and mortality. Both prevention and treatment options for major nutrition related disorders that dominate contemporary populations will be discussed. This course will cover: a) current debates in the cause, prevention and treatment of global nutrition challenges, b) the range of options for interventions that exist, and actually implemented, c) the strength of the evidence base underpinning actions, d) approaches to problem assessment, (including the process of considering alternatives according to context), e) examples of successful nutrition interventions, f) constraints to success (what makes or breaks major program successes), and g) key global organizations involved in nutrition policy and programming.

**NUTB 206: Global Food and Nutrition Policy**

Varying global and national forces drive food production and consumption within and among nations. The possibilities and limitations facing nutrition professionals in any given situation require an understanding of policy and the basic principles of policy formation. In order to be effective, professionals need an understanding of the indicators that are available to diagnose the situation, the skills to seek out information, and the ability to correctly interpret the results. Students will examine and apply these skills to specific case
examples and evaluate the range of programs used to address over- and undernutrition, and which interventions are appropriate in varying circumstances. The class will cover: a) how science influences the policy agenda, and how policy debates influence the scientific and programmatic agenda; b) the scientific underpinnings of food and nutrition policies and development of normative guidance; c) how empirical findings in scientific research and operational programming make their way into policy and law; d) global debates and controversies in nutrition; e) how to evaluate what works best and what the alternatives should be considered; f) a review of key organizations involved in global food and nutrition policy and programming.

NUTB 208: Management of Health and Nutrition NGOs

Key concepts and principles for managing nutrition and health programs and organizations will be addressed to equip students to function as program directors and project managers. Case studies and readings will be used to convey a practical understanding of how to manage and coordinate business functions to achieve the goals and objectives of the organization. This course will deal with for-profit and nonprofit organizations. Topics will include business and project planning, management control systems, financial management, budgeting, performance measurement, pricing and marketing of services, operations management, cost analysis, human resource management, and the development of management information systems. The course is designed to provide students with practical tools. The course is designed to develop an awareness of how each management function interacts and impacts the organization. Residencies will be comprised of lectures covering specialized topics, case discussions with student presentations, and journal discussions.

NUTB 211: Theories of Behavior Change

This course explores the theories of behavior change most commonly used in nutrition and public health. Includes an examination of several individual-based, social-based, organization-based and eco-social theories, including the Health Belief Model, the Theory of Planned Behavior, the Trans-theoretical Model, Decision-Making, Social Support, Social Learning Theory, and Diffusion of Innovations. Understanding and being able to apply these theories will help researchers and practitioners design program interventions based on psychological, biological, social, cultural and organizational frameworks.

NUTB 243: Nutrition, Brain and Behavior

During the past two decades there has been an increasing awareness of the interaction between nutrition and behavior. To examine this interaction, two general themes will be pursued. First, we will investigate the effects of nutritional variables on brain functioning and behavior. Second, we will study the influence of psychological variables in determining food intake and nutritional status. Examples of topics to be covered include: the effects of protein-caloric malnutrition on brain development and intellectual functioning; obesity and other eating disorders; food additives and behavior; the role of brain mechanisms in determining nutritional intake; food choice; food as an addiction; and the importance of vitamins and minerals for behavioral functioning.

NUTB 318: Positive Deviance: Theory, Methods and Process

This course will provide students with information and exercises on the concept, theory, history and application of PD through interactive group work. Guest speakers will expose students to the multifaceted and versatile PD process. Through activities and assignments, students will develop their own problem statement, and map out the steps required to apply the PD approach to their identified problem. By the end of this course, students will understand the steps involved in the PD process and know when to apply PD versus other behavior change methods.
ACADEMIC CALENDAR

Admissions

Rolling admissions begin: September 15, 2012
Application deadline (Fall 2013): May 15, 2013

Fall

Fall semester courses begin: September 9, 2013
Residency in Boston: September 21 – September 29, 2013
Fall courses end: December 15, 2013

Spring

Spring semester courses begin: January 13, 2014
Residency in Boston: January 26 – February 1, 2014
Spring classes end: April 6, 2014

Summer

Summer semester courses begin: May 5, 2014
Residency in Boston: June 1-7, 2014
Summer courses end: August 3, 2014
ADMISSIONS

To be considered for the program, applicants must submit the following materials to our online application system:

» Personal Statement
» Three letters of recommendation
» Official copies of all post-secondary academic transcripts (translated into English)
» Official scores of the Graduate Record Examination (GRE). The admissions committee is willing to consider waiving the GRE requirement if applicant has an advanced degree in a related field and/or applicable professional experience.
» A $70 Application Fee
» International students only: official score of the Test of English as a Foreign Language (TOEFL) exam or the IELTS

Visit http://nutrition.tufts.edu/mnsp to apply.

Students should have already completed (or plan to complete) the following prerequisite course work before gaining admission to the program:

» Introductory Nutrition course (Tufts offers a 6-week, tuition-free introductory nutrition course online every summer)
» College level mathematics course
» General chemistry
» Organic chemistry
» Biochemistry
» Biology or Physiology

Admissions Deadline

Apply early - Admission to the MNSP degree program is on a rolling basis. Applicants can expect to hear back from the admissions committee with a decision within a month of submitting a completed application. The deadline for submitting an application is May 15, 2013 for fall enrollment.

Contact MNSP faculty or staff

Students interested in the MNSP degree program are encouraged to contact staff and faculty at the school for support in applying, considering electives, determining appropriate course load and making Tufts an affordable option for earning your masters degree.

Lynne Ausman, D.Sc., R.D., Program Director
617.636.3712 | lynne.ausman@tufts.edu

Elizabeth Marino-Costello, M.S., R.D., FADA, Program Manager
617.636.3774 | elizabeth.marino_costello@tufts.edu
I considered other master degree programs, but Tufts has a great reputation in nutrition-related sciences and students can have access to the most recent information and updates in this field. The MNSP is an amazing program in which one can take advantage of learning in both areas of science and policy in nutrition.

Sahar Goorang
MNSP Student

Tuition

Tuition is based on the Friedman School’s per-course rate and charged per semester based on individual course load. A 1 credit course is $3,858 and a ½ credit course is $1,929.

Financial Aid

Federal financial aid programs are applicable for accredited non-profit universities for students attending college with a full-time course load of at least two credits per semester. The MNSP program meets all requirements for financial aid.

About The Friedman School at Tufts University

The Friedman School of Nutrition Science and Policy at Tufts University provides an opportunity for talented and passionate individuals to lead science, education, and public policy to improve nutrition and health. The school was established in 1980 by bringing together biomedical, social, political, and behavioral scientists to conduct research, educational programs, and community service programs in nutrition. It is the only school of its kind in the United States and one of the few institutions in the world to offer master’s and doctoral degrees through innovative, interdisciplinary programs in the field of nutrition.

We’re unique. But what is the driving force behind the research, the education, the scholarship? It is the mission of the school, which is carried out by its internationally distinguished faculty and research staff together with their colleagues — our graduate students. That mission is three-fold:

» The creation of new knowledge,

» The application and dissemination of evidence-based information and

» The education and training of future leaders in the field.

Friedman’s National Research Council Rankings

In a recent study of research doctorate programs by the National Academies’ National Research Council, Tufts University’s Friedman School was ranked at the top of forty-three US nutrition doctoral programs. Among many factors, Friedman ranked especially high in research, publications and citations.

The National Academies results with exhaustive data along with explanation of the methodologies are available at their web site: http://sites.nationalacademies.org/PGA/Resdoc/index.htm
Fast Facts

» The Friedman School has over 200 master’s degree and doctoral students and over 1000 alumni worldwide.

» Approximately 10% of the student population are international students from a dozen countries.

» There are 108 faculty members and more than 75 adjunct and affiliated faculty members.

» The school's blended learning MSNP program plus Humanitarian Assistance, Nutrition Communication and Agriculture, Food and the Environment are unique in the nation.

» The school conducts multidisciplinary research in collaboration with Tufts’ unique collection of health science professional schools in human, dental and veterinary medicine, as well as with Tufts Schools of Arts and Sciences and Engineering and the Fletcher School of Law and Diplomacy.

» Groundbreaking research is generated by more than 55 scientists in 20 labs at the nation’s largest center of its kind, the Jean Mayer USDA Human Nutrition Research Center on Aging at Tufts University.

» The School’s primary research centers, the John Hancock Research Center on Physical Activity, Nutrition and Obesity Prevention and the Feinstein International Center focus on obesity prevention and international humanitarian assistance. Their research and programs improve lives worldwide.

» Field-based research is ongoing on four continents and more than a dozen countries including Afghanistan, Bangladesh, Bolivia, Sudan, Ethiopia, Kenya, Nepal, Niger, Uganda, Malawi, Haiti and the United States.

» Tufts University is classified as a “Research I” University and regularly ranks among the top 30 universities and colleges in America.

» Faculty at the School include biomedical scientists, economists, nutritionists, epidemiologists, physicians, political scientists and psychologists.
One distinguishing feature of the MNSP degree program is that the same faculty who teach residential students also teach in the blended degree program. This ensures that the blended learning experience is as rigorous as all other degrees offered at the Friedman School. It also gives students an opportunity to build professional relationships with leaders and scholars in the various fields of nutrition science and policy.

Below are selected Tufts faculty members who are scheduled to teach in 2013.

**Lynne Ausman, D.Sc, R.D.** Professor, Program Director: Biochemical & Molecular Nutrition, Program Director: MSNP Degree Program

**Courses Taught:** NUTB 205, NUTB 305, NUTB 219, NUTB 241

**Areas of Research:** Effect of dietary fat, cholesterol, and fiber on coronary artery disease and colon cancer; nutritional primatology; influence of organic vs conventional methods of raising crops on their eventual nutrient composition; evaluation of glycemic index to assess diet-associated chronic disease risk; dietary fatty acids - metabolic behavior and CVD risk factors; mechanisms of dietary regulation of cancer prevention.

**Professional Affiliations:** 1998-2001 Member, Research Committee, Institute of Food Technologists, Chicago, IL; 1998-2001 Member, Committee on Animal Nutrition’s Subcommittee on Nonhuman Primate Nutrition of the National Research Council, Board on Agriculture, National Academy of Sciences, Washington, D.C.

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**Edward Saltzman, M.D.** Chair, Department of Nutrition Sciences; Associate Professor of Medicine, Tufts University School of Medicine; Scientist II, Jean Mayer Human Nutrition Research Center on Aging

**Courses Taught:** NUTB 205, NUTB 242, NUTB241

**Areas of Research:** Obesity and body weight regulation in humans.

**Professional Affiliations:** Chief, Division of Clinical Nutrition, Department of Medicine, Tufts Medical Center
Sai Krupa Das, Ph.D.
Assistant Professor; Scientist III, Jean Mayer Human Nutrition Research Center on Aging

Courses Taught: NUTB 205, NUTB 241

Areas of Research: Energy regulation in humans; obesity; energy expenditure; body weight regulation; caloric restriction; body composition assessment.

Professional Affiliations: Member, American Society of Nutrition; Member, The Obesity Society; President, Friedman School Alumni Association

Patrick Webb, Ph.D. Dean for Academic Affairs, Professor

Courses Taught: NUTB 206

General Research: Food security, humanitarian policy and practice, development policy, agriculture and food systems, micronutrient deficiencies and methods of delivery.

Areas of Research: Food security, humanitarian policy and practice, development policy, agriculture and food systems, micronutrient deficiencies and methods of delivery. Policy responses to the world food, fuel and financial crises; cost and benefits of ready-to-use foods in nutrition programming; evaluation of nutrition programming in Burkina Faso and North Korea; optimal nutrient formulation of food aid commodities; measures of diet diversity in emergencies.

Professional Affiliations: Former Chief of Nutrition of the World Food Programme of the United Nations; member of the International External Evaluation of FAO, mandated by the FAO Council (sector lead on FAO’s early warning and emergency operations); former member of the UN Millennium Project’s Hunger Task Force; former member of the steering committee of the UN Standing Committee on Nutrition; Honorary Professor to the Ministry of Education, Research and Culture of the State of Baden-Wuerttemberg, Germany.
Ten Reasons to consider the blended learning MNSP degree program

1. A Tufts education is now accessible to students outside of Boston.
2. Students can maintain career and family commitments while they earn their degree.
3. Residency sessions give students an on campus university experience that online programs do not offer.
4. Students develop relationships and get the opportunity to network with faculty and fellow students.
5. The same acclaimed faculty who teach in Boston also teach for the MNSP degree.
6. Tuition is competitive with other universities’ online degrees.
7. Program electives make the degree adaptable to specific career and educational goals.
8. Graduates are equipped to make substantive change in the wellbeing of others.
9. Friedman School graduates are sought after by employers.
10. The Friedman School is an acknowledged leader in academic excellence.
Nourishing Minds. Nourishing Humanity.

Gerald J. and Dorothy R. Friedman School of Nutrition Science and Policy

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