

*Curriculum Vitae*

**Aaron Schwartz, MS, RD, LD**

University of Kentucky  
College of Agriculture, Food and Environment  
School of Human Environmental Sciences  
Department of Dietetics & Human Nutrition  
206H Funkhouser Building  
Lexington, KY 40383  
(859)218-3308  
[ASchwartz113@uky.edu](mailto:ASchwartz113@uky.edu)

**EDUCATION**

- May 2018 Master of Business Administration, University of Kentucky, Lexington, KY  
(expected)
- July, 2014 Master of Science, Dietetics Administration, University of Kentucky, Lexington, KY  
*Thesis: The Effect of a Nutrition Education Program on Nutrition Knowledge, Dietary Intake, Body Composition and Perceived Sport Performance among High School Athletes.*
- July, 2010 Dietetic Internship, The Christ Hospital, Cincinnati, OH
- May, 2009 Bachelor of Science, Dietetics, University of Kentucky, Lexington, KY

**CERTIFICATION AND LICENSURE**

- Registered Dietitian 2011-Present  
Commission on Dietetic Registration
- Licensed Dietitian 2012-Present  
Kentucky Board of Licensure and Certification for Dietitians and Nutritionists  
Commonwealth of Kentucky, Frankfort, KY

**PROFESSIONAL EXPERIENCE**

University of Kentucky, Lexington, KY August, 2014-present  
**Lecturer & Dietetic Internship Director**

- **Dietetic Internship Director**  
Administer the Dietetic Internship program by coordinating decisions regarding the admission and progress of students within the program, directing public relations and recruitment efforts. Assure all Accreditation Council for Education in Nutrition and Dietetics (ACEND) accreditation standards, policies, and procedures are met.

- **Lecturer**

Deliver competency-based education aligned with the Accreditation Council for Education in Nutrition and Dietetics (ACEND) for the following courses:

- DHN 101, Human Nutrition & Wellness: Fall 2014, 2015, 2016; Spring 2014, 2015; Summer 2015, 2016.
- DHN 301, Dietetics Practice: Fall 2015
- DHN 302, Principles of Food Preparation: Fall 2014, 2015; Spring 2014, 2015, 2016
- DHN 342, Quantity Food Production: Fall 2016, 2017; Spring 2016,
- DHN 517, Medical Nutrition Therapy II: Fall 2014, 2015, 2016, 2017
- DHN 522/524, Food Service Systems Management I/II: Supervised Practice Program: Spring, Summer I & Summer II: 2014, 2015, 2016, 2017
- DHN 520/526, Medical Nutrition Therapy I/II: Supervised Practice Program: Spring, Summer I & Summer II: 2017

The Christ Hospital, Cincinnati, OH  
**Clinical Dietitian**

July, 2010-December, 2012

- Designed, coordinated and implemented optimal nutritional care and education of patients and clients for a 555-bed hospital in Cincinnati.

**ACADEMIC SERVICE**

**Teaching**

<u>Semester</u>	<u>Course title, number, credit hours and number of students</u>	<u>Overall value of course</u>	<u>Overall quality of teaching</u>
		(4-point scale)	
Fall, 2014	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 291 students – Distance Learning	3.22	3.31
Fall, 2014	DHN 302, Principles of Food Preparation, 3.0 credit hours, 68 students	3.62	3.66
Fall, 2014	DHN 517, Medical Nutrition Therapy II, 3.0 credit hours, 58 students	3.60	3.60
Spring, 2015	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 335 students – Distance Learning	3.13	3.34
Spring, 2015	DHN 302, Principles of Food Preparation, 3.0 credit hours, 66 students	3.70	3.71
Spring, 2015	DHN 812, Food Service Systems Management, 24 students – Distance Learning	n/a	n/a
Summer I, 2015	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 41 students – Distance Learning	n/a	n/a
Summer II, 2015	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 63 students – Distance Learning	n/a	n/a

Fall, 2015	DHN 301, Dietetics Practice, 2.0 credit hours, 66 students	3.44	3.94
Fall, 2015	DHN 302, Principles of Food Preparation, 3.0 credit hours, 66 students	3.50	3.70
Fall, 2015	DHN 517, Medical Nutrition Therapy II, 3.0 credit hours, 82 students	3.62	3.48
Spring, 2016	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 337 students – Distance Learning	3.15	3.22
Spring, 2016	DHN 302, Principles of Food Preparation, 3.0 credit hours, 47 students	3.63	3.75
Spring, 2016	DHN 812, Food Service Systems Management, 22 students – Distance Learning	n/a	n/a
		(5-point scale)	
Summer I, 2016	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 48 students	n/a	n/a
Summer II, 2016	DHN 101, Human Nutrition & Wellness, 3.0 credit hours, 48 students	4.36	3.45
Fall, 2016	DHN 342, Quantity Food Production, 4.0 credit hours, 54 students	4.39	4.87
Fall, 2016	DHN 517, Medical Nutrition Therapy II, 3.0 credit hours, 59 students	4.85	4.81
Spring, 2017	DHN 342, Quantity Food Production ,4.0 credit hours, 36 students	4.53	4.73
Spring, 2017	DHN 520/526: Medical Nutrition Therapy I/II, 22 students – Distance Learning	n/a	n/a
Spring, 2017	DHN 522/524: Food Service Systems Management I/II, 22 students – Distance Learning	n/a	n/a
Fall, 2017	DHN 342, Quantity Food Production, 4.0 credit hours, 46 students	3.80	4.60
Fall, 2017	DHN 517, Medical Nutrition Therapy II, 3.0 credit hours, 59 students	4.60	4.60
Spring, 2018	DHN 342, Quantity Food Production ,4.0 credit hours, 38 students	n/a	n/a
Spring, 2018	DHN 520/526: Medical Nutrition Therapy I/II, 21 students – Distance Learning	n/a	n/a
Spring, 2018	DHN 522/524: Food Service Systems Management I/II, 21 students – Distance Learning	n/a	n/a

Guest Lectures

- Schwartz, Aaron. “Sports Nutrition.” DHN 313: Life Cycle and Community Nutrition II. 28 Feb. 2017. Lecture
- Schwartz, Aaron. “Protein – Sports Nutrition.” DHN 315: Nutrition Issues in Physical Activity. 26 Feb. 2016. Lecture
- Schwartz, Aaron. “Protein – Sports Nutrition.” DHN 315: Nutrition Issues in Physical Activity. 27 Feb. 2015. Lecture

### Activities Outside of the Classroom

- Managed UK Coordinated Program Service Learning Experience during the Fall, 2015 semester. A collaborative effort with God's Pantry for CP students to provide grocery store tours to underserved populations. Additionally, cooking classes were provided to low-income high school students.
- Attended HES Welcome Breakfast  
August 2014, 2015, 2016
- Attended HES Welcome Cookout  
August 2014, 2015, 2016, 2017
- Published online nutrition article: Schwartz, A. (2015, January 5). 8 Nutritional Recommendations for Swimmers. Retrieved from <https://swimswam.com/8-nutritional-recommendations-for-swimmers/>

### **Advising**

#### Undergraduate Advisees

- 2017-18: Twenty-seven upper-level Undergraduate Advisees
- 2016-17: Forty-two upper-level Undergraduate Advisees
- 2015-16: Fifty-five upper-level Undergraduate Advisees
- 2014-15: Thirty-six upper-level Undergraduate Advisees

#### Graduate Program Participation

- Served as non-voting committee member for Emma Simpson's graduate thesis: Emma Simpson, Tammy Stephenson, Dawn Brewer, **Aaron Schwartz**, Sandra Bastin. Perceived Stress, Caffeine Consumption, and GPA of Undergraduate Students at a Large Public University, September 2016
- Served as non-voting committee member for Emily Ashton's poster presentation: Emily Ashton, Tammy Stephenson, Dawn Brewer, Kelly Webber, and **Aaron Schwartz**. The Effects of a 16-Week Introductory Nutrition Course on the Dietary Habits and Body Composition of College Students. Poster presentation, Society for Nutrition Education and Behavior (SNEB) Annual Conference, August 2016

### **PROFESSIONAL DEVELOPMENT**

- Participated in the College of Agriculture, Food and Environment's Faculty Learning Community during the Spring and Fall, 2016 semesters. The Faculty Learning Community is a teaching community that is focused on providing significant learning experiences and improving student outcomes.

#### Professional Meetings Attended

- Academy of Nutrition and Dietetics Food & Nutrition Conference & Expo  
October 2014, 2015, 2016, 2017

- Nutrition and Dietetic Educators and Preceptors Meeting  
March 2014, 2015, 2016
- Bluegrass Academy of Nutrition and Dietetics Board Meetings  
October 2014, November 2014, March 2015, July 2015, October 2015, March 2016, April 2016, July 2016
- Bluegrass Academy of Nutrition and Dietetics Monthly Meeting  
September 2014, October 2014, November 2014, February 2015, March 2015, May 2015, October 2015, November 2015, February 2016
- Kentucky Academy of Nutrition and Dietetics FNCE  
March 2015, March 2016.

## **AWARDS AND HONORS**

- 2017-18: *Outstanding Dietetics Educator*: Kentucky Academy of Nutrition and Dietetics (KAND)
- 2016-17: *Teaching Award*: One of the top twenty teacher course evaluation scores in the School of Human Environmental Sciences.
- 2016-17: Nomination for *Ken Freedman Outstanding Advisor* award: One of forty-eight University-wide faculty advisors nominated for outstanding service.
- 2015-16: *Teaching Award*: Four of the top twenty teacher course evaluation scores in the School of Human Environmental Sciences.
- 2014-15: *Young Dietitian Award*: Bluegrass Academy of Nutrition and Dietetics (BGAND)

## **PROFESSIONAL MEMBERSHIPS**

- Member: Nutrition and Dietetic Educators and Preceptors DPG (NDEP), 2014-Present
- Member: Bluegrass Academy of Nutrition and Dietetics (BGAND), 2013-Present  
Past-President, 2016-17  
President, 2015-16  
President-Elect, 2014-15
- Member: Academy of Nutrition and Dietetics (AND), 2012-Present