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| For Academic Affairs and Research Use Only | |
| CIP Code: |  |
| Degree Code: |  |

**New Course Proposal Form**

**[X] Undergraduate Curriculum Council**

**[ ] Graduate Council**

|  |
| --- |
| **[X] New Course or [ ]Experimental Course (1-time offering) (Check one box)** |

Signed paper copies of proposals submitted for consideration are no longer required. Please type approver name and enter date of approval.

Email completed proposals to [curriculum@astate.edu](mailto:curriculum@astate.edu) for inclusion in curriculum committee agenda.

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| --- | --- |
| JoAnna Cupp 1/24/2020 **Department Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **COPE Chair (if applicable)** |
| JoAnna Cupp 1/24/2020 **Department Chair:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Head of Unit (If applicable)** |
| Shanon Brantley 1/27/2020 **College Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Undergraduate Curriculum Council Chair** |
| Susan Hanrahan 1/27/2020 **College Dean** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Graduate Curriculum Committee Chair** |
| |  |  | | --- | --- | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Enter date |   **General Education Committee Chair (If applicable)** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Vice Chancellor for Academic Affairs** |

1. Contact Person (Name, Email Address, Phone Number)

JoAnna Cupp, [jcupp@astate.edu](mailto:jcupp@astate.edu), 870-680-8295

2. Proposed Starting Term and Bulletin Year

Spring 2021, Bulletin year 2020

3. Proposed Course Prefix and Number (Confirm that number chosen has not been used before. For variable credit courses, indicate variable range. *Proposed number for experimental course is 9*. )

NS 3263

4. Course Title – if title is more than 30 characters (including spaces), provide short title to be used on transcripts. Title cannot have any symbols (e.g. slash, colon, semi-colon, apostrophe, dash, and parenthesis). Please indicate if this course will have variable titles (e.g. independent study, thesis, special topics).

The Nutrition Care Process

5. Brief course description (40 words or fewer) as it should appear in the bulletin.

Study and application of the four-step standardized process to identify, plan for and meet nutritional needs of patients/clients in various settings. Spring.

6. Prerequisites and major restrictions. (Indicate all prerequisites. If this course is restricted to a specific major, which major. If a student does not have the prerequisites or does not have the appropriate major, the student will not be allowed to register).

1. **Yes** Are there any prerequisites?
   1. If yes, which ones?

Admission to the Dietetics Program

NS 3113 Life Cycle Nutrition

NS 3123 Nutritional Biochemistry

NS 3133 Food Service Management

NS 3153 Food and Society

NS 3163 Nutrition Education

* 1. Why or why not?

Students must complete the fall semester of the program which includes the above courses before progressing to the spring semester.

1. **Yes** Is this course restricted to a specific major?
   1. If yes, which major? Dietetics

7. Course frequency(e.g. Fall, Spring, Summer). *Not applicable to Graduate courses.*

Spring

8. Will this course be lecture only, lab only, lecture and lab, activity, dissertation, experiential learning, independent study, internship, performance, practicum, recitation, seminar, special problems, special topics, studio, student exchange, occupational learning credit, or course for fee purpose only (e.g. an exam)? Please choose one.

Lecture

9. What is the grade type (i.e. standard letter, credit/no credit, pass/fail, no grade, developmental, or other [please elaborate])

Standard letter

10. **No** Is this course dual listed (undergraduate/graduate)?

11. **No** Is this course cross listed?

*(If it is, all course entries must be identical including course descriptions. Submit appropriate documentation for requested changes. It is important to check the course description of an existing course when adding a new cross listed course.)*

**11.1** – If yes, please list the prefix and course number of cross listed course.

Enter text...

**11.2** – **Yes / No** Are these courses offered for equivalent credit?

Please explain. Enter text...

12. **No** Is this course in support of a new program?

a. If yes, what program?

Enter text...

13. **No** Does this course replace a course being deleted?

a. If yes, what course?

Enter text...

14. **No** Will this course be equivalent to a deleted course?

a. If yes, which course?

Enter text...

15. **Yes** Has it been confirmed that this course number is available for use?

*If no: Contact Registrar’s Office for assistance.*

16. **No** Does this course affect another program?

If yes, provide confirmation of acceptance/approval of changes from the Dean, Department Head, and/or Program Director whose area this affects.

Enter text...

**Course Details**

17. Outline (The course outline should be topical by weeks and should be sufficient in detail to allow for judgment of the content of the course.)

Week 1 I. The Nutrition Care Process (NCP) Overview

Purpose of Nutrition Care

Definition and Steps

Standardized Nutrition Language

Purpose: Improve Quality of Care

Critical Thinking

The Nutrition Care Model

Week 2 II. Resources

Academy of Nutrition and Dietetics (eatrightpro.org)

eNCPT (Nutrition Care Process Terminology) Publication

Week 3 III. NCP Step 1: Nutrition Assessment

Introduction and Critical Thinking

Actions: Review, Cluster and Identify

Week 4 Six Domains and Data Examples in Each

Communication and Documentation

Week 5 Reference Sheets and Matrix

Case Study: Nutrition Assessment

Week 6 IV. NCP Step 2: Nutrition Diagnosis

Introduction

Actions: Problem Identification, Etiology and Signs/Symptoms (PES)

Week 7 Diagnosis/Problem: PES Statement

Determination for Continuation of Care

Week 8 Etiology Matrix

Case Study (continued): Nutrition Diagnosis

Week 9 V. NCP Step 3: Nutrition Intervention

Introduction

Actions: Planning and Intervention

Five Domains and Nutrition Prescription

Week 10 Determination for Continuation of Care

Case Study (continued): Nutrition Interventions

Week 11 VI. NCP Step 4: Nutrition Monitoring and Evaluation (M & E)

Introduction: Definition and Outcomes

Actions: Monitor, Measure and Evaluate

Five Domains of Step 4

Week 12 Determination for Continuation of Care: Reassessment

Comparison of Nutrition Assessment/Reassessment and Nutrition M & E

Week 13 Case Study (continued): Nutrition Monitoring and Evaluation

Week 14 VII. Documentation of the Nutrition Care Process

Charting

Standardized Language and Medical Abbreviations

Problem Oriented Medical Record

Electronic Health Record (EHR)

Organization: ADIME (Assessment, Diagnosis, Intervention, Monitoring & Evaluation),

PES, SOAP (Subjective, Objective, Assessment, Plan)

Week 15 Guidelines for All Charting

Confidentiality

Case Study (continued) Conclusion: EHR Documentation

18. Special features (e.g. labs, exhibits, site visitations, etc.)

N/A

19. Department staffing and classroom/lab resources

One faculty person to serve as instructor; typical classroom set-up for meeting purposes

1. Will this require additional faculty, supplies, etc.?

No additional faculty or supplies required

20. **No** Does this course require course fees?

*If yes: please attach the New Program Tuition and Fees form, which is available from the UCC website.*

**Course Justification**

21. Justification for course being included in program. Must include:

a. Academic rationale and goals for the course (skills or level of knowledge students can be expected to attain)

At the present time, there is no one course in the dietetics curriculum that focuses on the Nutrition Care Process (NCP). The content of this process has been included in NS 3253 Nutrition Assessment, NS 4413/4523 Medical Nutrition Therapy I/II and NS 4553 Nutrition Counseling. Teaching the NCP in its own course allows greater emphasis and depth on the topic and frees valuable time in the other curriculum areas. The NCP, after all, includes the foundational backbone for nutrition care of patients/clients, no matter the disease or setting. Since the original program curriculum design prior to 2012, a need for this course has become apparent.

Course goals – upon completion of the course, students will be able to:

1. develop skill in using the Nutrition Care Process to provide quality nutrition care for patients/clients

2. utilize standardized nutrition language in documenting the four steps of the Nutrition Care Process

3. apply critical thinking skills in completing Nutrition Care Process case studies

b. How does the course fit with the mission established by the department for the curriculum? If course is mandated by an accrediting or certifying agency, include the directive.

This course supports the overall program goal to provide quality education and experiences for students in the field of dietetics. The accrediting body, Accreditation Council for Education in Nutrition and Dietetics (ACEND), in Standard 5, mandates that a number of required components be included in the curriculum, two of which are included in this course:

- communication skills sufficient for entry into professional practice

- principles of medication nutrition therapy and the Nutrition Care Process

Standard 5 from ACEND on Curriculum and Learning Activities also requires that the program’s curriculum prepare students with the following core knowledge (KRDN) and competencies (CRDN), all of which relate to the content of this course:

- Domain1

KRDN 1.3 Apply critical thinking skills

CRDN 1.6 Incorporate critical-thinking skills in overall practice

- Domain 3

KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions

CRDN 3.1 Perform the Nutrition Care Process and use standardized nutrition language for individuals, groups and populations of differing ages and health status, in a variety of settings

CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings

c. Student population served.

Students enrolled in the Dietetics/Nutritional Science program

d. Rationale for the level of the course (lower, upper, or graduate).

This course is included in the second semester (spring) of the upper level professional program. The content provides background and support for other courses as NS 3253 Nutrition Assessment, NS 4553 Nutrition Counseling, NS 4413/4523 Medical Nutrition Therapy I and II, as well as three supervised practice experiences in the field, namely Practicums III, IV and V.

**Assessment**

**Relationship with Current Program-Level Assessment Process**

22. What is/are the intended program-level learning outcome/s for students enrolled in this course? Where will this course fit into an already existing program assessment process?

Program-Level Learning Outcomes

Domain 1 – Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice, specifically KRDN\* 1.3 and CRDN\* 1.6.

Domain 3 – Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations, specifically KRDN\* 3.1, CRDN\* 3.1 and CRDN\* 3.3.

(\*KRDN Knowledge for the Registered Dietitian Nutritionist; \*CRDN Competency for the Registered Dietitian Nutritionist)

The current curriculum map is revised to add the program-level learning outcomes as noted above and the Core Knowledge & Competencies for the RDN as applicable to this new course

23. Considering the indicated program-level learning outcome/s (from question #23), please fill out the following table to show how and where this course fits into the program’s continuous improvement assessment process.

*For further assistance, please see the ‘Expanded Instructions’ document available on the UCC - Forms website for guidance, or contact the Office of Assessment at 870-972-2989.*

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| **Program-Level Outcome 1 (from question #23)** | Domain 1 – Scientific and Evidence Base of Practice: Integration of scientific information and translation of research into practice |
| Assessment Measure | NSP 3213: Practicum Rotation Evaluation Form (Productivity Outcomes)  NS 4413: MNT Desk Reference Project  NSP 3213: Cost Benefit/Cost Effectiveness Study  NSP 3323: Practicum Rotation Evaluation Form (Patient Meal Satisfaction Survey)  NS 3263: Nutrition Diagnoses Activity (Critical Thinking)  NS 4463: Nutrition Assessment on Athlete (Evidence-based)  NSP 4654: Case Study  NS 4573: Research Project  NSP 4654: Practicum Rotation Evaluation Form (Critical Thinking)  NS 3113: Journal Article Review  NS 3163: Nutrition Education Assignment  NS 4533: Pediatric Case Study |
| Assessment  Timetable | Every 5 years as each course is offered |
| Who is responsible for assessing and reporting on the results? | NSP 3213, NS 4413, NSP 3323, NS 3263, NS 4463, NSP 4654, NS 4573, NS 3113, NS 3163, NS 4533 Dietetics Course Faculty |

*(Repeat if this new course will support additional program-level outcomes)*

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| **Program-Level Outcome 2 (from question #23)** | Domain 3 – Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations |
| Assessment Measure | NSP 4544: Nutrition Assessment/Medical Chart Reviews  NS 4533: Pediatric Nutrition Assessment  NSP 4544: Physical Exam Techniques Video  NS 3263: Sample Nutrition Care Plan  NS 3263: Case Study Presentation  NSP 4433: Practicum Rotation Evaluation Form (Communication Skills)  NSP 3213: Practicum Rotation Evaluation Form (Planning, Conducting, Evaluating)  NSP 4433: Practicum Rotation Evaluation Form (Nutrition Education Materials)  NS 4553: Counseling Project  NS 4533: Pediatric Nutrition Education Program for Parents/Caregivers  NSP 4433: Health Promotion Display/Bulletin Board Project  NS 4463: Nutrition Education Program for Athletes  NS 4463: FAQ Project for Student Athletes  NSP 4433: Practicum Rotation Evaluation Form (Science-based Answers)  NS 3163: Nutrition Education Program  NSP 3323: Practicum Rotation Evaluation Form (Management Foodservice)  NS 4443: Food Chemistry and Lab Project |
| Assessment  Timetable | Every 5 years as each course is offered |
| Who is responsible for assessing and reporting on the results? | NSP 4544, NS 4533, NS 3263, NSP 4433, NSP 3213, NS 4553, NS 4463, NS 3163, NSP 3323, NS 4443 Dietetics Course Faculty |

**Course-Level Outcomes**

24. What are the course-level outcomes for students enrolled in this course and the associated assessment measures?

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| **Outcome 1** | CRDN 1.6 Incorporate critical-thinking skills in overall practice. |
| Which learning activities are responsible for this outcome? | Participate in small group activity to formulate possible nutrition diagnoses for clients described in sample scenarios. Assigned scenarios will provide essential information related to client medical and social history, medications, anthropometric data and typical diet intake. Each group member will compose two possible nutrition diagnoses/PES statements using standardized language, justify/discuss with group and then share in class. |
| Assessment Measure | 100% of students will receive a letter grade of B or higher on this activity, based on the assignment guidelines and rubric, to meet this outcome. |

*(Repeat if needed for additional outcomes)*

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| **Outcome 2** | CRDN 3.1 Perform the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions. |
| Which learning activities are responsible for this outcome? | Complete a sample nutrition care plan for a case study patient, following the four step Nutrition Care Process. |
| Assessment Measure | 80% of students will receive a letter grade of B or higher on this major project, based on the assignment rubric, to meet this outcome. |

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| **Outcome 3** | CRDN 3.3 Demonstrate effective communications skills for clinical and customer services in a variety of formats and settings. |
| Which learning activities are responsible for this outcome? | Prepare and discuss highlights from case study project to classmates, incorporating standardized nutrition language from the Nutrition Care Process and effective communication strategies in presentation. |
| Assessment Measure | 80% of students will receive a letter grade of B or higher on this presentation, based on the assignment guidelines and rubric, to meet this outcome. |

**Bulletin Changes**

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| **Instructions** |
| **Please visit** [**http://www.astate.edu/a/registrar/students/bulletins/index.dot**](http://www.astate.edu/a/registrar/students/bulletins/index.dot) **and select the most recent version of the bulletin. Copy and paste all bulletin pages this proposal affects below. Follow the following guidelines for indicating necessary changes.**  **\*Please note: Courses are often listed in multiple sections of the bulletin. To ensure that all affected sections have been located, please search the bulletin (ctrl+F) for the appropriate courses before submission of this form.**  - Deleted courses/credit hours should be marked with a red strike-through (~~red strikethrough~~)  - New credit hours and text changes should be listed in blue using enlarged font (blue using enlarged font).  - Any new courses should be listed in blue bold italics using enlarged font (***blue bold italics using enlarged font***)  *You can easily apply any of these changes by selecting the example text in the instructions above, double-clicking the ‘format painter’ icon 🡪 , and selecting the text you would like to apply the change to.*  *Please visit* [*https://youtu.be/yjdL2n4lZm4*](https://youtu.be/yjdL2n4lZm4) *for more detailed instructions.* |

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###### Pages 364-365

**Major in Dietetics**

**Bachelor of Science**

A complete 8-semester degree plan is available at [https://www.astate.edu/info/academics/degrees/](http://www.astate.edu/info/academics/degrees/)

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| **University Requirements:** |  |
| See University General Requirements for Baccalaureate degrees (p. 42) |  |
| **First Year Making Connections Course:** | **Sem. Hrs.** |
| UC 1013, Making Connections | **3** |
| **General Education Requirements:** | **Sem. Hrs.** |
| See General Education Curriculum for Baccalaureate degrees (p. 78)  **Students with this major must take the following:**  *MATH 1023, College Algebra or MATH course that requires MATH 1023 as a prerequisite CHEM 1043* ***AND*** *1041, Fundamental Concepts of Chemistry and Lab*  *BIO 2103* ***AND*** *2101, Microbiology for Nursing and Allied Health and Lab PSY 2013, Introduction to Psychology*  *SOC 2213, Introduction to Sociology*  *COMS 1203, Oral Communication (Required Departmental Gen. Ed. Option)* | **35** |
| **Major Requirements:** | **Sem. Hrs.** |
| NS 3113, Nutrition through Life Cycle I | 3 |
| NS 3123, Nutritional Biochemistry | 3 |
| NS 3133, Food Service Management | 3 |
| NS 3143, Basic Foods | 3 |
| NS 3153, Food and Society | 3 |
| NS 3223, Nutrition through Life Cycle II | 3 |
| NS 3233, Dietetics Administration | 3 |
| NS 3243, Quantity Foods | 3 |
| NS 3253, Nutrition Assessment | 3 |
| ***NS 3263, The Nutrition Care Process*** | ***3*** |
| NS 4413, Medical Nutrition Therapy I | 3 |
| NS 4443, Experimental Foods | 3 |
| NS 4453, Community Nutrition | 3 |
| NS 4523, Medical Nutrition Therapy II | 3 |
| NS 4553, Nutrition Counseling | 3 |
| NS 4563, Special Topics | 3 |
| NS 4573, Research Methods in Nutrition | 3 |
| NSP 3213, Practicum I | 3 |
| NSP 3326, Practicum II | 6 |
| NSP 4433, Practicum III | 3 |
| NSP 4543, Practicum IV | **3** |
| NSP 4656, Practicum V | 6 |
| STAT 3233, Applied Statistics I | 3 |
| **Sub-total** | **72** |

**Major in Dietetics (cont.)**

**Bachelor of Science**

A complete 8-semester degree plan is available at [https://www.astate.edu/info/academics/degrees/](http://www.astate.edu/info/academics/degrees/)

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| **Required Support Courses:**  *Prior to beginning the junior year, students must complete the following courses.* | **Sem. Hrs.** |
| BIO 2203 **AND** 2201, Anatomy and Physiology I and Laboratory | 4 |
| BIO 2223 **AND** 2221, Anatomy and Physiology II and Laboratory | 4 |
| NS 2203, Basic Human Nutrition | 3 |
| CHEM 1052, Fundamental Concepts of Organic and Biochemistry | 2 |
| HP 2013, Medical Terminology | 3 |
| **Sub-total** | **16** |
| **Total Required Hours:** | **126** |

###### Pages 526-527

###### Nutritional Science (NS)

**NS 2203. Basic Human Nutrition** Basic concepts of nutrition including factors that have an impact upon nutritional practices. Special attention to age related nutritional needs. Fall, Spring, Summer.

**NS 3113. Nutrition Through Life Cycle I** Special nutritional needs and interventions for fetal development, pregnant and lactating women, and infants. Prerequisites, Admission to the Dietetics Program. Fall.

**NS 3123. Nutritional Biochemistry** The role of human cellular nutrition, both macro and micro nutrients, and metabolism in relation to health and disease. Prerequisites, Admission to the Dietetics Program. Fall.

**NS 3133. Food Service Management** Basic administrative skill acquisition, management principles, human resource issues, and fiscal responsibility in food service operations. Prerequisites, Admission to the Dietetics Program. Fall.

**NS 3143. Basic Foods** This course investigates the basic principles of food preparation methods, meal planning and food safety; includes lecture and lab experiences. Prerequisites, Admission to the Dietetics Program. Fall.

**NS 3153. Food and Society** Examines the relationship people have with food. The meaning and significance of food in different cultures and the influence of societal factors on food choices. Prerequisites, Admission to the Dietetics Program. Fall.

**NS 3223. Nutrition Through Life Cycle II** Special nutritional needs and interventions for children, teens, adults and older age adults. Prerequisites, Admission to the Dietetics Program, NS 3113, NS 3123, NS 3133, NS 3143 and NS 3153. Spring.

**NS 3233. Dietetics Administration** Prepares students for a career in dietetics administration emphasizing the development of leadership skills. Prerequisites, Admission to the Dietetics Program, NS 3113, NS 3123, NS 3133, NS 3143 and NS 3153. Spring.

**NS 3243. Quantity Foods** Explores large scale food production including equipment, food purchasing, facility design, and vendor relations. Prerequisites, Admission to the Dietetics Program, NS 3113, NS 3123, NS 3133, NS 3143 and NS 3153. Spring.

**NS 3253. Nutrition Assessment** An introduction to the Nutrition Care Process and assessment of the nutritional status of individuals including dietary, anthropometrics, laboratory and clinical examination. Prerequisites, Admission to the Dietetics Program, NS 3113, NS 3123, NS 3133, NS 3143 and NS 3153. Spring.

***NS 3263. The Nutrition Care Process Study and application of the four-step standardized process to identify, plan for and meet nutritional needs of patients/clients in various settings. Prerequisites, Admission to the Dietetics Program, NS 3113, NS 3123, NS 3133, NS 3153 and NS 3163. Spring.***

**NS 351V. Special Problems in Nutritional Science** Specific topics of study to vary depending on student need. Registration must be approved by the program director. Prerequisites, Admission to the Dietetics Program. Fall, spring.

**NS 4413. Medical Nutrition Therapy I** Exploration of medical nutrition therapy for various disease states, including nutrition assessment, food-drug interactions and appropriate intervention. Prerequisites, Admission to the Dietetics Program, NS 3223, NS 3243, NS 3253, NS 3233, NSP 3213 and NSP 3326. Fall.

**NS 4443. Experimental Foods** Investigation of sensory and physical properties of foods through an experimental environment. Prerequisites, Admission to the Dietetics Program, NS 4413, NS 4453, NS 4553, NSP 4433 and STAT 3233. Spring.

**NS 4453. Community Nutrition** Emphasizing the role of nutritionists in needs assessment, evaluation and planning, and program design for a community nutrition education program. Pre- requisites, Admission to the Dietetics Program, NS 3223, NS 3243, NS 3253, NS 3233, NSP 3213 and NSP 3326. Fall.

**NS 4523. Medical Nutrition Therapy II** Continued exploration and development of skills in providing nutrition intervention and management of patients with more advanced disease states, including enteral and parenteral nutritional support. Prerequisites, Admission to the Dietetics Program, NS 4413, NS 4453, NS 4443, NSP 4433 and STAT 3233. Spring.

**NS 4553. Nutrition Counseling** Development of communication and counseling skills for nutritional disorders including: obesity, coronary heart disease, diabetes, hypertension, cancer, renal disease, and eating disorders. Prerequisites, Admission to the Dietetics Program, NS 3223, NS 3243, NS 3253, NS 3233, NSP 3213 and NSP 3326. Fall.

**NS 4563. Special Topics in Dietetics** Addresses current topics and issues in the area of dietetics. Prerequisites, Admission to the Dietetics Program, NS 4413, NS 4453, NS 4443, NSP 4433 and STAT 3233. Spring.

**NS 4573. Research Methods in Nutrition** Explore various methods, designs and characteristics of nutrition research studies. Prerequisites, Admission to the Dietetics Program, NS 4413, NS 4453, NS 4443, NSP 4433 and STAT 3233. Spring.

**Nutritional Science Practicum (NSP)**

**NSP 3213. Practicum I** Supervised practice in food service settings. These rotations provide a foundation for beginning skills necessary in the practice of dietetics. Prerequisites, Admission to the Nutritional Science Program, NS 3113, NS 3123, NS 3133, NS 3143 and NS 3153. Spring.

**NSP 3326. Practicum II** Supervised practice in food service and community settings. Developing food service management skills in healthcare facilities and working with diverse populations in local community organizations using the nutrition care process. Prerequisites, Admission to the Nutritional Science Program, NS 3223, NS 3233, NS 3243, 3253, NSP 3213. Summer.

**NSP 4433. Practicum III** Supervised practice in various community agencies and organizations involving application of health and wellness principles for culturally diverse groups. Prerequisites, Admission to the Nutritional Science Program, NS 3223, NS 3233, NS 3243, NS 3253, NSP 3213 and NSP 3326. Fall.

**NSP 4543. Practicum IV** Supervised practice in acute care, long-term care, and outpatient health- care facilities providing experiences in the application of medical nutrition therapy and the nutrition care process. Prerequisites, Admission to the Nutritional Science Program, NS 4413, NS 4453, NS 4553, NSP 4433 and STAT 3233. Spring.

**NSP 4656. Practicum V** Supervised rotations in acute care and outpatient clinical settings. Patient care management and application of the nutrition care process and medical nutrition therapy principles; includes staff relief experience near the end of the practicum. Prerequisites, Admission to the Nutritional Science Program, NS 4523, NS 4563, NS 4443, NS 4573, and NSP 4543. Sum- mer.