Code # Enter text…

**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 for inclusion in curriculum committee agenda.

|  |  |
| --- | --- |
| Pam Towery 9/22/2016**Department Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**COPE Chair (if applicable)** |
| Pam Towery 9/22/2016**Department Chair:**  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**General Education Committee Chair (If applicable)**   |
| Deanna Barymon 9/30/2016**College Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Undergraduate Curriculum Council Chair** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 10/4/2016**College Dean** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Graduate Curriculum Committee Chair** |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Vice Chancellor for Academic Affairs** |

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

Pam Towery; ptowery@astate.edu; 870-680-4688

2. Proposed Starting Term and Bulletin Year

January 2017 (spring); Bulletin year 2016-2017

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 351V; range 3 or 6 hours

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).

Special Problems in Nutritional Science

Special Problems in NS

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

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.

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

Formal acceptance in to professional program

* 1. Why or why not?

Course designed for dietetics majors only

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

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

Fall, 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.

Special Problems

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. Is this course dual listed (undergraduate/graduate)?

No

11. Is this course cross listed? (If it is, all course entries must be identical including course descriptions. It is important to check the course description of an existing course when adding a new cross listed course.)

No

1. If yes, please list the prefix and course number of cross listed course.

 Enter text...

1. Are these courses offered for equivalent credit? Yes / No

 Please explain. Enter text...

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

a. If yes, what program?

 Enter text...

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

a. If yes, what course?

Enter text...

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

a. If yes, which course?

Enter text...

15. Has it been confirmed that this course number is available for use? Yes; confirmed with Jesse Blankenship 9/22/2016.

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

16. Does this course affect another program? No

If yes, provide contact information 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.)

Specific topics of study to vary depending on student need. See further explanation in the **Justification** section below.

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

None

19. Department staffing and classroom/lab resources

Two full-time faculty and prn adjuncts

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

 No

20. Does this course require course fees? Yes

 *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)

 This course serves the student whose progress in the Nutritional Science program is interrupted for health or other reasons. The goal is to prepare the student academically to enter and successfully complete a supervised practice rotation upon return to the program. The specific goals would vary depending on student need.

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.

 The Nutritional Science Program seeks to provide quality education and experiences for students in the field of dietetics to meet the need for registered dietitians (RDs) in the Delta region and beyond. This new course fully supports the program mission by educating students and preparing them to be successful in the required supervised practice experiences.

c. Student population served.

Students enrolled in the Nutritional Science program who find it necessary to interrupt their scheduled program of study.

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

This course is an upper level course since all students enrolled in the Nutritional Science program are juniors and seniors.

**Assessment**

**University Outcomes**

22. Please indicate the university-level student learning outcomes for which this new course will contribute. Check all that apply.

|  |  |  |
| --- | --- | --- |
| * 1. **[ ]** Global Awareness
 | * 1. **[ X]** Thinking Critically
 | * 1. **[X ]** Information Literacy
 |

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

23. 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?

The program-level learning outcomes are that, upon completion of the program, students will be able to:

* Integrate evidence based guidelines and research into practice
* Support professional practice through appropriate beliefs, values, attitudes and behaviors
* Deliver clinical and customer services in a variety of settings
* Direct and manage services to individuals and organizations
* Provide quality nutrition care to individuals with various diseases and conditions

This course may or may not contribute to every outcome since the plan of study is customized to bridge the student’s return to the program. We have included the entire assessment plan to show how all outcomes are assessed.

24. 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.*

|  |  |
| --- | --- |
| **Program-Level Outcome 1 (from question #23)** | Integrate evidence based guidelines and research into practice |
| Assessment Measure | Preceptor evaluations/rubric from Practicum V; self-assessment tool |
| Assessment Timetable | Summer; per university/program assessment timetable – every five yearsData is collected and summarized for all outcomes annually; however, a formal and longitudinal analysis is conducted every five years. |
| Who is responsible for assessing and reporting on the results? | Nutritional Science Program Director and Faculty |
| **Program-Level Outcome 2 (from question #23)** | Support professional practice through appropriate beliefs, values, attitudes and behaviors |
| Assessment Measure | Preceptor evaluations/rubric from Practicum IV; alumni survey |
| Assessment Timetable | Spring; per university/program assessment timetable – every five yearsData is collected and summarized for all outcomes annually; however, a formal and longitudinal analysis is conducted every five years. |
| Who is responsible for assessing and reporting on the results? | Nutritional Science Program Director and Faculty |
| **Program-Level Outcome 3 (from question #23)** | Deliver clinical and customer services in a variety of settings |
| Assessment Measure | Preceptor evaluations/rubric from Practicum V; self-assessment tool |
| Assessment Timetable | Summer; per university/program assessment timetable – every five yearsData is collected and summarized for all outcomes annually; however, a formal and longitudinal analysis is conducted every five years. |
| Who is responsible for assessing and reporting on the results? | Nutritional Science Program Director and Faculty |
| **Program-Level Outcome 4 (from question #23)** | Direct and manage services to individuals and organizations |
| Assessment Measure | Credentialing exam; self-assessment tool |
| Assessment Timetable | Summer; per university/program assessment timetable – every five yearsData is collected and summarized for all outcomes annually; however, a formal and longitudinal analysis is conducted every five years. |
| Who is responsible for assessing and reporting on the results? | Nutritional Science Program Director and Faculty |
| **Program-Level Outcome 5 (from question #23)** | Provide quality nutrition care to individuals with various diseases and conditions |
| Assessment Measure | Credentialing exam; self-assessment tool |
| Assessment Timetable | Summer; per university/program assessment timetable – every five yearsData is collected and summarized for all outcomes annually; however, a formal and longitudinal analysis is conducted every five years. |
| Who is responsible for assessing and reporting on the results? | Nutritional Science Program Director and Faculty |

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

 **Course-Level Outcomes**

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

The outcomes may vary depending on student need. Below is an example of course-level outcomes that we anticipate in the near future,

|  |  |
| --- | --- |
| **Outcome 1** | Apply evidence-based guidelines, systematic reviews and scientific literaturein the nutrition care process and model and other areas of dietetics practice |
| Which learning activities are responsible for this outcome? | Mock nutrition assessment |
| Assessment Measure  | Completion of nutrition assessment with score of C or better per assignment rubric  |
| **Outcome 2** | Justify programs, products, services and care using appropriate evidence or data |
| Which learning activities are responsible for this outcome? | Mock nutrition assessment |
| Assessment Measure  | Completion of nutrition assessment with score of C or better per assignment rubric  |
| **Outcome 3** | Evaluate emerging research for application in dietetics practice |
| Which learning activities are responsible for this outcome? | Journal article review |
| Assessment Measure  | Completion of journal article review with score of C or better per assignment rubric |
| **Outcome 4** | 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 |
| Which learning activities are responsible for this outcome? | Case study/scenario |
| Assessment Measure  | Completion of case study project with score of C or better per assignment rubric |
| **Outcome 5** | Apply foundational knowledge of complex health issues to provide appropriate nutrition care for patients in the end-stage renal disease (ESRD)/dialysis setting |
| Which learning activities are responsible for this outcome? | Case study/scenario |
| Assessment Measure  | Completion of case study project with score of C or better per assignment rubric |
| **Outcome 6** | Select and utilize effective nutrition education and counseling strategies to meet learning needs in the dialysis population |
| Which learning activities are responsible for this outcome? | Case study/scenario |
| Assessment Measure  | Completion of case study project with score of C or better per assignment rubric |

*(Repeat if needed for additional outcomes)*

**Bulletin Changes**

|  |
| --- |
| **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.* |

NUTRITIONAL SCIENCE PROGRAM

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.

549

The bulletin can be accessed at <http://www.astate.edu/a/registrar/students/>

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 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. Prerequisites, 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.

550

The bulletin can be accessed at <http://www.astate.edu/a/registrar/students/>

Nutritional Science Practicum (NSP)

NSP 3213. Practicum I Supervised practice in foodservice 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 foodservice and community settings. Developing foodservice 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 healthcare 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. Summer.