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

**NEW OR MODIFIED COURSE PROPOSAL FORM**

**[ ] Undergraduate Curriculum Council**

**[X] Graduate Council**

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

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

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| JoAnna Cupp 1/8/2021 **Department Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **COPE Chair (if applicable)** |
| JoAnna Cupp 1/8/2021 **Department Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Head of Unit (if applicable)** |
| Shanon Brantley 02/02/2021  **College Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Undergraduate Curriculum Council Chair** |
| Mary Elizabeth Spence 1/11/2021 **Office of Assessment (new courses only)** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **Graduate Curriculum Committee Chair** |
| \_\_Susan Hanrahan 2/1/21\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date… **College Dean** | \_\_Alan Utter\_\_\_\_\_\_\_ 2/26/21  **Vice Chancellor for Academic Affairs** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…  **General Education Committee Chair (if applicable)** |  |

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

JoAnna Cupp, jcupp@astate.edu, 870-680-8295

1. **Proposed starting term and Bulletin year for new course or modification to take effect**

Summer I 2023; bulletin year fall 2022

**Instructions:**

*Please complete all sections unless otherwise noted. For course modifications, sections with a “Modification requested?” prompt need not be completed if the answer is “No.”*

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|  | **Current (Course Modifications Only)** | **Proposed (New or Modified)**  *(Indicate “N/A” if no modification)* |
| **Prefix** |  | **NS** |
| **Number\*** |  | **6113** |
| **Title** |  | **Food and Nutrition Public Policy**  **Abbreviated title – F&N Public Policy** |
| **Description\*\*** |  | **An in-depth look at U. S. food policies and programs that affect food production, distribution, and consumption. Examines the dynamics of policy making and the influence of food companies on strategic decisions that undermine the nation’s health.** |

***\**** (Confirm with the Registrar’s Office that number chosen has not been used before and is available for use. For variable credit courses, indicate variable range. *Proposed number for experimental course is 9*. )

\*\*Forty words or fewer as it should appear in the Bulletin.

1. **Proposed prerequisites and major restrictions** **[Modification requested? Yes/No]**

(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?

This course is shared between two degrees.

Master of Science in Nutrition and Dietetics (MSND) prerequisites:

Admission to the Master of Science in Nutrition and Dietetics program

This is one of the first two courses that students take after they enroll in the program; no course prerequisites.

transitional Master of Science in Nutrition and Dietetics (tMSND) prerequisites:

Admission to the Graduate School

No course prerequisites for NS 6113.

* 1. Why or why not?

The curriculum in the MSND program is lock step as part of an accredited program requiring a Master’s degree with sequential and logical progression of courses. Students must complete previous semester of graduate courses before progressing to subsequent semesters.

The tMSND program can be done on a part-time or full-time basis and is a non-accredited degree. It is the expectation that these students will be prepared for the content of the master’s program based on undergraduate courses and work experiences in health-related fields.

1. **Yes** Is this course restricted to a specific major?
   1. If yes, which major? Nutrition and Dietetics; this is a shared course for the Master of Science in Nutrition and Dietetics and the transitional Master of Science in Nutrition and Dietetics degrees.
2. **Proposed course frequency [Modification requested? Yes/No]**

(e.g. Fall, Spring, Summer; if irregularly offered, please indicate, “irregular.”) *Not applicable to Graduate courses.*

N/A

1. **Proposed course type [Modification requested? Yes/No]**

Will this course be lecture only, lab only, lecture and lab, activity (e.g., physical education), dissertation/thesis, capstone, independent study, internship/practicum, seminar, special topics, or studio? Please choose one.

Lecture only

1. **Proposed grade type [Modification requested? Yes/No]**

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

Standard letter

1. **No** Is this course dual-listed (undergraduate/graduate)?
2. **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.)*

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

Enter text...

**b.** – **Yes / No** Can the cross-listed course be used to satisfy the prerequisite or degree requirements this course satisfies?

Enter text...

1. **Yes** Is this course in support of a new program?

a. If yes, what program?

Master of Science in Nutrition and Dietetics and the transitional Master of Science in Nutrition and Dietetics

1. **No** Will this course be a one-to-one equivalent to a deleted course or previous version of this course (please check with the Registrar if unsure)?

a. If yes, which course?

Enter text...

**Course Details**

1. **Proposed outline** **[Modification requested? Yes/No]**

(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 Food policy in the United States

An interdisciplinary approach

The food marketing chain

Markets and governments

Interest groups and advocacy coalitions

The legislative and executive branches of government

Food law

Week 2 Agriculture

Overview of the farm sector

Categories of commodity specialization

Agricultural programs

Economic conditions for farm operators and farmworkers

Interest groups in farm policy

Week 3 Food production and the environment

The economics of environmental externalities

Environmental challenges in U.S. food production

The global food situation

Environmental policies that affect agriculture

Contemporary food movements

Organic and local food

Week 4 Global food and agricultural trade

U.S. food and agricultural trade flows

Principles of trade policy

Trade agreements

U.S. food aid

Immigration and labor

Global trends in agricultural prices

Week 5 Food manufacturing

Overview of food and beverage manufacturing

Seven manufacturing sectors

Market structure in food manufacturing

Competition policy

Week 6 Food retailing and restaurants

Food away from home vs. food at home

Organization of food retail industry

Food deserts and the retail environment

The restaurant industry

Labor policy in the restaurant industry

Food prices and inflation

Week 7 Food safety

Economic principles for food safety

Risk assessment principles for food safety

Foodborne illness

Generally recognized as safe (GRAS)

Pesticides and genetically modified organisms (GMOs)

Federal food safety oversight in the U.S.

The Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA)

Week 8 *Food Politics* by Marion Nestle

Part 2: Working the System

Chapters 4 - 7

Week 9 Dietary guidance and health

Trends in health, obesity and food choices

Economics motivations for dietary guidance

How federal dietary guidance is created

Comparing current consumption to Dietary Guidelines

Policy instruments

Week 10 *Food Politics* by Marion Nestle

Part 1: Undermining Dietary Advice

Chapters 1 - 3

Week 11 Food labeling and advertising

Economics of food labeling and advertising

Legal principles

Mandatory labeling

Claims about nutrients and health

*Food Politics* by Marion Nestle

Part 4: Deregulating Dietary Supplements

Chapter 11

Food advertising directed at children

Generic commodity checkoff programs

Week 12 *Food Politics* by Marion Nestle

Part 3: Exploiting Kids, Corrupting Schools

Chapters 8 - 9

Week 13 Hunger and food insecurity

Poverty, food insecurity and hunger

Food insecurity and hunger measurement

The cost of an adequate diet

Supplemental Nutrition Assistance Program (SNAP)

The charitable emergency food system

Week 14 Child nutrition programs

Principles and tradeoffs

Child nutrition programs

Supplemental Nutrition Program for Women, Infants and Children (WIC)

Improving child nutrition programs

Week 15 Policy analysis presentations

1. **Proposed special features** **[Modification requested? Yes/No]**

(e.g. labs, exhibits, site visitations, etc.)

N/A

1. **Department staffing and classroom/lab resources**

It is projected that two faculty, one 9-month and one 12-month, will be needed to cover this course and others in the mandatory graduate program. NS 6113 is an online class; no classroom or lab space is required.

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

See note on faculty above.

1. **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.*

**Justification**

**Modification Justification (Course Modifications Only)**

1. Justification for Modification(s)

Enter text...

**New Course Justification (New Courses Only)**

1. Justification for course. Must include:

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

Public policy as related to food and nutrition is covered to a small extent in several undergraduate courses in the Dietetics program. A graduate course on the topic will strengthen and grow our students professionally so that they are better equipped to engage in policy and advocacy activities as they begin their careers in the workplace. The Academy of Nutrition and Dietetics, our national organization of food and nutrition experts, is committed to advancing the profession through research, education and advocacy. Public policy significantly influences and forms the Academy’s public image and that of the dietetics profession. It is our opinion that we could not offer a graduate degree without including a course on this pertinent topic. Course goals - upon completion of this course, students are able to: improve awareness and knowledge of contemporary food policy in the U. S.; discover how the food industry obtains government and other support for political gain; prepare a critical review of a food or nutrition problem that addresses a specific nutrition problem.

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

The course fits with the department mission to provide quality education and experiences for students in the field of nutrition and dietetics. The department also encourages students to value service to the profession of dietetics, of which advocacy plays an important role. In addition, there are two directives from the Accreditation Council for Education in Nutrition and Dietetics (ACEND), the accrediting agency for the Academy of Nutrition and Dietetics, related to the topic of public policy: **Standard 3.1** The program’s curriculum must be designed to ensure the breadth and depth of requisite knowledge and skills needed for entry-level practice as a registered dietitian nutritionist. **a.** The program’s curriculum must include the following required components, including prerequisites: 4. Governance of nutrition and dietetics practice, such as **the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics**; and interprofessional relationships in various practice settings

6. **Role of environment, food, nutrition and lifestyle choices in health promotion and disease promotion**

9. **Fundamentals of public policy, including the legislative and regulatory basis of nutrition and dietetics practice**

10. **Health care delivery systems (such as accountable care organizations, managed care, medical homes)**

[1-3, 5, 7-8, 11-15; other unrelated components]

**b.** The program’s curriculum must prepare students with the following core knowledge and competencies:

Domain 2 Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice; Domain 4 Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations.

NS 6113 supports Domains 2 and 4 as far as competencies which the students meet during the graduate program.

c. Student population served.

The public policy course serves both students who are on track to become registered dietitian nutritionists (RDNs), as required for accreditation, and students who may already be RDNs or working in health care and are now seeking a graduate degree.

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

The graduate level of the course is appropriate as students must have a baccalaureate degree in order to enroll in the Nutrition and Dietetics program as they seek an advanced educational experience.

**Assessment**

**Assessment Plan Modifications (Course Modifications Only)**

1. Do the proposed modifications result in a change to the assessment plan?

*If yes, please complete the Assessment section of the proposal*

**Relationship with Current Program-Level Assessment Process (Course modifications skip this section unless the answer to #18 is “Yes”)**

1. 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 2 - Professional Practice Expectations: Exhibit beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice, specifically KRDN\* 2.3, 2.4, 2.7 and CRDN\* 2.14

Domain 4 – Practice Management and Use of Resources: Strategically apply principles of management and systems in the provision of services to individuals and organizations, specifically KRDN\* 4.5

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

The current curriculum map for the Dietetics Program is revised to add the program-level learning outcomes as noted above and the Core Knowledge & Competencies for the RDN (Registered Dietitian Nutritionist) as applicable to the new graduate degree, Master of Science in Nutrition and Dietetics (MSND). There is a new curriculum map applicable to the transitional Master of Science in Nutrition and Dietetics degree (tMSND) as it is a non-accredited degree and is not tied to the undergraduate Dietetics Program leading to the MSND.

1. Considering the indicated program-level learning outcome/s (from question #19), 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 #19)** | Domain 2 - Professional Practice Expectations: Exhibit beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice |
| Assessment Measure | Outcome CRDN 2.2 Demonstrate professional writing skills in preparing professional communications Direct measure: NS 6013 LinkedIn profile – 80% of students will receive a letter grade of B or better, based on the rubric for this assignment Indirect measure: Exit survey – 100% of students will complete and submit exit survey regarding degree experience, including feedback on development of professionalism during program enrollment |
| Assessment  Timetable | Spring, every 3 years, 2023-2024, 2026-2027,2029-2030 |
| Who is responsible for assessing and reporting on the results? | MSND and tMSND faculty |

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

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| **Program-Level Outcome 2 (from question #19)** | Domain 4 - Practice Management and Use of Resources: Strategically apply principles of management and systems in the provision of services to individuals and organizations |
| Assessment Measure | Outcome CRDN 4.2 Perform management functions related to safety, security and sanitation that affect employees, customers, patients, facilities and food Direct measure: Program one-year pass rate – 80% of students will pass the national Commission on Dietetic Registration (CDR) credentialing exam within one year of first attempt Indirect measure: Alumni survey – 80% of students will respond to alumni survey one-year post graduation to provide qualitative data on Domain 4 competencies met during program experience |
| Assessment  Timetable | Spring, every 3 years 2024-2025, 2027-2028, 2030-2031 |
| Who is responsible for assessing and reporting on the results? | MSND and tMSND faculty |

**Course-Level Outcomes**

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

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| **Outcome 1** | KRDN 2.3 Assess the impact of a public policy position on nutrition and dietetics practice  KRDN 2.4 Discuss the impact of health care policy and different health care delivery systems on food and nutrition services  KRDN 2.7 Demonstrate an understanding of the means by which structural bias, social inequities, health disparities and discrimination may be overcome to achieve health equity in nutrition and dietetics  CRDN 2.14 Demonstrate advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession |
| Which learning activities are responsible for this outcome? | Write a critical review of a food or nutrition policy that addresses a specific nutrition problem, analyzing various aspects of the policy and including each topic listed on the rubric/grading criteria. |
| Assessment Measure | 80% of students will receive a letter grade of B or higher on the policy analysis project, based on the assignment guidelines and rubric, to meet this outcome. |

*(Repeat if needed for additional outcomes)*

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| **Outcome 2** | KRDN 4.5 Apply safety principles related to food, personnel and consumers |
| Which learning activities are responsible for this outcome? | Choose a specific dietary supplement that has the potential to be dangerous for adult or older adult consumers when directions are not followed as intended. Review the supplement in detail from at least three resources. Create a video as an education tool to improve safety when taking the supplement. |
| Assessment Measure | 100% of students will receive a letter grade of B or higher on the video activity, 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. Please include a before (with changed areas highlighted) and after of all affected sections.**  **\*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.** |

Insert after Nursing and before Occupational Therapy on page 382-383

***NS 6113. Food and Nutrition Public Policy An in-depth look at U. S. food policies and programs that affect food production, distribution, and consumption. Examines the dynamics of policy making and the influence of food companies on strategic decisions that undermine the nation’s health. Restricted to Nutrition and Dietetics graduate students.***