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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

Fall 2020, 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 3163

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).

Nutrition Education

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

Principles of nutrition education with emphasis on how to design, deliver and evaluate effective interventions and programs in various settings. Fall.

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

* 1. Why or why not?

Course is designed only for students enrolled in the dietetics professional program.

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.*

Fall

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 only

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.)

Enter text...

I. Foundations of Nutrition Education

Week 1 Introduction and Overview of Nutrition Education

Need for Nutrition Education

Challenge of Educating People about Eating Well

Aims, Definition and Effectiveness of Nutrition Education

Settings, Audiences and Scope of Nutrition Education

Week 2 Determinants of Food Choice and Dietary Change: Implications for Nutrition Education

Food-related Determinants: Biology and Experience

Person-related Determinants

Social and Environmental Determinants

Week 3 Enhancing Motivation

Using Theory as the Guide for Nutrition Education

The Health Belief Model

The Theory of Planned Behavior

The Self-Determination Theory

Week 4 Facilitating Behavior Change

The Social Cognitive Theory

Self-Regulation Models

Transtheoretical Model and the Stages of Change

Week 5 Promoting Environmental Supports for Behavior Change

The Social Ecological Model

Strategies to Address Interpersonal, Organizational, Community, Policy and Systems

Determinants of Behavior

II. Step-by-Step Procedure to **DESIGN** Nutrition Education

Week 6 Overview and Purpose of the DESIGN Procedure

**D**etermine Audience Issues and Behaviors

Case Study: Step 1

Week 7 **E**xplore Determinants of Change for Targeted Behaviors

Case Study: Step 2

Week 8 **S**elect Theory Model and Clarify the Educational Philosophy

Case Study: Step 3

Week 9 **I**ndicate Appropriate Objectives/Outcomes for Determinants

Case Study: Step 4

Week 10 **G**enerate Educational Plan(s) to Enhance Motivation and Facilitate Behavior Change

Case Study: Step 5

Week 11 **N**ail Down Evaluation Plan and Process

Case Study: Step 6

III. Delivering Nutrition Education in Practice

Week 12 Working Effectively in Group Settings

Communication Principles

Learning Approaches and Learning Styles

Instructional Design Theory

Safe Learning Environments

Sequencing Instruction

Week 13 Using Media to Support Education

Supporting Visuals for Sessions and Presentations

Developing and Using Written Materials

Mass Media and Social Marketing

Week 14 Working with Diverse Population Groups

Working with Children and Youth

The Adult Learner

Diverse Cultural Groups

Low Literacy Audiences

Week 15 Target Audience Nutrition Education Presentations

Final Projects

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 nutrition education. With the rates of diet-related diseases and obesity continuing to rise, not only in the Delta region but nationally and globally, effective nutrition education is needed now more than ever. The important role of nutrition education in reducing the risk of these conditions is increasingly recognized in healthcare, clinics, schools, worksites and communities. Since registered dietitians are employed in many of those settings, it is important that dietetic students become skilled in educational strategies that facilitate the adoption of food choices and nutrition-related behaviors conducive to the health and well-being of the individuals with whom they work. Nutrition education involves activities not only at the individual level, but institutional, community and policy levels as well.

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

1. apply knowledge of research and theoretical foundations related to nutrition education
2. identify specific behavior change goals, along with motivators, facilitators and supports, for food choices and diet-related changes for diverse audiences
3. design, deliver and evaluate effective nutrition interventions and programs in a variety of settings

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), mandates that a number of required components be included in the curriculum, four of which will be included in this course:

-communication skills sufficient for entry into professional practice

-principles and techniques of effective education, counseling and behavior change theories and techniques

-the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention

-cultural competence and human diversity; human behavior, psychology, sociology or anthropology

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 taught in the first semester (fall) of the upper level professional program and prepares students to work with clients in both the Nutrition Assessment and Nutrition Counseling courses which follow in the spring.

**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\* 1.1 and CRDN\* 1.2

Domain 2 - Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice, specifically KRDN\* 2.6 and CRDN\* 2.3 Domain 3 - Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations, specifically KRDN 3.2\* 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 (Registered Dietitian Nutritionist) 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.*

This course contributes to the established assessment plan which Nutritional Science has included in TaskStream.

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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 |

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| **Program-Level Outcome 2 (from question #23)** | Domain 2 - Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice |
| Assessment Measure | NSP 3213: Practicum Rotation Evaluation Form (Compliance)  NSP 4433: Practicum Rotation Evaluation Form (Professional Writing)  NSP 4433: Practicum Rotation Evaluation Form (Group Participation)  NS 3163: Nutrition Education Group Project  NS 3253: Interprofessional Team Experience  NSP 4544: Practicum Rotation Evaluation Form (Support Personnel Assignments)  NSP 4654: Practicum Rotation Evaluation Form (Professional Referrals)  NSP 4654: Practicum Rotation Evaluation Form (Leadership Skills)  NSP 3323: Practicum Rotation Evaluation Form (Supervision of Meal Assembly and Tray Delivery)  NSP 4544: Practicum Rotation Evaluation Form (Negotiation Skills)  NS 4453: Professional/Community Participation  NSP 3323: Practicum Rotation Evaluation Form (Professional Attributes)  NSP 4544: Practicum Rotation Evaluation Form (Cultural Competence)  NSP 4433: Self-Assessment Tool  NS 4442: Leadership Presentation  NS 4442: Professional Development Plan  NS 4442: SNDA Mentoring  NSP 4433: Advocacy Project  NSP 4433: Mentoring/Precepting Participation |
| Assessment  Timetable | Every 5 years as each course is offered |
| Who is responsible for assessing and reporting on the results? | NSP 3213, NSP 4433, NS 3163, NS 3253, NSP 4544, NSP 4654, NS 4453, NSP 3323, NS 4442 Dietetics Course Faculty |

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| **Program-Level Outcome 3 (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)  NSP 3323: Practicum Rotation Evaluation Form (Inventory and Ordering)  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 |

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

**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 1.2 Apply evidence-based guidelines, systematic reviews and scientific literature. |
| Which learning activities are responsible for this outcome? | Plan a nutrition education session for a group of adults using a given model/theory of behavioral change. Complete a diagram that illustrates the application of the model/theory. |
| Assessment Measure | 80% of students will receive a letter grade of B or higher on the diagram, based on the assignment rubric, to meet this outcome. |

*(Repeat if needed for additional outcomes)*

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| **Outcome 2** | CRDN 2.3 Demonstrate active participation, teamwork and contributions in group settings. |
| Which learning activities are responsible for this outcome? | Work in small groups with classmates to locate/develop nutrition education materials that are culturally appropriate (age, gender, race, ethnicity, literacy, etc.) for use in a given nutrition education program to a target audience. |
| Assessment Measure | 100% of students will receive a letter grade of B or higher on the group participation portion of 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? | Design, deliver and evaluate a nutrition education program to a target audience. |
| Assessment Measure | 80% of students will receive a letter grade of B or higher on the nutrition education program, based on the assignment 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 3163, Nutrition Education*** | ***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 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 3163. Nutrition Education Principles of nutrition education with emphasis on how to design, deliver and evaluate effective interventions and programs in various settings. 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. 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. Summer.