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

**NEW OR MODIFIED COURSE PROPOSAL FORM**

**[X] Undergraduate Curriculum Council**

**[ ] Graduate Council**

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| **[ ]New Course, [ ]Experimental Course (1-time offering), or [X]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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| Tiffany Sterling 1/31/2022**Department Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**COPE Chair (if applicable)** |
| Tiffany Sterling 1/31/2022**Department Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Head of Unit (if applicable)**   |
| Shanon Brantley 2/24/2022**College Curriculum Committee Chair** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Undergraduate Curriculum Council Chair** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Director of Assessment (new courses only)** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**Graduate Curriculum Committee Chair** |
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| \_\_\_\_\_\_\_Scott E. Gordon\_\_\_\_\_\_\_ | 2/24/22 |

**College Dean** | \_\_ Alan Utter \_\_\_\_\_ 3.14.22**Vice Chancellor for Academic Affairs** |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter date…**General Education Committee Chair (if applicable)**   |  |

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

Tiffany Sterling, rsterling@astate.edu, 870-680-4684

1. **Proposed starting term and Bulletin year for new course or modification to take effect**
2. Fall 2022; Bulletin Year 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** | **N/A** |
| **Number\*** | **3143** | **N/A** |
| **Title** (include a short title that’s 30 characters or fewer) | **Food Science and Lab** | **N/A** |
| **Description\*\*** | **Investigates the basic principles of various food preparation methods, meal planning, and food safety. Prerequisites, Admission to the Dietetics****Program, NS 3113, NS 3123, NS 3133, NS 3153 and NS 3163. Spring.** | **Investigates the basic principles of various food preparation methods, meal planning, and food safety. Prerequisites, Admission to the Dietetics Program~~,~~ ~~NS 3113, NS 3123, NS 3133, NS 3153 and NS 3163~~ or Hospitality and Event Tourism Management Program. Spring.** |

 ***\**** 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 (excepting prerequisites and other restrictions) as it should appear in the Bulletin.

1. **Proposed prerequisites and major restrictions** **[Modification requested? Yes]**

(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. **NO** Are there any prerequisites?
	1. If yes, which ones?

 **Removing - NS 3113, NS 3123, NS 3133, NS 3153 and NS 3163**

* 1. Why or why not?

 Hospitality and Event Tourism Management Program will not need NS prerequisite courses to take this course.

1. **YES** Is this course restricted to a specific major?
	1. If yes, which major? Adding – Dietetics Program or Hospitality and Event Tourism Management Program
2. **Proposed course frequency [Modification requested? No]**

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

Enter text...

1. **Proposed course type [Modification requested? 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.

Enter text...

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

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

Enter text...

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?

 Hospitality and Event Tourism Management

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? 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.)

Enter text...

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

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

Enter text...

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

Full time faculty/instructors

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

 No

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)

The following change is being proposed to include Hospitality and Event Tourism Management BS degree students in the Food Science and Lab course. This is a change in description and prerequisites only.

**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)

 Enter text...

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.

 Enter text...

c. Student population served.

Enter text...

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

Enter text...

**Assessment**

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

1. **NO** 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?

Enter text...

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)** | Type outcome here. What do you want students to think, know, or do when they have completed the course? |
| Assessment Measure | Please include direct and indirect assessment measure for outcome.  |
| Assessment Timetable | What semesters, and how often, is the outcome assessed? |
| Who is responsible for assessing and reporting on the results? | Who (person, position title, or internal committee) is responsible for assessing, evaluating, and analyzing results, and developing action plans? |

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

 **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** | Type outcome here. What do you want students to think, know, or do when they have completed the course? |
| Which learning activities are responsible for this outcome? | List learning activities. |
| Assessment Measure  | What will be your assessment measure for this outcome?  |

*(Repeat if needed for additional outcomes)*

**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.**  |

Page 571 - **BEFORE**

**NRSP 4393. Nursing Care Elective** Practicum in which the student selects a clinical experience in an area of interest within a primary, secondary, or tertiary care setting. A clinical laboratory fee will be assessed. Prerequisites, Must have completed all Junior level BSN nursing courses and C or better in BIO 3203. Fall, Spring.

**NRSP 4433. Clinical Experience IV** Design, implementation, and evaluation of care for individuals and families with acute and chronic illness across the lifespan in a variety of clinical settings. Registration restricted to students who are accepted to Accelerated BSN option. Corequisites, NRS 4012 and NRS 4443. Spring.

**NRSP 4456. Clinical Experience V** This practicum builds on the concepts learned in previous courses. The student designs, implements, and evaluates care for individuals and families, groups, and populations across the lifespan in a variety of clinical settings. Registration restricted to students who are accepted to accelerated BSN option. Summer.

**NRSP 4466. Clinical Experience VI** This practicum builds on the concepts learned in previous courses. The student designs, implements, and evaluates care for individuals and families, groups, and populations across the lifespan in a variety of clinical settings. Registration restricted to students who are accepted to accelerated BSN option. Summer.

**NRSP 4793. RN-BSN Capstone Course** Application of baccalaureate level nursing knowledge and skills in problem identification, analysis, synthesis, plan implementation, and evaluation in a specific area of clinical interest as a transition to the graduate level advanced practice role. Restricted to RN to BSN students only. Prerequisites, C or better in NRS 3713, NRS 3723, NRS 4713, NRS 4723, NRS 4743, NRS 4763 and NRS 4733. Fall, Spring, Summer, Irregular.

**Dietetics (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. Life Cycle Nutrition** Nutrition needs and interventions throughout stages of the life cycle, from preconception through aging. 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, leadership and management principles, human resource issues, food safety and fiscal responsibility in food service operations. Prerequisites, Admission to the Dietetics Program. Fall.

**NS 3143. Food Science and Lab** Investigates the basic principles of various food preparation methods, meal planning, and food safety. Prerequisites, Admission to the Dietetics Program~~, NS 3113, NS 3123, NS 3133, NS 3153 and NS 3163~~  **or Hospitality and Event Tourism Management Program**. Spring.

**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 3243. Quantity Foods** Explores large scale food production including equipment, food purchasing, facility design, and vendor relations. Prerequisites, Admission to the Dietetics Program, NS 3253, NS 4553, NS 3263, NS 3143 and NSP 3213. Summer.

*The bulletin can be accessed at* [*https://www.astate.edu/a/registrar/students/bulletins/*](https://www.astate.edu/a/registrar/students/bulletins/)

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**AFTER**

**NRSP 4393. Nursing Care Elective** Practicum in which the student selects a clinical experience in an area of interest within a primary, secondary, or tertiary care setting. A clinical laboratory fee will be assessed. Prerequisites, Must have completed all Junior level BSN nursing courses and C or better in BIO 3203. Fall, Spring.

**NRSP 4433. Clinical Experience IV** Design, implementation, and evaluation of care for individuals and families with acute and chronic illness across the lifespan in a variety of clinical settings. Registration restricted to students who are accepted to Accelerated BSN option. Corequisites, NRS 4012 and NRS 4443. Spring.

**NRSP 4456. Clinical Experience V** This practicum builds on the concepts learned in previous courses. The student designs, implements, and evaluates care for individuals and families, groups, and populations across the lifespan in a variety of clinical settings. Registration restricted to students who are accepted to accelerated BSN option. Summer.

**NRSP 4466. Clinical Experience VI** This practicum builds on the concepts learned in previous courses. The student designs, implements, and evaluates care for individuals and families, groups, and populations across the lifespan in a variety of clinical settings. Registration restricted to students who are accepted to accelerated BSN option. Summer.

**NRSP 4793. RN-BSN Capstone Course** Application of baccalaureate level nursing knowledge and skills in problem identification, analysis, synthesis, plan implementation, and evaluation in a specific area of clinical interest as a transition to the graduate level advanced practice role. Restricted to RN to BSN students only. Prerequisites, C or better in NRS 3713, NRS 3723, NRS 4713, NRS 4723, NRS 4743, NRS 4763 and NRS 4733. Fall, Spring, Summer, Irregular.

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**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. Life Cycle Nutrition** Nutrition needs and interventions throughout stages of the life cycle, from preconception through aging. 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, leadership and management principles, human resource issues, food safety and fiscal responsibility in food service operations. Prerequisites, Admission to the Dietetics or Hospitality and Event Tourism Management Program. Fall.

**NS 3143. Food Science and Lab** Investigates the basic principles of various food preparation methods, meal planning, and food safety. Prerequisites, Admission to the Dietetics Program or Hospitality and Event Tourism Management Program. Spring.

**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 3243. Quantity Foods** Explores large scale food production including equipment, food purchasing, facility design, and vendor relations. Prerequisites, Admission to the Dietetics Program, NS 3253, NS 4553, NS 3263, NS 3143 and NSP 3213. Summer.

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