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

**Course Revision Proposal Form**

**[X] Undergraduate Curriculum Council**

**[ ] Graduate Council**

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 for Change to Take Effect

Summer 2021; Bulletin year 2020

3. Current Course Prefix and Number

NSP 3326

3.1 – **[Yes]** Request for Course Prefix and Number change

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

NSP 3323

3.2 – **[Yes]** If yes, has it been confirmed that this course number is available for use?

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

4. Current Course Title

Practicum II

4.1 – **[No]** Request for Course Title Change

If yes, include new Course Title Below.

Enter text...

1. 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).*

Enter text...

1. Please indicate if this course will have variable titles (e.g. independent study, thesis, special topics).

Enter text...

5. – **[Yes ]** Request for Course Description Change.

If yes, please include brief course description (40 words or fewer) as it should appear in the bulletin.

Supervised practice in food service settings with students applying principles of management and systems in providing services to individuals in healthcare facilities. Summer.

6. – **[Yes ]** Request for prerequisites and major restrictions change.

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

Admission to the Dietetics Program

NS 3253 Nutrition Assessment

NS 4553 Nutrition Counseling

NS 3263 The Nutrition Care Process

NS 3143 Food Science and Lab

NSP 3213 Practicum I

* 1. Why or why not?

Students enrolled in the professional program must successfully complete the spring semester in order to participate in the summer courses. Each semester builds upon the previous semester courses including supervised practice rotations.

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

7. – **[Yes]** Request for Course Frequency Change(e.g. Fall, Spring, Summer). *Not applicable to Graduate courses.*

a. If yes, please indicate current and new frequency:

Current frequency Summer I and II 10 weeks (special part of term [POT]); new frequency Summer 1

8. – **[No ]** Request for Class Mode Change

*If yes, indicate if this course will 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* *indicate the current and choose one.*

Enter text...

9. – **[No ]** Request for grade type change

*If yes, what is the current and the new grade type (i.e. standard letter, credit/no credit, pass/fail, no grade, developmental, or other [please elaborate])*

Enter text...

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

a. If yes, indicate course prefix, number and title of dual listed course.

Enter text...

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 change 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 or the previous version of the course?

a. If yes, which course?

Enter text...

15. **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...

16. Does this course require course fees?

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

**No**

**Revision Details**

17. Please outline the proposed revisions to the course.

*Include information as to any changes to course outline, special features, required resources, or in academic rationale and goals for the course.*

-This course will include supervised experiences in food service setting only for one five-week term, rather than experiences in both food service and community settings over two summer terms which were treated as a single ten-week session with special part of term (POT).

-The competencies which students are required to meet in this practicum are changed to reflect competencies related to food service settings. Community-related competencies for NS 3326 are included in NSP 4433.

18. Please provide justification to the proposed changes to the course.

-This update/change is necessary in the curriculum to emphasize supervised practice experiences in food service management skills included in a three-hour credit course by making it a stand-along practicum. The separation of the food service and community rotation experiences strengthens the curriculum updates in the program and keeps the practicum content clean and transparent.

-Although the number of degree hours in the dietetics program has not changed, the hours both for courses and practicums, have been rearranged/reassigned to allow for revised courses, deleted courses and new courses per our numerous UCC course proposals. The community rotation portion of the original six-hour credit course is combined with NSP 4433 for experiences to meet accreditation requirements for required curriculum components. There are limited qualified preceptors working in community settings to accommodate six credit hours of experiences for students in the program; however, three credit hours is certainly possible. Our program’s curriculum includes a concentration or focus which is required by the accrediting body, Accreditation Council for Education in Nutrition and Dietetics, known as ACEND. Since our concentration is clinical, a reduction in community practicum hours from six to three, does not negatively affect the focus of the program. Once these total program changes are approved by Arkansas State University’s Undergraduate Curriculum Council, the revised curriculum will be submitted to ACEND for their approval.

-In addition to the above justification, ACEND has revised the requirements for supervised practice experiences. Programs are now allowed to have students complete a minimum of 900 hours in professional work settings, rather than 1200, and participate in alternate supervised experiences such as simulation, case studies and role-playing for a maximum of 300 hours. These activities would be documented as planned hours and included in courses throughout the program. AState students would participate in 1080 clock hours in professional work settings and 120 in alternate supervised experiences.

19. **Yes** Do these revisions result in a change to the assessment plan?

*\*If yes: Please complete the Assessment section of the proposal on the next page.*

*\*If no: Skip to Bulletin Changes section of the proposal.*

***\*See question 19 before completing the Assessment portion of this proposal.***

**Assessment**

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

20. 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 CRDN\* 1.1 and CRDN\* 1.3

Domain 2 – Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian nutritionist level of practice, specifically CRDN\* 2.1, CRDN\* 2.2, CRDN\* 2.3, CRDN\* 2.7, CRDN\* 2.10 and CRDN\* 2.12

Domain 3 - Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations, specifically CRDN\* 3.3 and CRDN\* 3.9

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, specifically CRDN\* 4.1, CRDN\* 4.2, CRDN\* 4.3, CRDN\* 4.4, CRDN\*4.5 and CRDN\* 4.10

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 revised course.

(\*CRDN Competency for the Registered Dietitian Nutritionist)

21. 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 |

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

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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 |

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| **Program-Level Outcome 4 (from question #23)** | 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 |
| Assessment Measure | NSP 3323: Practicum Rotation Evaluation Form (Patient Meal Satisfaction Survey)  NSP 3323: Practicum Rotation Evaluation Form (Inventory and Ordering)  NSP 3213: Practicum Rotation Evaluation Form (Human Resource Management)  NSP 3213: Practicum Rotation Evaluation Form (Safety/Sanitation Management Functions)  NSP 4654: Practicum Rotation Evaluation Form (Meal Rounds Project)  NSP 4544: Practicum Rotation Evaluation Form (Nutrition Informatics)  NSP 3213: Practicum Rotation Evaluation Form (Data Analysis)  NSP 3213: Practicum Rotation Evaluation Form (Plate Waste Study)  NSP 3213: Practicum Rotation Evaluation Form (Feasibility Study)  NS 3133: Business Plan Project  NSP 4544: Practicum Rotation Evaluation Form (Coding and Billing)  NSP 3213: Practicum Rotation Evaluation Form (HACCP Plan)  NSP 3323: Practicum Rotation Evaluation Form (Trayline Risk Analysis) |
| Assessment  Timetable | Every 5 years as each course is offered |
| Who is responsible for assessing and reporting on the results? | NSP 3323, NSP 3213, NSP 4654, NSP 4544, NS 3133 Dietetics Course Faculty |

**Course-Level Outcomes**

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

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| **Outcome 1** | CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data. |
| Which learning activities are responsible for this outcome? | Patient Meal Satisfaction Survey as detailed on the syllabus and practicum evaluation form. |
| Assessment Measure | 100% of students will score 3 or better (4-point scale) on the practicum evaluation to meet this outcome. |

*(Repeat if needed for additional outcomes)*

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| **Outcome 2** | CRDN 2.7 Apply leadership skills to achieve desired outcomes. |
| Which learning activities are responsible for this outcome? | Supervision of Meal Assembly and Tray Delivery as detailed on the syllabus and practicum evaluation form. |
| Assessment Measure | 100% of students will score 3 or better (4-point scale) on the practicum evaluation form to meet this outcome. |

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| **Outcome 3** | CRDN 3.9 Coordinated procurement, production, distribution and service of goods and services, demonstrating and promoting responsible use of resources. |
| Which learning activities are responsible for this outcome? | Inventory and Ordering Activity as specified on the syllabus and practicum evaluation form. |
| Assessment Measure | 100% of students will score 3 or better (4-point scale) on the practicum evaluation to meet this outcome. |

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| **Outcome 4** | CRDN 4.10 Analyze risk in nutrition and dietetics practice. |
| Which learning activities are responsible for this outcome? | Trayline Risk Analysis as assigned on the syllabus and practicum evaluation form. |
| Assessment Measure | 100% of students will score 3 or better (4-point scale) on the practicum evaluation 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.* |

**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 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 **332~~6~~3**, Practicum II | ~~6~~**3** |
| 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 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 332~~6~~3. Practicum II** Supervised practice in food service ~~and community~~ settings~~.~~ with students applying principles of management and systems in providing services to individuals in healthcare facilities. ~~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~~ Dietetics Program, ~~NS 3223, NS 3233, NS 3243, 3253,~~ NS 3253, NS 4553, NS 3263, NS 3143 and 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.