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

 **Course Deletion 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 for inclusion in curriculum committee agenda.

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| JoAnna Cupp | 1/24/2020 |

**Department Curriculum Committee Chair** |

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**COPE Chair (if applicable)** |
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| JoAnna Cupp | 1/24/2020 |

**Department Chair:**  |

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**Head of Unit (If applicable)**   |
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| Shanon Brantley | 1/27/2020 |

**College Curriculum Committee Chair** |

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**Undergraduate Curriculum Council Chair** |
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| Susan Hanrahan | 1/27/2020 |

**College Dean** |

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**Graduate Curriculum Committee Chair** |
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**General Education Committee Chair (If applicable)**   |

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**Vice Chancellor for Academic Affairs** |

**1. Course Title, Prefix and Number**

Dietetics Administration, NS 3233

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

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

**3. Last semester course will be offered**

Spring 2020

Please clarify by selecting one of the following:

1. [X] Remove Course NS 3233 from bulletin for Fall of 2020
2. [ ] Other - Please clarify - Click here to enter text.

**4. Student Population**

a. The course was initially created for what student population?

Students enrolled in the Nutritional Science program

b. How will deletion of this course affect those students?

It will not affect those students since the content from the course will be incorporated in NS 3133, a very similar course in content.

**College, Departmental, or Program Changes**

**5.** a. How will this affect the college, department, and/or program?

This change will allow room in the curriculum to add other courses which will strengthen the program.

b. **No** Does this program and/or course affect another department?

If yes, provide confirmation of acceptance/approval of changes from the Dean, Department Head, and/or Program Director whose area this affects.

 Enter text...

 c. Please provide a short justification for why this course being deleted from program.

 We are looking to add some needed content to the program without increasing the number of credit hours required for graduation, which means we are looking to delete some courses in order to make room for others. Essential topics in NS 3233 will be incorporated in NS 3133 which is a very similar course. In fact, NS 3133 Food Service Management and NS 3233 Dietetics Administration are so similar in content that both courses are not needed in the curriculum. There is no need for duplication.

**6. No Is there currently a course listed in the bulletin which is equivalent to this one?**

If yes, which course(s)?

 Enter text...

**7. No Will this course be equivalent to a new course?**

If yes, what course?

Enter text...

**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 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 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 administra- tion 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.