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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**

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| --- |
| **[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 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** |
|

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| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Enter date |

**General Education Committee Chair (If applicable)**   | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Enter text...**Vice Chancellor for Academic Affairs** |

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

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

2. Proposed Starting Term and Bulletin Year

Fall 2021, 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 4463

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).

Sports Nutrition

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

The study of nutrition as it relates to optimal performance for sports and exercise. Emphasis on accurate guidelines and interventions for nutrition professionals. 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

NSP 4433 Practicum III

NS 4453 Community Nutrition

* 1. Why or why not?

 Students must complete the summer semester of the program which includes the above courses before progressing to the fall semester.

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.

**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.)

Week 1 I. Introduction to Sports Nutrition

Training, Nutrition and the Athlete

 Nutrition Standards and Guidelines: Basic and Sports

 Understanding and Evaluating Scientific Evidence

 Exercise & Nutrition Credentials and Certifications

Week 2 II. Energy Metabolism

 Energy Concepts and Measurement

 Energy Balance

 Three Energy Systems

The Creatine Phosphate Energy System

 The Anaerobic Glycolysis Energy System

 The Oxidative Phosphorylation Energy System

 Fuel Utilization and Oxygen Consumption

Week 3 III. Macronutrients

 Carbohydrates

 Metabolism Review

 Carbohydrates as Energy Source for Exercise

 Carbohydrate Recommendations for Athletes

 Food Choices and Diet Planning

Week 4 Proteins

 Metabolism Review

 Protein Recommendations for Athletes

 Effect of Energy Intake on Protein Intake

 Food Choices and Diet Planning

 Amino Acid Supplementation

Week 5 Fats

 Structure and Metabolism Review

 Fat Recommendations for Athletes

 Food Choices and Diet Planning

Week 6 IV. Other Essential Nutrients

 Water and Electrolytes

 Overview of Water and Electrolytes

Water Loss, Intake, Balance and Imbalance

 Exercise and Fluid Balance

 Strategies to Replenish Water and Electrolytes

Week 7 Vitamins

 Review: Classification of Vitamins

 Roles of Vitamins in the Body

 Sources of Vitamins

Week 8 Minerals

 Review: Classification of Minerals

 Mineral Deficiencies and Toxicities

 Roles of Minerals

 Bone Formation

 Blood Formation

 Immune System

Adequate Intake of Minerals

Week 9 V. Practical Application of Sports Nutrition

 Menu Planning

 Diet Prescriptions and Food Choices

 Breakfast, Lunch, Dinner & Snacks

 Food & Fluid Prior to, During and After Exercise

 Diet Plans Popular with Athletes

 Caffeine and Alcohol Consumption

Weeks 10/11 Dietary Supplements and Ergogenic Aids

 Definitions, Categories and Regulations

 Safety and Effectiveness

 Reliable Resources

Week 12 Weight and Body Composition

 Assessment and Interpretation

 Body Composition related to Performance

 Healthy Weight Gain or Weight Loss

Week 13 Disordered Eating and Eating Disorders in Athletes

 Overview of Eating and Exercise Patterns

 Eating Disorders and Food Obsessions

 Nutrition Issues for Active Women

 Case Studies

Week 14 Sport Specific Nutrition

 Endurance and Ultra-Endurance Athletes

 Strength/Power Athletes

 Team Sports

Week 15 Special Populations of Athletes

 Athletes with Diabetes

 Athletes and Pregnancy

 Child and Teen Athletes

 Vegetarian Athletes

18. Special features (e.g. labs, exhibits, site visitations, etc.)

None

19. Department staffing and classroom/lab resources

One faculty person to serve as instructor; typical classroom for meeting purposes

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

No additional faculty; annual subscription to the Sports Nutrition Manual through the Academy of Nutrition and Dietetics as a library resource is 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)

 Dietetic students must acquire knowledge and expertise beyond the clinical population in order to understand current nutrition guidelines, be aware of emerging research, and apply sports nutrition knowledge to athletes of all ages, sports and abilities. Although the topic has been previously included in the content of several courses, no course in the Dietetics/Nutritional Science curriculum at this time provides the depth of preparation needed for students in the program.

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

1. apply nutrition guidelines for exercise related to macronutrients, calories, micronutrients and fluid
2. accurately assess an athlete’s nutritional needs, both for training and competing in various sport events
3. develop appropriate meal plans for exercise
4. identify and evaluate ethical and societal issues related to the use of ergogenic aids
5. design appropriate interventions for athletes with weight management issues, eating disorders, and special medical or nutritional considerations

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 strengthens 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), requires that students be prepared with certain core knowledge and competencies, five of which apply to this course:

 KRDN 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.

 CRDN 1.3 Justify programs, products, services and care using appropriate evidence or data.

 KRDN 3.1 Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and

 evaluate nutrition interventions.

 CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle

 management.

 CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends.

c. Student population served.

Students enrolled in the Dietetics/Nutritional Science program

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

Sports Nutrition fits into the program as an upper level course for students in the fall semester of their senior year.

**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\* 1.2 and CRDN\* 1.3

Domain 3 - Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations, specifically KRDN\* 3.1 and CRDN\* 3.7 and CRDN\* 3.8

(\*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 ProjectNSP 3213: Cost Benefit/Cost Effectiveness StudyNSP 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 StudyNS 4573: Research ProjectNSP 4654: Practicum Rotation Evaluation Form (Critical Thinking)NS 3113: Journal Article ReviewNS 3163: Nutrition Education AssignmentNS 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 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 AssessmentNSP 4544: Physical Exam Techniques VideoNS 3263: Sample Nutrition Care PlanNS 3263: Case Study PresentationNSP 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 ProjectNS 4533: Pediatric Nutrition Education Program for Parents/Caregivers NSP 4433: Health Promotion Display/Bulletin Board ProjectNS 4463: Nutrition Education Program for AthletesNS 4463: FAQ Project for Student AthletesNSP 4433: Practicum Rotation Evaluation Form (Science-based Answers)NSP 3323: Practicum Rotation Evaluation Form (Inventory and Ordering)NS 3163: Nutrition Education ProgramNSP 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 |

 **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 1.3 Justify programs, products, services and care using appropriate evidence or data. |
| Which learning activities are responsible for this outcome? | Complete a nutrition assessment using a case-based scenario or student athlete, calculating individualized nutritional needs using the appropriate evidence-based guidelines. |
| Assessment Measure  | 80% of students will receive a letter grade of B or higher on the nutrition assessment, based on the assignment rubric, to meet this outcome. |

*(Repeat if needed for additional outcomes)*

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| **Outcome 2** | CRDN 3.7 Develop and deliver products, programs or services that promote consumer health, wellness and lifestyle management. |
| Which learning activities are responsible for this outcome? | Work in pairs (or small groups) to present a nutrition education program to target audience of student athletes on assigned topic. |
| Assessment Measure  | 100% of students will receive a letter grade of B or higher on the program, based on the project rubric, to meet this outcome. |

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| **Outcome 3** | CRDN 3.8 Deliver respectful, science-based answers to client questions concerning emerging trends. |
| Which learning activities are responsible for this outcome? | Develop a FAQ handout for student athletes on nutrition needs for sports, using evidence-based guidelines, to present valid and reliable information, which often contradicts commonly held beliefs on various sports nutrition topics. |
| Assessment Measure  | 80% of students will receive a letter grade of B or higher on the FAQ handout, 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.* |

**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 4463, Sports 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 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 4463. Sports Nutrition The study of nutrition as it relates to optimal performance for sports and exercise. Emphasis on accurate guidelines and interventions for nutrition professionals. Prerequisites, Admission to the Dietetics Program, NS 4453 and NSP 4433. 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.