Curriculum Change Form

(Present only one proposed curriculum change per form)

(Complete only the section(s) applicable.)

Part I

(Check one)	Department Name	Family and Consumer Sciences
___ New Course (Parts II, IV)	College	Health Sciences
___ Course Revision (Parts II, IV)	*Course Prefix & Number	
___ Hybrid Course ("S," "W")	*Course Title	
___ New Minor (Part III)	*Program Title	General Dietetics
___ Program Suspension (Part III)		
_X__ Program Revision (Part III)	*Provide only the information relevant to the proposal.	If Certificate, indicate Long-Term (University) or Short-Term (Departmental)

Proposal Approved by:	Date		Date
Departmental Committee	09/21/2015	Council on Academic Affairs	11/19/15
College Curriculum Committee	10/7/2015	Faculty Senate**	
General Education Committee*	NA	Board of Regents**	
Teacher Education Committee*	NA	EFFECTIVE ACADEMIC TERM***	
Graduate Council*	NA		

*If Applicable (Type NA if not applicable.)
**Approval needed for program revisions or suspensions.
***To be added by the Registrar's Office after all approval is received.

Completion of A, B, and C is required: (Please be specific, but concise.)

A. 1. Specific action requested: (Example: Increase the number of credit hours for ABC 100 from 1 to 2.)

1) Indicate NFA 310 is now 3 credit hours by removing the 2.
2) To change the total number of core course hours from 55 to 56
3) To change the number of elective hours from 4 to 3

A. 2. Proposed Effective Academic Term: (Example: Fall 2012)

Fall 2016

A. 3. Effective date of suspended programs for currently enrolled students: (if applicable)

B. The justification for this action:

Changes will reflect the increase in the number of credit hours for NFA 310 from 2 to 3 hours.

C. The projected cost (or savings) of this proposal is as follows:

Personnel Impact:

NA

Operating Expenses Impact:

NA

Equipment/Physical Facility Needs:

NA

Library Resources:

NA

Part III. Recording Data for Revised or Suspended Program

1. For a revised program, provide the current program requirements using ~~strikethrough~~ for deletions and *underlines* for additions. 2. For a suspended program, provide the current program requirements as shown in catalog. List any options and/or minors affected by the program's suspension.
Revised* Program Text (*Use ~~strikethrough~~ for deletions and underlines for additions.)

GENERAL DIETETICS PROGRAM

The General Dietetics program leads to a Bachelor of Science degree in General Dietetics. The program is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), an agency of the Academy of Nutrition and Dietetics, as a Didactic Program in Nutrition and Dietetics (DPND). Students completing the DPND earn a Verification Statement, which provides eligibility to complete an accredited Dietetic Internship. Acceptance to a Dietetic Internship requires application and program matching through a competitive process. A strong academic record, work experience, and service/leadership in extracurricular activities are essential for obtaining a dietetic internship. Dietetic internships are 6 to 12 months long and include supervised practice in various areas of the dietetics profession. After completion of the internship, the student is eligible to take the national registration exam to become a Registered Dietitian (RD). In most states, including Kentucky, RD status is sufficient to obtain a state license to practice as a dietitian.

Registered Dietitians (RD) work with individuals and groups of all ages to improve health and wellness. Dietitians find employment in a variety of professional settings, including hospitals, long term care facilities, outpatient clinics, health departments, food companies, wellness programs, public health and regulatory agencies, cooperative extension, food service (including hospital, long term care, school, college/university, and prisons), private practice, sales, and research. In these settings, RDs provide medical nutrition therapy; menu planning; recipe and product development; individual counseling related to nutrition and diet; nutrition education to groups and individuals; community nutrition program development, implementation, and evaluation; and research.

Graduates who do not complete a dietetic internship find employment opportunities in public health, food service, cooperative extension, sales, and research. With the DPND verification statement, graduates are eligible to take the national Dietetic Technician registration exam, and earn the credential Dietetic Technician Registered (DTR). Graduates of the DPND may also seek admission to graduate programs to earn an advanced degree.

The program's mission, goals, and objectives can be found on the Department of Family and Consumer Sciences website. Also available on the website is information about costs related to the program.

Admission and Progression Requirements

All students who are accepted by EKU's Admissions Office and declare their major as dietetics are admitted to the University as pre-dietetics majors. However, admission to the pre-dietetics program does not guarantee admission to the dietetics program. To be considered for admission to the dietetics program the following criteria must be met: (1) complete a minimum of 45 semester hours; (2) attain a minimum cumulative GPA of 3.0 on a 4.0 scale; (3) earn a "B" or better in CHE 101/101L, CHE 102/102L, ACC 201, STA 215, and BIO 171 or their equivalents if taken at another school; (4) earn a "B" or better in NFA 121, 201, 202, and 317. In addition, a program application form must be submitted. Should there be more qualified applicants than spaces available, applicants will be ranked according to an admission scoring rubric. The application form, admission scoring rubric, and application deadlines are available on the Department of Family & Consumer Science website.

After admission to the dietetics program the student must meet the following criteria to receive a BS Degree and be granted a DPND verification statement: (1) attain a minimum cumulative GPA of 3.0 on a 4.0 scale; (2) earn a "C" or better in all major and supporting courses (other than those courses in which a "B" or better is required per admission criteria).

BACHELOR OF SCIENCE (B.S.) AREA MAJOR
GENERAL DIETETICS
CIP Code: 19.0501

UNIVERSITY GRADUATION REQUIREMENTS
General Education……36 hours
Student Success Seminar……1 hour
(HSO 100; waived for transfers with 30+ hours)
Wellness……..3 hours
(courses may meet both wellness & major requirements)
Writing Intensive Course (Hrs incorporated into Major/Supporting/Gen Ed/Free Elective category)
Upper division courses (42 hrs. distributed throughout Major/Supporting/Gen Ed/Free Electives categories)
ACCT Dietetics majors will fulfill ACCT with NFA 404 (These courses are included in the Majors totals)
Total Hours University Graduation Requirements……40 hours

MAJOR REQUIRMENTS
Core Courses.....~~55~~ 56 hours
CDF 132, FCS 400, NFA 121, 201 (*Wellness*), 202 (1); 301, 303, 310~~(2)~~ 317, 323, 325, 326, 344, 349 (1) or FCS 330D (1); NFA 401, 402, 403, 404, 411, 412, 445.
Supporting Courses……21 hours
ACC 201; BIO 171, 301; CHE 101/101L (4) (*GElement 4*), 102/102L (4); CIS 212 or INF 104; EHS 380; EMC 105 (1); PSY 200 (*GElement 5B*); STA 215 (*GElement 2*)
(*G*=Course also satisfies a General Education element. Hours are included within the 36 hr. General Education requirement above.)
Free Electives……~~4~~ 3 hours
TOTAL HOURS TO COMPLETE DEGREE……120 hours

To be granted a degree in the General Dietetics Program the student must: (1) attain a minimum cumulative GPA of 3.0 on a 4.0 scale and (2) earn a “C” or better in all major and supporting courses (other than those NFA courses in which a “B” or better is required for admission criteria).

Curriculum Map: B.S. in General Dietetics: Program level SLOs

1. Scientific and Evidence Base of Practice: integration of scientific information and research into practice
KR 1.1 a.** Students are able to demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical evidence-based practice decisions.
KR 1.1 b.** Students are able to use current information technologies to locate and apply evidence-based guidelines and protocols, such as the Academy of Nutrition & Dietetics Evidence Analysis Library.

2. Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.
KR 2.1.a.* Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public.
KR 2.2a. Students are able to demonstrate counseling techniques to facilitate behavior change.
KR 2.3a. ** Students are able to locate, understand and apply established guidelines to a professional practice scenario.
KR 2.3b. Students are able to identify and describe the roles of others with whom the Registered Dietitian collaborates in the delivery of food and nutrition services.

3. Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations.
KR 3.1a.** Students are able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.
KR 3.2a.** Students are able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to affect change and enhance wellness in diverse individuals and groups.
KR 3.3a.* Students are able to develop an educational session or program/educational strategy for a target population.

4. Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations.
KR 4.1a. Students are able to apply management and business theories and principles to the development, marketing and delivery of programs and services.
KR 4.1b. Students are able to determine costs of services or operations, prepare a budget and interpret financial data.
KR 4.1c. Students are able to apply the principle human resource management to different situations.
KR 4.2a. Students area able to apply safety principles related to food, personnel and consumers.
KR 4.2b.** Students are able to develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data to use in decision-making.
KR 4.3a. Students are able to explain the impact of a public policy position on dietetic practice.
KR 4.4a. Students are able to explain the impact of health care policy and administration, different health care delivery systems and current reimbursement issues, policies and regulations on food and nutrition services.
KR 4.5a Students will be able to explain different sources of reimbursement

***addresses written/oral communication**
****addresses critical/creative thinking**

5. Support Knowledge: knowledge underlying the requirements specified above.
SK 5.1. The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.
SK 5.2. The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism, and nutrition across the lifespan.
SK 5.3. The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology.

	KR 1.1a**	KR 1.1b**	KR 2.1a*	KR 2.2a	KR 2.3a**	KR 2.3b	KR 3.1a**	KR 3.2a**	KR 3.3a*	KR 4.1a	KR 4.1b	KR 4.1c	KR 4.2a	KR 4.2b**	KR 4.3a	KR 4.4a	KR 4.5a	SK 5.1	SK 5.2	SK 5.3
CDF 132								I							I					
FCS 400			R		R	R		R							R					
NFA 121													I					I		
NFA 201								I						I						
NFA 202			I		I	I														
NFA 301																			R	
NFA 303	I		I	I			I		I					I						R
NFA 310			R		R	R														
NFA 317							I	I	R										R	
NFA 323			R										R	R				R		
NFA 325					R					I	I	I	R			I		R		
NFA 326					R					R	R	R	R	R				R		
NFA 344											R									
NFA 349			I		I	I														
NFA 401	R	R	R				R	R						R	R				R	
NFA 402	R	R	R	R	R	R	R	R	R							R				
NFA 403	R	R	R	R		R	R	R	R							R	I			
NFA 404	R	R	R				R	R						R	R				R	
NFA 411						R	R	R	R	R	R			R	R	R				
NFA 412	R	I	R																	
NFA 445					R					R	R	R								
ACC 201											I	I								
BIO 171																			I	
BIO 301																			I	
CHE 101/101L																			I	
CHE 102/102L																			I	
CIS 212 / INF104														I						
EHS 380													R		R					
EMC 105																			I	
PSY 200				I				I												I
STA 215	I													I					I	

***addresses written/oral communication**

**** addresses critical/creative thinking**