



TRANSMITTAL MEMO

TO: EPC
FROM: Joanne Arhar, Assoc. Dean, EHHS
RE: Curriculum Proposals for EHHS
DATE: November 14, 2008

FCS

Program changes in Nutr & Foods [NF] BS, Nutr & Dietetics (ND9) Concentration; changes include the addition of two new core nutrition requirements NUTR 23112, Introduction to the Profession: Nutrition and Dietetics, and NUTR 43512, Advanced Nutrition I; the addition of a new elective NUTR 43532, Methods and Experiences in Nutrition Outreach, for nutrition students; the addition of NUTR 10011, Nutrition Outreach: A How To for Life Long Healthy Eating, as a university general elective; the removal of HDFS 24011, Interpersonal Relationships and Families, as a core requirement; and course revisions to (NUTR 43512, Advanced Nutrition II, NUTR 43013, Experimental Methods in Nutrition, and NUTR 43514, Clinical Dietetics.

NUTR 43013 is a designated Writing Intensive Course and this proposal was passed contingent upon approval of URCC. NUTR 43013 is not included in this packet and has been forwarded to URCC for consideration.

Total credit hours for the program will change from 125 to 123.

Revisions to the above proposal were approved at the departmental/school curriculum committees and at the EHHS Undergraduate Council on October 17, 2008.

College and Graduate School of Education, Health, and Human Services

Vacca Office of Student Services

304 White Hall • P.O. Box 5190 • Kent, Ohio 44242-0001

330-672-2862 • Fax: 330-672-3549 • <http://www.ehhs.kent.edu/oss> • E-mail: oss@kent.edu

October 4, 2008

Transmittal memo: Nutrition and Dietetics Curriculum Changes-Undergraduate

- a. Need: Because of national guidelines set forth by the American Dietetic Association and the educational needs of the current students, the nutrition and dietetics program area is proposing that there be changes to the current curriculum. The curriculum changes were made to strengthen student learning in research, clinical nutrition and nutritional biochemistry. The course and program changes only affect students in the nutrition and dietetics department and had no effect of nutrition course staffing because the current faculty are already teaching these courses. If these changes are not made there may be an effect on accreditation and future program reviews. There is also a 2 credit decrease in electives from 11 credits to 9 to bring the total credit hours to 123 total credits which is closer to the university recommendation.
- b. Effect on other units or programs: The addition of the general elective will not impact any other program because it is nutrition education related and is only a general elective and not required by any university student. The removal of HDFS 24011 Interpersonal Relationships and Families was a change that was needed to reduce core requirements in the major and was not needed for national accreditation requirements and has been discussed with the director of the School of Family and Consumer Studies of which nutrition is housed. It doesn't affect the course offerings because it is taken by many majors other than nutrition.

Changes:

1. The addition of two new core nutrition requirement NUTR 23112 (Introduction to the Profession: Nutrition and Dietetics, and NUTR 43512 Advanced Nutrition I and the addition of a new elective NUTR 43532 (Methods and Experiences in Nutrition Outreach) for nutrition students and NUTR 10011 (Nutrition Outreach: A how to for life long healthy eating) as a university general elective
2. The removal of HDFS 24011 (Interpersonal Relationships and Families) as a core requirement
3. The course revision for NUTR 43513 Advanced Nutrition II, Experimental Methods in Nutrition NUTR 43013 with the removal of the lab as well as the addition of a lab to NUTR 43514 Clinical Dietetics are the course/program changes being proposed.

Reviewed and approved: September 4, 2008 School Curriculum Approved, Oct 8, 2008, School of Family and Consumer Studies Approved, Oct 10, 2008, EHHS Undergraduate Council, Oct 17, 2008.

Proposal Summary

Title: Nutrition and Dietetics, NUTR & DIET, Code: NF Subcode: ND9
Undergraduate Nutrition Program Changes and Additions

Subject Specification: The addition of two new core nutrition requirement NUTR 23112 (Intro to Dietetics, and NUTR 43512 Advanced Nutrition I and the addition of a new elective NUTR 43532 (Methods and Experiences in Nutrition Outreach) for nutrition students and NUTR 10011 (Nutrition Outreach: A how to for life long healthy eating) as a university general elective, the removal of HDFS 24011 (Interpersonal Relationships and Families) as a core requirement, and the course revision for NUTR 43513 Advanced Nutrition II, Experimental Methods in Nutrition NUTR 43013 with the removal of the lab as well as the addition of a lab to NUTR 43514 Clinical Dietetics are the course/program changes being proposed.

Background Information: The following are a list of changes to the program.

1. Establish 4 new Courses

A. NUTR 10011 Nutrition Outreach: A how to for life long healthy eating (general elective) is being proposed as a new general elective. The nutrition program area has created a Nutrition Outreach program for students, faculty, staff, and the Portage County community. The program is growing and is coordinated by a registered dietitian. One of the objectives of the Nutrition Outreach Program is the educate students on healthy eating. The establishment of this course would help to achieve this objective. Research in nutrition has demonstrated that students do not understand the basics of how to shop and cook healthy and do not understand the basics of a healthy diet. This general elective would allow students an opportunity to learn these basic concepts which could lead to a healthier lifestyle over time. The Nutrition Outreach Program Coordinator has time within her schedule devoted to curriculum, course, and student education so staffing would not be an issue. Also, under the RCM model it would allow for increased revenue to the college and school to help fund further programs for students through the Nutrition Outreach Program.

B. NUTR 4/53532 Methods and Experiences in Nutrition Outreach (nutrition elective). Students in the major of nutrition and dietetics are required to complete an internship in nutrition before they can sit for their registration exam. These internships are very competitive and students are chosen for these internships through a national ranking system. One of the important components of a student's application for an internship is experience in the field. This course gives students directed experiences in the field, particularly in pediatrics which is an area in nutrition typically students are lacking. Because of the increased enrollment in the major of nutrition and dietetics, it is important to provide courses that will improve the quality of the students application for internships so that the program area continues to see high placement into internships. This course will aid in student success. Students have 9 general elective hours and during advising are always asking for courses that will help build a strong resume. This course has been piloted twice and has been very popular with students. It is already being taught by full-time faculty so it will not be a staffing issue. Again, with the RCM model it will allow students in the area of nutrition and dietetics to take electives in the program area which helps the college and school financially.

C. NUTR 23112 Introduction to the Profession: Nutrition and Dietetics (required) is to be added to core requirements for the nutrition and dietetics major. This will add an additional credit hour to the core requirements. The development of this course is the help with the success of the students in the major. Because of the necessary science course background before students begin coursework in the area of nutrition, students many times do not come and meet with a faculty advisor to discuss the major, profession, or internship requirements. This course will allow students during their freshman or sophomore year to learn important aspects of the profession, major and field, which will help with retention and academic success of students in nutrition and dietetics. A full-time faculty member is already teaching this course as a special topics as a pilot, therefore, it will not be a staffing issue.

D. Advanced Nutrition NUTR 43513 is being split into a two three credit hour semester courses whereby Advanced Nutrition I NUTR 43512 (core requirement) is being offered the Spring Semester and Advanced II NUTR 43513 (core requirement) is being offered fall semester. The reason for this change is because of the need to increase nutrition education

2. Removal of HDFS 24011 Interpersonal Relationships and Families from the core requirements. As the field of nutrition and dietetics changes and emerges, the material in this course is not required as part of the didactic program set forth by the American Dietetic Association, therefore, it is being recommended that this course be removed as a core requirement. With the addition of the Intro to Dietetics Course (NUTR 22510) as a core requirement, the removal of this course will not increase the core requirement credit hours. With the proposed changes the core requirement credits for nutrition and dietetics will go from 45 to 43 credit hours. Furthermore, with the proposed elective NUTR 43532, Methods and Experiences in Nutrition Outreach, students can take this course as an elective and gain valuable practical experience in the field. The inclusion of this course in the nutrition curriculum is also one that has been carried from the previous structure of the School of Family and Consumer Studies. This change has been approved by the Director of the School and supported by the program area.

3. Revise NUTR 43103 Experimental Methods in Nutrition by removing the lab portion of the course. It has become difficult to teach the lab portion of this course because the lab fees are not high enough to provide the supplies necessary for the lab. Furthermore, the increased importance of nutrition students understanding research at the undergraduate level has created the need to increase the amount coursework hours devoted to research methods specific to nutrition. This change moves the course from 2 hours of lecture and 1 hour of lab to three hours of lecture. The course is already being taught as a core requirement, therefore, staffing will not be an issue.

4. Revise NUTR 43514 Clinical Dietetics to a 3 hour lecture course and 1 hour lab course. This revision will allow for the students to continue "hands-on" experiences in clinical nutrition. This will change the credit hours from 5 credit hours to 3 credit hours, but students' classroom time will remain the same because the 1 hour lab equals two contact hours.

Alternatives and Consequences: To have the current curriculum remain and possibly reduce retention, funding for nutrition services for Kent State students, and not update current course curriculum to better student learning.

Specific Recommendation and Justification: To establish four new courses in nutrition:
NUTR 10011 Nutrition Outreach: A how to for life long healthy eating (general elective)
NUTR 4/53532 Methods and Experiences in Nutrition Outreach (nutrition elective)
NUTR 23112 Introduction to the Profession: Nutrition and Dietetics (core requirement), NUTR 43512 Advance Nutrition I by splitting Advanced Nutrition (NUTR 43513) to Advanced I (NUTR 43512) and Advanced II (NUTR 43513). To revise (NUTR 43103) (Experimental Methods in Nutrition) to a lecture only course, and to Remove (HDFS 24011) Interpersonal Relationships and Families from the core curriculum for nutiriton and dietetics majors. NUTR 43514 Clinical Dietetics was revised to a 4 credit hour course with the addition of a lab and the reduction of lecture to 3 credit hours and lab of one credit hour.

Timetable and Actions Required: September 4, 2008 School Curriculum Approved, Oct 8, 2008, School of Family and Consumer Studies Approved, Oct 10, 2008, Approved Undergraduate Council, Oct. 17, 2008.

Critical requirements are boldface in shaded areas

Course Subject and Title	Credit Hours	Upper Division	Min. Grade	Important Notes
Semester One: [16 credit hours]				
CHEM 10060 General Chemistry I	4			Meets Basic Science LER requirement
ENG 11011 College Writing I	3			Meets Composition LER requirement
US 10097 First Year Colloquium	1			
Math 11009 Modeling Algebra	4			Meets Math LER requirement
NUTR 23112 Intro to the Profession: Nutr & Diet	1			
Fine Arts LER	3			Meets Humanities LER requirement Encourage to fulfill global diversity requirement
Semester Two: [16 credit hours]				
CHEM 10061 General Chemistry II	4			Meets LER additional requirement
COMM 15000 Theory and Practice	3			Meets LER additional requirement
PSYC 11762 General Psychology	3			Meets Social Science LER
NUTR 23511 Science of Human Nutrition	3			
Humanities LER	3			Meets Humanities LER requirement Encourage to fulfill global diversity requirement
Semester Three: [15 credit hours]				
BSCI 20020 Biological Structure & Function	5			Meets LER Basic Science LER
CHEM 20481 Organic Chemistry	4			Only offered Fall Semester
SOC 12050 Intro to Sociology	3			Meets Social Science LER requirement Meets Domestic diversity requirement
ENG 21011 College Writing II	3			Meets Composition LER
Semester Four: [16 credit hours]				
MIS 24053 Intro to Computers	3			
CHEM 30284 Intro to Bio-Chemistry	4	■		Only offered Spring Semester
HM 23012 Food Study	3			Only offered Spring Semester
NUTR 33522 Applied Nutrition	3	■		Only offered Spring Semester
NUTR 43512 Advanced Nutrition I	3	■		Only offered Spring Semester
Semester Five: [15 Credit Hours]				
MIS 24163 Principles of Management	3			
BSCI 30030 Physiology	4	■		
NUTR 33512 Nutrition	3	■		
NUTR 43016 Cultural Aspects of Food, Nutr, & Hlth	3	■		Only offered Fall Semester
Elective	3			
Semester Six: [15 Credit Hours]				
MIS 34180 Human Resource Mgmt	3	■		
BSCI 20021 Microbiology	3			
COMM 26000 Criticism of Public Disc	3			Meets Humanities and Fine Arts LER

Course Subject and Title	Credit Hours	Upper Division	Min. Grade	Important Notes
ENG 20020 Technical Writing	3			Meets Composition LER requirement
NUTR 43518 Maternal and Child Nutr	3	■		Only offered Spring Semester
Semester Seven: [13 Credit Hours]				
HM 43030 Food Service Systems	3	■		Only offered Fall semester
NUTR 43513 Advanced Nutrition II	3	■		Only offered Fall semester
NUTR 43520 Nutrition for Fitness	3	■		Only offered Fall semester
NUTR 43523 N & D: Professional Prac	1	■		Only offered Fall semester
Elective	3			
Semester Eight: [16 Credit Hours]				
NUTR 43013 Exper Meth in Nutrition	3	■	C	Only offered Spring Semester, Meets Writing Intensive Requirement
HM 43032 Food Prod & Service Mgmt	3	■		Only offered Spring Semester
NUTR 43514 Clinical Dietetics	4	■		Only offered Spring Semester
NUTR 43515 Community Nutrition	3	■		Only offered Spring Semester
Electives	3			

Graduation Requirements Summary

Total Hours	Upper-Division Hours	Liberal Education Requirements Hours	Diversity Course Global / Domestic	Writing-Intensive	Minimum Major GPA	Minimum Overall GPA
123	48	42	Humanities and Fine Arts	3	2.25	2.0

Special Notes for Degree/Major:

Liberal Education Requirements (LER)

Students must complete a minimum 36 credit hours of Liberal Education Requirements. Colleges or degree programs may specify certain courses to fulfill the requirements. Courses in the students' major field will not count toward the completion of any LER. Honors equivalents shall satisfy the LER. None of the courses on the LER list may be taken with a pass/fail grade.

Diversity Course Requirement

Students must complete a two-course diversity requirement, consisting of one with a domestic focus and one with a global focus. One course must be come from the LER and cannot be in the student's major. The second course may be taken as a second LER; or within a major or minor; or as a general elective; or, with dean's approval, by completing one semester of study in another country.

Writing-Intensive Course Requirement

Students must complete a one-course writing-intensive requirement in their major and earn minimum C (2.00) grade.

Upper-Division Requirement

In general, baccalaureate programs require the successful completion of at least 39 upper-division (numbered 30000 to 49999) credit hours of coursework. Programs in the College of Arts and Sciences require a minimum of 42 hours of upper-division coursework.

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **1-Sep-08**

Curriculum Bulletin _____

Effective Date **Fall 2009**

Approved by EPC _____

Department **School of Family and Consumer Studies**
College **EH - Education, Health and Human Services**
Proposal **Revise Course**
Course Subject **NUTR** Course Number **43013**
Course Title **Experimental Methods in Nutrition**
Minimum Credits **03** Maximum Credits **03**

Checked items are new or revised	<input type="checkbox"/> Subject	<input type="checkbox"/> Cross-Listed / Slash
	<input type="checkbox"/> Number	<input type="checkbox"/> Grade Rule
	<input type="checkbox"/> Title	<input type="checkbox"/> Credit by Exam
	<input type="checkbox"/> Title Abbreviation	<input checked="" type="checkbox"/> Course Fee
	<input type="checkbox"/> Credit Hours	<input type="checkbox"/> Liberal Education Requirements (LER)
	<input type="checkbox"/> Prerequisites	<input type="checkbox"/> Writing-Intensive (WIC)
	<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Diversity
	<input checked="" type="checkbox"/> Schedule Type	<input type="checkbox"/> Other

Describe impact on other policies, programs or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites; teacher education licensure):
Only removing the lab portion and course fee of the course. The reason for removing the lab is because the course has transitioned into a more research and research methods focused course. Because of the current trends in nutrition and dietetics it is important that students are exposed to research methods. Furthermore, the lab space and cost of labs has become prohibitive. The course fee will also be removed because it is no longer necessary.

Units consulted (other departments, programs or campuses affected by this proposal):

REQUIRED ENDORSEMENTS

<u><i>Mary Bellmann-Jenkins</i></u>	<u>10 / 20 / 08</u>
Department Chair / School Director / Campus Dean	
<u><i>Josanne Arthur</i></u>	<u>10 / 28 / 08</u>
College Dean	
_____	<u> / / </u>
Executive Dean of Regional Campuses	
_____	<u> / / </u>
Senior Vice President for Academic Affairs and Provost	

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date 8-Oct-08

Curriculum Bulletin _____

Effective Date Fall 2009

Approved by EPC _____

Department Family and Consumer Studies
College EH - Education, Health and Human Services
Degree BS - Bachelor of Science
Program Name **Nutrition and Dietetics** Program Code **NF**
Concentration(s) NUTR Concentration(s) Code(s) ND9
Proposal Revise Program

Description of proposal:

The addition of two new core nutrition requirement NUTR 23112 (Intro to the Profession: Nutrition and Dietetics, and NUTR 43512 Advanced Nutrition I and the addition of a new elective NUTR 43532 (Methods and Experiences in Nutrition Outreach) for nutrition students and NUTR 10011 (Nutrition Outreach: A how to for life long healthy eating) as a university general elective, the removal of HDFS 24011 (Interpersonal Relationships and Families) as a core requirement, and the course revision for NUTR 43513 Advance Nutrition II, Experimental Methods in Nutrition NUTR 43013 with the removal of the lab as well as the addition of a lab to NUTR 43514 Clinical Dietetics are the course/program changes being proposed. Interpersonal Relationship and Families is being removed from the core curriculum to maintain the same core curriculum.

Does proposed revision change program's total credit hours? ☒ Yes ☐ No

Current total credit hours: 125

Proposed total credit hours 123

Describe impact on other programs, policies or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need; audience; prerequisites; teacher education licensure):

The program changes only impact the School and primarily

Units consulted (other departments, programs or campuses affected by this proposal):

Program areas within the School of Family and Consumer Studies have been consulted through the school curriculum committee and FAC votes.

REQUIRED ENDORSEMENTS

A. Dellmann-Jenkins
Department Chair / School Director / Campus Dean

10 / 20 / 08

Joanne Ochoa
College Dean

11 / 4 / 08

Executive Dean of Regional Campuses / Dean of Graduate Studies

 / /

Senior Vice President for Academic Affairs and Provost

 / /

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **26-Sep-08** Curriculum Bulletin _____

Effective Date **Fall 2009** Approved by EPC _____

Department **Family and Consumer Studies**
 College **EH - Education, Health and Human Services**
 Proposal **Establish Course**
 Course Subject **NUTR** Course Number **43512**
 Course Title **Advanced Nutrition I**
 Minimum Credits **03** Maximum Credits **03**

Checked items are new or revised	<input type="checkbox"/> Subject	<input type="checkbox"/> Cross-Listed / Slash
	<input checked="" type="checkbox"/> Number	<input type="checkbox"/> Grade Rule
	<input checked="" type="checkbox"/> Title	<input type="checkbox"/> Credit by Exam
	<input checked="" type="checkbox"/> Title Abbreviation	<input type="checkbox"/> Course Fee
	<input checked="" type="checkbox"/> Credit Hours	<input type="checkbox"/> Liberal Education Requirements (LER)
	<input checked="" type="checkbox"/> Prerequisites	<input type="checkbox"/> Writing-Intensive (WIC)
	<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Diversity
	<input checked="" type="checkbox"/> Schedule Type	<input type="checkbox"/> Other

Describe impact on other policies, programs or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites; teacher education licensure):

Currently this course was being taught as a three credit hour course, but because of the breadth of information and the need to include other topics related to course materials, the course is being proposed two three credit hour courses instead of one; therefore, half of the previous course material is being moved to Advanced Nutrition I and the second half of the course material from the previous Advanced Nutrition Course will be expanded. There are no encroachment issues because this course focuses on nutritional biochemistry, that fits within the current scope of the core course curriculum for nutrition majors. There are no staffing concerns because this course has been scheduled as one the courses that will be taught by faculty currently teaching the course. There will be no prerequisites to this course except NUTR 33512.

Units consulted (other departments, programs or campuses affected by this proposal):
N/A

REQUIRED ENDORSEMENTS

<u><i>Harry Allmann-Jenkins</i></u>	<u>10 / 20 / 08</u>
Department Chair / School Director / Campus Dean	
<u><i>Joanne Fisher</i></u>	<u>10 / 28 / 08</u>
College Dean	
_____	____ / ____ / ____
Executive Dean of Regional Campuses	
_____	____ / ____ / ____
Senior Vice President for Academic Affairs and Provost	

BASIC DATA SHEET

Complete all fields. Data entered below should reflect new/revised information.

Preparation Date **28-Sep-08** Requested Effective Term **Fall 2009**
 Course Subject **NUTR** Course Number **43512**
 Course Title **Advanced Nutrition I**
 Title Abbreviation **Adv Nutr I**
 NOTE: Maximum 30 spaces, with no punctuation or special characters (exception: forward slash "/" is allowed with no spaces before or after the slash)
 Slash Course **4 / 5 /** Cross-listed with _____ Cross-list Banner code _____
 4/5, 4/5/7 or 6/8 NOTE: To be completed by Curriculum Services.
 Minimum Credit **03** ☒ to ☐ or _____ Maximum Credit **03** (e.g., 3 to 3 credits, 1 to 12 credits, 2 or 4 credits)
 Contact Hours ☒ Lecture Minimum Hours **03.00** ☒ to ☐ or _____ Maximum Hours **03.00**
 Per Week ☐ Laboratory Minimum Hours _____ ☐ to ☐ or _____ Maximum Hours _____
☐ Other Minimum Hours _____ ☐ to ☐ or _____ Maximum Hours _____
 NOTE: Contact hours should be per week.
 Repeat Status **NR - Course may not be repeated**
 If repeats, course limit _____ OR maximum hours _____
 Course Level **GR - Graduate**
 Grade Rule **B - Letter**
 Schedule Type(s) **LEC - Lecture**
 Course Attribute(s) **none**
 Credit By Exam **N - Credit by Exam Not Approved**

COMPLETE ONLY WHAT IS APPLICABLE TO THE COURSE

Prerequisite

Course(s) **NUTR 33512**

NOTE: List minimum-grade requirement for course prerequisites if other than "D."

Test Score(s) _____

Corequisite(s) _____

Registration is by special approval only ☐ Yes ☒ No

NOTE: Checking "yes" means all students must seek approval from department to register.

Restrict Registration

(e.g., VCD majors, East Liverpool Campus, junior level and above, graduate standing, BA-CHEM program)

COMPLETED BY CURRICULUM SERVICES

OBR Program Code _____

OBR Subsidy Code _____

OBR Course Level _____

CIP Code _____

Catalog Description **An exploration into the mechanisms through which macronutrients meet the human biological needs. Fundamental concepts underlying applied human nutrition. Evaluation and interpretation of research findings.**

Complete the following only if applicable:

Previous Title _____

Previous Subject _____

Previous Number _____

Term Start _____ Term End _____ NOTE: To be completed by Curriculum Services.

Content Outline (include contact hours for each section)

Contact Hours	Outline
1.00	Introduction to Macronutrients
3.00	Nutrition and the Cell
6.00	Nutrigenomics
3.00	Gastrointestinal anatomy and physiology
8.00	Proteins and Amino Acids
8.00	Carbohydrates
8.00	Lipids
5.00	Hormonal Control of Nutrient Metabolism
3.00	Alcohol Metabolism

45.00 Total Contact Hours

Textbook(s) Used in this Course	Advance Nutrition and Human Metabolism, Groff
Writing Expectations	paper
Instructor(s) Expected To Teach	Eun-Jeong Ha
Instructor(s) Contributing to Content	Eun-Jeong Ha

REQUIRED ENDORSEMENT

Haley Allbreton-Jenkins
 Department Chair / School Director / Campus Dean

10 / 20 / 08

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **26-Sep-08** Curriculum Bulletin _____

Effective Date **Fall 2009** Approved by EPC _____

Department **Family and Consumer Studies**
 College **EH - Education, Health and Human Services**
 Proposal **Revise Course**
 Course Subject **NUTR** Course Number **43513**
 Course Title **Advanced Nutrition II**
 Minimum Credits **03** Maximum Credits **03**

Checked items are new or revised	<input checked="" type="checkbox"/> Subject	<input type="checkbox"/> Cross-Listed / Slash
	<input checked="" type="checkbox"/> Number	<input type="checkbox"/> Grade Rule
	<input checked="" type="checkbox"/> Title	<input type="checkbox"/> Credit by Exam
	<input checked="" type="checkbox"/> Title Abbreviation	<input type="checkbox"/> Course Fee
	<input type="checkbox"/> Credit Hours	<input type="checkbox"/> Liberal Education Requirements (LER)
	<input type="checkbox"/> Prerequisites	<input type="checkbox"/> Writing-Intensive (WIC)
	<input type="checkbox"/> Description	<input type="checkbox"/> Diversity
	<input type="checkbox"/> Schedule Type	<input type="checkbox"/> Other

Describe impact on other policies, programs or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites; teacher education licensure):

Currently this course is being taught as a three credit hour course, but because of the breadth of information and the need to include other topics related to course materials, the course is being proposed to be two three credit hour courses instead of one; therefore, half of the previous course material is being moved to Advanced Nutrition I and the second half of the course material from the previous Advanced Nutrition Course will be expanded. There are no encroachment issues because this course focuses on nutritional biochemistry, that fits within the current scope of the core course curriculum for nutrition majors. There are no teaching concerns, because this course is already being taught each year. The pre-requisite will continue to be the same for this course NUTR 33512, BSCI 30030, CHEM 30284.

Units consulted (other departments, programs or campuses affected by this proposal):
N/A

REQUIRED ENDORSEMENTS

Harry Bellmann - Jenkins 10/20/08
 Department Chair / School Director / Campus Dean

Joanne Arden 10/28/08
 College Dean

 Executive Dean of Regional Campuses

 Senior Vice President for Academic Affairs and Provost

BASIC DATA SHEET

Complete all fields. Data entered below should reflect new/revised information.

Preparation Date **28-Sep-08** Requested Effective Term **Fall 2009**
 Course Subject **NUTR** Course Number **43513**
 Course Title **Advanced Nutrition II**
 Title Abbreviation **Adv Nutr II**
 NOTE: Maximum 30 spaces, with no punctuation or special characters (exception: forward slash "/" is allowed with no spaces before or after the slash)
 Slash Course **4 / 5 /** Cross-listed with _____ Cross-list Banner code _____
 4/5, 4/5/7 or 6/8 NOTE: To be completed by Curriculum Services.
 Minimum Credit **03** ☒ to ☐ or Maximum Credit **03** (e.g., 3 to 3 credits, 1 to 12 credits, 2 or 4 credits)
 Contact Hours ☒ Lecture Minimum Hours **03.00** ☒ to ☐ or Maximum Hours **03.00**
 Per Week ☐ Laboratory Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
☐ Other Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
 NOTE: Contact hours should be per week.
 Repeat Status **NR - Course may not be repeated**
 If repeats, course limit _____ OR maximum hours _____
 Course Level **UG - Undergraduate**
 Grade Rule **B - Letter**
 Schedule Type(s) **LEC - Lecture**
 Course Attribute(s) **none**
 Credit By Exam **N - Credit by Exam Not Approved**

COMPLETE ONLY WHAT IS APPLICABLE TO THE COURSE

Prerequisite

Course(s) **NUTR 33512, BSCI 30030, CHEM 30284**

NOTE: List minimum-grade requirement for course prerequisites if other than "D."

Test Score(s) _____

Corequisite(s) _____

Registration is by special approval only ☐ Yes ☒ No

NOTE: Checking "yes" means all students must seek approval from department to register.

Restrict Registration

(e.g., VCD majors, East Liverpool Campus, junior level and above, graduate standing, BA-CHEM program)

COMPLETED BY CURRICULUM SERVICES

OBR Program Code _____

OBR Subsidy Code _____

OBR Course Level _____

CIP Code _____

Catalog Description **Mechanisms through which micronutrients meet the human biological needs. Fundamental concepts underlying applied human nutrition. Evaluation and interpretation of research findings.**

Complete the following only if applicable:

Previous Title **Advanced Nutrition**

Previous Subject _____ Previous Number _____

Term Start _____ Term End _____ NOTE: To be completed by Curriculum Services.

Content Outline (include contact hours for each section)

Contact Hours	Outline
1.00	Introduction to Micronutrients
3.00	Hormonal Control of Micronutrient Metabolism
12.00	B-vitamins
6.00	Fat Soluble Vitamins
6.00	Antioxidants
6.00	Bone Mineral Vitamins/Minerals
6.00	Microminerals
5.00	Water electrolytes and Acid Base

45.00 Total Contact Hours

Textbook(s) Used in this Course	Advance Nutrition and Human Metabolism, Groff
Writing Expectations	paper
Instructor(s) Expected To Teach	Eun-Jeong Ha
Instructor(s) Contributing to Content	Eun-Jeong Ha

 REQUIRED ENDORSEMENT

Harry Dellmann-Jenkins
 Department Chair / School Director / Campus Dean

10 / 20 / 08

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **22-Aug-08** Curriculum Bulletin _____

Effective Date **select one** Approved by EPC _____

Department **Family and Consumer Studies**
College **EH - Education, Health and Human Services**
Proposal **Establish Course**
Course Subject **Nutr** Course Number **23112**
Course Title **Introduction to the Profession: Nutrition and Dietetics**
Minimum Credits **01** Maximum Credits **01**

Checked items are new or revised	<input checked="" type="checkbox"/> Subject	<input type="checkbox"/> Cross-Listed / Slash
	<input checked="" type="checkbox"/> Number	<input type="checkbox"/> Grade Rule
	<input checked="" type="checkbox"/> Title	<input type="checkbox"/> Credit by Exam
	<input checked="" type="checkbox"/> Title Abbreviation	<input type="checkbox"/> Course Fee
	<input checked="" type="checkbox"/> Credit Hours	<input type="checkbox"/> Liberal Education Requirements (LER)
	<input type="checkbox"/> Prerequisites	<input type="checkbox"/> Writing-Intensive (WIC)
	<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Diversity
	<input type="checkbox"/> Schedule Type	<input type="checkbox"/> Other

Describe impact on other policies, programs or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites; teacher education licensure):

The addition of the course does not cause encroachment because it is focusing on topics specific for the major. It does add an additional 1 credit course to the nutrition and dietetics curriculum. This will change the current elective hours. The course will give nutrition and dietetic majors important background on the field to help students succeed during their academic career as well as preparing them for succeeding post graduation. This course will be taught on the main campus only and is currently being taught by a full-time faculty member and fits in the faculty member's current schedule.

There are no impacts on other policies, programs, and procedures because this course is only for nutrition majors. This course would also be a good elective for students thinking of declaring the major for nutrition to give them a foundation of the profession and major. In nutrition degree programs at othe universities, courses like this one are being developed because of recommendations by the governing body of nutrition and dietetic programs by the American Dietetic Association.

Units consulted (other departments, programs or campuses affected by this proposal):
None

REQUIRED ENDORSEMENTS

Harry Dellmann-Jenkins 10/20/08
Department Chair / School Director / Campus Dean

Joanne Archer 10/28/08
College Dean

Executive Dean of Regional Campuses

Senior Vice President for Academic Affairs and Provost

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **22-Aug-08** Curriculum Bulletin _____

Effective Date **Fall 2009** Approved by EPC _____

Department **Family and Consumer Studies**
 College **EH - Education, Health and Human Services**
 Proposal **Establish Course**
 Course Subject **Nutr** Course Number **43532**
 Course Title **Methods and Experiences in Nutrition Outreach**
 Minimum Credits **03** Maximum Credits **03**

Checked items are new or revised	<input checked="" type="checkbox"/> Subject	<input type="checkbox"/> Cross-Listed / Slash
	<input checked="" type="checkbox"/> Number	<input type="checkbox"/> Grade Rule
	<input checked="" type="checkbox"/> Title	<input type="checkbox"/> Credit by Exam
	<input checked="" type="checkbox"/> Title Abbreviation	<input type="checkbox"/> Course Fee
	<input checked="" type="checkbox"/> Credit Hours	<input type="checkbox"/> Liberal Education Requirements (LER)
	<input checked="" type="checkbox"/> Prerequisites	<input type="checkbox"/> Writing-Intensive (WIC)
	<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Diversity
	<input checked="" type="checkbox"/> Schedule Type	<input type="checkbox"/> Other

Describe impact on other policies, programs or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites; teacher education licensure):

For the last two fall semesters, the course has been taught as a special topics course for nutrition undergraduates in nutrition and dietetics by tenure track faculty. The program areas faculty teaching schedules can accommodate this course being taught every fall semester. It is important for students in nutrition and dietetics to obtain experiences in the field to make them more competitive for internships after graduation. To practice dietetics in the state of Ohio, students must complete an internship. This course will not only give dietetic students the opportunity to have faculty monitored practical experiences, it will also give students stronger background in community nutrition program through lecture and discussions, especially related to public health nutrition. Furthermore, students in nutrition and dietetics have 9 credit hours of general electives and this course would be a useful choice. Over the last two fall semesters we have advised students to take this course and have a strong enrollment in the course.

Units consulted (other departments, programs or campuses affected by this proposal):
N/A

REQUIRED ENDORSEMENTS

Harry Dellmann-Jenkins 10/20/08

Department Chair / School Director / Campus Dean

Jeanne Arbol 10/28/08

College Dean

 Executive Dean of Regional Campuses

 Senior Vice President for Academic Affairs and Provost

BASIC DATA SHEET

Complete all fields. Data entered below should reflect new/revised information.

Preparation Date **17-Aug-08** Requested Effective Term **select one**

Course Subject **NUTR** Course Number **43532**

Course Title **Methods and Experiences in Nutrition Outreach**

Title Abbreviation **Meth & Exp Nutr Outreach**
 NOTE: Maximum 30 spaces, with no punctuation or special characters (exception: forward slash "/" is allowed with no spaces before or after the slash)

Slash Course **4 / 5 /** Cross-listed with _____ Cross-list Banner code _____
 4/5, 4/5/7 or 6/8 NOTE: To be completed by Curriculum Services.

Minimum Credit **03** ☐ to ☐ or Maximum Credit **3** (e.g., 3 to 3 credits, 1 to 12 credits, 2 or 4 credits)

Contact Hours ☒ Lecture Minimum Hours **02.50** ☒ to ☐ or Maximum Hours **02.50**
 Per Week ☐ Laboratory Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
☒ Other Minimum Hours **00.50** ☒ to ☐ or Maximum Hours **00.50**
 NOTE: Contact hours should be per week.

Repeat Status **NR - Course may not be repeated**
 If repeats, course limit _____ OR maximum hours _____

Course Level **UG - Undergraduate**

Grade Rule **B - Letter**

Schedule Type(s) **SEM - Seminar PRA - Practicum**

Course Attribute(s) **none**

Credit By Exam **N - Credit by Exam Not Approved**

COMPLETE ONLY WHAT IS APPLICABLE TO THE COURSE

Prerequisite

Course(s)

NOTE: List minimum-grade requirement for course prerequisites if other than "D."

Test Score(s)

Corequisite(s)

Registration is by special approval only ☒ Yes ☐ No

NOTE: Checking "yes" means all students must seek approval from department to register.

Restrict Registration

(e.g., VCD majors, East Liverpool Campus, junior level and above, graduate standing, BA-CHEM program)

COMPLETED BY CURRICULUM SERVICES

OBR Program Code _____

OBR Subsidy Code _____

OBR Course Level _____

CIP Code _____

Catalog Description **Students will learn methods for development and evaluation techniques used for nutrition outreach programming, the role of community nutrition education in public health, and the impact of nutrition programming on disease prevention and management. Students will also engage in service learning opportunities in community nutrition education.**

Complete the following only if applicable:

Previous Title

Previous Subject

Previous Number

Content Outline (include contact hours for each section)

Contact Hours	Outline
7.00	Overview of mechanisms and methods of nutrition outreach programming
7.00	The role of nutrition in public health
7.00	Overview of the impact of nutrition outreach program on diseases and public health
9.00	Processes involved in creating successful nutrition outreach programs
7.50	Evaluation and measurement of nutrition programming
20.00	Participating in KIDS Camp: Pediatric Weight Management Program (Practicum Hrs)
25.00	Student's Choice of Service Learning Hours
15.00	Nutrition Program and Educational Material Development-Nutrition Outreach Program (Practicum Hrs)

87.50 Total Contact Hours

Textbook(s) Used in this Course	None
Writing Expectations	Educational Materials and Program Development Materials
Instructor(s) Expected To Teach	Natalie Caine-Bish, Ph.D., R.D., L.D.
Instructor(s) Contributing to Content	Natalie Caine-Bish, Ph.D., R.D., L.D.

REQUIRED ENDORSEMENT

Nancy Dellmann-Jenkins
 Department Chair / School Director / Campus Dean

10 120 108

KENT STATE UNIVERSITY

CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **28-Aug-08** Curriculum Bulletin _____

Effective Date **Fall 2009** Approved by EPC _____

Department **School of Family and Consumer Studies**
College **EH - Education, Health and Human Services**
Proposal **Establish Course**
Course Subject **Nutr** Course Number **10011**
Course Title **Nutrition Outreach: A how to for life long healthy eating**
Minimum Credits **01** Maximum Credits **01**

Checked items are new or revised	<input checked="" type="checkbox"/> Subject	<input type="checkbox"/> Cross-Listed / Slash
	<input checked="" type="checkbox"/> Number	<input type="checkbox"/> Grade Rule
	<input checked="" type="checkbox"/> Title	<input type="checkbox"/> Credit by Exam
	<input checked="" type="checkbox"/> Title Abbreviation	<input type="checkbox"/> Course Fee
	<input checked="" type="checkbox"/> Credit Hours	<input type="checkbox"/> Liberal Education Requirements (LER)
	<input checked="" type="checkbox"/> Prerequisites	<input type="checkbox"/> Writing-Intensive (WIC)
	<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Diversity
	<input checked="" type="checkbox"/> Schedule Type	<input type="checkbox"/> Other

Describe impact on other policies, programs or procedures (e.g., encroachment and duplication issues; enrollment and staffing considerations; need, audience, prerequisites; teacher education licensure):

This course will be offered as a general elective and would give students the opportunity to learn basic nutrition principles that would help with life-long healthy eating habits. Because of the current health concerns in the United States, it is important to provide a course that would allow students the opportunity to improve their health. There are no similar courses taught by any department at Kent State University. Because the course will focus on nutritional issues with respect to health and wellness there are no encroachment issues because it will be taught by nutrition and dietetics faculty. Currently the Nutrition and Dietetics program area has a full-time registered dietitian with a M.S. in nutrition coordinating the Nutrition Outreach Program. The coordinator of the Nutrition Outreach Program will be teaching this course. There will be no prerequisites for this program.

Units consulted (other departments, programs or campuses affected by this proposal):
none

REQUIRED ENDORSEMENTS

R. Dellmann-Jenkins
Department Chair / School Director / Campus Dean

10/20/08

Joanne Arthur
College Dean

11/4/08

BASIC DATA SHEET

Complete all fields. Data entered below should reflect new/revised information.

Preparation Date **23-Aug-08** Requested Effective Term **Spring 2009**
 Course Subject **NUTR** Course Number **10011**
 Course Title **Nutrition Outreach: A how to for life long healthy eating**
 Title Abbreviation **Nutr Out: How To Eat Healthy**
 NOTE: Maximum 30 spaces, with no punctuation or special characters (exception: forward slash "/" is allowed with no spaces before or after the slash)
 Slash Course **/ /** Cross-listed with _____ Cross-list Banner code _____
 4/5, 4/5/7 or 6/8 NOTE: To be completed by Curriculum Services.
 Minimum Credit **01** ☒ to ☐ or Maximum Credit **03** (e.g., 3 to 3 credits, 1 to 12 credits, 2 or 4 credits)
 Contact Hours ☒ Lecture Minimum Hours **01.00** ☒ to ☐ or Maximum Hours **03.00**
 Per Week ☐ Laboratory Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
☐ Other Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
 NOTE: Contact hours should be per week.
 Repeat Status **RP - Course may be repeated**
 If repeats, course limit _____ OR maximum hours **3**
 Course Level **UG - Undergraduate**
 Grade Rule **B - Letter**
 Schedule Type(s) **LEC - Lecture**
 Course Attribute(s) **none**
 Credit By Exam **N - Credit by Exam Not Approved**

COMPLETE ONLY WHAT IS APPLICABLE TO THE COURSE

Prerequisite

Course(s) **None**

NOTE: List minimum-grade requirement for course prerequisites if other than "D."

Test Score(s) **None**

Corequisite(s) **None**

Registration is by special approval only ☐ Yes ☒ No

NOTE: Checking "yes" means all students must seek approval from department to register.

Restrict Registration **None**

(e.g., VCD majors, East Liverpool Campus, junior level and above, graduate standing, BA-CHEM program)

COMPLETED BY CURRICULUM SERVICES

OBR Program Code _____

OBR Subsidy Code _____

OBR Course Level _____

CIP Code _____

Catalog Description **This course will teach basic nutrition information for healthy eating including the important nutritional aspects of cooking, shopping, dining, and disease prevention related to dietary intake.**

Complete the following only if applicable:

Previous Title _____

Previous Subject _____

Previous Number _____

Term Start _____ Term End _____ NOTE: To be completed by Curriculum Services.

WRITING-INTENSIVE COURSE (WIC) INFORMATION FORM

Revised 2007

Please consult the WIC Guidelines as you respond to each item on this form.

Course Subject and Number: NUTR 43013 **Credit Hours:** 3 **Effective Term:** Fall 2009

Course Title: Experimental Methods in Nutrition

☐ **New Proposal** ☒ **Revised Proposal** (If revised, attach copy of previous WIC Information Form.)

Attach Basic Data Sheet (BDS), Certification of Curriculum Proposal (CCP) and master syllabus for this course, and your responses to the items below. The *course objectives* section of the syllabus must include the *goals of the writing component*, and *grade percentages* on written assignments must be clearly stated on the syllabus.

1. Describe the *writing assignments* for this course, including the *nature* and *extent* of each assignment. (Guidelines: Items 2, 3, 5)

The writing assignment for this course includes 3 essay exams as well as the development of a research proposal on a nutrition topic that each student chooses. The proposal has numerous rewrites for different sections and is the basis of the lectures on research design, methods, and statistics in the field. The students then collect data or use already collected data from previous faculty research for their projects (if they collect their own data they have to write and IRB form and go through the IRB process also). There are also two written case studies in the course on the library and SPSS. The students as their final project have to create a research poster and have a research symposium that mimics conferences in the field of nutrition.

2. Explain how the writing assignments are *representative of writing in this discipline* and how writing assignments are *integrated into the course content*. (Guidelines: Item 2)

The students write a research proposal in nutrition research that are used to propose research projects or to secure grant funding. The final project includes a poster presentation of their research findings that emulate the field's research conferences. Exams are integrative and are completely essay.

3. In what ways does the course *provide instruction* on the elements of writing in the discipline (identified above in item two)? (Guidelines: Item 2)

The students complete numerous rewrites where not only the instructor, but other students help with the revision of the proposal document as well as the final poster presentation.

4. Which writing assignment(s) provide an opportunity for *revision prior to grading*? (Guidelines: Item 4)

Draft of research question and hypotheses, corrections of research and hypotheses, draft of review of literature, correction for review of literature, In-class revisions and review of literature draft, Final research proposal/project.

5. Describe the instructional methods that will be used to provide *guided revision* on the draft document(s) *prior to assigning a grade*. (Guidelines: Item 4)

Rubrics as well as course lectures are used to guide students throughout the process. The course structure takes the students through the research plan to help them develop their own research proposal and project.

6. What *elements of writing* are included in the *assessment* of the student's writing performance? (Guidelines: Item 5)

The research proposal and project focuses on technical and research writing that are appropriate for the field of nutrition and dietetics. Students are required to have structured paragraphs, a flow of ideas, correct information, proper citations, etc.

7. What *percentage of the final course grade* is based on *each individual writing assignment* and what is the *total percentage of the final course grade* that is based on writing? If the final grade percentage is below 50%, what efforts have been made to meet this standard? Why should an exception be approved for this course? (Guidelines: Item 5)

100% of the coursework is writing intensive. Each assignment is graded based on the students technical writing ability and content in nutrition and dietetics. Content is an important component of good writing in nutrition and dietetics. All exams are essay and the other writing assignments are to create the development of a research proposal and project.

8. What is the expected class size? If expected class size will be above 25, what efforts have been made to meet this standard? In what ways will the writing-intensive nature of the course be maintained with the larger class size? (Guidelines: Item 4)

The expected class size is 25. The class size has been between 20-25 for the last 5 years.

9. In what ways will your unit communicate expectations described in this proposal to faculty who will be teaching this course? In what ways will your unit maintain standards across multiple sections and over time as instructors change?

It isn't believed that there will need to be additional sections. The course is discussed in faculty meetings and all nutrition and dietetics faculty are aware of the expectations of the course. The course will always be taught by full time faculty to maintain consistency. It is also expected that the faculty member that has taught it the last 6 years will continue to teach the course to help maintain consistency.

URCC Use Only

Date Received by URCC _____

Date Approved by EPC _____

Date Approved by URCC _____

Date Removed as WIC _____

BASIC DATA SHEET

Complete all fields. Data entered below should reflect new/revised information.

Preparation Date **1-Sep-08** Requested Effective Term **Fall 2009**
 Course Subject **NUTR** Course Number **43013**
 Course Title **Experimental Methods in Nutrition**
 Title Abbreviation **Exper Meth In Nutrition**
 NOTE: Maximum 30 spaces, with no punctuation or special characters (exception: forward slash "/" is allowed with no spaces before or after the slash)
 Slash Course **4 / 5 /** Cross-listed with _____ Cross-list Banner code _____
 4/5, 4/5/7 or 6/8 NOTE: To be completed by Curriculum Services.
 Minimum Credit **03** ☒ to ☐ or Maximum Credit **03** (e.g., 3 to 3 credits, 1 to 12 credits, 2 or 4 credits)
 Contact Hours ☒ Lecture Minimum Hours **3** ☒ to ☐ or Maximum Hours **03.00**
 Per Week ☐ Laboratory Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
☐ Other Minimum Hours _____ ☐ to ☐ or Maximum Hours _____
 NOTE: Contact hours should be per week.
 Repeat Status **NR - Course may not be repeated**
 If repeats, course limit _____ OR maximum hours _____
 Course Level **UG - Undergraduate**
 Grade Rule **B - Letter**
 Schedule Type(s) **LEC - Lecture**
 Course Attribute(s) **WIC - Writing-Intensive Course**
 Credit By Exam **N - Credit by Exam Not Approved**

COMPLETE ONLY WHAT IS APPLICABLE TO THE COURSE

Prerequisite

Course(s) **NUTR 33512**

NOTE: List minimum-grade requirement for course prerequisites if other than "D."

Test Score(s) _____

Corequisite(s) _____

Registration is by special approval only ☐ Yes ☒ No

NOTE: Checking "yes" means all students must seek approval from department to register.

Restrict Registration

(e.g., VCD majors, East Liverpool Campus, junior level and above, graduate standing, BA-CHEM program)

COMPLETED BY CURRICULUM SERVICES

OBR Program Code _____

OBR Subsidy Code _____

OBR Course Level _____

CIP Code _____

Catalog Description **Students will gain experience in research methods related to nutrition and dietetics, principles of experimental design, data analysis, and techniques of scientific writing will be applied.**

Complete the following only if applicable:

Previous Title _____

Previous Subject _____

Previous Number _____

Term Start _____ Term End _____ NOTE: To be completed by Curriculum Services.

Content Outline (include contact hours for each section)

Contact Hours	Outline
2.00	Introduction to Research in Nutrition
2.00	Nutrition Research Analysis
15.00	Experimental Design--including the specific factors related to nutrition as a field
8.00	Measurement Techniques
8.00	Data Analysis
8.00	Proposal, Scientific writing and reporting the the field of nutrition
2.00	Presentation of scientific research

45.00 Total Contact Hours

Textbook(s) Used in this Course	None
Writing Expectations	Research Proposal, project, exams, abstracts, presentations
Instructor(s) Expected To Teach	Natalie Caine-Bish
Instructor(s) Contributing to Content	Natalie Caine-Bish

REQUIRED ENDORSEMENT

Harry Bell Pearson - Jenkins
 Department Chair / School Director / Campus Dean

10 120 108

Experimental Methods in Nutrition

NUTR 5/43013

TR 12:15-1:45

Instructor: Natalie Caine-Bish, Ph.D., R.D., L.D.

Office: 128 Nixson Hall

Office Hours: T: 2:00-3:30, H: 10:00-12:00, 2:00-3:30

E-mail: ncaine@kent.edu

Phone: 330-672-2148 or 672-2197 (leave message)

Text: *Portney, L., and Watkins, M. Foundations in Clinical Research: Application to Practice. 2nd ed.*

Course Objective: Learn and understand basic statistics and experimental methods used in the field of nutrition

After the completion of this course students will understand:

- Public speaking
- Research methodologies
- Outcomes based research
- Scientific method
- Quality improvement methods

After the completion of this course students will be able to:

- Interpret current research
- Interpret basic statistics

Attendance: Attendance is not taken, but expected. The University policy requires that students attend class regularly to receive credit. Attending class will only increase your understanding of topics presented. Make-up exams will only be administered if there is a legitimate absence under University policy on exam day. All assignments will be due on the date specified. All notes and information for missed classes and labs will be your responsibility.

Tentative Schedule:

January

T: 16: Introduction to course: Chapter 1: Concept of research

H: 18: Chapter 3: Ethical Issues in clinical research

Introduction to labs and lab reports:

T: 23: Chapter 4: Principles of measurement: Standard measures

Chapter 5: Reliability

H: 25: Library Case Study: **Written Assignment**

T: 30: Validity of Measurements, Descriptive statistics

February

H: 1: Catch-up

T: 6: Chapter 7: Research Question, Chapter 8: Statistical Inference

Chapter 18: Statistical Inference

H: 8: Continue Chapter 18

T: 13: Chapter 9: Experimental Control, Experimental Design

Chapter 19: t-test

H: 15: **Exam 1: Essay exam**

T: 20: Chapter 31: How to present and breakdown research
Chapter 29: Writing a research proposal
Chapter 11: Sequential Clinical Trials, Chapter 12: Single Subject
Design: **Draft Research Question and Hypotheses Due (20pts)**
H: 22: Continue Single Subject
T: 27: Descriptive and Exploratory research, Chapter 14, Surveys,
Chapter 21: Multiple Comparisons (**Corrections of Research and
Hypotheses Due (10pts)**)

March

H: 1: Chapter 15: Epidemiology
T: 6: Chapter 15: Epidemiology, Chapter 16: Other Research
Chapter 22: nonparametric
H: 8: **Research Paper Presentations (30pts)**
T: 13: Continue of research presentations
Chapter 23: Correlations, Chapter 28: Data Management
Draft of Review of Literature Due (50pts)
H: 15: SPSS Lab: Written worksheet for Methods (20pts)
T: 20: Chapter 24: Regression. Setting up a study-case study
H: 22: **Exam 2: Essay**
Draft Corrections for Review of Literature Due (30pts)

Spring Break March 26-31

April

T: 3: Chapter 25: Analysis of Frequencies, Chapter 30: Reporting the
results in Clinical Research. Data Collection for research project (**Draft of
Introduction Due) (25pts)**
H: 5: Chapter 26: Statistical measures of reliability, How to write conclusions
T: 10: **How to use excel to manage data**
H: 12: Chapter 27: Multivariate Analysis
T 17: **Day to work on project: In class revisions and review of literature
draft needed for discussion/project (25 pts)**
H: 19: Catch-up day
T: 24: Multivariate Analysis continued (**Corrections on Introduction Due
15pts)**
H:26: **Exam 3: Essay**

May

T: 1: Research and the internet: What is good?
H: 3: Lecture TBA

**Final: Final Research presentations (50pts): Final Research proposals/projects due
(100pts). Weds. May 9th, 12:45-3:00**

Grades

Exams 3X100pts	=300pts
Research proposal	=200pts (Total)
Proposal Revision	=180pts
Case study	=20pts

700pts

Grading Scale: 90%-A, 80%-B, 70%-C