LETTER OF NOTIFICATION – 11

RECONFIGURATION OF EXISTING DEGREE PROGRAMS

(Consolidation or Separation of Degrees to Create New Degree)

1. Institution submitting request: University of Arkansas Fayetteville
2. Contact person/title: Dr. Terry Martin, Vice Provost for Academic Affairs

 (479) 575-2151/tmartin@uark.edu

1. Title(s) of degree programs to be consolidated/reconfigured: Bachelor of Science in Human Environmental Sciences with a major in:
* Human Nutrition and Hospitality Innovation with
	+ Concentration in Nutrition and Dietetics
	+ Concentration in General Foods and Nutrition
	+ Concentration in Hospitality Innovation.
1. Current CIP Code(s)/Current Degree Code(s): 19.0501/4160
2. Proposed title of consolidated/reconfigured program: We are deleting the Bachelor of

Science in Human Environmental Sciences with a major in Human Nutrition and Hospitality Innovation with a Letter of Notification 5 and proposing three independent degree programs as:

* Bachelor of Science in Human Environmental Sciences with a major in Human Nutrition and Dietetics
* Bachelor of Science in Human Environmental Sciences with a major in Food, Nutrition and Health
* Bachelor of Science in Human Environmental Sciences with a major in Hospitality Management
1. Proposed CIP Code for new program:

 Human Nutrition and Dietetics: 51.3101 (ADHE will assign new degree code)

 Food, Nutrition and Health: 19.0501 (ADHE will assign new degree code)

 Hospitality Management: 19.0501 (ADHE will assign new degree code)

1. Proposed Effective Date: Fall 2018
2. Reason for proposed program consolidation/reconfiguration:

[Indicate student demand, (projected enrollment) for the proposed program and document that the program meets employer needs]

The current Human Nutrition and Hospitality Innovation major has three concentrations: Nutrition and Dietetics, General Foods and Nutrition, and Hospitality Innovation. This proposal reorganizes the program by offering three stand-alone majors: 1) Human Nutrition and Dietetics, 2) Food, Nutrition and Health, and 3) Hospitality Management. The proposed changes allow Human Nutrition and Hospitality Innovation students to receive a diploma designative of their courswork and chosen academic field. This will assist our students in ensuring they will have a greater opportunity to gain career positions in the industry for whom their diploma was awarded. Changing the name from Hospitality Innovation to Hospitality Management is more indicative of the coursework being studied in the hospitality curriculum. The re-configuration of the General Foods and Nutrition program and change of name to Food, Nutrition and Health is designed to meet student needs for a sustainable, viable and useful degree, for students who need a different pathway other than Human Nutrition and Dietetics to complete as opposed to being unsuccessful in the pursuit of a degree.

The Board of Advisors indicated that the program name changes are more indicative of what the program includes: Human Nutrition, Dietetics and Hospitality Management. The word dietetics needs to be included to direct students who are searching for that major. The word, Innovation is too broad and difficult to define; therefore, it is being replaced by the word Management. Management better describes what the hospitality program is teaching. This change is encouraged and supported by both the hospitality students, nutrition and dietetics students, and both the Nutrition and Hospitality Board of Advisors.

1. Provide current and proposed curriculum outline by semester. Indicate total semester credit hours required for the proposed program. Underline new courses and provide new course descriptions. (If existing courses have been modified to create new courses, provide the course name/description for the current/existing courses and indicate the related new/modified courses.) Identify required general education core courses with an asterisk. Please see Appendix A
2. Provide program budget. Indicate amount of funds available for reallocation.

Because both the Human Nutrition and Dietetics major, and the Food, Nutrition and Health major currently exist, it is expected that budget requirements for the proposed programs will not be different from the current budget requirements.

1. Provide current and proposed organizational chart.

The current organizational chart is below:

The proposed organization chart is below:

1. Institutional curriculum committee review/approval date: November 8, 2017
2. Are the existing degrees offered off-campus or via distance delivery? No
3. Will the proposed degree be offered on-campus, off-campus, or via distance delivery? If yes, indicate mode of distance delivery. The programs will be offered on-campus.
4. Provide documentation that proposed program has received full approval by licensure/certification entity, if required. (A program offered for teacher/education administrator licensure must be reviewed/approved by the Arkansas Department of Education prior to consideration by the Coordinating Board; therefore, the Education Protocol Form also must be submitted to ADHE along with the Letter of Notification). N/A
5. Provide copy of e-mail notification to other institutions in the area of the proposed program.
6. List institutions offering similar program and identify the institution(s) used as a model to develop the proposed program.

 Kansas State University: Food, Nutrition, Dietetics, and Health

 Hospitality Management

 Auburn University: Nutrition, Dietetics, and Hospitality Management

1. Provide scheduled program review date (within 10 years of program implementation).

2019-2020

1. Provide additional program information if requested by ADHE staff.

President/Chancellor Approval Date: January 8, 2018

Board of Trustees Notification Date: March 29, 2018

Chief Academic Officer: James S. Coleman Date: January 2, 2018

APPENDIX A:

*Human Nutrition and Hospitality Innovation with a concentration in Hospitality Innovation Current Curriculum by semester:*

YEAR 1:

Fall Semester Year 1:

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

Science Core of choice\* 4

HOSP 1603 Intro to Hospitality 3

MATH 1203 College Algebra or MATH 1204\* 3-4

Total Semester Hours 16-17

Spring Semester Year 1:

ENGL1023 Composition II\* 3

Science Core of choice\* 4

COMM 1313 Fundamentals of Communication 3

Fine Arts/Humanities Core Elective\* 3

AGME 2903 or ISYS 1123 Microcomputers 3

HESC 1501 Issues & Trends in HESC 1

Total Semester Hours 17

YEAR 2:

Fall Semester Year 2:

MATH 2053 Finite Math 3

Social Sciences Core PSYC 2003 or SOCI 2013\* 3

FDSC 2503 Food Safety & Sanitation 3

HOSP 2633 Hotel & Resort Operation Management 3

Total Semester Hours 12

Spring Semester Year 2:

History or Government Core Elective\* 3

General or Hospitality Electives 3-4

HOSP 2603 Purchasing & Cost Control 3

ECON 2143 Basic Economics\* 3

Total Semester Hours 12-13

YEAR 3:

Fall Semester Year 3:

Social Sciences Core HDFS 2413 Family Rel. 3

AGEC 2142/2141L Ag Fin. Rec or ACCT 2013 3

AGED 3143 Agri. Communications 3

General or Hospitality Electives 6

**Total Semester Hours 15**

**Spring Semester Year 3:**

HOSP 3603/3601L Menu, Layout, & Food Prep 4

HOSP 3633 Front Office & Revenue Management 3

HOSP 4653 Global Travel & Tourism 3

General or Hospitality Electives 4

**Total Semester Hours 14**

**YEAR 4:**

Fall Semester Year 4:

HOSP 4643 Meetings, Events &

 Convention Management 3

AGEC 3303 Food & Ag. Marketing 3

HOSP 3653 Food Systems Management 3

General or Hospitality Electives 6

Total Semester Hours 15

**Spring Semester Year 4:**

HOSP 4633 Hosp Operations & Fin. Analysis 3

General or Hospitality Electives 3

BLAW 2013 Business Law 3

Fine Arts/Humanities Core Elective\* 3

General or Hospitality Elective 3

**Total Semester Hours 15**

**Summer Semester Year 4:**

HOSP 4693 Hospitality Internship 3

Total Semester Hours 3

**Total Hours 120**

*Hospitality Management Proposed Curriculum by semester:*

YEAR 1:

Fall Semester Year 1:

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

HOSP 1603 Intro to Hospitality 3

UNIV 1001 University Perspectives 1

MATH 1203 College Algebra\* 3

Total Semester Hours 13

Spring Semester Year 1:

ENGL1023 Composition II\* 3

Science Core Elective\* 4

COMM 1313 Public Speaking 3

Fine Arts/Humanities Core Elective\* 3

AGME 2903 or ISYS 1123 Microcomputers 3

HOSP 2611 Foodservice Sanitation 1

Total Semester Hours 17

New Course Description: HOSP 2611 Foodservice Sanitation

Principles and theory of food safety and sanitation in the hospitality and foodservice industries, focused on prevention of food borne illnesses and ensuring public health and consumer safety.

YEAR 2:

Fall Semester Year 2:

MATH 2053 Finite Math 3

Social Sciences Core PSYC 2003 or SOCI 2013\* 3

Science Core Elective\* 4

HOSP 2653 HOSP Finance 3

HOSP 2633 Lodging Property Management 3

Total Semester Hours 16

New Course Description: HOSP 2653 Hospitality Finance

Introduction to Hospitality Finance. Accounting principles, procedures and transactions used for the compilation of financial reports in hospitality industries.

Course was previously: HOSP 4633 **Hospitality Operations and Financial Analysis**

This course is an in-depth, comprehensive study of hospitality operations, with emphasis on financial statements and other accounting reports that are usually used by management staffs for strategic decision making. It includes the application of computer software and human resource management skills.

New Course Description: HOSP 2633 Lodging Property Management

The organization, duties, and administration of hotel support departments. Course will include the various aspects of lodging including: front office, housekeeping, engineering, security, and convention and meeting services, facilities management, purchasing, and furnishing, fixtures and equipment concepts.

Proposed new course was previously HOSP 2633 – Hotel and Resort Operations Management, this change reflects a combination of HOSP 3633 Front Office Revenue Management and Hotel and Resort Management into one course of Lodging Property Management.

Course description of HOSP 3633 Front Office Revenue Management (Course is being inactivated): This course offers students the opportunity to acquire the knowledge and skills necessary to provide the front desk services of a lodging establishment. Emphasis is placed on the interrelated elements of front desk operations including financial statements such as balance sheets, profit and loss statements, nightly audit, guest portfolios, and additional hotel charges. This course will examine the front office/desk as a revenue center of a hotel in comparison to other revenue centers on property including: food and beverage, events, catering, gift shops, golf courses, spas, etc.

Course description of HOSP 2633 – Hotel and Resort Operations Management: Detailed study of different departments within hotel properties. Emphasis on front office, food and beverage, housekeeping, engineering, security, sales and night audit reporting. Offers a complete approach to the operation of resort properties. Introduces students to the complex world of private club management, including club entertainment, recreation, and golf course management.

Spring Semester Year 2:

History or Government Core Elective\* 3

General or Hospitality Electives 6

HOSP 2603 Purchasing & Cost Control 3

ECON 2143 Basic Economics\* 3

Total Semester Hours 15

YEAR 3:

Fall Semester Year 3:

Social Sciences Core HDFS 2413 Family Rel. 3

 Or HDFS 1403 Lifespan\*

HOSP 4673 Destination Marketing & Operations 3

COMM Elective 3

General or Hospitality Electives 6

**Total Semester Hours 15**

**Spring Semester Year 3:**

HOSP 3603/3601L Culture & Cuisines of the World 4

HOSP 3623 Intro to Meetings & Events 3

HOSP 4653 Global Travel & Tourism 3

General or Hospitality Electives 4

**Total Semester Hours 14**

New Course Description: HOSP 3603 Culture & Cuisines of the World

Explores foods and food ways of various cultural/ethnic groups. Considers origin and migration of foods and customs throughout the world. Studies food’s relationship to cultural groups, geographical location, social practices and economic well-being. Analyzes impact of multiple cultures on foods, food preparation, and food ways in the U.S.

Course was previously: HOSP 3603 **Menu, Layout & Food Preparation**

Preparation and service of food for large groups. Course includes recipe standardization, menu planning, cost control, sanitation, safety, and overall quality assurance. Instruction for planning food flow from receiving to service of meals, including choosing proper equipment for the flow plan and service items.

New Course Description: HOSP 3601L Culture & Cuisines of the World Practicum

Development of service management skills for the hospitality industry through preparation and service of food, staffing, professionalism, recipe standardization, menu planning, cost control, sanitation, safety, and overall quality assurance. Instruction for planning food flow from receiving to service of meals, including choosing proper equipment for the flow plan and service items. Laboratory 7 hrs per week.

 Course was previously: HOSP 3601L **Menu, Layout & Food Prep Lab**

Observation and preparation of quantity food production and use of equipment will be covered in this lab.

New Course Description: HOSP 3623 Introduction to Meetings & Events

Focuses on the planning and management of meetings and events in the hospitality industry. Includes developing event goals and objectives, site planning and management, event set up, risk management, food and beverage planning and management, budgeting, working with event services vendors, and marketing and promotion of events and meetings.

**YEAR 4:**

Fall Semester Year 4:

Fine Arts/Humanities Core Elective\* 3

HOSP 3653 HOSP & Diet HR 3

General or Hospitality Electives 9

Total Semester Hours 15

New Course Description: HOSP 3653 Hospitality, Dietetic Management and Human Resources

Function and methods of management as related to the hospitality, nutrition and dietetic industries. Management principles, decision-making, organizations, interpersonal relationships, and production systems.

Course was previously: HOSP 3653 **Food Systems Management**

Organization and management of institutional and hospital food service with focus on functions of management, health codes, and professional development.

**Spring Semester Year 4:**

HOSP 4643 Special Events Management 3

General or Hospitality Electives 5

BLAW 2013 Business Law 3

HOSP 1301 Pre-Internship 1

**Total Semester Hours 12**

New Course Description: HOSP 4643 Special Events Management

Hands-on study of special events. Planning activities include conception, planning, implementation, execution of the hospitality program's annual fundraising event and evaluation. The interaction between staff, customers, guests, vendors, and others necessary to implement a successful special event. Topics including marketing, public relations and volunteer coordination are implemented. Additional focus on catering through, hotels, restaurants, and private companies.

Course was previously: HOSP 4643 Meetings, Events & Convention Management

Focuses on the planning and management of meetings and conventions in the hospitality industry. Includes catering in food service operations & management for on-premise and off-premise. Course content will also cover working with contract management operations and theme catering.

**Summer Semester Year 4:**

HOSP 4693 Hospitality Internship 3

**Total Semester Hours 3**

**Total Hours 120**

***Nutrition and Dietetics Current Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

UNIV 1001 University Perspectives 1

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

CHEM 1103/1101L University Chemistry w/ lab OR

CHEM 1073/1071L Fundamentals of Chemistry / lab\* 4

NUTR 1201 Introduction to the Dietetics Profession 1

HESC 1501 Issues & Trends in HESC 1

MATH 1203 College Algebra or MATH 1204\* 3-4

**Total Semester Hours 16-17**

**Spring Semester Year 1:**

ENGL1023 Composition II (unless exempt)\* 3

CHEM 1123/1121L University Chemistry II w/ lab\* 4

COMM 1313 Fundamentals of Communication 3

Fine Arts Core Elective\* 3

Humanities Core Elective\* 3

**Total Semester Hours 16**

**YEAR 2:**

**Fall Semester Year 2:**

PSYC 2003 General Psychology\* 3

NUTR 2112/2111L Principles of Food w/ lab 3

BIOL 2443/2441L Human Anatomy w/ lab 4

FDSC 2503 Food Safety & Sanitation 3

HOSP 2603 Purchasing & Cost Control 3

**Total Semester Hours 16**

**Spring Semester Year 2:**

BIOL 2213/2211L Human Physiology w/ lab 4

ENGL 3053 Technical & Report Writing 3

HDFS 2413 Family Relations\* 3

NUTR 2203 Sports Nutrition 3

CHEM 2613/2611L Organic Physiological

 Chemistry w/ lab 4

**Total Semester Hours 17**

**YEAR 3:**

**Fall Semester Year 3:**

NUTR 3213 Communications in Nutrition & Dietetics 3

HOSP 3653 Food Systems Management 3

CHEM 3813 Biochemistry 3

General Electives 6

**Total Semester Hours 15**

**Spring Semester Year 3:**

History or Government Core Elective\* 3

NUTR 3203 Human Nutrition 3

AGST 4023 Principles of Experimentation 3

BIOL 2013/2011L General Microbiology w/ lab 4

**Total Semester Hours 13**

**YEAR 4:**

**Fall Semester Year 4:**

HOSP 3603Menu, Layout, & Food Prep 3

NUTR 4213 Advanced Nutrition 3

NUTR 4223 Life Cycle Nutrition 3

NUTR 4263 Medical Nutrition Therapy I 3

Social Science Core Elective\* 3

**Total Semester Hours 15**

**Spring Semester Year 4:**

NUTR 4103 Experimental Foods 3

NUTR 4243 Community Nutrition 3

NUTR 4273 Medical Nutrition Therapy II 3

General Electives 6

**Total Semester Hours 15**

**Total Hours 120**

***Human Nutrition and Dietetics Proposed Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

UNIV 1001 University Perspectives 1

ENGL 1013 Composition\* 3

NUTR 1213 Fundamentals of Nutrition 3

CHEM 1103/1101L University Chemistry w/ lab OR

CHEM 1073/1071L Fundamentals of Chemistry / lab\* 4

NUTR 1201 Introduction to the Dietetics Profession 1

HOSP 2611 Foodservice Sanitation 1

MATH 1203 College Algebra\* 3

**Total Semester Hours 16**

New Course Description: HOSP 2611 Foodservice Sanitation (\*Featured in HOSP changes)

Principles and theory of food safety and sanitation in the hospitality and foodservice industries, focused on prevention of food borne illnesses and ensuring public health and consumer safety.

**Spring Semester Year 1:**

ENGL1023 Composition II (unless exempt)\* 3

CHEM 1123/1121L University Chemistry II w/ lab\* 4

COMM 1313 Public Speaking 3

Fine Arts Core Elective\* 3

Humanities Core Elective\* 3

**Total Semester Hours 16**

**YEAR 2:**

**Fall Semester Year 2:**

PSYC 2003 General Psychology\* 3

NUTR 2113/2111L Principles of Foods w/ lab 4

BIOL 2443/2441L Human Anatomy w/ lab

 OR BIOL 2213/2211L 4

History or Government Core Elective\* 3

HOSP 2603 Purchasing & Cost Control 3

**Total Semester Hours 17**

New Course Description: NUTR 2113 Principles of Foods.

This course is a comprehensive study in the physical and chemical characteristics of foods. It is organized according to various food disciplines: food science and nutrition, protein foods, phytochemicals, complex and refined carbohydrates, and fats. Emphasis is placed on various food preparation, cooking, and storage methods and the affect they have on foods. Students enrolled in this course will investigate and practice a variety of food preparation basics, cooking and baking techniques, knife skills, as well as food safety, sensory evaluation of food and the development and use of sensory terminology.

Course was previously: NUTR 2112 Principles of Foods. Physical and chemical characteristics of foods and factors that affect these characteristics during storage and preparation.

**Spring Semester Year 2:**

BIOL 2213/2211L Human Physiology w/ lab

 OR BIOL 2443/2441L 4

ENGL 3053 Technical & Report Writing 3

HDFS 2413 Family Relations

 OR HDFS 1403 Life Span Development\* 3

NUTR 3203 Human Nutrition 3

CHEM 2613/2611L Organic Physiological

 Chemistry w/ lab 4

**Total Semester Hours 17**

**YEAR 3:**

**Fall Semester Year 3:**

NUTR 3213 Nutrition Education & Counseling 3

HOSP 3653 Hospitality, Dietetics Management

 & Human Resources 3

CHEM 3813 Elements of Biochemistry 3

Core Social Science Elective\* 3

General Electives 3

**Total Semester Hours 15**

New Course Description: NUTR 3213 Nutrition Education & Counseling.

Introduction to development of communication skills related to educational theory and techniques, development of educational materials, interpersonal communication skills, group dynamics, public speaking, and interviewing techniques. Includes discussion of counseling theory and methods, and how education and counseling are intertwined for nutrition professionals. Includes development of skills in nutrition counseling.

Course was previously: NUTR 3213. Communication in Nutrition and Dietetics.

A study of communication, nutrition education, health behavior theories, counseling and interviewing techniques, the Academy of Nutrition and Dietetics Code of Ethics, outcomes research, reimbursement and marketing yourself.

New Course Description: HOSP 3653 Hospitality, Dietetic Management

& Human Resources (\*Featured in HOSP changes)

Function and methods of management as related to the hospitality, nutrition and dietetic industries. Management principles, decision-making, organizations, interpersonal relationships, and production systems.

**Spring Semester Year 3:**

NUTR 3003 Nutrition Assessment 3

NUTR 3603 Quantity Foods 3

STAT 2303 Principles of Statistics 3

BIOL 2013/2011L General Microbiology w/ lab 4

**Total Semester Hours 13**

New Course Description: NUTR 3003 Nutrition Assessment.

Principles of nutritional assessment and methodology including anthropometric, biochemical, clinical, and dietary evaluation. Emphasis placed on Nutrition Focused Physical Assessment, the interpretation of indices for all age groups in health and disease for both individuals and groups, and the application of nutrition assessment data in the nutrition care process.

New Course Description: NUTR 3603 Quantity Foods.

This course focuses on menu planning for a variety of food service organizations, with consideration of age, special needs, diet type, cultural and ethical parameters. Students will design flavorful and appealing menus that meet current nutrition recommendations, guidelines and budgetary constraints. Focus on recipe standardization, quantity production, and overall quality control.

**YEAR 4:**

**Fall Semester Year 4:**

NUTR 4213 Advanced Nutrition 3

NUTR 4223 Life Cycle Nutrition 3

NUTR 4263 Medical Nutrition Therapy I 3

General Elective 3

**Total Semester Hours 12**

**Spring Semester Year 4:**

NUTR 4103/NUTR 4101L Research Methods in

 Nutrition w/ Lab 4

NUTR 4243 Community Nutrition 3

NUTR 4273 Medical Nutrition Therapy II 3

NUTR 4001 Nutrition Seminar 1

General Electives 3

**Total Semester Hours 14**

New Course Description: NUTR 4103. Research Methods in Nutrition.

This course will cover applications of experimental methods for investigations in nutrition research and cookery.

New Course Description: NUTR 4101L. Research Methods in Nutrition Lab.

 Application of experimental methods for investigations in nutrition research.

Course was previously: NUTR 4103. Experimental Foods.

Application of experimental methods for investigations in cookery. Group and individual problems.

New Course Description: NUTR 4001. Nutrition Seminar.

 Presentation and discussion of selected nutrition topics of current interest.

**Total Hours 120**

***General Foods and Nutrition Current Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

UNIV 1001 University Perspectives 1

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

CHEM 1103/1101L University Chemistry w/ lab OR

 CHEM 1073/1071L Fundamentals of Chem. / lab\* 4

NUTR 1201 Introduction to the Dietetics Profession 1

HESC 1501 Issues & Trends in HESC 1

MATH 1203 College Algebra or MATH 1204\* 3-4

**Total Semester Hours 16-17**

**Spring Semester Year 1:**

ENGL1023 Composition II (unless exempt)\* 3

CHEM 1123/1121L University Chemistry II w/ lab\* 4

COMM 1313 Fundamentals of Communication 3

PEAC or DEAC 2

History or Government Core Elective\* 3

**Total Semester Hours 15**

**YEAR 2:**

**Fall Semester Year 2:**

Fine Arts Core Elective\* 3

NUTR 2112/2111L Principles of Food w/ lab 3

BIOL 2443/2441L Human Anatomy w/ lab 4

HESC 2413 Family Relations \* 3

General Electives 3

**Total Semester Hours 16**

**Spring Semester Year 2:**

PSYC 2003 General Psychology\* 3

BIOL 2213/2211L Human Physiology w/ lab 4

NUTR 2203 Sports Nutrition 3

CHEM 2613/2611L Organic Physiological

 Chemistry w/ lab 4

**Total Semester Hours 14**

**YEAR 3:**

**Fall Semester Year 3:**

NUTR 3213 Communications in Nutrition & Dietetics 3

HOSP 3653 Food Systems Management 3

HOSP 2603 Purchasing & Cost Control 3

CHEM 3813 Biochemistry 3

Humanities Core Elective\* 3

**Total Semester Hours 15**

**Spring Semester Year 3:**

Social Science Core Elective\* 3

NUTR 3203 Human Nutrition 3

ENGL 3053 Technical & Report Writing 3

General Electives 6

**Total Semester Hours 15**

**YEAR 4:**

**Fall Semester Year 4:**

BIOL 2013/2011L General Microbiology w/ lab 4

HOSP 3603 Menu, Layout, & Food Prep 3

NUTR 4213 Advanced Nutrition 3

NUTR 4223 Life Cycle Nutrition 3

General Elective 3

**Total Semester Hours 16**

**Spring Semester Year 4:**

NUTR 4243 Community Nutrition 3

General Electives 9-10

**Total Semester Hours 12-13**

**Total Hours 120**

***Food, Nutrition, and Health Proposed Curriculum by semester:***

**YEAR 1:**

**Fall Semester Year 1:**

UNIV 1001 University Perspectives 1

ENGL 1013 Composition (unless exempt)\* 3

NUTR 1213 Fundamentals of Nutrition 3

CHEM 1103/1101L University Chemistry w/ lab OR

CHEM 1073/1071L Fundamentals of Chemistry / lab\* 4

HOSP 2611 Foodservice Sanitation 1

MATH 1203 College Algebra\* 3

**Total Semester Hours 15**

\*New Course Description: HOSP 2611 Foodservice Sanitation (\*Featured in HOSP changes)

Principles and theory of food safety and sanitation in the hospitality and foodservice industries, focused on prevention of food borne illnesses and ensuring public health and consumer safety.

**Spring Semester Year 1:**

ENGL1023 Composition II (unless exempt)\* 3

Science Core Elective\* 4

COMM 1313 Public Speaking 3

Fine Arts Core Elective\* 3

Humanities Core Elective\* 3

**Total Semester Hours 16**

**YEAR 2:**

**Fall Semester Year 2:**

PSYC 2003 General Psychology\* 3

NUTR 2113/2111L Principles of Foods w/ lab 4

Electives 6

STAT 2303 Principles of Statistics 3

**Total Semester Hours 16**

New Course Description: NUTR 2113 Principles of Foods.

This course is a comprehensive study in the physical and chemical characteristics of foods. It is organized according to various food disciplines: food science and nutrition, protein foods, phytochemicals, complex and refined carbohydrates, and fats. Emphasis is placed on various food preparation, cooking, and storage methods and the affect they have on foods. Students enrolled in this course will investigate and practice a variety of food preparation basics, cooking and baking techniques, knife skills, as well as food safety, sensory evaluation of food and the development and use of sensory terminology.

Course was previously: NUTR 2112 Principles of Foods.

Physical and chemical characteristics of foods and factors that affect these characteristics during storage and preparation.

**Spring Semester Year 2:**

ENGL 3053 Technical & Report Writing OR AGED 3143

 Communicating Agriculture to the Public 3

HDFS 2413 Family Relations or

 HDFS 1403 Life Span Development\* 3

Electives 9

**Total Semester Hours 15**

**YEAR 3:**

**Fall Semester Year 3:**

NUTR 3213 Nutrition Education & Counseling 3

NUTR 3103/3101L Culinary Nutrition w/ Lab 4

Core Social Science Elective\* 3

History or Government Core Elective\* 3

Electives 3

**Total Semester Hours 16**

New Course Description: NUTR 3103 Culinary Nutrition.

This course is grounded in a food first approach to health and wellness with an emphasis on disease prevention. Students will study the physical and chemical characteristics of foods that increase nutritional value and will include exploration of the culinary nutrition modification process and application of these concepts to planning nutritionally balanced meals.

New Course Description: NUTR 3101L Culinary Nutrition Lab. Students will explore ways to apply evidence based nutrition research to culinary application. It addresses the fundamental culinary skills and knowledge required to prepare meals that impact the nutritional and sensory appeal of food.

New Course Description: NUTR 3213 Nutrition Education & Counseling.

Introduction to development of communication skills related to educational theory and techniques, development of educational materials, interpersonal communication skills, group dynamics, public speaking, and interviewing techniques. Includes discussion of counseling theory and methods, and how education and counseling are intertwined for nutrition professionals. Includes development of skills in nutrition counseling.

Course was previously: NUTR 3213. Communication in Nutrition and Dietetics.

A study of communication, nutrition education, health behavior theories, counseling and interviewing techniques, the Academy of Nutrition and Dietetics Code of Ethics, outcomes research, reimbursement and marketing yourself.

**Spring Semester Year 3:**

NUTR 4303 Cultural Perspectives on Food OR NUTR 4403 Recipe

Modification 3

NUTR 4243 Community Nutrition 3

Electives 9

**Total Semester Hours 15**

New Course Description: NUTR 4303 Cultural Perspectives on Food.

Cultural competence is growing in importance as our population becomes more culturally diverse. This course covers cuisine and culture of various regions for the purpose of promoting respect and understanding for cultural diversity. Students will learn the history of foods, ingredients, flavor profiles, religious based food practices, etiquette, and customs.

New Course Description: NUTR 4403 Recipe Modification.

Students will use existing research to identify foods with preventative and functional properties and apply that information to develop recipes for improved nutritional quality and disease management. They will gather data to modify and refine the product and create an educational tool to promote their product.

**YEAR 4:**

**Fall Semester Year 4:**

NUTR 4223 Life Cycle Nutrition 3

Electives 12

**Total Semester Hours 15**

**Spring Semester Year 4:**

NUTR 4103/NUTR 4101L Research Methods in Nutrition

 w/ Lab 4

NUTR 4303 Cultural Perspectives on Food OR

 NUTR 4403 Recipe Modification 3

NUTR 4001 Nutrition Seminar 1

Electives 4

**Total Semester Hours 12**

New Course Description: NUTR 4103. Research Methods in Nutrition. This course will cover applications of experimental methods for investigations in nutrition research and cookery.

New Course Description: NUTR 4101L. Research Methods in Nutrition Lab. Application of experimental methods for investigations in nutrition research.

Course was previously: NUTR 4103. Experimental Foods. Application of experimental methods for investigations in cookery. Group and individual problems.

New Course Description: NUTR 4001. Nutrition Seminar. Presentation and discussion of selected nutrition topics of current interest.

**Total Hours 120**