

Proposal to Change the Academic Master Plan
Academic Planning Committee
(Short Form)

Name of Proposed Program: **Nutrition -Dietetics**

Person Proposing the New Program: **Alexander McNeill**

Date of Proposal: **November 5, 2007**

Approvals:

Academic Planning Committee Approval:

Chair(s): _____

Date: _____

Academic Senate Approval:

Chair: _____

Date: _____

Administration Approval:

President or Designee: _____

Date: _____

Proposal to Change the Academic Master Plan (Short Form)

1. Program Name: Didactic Program in Dietetics

Academic Year of Implementation: 2010 - 2011

Name of the program area or unit that would offer the proposed degree or program:

Nursing and Health Science or Exercise Science and Nutrition

Name, title, and rank, of individual(s) primarily responsible for drafting the proposed degree program:

Alexander W. McNeill, Ph.D., Professor

2. Description

Description of the degree program. Major subject matter elements of the program, core content areas, and representative courses taught. (250 words)

The proposed didactic degree program in dietetics is designed for students interested in careers such as nutrition counseling, hospital and clinical dietetics, public health nutrition programs, clinical research, private practice in nutrition, and institutional foodservice management. It provides the knowledge, skills and competencies necessary to successfully enter a Commission on Accreditation for Dietetics Education (CADE) accredited internship and subsequently to seek licensure as a Registered Dietician (RD). For graduates to be eligible for RD licensure, the program must be CADE accredited. The RD license is accepted nationally as professional credential for dietitians and permits them to practice in any State.

CADE program standards require that content knowledge and skills be developed in the following areas:

- COMMUNICATIONS
- PHYSICAL AND BIOLOGICAL SCIENCES
- SOCIAL SCIENCES
- RESEARCH
- FOOD
- NUTRITION
- MANAGEMENT
- HEALTH CARE SYSTEMS

Examples of typical course work:

MB	XXX	Microbiology in Today's World	3 Cr
MB	XXX	Infectious Diseases	3 Cr
BIOL	XXX	Molecular & Cellular Biology	3 Cr
CHEM	XXX	Elements of Organic Chemistry	3 Cr
FN	XXX	Culinary Fundamentals	3 Cr
FN	XXX	Culinary Fundamentals Lab	3 Cr
FN	XXX	Nutrition and Society	3 Cr
FN	XXX	Nutrition Assessment & Counseling	3 Cr
STAT	XXX	Elementary Statistics	3 Cr
PS	XXX	Biometry	3 Cr
FN	XXX	Macronutrient Metabolism	3 Cr
FN	XXX	Micronutrient Metabolism	3 Cr
FN	XXX	Medical Nutritional Therapy I	3 Cr
FN	XXX	Medical Nutritional Therapy II	3 Cr
FN	XXX	US Food System	3 Cr

Student Learning Objectives: Principal content and skills that students will learn in the program. (150 words)

Graduates will:

Use oral and written communications effectively;
Counsel individuals on nutrition;
Work effectively as a team member;

Interpret laboratory parameters relating to nutrition;

Understand research methodologies and needs assessments;
Interpret current research and basic statistics;

Know food technology and culinary techniques, understand food safety and food delivery systems, know about food issues and trends in ethnic food consumption;
Understand the role of food in promotion of a healthy lifestyle

Calculate and interpret nutrient composition of foods;
Demonstrate basic food preparation and presentation skills and modify recipes for individual or groups

Understand the influence of age, growth, and normal development on nutritional requirements and determine nutrient requirements across the lifespan;
Measure, calculate, and interpret body composition data;
Understand the contribution diet to chronic diseases of the general population, assess and treat nutritional health risks, e.g., hypertension, obesity, diabetes,

Understand business and management principles related to foods and nutrition, determine costs of services/operation, prepare a budget, interpret financial data.

Understand health care policy and administration, and health care delivery systems including current reimbursement issues, policies.

3. Justification

During the past 20 years there has been a dramatic increase in obesity in the United States. In 2006, only four states had a prevalence of obesity less than 20%. Twenty-two states had a prevalence equal or greater than 25%; two of these states (Mississippi and West Virginia) had a prevalence of obesity equal to or greater than 30%. While being overweight and/or obese may be the result of abnormal endocrine systems, in almost all incidences they are also related to poor nutritional practices, overeating and sedentary life styles.

Overweight and obesity are both labels for ranges of weight that are considered unhealthy for a given height. The terms also identify ranges of weight that have been shown to increase the likelihood of certain diseases and other health problems. Overweight and obese individuals are at increased risk for many diseases and health conditions, including the following:

- Hypertension (high blood pressure)
- Osteoarthritis (a degeneration of cartilage and its underlying bone within a joint)
- Dyslipidemia (for example, high total cholesterol or high levels of triglycerides)
- Type 2 diabetes
- Coronary heart disease
- Stroke
- Gall bladder disease
- Sleep apnea and respiratory problems
- Some cancers (endometrial, breast, and colon)

Despite this explosion in overweight and obesity, there is a concomitant increased awareness and concern for physical appearance and general wellness, particularly in Southern California. The US Surgeon General's report on Physical Activity and Health (1996) established a clear relationship between exercise and nutritional practices and health. And as a result, health spas and wellness centers are commonplace in our cities and neighborhoods.

Thus, both the negative health behaviors that are influenced by being overweight or obese, and the positive behaviors associated with membership in health spas or wellness centers both require an increase in the number of professionals who are knowledgeable in the area of nutrition and exercise and are licensed to provide services to the public.

With its current strengths in the sciences, especially biology and chemistry, and the establishment of our Nursing program, Channel Islands is well positioned to establish a major in dietetics. President Rush has also expressed concern regarding the obesity epidemic that is sweeping our nation and urged the faculty to be responsive to the critical need for nutritional education in the communities that we serve.

Faculty in the area of dietetics can make significant contributions to nutrition education in three areas:

- They can design and deliver a series of basic nutrition courses as a contribution to the General Education program at CSUCI;
- They can design and deliver service courses in nutrition for students in our Nursing program; and
- They can design and deliver a didactic dietetics degree at the baccalaureate level, a degree that prepares graduates to seek national licensure as a Registered Dietician.

Other Universities and CSU campuses that currently offer the proposed degree:

There are 16 accredited dietetics programs offering a baccalaureate degree in California.

UC Berkeley, UC Davis; Pepperdine; Point Loma Nazarene ; CSU Chico, CSU Fresno; CSU Longbeach, CSU Los Angeles, CSU Northridge, Cal Poly Pomona, Sacramento State, San Bernardino, San Diego State, San Francisco State, San Jose, San Luis Obispo,

Professional uses of the proposed degree program:

Nutrition counseling, hospital and clinical dietetics, public health nutrition programs, clinical research, private practice in nutrition, exercise and wellness clubs, and institutional foodservice management.

Community/Regional/Statewide need for the proposed program:

Much of the need has been addressed earlier under the rationale for a dietetics program. Dietetics programs are generally low enrollment programs. The enrollment in this major at the three universities that offer dietetics programs in our general area are Cal Poly San Luis Obispo (N = 187), CSU Northridge (N = 163) and Pepperdine (N = 12). Cal Poly draws students from across the nation; CSU Northridge draws its student body from LA County.

4. Enrollment:

The expected number of majors in the year of initiation and three and five years

thereafter. Please identify the data source(s) for these projections.

It is recommended that this program be offered as a “cohort” program with cohorts of 30 students admitted at the beginning of the junior year.

	<u>Number of Majors</u>	<u>Number of Graduates</u>
Initiation Year:	30	0
Third Year	60	60
Fifth Year	120	120

5. Resources and Budget

- a. Budget. Costs estimated to be associated with the degree in the pre-implementation year, first, third and fifth year of operations. Provide narrative and justification.**

Faculty

The Director for the Didactic Program in Dietetics must:

- have earned at least a master's degree,
- be credentialed as a registered dietitian by the Commission on Dietetic Registration, and
- be employed by CSUCI, or if not an employee, CSUCI must provide evidence of adequate control over program management and accountability for students to meet the accreditation standards.

	Pre-Implementation Year	First Year	Third Year	Fifth Year
Faculty: (By Rank)	1 FTEF Assoc or full	2 FTEF	3 FTEF	4FTEF
Staff: (By Job Class)				
Equipment:				
Instructional:				
Program Development: (Consultants, etc)				

b. Facilities. Identify new facilities, building modifications and other physical and space needs associated with the new degree. Provide narrative and justification.

Pre-Implementation Year	First Year	Third Year	Fifth Year
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The dietetics program will need laboratory kitchen space to accommodate 30 students working in groups.