

**PROGRAM COMPONENT (Group B) OR NON-SUBSTANTIVE MINOR REQUEST FORM (Short Form)**

**Instructions:** Please use one form for each request/action. Clearly mark all changes using either (1) Track Change or (2) strikethroughs for deletions and underlines for additions. Following the approval of the appropriate college curriculum committee, the **department chair** will e-mail the completed form to [gracemiller@uidaho.edu](mailto:gracemiller@uidaho.edu).

**Deadline:** This form must be submitted by October 1 for inclusion in the next available General Catalog and to be available for scheduling beginning with the next summer session.

**When applicable, a Curriculum Change Form and Course Approval Forms must accompany the short form.**

**Submission Information**

This section must be completed

Dept Chair Name:	Sonya Meyer	Email:	sonyam@uidaho.edu
College:	College of Agriculture and Life Sciences		
Department/Unit:	Margaret Ritchie School of Family and Consumer Sciences		
Dept/Unit Approval Date:	9/13/2017	Vote Record:	Unanimous
College Approval Date:	9/19/2017	Vote Record:	Unanimous
Primary Point of Contact:	Hydee Becker	Email:	<a href="mailto:hydeeb@uidaho.edu">hydeeb@uidaho.edu</a>
Briefly describe the change you are requesting:	Discontinue Option A: Coordinated Program in Dietetics, Discontinue Option B: Nutrition, and expand the current Nutrition curriculum to take their place.		

**What is the financial impact of the requested change?**

Greater than \$250,000 per FY:	<input checked="" type="checkbox"/>	Less than \$250,000 per FY:	<input type="checkbox"/>
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**\*\*Note: If financial impact is greater than \$250,000, you must complete a Program Proposal form.**

Describe the financial impact: Minimal financial impact is expected since this degree of B.S.F.C.S. with a major in Food and Nutrition is already offered.

**Rationale for Program Component Request or Name Change**

This section must be completed

Explain the change you are requesting, and provide a rationale for this request. Include an explanation of how the department will manage the added workload for a new program component; describe whether the program component curriculum and admissions requirements remain the same; describe the rationale for a name change or degree designation change, if applicable.

The Margaret Ritchie School of Family and Consumer Sciences offers a degree in Food and Nutrition (B.S.F.C.S.). Students completing this degree currently have two options. The first is option A. Coordinated Program in Dietetics. The second is option B. Nutrition Option. Option A is an accredited program for students who wish to become Registered Dietitian Nutritionists. Option B is for students who wish to work with government agencies, commodity groups, health and fitness agencies and businesses and some components of the food industry or who wish to pursue advanced degrees in medicine or nutrition. We are proposing to discontinue option A. Coordinated Program in Dietetics and expand the current option B. Nutrition option. There will be one curriculum for all Food and Nutrition majors.

The rationale to discontinue option A. Coordinated Program in Dietetics is due to the fact that the Accreditation Council for Education in Nutrition and Dietetics (ACEND) will mandate in 2024 a master's degree and an accredited program for students wishing to become Registered Dietitian Nutritionists. The proposed Food and Nutrition major will prepare students to apply to an accredited master's degree program in nutrition and dietetics. We plan to implement an accredited master's degree program in nutrition and dietetics to begin Fall 2021. Students can graduate with a BSFCS and a major in food and nutrition and then go on to enroll in the accredited program in nutrition and dietetics at the master's level.

Our ACEND accredited coordinated program in dietetics will continue for undergraduates until the current freshman with a catalog year of 2017-2018 have had an opportunity to complete their degree of B.S.F.C.S. Food and Nutrition: Dietetics Option. The last group of students who have selected the dietetics option are expected to graduate May 2021 but would technically have the option to graduate as late as 2024 as the courses and supervised practice required for the dietetics option will continue to be offered. In this case, there will be no harm or loss to the current student who desires to graduate as an undergraduate from an accredited coordinated program in dietetics.

The added workload is expected to be minimal, as the number of undergraduates interested in food and nutrition and dietetics will likely remain the stable.

**Name or Degree Change Only Requests**

Leave blank if not making a name and/or degree change only request

This section to be completed **ONLY** for changes to the name of: degree, major, minor, option, emphasis, certificate, teaching endorsement.

Current Name:	
New Name:	
Current Degree:	
New Degree:	
Other Details:	
Effective Date:	

Please indicate if any course or curriculum changes are occurring as a result of this name or degree change request:  Yes  No

If there are accompanying curriculum or course changes, complete the next section and attach the curriculum and/or course forms.

**\*\*Note:** A substantive change to a program degree, major, or program component may require a program proposal form.

Please indicate whether 25% or more of the program learning outcomes are changing:  Yes  No

**\*\*Note:** If you answered YES to this question, complete the table below:

	List Old Learning Outcomes	New Learning Outcome, if changed (if no change, write N/A and move to next outcome)	New Direct Measure (list student work product and explain how it will be evaluated)	Have you updated the assessment cycle to include this change? (yes/no)
SLO#1				
SLO#2				
SLO#3				
SLO#4				
SLO#5				

**Program Component Request**

Leave blank if not adding, discontinuing, or modifying a program component. Program components consist of option, emphasis, minor, academic certificate less than 30 credits, or teaching endorsement

Clearly mark all changes to existing program components by using either (1) Track Change or (2) strikethroughs for deletions and underlines for additions. A curriculum change form and/or course approval forms associated with this request are required to be submitted with this short form.

Create New	<input checked="" type="checkbox"/>	Discontinue and Modify	Implementation Date:	Fall 2018
Graduate Level	<input checked="" type="checkbox"/>	Undergraduate Level	Law Level	Credit Requirement: 120
Are new courses being created: (circle your response)	No	<input checked="" type="checkbox"/> Yes	If yes, how many courses will be created:	1 (FCS 389 App. UCC-18-014)

If the request is for an option or emphasis, enter the associated major and degree:

Major:	Food and Nutrition	CIP 190101	Degree:	B.S.F.C.S.
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Enter the name of the program component in the appropriate row:

Option:	A. <del>Coordinated Program in Dietetics</del> B. <del>Nutrition Option</del>
Emphasis:	

Minor:	
Academic Certificate less than 30 credits:	
Teaching Endorsement (Major/Minor):	

Provide a summary/description of the program component using 50 words or less:

Courses that meet the core knowledge requirements for the Accreditation Council on Education in Nutrition and Dietetics (ACEND) were added to the curriculum requirements to the existing Option B. Nutrition Option. The Food and Nutrition major will prepare students to apply to a master's program that is accredited by ACEND.

**Learning Outcomes and Assessment Information**

This section must be completed if program component request section is completed

1. List the intended learning outcomes for the program component. Use learner centered statements that indicate what will students know, be able to do, and value or appreciate as a result of completing the program:

Food and Nutrition Students will:

1. Recognize, identify and integrate basic food science concepts and terminology used by professionals in the nutrition, foodservice, culinary arts, and food science fields.
2. Plan, prepare, and serve aesthetically pleasing meals, within constraints of cost, time, and material, to meet the nutritional needs and preferences of individuals and groups of various ages and cultures.
3. Apply the management process to the production of meals.
4. Describe digestion, absorption, transport, function, metabolism, excretion, deficiency, toxicity, and assessment of nutritional status, as well as the latest RDA or AI for vitamins and minerals.
5. Describe the etiology, risk factors, medical treatment, and nutrition treatment of common conditions through the nutrition care process.
6. Use critical thinking to solve nutrition problems.
7. Develop food and nutrition education curriculums for specific populations.

Students who complete this degree will be eligible to apply for a graduate degree in an allied health profession or further their studies in food, nutrition, and dietetics to become a Registered Dietitian Nutritionist.

2. Describe the assessment process that will be used to evaluate how well students are achieving the intended learning outcomes of the program component:

Faculty in food, nutrition, and dietetics will meet annually to assess student achievement of learning outcomes. Data will be collected by each faculty member based on who is the instructor of record. The data will be collected on one form and reviewed by the group.

3. How will you ensure that the assessment findings will be used to improve the program?

Faculty in food, nutrition, and dietetics will meet annually to review curriculum. The results of the assessment findings will be used to identify opportunities for improvement in the curriculum. An action plan will be developed. Individual faculty will be responsible for implementing the plan, as it pertains to their courses. Documentation of assessment findings, proposed curriculum changes based on assessment findings, and action plan will be submitted to the site for university assessment of student learning.

4. What direct and indirect measures will be used to assess student learning?

1. Recognize, identify and integrate basic food science concepts and terminology used by professionals in the nutrition, foodservice, culinary arts, and food science fields. Assessment strategy: Recipe breakdown activities in FCS 270: Scientific Principles of Food Preparation
2. Plan, prepare, and serve aesthetically pleasing meals, within constraints of cost, time, and material, to meet the nutritional needs and preferences of individuals and groups of various ages and cultures. Assessment strategy: Theme meal project in FCS 385: Quantity Food Production and Equipment Lab
3. Apply the management process to the production of meals. Assessment strategy: Theme meal project in FCS 385: Quantity Food Production and Equipment Lab

4. Describe digestion, absorption, transport, function, metabolism, excretion, deficiency, toxicity, and assessment of nutritional status, as well as the latest RDA or AI for vitamins and minerals. Assessment strategy: identified exam questions, as identified by the faculty, in FCS 361: Advanced Nutrition and Human Metabolism
5. Describe the etiology, risk factors, medical treatment, and nutrition treatment of common conditions through the nutrition care process. Assessment strategy: Assessment strategy: Problem-based learning case studies in FCS 362: Introduction to Clinical Dietetics
6. Use critical thinking to solve nutrition problems. Assessment strategy: Problem-based learning case studies in FCS 362: Introduction to Clinical Dietetics
7. Develop food and nutrition education curriculums for specific populations. Assessment strategy: Nutrition Education Curriculum Project in FCS 492: Nutrition Education Through the Life Cycle

5. When will assessment activities occur and at what frequency?

Assessment activities will occur throughout the semester in which the course is taught. The courses taught in the fall are: FCS 270, FCS 385, and FCS 361. The data will be reported at the end of the fall semester. The courses taught in the spring are: FCS 362 and FCS 492. The data will be reported at the end of the spring semester. Each outcome will be assessed annually in the beginning of the fall semester.

### Distance Education Availability

This section must be completed if program component request section is completed

To comply with the requirements of the Idaho State Board of Education (SBOE) and the Northwest Commission on Colleges and Universities (NWCCU), the University of Idaho must declare whether 50% or more of the curricular requirements of a program may be completed via distance education. **If the program component is to be offered via distance education, additional or different formwork may be required.** Contact [provost@uidaho.edu](mailto:provost@uidaho.edu) for assistance.

The U.S. Department of Education defines distance education as follows:

*Distance education means education that uses one or more of the technologies listed below to deliver instruction to students who are separated from the instructor and to support regular and substantive interaction between the students and the instructor, either synchronously or asynchronously. The technologies may include--*

- (1) *The internet;*
- (2) *One-way and two-way transmissions through open broadcast, closed circuit, cable, microwave, broadband lines, fiber optics, satellite, or wireless communications devices;*
- (3) *Audio conferencing; or*
- (4) *Video cassettes, DVDs, and CD-ROMs, if the cassettes, DVDs, or CD-ROMs are used in a course in conjunction with any of the technologies listed in paragraphs (1) through (3).*

Can 50% or more of the curricular requirements of this program component be completed via distance education?	Yes*		No	x
*If Yes, can 100% of the curricular requirements of this program component be completed via distance education?	Yes		No	

### Geographical Area Availability

This section must be completed if program component request section is completed

Identify the geographical area(s) this program component can be completed in:

Moscow	x		
Coeur d'Alene			
Boise*			
Idaho Falls*			
Other**		Location(s):	

\*Note: Programs offered in locations other than Moscow may require additional formwork from the State Board of Education. Contact the Office of the Provost and Executive Vice President for additional information.

\*\*Note: If Other is selected, identify the specific area(s) this program component will be offered.

## Family and Consumer Sciences Undergraduate Curricular Requirements

Required course work includes the university requirements (see regulation J-3) and ~~one of the following options:~~

### ~~A. Coordinated Program in Dietetics~~

~~Upon acceptance to the professional phase of the CPD during the second semester of the sophomore year, students must maintain a cumulative grade point average of at least 2.80 to remain in and graduate from the program. Students must also obtain at least a B (80%) in all CPD courses required by the Accreditation Council for Education in Nutrition and Dietetics.~~

<del>ACCT 201</del>	<del>Introduction to Financial Accounting</del>	<del>3 cr</del>
<del>BIOL 120</del>	<del>Human Anatomy</del>	<del>4 cr</del>
<del>BIOL 121</del>	<del>Human Physiology</del>	<del>4 cr</del>
<del>BIOL 300</del>	<del>Survey of Biochemistry</del>	<del>3 cr</del>
<del>FCS 205</del>	<del>Concepts in Human Nutrition</del>	<del>3 cr</del>
<del>FCS 270</del>	<del>Scientific Principles of Food Preparation</del>	<del>3 cr</del>
<del>FCS 275</del>	<del>Experimental Foods</del>	<del>2 cr</del>
<del>FCS 301</del>	<del>Professional Skills in Dietetics I</del>	<del>1 cr</del>
<del>FCS 361</del>	<del>Advanced Nutrition</del>	<del>3 cr</del>
<del>FCS 362</del>	<del>Introduction to Clinical Dietetics</del>	<del>3 cr</del>
<del>FCS 363</del>	<del>Medical Nutrition Therapy</del>	<del>4 cr</del>
<del>FCS 364</del>	<del>Clinical Dietetics I</del>	<del>4 cr</del>
<del>FCS 365</del>	<del>Advanced Nutrition Lab</del>	<del>1 cr</del>
<del>FCS 384</del>	<del>Quantity Food Production and Equipment</del>	<del>3 cr</del>
<del>FCS 385</del>	<del>Intro Dietetics Supervised Practice I</del>	<del>2 cr</del>
<del>FCS 387</del>	<del>Food Systems Management</del>	<del>3 cr</del>
<del>FCS 388</del>	<del>Intro Dietetics Supervised Practice II</del>	<del>1 cr</del>
<del>FCS 411</del>	<del>Global Nutrition</del>	<del>3 cr</del>
<del>FCS 463</del>	<del>Helping Skills in Dietetics</del>	<del>2 cr</del>
<del>FCS 472</del>	<del>Clinical Dietetics II</del>	<del>8 cr</del>
<del>FCS 473</del>	<del>Community Nutrition</del>	<del>3 cr</del>
<del>FCS 486</del>	<del>Nutrition in the Life Cycle</del>	<del>3 cr</del>
<del>FCS 487</del>	<del>Community Nutrition Supervised Practice</del>	<del>4 cr</del>
<del>FCS 488</del>	<del>Management Supervised Practice II</del>	<del>8 cr</del>
<del>FCS 491</del>	<del>Research Methods in Food Nutrition</del>	<del>3 cr</del>
<del>FCS 492</del>	<del>Nutrition Education in the Life Cycle</del>	<del>3 cr</del>
<del>PSYC 101</del>	<del>Introduction to Psychology</del>	<del>3 cr</del>
<del>SOC 101</del>	<del>Introduction to Sociology</del>	<del>3 cr</del>
<del>STAT 251</del>	<del>Statistical Methods</del>	<del>3 cr</del>
<del>One of the following (4 cr):</del>		
<del>CHEM 101</del>	<del>Introduction to Chemistry I</del>	<del>4 cr</del>
<del>CHEM 111</del>	<del>Principles of Chemistry I</del>	<del>4 cr</del>
<del>One of the following (3 cr):</del>		
<del>CHEM 275</del>	<del>Carbon Compounds</del>	<del>3 cr</del>
<del>CHEM 277</del>	<del>Organic Chemistry I</del>	<del>3 cr</del>
<del>One of the following (3 cr):</del>		
<del>FCS 105</del>	<del>Individual and Family Development</del>	<del>3 cr</del>
<del>PSYC 305</del>	<del>Developmental Psychology</del>	<del>3 cr</del>
<del>One of the following (3-4 cr):</del>		

MATH 143	<del>Pre-calculus Algebra and Analytic Geometry</del>	<del>3 cr</del>
MATH 170	<del>Analytic Geometry and Calculus I</del>	<del>4 cr</del>
One of the following (4-5 cr):		
BIOL 154	<del>Introductory Microbiology</del>	<del>3 cr</del>
AND		
BIOL 155	<del>Introductory Microbiology Laboratory</del>	<del>1 cr</del>
-		
BIOL 250	<del>General Microbiology</del>	<del>3 cr</del>
AND		
BIOL 255	<del>General Microbiology Lab</del>	<del>2 cr</del>
Two credits selected from the following:		
FCS 305	<del>Nutrition Related to Fitness and Sport</del>	<del>2 cr</del>
FCS 435	<del>Feeding Young Children in Group Settings</del>	<del>1 cr</del>
FCS 462	<del>Eating Disorders</del>	<del>2 cr</del>
FCS 475	<del>Food Preservation</del>	<del>1 cr</del>
FCS 484	<del>Vegetarian Food and Nutrition</del>	<del>3 cr</del>
<b>Courses to total 128 credits for this degree</b>		

#### ~~B. Nutrition Option~~

This ~~option~~ major prepares students for careers with government agencies, commodity groups, health and fitness agencies and businesses, and some components of the food industry. In addition, the course work ~~would~~ provides excellent background for those wishing to pursue advanced degrees in medicine or nutrition or dietetics. Students wishing to become a Registered Dietitian Nutritionist will be prepared to apply to an accredited master's program in nutrition and dietetics.

<u>ACCT 201</u>	<u>Introduction to Financial Accounting</u>	<u>3 cr</u>
BIOL 120	Human Anatomy	4 cr
BIOL 121	Human Physiology	4 cr
BIOL 300	Survey of Biochemistry	3 cr
FCS 205	Concepts in Human Nutrition	3 cr
FCS 270	Scientific Principles of Food Preparation	3 cr
FCS 275	Experimental Foods	2 cr
<del>FCS 305</del>	<del>Nutrition Related to Fitness and Sport</del>	<del>2 cr</del>
FCS 361	Advanced Nutrition	3 cr
<u>FCS 362</u>	<u>Introduction to Clinical Nutrition</u>	<u>3 cr</u>
<u>FCS 384</u>	<u>Quantity Food Production and Equipment</u>	<u>3 cr</u>
<u>FCS 385</u>	<u>Quantity Food Production and Equipment Lab</u>	<u>2 cr</u>
<u>FCS 387</u>	<u>Food Systems Management</u>	<u>3 cr</u>
<u>FCS 389</u>	<u>Introduction to Clinical Nutrition Lab</u>	<u>1 cr</u>
<u>FCS 411</u>	<u>Global Nutrition</u>	<u>3 cr</u>
<u>FCS 463</u>	<u>Helping Skills in Dietetics</u>	<u>2 cr</u>
<u>FCS 473</u>	<u>Community Nutrition</u>	<u>3 cr</u>
FCS 486	Nutrition in the Life Cycle	3 cr
FCS 492	Nutrition Education in the Life Cycle	3 cr
<del>STAT 251</del>	<del>Statistical Methods</del>	<del>3 cr</del>
FCS	FCS Electives	<u>8</u> <del>12</del> cr
<u>PSYC 101</u>	<u>Introduction to Psychology</u>	<u>3 cr</u>

<a href="#">SOC 101</a>	<a href="#">Introduction to Sociology</a>	<a href="#">3 cr</a>
<a href="#">STAT 251</a>	<a href="#">Statistical Methods</a>	<a href="#">3 cr</a>

**One of the following (3 cr):**

CHEM 101	Introduction to Chemistry I	4 cr
CHEM 111	Principles of Chemistry I	4 cr

**One of the following (3 cr):**

CHEM 275	Carbon Compounds	3 cr
CHEM 277	Organic Chemistry I	3 cr

**One of the following (3 cr):**

FCS 105	Individual and Family Development	3 cr
PSYC 305	Developmental Psychology	3 cr

**One of the following (3-4 cr):**

MATH 143	Pre-calculus Algebra and Analytic Geometry	3 cr
MATH 170	Analytic Geometry and Calculus I	4 cr

**One of the following (4-5 cr):**

BIOL 154	Introductory Microbiology	3 cr
	AND	
BIOL 155	Introductory Microbiology Laboratory	1 cr
BIOL 250	General Microbiology	3 cr
	AND	
BIOL 255	General Microbiology Lab	2 cr

**Courses to total 120 credits for this degree**