



SACRAMENTO STATE

# Program Proposal Form B



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| Academic Group ( <i>College</i> ): SSIS                                      | Date of Submission to College Dean: October 28, 2013                     |
| Academic Organization ( <i>Department</i> ):<br>Family and Consumer Sciences | Requested Effective: Fall <u>X</u> , Spring <u>  </u> , 2014 <u>  </u> . |
| Department Chair: Seunghee Wie   | Contact if not Department Chair: Dianne Hyson                            |

**Title of the Program** (*Please be specific; indicate minor, undergraduate or graduate degree, etc.*):  
 Family and Consumer Sciences    Nutrition and Food Concentration    Dietetics Emphasis   

**Type of Program Proposal:**

   Modification in Existing Program:  
        Substantive Change  
        Non-Substantive Change  
        Deletion of Existing Program

  X New Programs  
        Initiation (Projection) of New Program on to Master Plan  
        New Degree Programs  
            Regular Process  
            Fast Track Process  
            Pilot Process  
       X New Minor, Concentration, Option, Specialization,    Emphasis  
        New Certificate Program

**PLEASE NOTE:** Form B is to be used only as a Cover Form. Additional information is requested for each of the above as noted in the corresponding procedure in the Policies and Procedures for Initiation, Modification, Review and Approval of Courses and Academic Programs found at <http://www.csus.edu/umannual/acad.htm>

The Family and Consumer Sciences Department is proposing a new B.S. Dietetics Emphasis within the Nutrition and Food Concentration. The Didactic Program in Dietetics (DPD) is an accredited curriculum with the Accreditation Council for Education in Nutrition and Dietetics and has been offered as a Special Major: Dietetics Degree at CSUS since the mid-1980s. The large number of degrees awarded in this area proves the need for a Dietetics Emphasis in the NUFDC concentration sharing faculty and resources. Further justification is presented in the following pages.

**Approvals:**

Department Chair: W. S. Wie Date: 12/5/13

College Dean: Dianne Hyson Date: 12/9/13

University Committee: Kate Chalmers Date: 3/14/14

Associate Vice President and Dean for Academic Affairs: [Signature] Date: 3/18/14

**B.S. Dietetics Emphasis  
Nutrition and Food Concentration  
Department of Family and Consumer Sciences**

The Department of Family and Consumer Sciences is proposing to offer a B.S. Dietetics Emphasis within the Nutrition and Food Concentration, which is currently offered as BS Special Major in Dietetics at CSUS.

**Program History and Development**

The Special Major in Dietetics Program was initiated in the mid-1980s in response to community demand for trained registered dietitians in the local region and was approved as an accredited Didactic Program in Dietetics (DPD) by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) in 1996. The Dietetics Program was established to provide an opportunity for students who wish to become Registered Dietitians which requires completion of an accredited didactic program in dietetics, successful completion of 1,100+ hours of supervised practice in an accredited internship program and a passing score on the National Examination for Registered Dietitians. The Dietetics Program has grown steadily in scope, faculty expertise and number of majors since its inception. This is concurrent with the growing demand for graduates in health-related fields, the increased demand for Registered Dietitians, and the impact of nursing and other fields tied to nutrition as well as the current emphasis of society on health and wellness, disease, and obesity prevention and growing importance of nutrition. The program is responsive to ongoing changes in the field both nationally and globally and incorporates ongoing updates in curriculum and approaches to address current trends in nutrition and health and incorporate contemporary issues.

**Current Practices and Pathway**

The BS Special Major in Dietetics program (hereafter DPD program) has established a rigorous and relevant curriculum and shares faculty and resources (labs, classrooms and administrative support) with the larger BA Nutrition and Food Program including 42 FACS course units that fulfill requirements in both programs. However, the Dietetics Emphasis is geared toward preparing students for a career as a Registered Dietitian rather than a general nutrition specialist and therefore includes 23 additional units of science courses (excluding common sciences courses for both pathways), 6 units of medical nutrition therapy and 3 units each of psychology and advanced nutrition and metabolism. The breadth of the Dietetics Emphasis curriculum is fully supported by diverse expertise, academic training and applied experience of the NUFD full-time faculty ranging from clinical nutrition, community education, food service management to life-span nutrition.

In current practice, students pursuing the DPD pathway declare their majors in Family and Consumer Sciences-Nutrition and Food Concentration (NUFD) and submit the special major application three semesters prior to their graduation. The same practices will be used for a pre-declaration process for the Dietetics Emphasis. The Pre-Declared Status should have a minimum negative impact on access or equity because students will remain in the NUFD concentration if they don't meet the Pre-Declared Status criteria. By requiring Pre-Declaration Status, we expect it will improve "flow through," student retention, and graduation rates, thus improving access and equity for students pursuing the Dietetics concentration. The data on this Special Major through the Office of Institutional Research (OIR) is difficult to track as students do not become a Special Major in Dietetics until completing and filing the Special Major paperwork required 3 semesters prior to graduation. Tracking is therefore limited as students are not identified until they are in the final years of the program and even then, campus data aggregates all special majors on campus, not just dietetics majors. However, our Department records

show that once students declare their major as Dietetics and file their Special Major paperwork, over 90% are retained and continue on to complete their degree within the next 2 years as planned. Once students obtain their science courses they are well on their way to completing the degree for a specific career path and are highly motivated, thus accounting, in part, for timely and significantly high graduation rates. These rates are much higher than College and University averages.

**Assessment and Accreditation**

The FACS Department has processed ongoing assessment to ensure successful accomplishment of student learning outcomes and meet tightly enforced and rigorous accreditation standards set by ACEND. The most recent self-study for the 5 year Program Assessment Report (PAR) was completed and submitted in May 2012 with approval in September 2012.

**Number of Degrees Awarded**

The number of degrees awarded between fall 2007 and spring 2013 were 133 in the Special Major in Dietetics Program.

|                               | AY 07-08 | AY 08-09 | AY 09-10 | AY 10-11 | AY 11-12 | AY 12-13 | Total |
|-------------------------------|----------|----------|----------|----------|----------|----------|-------|
| BS Special Major in Dietetics | 21       | 24       | 13       | 26       | 29       | 20       | 133   |

Per the Program for BA/BS Special Major (<http://www.csus.edu/acaf/academic%20resources/forms/students/Instructions%20to%20Special%20Major.doc>), the Special Major is “designed for those students whose needs and goals cannot be met by existing degrees authorized by this University.” An average of 22 degrees per AY for the past six years is quite a large number to remain as the Special Major.

**Centrality to University Mission**

The DPD Program has been housed within the Department of Family and Consumer Sciences (FACS), whose mission is consistent with that of the University’s mission to improve lives and communities, increase knowledge, and places a value on diversity. The Dietetics Emphasis would be committed to providing students with in-depth knowledge and skills in the theory, practice, and principles of the field of Dietetics for the purpose of enhancing the well-being and quality of life for individuals, families, and communities.

**CSUS Course Catalog**  
**Family and Consumer Sciences \_ Nutrition and Food Concentration with Dietetics**  
**Emphasis**

| Proposed Catalog  | Current Catalog  |
|---|--|
| <p><b>Requirements • Bachelor of Art Degree • Nutrition and Food Concentration</b></p> <p>Units required for Major: 53-54</p> <p>The concentration prepares students for careers in the field of nutrition, food management, and food product development and sales. The program emphasizes the role of nutrition and food in individual and family health, connotations of food use, and the management of commercial and noncommercial food systems.</p> <p><b>A. Required Core Courses (31 units)</b></p> <ul style="list-style-type: none"> <li>(3) BIO 10 Basic Biological Concepts <b>OR</b><br/>BIO 20 Biology: A Human Perspective</li> <li>(5) CHEM 1A General Chemistry <b>OR</b><br/>CHEM 6A Introduction to General Chemistry</li> <li>(2) FACS 09 Food Safety and Sanitation</li> <li>(3) FACS 10 Nutrition and Wellness</li> <li>(3) FACS 11 Principles of Food Preparation</li> <li>(3) FACS 50 The Family and Social Issues</li> <li>(3) FACS 100 Research: Methods and Application in Family and Consumer Sciences (6 FACS units)</li> <li>(3) FACS 140 Family Resource Management</li> <li>(3) FACS 168 Senior Seminar (Senior standing, 21 FACS units)</li> <li>(3) SOC 8 Sense and Nonsense in Social Issues and Research <b>OR</b><br/>STAT 1 Introduction to Statistics</li> </ul> <p><b>Note:</b> BIO 10, CHEM 1A, and STAT 1 are recommended for students who plan to complete the dietetics <u>emphasis</u> or graduate studies in nutrition.</p> <p><b>B. Required Upper Division Courses (22-23 units)</b></p> <ul style="list-style-type: none"> <li>(3) FACS 107 Nutrition Education, Counseling and Communication (FACS 10 and 3 FACS units)</li> <li>(4) FACS 110 Food Management (FACS 9, 10, and 11)</li> <li>(3) FACS 113 Nutrition and Metabolism (BIO 10 or BIO 20; and CHEM 1A or CHEM 6A)</li> </ul> <p>(12-13) Select <u>four</u> from the following:</p> <ul style="list-style-type: none"> <li>(3) FACS 114 Cultural and Social Aspects of Food (FACS 10)</li> <li>(3) FACS 115 Nutrition in the Lifespan (FACS 113)</li> <li>(4) FACS 116 Foodservice Management (FACS 110)</li> <li>(3) FACS 117 Community Nutrition (FACS 107, 113 &amp; FACS 115)</li> <li>(3) FACS 118A Medical Nutrition Therapy I (FACS 113 and BIO 131, or instructor permission)</li> </ul> | <p><b>Requirements • Bachelor of Art Degree • Nutrition and Food Concentration</b></p> <p>Units required for Major: 53-54</p> <p>The concentration prepares students for careers in the field of nutrition, food management, and food product development and sales. The program emphasizes the role of nutrition and food in individual and family health, connotations of food use, and the management of commercial and noncommercial food systems.</p> <p><b>A. Required Core Courses (31 units)</b></p> <ul style="list-style-type: none"> <li>(3) BIO 10 Basic Biological Concepts <b>OR</b><br/>BIO 20 Biology: A Human Perspective</li> <li>(5) CHEM 1A General Chemistry <b>OR</b><br/>CHEM 6A Introduction to General Chemistry</li> <li>(2) FACS 09 Food Safety and Sanitation</li> <li>(3) FACS 10 Nutrition and Wellness</li> <li>(3) FACS 11 Principles of Food Preparation</li> <li>(3) FACS 50 The Family and Social Issues</li> <li>(3) FACS 100 Research: Methods and Application in Family and Consumer Sciences (6 FACS units)</li> <li>(3) FACS 140 Family Resource Management</li> <li>(3) FACS 168 Senior Seminar (Senior standing, 21 FACS units)</li> <li>(3) SOC 8 Sense and Nonsense in Social Issues and Research <b>OR</b><br/>STAT 1 Introduction to Statistics</li> </ul> <p><b>Note:</b> BIO 10, CHEM 1A, <del>CHEM 1B</del>, <del>CHEM 20</del>, and STAT 1 are recommended for students who plan to complete the dietetics <u>special major</u> or graduate studies in nutrition.</p> <p><b>B. Required Upper Division Courses (22-23 units)</b></p> <ul style="list-style-type: none"> <li>(3) FACS 107 Nutrition Education, Counseling and Communication (FACS 10 and 3 FACS units)</li> <li>(4) FACS 110 Food Management (FACS 9, 10, and 11)</li> <li>(3) FACS 113 Nutrition and Metabolism (BIO 10 or BIO 20; and CHEM 1A or CHEM 6A)</li> </ul> <p>(12-13) Select <u>four</u> from the following:</p> <ul style="list-style-type: none"> <li>(3) FACS 114 Cultural and Social Aspects of Food (FACS 10)</li> <li>(3) FACS 115 Nutrition in the Lifespan (FACS 113)</li> <li>(4) FACS 116 Foodservice Management (FACS 110)</li> <li>(3) FACS 117 Community Nutrition (FACS 107, 113 &amp; FACS 115)</li> <li>(3) FACS 118A Medical Nutrition Therapy I (FACS 113 and BIO 131, or instructor permission)</li> </ul> |

- (3) FACS 118B Medical Nutrition Therapy II (FACS 118A and CHEM 161 or instructor permission)
- (3) FACS 119 Nutrition and Aging (FACS 113 or the equivalent with instructor permission)
- (3) FACS 120 Practical Applications in Sports Nutrition (FACS113)
- (3) FACS 170 Advanced Nutrition and Metabolism (CHEM 161 and FACS 113 or instructor permission)

- (3) FACS 118B Medical Nutrition Therapy II (FACS 118A and CHEM 161 or instructor permission)
- (3) FACS 119 Nutrition and Aging (FACS 113 or the equivalent with instructor permission)
- (3) FACS 120 Practical Applications in Sports Nutrition (FACS113)
- (3) FACS 170 Advanced Nutrition and Metabolism (CHEM 161 and FACS 113 or instructor permission)

**Dietetics Emphasis • Bachelor of Science Degree**

Units required for Majors: 82 units

Units also fulfill GE: 25 units

Note: By completing the required core courses in the Dietetics

Emphasis, GE Area B (12 units) requirements are met.

To declare the Dietetics Emphasis, freshman or transfer students admitted as Nutrition and Food Concentration are required to complete the following grade and core courses requirements (27 units: Section A) and submit a Major Change form to the Family and Consumer Sciences Department Office along with transcript copies.

- 1) An overall GPA of 3.00
- 2) Completion of the required core courses (27 units) with a "C" or better. Only first or second attempts will be considered.

**A. Required Core Courses (27 units)**

- (3) BIO 10 Basic Biological Concepts [GE Area B2]
- (5) CHEM 1A General Chemistry I [GE Area B1]
- (5) CHEM 1B General Chemistry II [GE Area B5]
- (2) FACS 09 Food Safety and Sanitation
- (3) FACS 10 Nutrition and Wellness [GE Area E]
- (3) FACS 11 Principles of Food Preparation
- (3) FACS 113 Nutrition and Metabolism (BIO 10 or BIO 20; and CHEM 1A or CHEM 6A) [GE Area B5]
- (3) STAT 1 Introduction to Statistics [GE Area B4]

**B. Required Lower Division (6 units)**

- (3) CHEM 20 Organic Chemistry (CHEM 1B)
- (3) PSYC 2 Introductory Psychology [GE Area D]

**C. Required Upper Division Courses (49 units)**

- (3) FACS 100 Research: Methods and Application in Family and Consumer Sciences (6 FACS units)
- (3) FACS 107 Nutrition Education, Counseling and Communication (FACS 10 and 3 FACS units)
- (4) FACS 110 Food Management (FACS 9, 10, and 11)
- (3) FACS 114 Cultural and Social Aspects of Food (FACS 10)
- (3) FACS 115 Nutrition in the Lifespan (FACS 113)
- (4) FACS 116 Foodservice Management (FACS 110)

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| <ul style="list-style-type: none"><li>(3) FACS 117 Community Nutrition (FACS 107, 113 &amp; FACS 115)</li><li>(3) FACS 118A Medical Nutrition Therapy I (FACS 113 and BIO 131, or instructor permission)</li><li>(3) FACS 118B Medical Nutrition Therapy II (FACS 118A and CHEM 161 or instructor permission)</li><li>(3) FACS 119 Nutrition and Aging (FACS 113 or the equivalent with instructor permission)</li><li>(3) FACS 168 Senior Seminar (Senior standing, 21 FACS units)</li><li>(3) FACS 170 Advanced Nutrition and Metabolism (CHEM 161 and FACS 113 or instructor permission)</li><li>(4) BIO 131 System Physiology (BIO10, CHEM 1A, and CHEM 1B)</li><li>(4) BIO 139 General Biology (BIO 10 and CHEM 20)</li><li>(3) CHEM 161 General Biochemistry (CHEM 20)</li></ul> |  |
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