New Proposal

Date Submitted: 09/09/21 8:54 am

Viewing: : Dietetics and Nutrition, BS

Last edit: 01/28/22 4:23 pm Changes proposed by: Rebecca Snook

In Workflow

- 1. U Program Review
- 2. 1698 Committee Chair
- 3. 1698 Head
- 4. KL Committee
 Chair
- 5. KL Dean
- 6. University Librarian
- 7. Provost

8. Senate EPC

- 9. Senate
- 10. U Senate Conf
- 11. Board of Trustees
- 12. IBHE
- 13. HLC
- 14. DMI

Approval Path

- 09/10/21 12:05
 pm
 Deb Forgacs
 (dforgacs):
 - Approved for U
 - Program Review
- 2. 09/10/21 2:31 pm Yuan-Xiang Pan
 - (yxpan):
 Approved for 1698
 - Committee Chair
- 3. 09/10/21 3:17 pm Nicki Engeseth (engeseth):
 - Approved for 1698 Head
- 4. 10/08/21 1:26 pm Brianna Gregg (bjgray2):
 - Approved for KL Committee Chair
- 5. 10/08/21 1:29 pm

Anna Ball (aball): Approved for KL Dean 6. 10/08/21 1:36 pm John Wilkin (jpwilkin): Approved for University Librarian 7. 10/10/21 11:17 am **Deb Forgacs** (dforgacs): Rollback to KL Committee Chair for Provost 8. 10/13/21 11:33 am Brianna Gregg (bjgray2): Approved for KL Committee Chair 9. 10/13/21 11:40 am Anna Ball (aball): Approved for KL Dean 10. 10/13/21 1:22 pm John Wilkin (jpwilkin): Approved for University Librarian 11. 11/08/21 2:49 pm Kathy Martensen (kmartens): Rollback to KL Committee Chair for Provost 12. 12/07/21 10:09 am Brianna Gregg (bjgray2): Approved for KL Committee Chair 13. 12/07/21 10:39 am Anna Ball (aball):

Approved for KL Dean

14. 12/07/21 10:42

am

John Wilkin (jpwilkin): Approved for University Librarian

15. 12/07/21 1:26 pm Kathy Martensen (kmartens): Approved for Provost

Proposal Type

Proposal Type:

Major (ex. Special Education)

Administration Details

Official Program

Dietetics and Nutrition, BS

Name

Sponsor College Agr, Consumer, & Env Sciences

Sponsor

Food Science and Human Nutrition

Department

Sponsor Name Yuan-Xiang Pan

Sponsor Email yxpan@illinois.edu

College Contact Brianna Gregg College Contact

Email

bjgray2@illinois.edu

College Budget Tos

Officer

Tosha Waller-Mumm

College Budget

wallermu@illinois.edu

Officer Email

List the role for rollbacks (which role will edit the proposal on questions from EPC, e.g., Dept Head or Initiator) and/or any additional stakeholders. *Purpose: List here who will do the editing work if proposal needs rolled back. And any other stakeholders.*

Roll back to 1698 Committee Chair role.

Does this program have inter-departmental administration?

No

Proposal Title

Effective Catalog Fall 2022

Term

Provide a brief, concise description (not justification) of your proposal.

Propose new major, Dietetics and Nutrition, BS in the Department of Food Science and Human Nutrition, College of ACES to replace the Dietetics Concentration.

List here any related proposals/revisions and their keys. Example: This BS proposal (key 567) is related to the Concentration A proposal (key 145) and the Concentration B proposal (key 203).

This BS in Dietetics and Nutrition(key 1102) will replace the Dietetics Concentration (key 554) and the major, Food Science and Human Nutrition, BS (key 81)

Program Justification

Provide a **brief** justification of the program, including highlights of the program objectives, and the careers, occupations, or further educational opportunities for which the program will prepare graduates, when appropriate.

The dietetics concentration has existed at UIUC for many decades. It is currently housed within the Department of Food Science and Human Nutrition (FSHN) in the College of Agriculture, Consumer and Environmental Sciences (ACES). It is one of four concentrations within FSHN. We are now proposing that it become a major instead of concentration to improve recruitment and allow the student diplomas to reflect their course of study. The FSHN faculty voted on a name change in 2021 from the "dietetics" concentration to the "nutrition and dietetics" major to reflect the coursework and career options.

Over the years, the dietetics concentration has undergone various revisions to meet the professional and educational goals of the students, the University, the Accreditation Council for Education in Nutrition and Dietetics (ACEND), and the Academy of Nutrition and Dietetics (AND). The dietetics concentration was fully reaccredited by ACEND as a Didactic Program in Dietetics (DPD) in 2020 and will be under review for accreditation again in 2028.

The DPD at the University of Illinois is recognized as one of the top dietetic programs in the nation. This program provides a diverse curriculum to meet education standards as set by ACEND*. The coursework is challenging as you share class experiences with other majors, including Chemistry, Molecular and Cellular Biology, Food Science, Hospitality Management, and Business, in addition to students in the Graduate Program. This DPD has a high placement rate for acceptance into Dietetic Internship (DI) programs and a first-time passage rate in the RDN exam.

The program combines coursework from physical and social-science areas, preparing students to address today's complex nutrition and health issues. After graduating, completing an accredited internship, and successfully passing the registration examination for dietitians qualifies the graduate for status as a RDN. The graduates of the Department of Food Science and Human Nutrition at U of I at Urbana-Champaign consistently pass the RDN exam with higher rates than the national average.

RDNs provide nutritional care and counseling to schools, hospitals, nursing homes, community health programs, fitness centers, and the food industry. Graduates may also become sports dietitians/nutritionists, food-service managers, wellness coordinators, senior research technicians, or marketing consultants. Regardless of career choice, RDNs are recognized as the link to nutrition and health.

The Nutrition and Dietetics major requires 126 total credit hours for a BS degree. Of those 126 credit hours, 41 total credit hours are required in upper-level courses (300 and 400). Of those 41, 35 credit hours are in the FSHN Department.

Instructional Resources

Will there be any reduction in other course offerings, programs or concentrations by your department as a result of this new program/proposed change?

Yes

Please describe

The Dietetics Concentration is being phased out and replaced with the Dietetics and Nutrition Major.

Does this new program/proposed change result in the replacement of another program?

Yes

Choose program 554

being replaced

Does the program include other courses/subjects impacted by the creation/revision of this program?

Yes

Required courses

ACES 101 - Contemporary Issues in ACES

CMN 101 - Public Speaking

RHET 105 - Writing and Research

MATH 234 - Calculus for Business I

CHEM 102 - General Chemistry I

CHEM 103 - General Chemistry Lab I

CHEM 105 - General Chemistry Lab II

CHEM 105 - General Chemistry Lab II

HDFS 105 - Intro to Human Development

STAT 100 - Statistics

CHEM 232 - Elementary Organic Chemistry I

CHEM 233 - Elementary Organic Chem Lab I

MCB 100 - Introductory Microbiology

MCB 101 - Intro Microbiology Laboratory

ACE 100 - Intro to Applied Micro

ECON 102 - Microeconomic Principles

ECON 103 - Macroeconomic Principles

CHLH 250 - Health Care Systems

CHLH 300-400 - Course CHLH 300-400 not Found

HDFS 300-400 - Course HDFS 300-400 not Found

KIN 300- 400 - Course KIN 300- 400 not Found

Explain how the

inclusion or

removal of the

courses/subjects

listed above

impacts the

offering

departments.

These courses are currently required for the dietetics concentration. The same courses will be needed for the Dietetics and Nutrition major.

Attach letters of support or

acknowledgement from other departments.

Program Regulation and Assessment

Briefly describe the plan to assess and improve student learning, including the program's learning objectives; when, how, and where these learning objectives will be assessed; what metrics will be used to signify student's achievement of the stated learning objectives; and the process to ensure assessment results are used to improve student learning. (Describe how the program is aligned with or meets licensure, certification, and/or entitlement requirements, if applicable).

The Didactic Program in Dietetics (DPD) at the University of Illinois is currently granted accreditation by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics, 120 South Riverside Plaza, Suite 2000, Chicago, Illinois 60606-6995 (Phone: 800-877-1600 ext. 5400 or 312-899-0040). ACEND is a specialized accrediting body recognized by the Commission on Recognition of Postsecondary Accreditation and the United States Department of Education. The DPD was fully reaccredited in 2020 and will be under review for accreditation again in 2028.

The DPD also takes part in the Illinois Student Learning Outcomes Program through the Office of the Provost. In December 2019, the DPD received Exemplary Recognition as one of the Top 5 Bachelor's Programs three years in a row for student learning outcomes assessment at the University of Illinois from the Office of the Vice-Chancellor for Academic Affairs.

Is the career/profession for graduates of this program regulated by the State of Illinois?

Yes

If yes, please describe.

The University of Illinois at Urbana-Champaign's DPD has determined that our curriculum meets the educational requirements for licensure or certification in the State of Illinois.

Program of Study

"Baccalaureate degree requires at least 120 semester credit hours or 180 quarter credit hours and at least 40 semester credit hours (60 quarter credit hours) in upper division courses" (source: https://www.ibhe.org/assets/files/PrivateAdminRules2017.pdf). For proposals for new bachelor's degrees, if this minimum is not explicitly met by specifically-required 300- and/or 400-level courses, please provide information on how the upper-division hours requirement will be satisfied.

All proposals must attach the new or revised version of the Academic Catalog program of study entry. Contact your college office if you have questions.

For new <u>FSHN BS_Concentration in Dietetics (for</u>

programs, attach <u>comparison</u>).docx

Program of Study Dietetics and Nutrition, BS_Program of

Study Proposal.docx

Catalog Page Text - Overview Tab

Text for Overview tab on the Catalog Page. This is not official content, it is used to help build the new catalog page for the program. Can be edited in the catalog by the college or department.

department website: https://fshn.illinois.edu

department faculty: https://fshn.illinois.edu/directory/faculty/

overview of college admissions & requirements: Agricultural, Consumer &

Environmental Sciences

college website: https://aces.illinois.edu/

Nutrition and Dietetics major meets the requirements set by the Accreditation Council on Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND) and qualifies students for competitive dietetic internships. Upon completion of a postgraduate internship, students selecting this major may take the examination to become Registered Dietitians. Students choosing this major who do not complete an internship will be prepared for entry-level supervisory positions in food service facilities and in the food and pharmaceutical industries.

Statement for Programs of Study Catalog

Prescribed Courses including Campus General Education Requirements

Calculus for Business I

Intro to Applied Statistics

Economic Statistics I

Intro to Statistics

Statistics

Applied Statistical Methods and Data Analytics I

MATH 234

ACE 262

CPSC 241

ECON 202

PSYC 235

STAT 100

Quantitative Reasoning II

Select one of the following:

Course List

Code	Title	Hours	
Requirements		Hours	
Composition I and Sp	peech	6-7	
<u>RHET 105</u>	Writing and Research		
& <u>CMN 101</u>	and Public Speaking (or equivalent; see college Composition I requirement)		
<u>CMN 111</u>	Oral & Written Comm I		
& <u>CMN 112</u>	and Oral & Written Comm II		
Advanced Composition	on	3-4	
Select one course fro	Select one course from campus approved list of Advanced Composition courses.		
Cultural Studies		9	
Select one course fro	m Western culture, one from non-Western culture, and one from U.S. minority		
culture from campus approved lists.			
Foreign Language			
Coursework at or above the third level is required for graduation.			
Quantitative Reasoning I			
Select one of the following:			
MATH 220	Calculus		
MATH 221	Calculus I		

3-4

Code	Title	Hours
Natural Sciences and		13
CHEM 102	General Chemistry I	4
& CHEM 103	and General Chemistry Lab I	7
CHEM 104	General Chemistry II	4
	•	4
& <u>CHEM 105</u>	and General Chemistry Lab II	2
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory	2
Humanities and the		6
	s from campus approved list.	44.40
	tes and Technology Required	11-12
<u>CHEM 232</u>	Elementary Organic Chemistry I (Pre-req CHEM 104 & CHEM 105)	3 or
		4
<u>CHEM 233</u>	Elementary Organic Chem Lab I (Pre-req CHEM 104, CHEM 105, and	2
MCD 244	CHEM 232)	2
MCB 244	Human Anatomy & Physiology I	3
or <u>FSHN 250</u>	Nutritional Physiology I	2
MCB 246	Human Anatomy & Physiology II	3
or <u>FSHN 251</u>	Nutritional Physiology II	_
	al Sciences - required hours	6
HDFS 105	Intro to Human Development	3
Choose from the follo	-	
<u>ANTH 101</u>	Introduction to Anthropology	
<u>ANTH 102</u>	Human Origins and Culture	
<u>ANTH 103</u>	Anthro in a Changing World	
<u>ANTH 209</u>	Food, Culture, and Society	
HDFS 220	Families in Global Perspective	
PSYC 100	Intro Psych	
SOC 100	Introduction to Sociology	
ACES Prescribed Cou	ırse	2
ACES 101	Contemporary Issues in ACES	2
Major Requirements		47
CHLH 250	Health Care Systems	3
FSHN 101	The Science of Food and How it Relates to You	3
FSHN 150	Introduction to Dietetics	1
ACE 100	Introduction to Applied Microeconomics	4
or <u>ECON 103</u>	Macroeconomic Principles	
FSHN 220	Principles of Nutrition	4
FSHN 232	Science of Food Preparation	3
FSHN 249	Food Service Sanitation	1
FSHN 322	Nutrition and the Life Cycle	3
FSHN 329	Communication in Nutrition	3
FSHN 340	Food Production and Service	4
FSHN 345	Strategic Operations Management	3
FSHN 420	Nutritional Aspects of Disease	3
FSHN 426	Biochemical Nutrition I	3
FSHN 427	Biochemical Nutrition II	3
FSHN 428	Community Nutrition	3
I STIIN TZU	Community Nutrition	J

Code Title Hours FSHN 429 3 Nutrition Assessment & Therapy Dietetics: Professional Issues 2 **FSHN 450 FSHN 459** Nutrition Focused Physical Assessment 2 2-4 **Major Electives**

Select one of the following:

Technqs Biochem & Biotech **BIOC 455** Any 300 or 400 level CHLH Course 1 CHLH 300-400 FSHN 300-400 Any 300 or 400 level FSHN Course 1 HDFS 300-400 Any 300 or 400 level HDFS Course 1

KIN 300-400 Any 300 or 400 level KIN Course 1 Course TSM 311 Not Found TSM 311

Minimum of 40 hours of advanced credit required

Total Minimum Hours 126

1

Cannot be used to fulfill more than one requirement.

Corresponding

BS Bachelor of Science

Degree

Program Features

Academic Level Undergraduate

Does this major No

have transcripted concentrations?

What is the typical time to completion of this program?

4 years

What are the minimum Total Credit Hours required for this program?

126

CIP Code 513101 - Dietetics/Dietitian.

Is This a Teacher Certification Program?

Will specialized accreditation be sought for this program?

Yes

Describe the plans for seeking specialized accreditation:

The current program is fully accredited by ACEND and will seek reaccreditation in 2028.

Delivery Method

This program is available:

On Campus - Students are required to be on campus, they may take some online courses.

Institutional Context

University of Illinois at Urbana-Champaign

Describe the historical and university context of the program's development. Include a short summary of any existing program(s) upon which this program will be built.

Explain the nature and degree of overlap with existing programs and, if such overlap exists, document consultation with the impacted program's home department(s).

The mission of the Nutrition and Dietetics major is to provide high quality, innovative food and nutrition education along with the necessary communication skills to prepare students for supervised practice, leading to eligibility for the Commission on Dietetic Registration (CDR) credentialing exam, which will enable them to become RDNs, and become leaders in the field promoting healthy food and nutrition practices across the United States and globally.

This mission is compatible with the overall goal of the FSHN department's mission: to implement education, research, and outreach programs designed to provide a safe, nutritious, and affordable food supply that enhances human health; and the mission of the College of ACES: to enhance the quality of life for people and communities through teaching, research and outreach programs focused on human activity, food, fiber, and natural resource systems.

University of Illinois

Briefly describe how this program will support the University's mission, focus and/or current priorities. Demonstrate the program's consistency with and centrality to that mission.

The program's goals are to prepare program graduates to be competent future entry-level RDNs, provide program graduates with a strong foundation in the basic sciences, research, and application of nutrition, food science, and management areas to prepare them for supervised practice and graduate school, and prepare program graduates to become future RDNs and leaders in the field with a high level of professionalism.

Our program graduates are successful, and the program has had excellent outcomes for the past five years:

- 1. 100% of program graduates that applied to a Supervised Practice Program are admitted within 12 months of graduation.
- 2. 98% of program graduates pass the RDN Exam (the national CDR credentialing exam) within one year of the first attempt.
- 3. 99% of program graduates rate the DPD as meeting their needs for Supervised Practice and Graduate School.
- 4. 86% of program graduates have obtained or are in the process of getting a graduate degree or board-certified specialist credential.

Admission Requirements

Provide a brief narrative description of the admission requirements for this program. Where relevant, include information about licensure requirements, student background checks, GRE and TOEFL scores, and admission requirements for transfer students.

Freshman admission to the Nutrition and Dietetics major is handled by the Office of Admissions and Records and the College of ACES Office of Academic Programs. Off-campus transfer admissions are controlled by the College of ACES Office of Academic Programs. Admissions information can be found at https://fshn.illinois.edu/undergraduate/admissions.

The PD handles on-campus transfer admissions. Students must have a 3.0/4.0 GPA, provide a 300-word statement of professional interest, and meet with the PD before applying.

Describe how critical academic functions such as admissions and student advising are managed.

The UIUC has an extensive website for DPD information. The PD updates the information on an annual basis. It is the responsibility of the University of Illinois to assure all policies, procedures, practices, and materials related to DPD on-campus transfer student recruitment and admission comply with state and federal laws and regulations. However, the Office of Academic Programs in the College of ACES handles DPD student recruitment and admission for incoming freshman and off-campus transfer students. The PD is responsible for the recruitment and admission of on-campus transfers and graduate students that wish to be part of the DPD.

The PD is actively involved in program-level, department-level, college-level, and university-level student recruitment, advisement, evaluation, and counseling; participates annually in student recruitment events including Explores ACES and New Student Orientation, where the PD facilitates nutrition program information sessions; responds via telephone, Zoom, email, or in-person meetings to parent and student inquiries about the DPD at the University of Illinois and pathways to dietetic registration eligibility; and updates and maintains the dietetics program website to support student recruitment and advising initiatives on a national level. The PD serves as the primary academic advisor for students majoring in Nutrition and Dietetics and teaches FSHN 150: Intro to Dietetics and FSHN 450: Dietetics Professional Issues in the fall and FSHN 322: Nutrition the Lifecycle and FSHN 329: Communication in Nutrition in the spring.

Enrollment

Number of Students in Program (estimate)

Year One Estimate 20 5th Year Estimate (or when

fully implemented)

100

Estimated Annual Number of Degrees Awarded

Year One Estimate 20 5th Year Estimate (or when

fully implemented)

25

What is the matriculation

term for this program?

Budget

Will the program or revision require staffing (faculty, advisors, etc.) beyond what is currently available?

No

Additional Budget Information

Since this is a transition from a concentration to a major, there is no impact on the

actual budget.

Attach File(s)

Financial Resources

How does the unit intend to financially support this proposal?

The FSHN Department is already fully supporting this concentration and will continue to do so as a major.

Will the unit need to seek campus or other external resources?

No

Attach letters of support

What tuition rate do you expect to charge for this program? e.g, Undergraduate Base Tuition, or Engineering Differential, or Social Work Online (no dollar amounts necessary)

FSHN Differential that is currently used

Resource Implications

Facilities

Will the program require new or additional facilities or significant improvements to already existing facilities?

No

Technology

Will the program need additional technology beyond what is currently available for the unit?

No

Non-Technical Resources

Will the program require additional supplies, services or equipment (non-technical)?

No

Resources

For each of these items, be sure to include in the response if the proposed new program or change will result in replacement of another program(s). If so, which program(s), what is the anticipated impact on faculty, students, and instructional resources? Please attach any letters of support/acknowledgement from faculty, students, and/or other impacted units as appropriate.

Attach File(s)

Faculty Resources

Please address the impact on faculty resources including any changes in numbers of faculty, class size, teaching loads, student-faculty ratios, etc. Describe how the unit will support student advising, including job placement and/or admission to advanced studies.

FSHN Department has 25 tenure-track faculty and eight specialized faculty. Of the 33 faculty, 15 faculty teach courses in the nutrition area. Eight of the faculty members are RDNs and contribute to the teaching of the dietetics courses. The PD fully supports student advising, including job placement and admission to advanced studies.

Library Resources

Describe your proposal's impact on the University Library's resources, collections, and services. If necessary please consult with the appropriate disciplinary specialist within the University Library.

Current library resources, including collections and services, are sufficient to address the needs of this new major request since it is replacing the current concentration.

Market Demand

What market indicators are driving this proposal? If similar programs exist in the state, describe how this program offers a unique opportunity for students:

The Dietetics Program at the University of Illinois is recognized as one of the top dietetic programs in the nation. This program provides a diverse curriculum to meet education standards set by the Accreditation Council for Education in Nutrition and Dietetics (ACEND)*. The coursework is challenging as you share class experiences with other majors, including Chemistry, Molecular and Cellular Biology, Food Science, Hospitality Management, and Business, in addition to students in the Graduate Program. This Didactic Program in Dietetics (DPD) has a high placement rate for acceptance into Dietetic Internship (DI) programs and a first-time passage rate in the Registered Dietitian (RD) exam.

Explain how the program will meet the needs of regional and state employers, including any state agencies, industries, research centers, or other educational institutions that expressly encouraged the program's development.

Discuss projected future employment and or additional educational opportunities for graduates of this program. Compare estimated demand with the estimated supply of graduates from this program and existing similar programs in the state. Where appropriate, provide documentation by citing data from such sources as employer surveys, current labor market analyses, and future workforce projections. (Whenever possible, use state and national labor data, such as that from the Illinois Department of Employment Security at http://ides.illinois.gov/ and/or the U.S. Bureau for Labor Statistics at http://www.bls.gov/).

According to the Bureau of Labor Statistics, the employment of dietitians is expected to grow at a rate of 11% between 2018 and 2028. Dietetics is a dynamic profession offering many different opportunities for practice.

Explain how the program will meet the needs of regional and state employers, including any state agencies, industries, research centers, or other educational institutions that expressly encourage the program's development.

The Nutrition and Dietetics Program will meet the needs of regional and state employers across the US because 99% of our graduates become RDNs. One of our goals is to prepare graduates to become future RDNs in the field with a high level of professionalism. More than 60% of our graduates hold or have previously held a leadership position within their employment or a professional organization related to dietetics, food, management, or nutritional sciences.

What resources will be provided to assist students with job placement?

Several resources exist within the College of ACES and FSHN Department to assist students with job placement. All Nutrition and Dietetics students must take the FSHN 450 Dietetics Professional Issues course their senior year, with assignments to prepare them for job placement, including resumes, cover letters, and mock interviews. All students are encouraged to attend the Annual Dietetic Internship Strategy Session, where the PD and matched seniors guide the students about dietetic internship placement. The College of ACES offers ACES Career Services, which teaches students through career exploration and job search. They also help employers recruit talented students for internship and full-time positions.

If letters of support are available attach them here:

EP Documentation

EP Control EP.22.075

Number

Attach <u>ep22075 Dietetics and Nutrition BS Program of Study</u>

Rollback/Approval <u>Proposalnew_20220128.pdf</u>

Notices <u>EP22075 email to sponsor and sponsor response 20220128.pdf</u>

This proposal requires HLC

Yes

inquiry

DMI Documentation

Attach Final

Approval Notices

Banner/Codebook

Name

Program Code:

MinorConcDegreeMajorCodeCodeCodeCode

Senate Approval

Date

Senate

Conference

Approval Date

BOT Approval

Date

IBHE Approval

Date

HLC Approval

Date

Effective Date:

Attached

Document

Justification for

this request

Program Reviewer

Comments

Deb Forgacs (dforgacs) (10/10/21 11:17 am): Rollback: requested. Kathy Martensen (kmartens) (11/08/21 2:49 pm): Rollback: Rollback for

packaging with remainder of FSHN proposals.

Key: 1102

From: Pan, Yuan-Xiang To: Pahre, Jennie

Cc: Martensen, Kathy; Moorhouse, Linda; Lehman, Barbara J Subject: RE: Curriculum Proposals for Educational Policy Committee

Date: Friday, January 28, 2022 2:24:53 PM

Attachments: image001.png

image002.png

letter of support from Kinesiology.pdf

Food Science, BS Program of Study Proposalnew.docx Dietetics and Nutrition BS Program of Study Proposalnew.docx Nutrition and Health BS Program of Study Proposalnewer.docx

Hi Jennie,

Thanks for reaching out to me. I apologize for the delayed response. I'm still trying to recover from a severe Covid infection and everything is in slow motion.

I did go through your email the other day, and my responses are in the email below.

I don't feel like we need the proposals to be rolled back to our department unless you see it is necessary.

Let me know if you have any additional questions and I'm more than happy to attend your meeting next week, January 31 at 1:10, to help answer any questions.

See you soon,

Pan

Yuan-Xiang Pan, MS, PhD, Associate Professor

Associate Head for Undergraduate Programs

Departmental Honors Advisor

Nutrient-gene and Epigenetics Group (NEG)

Genomics: Behavior, Economics and Policy Group (GenBEP)

Food Science and Human Nutrition (FSHN),

Division of Nutritional Sciences (DNS),

and Illinois Informatics Institute (I³)

University of Illinois at Urbana-Champaign

461 Bevier Hall, MC-182 905 South Goodwin Avenue

Urbana. IL 61801-3816

Tel 217-333-3466 Fax 217-265-0925

vxpan@illinois.edu

http://fshn.illinois.edu/directory/yxpan

https://nutrsci.illinois.edu/directory/yxpan

https://www.informatics.illinois.edu/display/infophd/Home



You are not just what you eat, but what your mother and your grandmother ate as well...





Please consider the environment before printing this e-mail.

From: Pahre, Jennie <jpahre@illinois.edu> Sent: Friday, January 28, 2022 12:55 PM

To: Pan, Yuan-Xiang <yxpan@illinois.edu>

Cc: Martensen, Kathy <kmartens@illinois.edu>; Moorhouse, Linda <moorhouz@illinois.edu>; Lehman, Barbara J <bil>bilehman@illinois.edu>

Subject: Re: Curriculum Proposals for Educational Policy Committee

Dear Dr. Pan,

I hope that your week is wrapping up well. The first weeks of a new semester are always fiendish.

I'm anxious to be of use to you and to your department. I'd like to help get the concentration/major restructuring and the new degrees proposed by the Department of Food Science & Human Nutrition implemented. Please let me know if there's someone you'd like me to talk with.

In the meantime, I'm going to suggest that we roll the proposals back to your department so that the items noted below can be addressed. Again, the changes should be easily accomplished, and I am happy to work with whomever you wish.

With thanks.

Jennie

JENNIFER N. PAHRE

Teaching Associate Professor and Director of Undergraduate Studies
College of Law
University of Illinois Urbana-Champaign
202 Law Building | M/C 594
Champaign, IL 61820
217.333.0712 | jpahre@illinois.edu
www.law.illinois.edu



Under the Illinois Freedom of Information Act any written communication to or from university employees regarding university business is a public record and may be subject to public disclosure.

From: Pahre, Jennie < <u>ipahre@illinois.edu</u>>
Sent: Monday, January 24, 2022 8:18 PM
To: Pan, Yuan-Xiang < <u>yxpan@illinois.edu</u>>

Cc: Martensen, Kathy <<u>kmartens@illinois.edu</u>>; Moorhouse, Linda <<u>moorhouz@illinois.edu</u>>;

Lehman, Barbara J < bjlehman@illinois.edu>

Subject: Curriculum Proposals for Educational Policy Committee

Dear Dr. Pan,

I hope that the semester is off to a good start.

The collection of Educational Policy Proposals that you are sponsoring on behalf of the Department of Food Science and Human Nutrition have all come to subcommittee A of the Senate Educational Policy Committee. You'll recall that I'm the chair of this subcommittee, and that we had the opportunity to chat at some length last year.

First, I think you've done a hero's job of creating the documents needed to support the retooling of the curriculum of the Department of Food Science and Human Nutrition – what a huge endeavor! There is wisdom in offering several tailored majors instead of concentrations in one major, and in promoting the new MS Concentration in Clinical and Community Nutrition.

The materials are largely in order; there are just a few things that should be done to make sure of smooth sailing. Some of the new programs are to begin in the coming fall, and I'd like to help you move the proposals through the Senate Educational Policy Committee so that they can get final approval from the Senate and Board of Trustees in good time for fall 2022.

Here are the comments of the subcommittee.

First, the comments about the new MS Concentration:

EP 22.059 – to establish a new MS Concentration in Clinical and Community Nutrition (both on campus and online). We need clarification on just two things. First, is there a letter of support from Kinesiology and Community Health? An email would be just fine. Second -- we wonder if the on-campus students can take any online classes (it would be fine either way, but we can't tell what is planned.)

Answers: letter of support from Kinesiology attached.

On-campus students can take any online classes.

Second, the comments about the deactivation of the BS in Food Science and Human Nutrition (because FSHN is changing the concentrations to individual majors, and eliminating the overarching BS):

EP 22.069 – Proposal to Deactivate the BS in Food Science & Human Nutrition. We have just one question here, but it's important: what will happen to the students that are currently completing the concentrations—how will they be managed? (We assume that there's a collection of such students—it would be good to know how many.)

Answers: The students that are currently completing the concentrations will have the option to finish their degree with the concentration or to move to the new BS. This statement is included in the deactivation proposal for each concentration.

Third, the comments about the change from concentration to degree for each identified area:

Re: Hospitality Management:

EP 22.022 – Proposal to Establish a New BS in Hospitality Management AND

EP 22.073 – Proposal to Phasedown the Concentration in Hospitality Management

This pair of proposals is in good order, with a collection of letters from coordinating units offering support for the change from concentrations to degrees. Although these letters are only appended here, I am "counting" them for all the concentration-to-major changes, as that is how they are written.

Re: Food Science:

EP 22.035 – Proposal to Establish a New BS in Food Science AND

EP 22.072 – Proposal to Phasedown the Existing Concentration in Food Science AND

EP 22.074 – The BS in Food Science (Key 1101) will Replace the Food Science and Human Nutrition BS (Key 81) and the Food Science Concentration (key 646). This last proposal seems to be duplicative of EP 22.035 (and although it's listed as a phasedown, it's also proposing the BS in Food Science). We note here that in the "Program of Study" section, the prescribed courses are different in the table and the associated Word doc. For example, in the table, there are 53-54 hours of major required courses and a total minimum of 126 hours. In the Word doc, there are 55-56 hours of major required courses and a total minimum of 130 hours. These need to be consistent.

Answers: We apologize for the confusion. The proposal is correct after the meeting with our college C&C committee. However, the attached word file was the older version which should have been replaced by the new one (attached in this email).

Re: Dietetics and Nutrition:

EP 22.075 – Proposal to Establish a New BS in Dietetics and Nutrition AND

EP 22.071 – Proposal to Phasedown the Existing Concentration in Dietetics and Human Nutrition

Here, we note only two things. First, TSM 311 is listed as an elective, but does not appear to exist. And second, when we add the total number of courses required in the given table, we only get to 119 credits, as opposed to the 126 listed.

Answers: TSM 311 has been part of the curriculum of TSM - Technical Systems Management for many years: http://catalog.illinois.edu/courses-of-instruction/tsm/

Spring 2022:

https://courses.illinois.edu/schedule/DEFAULT/DEFAULT/TSM;

Spring 2021: https://courses.illinois.edu/schedule/2021/spring/TSM;

Spring 2020: https://courses.illinois.edu/schedule/2020/spring/TSM;

Spring 2019: https://courses.illinois.edu/schedule/2019/spring/TSM;

Spring 2018: https://courses.illinois.edu/schedule/2018/spring/TSM;

Spring 2017: https://courses.illinois.edu/schedule/2017/spring/TSM;

Spring 2016: https://courses.illinois.edu/schedule/2016/spring/TSM;

Spring 2015: https://courses.illinois.edu/schedule/2015/spring/TSM

So maybe I'm missing something here?

For the total number of courses required, we apologize for the confusion. The proposal is correct after the meeting with our college C&C committee. However, the attached word file was the older version which should have been replaced by the new one (attached in this email)

I also attached the new version word file for Nutrition and Health major in case that one is also an older version.

Please let me know if our subcommittee has misread something, misinterpreted something, or missed something entirely. We are trying to make sure that your programs launch without any difficulties. If you could respond to these questions, that would be excellent. If you'd like to make changes to the proposals (such as correcting the tables), we can have them rolled back to you. Again – I think that these are very minor details that we ought to be able to address very quickly.

Finally: would you be able to attend our next Educational Policy Committee Meeting, this coming Monday, January 31 at 1:10? If any new questions arise, you could address them then. Having sponsors attend can be quite helpful.

I will be happy to attend your meeting next week.

Kind regards,

Jennie

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Under the Illinois Freedom of Information Act any written communication to or from university employees regarding university business is a public record and may be subject to public disclosure.

DIETETICS AND NUTRITION, BS

Prescribed Courses including Campus General Education Requirements

	Course List	
Code	Title	Hours
Requirements		Hours
Composition I and Sp	peech	<mark>6-7</mark>
RHET 105 & CMN 101	Writing and Research and Public Speaking(or equivalent; see college Composition I requirement)	7
CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II	6
Advanced Composition	on	<mark>3-4</mark>
Select one cours	se from campus approved list of Advanced Composition courses.	
Cultural Studies		9
	se from Western culture, one from non-Western culture, and one ity culture from campus approved lists.	
Foreign Language		
Coursework at o	r above the third level is required for graduation.	
Quantitative Reasoni	ing I	<mark>4-5</mark>
Select one of the foll	owing:	
MATH 220	Calculus	
MATH 221	Calculus I	
<u>MATH 234</u>	Calculus for Business I	4
Quantitative Reasoning II		<mark>3-4</mark>
Select one of the foll	owing:	
ACE 262	Applied Statistical Methods	
<u>CPSC 241</u>	Intro to Applied Statistics	
ECON 202	Economic Statistics I	
PSYC 235	Intro to Statistics	
<u>STAT 100</u>	Statistics	3
Natural Sciences and Technology		<mark>13</mark>
<u>CHEM 102</u> & <u>CHEM 103</u>	General Chemistry I and General Chemistry Lab I	4
<u>CHEM 104</u> & <u>CHEM 105</u>	General Chemistry II and General Chemistry Lab II	4
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory	2

	Course List	
Code	Title	Hours
Humanities and the	Arts	<mark>6</mark>
Select 6 credit	hours from campus approved list.	
ACES Prescribed Co	urse	2
ACES 101	Contemporary Issues in ACES	
Other Natural Scien	ces and Technology Required	11-12
CHEM 232	Elementary Organic Chemistry I (Pre-req <u>CHEM 104</u> & <u>CHEM 105</u>)	4
CHEM 233	Elementary Organic Chem Lab I (Pre-req <u>CHEM 104,CHEM 105,</u> and <u>CHEM 232</u>)	2
MCB 244	Human Anatomy & Physiology I	3
or <u>FSHN 250</u>	Nutritional Physiology I	
MCB 246	Human Anatomy & Physiology II	3
or <u>FSHN 251</u>	Nutritional Physiology II	
Social and Behavior	al Sciences - required hours	<mark>6-7</mark>
HDFS 105	Intro to Human Development	3
Choose from th	ne following:	
ANTH 101	Introduction to Anthropology	3-4
ANTH 102	Human Origins and Culture	
ANTH 103	Anthro in a Changing World	
ANTH 209	Food, Culture, and Society	
HDFS 220	Families in Global Perspective	
PSYC 100	Intro Psych	
SOC 100	Introduction to Sociology	
Major Requirement	S	<mark>52-55</mark>
<u>CHLH 250</u>	Health Care Systems	3
FSHN 101	The Science of Food and How it Relates to You	3
<u>FSHN 150</u>	Introduction to Dietetics	1
<u>FSHN 220</u>	Principles of Nutrition	4
ACE 100	Introduction to Applied Microeconomics	3-4
or <u>ECON 102</u>	Microeconomic Principles	
or <u>ECON 103</u>	Macroeconomic Principles	
<u>FSHN 232</u>	Science of Food Preparation	3
<u>FSHN 249</u>	Food Service Sanitation	1
<u>FSHN 322</u>	Nutrition and the Life Cycle	3
<u>FSHN 329</u>	Communication in Nutrition	3
<u>FSHN 340</u>	Food Production and Service	4
<u>FSHN 345</u>	Strategic Operations Management	3
<u>FSHN 420</u>	Nutritional Aspects of Disease	3

Course List			
Code	Title	Hours	
<u>FSHN 426</u>	Biochemical Nutrition I	3	
<u>FSHN 427</u>	Biochemical Nutrition II	3	
<u>FSHN 428</u>	Community Nutrition	3	
<u>FSHN 429</u>	Nutrition Assessment & Therapy	3	
<u>FSHN 450</u>	Dietetics: Professional Issues	2	
<u>FSHN 459</u>	Nutrition Focused Physical Assessment	2	
Major Electives		3-4	
Select one of the following:			
BIOC 455	Technqs Biochem & Biotech		
CHLH 300-400	Any 300 or 400 level CHLH Course ¹		
FSHN 300-400	Any 300 or 400 level FSHN Course ¹		
HDFS 300-400	Any 300 or 400 level HDFS Course ¹		
KIN 300-400	Any 300 or 400 level KIN Course ¹		
<u>TSM 311</u>	Humanity in the Food Web		
Minimum of 40 hours	s of advanced credit required		
Elective hours as needed to reach a minimum of 126		2-11	
Total Minimum Hours		<mark>126</mark>	

¹ Cannot be used to fulfill more than one requirement.

FOOD SCIENCE AND HUMAN NUTRITION, BS

CONCENTRATION IN DIETETICS

Prescribed Courses including Campus General Education

	Course List	
Code	Title	Hours
Composition I an	d Speech	
Select one of the	following:	6-7
RHET 105 & CMN 101	Writing and Research and Public Speaking(or equivalent) (see college Composition I requirement)	
CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II	
Advanced Compo	osition	
Select one course	e from campus approved list of Advanced Composition courses.	3-4
Cultural Studies		
	e from Western culture, one from non-Western culture, and one from cure from campus approved lists. ¹	9
Foreign Language		
Coursework at or	above the third level is required for graduation.	
Quantitative Rea	soning I	
Select one of the	following: ²	4-5
MATH 220	Calculus	
MATH 221	Calculus I	
MATH 234	Calculus for Business I (This course does not count for students in the Food Science Concentration; choose from the other two options.)	
Quantitative Rea	soning II	
Select one of the	following:	3-4
<u>ACE 261</u>	Applied Statistical Methods	
<u>CPSC 241</u>	Intro to Applied Statistics	
<u>ECON 202</u>	Economic Statistics I	
PSYC 235	Intro to Statistics	
<u>STAT 100</u>	Statistics	
Natural Sciences and Technology		
Chemistry ³		
<u>CHEM 101</u>	Introductory Chemistry	

Course List		
Code	Title	Hours
CHEM 102	General Chemistry I	
& <u>CHEM 103</u>	and General Chemistry Lab I	
<u>CHEM 104</u>	General Chemistry II	
& <u>CHEM 105</u>	and General Chemistry Lab II	
MCB 100	Introductory Microbiology	3
MCB 101	Intro Microbiology Laboratory ⁴	2
Humanities and the Arts		
Select from campus approved list.		6
Social and Behavioral Sciences		
Select from campus approved list and/or see individual concentration. ⁵		
ACES Prescribed Course		
ACES 101	Contemporary Issues in ACES	2
Required Concentration		
Concentration prescribed courses. See specific requirements for each concentration		
listed below.		
Total Hours ⁶		126 or
Total Hours		130

¹ Students in the Food Science Concentration must choose CPSC 116, and one course from Western cultures, from U.S. minority cultures from campus approved lists.

⁶ The Food Science Concentration requires a minimum of 130 hours; the Dietetics, Human Nutrition, and Ho Management Concentrations each require a minimum of 126 hours.

Course List			
Code	Title	Hours	
Other Natural Science	Other Natural Sciences and Technology Required		
CHEM 232	Elementary Organic Chemistry I	4	
CHEM 233	Elementary Organic Chem Lab I	2	
MCB 244	Human Anatomy & Physiology I	3	
or <u>FSHN 250</u>	Nutritional Physiology I		
MCB 246	Human Anatomy & Physiology II	3	
or <u>FSHN 251</u>	Nutritional Physiology II		

² Students in the Food Science Concentration must select from <u>MATH 220</u> or <u>MATH 221</u>.

³ Students in the Hospitality Management Concentration must take CHEM 101. All other concentrations take 102 + 103 & CHEM 104 + 105, which are **not** required for the Hospitality Management Concentration.

⁴ Not required for the Food Science Concentration

⁵ AGED 230 or 260 and 3 hours selected from the campus approved list for students in the Food Science Concentration - 6 hours total.

	Course List	
Code	Title	Hours
Social and Behavi	oral Sciences - required hours	9-11
HDFS 105	Intro to Human Development	
ACE 100	Introduction to Applied Microeconomics	
or <u>ECON 102</u>	Microeconomic Principles	·
or <u>ECON 103</u>	Macroeconomic Principles	
Choose from the	following:	
<u>ANTH 101</u>	Introduction to Anthropology	
ANTH 102	Human Origins and Culture	
ANTH 103	Anthro in a Changing World	
<u>ANTH 209</u>	Food, Culture, and Society	
HDFS 220	Families in Global Perspective	
<u>PSYC 100</u>	Intro Psych	
<u>SOC 100</u>	Introduction to Sociology	
Dietetics Concent	ration Requirements	
CHLH 250	Health Care Systems	3
<u>FSHN 101</u>	The Science of Food and How it Relates to You	3
<u>FSHN 150</u>	Introduction to Dietetics	1
<u>FSHN 220</u>	Principles of Nutrition	4
<u>FSHN 232</u>	Science of Food Preparation	3
<u>FSHN 249</u>	Food Service Sanitation	1
<u>FSHN 329</u>	Communication in Nutrition	3
<u>FSHN 322</u>	Nutrition and the Life Cycle	3
<u>FSHN 340</u>	Food Production and Service	4
<u>FSHN 345</u>	Strategic Operations Management	3
<u>FSHN 420</u>	Nutritional Aspects of Disease	3
FSHN 426	Biochemical Nutrition I	3
<u>FSHN 427</u>	Biochemical Nutrition II	3
<u>FSHN 428</u>	Community Nutrition	3
<u>FSHN 429</u>	Nutrition Assessment & Therapy	3
<u>FSHN 450</u>	Dietetics: Professional Issues	2
<u>FSHN 459</u>	Nutrition Focused Physical Assessment	2
Dietetics Concent	ration Electives - select one of the following:	2-4
BIOC 455	Technqs Biochem & Biotech	
CHLH 300-499	Any 300 or 400 level CHLH Course ¹	
FSHN 300-499	Any 300 or 400 level FSHN Course ¹	
HDFS 301	Infancy & Early Childhood	

Course List		
Code	Title	Hours
HDFS 305	Middle Childhood	
HDFS 310	Adult Development	
HDFS 322	US Latina and Latino Families	
HDFS 405	Adolescent Development	
KIN 300-499	Any 300 or 400 level KIN Course ¹	
TSM 311	Humanity in the Food Web	
Elective hours as needed to reach a minimum of 126		

¹ Cannot be used to fulfill more than one requirement.