# NUFD 100: RESEARCH: METHODS AND APPLICATION IN NUTRITION AND FOOD

## In Workflow

- 1. FACS Committee Chair (shiltsm@csus.edu)
- 2. FACS Chair (lhanna@csus.edu)
- 3. SSIS College Committee Chair (shiltsm@csus.edu)
- 4. SSIS Dean (mendriga@csus.edu)
- 5. Academic Services (torsetj@csus.edu;%20212408496@csus.edu;%20cnewsome@skymail.csus.edu)
- 6. Senate Curriculum Subcommittee Chair (curriculum@csus.edu)
- 7. Dean of Undergraduate (james.german@csus.edu;%20celena.showers@csus.edu)
- 8. Dean of Graduate (cnewsome@skymail.csus.edu)
- 9. Catalog Editor (212408496@csus.edu;%20torsetj@csus.edu;%20cnewsome@skymail.csus.edu)
- 10. Registrar's Office (wlindsey@csus.edu)
- 11. PeopleSoft (PeopleSoft@csus.edu)

## **Approval Path**

- 1. Mon, 02 Mar 2020 23:31:42 GMT Mical Shilts (shiltsm): Approved for FACS Committee Chair
- 2. Mon, 09 Mar 2020 23:17:51 GMT Lynn Hanna (Ihanna): Approved for FACS Chair
- Wed, 18 Mar 2020 22:44:45 GMT Mical Shilts (shiltsm): Approved for SSIS College Committee Chair
- 4. Thu, 19 Mar 2020 14:43:00 GMT Marya Endriga (mendriga): Approved for SSIS Dean
- Wed, 08 Apr 2020 18:34:34 GMT Janett Torset (torsetj): Approved for Academic Services

# **New Course Proposal**

Date Submitted:Mon, 02 Mar 2020 22:35:07 GMT

# Viewing:NUFD 100 : Research: Methods and Application in Nutrition and Food

# Last edit:Mon, 02 Mar 2020 23:28:40 GMT

Changes proposed by: Kelly Thompson (200347398)

#### Contact(s):

Name (First Last)	Email	Phone 999-999-9999
Kelly	kelly.thompson@csus.edu	916-501-5522

Catalog Title:

Research: Methods and Application in Nutrition and Food

#### **Class Schedule Title:**

Res Meth and App in NUFD

# Academic Group: (College)

SSIS - Social Sciences & Interdisciplinary Studies

#### Academic Organization: (Department)

Family and Consumer Sciences; Family Life Education

#### Will this course be offered through the College of Continuing Education (CCE)?

No

Catalog Year Effective: Spring 2021 (2021/2022 Catalog)

Subject Area: (prefix) NUFD - Nutrition and Food Catalog Number: (course number)

100

Course ID: (For administrative use only.) 202391

Units:

3

In what term(s) will this course typically be offered?

Fall, Spring, Summer

Does this course require a room for its final exam?

Yes, final exam requires a room

Does this course replace an existing experimental course? No

This course complies with the credit hour policy:

Yes

#### Justification for course proposal:

In September 2017, we were informed that our current degree program (FACS with four concentrations: Nutrition and Food (NUFD), Fashion, Merchandising and Management (FASH), Family Studies and Human Development (FSHD) and FACS Pre-Credential (FACSed) had been found to be non-compliant with EO 1071. In order to comply with EO 1071, our previously existing NUFD concentration was proposed as a stand-alone degree program, "B.S. in Nutrition and Food." This was approved and became effective in fall 2019. As a result of this change, we are seeking to revise the existing FACS 100: Research Methods and Application in Family & Consumer Sciences to NUFD 100: Research Methods and Application in Nutrition and Food, to better meet the career and discipline specific needs of the NUFD majors.

Currently FACS 100 serves all majors across all disciplines in the FACS department. We are proposing to revise FACS 100 to be better structured as NUFD 100 to prepare NUFD majors for relevant careers and postbaccalaureate studies. Currently, FACS 100 focuses on research in the field of Family and Consumer Sciences, the focus is broad and not designed to specifically focus on research, study design and assessment relevant to the field of Nutrition and Food. NUFD 100 will place more emphasis on the integration of nutrition and food knowledge and the interpretation and application of nutrition/food-oriented research including evidenced-based practice. FACS 100 will continue to serve FASH, FSHE and FACS-ed majors.

This new course proposal will not create additional costs to the college as the sections of NUFD 100 will merely replace some of the FACS 100 sections to serve NUFD majors.

#### Course Description: (Not to exceed 80 words and language should conform to catalog copy.)

Study of methods and application of research in the field of Nutrition & Food. Focus on scientific inquiry, methodology, evidencedbased practice, interpretation of research results, program and project evaluation, and professional communication. Includes the examination of ethical practices, professional presentation skills, and technical writing skills.

#### Are one or more field trips required with this course?

No

Fee Course?

No

Is this course designated as Service Learning?

No

Does this course require safety training?

No

Does this course require personal protective equipment (PPE)?

No

**Does this course have prerequisites?** Yes

Prerequisite: 6 NUFD and/or FACS units completed. NUFD majors only.

#### Prerequisites Enforced at Registration?

Yes

Does this course have corequisites? No

Graded:

Letter

**Approval required for enrollment?** No Approval Required

Course Component(s) and Classification(s): Discussion Lecture

**Discussion Classification** 

CS#02 - Lecture/Discussion (K-factor=1WTU per unit) Discussion Units

1

#### **Lecture Classification**

CS#02 - Lecture/Discussion (K-factor=1WTU per unit)

Lecture Units

2

Is this a paired course? No

Is this course crosslisted?

No

Can this course be repeated for credit?

No

Can the course be taken for credit more than once during the same term?

No

## Description of the Expected Learning Outcomes: Describe outcomes using the following format: "Students will be able to: 1), 2), etc."

Upon completing the course, students should be able to:

1. Interpret appropriate professional practice and ethical guidelines in research methodology, such as plagiarism and confidentiality, in the field of Nutrition & Food.

2. Evaluate credible sources of information, differentiating between valid sources and misinformation.

3. Create clear and measurable program/proposal objectives, especially as it relates to the evaluation of programs/projects in the field.

4. Synthesize research design and methodology, including statistical methods and the steps of scientific inquiry.

5. Analyze current research that integrates information across the disciplines in Nutrition & Food.

6. Formulate effective methods of professional communication for dissemination of information, including professional presentation skills and writing techniques (including citation styles) for scientific reports.

7. Validate the ability to assess, evaluate, and apply research in the field.

#### Attach a list of the required/recommended course readings and activities:

NUFD 100 Syllabus.docx

Assessment Strategies: A description of the assessment strategies (e.g., portfolios, examinations, performances, pre-and posttests, conferences with students, student papers) which will be used by the instructor to determine the extent to which students have achieved the learning outcomes noted above.

1. Chapter Reflections (20 points): Meets course objectives 1-7

- 2. Pop quizzes (50 points): Meets course objectives 1-7
- 3. Journal Article Evaluation (30 points; 10 questions): Meets course objectives 1, 2, 4, 5 and 7
- 4. Survey Evaluation (20 points): Meets course objectives 4, 5 and 7
- 5. Excel Assignments (30 points): Meets course objectives 4 and 6

6. Presentation/Project (70 points): Meets course objectives 1-7

#### For whom is this course being developed?

Majors in the Dept Minors in the Dept

Is this course required in a degree program (major, minor, graduate degree, certificate?) Yes

Has a corresponding Program Change been submitted to Workflow?

Yes

Identify the program(s) in which this course is required:

#### **Programs:**

BS in Nutrition and Food

Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?

No

Will there be any departments affected by this proposed course?

No

I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here. I/we agree

# **University Learning Goals**

#### **Undergraduate Learning Goals:**

Competence in the disciplines Personal and social responsibility Intellectual and practical skills

Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)? No

# GE Course and GE Goal(s)

Is this a General Education (GE) course or is it being considered for GE? No

Key: 14220