

NUFD 168: SENIOR SEMINAR

In Workflow

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Approval Path

1. Thu, 20 Feb 2020 19:04:07 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Fri, 21 Feb 2020 01:23:57 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
3. Fri, 06 Mar 2020 17:17:07 GMT
Mical Shilts (shiltsm): Approved for SSIS College Committee Chair
4. Fri, 06 Mar 2020 20:47:03 GMT
Marya Endriga (mendriga): Approved for SSIS Dean
5. Wed, 08 Apr 2020 18:34:52 GMT
Janett Torset (torsetj): Approved for Academic Services

New Course Proposal

Date Submitted: Thu, 20 Feb 2020 19:02:46 GMT

Viewing: NUFD 168 : Senior Seminar

Last edit: Fri, 06 Mar 2020 17:16:19 GMT

Changes proposed by: Mical Shilts (102012285)

Contact(s):

Name (First Last)	Email	Phone 999-999-9999
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Catalog Title:

Senior Seminar

Class Schedule Title:

Senior Seminar

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)

168

Course ID: (For administrative use only.)

TBD

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 (BS in Family and Consumer Sciences (FACS), Nutrition and Food (NUFD) concentration) was non-compliant with EO 1071. In order to comply with EO 1071, our previously existing NUFN 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 Senior Seminar course, FACS 168, to better meet the career and discipline specific needs of the NUFN majors.

Currently FACS 168 serves all majors across all disciplines in the FACS department. We are proposing to revise FACS 168 to be better structured as NUFN 168 to prepare NUFN majors for relevant careers and post baccalaureate studies. FACS 168 will continue to serve FASH, FSHE and FACS-ed majors. The most recent OIR alumni survey (2015) found that only 39.5% of NUFN alumni reported "having been or currently employed in the field of their concentration" compared to all FACS majors (45.3%). Also, faculty teaching this key course could be selected to have more relevant background and training in the nutrition discipline to better support student success. This new course proposal will not create additional costs to the college as the sections of NUFN 168 will merely replace some of the FACS 168 sections to serve NUFN majors.

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

Designed to synthesize knowledge in the Nutrition and Food discipline. Examination of the major and career exploration. Analysis of public policy and ethical issues, professionalism and leadership strategies. Includes a capstone project and development of an academic and/or professional portfolio.

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:

21 NUFN and/or FACS units

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):

Seminar

Seminar Classification

CS#05 - Seminar (K-factor=1 WTU per unit)

Seminar Units

3

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."

Students will be able to:

1. Identify emerging trends, problems, and issues in the nutrition and food (NUFD) discipline
2. Apply theories and concepts that can be utilized in NUFD career settings
3. Practice critical thinking and communication skills
4. Apply professional ethics
5. Identify personal strengths and improve weaknesses related to professional and personal development
6. Create an electronic portfolio with marketing collateral to showcase your abilities, goals and skills
7. Identify career and post baccalaureate options in the NUFD discipline and the skills and resources needed
8. Develop a NUFD capstone project

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

NUFD 168_Syllabus_v4.doc

Assessment Strategies: A description of the assessment strategies (e.g., portfolios, examinations, performances, pre-and post-tests, 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.

Professionally-related assignments [Objectives 2, 3, 4, 5, 6, 7]

In-class activities [Objectives 1, 2, 3, 4, 5, 7]

Professional Resource Paper [Objective 2, 3, 4, 7]

Capstone Project [Objective 1, 2, 3, 4, 8]

For whom is this course being developed?

Majors 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?

No

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: 14208