

NUFD 213: ADVANCED NUTRITION WITH COMMUNITY PROGRAM APPLICATIONS

In Workflow

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Approval Path

1. Fri, 09 Apr 2021 20:29:48 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Tue, 13 Apr 2021 01:23:38 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
3. Tue, 27 Apr 2021 15:04:33 GMT
Tristan Josephson (tristan.josephson): Rollback to Initiator
4. Sat, 01 May 2021 00:54:25 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
5. Sat, 01 May 2021 17:23:06 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
6. Fri, 14 May 2021 00:08:45 GMT
Tristan Josephson (tristan.josephson): Approved for SSIS College Committee Chair
7. Fri, 14 May 2021 17:44:28 GMT
Marya Endriga (mendriga): Approved for SSIS Dean

New Course Proposal

Date Submitted: Sat, 01 May 2021 00:36:19 GMT

Viewing: NUFD 213 : Advanced Nutrition with Community Program Applications

Last edit: Sat, 01 May 2021 00:36:18 GMT

Changes proposed by: Urvashi Mulasi (219178129)

Contact(s):

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

Advanced Nutrition with Community Program Applications

Class Schedule Title:

Advanced Nutr + Community Prog

Academic Group: (College)

SSIS - Social Sciences & Interdisciplinary Studies

Academic Organization: (Department)

Family and Consumer Sciences

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

No

Catalog Year Effective:

Fall 2022 (2022/2023 Catalog)

Subject Area: (prefix)

NUFD - Nutrition and Food

Catalog Number: (course number)

213

Course ID: (For administrative use only.)

TBD

Units:

3

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

Fall term only

Does this course require a room for its final exam?

No, final exam does not require a room

Does this course replace an existing experimental course?

No

This course complies with the credit hour policy:

Yes

Justification for course proposal:

NUFD 213 is one of the core courses developed for our proposed Masters of Science in Nutrition and Food program. Our degree focus is community nutrition and policy applications, and this course fits well with the overall theme of our Masters' degree proposal. More specifically, this course will examine nutrition policy and public health practice within the US and globally. An emphasis will be given to nutrients of public health concern and food components that pose public health challenges among various population groups. Students will critically evaluate scientific literature highlighting community nutrition policy updates and recent findings for nutrients globally and within the US. Alumni will be able to apply this knowledge while working in various public health settings, planning nutrition interventions in their communities, and improving individual and community well-being.

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

In-depth review of current knowledge and research of nutrients in food and application to nutrition policy and public health practice within the US and globally. Examination of physiological function, metabolism, transport, deficiency, toxicity, and interrelationships of macro and micronutrients in relation to the nutrient-disease relationship. Evaluating scientific findings relating to nutrient function, with an emphasis on nutrients of public health concern and food components that pose public health challenges.

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:

Admittance into the MS program or instructor permission.

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):

Lecture

Lecture Classification

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

Lecture 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."

Upon completion of the course, students will be able to:

1. Explain the biochemical role, dietary sources, and the effects of deficiency and toxicity of macronutrients (carbohydrate, protein, fat, and fiber) and micronutrients (water-soluble vitamins, fat-soluble vitamins, and minerals).
2. Describe metabolic interactions among nutrients and their functions in disease prevention, progression, treatment, and outcome.
3. Demonstrate comprehension and critical evaluation of scientific literature that highlights community nutrition policy updates and recent findings for nutrients or nutrient metabolism globally and within the US.
4. Examine how dietary reference intakes (DRIs) are established for nutrients and how the Dietary Guidelines for Americans are published.
5. Review scientific findings on nutrients of public health concern and specific food components that pose public health challenges globally and within the US.
6. Engage in professional and thoughtful discussions and writings, and work collaboratively on projects.

This course meets the Graduate Writing Intensive (GWI) requirements. It meets the following GWI General learning goals (LGs):

By the end of the semester, students will

1. Understand the major research and/or professional conventions, practices, and methods of inquiry of the discipline;
2. Understand the major formats, genres, and styles of writing used in the discipline;
3. Practice reading and writing within the discipline;
4. Practice reading and writing as a learning process that involves peer and instructor feedback, revision, critical reflection, and self-editing.

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

NUFD 213_Advanced Nutrition_Syllabus.pdf

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.

The course will include the following assessment strategies:

1. Exams: A midterm and a final will include multiple choice, true/false, and essay-type questions. (COs 1 -6; GWI LGs 1-6)
2. Article Critiques: For the 2 article critique assignments, students will be assigned research articles by the instructor. Topics will cover nutrition and health outcomes, public health, policy, and advocacy updates as it pertains within the US and globally. Papers

will aim to understand the current field consensus on diet-health relationship. Students will critically evaluate a given publication including its purpose, research methodology and findings, and comment on the strengths and weaknesses of the article. (COs 3, 5, 6; GWI LGs 1-6)

3. Literature Review and Research Proposal: Students will choose a nutrition topic of interest that relates to community, clinical, or public health policy applications or nutrient metabolism. Based on the evaluation of current research, students will write a literature review and a proposal that supports recent and relevant research on a chosen topic. Paper will be evaluated on the quality of work, scientific integrity, and adherence to assignment instructions. (COs 1 -6; GWI LGs 1-6)

4. Class Participation: Will include points for attendance, participation in class discussion, and other activities. (COs 1 -6; GWI LGs 1, 3)

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?

Yes

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

Programs:

MS in Nutrition & 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

Graduate (Masters) Learning Goals:

Critical thinking/analysis
Communication
Disciplinary knowledge
Professionalism

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

Is this a Graduate Writing Intensive (GWI) course?

Yes

Please attach the GWI Course Approval Request form:

NUFD 213_gwi_form.docx

Please attach any additional files not requested above:

Graduate Prof Writing Rubric.pdf
Assignment_Article Critiques Guidelines.pdf
Literature Review and Proposal Guidelines.pdf

Reviewer Comments:

Tristan Josephson (tristan.josephson) (Tue, 27 Apr 2021 15:04:33 GMT): Rollback: Please see email for changes requested.

Key: 14475