

NUFD 500: CULMINATING EXPERIENCE

In Workflow

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Approval Path

1. Fri, 09 Apr 2021 20:30:45 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Tue, 13 Apr 2021 01:26:25 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
3. Tue, 27 Apr 2021 15:14:08 GMT
Tristan Josephson (tristan.josephson): Rollback to Initiator
4. Tue, 27 Apr 2021 21:56:13 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
5. Wed, 28 Apr 2021 16:40:47 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
6. Fri, 14 May 2021 01:04:31 GMT
Tristan Josephson (tristan.josephson): Approved for SSIS College Committee Chair
7. Fri, 14 May 2021 17:44:33 GMT
Marya Endriga (mendriga): Approved for SSIS Dean

New Course Proposal

Date Submitted: Tue, 27 Apr 2021 21:39:33 GMT

Viewing: NUF 500 : Culminating Experience

Last edit: Tue, 27 Apr 2021 21:39:32 GMT

Changes proposed by: Mical Shilts (102012285)

Contact(s):

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Catalog Title:

Culminating Experience

Class Schedule Title:

Culminating Experience

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)

500

Course ID: (For administrative use only.)

TBD

Units:

3

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

Spring term only

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:

NUFD 500, Culminating Experience, is one of four core courses being proposed (NUFD 200, NUFD 212 and NUFD 213) as part of the newly proposed Master of Nutrition and Food. In these core courses, students will apply nutrition and food research to improve individual and community health by developing strategies to promote food access, health equity and dietary change. The timing appears excellent for this new graduate degree in Nutrition and Food. It would meet a critical need for an accreditation requirement for a required master's degree to become a Registered Dietitian Nutritionist by 2024 and provide career advancement opportunities for BS NUFD alumni.

NUFD 500 represents the culminating experience of Nutrition and Food graduate program, as required by the University and provides guidance to complete the thesis or project.

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

Guides students through the completion of a thesis or project approved for the Master of Nutrition and Food degree.

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:

Advanced to candidacy or permission of the graduate coordinator.

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):

Thesis Research

Thesis Research Classification

S3/CS#25 - Practice Teaching/Workstudy/Thesis Project/Independent Study (S-factor=.5 WTU per student enrolled)

Thesis Research Units

3

Is this a paired course?

No

Is this course crosslisted?

No

Can this course be repeated for credit?

Yes

How many times can the course be taken (not including first time passed)?

2

Total credits allowed (including first time passed)

6

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) Generate a solution to a nutrition problem applying graduate-level skills in research methodologies and nutrition and food competencies.
- 2) Develop a thesis or project demonstrating depth and breadth of knowledge in theory, research, and content relevant to the nutrition and food discipline.
- 3) Utilize professional and ethical written and oral communication skills in thesis or project development and presentation to peers, professors, and community.
- 4) Evaluate career options with the assistance of experienced practitioners, faculty, alumni, and career counseling professionals.

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

Syllabus_NUFD 500_v2_4_27_21.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.

Assignments (50 points)

-timeline (10 points; Obj. 2)

-project or thesis component drafts (35 points Obj. 1-3)

-meeting summaries with course professor and major advisor (5 points; Obj. 1-4)

Presentations of thesis or project (20 points)

-2 mini-presentations (5 points each; Obj. 1-3)

-final defense presentation (10 points; Obj. 1-3)

Complete Thesis or Project (30 points; Obj. 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
Research (optional)

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?

No

Reviewer Comments:

Tristan Josephson (tristan.josephson) (Tue, 27 Apr 2021 15:14:08 GMT): Rollback: Please see email for requested changes.

Key: 14470