

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

In Workflow

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10. Registrar's Office (w lindsey@csus.edu)
11. PeopleSoft (PeopleSoft@csus.edu)

Approval Path

1. Tue, 19 Oct 2021 17:57:56 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Wed, 20 Oct 2021 17:46:29 GMT
Wendy Buchan (wbuchan): Approved for FACS Chair
3. Wed, 10 Nov 2021 15:40:22 GMT
Tristan Josephson (tristan.josephson): Approved for SSIS College Committee Chair
4. Sat, 13 Nov 2021 22:13:58 GMT
Marya Endriga (mendriga): Approved for SSIS Dean

History

1. Nov 23, 2020 by Kelly Thompson (kelly.thompson)

New Course Proposal

Date Submitted: Fri, 14 May 2021 19:42:44 GMT

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

Last approved: Mon, 23 Nov 2020 20:18:37 GMT

Last edit: Tue, 19 Oct 2021 17:57:22 GMT

Changes proposed by: Kelly Thompson (200347398)

Contact(s):

Name (First Last)	Email	Phone 999-999-9999
Kelly Thompson	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

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

No

Catalog Year Effective:

Spring 2022 (2022/2023 Catalog)

Subject Area: (prefix)

NUFD - Nutrition and Food

Catalog Number: (course number)

100

Course ID: (For administrative use only.)

203531

Units:

3

Is the primary purpose of this change to update the term typically offered or the enforcement of requisites at registration?

No

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:

It has come to my attention that when the proposal to change FACS 100 to NUFD 100 was submitted, the course classification was inadvertently marked as "Lecture" and "Discussion" rather than just "Lecture." The result of this error has been that it is confusing to students when registering for the course. Currently, they have to enroll in a lecture and then choose the corresponding discussion section. It just shows up "differently" than what they are used to seeing which is only having to choose one section of the class and not 2. To correct this confusion, I would like to change the classification to lecture only. Also, the prerequisites need to be updated based on new course codes resulting from the degree elevation from FACS to NUFD and to add the new NUFD minor that was approved to start in fall 2021.

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, evidenced-based 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 units completed. NUFD majors and minors 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):

Lecture

Lecture Classification

CS#02 - Lecture/Discussion (K-factor=1WTU 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 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 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.

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

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