Nikou, Roshan

From: Graduate.Council.Web.Site@www.uky.edu
Sent: Tuesday, April 10, 2007 3:14 PM
To: Nikou, Roshan
Cc: Price, Cleo
Subject: Investigator Report

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College/Department/Unit: = NFS 515
Category:_ = New
Date_for_Council_Review: = 4-12-2007
Recommendation_is:_ = Approve
Investigator: = Schardl
E-mail_Address = schardl@uky.edu
1__Modifications: = none
2__Considerations: = none
3__Contacts: = none
4__Additional_Information: = none

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UNIVERSITY OF KENTUCKY

College of Agriculture
Associate Dean for Academic Programs
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March 25, 2007

Memo

To: Dr. Jeannine Blackwell

From: Dr. Mike Mullen

Re: Two Course Proposals from Nutrition and Food Science

Attached are two course proposals from the Department of Nutrition and Food Science. One is a significant course change; NFS 314 is to be renumbered as NFS 514 and retitled. The prerequisites are also changed. The intent is that this course will be taken at the end of the Senior year rather than in the Junior year. The second proposal is for a new course, NFS 515. This represents a combining of content formerly covered in two other courses, NFS 511 and 513, and results in the capstone experience for Dietetics students. It is to be taken concurrently with NFS 514 also.

The department feel strongly that these changes will significantly streamline the degree program in that students typically took NFS 513 in the summer after their senior year, and this will now be eliminated by NFS 515 which will be a spring course.

We look forward to the approval of these courses.

APPLICATION FOR NEW COURSE

1. Submitted by College of Agriculture Date 1/26/2006

   Department/Division offering course Nutrition and Food Science

2. Proposed designation and Bulletin description of this course

   a. Prefix and Number NFS 515 b. Title* Medical Nutrition Therapy

   *NOTE: If the title is longer than 24 characters (including spaces), write
   A sensible title (not exceeding 24 characters) for use on transcripts Nutrition Therapy

   c. Lecture/Discussion hours per week 5 d. Laboratory hours per week 0

   e. Studio hours per week _____ f. Credits _____

   g. Course description

   This capstone course explores changes in nutrient metabolism related to biochemical, physiological, and pathophysiological alterations in disease conditions, application of the Nutritional Care Process and Model, and development of medical nutrition therapy intervention. Content includes case study evaluations, nutritional therapies for disease conditions, including enteral and total parenteral nutrition, and current research in the field.

   h. Prerequisites (if any)

   NFS 311, 312, 403and 510 and concurrent with NFS 514. Enrollment is limited to Dietetics majors.

   i. May be repeated to a maximum of _____ (if applicable)

4. To be cross-listed as

   _____ _____
   Prefix and Number Signature, Chairman, cross-listing department

5. Effective Date Fall 2007 (semester and year)

6. Course to be offered ☒ Fall ☐ Spring ☐ Summer

7. Will the course be offered each year? ☒ Yes ☐ No
   (Explain if not annually)

8. Why is this course needed?

   Because it combined two sequential courses to reduce overall credit requirements in dietetics major and increase efficiencies for student graduation.

9. a. By whom will the course be taught? Lisa Gaetke

   b. Are facilities for teaching the course now available? ☒ Yes ☐ No
   If not, what plans have been made for providing them?

APPLICATION FOR NEW COURSE

10. What enrollment may be reasonably anticipated? 40

11. Will this course serve students in the Department primarily? ☒ Yes ☐ No

Will it be of service to a significant number of students outside the Department? ☐ Yes ☒ No
If so, explain.

Will the course serve as a University Studies Program course? ☐ Yes ☒ No

If yes, under what Area?

12. Check the category most applicable to this course

☒ traditional; offered in corresponding departments elsewhere;

☐ relatively new, now being widely established

☐ not yet to be found in many (or any) other universities

13. Is this course applicable to the requirements for at least one degree or certificate at the University of Kentucky? ☒ Yes ☐ No

14. Is this course part of a proposed new program: ☐ Yes ☒ No
If yes, which?

15. Will adding this course change the degree requirements in one or more programs?* ☒ Yes ☐ No
If yes, explain the change(s) below

This proposed new course is a combination of the previous NFS 511 Theraputic Nutrition, a four credit hour intervention course, focusing on theory supporting medical nutrition therapy and NFS 513, a two credit hour course, focusing on application of theory through the use of case studies. Combining these two courses into one five credit hour class- which is consistent with CADE accreditation and typical of similar programs in other colleges and universities-- accomplishes several goals:
1. philosophically aligns the study of theory and application into one capstone course under the supervision of one faculty member who can monitor and evalute progress effectively. 2. Students can stay on track to graduate in May rather than finishing their degree in the summer with NFS 513 3. New course provides a strong learning environment to support retention and readiness for dietetic internship programs. 4. Creates efficiences for both the student and the department. 5.Faculty and students recommend this change.

16. Attach a list of the major teaching objectives of the proposed course and outline and/or reference list to be used.

17. If the course is a 100-200 level course, please submit evidence (e.g., correspondence) that the Community College System has been consulted. ☐ Check here if 100-200.

18. If the course is 400G or 500 level, include syllabi or course statement showing differentiation for undergraduate and graduate students in assignments, grading criteria, and grading scales. ☒ Check here if 400G-500.

19. Within the Department, who should be contacted for further information about the proposed course?

Name Lisa Gaetke Phone Extension 7-1031

*NOTE: Approval of this course will constitute approval of the program change unless other program modifications are proposed.

APPLICATION FOR NEW COURSE

Signatures of Approval:

Department Chair	Date March 25, 2007
Dean of the College	Date
	Date of Notice to the Faculty
*Undergraduate Council	Date
*University Studies	Date
*Graduate Council	Date
*Academic Council for the Medical Center	Date
*Senate Council (Chair)	Date of Notice to University Senate

*If applicable, as provided by the Rules of the University Senate

ACTION OTHER THAN APPROVAL

Rev 3/04

NFS 515
Medical Nutrition Therapy
5 Credit Hours
COURSE SYLLABUS

Instructor: Lisa Gaetke, PhD, RD, LD
Office: 218 Funkhouser Building
Phone: (859) 257-1031
FAX: (859) 257-3707
Email: lgaetke@uky.edu

Lecture/Lab: Erikson Hall (EH), Room 203
Office Hrs: (or by appointment)

Course Description:
This capstone course explores changes in nutrient metabolism related to biochemical, physiological, and pathophysiological alterations in disease conditions, application of the Nutritional Care Process and Model, and development of medical nutrition therapy intervention. Content includes case study evaluations, nutritional therapies for disease conditions, including enteral and total parenteral nutrition, and current research in the field.

Prerequisites: NFS 311, NFS 312, NFS 403, NFS 510 and concurrent with NFS 514. Dietetics Majors Only.

Course Objective:
Upon completion of this course, students will have proficient knowledge and understanding of medical nutrition therapy so they will be well prepared for an American Dietetic Association (ADA) internship, supervised practice program, and Registered Dietitian (RD) credentialing exam.

Student Outcomes:
Upon completion of this course, students will be able to:
1. Apply knowledge of human physiology and pathophysiology, biochemistry, and normal nutrition to determine nutrition implications and interventions for various disease states.
2. Apply knowledge of food composition to analyze and formulate therapeutic diets and menus.
3. Apply principles of nutrition assessment, planning, intervention, and evaluation in order to develop nutrition care plans based on dietary intake, biochemical data and anthropometric measurements.
4. Translate knowledge of therapeutic nutrition to cases with multiple diagnoses.
5. Discuss the delivery of food and nutrition services in health care systems.
6. Devise nutritional intervention for patients with extraordinary nutritional needs.
7. Identify research journals and apply current research information and methods to dietetic practice.

Required Texts:
1. Mahan, L.K. and S. Escott-Stump. *Krause's Food, Nutrition and Diet Therapy*. 11th edition, W.B. Saunders, Philadelphia, 2004.

2. Nelms, M. N. and Anderson, S.L. *Medical Nutrition Therapy* (2nd edition), Wadsworth/Thomson Learning, 2004.
3. American Dietetic Association & American Diabetes Association. *Exchange Lists for Meal Planning*, 2003.

Recommended Texts/References:
1. Pronsky, Zaneta: *Powers & Moore's Food Medication Interactions*. 13th edition, Food-Medications Interactions, Pottstown, PA, 2003.
2. Zeman, F.J. *Clinical Nutrition and Dietetics*. 2nd edition, Macmillan, New York, 1991.
3. Zeman, Frances J. and Ney, Denise M., *Applications in Medical Nutrition Therapy* (2nd edition), Prentice Hall, 1996.
4. American Dietetic Association. *Manual of Clinical Dietetics*. 6th edition, Chicago, IL, 2000.
5. Bakerman, Seymour, *ABC's of Interpretive Laboratory Data* (3rd edition), Myrtle Beach, S.C., 1994.
6. Shils, M.E., F.A. Olson and M. Shike. *Modern Nutrition in Health and Disease*. 9th edition, Lea & Febiger, Philadelphia, 1998.

Foundation Knowledge and Skill Requirements:
This course contributes to the following foundation knowledge and skills requirements for the CADE accredited Didactic Program in Dietetics and the Coordinated Program in Dietetics. This course contributes to the foundational knowledge as specified, the student will:
1. Have knowledge of lay and technical writing. (1)
2. Have knowledge of interpersonal communication. (1)
3. Have knowledge of public speaking. (1)
4. Have knowledge of educational materials development. (1)
5. Have demonstrated the ability to use oral and written communications in presenting as an educational session for a group. (1)
6. Have demonstrated the ability to document appropriately a variety of activities. (1)
7. Have demonstrated the ability to work effectively as a team member. (1)
8. Have knowledge of exercise physiology, genetics, general health assessment, organic chemistry, biochemistry, physiology, microbiology, nutrient metabolism, pathophysiology related to nutrition care, fluid/electrolyte requirements, and pharmacology: nutrient-nutrient and drug-nutrient interactions. (2)
9. Have demonstrated the ability to interpret medical terminology. (2)
10. Have demonstrated the ability to interpret laboratory parameters relating to nutrition. (2)
11. Have demonstrated the ability to apply microbiological and chemical issues to process controls. (2)
12. Have knowledge of the role of food in promotion of a healthy lifestyle. (5)
13. Have knowledge of evolving methods of assessing health status. (6)
14. Have knowledge of nutrition and metabolism. (6)
15. Have knowledge of assessment and treatment of nutritional health risks. (6)
16. Have knowledge of medical nutrition therapy. (6)
17. Have knowledge of strategies to assess need for adaptive feeding techniques and equipment. (6)
18. Have knowledge of complementary and alternative nutrition and herbal therapies. (6)

19. Have knowledge of dietary supplements. (6)
20. Have demonstrated the ability to calculate and/or define diets for health conditions addressed by health/promotion/disease prevention activities or uncomplicated instances of chronic disease of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease. (6)
21. Have demonstrated the ability to screen individuals for nutritional risk. (6)
22. Have demonstrated the ability to calculate and/or define diets for health conditions addressed by health/promotion/disease prevention activities or uncomplicated instances of chronic disease of the general population, e.g., hypertension, obesity, diabetes, and diverticular disease. (6)
23. Have demonstrated the ability to collect pertinent information for comprehensive nutrition assessments. (6)
24. Have demonstrated the ability to translate nutrition needs into food choices and menus for people of diverse cultures and religions (6)
25. Have demonstrated the ability to measure, calculate, and interpret body composition data. (6)
26. Have demonstrated the ability to calculate enteral and parenteral nutrition formulations. (6)

Student Responsibilities and Outcomes Assessment Measures

The course will be taught primarily as a lecture course. Reading text assignments prior to class will be important to your comprehension and application of course material. In addition to lectures, class work will include individual and group work on case studies as described below.

SACS Accreditation

Our accreditation association and policy of the Graduate School require that there be different assignments and grading criteria for undergraduate students and graduate students in 400G and 500-level courses. For that reason, you will find differences in course requirements and/or grading criteria in this class, posted on the syllabus.

Undergraduate and Graduate students will be responsible for:

I. Class Activities

Assigned readings - including contributions to discussions.
Case Study - group presentation of a case study including calculations, nutritional care plan, meal plans, menus, and answers to questions included with the case study.
Case Studies - individual answers to calculations, nutritional care plan, meal plans, menus, and answers to questions included with the case study.

II. Exams

Non-cumulative - 5 exams of 100 points each
- 5th exam given on final exam date

III. Grades

Case study presentation:	1 at 100 points	100
Unannounced points from case studies		100
Exams:	5 at 100 points each	500
TOTAL POINTS POSSIBLE		700

IV. Graduate students will also be responsible for

Written paper - on current topic in therapeutic nutrition discussing new medical nutrition therapy for one of the diseases discussed in class. Includes a case study with new therapy incorporated - 200 points

TOTAL POINTS POSSIBLE 900

V. Grading Scales

Undergraduate		Graduate	
A = 90% +	(627-700 pts.)	A = 90% +	(806-900 pts.)
B = 80-89%	(557-626 pts.)	B = 80-89%	(716-805 pts.)
C = 70-79%	(487-556 pts.)	C = 70-79%	(626-715 pts.)
D = 60-69%	(417-486 pts.)	D = 60-69%	(536-625 pts.)

VI. Attendance

Students are required to attend all class sessions, and are responsible for all material presented in class. Students must submit documentation for all absences. Attendance will be taken into consideration when determining borderline grades.

You are required to call my office if illness or unforeseen circumstances cause you to miss a lecture (257-1031), or call the NFS department office if you are unable to reach me (257-3800).

Make-up exams will be given in case of excused absences only.

VII. Class Activities

All class assignment deadlines are to be met on the days stated in the syllabus. Assignments will be collected at the beginning of class on that date unless you have an excused absence. Case study assignments (completed individually) will not be accepted after presentation of the case study in class. For other assignments, there will be a 10% decrease in the assignment grade for each calendar day late, and they will not be accepted beyond 7 calendar days after the due date.

Any word processing on assignments should be enlarged print (24 + pt. type) for presentations, 12 pt. type (which is the print size of this syllabus) for all other assignments, except calculations may be handwritten.

VIII. Exams

The exams will cover the main aspects of the course presented before each exam. All exams except the final will be administered at class time. All exams are to be completed on the designated date and at the designated time.

Make-up exams will be given in case of excused absences only.

The form and time of all make-up exams will ultimately be determined by the instructor. The final exam will be conducted as stated in the university schedule book. The final exam is not cumulative.

IX. Academic Dishonesty

Cheating and plagiarism are prohibited under the University Senate rules and the minimum punishment for either of these offenses is a "zero" for the assignment. Academic dishonesty in any form will not be tolerated. University Senate Rules will be observed.

X. Instructional Accommodations:

Students with disabilities are responsible for ensuring that University instructors are aware of their disabilities and required accommodations. Students must provide instructors evidence that they have met with the Disability Resource Center by providing that office's support documentation about their disability and required accommodations.