



College Document _____

UCC Document # _____

Document Type _____

CATALOG YEAR 2008-2009

(Please use separate form for each add/change)

COLLEGE/SCHOOL/SECTION: College of Nursing and Health Sciences

Current Catalog Page(s) Affected: NA

Course: Add: _____ Delete: _____ Change: Number _____ Title _____
(check all that apply) SCH _____ Description _____x_____ Prerequisite _____

If new, provide Course Prefix, Number, Title, SCH Value, Description, prerequisite, lecture/lab (hours if applicable) and **student learning outcomes**. If in current catalog, provide change and attach page with changes in red and provide a brief justification.

Program: Add: XX Change: _____ Attach new/changed Program of Study description and 4-year plan.

Minor: Add: _____ Delete: _____ Change: _____ Attach new/changed minor. If in current catalog, provide change and attach page with changes in red.

Faculty: Add: _____ Delete: _____ Change: _____ Attach new/changed faculty entry. If in current catalog, provide change and attach page with changes in red.

College Introductory Pages: Add information: _____ Change information: _____ Attach new/changed information. If in current catalog, provide change and attach page with changes in red.

Other: Add information: _____ Change information: _____ Attach new/changed information. If in current catalog, provide change and attach page with changes in red.

Approvals:	Signature	Date
Chair Department Curriculum Committee	_____	_____
Chair Department	_____	_____
Chair College Curriculum Committee	_____	_____
Dean	_____	_____

New Program Request Form for Bachelor and Master's Degrees

Directions: An institution shall use this form to propose a new bachelor's or master's degree program. In completing the form, the institution should refer to the document *Standards for Bachelor's and Master's Programs*, which prescribes specific requirements for new degree programs. Note: This form requires signatures of (1) the Chief Executive Officer, certifying adequacy of funding for the new program; (2) a member of the Board of Regents (or designee), certifying Board approval, and (3) if applicable, a member of the Board of Regents or (designee), certifying that criteria have been met for staff-level approval. Note: An institution which does not have preliminary authority for the proposed program shall submit a separate request for preliminary authority. That request shall address criteria set in Coordinating Board rules Section 5.24 (a).

Information: Contact the Division of Academic Affairs and Research at 512/427-6200 for more information.

Administrative Information

1. **Institution:** University of Texas Health Science Center at San Antonio
Texas A&M International University
2. **Program Name** – Show how the program would appear on the Coordinating Board's program inventory (e.g., *Bachelor of Business Administration degree with a major in Accounting*):

Combined Bachelor of Science in Nutrition and Dietetics
and a
Master of Dietetics Studies (professional masters)

3. **Proposed CIP Code:** 51.3101

4. **Brief Program Description** – Describe the program and the educational objectives:

In response to the state and nation's crisis in obesity and chronic diseases and because of the importance of nutrition in all aspects of health, wellness, and disease, the two universities of Texas A&M International University in Laredo and the University of Texas Health Science Center at San Antonio, joined academic and financial resources to develop a dietetics/nutrition program. Since UTHSCSA has a health professions education presence in Laredo, Texas and since TAMIU has a beginning and growing health professions school, the discipline of dietetics was selected as a most important program for Texans living in South Texas and beyond. TAMIU and the UTHSCSA had a strong relationship through STEER (South Texas Environment Education and Research Program). Building on that success, TAMIU and UTHSCSA expanded their collaborative efforts in 2001 when the UTHSCSA School of Allied Health Sciences established selected allied health education programs in Laredo. TAMIU was most supportive and provided space for programs before the UTHSCSA Laredo Campus Extension was built. The relationship remained strong and beneficial for both institutions. The development of the first joint degree program between the Texas A&M University System and the University of Texas System is the result of this collaboration. Both universities are Hispanic Serving Institutions and share common missions in addressing Hispanic educational and health needs.

One "Coordinated" program has been developed and will be offered at both universities. The program results in a Bachelor of Science Degree in Dietetics/Nutrition and a Master in Dietetic

Studies. Both degrees are required for the successful completion of the professional program and to qualify to take the national registration examination. A Coordinated Program (CP) in Dietetics will be created as a consortium between the School of Allied Health Sciences at UTHSCSA and the College of Nursing and Health at TAMU in Laredo. The program will have two emphasis areas: clinical nutrition and community nutrition. Because of the clinical resources of the UTHSCSA, the clinical nutrition will be developed mostly on that site. Because of the expertise, location and resources, most of the community nutrition will be developed at TAMU. However, both universities have expertise in both areas. Students may apply to and enroll in either TAMU or UTHSCSA. .

There will be one group of core shared faculty who teach the program on both campuses. The professional courses in Nutrition and Dietetics will be offered by the program faculty located on both the TAMU and UTHSCSA campus, and delivered on site and/or through distance education technology to both campuses in Laredo and San Antonio. Students may complete the general education and pre-professional requirements at TAMU, any of the University of Texas institutions, at a community college or four-year university or transfer equivalent course credits from any other accredited institution. General education and other entry requirements to the program will be described under the Curriculum. Each institution will provide office, classroom, laboratory, and other space necessary for the consortium program at its respective location.

The faculty members located on and students enrolled at the TAMU Laredo campus will follow all rules, regulations and policies of that institution. Faculty members located on and students enrolled at the UTHSCSA campus will follow all rules, regulations and policies of that institution. There are program and student policies developed for the nutrition and dietetics program that apply to students enrolled in the program regardless of physical location or campus. Students enrolled at TAMU will pay tuition and fees established by TAMU and students enrolled at UTHSCSA will pay the tuition and fees established at UTHSCSA.

The Coordinated Program (CP) is designed to meet the academic and supervised practice requirements set forth by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association. Upon completion of the CP program, the student will qualify to take the national exam to become a registered dietitian (RD). After the successful completion of 120 semester credit hours (the didactic portion of the curriculum), students will receive a Bachelor of Science with a Major in Nutrition and Dietetics. After the successful completion of an additional thirty hours (a total of 150 semester credit hours) students will earn a Master degree of Dietetic Studies and a verification statement of completion of the Coordinated Program in Dietetics that allows them to take the Commission on Dietetics Registration exam. The name of **both** universities will be on the degrees.

Mission of the Coordinated Program (CP)

The overall mission of the CP is to graduate students with food and nutrition knowledge, skills and competencies to positively impact the nutritional status and health of individuals and the community. Knowledge, skills and competencies are gained through a solid academic education program, practicum, and service-learning experiences.

Program Goals

- Prepare students as competent entry-level practitioners in one of two areas of concentration: clinical dietetics or community nutrition.
- Train graduates that have the skills to influence the public health crises in obesity and chronic illnesses.
- Prepare graduates to work in a variety of settings, including clinical and hospital practices, public health and community agencies, schools, the food industry, health promotion and wellness programs and federal agencies or to seek additional advanced education
- Attract diverse students to meet the needs of the south Texas communities.
- Mentor students to successfully complete the program of study.

- Expose students to a variety of experiences leading to life-long learning and service as a professional.
- Serve as a model for successful collaboration between universities.

5. Administrative Unit – Identify where the program would fit within the organizational structure of the university:

The Coordinated Program in Dietetics is located within the School of Allied Health Sciences at the University of Texas Health Science Center at San Antonio and within the College of Nursing and Health Sciences at Texas A&M International University. In both institutions, the Program Director reports directly to the Dean of the respective school/college. As is required by the specialized accrediting agency CADE, there is one person responsible for the total program (Laredo and San Antonio campuses) and one program coordinator assigned to each of the respective campuses (two).

6. Proposed Implementation Date – Report the first semester and year that students would enter the program:

Admittance of the first class of students is planned immediately after the Commission on Accreditation for Dietetics Education (CADE) candidacy for accreditation is granted. The timeline established by CADE for the accreditation process is as follows: Completion of eligibility requirements between April-May 2008, self-study submission June-August 2008, site visit August-October 2008, CADE Board meeting when application will be considered is April, 2009. If candidacy is granted, students can be admitted Summer/Fall 2009.

7. Contact Person – Provide contact information for the person who can answer specific questions about the program:

Name: Carmen R. Roman-Shriver, PhD, RD, LD or / Marilyn S. Harrington, PhD

Title: Director, Dietetics Program / Dean, School of Allied Health Sciences

E-mail: romanshrivec@uthscsa.edu / harringtonm@uthscsa.edu

Phone: (956) 523-7461 / (210)567-8807

Program Information

- A. Degree Requirements – Use this table to show the degree requirements of the program. *(Modify the table as needed; if necessary, replicate the table for more than one option.)*

Category	Semester Credit Hours	Clock Hours
General Education Core Curriculum <i>(bachelor's degree only)</i>	41	
Required Courses (BS)	51	
Required courses (Masters of Dietetics Studies, including internship)	30	
Prescribed Electives	22	
Free Electives	6	
Other <i>(Specify, e.g., internships, clinical work)</i>	(if not included above)	
TOTAL	150	

B.

Curriculum – Use these tables to identify the required courses and prescribed electives of the program. Note with an asterisk (*) courses that would be added if the program is approved. *(Add and delete rows as needed. If applicable, replicate the tables for different tracks/options.)*

Admission requirements to the CP program at the junior level will include: completion of an application form with transcripts, completion of 60 semester hours with a minimum 2.75 GPA on a 4.0 scale and no grade lower than a C in any of the support courses or pre-professional courses. Completion of the pre-professional courses include: Nutrition and Dietetics Careers and Introduction to Nutritional Sciences.

Prefix and Number	Required Courses	SCH
NTDT 2210	Introduction to Nutrition and Dietetics Careers	2
NTDT 2310	Introduction to Nutritional Sciences	3
NTDT 3210	Medical Terminology	2
NTDT 3310	Applied Food Science	3
NTDT 3190	Applied Food Science Practicum	1
NTDT 3410	Advanced Human Nutrition (Prereq CHEM)	4
NTDT 3320	Nutrition and Health Assessment	3
NTDT 3330	Nutrition Counseling and Education	3
NTDT 3340	Nutrition in the Life Span	3
NTDT 3350	Production and Foodservice System Management I	3
NTDT 3290	Food Production Practicum	2
NTDT 4310	Production and Foodservice System Management II	3
NTDT 4340	Nutrition in Disease Prevention and Health Promotion	3
NTDT 4320	Medical Nutrition Therapy I (Fall)	3
NTDT 4350	Medical Nutrition Therapy II (Spring)	3

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NTDT 4330	Community Nutrition	3
NTDT 4190	Community Service Practicum	1
NTDT 4191	Nutritional Care Process Practicum	1
NTDT 4210	Special Topics in Nutrition & Dietetics	2
NTDT 4360	Current Issues in Nutrition	3
NTDT 5890	Advanced Dietetics Practicum I	8
NTDT 5891	Advanced Dietetics Practicum II	8
NTDT 5310	Public Health Nutrition	3
NTDT 5320	Pathophysiology and Nutrition Therapy	3
NTDT 5330	Nutritional Supplements and Functional Foods	3
NTDT 5340	Integration of Metabolism	3
NTDT 5110	Seminar in Dietetics	1
NTDT 5120	Research Seminar	1

Prefix and Number	Prescribed Elective Courses	SCH
BIOL 2415	Microbiology for Allied Health	4
CHEM 2472	Introductory Biochemistry for Allied Health	4
BIOL 2401	Anatomy & Physiology I	4
BIOL 2402	Anatomy & Physiology II	4
MGT 3310	Principles of Management and Organizational Behavior	3
MATH 1342	Introductory Statistics	3

UTHSCSA and TAMIU Program Combined Bachelor of Science and Masters Degree

Suggested Course Sequence

First Year

Fall Semester	Spring Semester
ENGL 1301 <i>English Composition I</i>	ENGL 1302 ^ <i>English Composition II</i>
PSYC 2301 (F) <i>Introduction to Psychology</i>	MATH 1314 <i>College Algebra</i>
CHEM 1370, 1170 (F) <i>Survey of Chem I & Lab</i>	CHEM 1371, 1171^ (S) <i>Survey Chem II & Lab</i>
HIST 1301 <i>US History to 1877</i>	HIST 1302 <i>US History from 1877</i>
Humanities Elective *	Visual, Literary & Performing Arts Elective *
Total 16 Hours	Total 16 Hours

Second Year

Fall Semester	Spring Semester
PSCI 2305 <i>American National Government</i>	PSCI 2306 <i>American State Government</i>
CHEM 2472^ <i>Introductory Biochemistry for Allied Health</i>	BIOL 2415 <i>Microbiology for Allied Health</i>
BIOL 2401 <i>Anatomy and Physiology I</i>	BIOL 2402^ <i>Anatomy and Physiology II</i>
MATH 1342^ <i>Introductory Statistics</i>	Eng 2311 <i>Technical Writing</i>
N&D 2210 (F) <i>Nutrition and Dietetics Careers</i>	N&D 2310 (S) <i>Introduction to Nutritional Sciences</i>
Total 16 Hours	Total 17 Hours

Third Year

Fall Semester	Spring Semester
Elective 3 hours	N&D 3320 <i>Nutrition and Health Assessment</i>
Mgt 3310 <i>Principles of Management & Organizational Behavior</i>	N&D 3330 <i>Nutrition Counseling and Education</i>
N&D 3210 <i>Medical Terminology</i>	N&D 3340 <i>Nutrition in the Life Span</i>
N&D 3310 <i>Applied Food Science</i>	N&D 3350 <i>Production and Foodservice System Management I</i>
N&D 3190 <i>Applied FS Practicum</i>	N&D 3290 <i>Food Production Practicum</i>
N&D 3410^ <i>Advanced Human Nutrition</i>	
Total 16 Hours	Total 14 Hours

Fourth Year

Fall Semester	Spring Semester
N&D 4310 <i>Production and Foodservice System Management II</i>	N&D 4340 <i>Nutrition in Disease Prevention & Health Promotion</i>
N&D 4320 <i>Medical Nutrition Therapy I</i>	N&D 4350 <i>Medical Nutrition Therapy II</i>
N&D 4330 <i>Community Nutrition</i>	N&D 4191 <i>Nutrition Care Process Practicum</i>
N&D 4190 <i>Community Service Practicum</i>	N&D 4360 <i>Current Issues in Nutrition</i>
N&D 4210 <i>Special Topics in Nutrition & Dietetics</i>	Elective 3 hours
Total 12 Hours	Total 13 Hours

Fifth Year

Fall Semester		Spring Semester	
N&D 5310	<i>Public Health Nutrition</i>	N&D 5330	<i>Nutritional Supplements and Functional Foods</i>
N&D 5320	<i>Pathophysiology and Nutrition Therapy</i>	N&D 5340	<i>Integration of Metabolism</i>
N&D 5110	<i>Seminar in Dietetics</i>	N&D 5120	<i>Research Seminar</i>
N&D 5890	<i>Advanced Dietetics Practicum I</i>	N&D 5891	<i>Advanced Dietetics Practicum II</i>
Total 15 Hours		Total 15 Hours	
TOTAL 150 HRS.			

NOTE:

The above are suggested guidelines for registration. Courses in **BOLD** are scheduling priorities and must be taken in sequence. Students who prefer a lighter load each semester may take courses offered during the summer sessions. However, all courses are not offered in the summer. Refer to the website on updates for course offerings. This plan assumes that the student is exempt from any additional foreign language requirement.

Students are expected to have competency in computer usage.

^ Prerequisites apply.

*Refer to Core Curriculum Requirements for course selections

(FI) Offered Fall semester only.

(Sp) Offered Spring semester only

(SS) Offered in Summer Session

Mission of the Coordinated Program in Dietetics							
The overall mission of the Coordinated Program (CP) in Dietetics is to graduate students with food and nutrition knowledge, skills and competencies to positively impact the nutritional status and health of individuals and the community. Knowledge, skills and competencies are gained through a solid academic education program, practicum, and service-learning experiences.							
Program Goals							
Goal #1 Prepare students as competent entry-level practitioners in one of two areas of concentration: clinical dietetics or community nutrition							
Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
Over a five year period, graduates of the CP will achieve an 80% passing rate on the RD exam as first-time takers	CDR passing score report	Yes	Graduates	Analysis of CDR report	CP Director	Yearly	Discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.
Over a five year period, graduates of the CP will achieve an average score within 5% of the national score or better on the RD exam	CDR passing score report	Yes	Graduates	Analysis of CDR report	CP Director	Yearly	Discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.
When surveyed, employers will rate knowledge and competency of CP graduates with mean score 3 or better (5 point scale).	Survey of employers	To be developed	Employers	Analysis of responses	CP Director	Survey within four years of program completion	Discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.
When surveyed, 90% of responding employers will agree that CP graduates are competent dietitians.	Survey of employers	To be developed	Employers	Analysis of responses	CP Director	Survey within four years of program completion	Discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.

Goal #2 Train graduates that have the skills to influence the public health crises in obesity and chronic illnesses.

Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
At least once each semester, all CP students will be engaged in volunteer work in the community	Student portfolio	To be implemented	CP students	Review of student portfolio	CP director, coordinators and faculty	End of semester report of service	Students not in compliance will be counseled and provided resources for corrective action. Students will be mentored by faculty in seeking opportunities for volunteer work.
All students in the program will show evidence of gained skills related to disease prevention and health promotion through projects, service learning and other activities.	Student portfolio with assessment rubrick.	To be implemented	CP students	Review of student portfolio	CP director, coordinators and faculty	Evaluate at the end of academic year	Monitor progress of each student at capstone courses. Counsel and mentor students to meet expected skills at each academic level.

Goal #3 Prepare graduates to work in a variety of settings, including clinical and hospital practices, public health and community agencies, schools, the food industry, health promotion and wellness programs and federal agencies or to seek additional advanced education

Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
At least 80% of the students completing the CP will be employed in dietetics or related field within a year, or will be pursuing additional post-graduate work	Survey of graduates and maintenance of a database	Survey to be developed, establish Alumni database	Graduates	Maintain a database tracking employment, graduate work of CP graduates. Survey after a year of completion.	CP Director	End of the year communication with interns and survey after a year of completion	Job openings will be announced, posted and disseminated to graduates. The need for programmatic changes will be discussed with Advisory Committee based on professional trends and needs.
Within a year, 95% of the CP graduates will agree that the program prepared them adequately to work as an entry-level dietitian in a variety of settings	Survey of graduates	Survey to be developed	Graduates	Post graduate survey	CP Director	Survey after a year of completion.	Use data to evaluate the need for programmatic and curriculum changes to meet competencies to perform as an entry-level dietitian.
Graduates pursuing additional advanced degree will agree that the program prepared them adequately to continue post-graduate work.	Survey of graduates	Survey to be developed	Graduates	Post graduate survey	CP Director	Survey after a year of completion.	Use data to evaluate the need for programmatic and curriculum changes to meet needs for additional graduate work.

Goal #4 Attract diverse students to meet the needs of the south Texas communities.

Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
At least 30% of the students enrolled in the CP are representative of the south Texas community	Enrollment data	Yes	CP students	Monitor enrollment statistics	CP Director	Yearly	Monitor enrollment and target recruitment of students to reflect needs.
Over a five year period, at least 50% of the CP graduates will be hired to meet the needs of south Texas communities	Database of graduates	To be developed and implemented	Graduates	Monitor employment trends of graduates	CP Director	Maintain database of graduates, monitor over a five year period	Monitor job opportunities and conduct community needs assessment related to employment of dietetics professionals. Target recruitment efforts to meet needs.
When surveyed, 90% of responding employers will agree that the CP graduates are meeting the professional needs of the south Texas communities	Survey of employers	To be developed	Employers of CP graduates	Monitor employment trends of graduates	CP Director	Every 4 years	Monitor job opportunities and conduct community needs assessment related to employment of dietetics professionals. Target recruitment efforts to meet emerging needs.

Goal #5 Mentor students to successfully complete the program of study.

Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
Over a five year period, 80% of those admitted to the CP will complete Master of Dietetics Studies.	Verification statement data	After completion of the first class	Students enrolled in the CP	Monitor database from admission to completion	CP Director	For each class cohort	Evaluate overall admission, attrition and performance in courses and practicum. Take corrective action as needed.
CP students will maintain a grade of C or better in all dietetics and support courses and maintain a minimum GPA of 2.75.	Review of transcripts	Student academic records	Students enrolled in the CP	Monitor student academic records during advisement	CP Director, faculty and coordinators	On-going	Use to advise and mentor students in the program. Recommend remedial or other options to the student.
Students will meet 100% of the expected CP competencies with a score of 2 or above (On a scale of 4)	Performance evaluation and verification of competencies achieved	Student performance evaluation at supervised experiences	Students enrolled in the CP	Monitor performance evaluations at mid year and at the conclusion of supervised experiences during the 5th year in the CP	CP Director, coordinators and faculty	On-going for junior, senior and 5th year CP students	Use to advise and mentor students in the program. Recommend remedial or other options to the student.
All students will become active member of at least one dietetics organization and a student organization	Verification in students file	To be implemented	Students enrolled in the CP	Monitor using a class database	CP director, coordinators and faculty	On-going	Use to advise and mentor students in the program.
At least one faculty member will sponsor a student dietetic organization	Program documentation	To be implemented	Faculty	Monitor faculty involvement in student mentoring	CP faculty	Yearly	Use to promote professional development and mentorship.
At the completion of the CP, students will pass an exit exam with a score of 70 or above.	Exit exam	To be implemented	Master level students	Exam scores for each CP student	CP coordinators	At the end of the the 5th year practicum	Director will discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.

On a scale of 4, students will rate preceptors and supervised experiences at 3 or above.	Student's evaluation of the preceptor and experiences	To be implemented	Students enrolled in the CP	Summary of the evaluations of the preceptor completed by each student	CP Director, coordinators	On-going, summary at the end of supervised rotations	Director & coordinators will review and complete a summary of the evaluations of preceptors. Issues of concern will be discussed with the preceptors for corrective action.
Each CP student will have a faculty/preceptor who will serve as a career mentor	Program documentation	To be implemented	Students enrolled in the CP	Monitor assignment of mentors	CP Director, coordinators	On-going	Director & coordinators will identify and facilitate identification and assignment of mentors. Impact of the mentorship program will be discussed at faculty and Advisory meetings.

Goal #6 Expose students to a variety of experiences leading to life-long learning and service as a professional.

Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
Student's portfolio reveal a variety of enriching learning experiences	Student portfolio	To be implemented	CP students	Review and evaluation of portfolio to monitor progress from junior year to the culmination of the program	CP director, coordinators and faculty	On-going academic year	Use to monitor quality of experiences and professional growth. Take corrective action as needed.
All CP students will show competence completing a CDR professional portfolio	Student portfolio	To be implemented	CP students	Review of portfolio	CP director and coordinators	Mid-semester of the 5th year	Students will be mentored to achieve competence in completing their professional portfolio.
When surveyed, 90% of the preceptors agree that experiences planned for the practicum are adequate to develop life-long skills as a professional.	Survey of preceptors	To be implemented	Preceptors	Summary of the preceptors survey	CP director and coordinators	Yearly	Director will discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.
When surveyed, 90% of the responding CP graduates will report maintenance of RD status reflecting Continuing Professional Education.	Survey of CP graduates and maintenance of a database	To be implemented	CP graduates	Summary of survey data	CP director and coordinators	One year and 5 year survey of graduates	Director will discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.
When surveyed, 90% of the responding CP graduates will report that the CP provided a variety of experiences conducive to life-long learning.	Survey of past CP graduates	To be implemented	CP graduates	Summary of survey data	CP director and coordinators	One year and 5 year survey of graduates	Director will discuss with faculty, and Advisory Committee the needs for corrective action, including changes in the curriculum and requirements for acceptance into the program.

<p>Program documentation will show a significant number achievements of graduates as productive professionals.</p>	<p>Database, surveys, announcements and other form of documentation</p>	<p>To be implemented</p>	<p>CP graduates</p>	<p>Documetation showing professional jobs held, professional memberships and participation, offices held, recognitions, awards, certifications.</p>	<p>CP director, coordinators and faculty</p>	<p>At five year interval for each class</p>	<p>Use to monitor quality of the program and take corrective action as needed.</p>
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Goal # 7 Serve as a model for successful collaboration between universities.

Outcome Measure	Data Needed	Available?	Target for Assessment	Assessment Method	Who will assess?	Timeline	Action Plan
Over a five year period, the CP will maintain the established partnership between TAMIU and UTHSCSA	Continued memo of understanding	Yes	Institution	Documentation	CP Director	Five year period	Discuss achievements and barriers. Use to develop programmatic strategic plan.
Over a five year period, the CP will promote the success of the program through various means	Presentations made related to the model	To be developed	Program	Documentation of program promotion activities	CP Director	Five year period	Promote program success at the State and National level
Graduates of the CP Program will receive a certificate with the seals of both institutions	Graduate certificates	In process	Institution	Documentation	CP Director	As classes graduate	Promote program success at the State and National level
Over a ten year period, other Texas programs will follow the model to establish similar partnerships between institutions.	Institutional data	No	Institution	Documentation	CP Director	Ten year progress report	Promote program success at the State and National level

DIETETICS COURSES (Practicum courses are in blue)

NTDT 2210 (2) Nutrition and Dietetics Careers

General overview of nutrition and dietetics as a profession, including career opportunities, scope of practice, credentialing, code of ethics and collaboration with other disciplines.

***NTDT 2310 (3) Introduction to Nutritional Sciences**

Basic concepts related to the classification and functions of nutrients; the process of digestion, absorption, transport, utilization, and storage of nutrients in humans and the interaction between diet and health.

NTDT 3210 (2) Medical Terminology

Exploration of medical terminology, abbreviations, pronunciation, word roots, prefixes and suffixes. Application of word parts in the understanding of medical terms.

NTDT 3310 (3) Applied Food Science

Concepts related to the chemical, physical, sensory, and nutritional properties of food in menu planning, food preparation and recipe modification. Must be taken concurrently with NTDT 3190. Prerequisite: BIOL 2415.

NTDT 3190 (1) Applied Food Science Practicum

Apply concepts related to the chemical, physical, sensory, and nutritional properties of food in menu planning, food preparation and recipe modification. Must be taken concurrently with NTDT 3310. Lab fee \$30.00.

NTDT 3320 (3) Nutrition and Health Assessment

Methods, tools and interpretation of data used in the assessing the nutritional status of individuals including dietary, anthropometric, biochemical and clinical assessment and other measurements of health in individuals and the community. Prerequisite: NTDT 2310

NTDT 3330 (3) Nutrition Counseling and Education

Models and techniques used in nutrition counseling and education. Application of concepts in facilitating behavioral change. Prerequisite: NTDT 2310.

NTDT 3340 (3) Nutrition in the Life Span

Nutritional needs during various stages of the lifecycle as influenced by physiologic and environmental factors. Prerequisites: NTDT 2310 and BIOL 2401 and 2402 or equivalent.

NTDT 3350 (3) Production and Foodservice System Management I

Principles related to the menu planning, food sanitation and safety, procurement, production, marketing and materials management in foodservice operations. Must be taken concurrently with NTDT 3290. Prerequisites: NTDT 3310, 3290 and BIOL 2415.

NTDT 3290 (2) Food Production Practicum

Practicum related to the procurement, preparation and delivery food in large foodservice operations. Must be taken concurrently with NTDT 3350. Lab fee \$15.00 (?).

NTDT 3410 (4) Advanced Human Nutrition (Recitation)

Advanced discussion of nutrient structure, function and interaction, metabolic pathways, and regulation and integration of metabolism. Lecture/Recitation 1 hour per week. Prerequisite: CHEM 3451 and NTDT 2310 or equivalent. Demonstration lab fee: \$15.00.

NTDT 4210 (2) Special Topics in Nutrition and Dietetics

Exploration of topics of interest in Nutrition and Dietetics. Students will work under the close supervision of a faculty member, will conduct research or intense study or project related to the selected topic.

NTDT 4310 (3) Production and Foodservice System Management II

Theories and principles related to the foodservice systems management including leadership, decision-making, human resources and financial management of operations. Prerequisites: NTDT 3350 and 3290.

NTDT 4320 (3) Medical Nutrition Therapy I (FI)

Pathophysiology and application of the nutritional care process in the treatment of simple human diseases and conditions, part 1. Prerequisites: NTDT 3320, 3330, BIOL 2401 and 2402 or equivalent.

NTDT 4330 (3) Community Nutrition

Study of nutrition-related issues in public health; and the various community resources, agencies, and programs involved in health promotion and disease prevention.

NTDT 4190 (1) Community Service Practicum

Apply learned strategies into meaningful community service through collaborative tasks performed at various community programs. Service learning activities are aimed at enriching the life experiences of the students through civic responsibility and community outreach. Must be taken concurrently with NTDT 4330.

NTDT 4340 (3) Nutrition in Disease Prevention & Health Promotion

Evidence-based analysis on the role of diet/nutrition in the prevention of chronic diseases. Fundamental concepts for the promotion of health among individuals and groups. Prerequisite: NTDT 3410.

NTDT 4350 (3) Medical Nutrition Therapy II (Sp)

A continuation of NTDT 43xx MNT I. Pathophysiology and application of the nutritional care process in the treatment of more complex human diseases and conditions. Prerequisite: NTDT 4320.

NTDT 4191 (1) Nutrition Care Process Practicum

Problem-based approach to dietetics practice using case simulations and studies. Applications of basic nutritional assessment skills, nutritional diagnosis, intervention and monitoring in different settings. Practice skills in counseling and nutrition education. Must be taken concurrently with NTDT 4350.

NTDT 4360 (3) Current Issues in Nutrition

An in-depth discussion and analysis of emerging trends, concepts and controversies in nutritional sciences; application of evidence-based principles in the discussion. Must have senior standing.

NTDT 5110 (1) Seminar in Dietetics

Consists of two contact hours of demonstration skills laboratory. In-depth analysis of mastery of knowledge and skills required for entry-level practice. Successful completion includes standardized testing and approval of a professional portfolio by program faculty. Lab fee \$15.00. Must take concurrently with NTDT 5890. Must take the semester prior completion of the Coordinated Program and be in good academic standing. Needs approval of academic advisor.

NTDT 5120 (1) Research Seminar

Discussion of current research topics, use of databases, and evaluation of research articles.

NTDT 5310 (3) Public Health Nutrition

Concepts in nutritional epidemiology and public policy; and the exploration of community-based interventions, resources and research.

NTDT 5320 (3) Pathophysiology and Nutrition Therapy

Concepts related to nutrigenomics, immunology, pharmacology, fluid and electrolyte balance, acid-base balance, response to injury, complex diseases and metabolic aberrations.

NTDT 5330 (3) Nutritional Supplements and Functional Foods

Fundamentals of complementary alternative medicine, nutritional supplements, ergogenics, herbs, and functional foods; and issues related to their use in health and physical performance.

NTDT 5340 (3) Integration of Metabolism

In-depth study of the metabolism of nutrients, energy utilization at the cellular level, and role of coenzymes and cofactors. Prerequisite: NTDT 3410 or equivalent course.

NTDT 5890 (8) Advanced Dietetics Practicum I

Supervised practice in dietetics in different settings including acute and long term care facilities, rehab and outpatient clinics, community programs and foodservice operations. Prerequisites: Must have successfully completed all dietetics knowledge core requirements.

NTDT 5891 (8) Advanced Dietetics Practicum II

Advanced supervised practice in dietetics within an emphasis area, with culminating experiences leading to entry-level competency. Must be in good academic standing. Prerequisites: Must have successfully completed all dietetics knowledge core requirements.

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice								
	Knowledge Requirement		Competencies: Demonstrated Ability					
	KR 1.1		CP 1.1	CP 1.2	CP 1.3	CP 1.4	CP 1.5	
Courses meeting Foundation Knowledge and Competencies Level 1-Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3- Advanced, building on previous knowledge or skills	Understanding of research methodology	Interpretation of research literature	Integration of research principles into evidenced-based practice	Select appropriate indicators & measure achievement of clinical, programmatic, quality, productivity, economic and other outcomes	Apply evidenced-based guidelines, systematic reviews and scientific literature in the nutrition care process and model and other areas of dietetics	Justify programs, products, services and care using appropriate evidence or data	Evaluate emerging research for application in dietetics practice	Conduct research projects using appropriate research methods, ethical procedures and statistical analysis
MATH 1342 Introductory Statistics	1	1						
NTDT 4360 - Current Issues in Nutrition	2	2				2		
NTDT 5120 Research Seminar	2	2	2			2		
NTDT 3290 - Food Production Practicum				1	1	1	1	
NTDT 4190 - Community Service Practicum				1	1	1	1	
NTDT 4191 - Nutritional Care Process Practicum				1	1	1	1	
NTDT 5890 - Advanced Dietetics Practicum I				2	2	2	2	
NTDT 5891 - Advanced Dietetics Practicum II				3	3	3	3	

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian level of practice												
	Knowledge Requirement			Competencies: Demonstrated Ability								
	KR2.1	KR2.2	KR2.3	CP 2.1	CP 2.2	CP 2.3	CP 2.4	CP 2.5	CP 2.6	CP 2.7	CP 2.8	
Courses meeting Foundation Knowledge and Competencies Level 1-Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3- Advanced, building on previous knowledge or skills	Apply communication skills	Apply principles and techniques of effective counseling methods	Comprehend the governance of dietetics practice	Practice in compliance with current federal regulations and state statutes and rules; accreditation standards, ADA Scope of Practice, Standards of Professional Performance and Code of Ethics	Demonstrate professional writing skills	Designs, implements and evaluates presentations considering life experiences, cultural diversity, and educational background of target audience	Uses effective education and counseling skills to facilitate behavior change	Demonstrate active participation, teamwork, and contributions in group settings	Delegate appropriate activities considering the needs of the patient/client or situation	Demonstrate ability to support personnel, jurisdictional law, practice guidelines and policies within the facility	Refer clients and patients to other professionals when needs are beyond individual scope of practice	Demonstrate initiative by proactively developing solutions to problems
ENGL 1301 & 1302 Eng Composition	1											
ENGL 2311 Technical Writing	1											
NTDT 2210 - Introduction to Nutrition and Dietetics Careers			1									
NTDT 3210 - Medical Terminology	1											
NTDT 3330 - Nutrition Counseling and Education		1				1						
NTDT 3190 - Applied Food Science Practicum	1				1	1		1		1		1
NTDT 3290 - Food Production Practicum	1			1	1			1	1	1		1
NTDT 4190 - Community Service Practicum	2	2		2	2	2	2	2	2	2	1	2
NTDT 4191 - Nutritional Care Process Practicum	2	2	2	2	2	2		2	2	2	2	2
NTDT 5890 - Advanced Dietetics Practicum I	3	3	3	3	3	3	3	3	3	3	3	3
NTDT 5891 - Advanced Dietetics Practicum II	3	3	3	3	3	3	3	3	3	3	3	3
NTDT 5110 - Seminar in Dietetics			3		3							

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

2. Professional Practice Expectations: Beliefs, values, attitudes and behaviors for the professional dietitian level of practice (Cont.)

	Competencies: Demonstrated Ability					
	CP 2.9	CP 2.10	CP 2.11	CP 2.12	CP 2.13	CP 2.14
<p>Courses meeting Foundation Knowledge and Competencies Level 1-Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3- Advanced, building on previous knowledge or skills</p>	Apply leadership principles effectively to achieve desired outcomes	Serve in professional and community organizations	Establish collaborative relationships with internal and external stakeholders to facilitate individual and organizational goals	Demonstrate professional attributes such as advocacy, customer focus, risk taking, critical thinking, flexibility, time management, work prioritization, and work ethic within various organizational cultures	Perform self-assessment, develop goals and objectives, and prepare a draft portfolio for professional development	Demonstrate assertiveness and negotiation skills while respecting life experiences, cultural diversity, and educational background.
NTDT 3190 - Applied Food Science Practicum	1	1	1	1	1	1
NTDT 3290 - Food Production Practicum	1	1	1	1	1	1
NTDT 4190 - Community Service Practicum	2	2	2	2	2	2
NTDT 4191 - Nutritional Care Process Practicum	2	2	2	2	2	2
NTDT 5890 - Adv. Dietetics Practicum I	3	3	3	3	3	3
NTDT 5891 - Advanced Dietetics Practicum II	3	3	3	3	3	3
NTDT 5110 - Seminar in Dietetics					3	

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations											
	Knowledge Requirements				Competencies: Demonstrated Ability						
	KR 3.1	KR 3.2	KR 3.3	KR 3.4	CP 3.1	CP 3.2	CP 3.3	CP 3.4	CP 3.5	CP 3.6	CP 3.7
Courses meeting Foundation Knowledge and Competencies Level 1- Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3-Advanced, building on previous knowledge or skills	Apply concepts of the nutrition care process, including the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation	Analyze principles of food science and food systems and techniques of food preparation	Evaluate the role of environment, food, nutrition, and lifestyle choices in health promotion and disease prevention	Apply education and behavior change theories and techniques	Perform nutrition care process and use standardized nutrition language for individuals groups, populations of differing ages and health status.	Develop and demonstrate effective communications skills using oral, print, visual, electronic, and mass media methods for maximizing client education, employee training and marketing	Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods	Develop and deliver products, programs or services, that promote consumer health, wellness and lifestyle management merging consumer desire for taste, convenience, and economy with nutrition, food safety and health messages and interventions	Deliver respectful, science-based answers to consumer questions concerning emerging trends	Coordinate procurement, production, distribution and service of goods and services	Develop and evaluate recipes, formulas, and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals
NTDT 3210 - Medical Terminology	1										
NTDT 3320 - Nutrition and Health Assessment	1		2								
NTDT 3330 - Nutrition Counseling and Education	1		2	1&2							
NTDT 3340 -Nutrition in the Life Span	1		2								
NTDT 4340 - Nutrition in Disease Prevention and Health Promotion	2		3	3							
NTDT - 4320 Medical Nutrition Therapy I	2		3								2
NTDT – 4350 Medical Nutrition Therapy II	2		3								2
NTDT - 4330 Community Nutrition	2										
NTDT 4190 - Community Service Practicum					1	2			2		
NTDT 4191 - Nutritional Care Process Practicum					2	2			1		
NTDT 5890 - Adv. Dietetics Practicum I					3	3	3	3	3	3	3
NTDT 5891 - Adv.Dietetics Practicum II					3	3	3	3	3	3	3

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

3. Clinical and Customer Services: Development and delivery of information, products and services to individuals, groups and populations (Cont)

	Knowledge Requirements				Competencies: Demonstrated Ability							
	KR 3.1	KR 3.2	KR 3.3	KR 3.4	CP 3.1	CP 3.2	CP 3.3	CP 3.4	CP 3.5	CP 3.6	CP 3.7	
Courses meeting Foundation Knowledge and Competencies Level 1- Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3-Advanced, building on previous knowledge or skills	Apply concepts of the nutrition care process, including the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation	Analyze principles of food science and food systems and techniques of food preparation	Evaluate the role of environment, food, nutrition, and lifestyle choices in health promotion and disease prevention	Apply education and behavior change theories and techniques	Perform nutrition care process and use standardized nutrition language for individuals groups, populations of differing ages and health status.	Develop and demonstrate effective communications skills using oral, print, visual, electronic, and mass media methods for maximizing client education, employee training and marketing	Demonstrate and promote responsible use of resources including employees, money, time, water, energy, food and disposable goods	Develop and deliver products, programs or services, that promote consumer health, wellness and lifestyle management merging consumer desire for taste, convenience, and economy with nutrition, food safety and health messages and interventions	Deliver respectful, science-based answers to consumer questions concerning emerging trends	Coordinate procurement, production, distribution and service of goods and services	Develop and evaluate recipes, formulas, and menus for acceptability and affordability that accommodate the cultural diversity and health needs of various populations, groups and individuals	
NTDT 5310 - Public Health Nutrition	3		3	See previous page	See previous page							
NTDT 4360 - Current Issues in Nutrition			3									
NTDT 5320- Pathophysiology and Nutrition Therapy	3											
NTDT 4210 - Special Topics in Nutrition & Dietetics		2	2									
NTDT 5330 - Nutritional Supplements and Functional Foods			2									
NTDT 3310 - Applied Food Science		1										2
NTDT 3190 - Applied Food Science Practicum							1&2	1	1	1	1	2
NTDT 3350 - Production and Foodservice System Management I		2										3
NTDT 3290 - Food Production Practicum							1&2	2	2	2	2	3
NTDT 4310 Production and Foodservice System Management II		3										

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

4. Practice Management and Use of Resources: Strategic application of principles of management and systems in the provision of services to individuals and organizations																
	Knowledge Requirement				Competencies: Demonstrated Ability											
	KR 4.1	KR 4.2	KR 4.3	KR 4.4	CP 4.1	CP 4.2	CP 4.3	CP 4.4	CP 4.5	CP 4.6	CP 4.7	CP 4.8	CP 4.9	CP 4.10	CP 4.11	CP 4.12
Courses meeting Foundation Knowledge and Competencies Level 1-Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3-Advanced, building on previous knowledge or skills	Apply management and business theories and principles required to deliver programs and services	Apply concepts related to quality management of food and nutrition services	Know fundamentals of public policy, including legislative and regulatory basis of dietetics practice	Comprehend the structure of health care systems	Use of organizational processes and tools to manage human resources	Perform management functions related to safety, security, sanitation that affects employees, customers, patients and food	Apply systems theory and a process approach to make decisions and maximize outcomes	Participate in public policy activities, including legislative and regulatory initiatives	Conduct clinical and and customer service quality management activities	Use current informatics technology to develop, store, retrieve and disseminate information and data	Prepare and analyze quality, financial and productivity data and develop a plan for intervention	Conduct feasibility studies for products, programs or services with consideration of costs and benefits	Obtain and analyze financial data to assess budget controls and maximize fiscal outcomes	Develop a business plan for a product, program or service including development of a budget, staffing needs, facility requirements, equipment, and supplies	Complete documentation that follows professional guidelines, guidelines required by health care systems and by practice setting	Participate in coding and billing of dietetics/nutrition services to obtain reimbursement for services from public and private insurers
MGT 3310 Principles of Management and Organizational Behavior	2															
NTDT 2210 - Introduction to Nutrition and Dietetics Careers			1	1												
NTDT 3310 - Applied Food Science		1														
NTDT 3190 - Applied Food Science Practicum						1				1&2						
NTDT 3350 - Production and Foodservice System Management I		2														
NTDT 3290 - Food Production Practicum					1&2	1&2	1&2				1&2	1&2	1&2	1&2	1&2	
NTDT 4310 Production and Foodservice System Management II	1&2	2														
NTDT - 4330 Community Nutrition			2	2												
NTDT 5310 - Public Health Nutrition			3	3												
NTDT 4190 - Community Service Practicum								1&2								1&2
NTDT 4191 - Nutritional Care Process Practicum							1&2								1&2	1&2
NTDT 5890 - Adv. Dietetics Practicum I					3	3	3	3	3	3	3	3	3	3	3	3
NTDT 5891 - Adv. Dietetics Practicum II					3	3	3	3	3	3	3	3	3	3	3	3

Foundation Knowledge and Competencies for the Coordinated Program in Dietetics

5. Support knowledge: Foundation knowledge of the following subject areas										
	Knowledge Requirement: Comprehension of									
	SK 5.1								SK 5.2	
Courses meeting Foundation Knowledge and Competencies Level 1- Introductory concepts, theory or skills; Level 2- Reinforcement and review; Level 3-Advanced, building on previous knowledge or skills	Organic chemistry	Biochemistry	Physiology	Genetics	Microbiology	Statistics	Basic nutrition	Advanced nutrition	Nutrition across the lifespan	Concepts of human behavior and diversity: psychology, sociology or anthropology
	CHEM 1371 Survey of Chemistry II	1								
CHEM 1171 Survey of Chemistry II Laboratory	1									
BIOL 2415 Microbiology for Allied Health					1					
CHEM 2472 Introductory Biochemistry for Allied Health		1								
BIOL 2401 Anatomy & Physiology I			1	1						
BIOL 2402 Anatomy & Physiology II			2	1						
MATH 1342 Introductory Statistics						1				
PSYC 2301 Introduction to Psychology										1
NTDT 2310 - Introduction to Nutritional Sciences							1			
NTDT 3410 - Advanced Human Nutrition								2		
NTDT 3340 -Nutrition in the Life Span									2	2
NTDT 5340 - Integration of Metabolism								3		
NTDT 4360 - Current Issues in Nutrition								2		