Undergraduate Program Change Request

Process IDActivity NameCreate Date174035Office of the Dean of Undergraduate Studies04/21/2020 12:05 PM

Academic Org ID: Food Science & Nutrition [277]

College/School: Agricultural Sciences and Tech [13]

Effective Term/Year: Fall 2020 2021

Program Type/Name: Option / Dietetics & FoodAdministration Option Elevation

Program Code: 51.3101

Catalog Page Number:
Catalog Column Listing:

Description:

This is a curriculum/catalog revision request for the Dietetics & Food Administration Option, B.S. under the Major of Food & Nutritional Sciences. Currently the Option consists with three Career Specialties (i.e. Registered Dietitian, Food service Management, and Community Health and Wellness). Significant changes in this revision include 1) Updating the Course Requirements of the Registered Dietitian Career Specialty; 2) Eliminating the Food service Management Career Specialty, and 3) Converting the Community Health and Wellness Career Specialty into a Nutritional Science Career Specialty.

changes applied to elevation

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1. Program Type (Please specify any from the list below that apply—delete the others)

- a. State Support
- b. Option Elevation
- c. Face to Face instruction

2. Program Identification

- a. Campus: Fresno State
- b. Bachelor of Science in Human Nutrition Sciences
- c. Initiate by Fall 2021
- d. 120 total units
- e. Department of Food Science and Nutrition Jordan College of Agricultural Sciences and Technology

f.

- g. Lisa Herzig, PhD, RD, CDCES, Didactic Program Director, Associate Professor director and coordinator for RDN (Registered Dietitian Nutritionist) track and Shabnam Pooya, PhD director and coordinator for Human Nutritional Sciences track
- h. No program review subject to WASC Substantive Change Review
- i. CSU Degree Program Code: 13061, Corresponding CIP Code: 30.1901
- i. A teach-out plan will be put into place that includes the correct legal terminology in accordance with California State University and Fresno State. This teach-out plan will include the specific timeframe of no, sooner than 2 years from fall 2021 to discontinue any of the courses currently required under the two career specialties being phased out. The current option – RDN career specialty option will continue and become elevated to a BS in Human Nutrition. The Community Health and Wellness Career Specialty under the Food and Nutritional Sciences will no longer be available. A teach out plan will be put into place to allow for fair and equitable treatment for students to complete the program within the promised allotted timeframe. The program will continue to accommodate these students; however, as of fall 2021, no new students will be allowed to enter this career specialty. Advising and class offerings will still be made available to accommodate these students. The Food Service Management Career Specialty under the Food and Nutritional Sciences will be moved to the Culinology Option under the Food and Nutritional Sciences degree, and advising and class offerings will still be made available to accommodate these students. The nutrition focus will change to a Culinology/food science focus. Upon discontinuation of these two career specialties under the Nutrition Option, there will be the ACEND RDN track and the new track focus: Nutritional Sciences. In short, students who declared the Food & Nutritional Sciences - Dietetics & Food Administration Option major prior to establishment of elevated Human Nutrition Degree as a stand-alone major will be able to finish the program as specified under their original catalog year.

j. Once the elevation is approved, the option will be made obsolete once all students with the right to graduate in the concentration have completed. The current option will no longer be reflected in program advising documents or new catalog copy and courses no longer associated with the elevated degree will be made inactive.

3. Program Overview and Rationale

a. Rationale for option elevation to a full degree program and Justification for Elevation *Statement of Problem*

Dr. Herzig, director of the undergraduate nutrition and dietetics program, together with the Food Science and Nutrition faculty are submitting a proposal for a degree elevation for the Nutrition and dietetics option under the combined Bachelors of Science degree in Food Science and Nutrition within the Food Science and Nutrition Department at Fresno State.

The reason for the Dietetics and Food Administration option elevation for a full degree program justification at this time is because the current Food Science and Nutrition Department has three options: Food Science, Culinology and Dietetics and Food Administration. The Chancellor's Executive Order 1071 states that all options must be have at least 51% in common within the curricula. If the three options do not have this percentage in common, then the option that lacks the common curricula must apply for a degree elevation, close the program or change the program to meet the requirements.

After careful review amongst the Food Science and Nutrition faculty, it is apparent that the Dietetics and Food Administration does not have at least the minimum 52% in common with the other options; therefore the Nutrition and Dietetics option will be mandated to apply for a degree elevation. The Food Science and Culinology options have more than the minimum number of units in common, therefore will the same with no change in either option.

The Food Science and Nutrition program is a department within the Jordan College of Agricultural Sciences and Technology. The proposed new Bachelor's degree with be a separate degree from the Food Science and Culinology Degree. The new name for the elevated Bachelor's Degree title will be as follows: Bachelors of Science in Human Nutrition Sciences. Firstly, the newly proposed Bachelors of Science in Human Nutrition Sciences (BS) will include two career specialty options only. The direction for the elevated BS in Human Nutrition Sciences will continue to include The Academy of Nutrition and Dietetics accredited didactic program in dietetics (DPD), also referred to as the RDN career specialty option, and a newly proposed career specialty option: Nutritional Sciences. Secondly, the two other career options: Community Health and Wellness and Food Service Management will no longer be offered as a second pathway for students. These two-career specialty options will be discontinued as of fall 2019 – pending the degree elevation is approved.

The University has offered a Didactic Program in Dietetics since 1940, beginning with the undergraduate degree program. The University has offered a dietetics curriculum since 1940, beginning with the undergraduate degree program. The program served as a pilot for the Plan IV requirements in 1973. In 1984, the program was again approved as a Plan IV program. In 1989, the program was approved as a Plan V program. In December, 1997, the University submitted an application for a dietetic internship with a general emphasis. In May,1998, the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association (ADA) granted the program developmental accreditation.

The didactic program is administered by Department of Food Science and Nutrition. The Accreditation Council for Education in Nutrition and Dietetics (ACEND - formerly known as CADE) has recognized the Didactic Program in Dietetics (DPD) since 1973. In 1999, CADE granted developmental accreditation to the program; this site visit is for the re-accreditation of the DPD. The DPD program was granted accreditation status in 2003. The PAR was approved in 2008. Reaccreditation was awarded in 2013 and will be up for reaccreditation by ACEND in 2021.

Currently, the RDN career specialty pathway is a program that is accredited by The Academy of Nutrition and Dietetics (The Academy), and The Commission on Dietetic Registration (CDR), a separate entity under The Academy. The Academy is the professional organization of nutrition and dietetic professionals across the world. The current RDN career specialty option includes the DPD program, the actual courses that match the Core Knowledge for the RDN (KRDNs). The FFS faculty, mainly the Nutrition faculty, designs these courses. These courses allow the student that successfully completes the DPD program to apply for a dietetic internship program, and at the end of the internship program, they are eligible to sit for the registration examination. If they successfully pass the RDN exam, they are then awarded the RDN credential. Fresno State's DPD program has been in place since 1973. Dr. Herzig, RD, CDE, has been the DPD director for the past 11 years. Over the course of the years, the DPD program has seen many changes. These changes are driven by The Academy's release of new KRDNs every five years. These new KRDNs, dictate that every DPD program update their programs to reflect the changes. This allows for the constant changes that occur within the field of nutrition and dietetics to be included at the DPD level.

Career Options for RDNs

- Dietetics, including clinical nutrition, community nutrition, education, food service management, business, and media
- Food Industry and Business, including product development, entrepreneurism, management, and research
- Nutrition Education, teaching both on an academic level as well as through community outreach programs
- Health and Human Services, serving cities and communities through food-related organizations or programs
- International Nutrition, working with nutrition issues related to hunger, food policy, and food safety in third-world countries

As of 2012, the DPD program director, along with the FSN faculty made a major change to the nutrition and dietetics option. The DPD director was finding it challenging to maintain the accreditation standard – which included that 80% of nutrition and dietetic students would graduate, apply and complete a dietetic internship program within a five-year period. Currently the supply of positions in dietetic internships is less than the demand by the DPD graduates. The dietetic internship (DI) selection process is highly competitive and favors students who have at least a 3.0 GPA, work and volunteer experience, leadership, and career potential. Not all students applying to a DI will be placed. Furthermore, the number of dietetic internship slots started to decline, thereby, preventing 50% of students being successfully matched to a dietetic internship program immediately following graduation.

In order to provide a solution to these challenges, It is for these reasons that the DPD program was changed under the Dietetics and Food Administration. This includes a Certificate in Dietetics (RD track) – **only ACEND accredited program**. This Certificate is designed to prepare students to pursue a career as a Registered Dietitian (RD) or Registered Dietitian/Nutritionist (RDN). In order to qualify for the national examination to become a RD/RDN, students will have to apply their spring semester of their junior year. Admission requirements include the following for the RD track: Candidates for the Certificate in Dietetics will be evaluated using the following criteria: grade point average of 3.0 or higher in all attempted college coursework, statement of professional goals, and a minimum of documented 240 hours of work or volunteer experience in dietetics. These requirements include the following courses: FSM 133 – 3 units, FSM 134 – 3 units, NUTR 156 – 3 units, NUTR 157 – 3 units, and NUTR 175 – 1 unit. By incorporating an admission requirement for the Certificate in Dietetics; the DPD program's goal is to measure the long term success of Dietetic internship placement within a 5 year period.

In addition to the RDN career specialty option, two new career specialty options were created (Fall 2012) for students to choose from. These included the Community Health and Wellness (CHW) and the Food Service Management (FSM) career specialties. This allowed students to have more options than just the RDN career specialty option. The curriculum is the same, until they reach their senior year, where the students who opt out of the RDN track (see reasons why students opt out below), will not take medical nutrition therapy courses. The students will continue to take the required courses under the Dietetics and Food Administration option; however, they will not take NUTR 156, NUTR 157, FSM 133, or FSM 134.

Students were advised by Dr. Herzig (DPD director), during NUTR 61 – Introduction to Food and Nutrition Careers (1unit course) that once they select the CHW or FSM options, they were no longer eligible to apply for a dietetic internship program, therefore preventing them from becoming RDNs. Students were advised to replace those 12units with other elective courses. The students were advised by Dr. Ferris (retired Spring 2018). Dr. Ferris assisted students with recommendations to fulfill the 12 units. Dr. Ferris's goal was to interview the student and match the long-term employment goals with selected courses. These curriculum changes have been in place from fall 2012 – current. Depending on their career specialty choice, they will substitute the 12 units listed above with **other approved courses**; these are students who wish to work in the profession, however not as a RD. Students are required to match his or her career goals and meet with their advisor to plan an approved course outline. Dr. Shabnam Pooya are the current major advisors for the CHW and Dr. Sara Shinn is the major advisor for the FSM.

Within the Nutrition and dietetics option under the current BS degree, reasons why students opt to not pursue the RDN pathway are as follows:

- 1) inability to successfully be admitted into the RDN career pathway, (mostly because of their GPA is less than the required 3.0)
- 2) desire to not become a RDN
- 3) interest lies more in the wellness aspect of nutrition, not the dietetics focus
- 4) lack of confidence to be accepted into a dietetic internship program
- 5) did not complete the requirements to be successfully accepted into the RDN track
- 6) unable to financially afford the dietetic internship
- 7) not able to continue to pursue their masters at this time due to financial limitations.

The Didactic Program in Dietetics is under the umbrella of the Bachelor of Science in Food and Nutritional Sciences – Option in Dietetics and Food Administration. The Option in Dietetics and Food Administration has two options, one option allows students receive a verification statement to pursue becoming a RD – Certificate in Dietetics Option (only ACEND accredited program), and the other option is the non-RD track which is called the Career Specialty Option (non-ACEND accredited program). The courses that provide learning experiences for developing the Foundation Knowledge and Skills for the Didactic Component are also the courses necessary to complete the requirements for the Option in Dietetics and Food Administration. As of fall 2012, the curriculum changed so that only students pursuing the Certificate in Dietetics Option will receive the verificate in Dietetics Option. Currently, the majority of students are working towards the Certificate in Dietetics Option. The Bachelor of Science degree in Food and Nutritional Sciences – Option in Dietetics and Food Administration requires completion of 69 semester units in the major and 51 semester units of General Education (120 semester unit's total). The Certificate in Dietetics Option requirements are the same 69 units in the major required for the degree.

Career Specialty Option: Nutritional Sciences

In addition to retaining the DPD program (ACEND accredited program); a second career specialty option entitled Nutritional Sciences will be offered. This second option will be a better option for students looking for a degree in nutrition; however do not desire the RDN credential. The Nutritional Sciences career specialty option will focus on the physiological and biological aspects of foods and nutrients. Opportunities for nutritional scientists include research positions in laboratories, hospitals and industry. This career specialty option can also meet premedical and pre-dental requirements, and students will have the option of going on to professional schools. This option may also lead to a career in academia, community nutrition, public health agencies, pharmaceutical industry and dietary supplements. Students may also pursue an advanced degree.

Within the Nutritional Sciences career specialty option, students will integrate the core requirements (same as the RDN career specialty core requirements) with additional courses in laboratory and genetics (see course proposal). All students interested in this career specialty option will meet with the advisor (Dr. Pooya) to select appropriate supporting courses to meet their academic goals.

This career specialty option – Nutritional Sciences will help to serve a need within the San Joaquin Valley, since there are currently no programs available. Additionally, graduates from this program will be eligible for careers within California, United States and globally. Areas where these students may seek employment include the following:

- 1. Medicine and other health related professions requiring a solid background in sciences
- 2. Food industry and business, including entrepreneurism, management, and research
- 3. Nutritional research, incorporating knowledge from areas such as chemistry, biology, genetics, physiology, nutrition, and metabolism
- 4. Education and Research teaching in the areas of biological, chemical, nutrition. Participating in scientific research to advance techniques in the medical and biological sciences.
- 5. Governmental Agencies advising and policy making for California agencies such as Agriculture, Health Services or Federal Agencies such as the Food and Drug Administration, US Department of Agriculture, and Environmental Protection Agency

Research Opportunities – strong collaborative efforts have been established with local healthcare

leaders. Multiple clinical departments within the University of San Francisco, Fresno campus, Community Regional Medical Center, Sierra Endocrine Associates, and Fresno State (nutrition and biology departments). Specific departments such surgery, medicine, medical oncology, and endocrinology are included. Given the multitude of collaborations, students within this career specialty option will be given opportunities to participate in ongoing human nutrition clinical trials, thereby providing the resources needed to sustain qualified graduates within the San Joaquin Valley. Furthermore, this new career specialty option: Nutritional Sciences at Fresno State will gain the reputation of producing qualified graduates to work in these above mentioned areas.

a. Provide the proposed catalog copy description, including program overview, degree requirements (including course catalog numbers, titles, and units), and admission requirements. For master's degrees, please also include catalog copy describing the culminating experience requirement(s).

Bachelor of Science Degree Requirements

Human Nutrition Sciences Major

1. Human Nutrition Sciences major requirements (50 units) and Additional Requirements (28 units)

Core (28 units)

CULG 50; FSC 1; NUTR 53, 61, 153, 154, 160, 165, 166S, 170

Career Specialty Emphasis (22 units)

In consultation with assigned faculty advisor, each student is required to select one area of electives to match his or her career goals. Career specialties include the following:

• Registered Dietitian Nutritionist: COUN 174; FSM131, 133; NUTR 149, 156, 157, 175; additional courses approved by advisor.

Select 3 units of electives from the following list: CULG 152; FSM 60, 134, FSM 193I; NUTR 147, 162T or courses approved by the Dietetics and Food Administration program coordinator.

• **Nutritional Science:** FSC 115; NUTR 162T (3 units), NUTR180 (3 units); PH 109, PH 135; PHYS 10; additional courses approved by advisor.

Select 3 units of electives from the following list: CULG 55, 152; FSM 60, 131, 193I; NUTR 147, or courses approved by the Nutritional Science program coordinator.

Additional requirements for Human Nutrition Sciences (28 units) CHEM 3A, 8, 150; BIOL 20; BIOL 67A/B; MATH 11; PSYCH 10

- 2. General Education requirements (49 units)
- **3.** Other requirements (6 units)
 Upper-division writing and Multicultural and International (MI)
- 4. Sufficient elective units to meet required total units (varies)
- 5. Total units (120)*
- * This total indicates that 13 units for CHEM 3A [GE Area B1], MATH 11 [GE Area B4], NUTR 53 [GE Area E1], and PSYCH 10 [GE Area D3] are used to satisfy the General Education requirements. G.E. and MI courses can be double-counted with major requirements. The writing requirement may be met by taking the upper-division writing exam. See advisor for details.
- b. Provide written documentation of the campus approval process with written evidence of a significantly greater campus and administrative commitment to sustain the stand-alone program than was required to establish it as a specialization area. Campus approvals are include with

this proposal.

- 4. Curriculum (These requirements conform to the revised 2013 WASC Handbook of Accreditation)
 - a. Provide a side-by-side comparison showing the course requirements of the existing degree major and concentration on one side and the proposed new major on the other.

CURRENT Food & Nutritional Sciences, Dietetics and Food	PROPOSED
Administration Option (47 Units)	Human Nutrition Sciences (50 Units)
Core (35 units)	Core (28 units)
CULG 50. Culinary Science I (3 units)	CULG 50. Culinary Science I (3 units)
CULG 152. Techniques for Healthy Cooking (3 units)	FSC 1. Intro to Food Science and Technology (3 units)
FSC 1. Intro to Food Science and Technology (3 units)	NUTR 53. Nutrition and Health: Realities and
	Controversies (3 units)
FSM 60. Food Safety for Foodservice Professionals (1 unit)	NUTR 61. Introduction to Dietetics and Nutrition and
	Dietetics Careers (1 unit)
FSM 131. Introduction to Food Systems Management (3units)	NUTR 153. Advanced Nutrition: Macronutrients (3 units)
NUTR 53. Nutrition and Health: Realities and	NUTR 154 Advanced Nutrition - Micronutrients and Fluids
Controversies (3 units)	Metabolism (3 units)
NUTR 61. Introduction to Food and Nutrition Careers (1 unit)	NUTR 160. Nutrition Across the Lifecycle Part I (3 units)
NUTR 149. Food and Nutrition Communication (3 units)	NUTR 165. Nutrition Across the Lifecycle Part II (3 units)
NUTR 153. Advanced Nutrition: Macronutrients (3 units)	NUTR 166S. Community Nutrition (3 units)
NUTR 160. Nutrition Across the Lifecycle Part I (3 units)	NUTR 170. Food and Culture (3 units)
NUTR 165. Nutrition Across the Lifecycle Part II (3 units)	
NUTR 166S. Community Nutrition (3 units)	
NUTR 170. Food and Culture (3 units)	
Career Specialty Emphasis (12 units)	Career Specialty (22 units)
Registered Dietitian	Registered Dietitian Nutritionist
12 units, not specified	COUN 174. Intro to Counseling (3 units)
Food Service Management	FSM 131. Intro to Food Systems Management (3 units)
Food Service Management FSM 133. Quantity Food Production (3 units)	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units)
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units)	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units)
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units)
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Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From:	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit)
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units)	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units)	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units) PH 112. Consumer Health (3 units)	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice Professionals; FSM 134. Cost Analysis in Food Systems
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Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units) PH 112. Consumer Health (3 units) PH 114. Health Behavior (3 units) PH 115. Health Issues of Aging (3 units) PH 128S. Holistic Health and Alternative Medicine (3	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice Professionals; FSM 134. Cost Analysis in Food Systems Mgmt; FSM 193i. Supervised Work Experience; NUTR 147. Nutrition and the Athlete; NUTR 162T. Topics in Nutrition Nutritional Science FSC 115. Food Analysis (3 units) NUTR 162T. Topics in Nutrition (3 units) NUTR 180. Undergraduate Research (3 units) PH 109. Epidemiology of Disease (3 units) PH 135. Intro to Human Disease (3 units)
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units) PH 112. Consumer Health (3 units) PH 114. Health Behavior (3 units) PH 115. Health Issues of Aging (3 units) PH 128S. Holistic Health and Alternative Medicine (3	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice Professionals; FSM 134. Cost Analysis in Food Systems Mgmt; FSM 193i. Supervised Work Experience; NUTR 147. Nutrition and the Athlete; NUTR 162T. Topics in Nutrition Nutritional Science FSC 115. Food Analysis (3 units) NUTR 162T. Topics in Nutrition (3 units) NUTR 180. Undergraduate Research (3 units) PH 109. Epidemiology of Disease (3 units) PH 135. Intro to Human Disease (3 units) PHYS 10. Conceptual Physics (4 units)
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units) PH 112. Consumer Health (3 units) PH 114. Health Behavior (3 units) PH 115. Health Issues of Aging (3 units) PH 128S. Holistic Health and Alternative Medicine (3	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice Professionals; FSM 134. Cost Analysis in Food Systems Mgmt; FSM 193i. Supervised Work Experience; NUTR 147. Nutrition and the Athlete; NUTR 162T. Topics in Nutrition Nutritional Science FSC 115. Food Analysis (3 units) NUTR 162T. Topics in Nutrition (3 units) NUTR 180. Undergraduate Research (3 units) PH 109. Epidemiology of Disease (3 units) PH 135. Intro to Human Disease (3 units) PHYS 10. Conceptual Physics (4 units) Select one course from (3 units): CULG 55. Culinary
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units) PH 112. Consumer Health (3 units) PH 114. Health Behavior (3 units) PH 115. Health Issues of Aging (3 units) PH 128S. Holistic Health and Alternative Medicine (3	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice Professionals; FSM 134. Cost Analysis in Food Systems Mgmt; FSM 193i. Supervised Work Experience; NUTR 147. Nutrition and the Athlete; NUTR 162T. Topics in Nutrition Nutritional Science FSC 115. Food Analysis (3 units) NUTR 162T. Topics in Nutrition (3 units) NUTR 180. Undergraduate Research (3 units) PH 109. Epidemiology of Disease (3 units) PH 135. Intro to Human Disease (3 units) PHYS 10. Conceptual Physics (4 units) Select one course from (3 units): CULG 55. Culinary Science II; CULG 152. Techniques for Healthy Cooking;
Food Service Management FSM 133. Quantity Food Production (3 units) FSM 134. Cost Analysis in Food Systems Mgmt (3 units) 6 units approved by advisor Community Nutrition, Health and Wellness Select From: NUTR 147. Nutrition & the Athlete (3 units) PH 100. Community Health (3 units) PH 112. Consumer Health (3 units) PH 114. Health Behavior (3 units) PH 115. Health Issues of Aging (3 units) PH 128S. Holistic Health and Alternative Medicine (3	FSM 131. Intro to Food Systems Management (3 units) FSM 133. Quantity Food Production (3 units) NUTR 149. Food & Nutrition Communication (3 units) NUTR 156. Nutrition Assessment (3 units) NUTR 157. Medical Nutritional Therapy (3 units) NUTR 175. Senior Dietetics Seminar (1 unit) Select one Course from (3 units): CULG 152. Techniques for Healthy Cooking; FSM 60. Food Safety for Foodservice Professionals; FSM 134. Cost Analysis in Food Systems Mgmt; FSM 193i. Supervised Work Experience; NUTR 147. Nutrition and the Athlete; NUTR 162T. Topics in Nutrition Nutritional Science FSC 115. Food Analysis (3 units) NUTR 162T. Topics in Nutrition (3 units) NUTR 180. Undergraduate Research (3 units) PH 109. Epidemiology of Disease (3 units) PH 135. Intro to Human Disease (3 units) PHYS 10. Conceptual Physics (4 units) Select one course from (3 units): CULG 55. Culinary

Additional Requirements (31 units)	Additional Requirements (28 units)
BIO 20. Introductory Microbiology (4 units)	BIO 20, Introductory Microbiology (4 units)
BIO 67A. Human Anatomy & Physiology I (4 units)	BIO 67A. Human Anatomy & Physiology I (4 units)
BIO 67B. Human Anatomy & Physiology II (4 units)	BIO 67B. Human Anatomy & Physiology II (4 units)
CHEM 3A. Introductory General Chemistry (4 units)	MATH 11. Elementary Statistics (3 units)
CHEM 8. Elementary Organic Chemistry (3 units)	PSYCH 10. Introduction to Psychology (3 units)
CHEM 150. General Biochemistry (3 units)	CHEM 3A. Introductory General Chemistry (4 units)
COUN 174. Introduction to Counseling (3 units)	CHEM 8. Elementary Organic Chemistry (3 units)
MATH 11. Elementary Statistics (3 units)	CHEM 150. General Biochemistry (3 units)
PSYCH 10. Introduction to Psychology (3 units)	

b. These program proposal elements are required:

JCAST:

Food Science and Nutrition B.S.: Human Nutrition major

Student Outcomes Assessment Plan (SOAP)

I. Mission Statement

The mission of the faculty of the Department of Food Science and Nutrition is to:

- Impart food-related knowledge and skills to our students
- Apply food-related knowledge and skills to research and scholarly activity
- Integrate with industry and students to apply food-related knowledge and skills to advance the region.
- II. Institutional Learning Outcomes, Program Learning Outcomes/Goals, and SLO's [a,b,c]
- A. Institutional Learning Outcomes. Fresno State ILO's are posted on the following webpage: http://fresnostate.edu/academics/oie/assessment/fresno-state-assessment.html
- 1. Acquiring specialized knowledge
- 2. Improving intellectual skills
- 3. Applying knowledge
- B. Program Learning Outcomes (Also known as Goals) and related SLO's
- **1. PLO (Program learning outcome) in both options:** Students will be able to think critically in order to analyze information and will be able to communicate their knowledge and analysis effectively in written and oral forms.

Student Learning Outcome (SLO) 1: Students will demonstrate sufficient and appropriate knowledge in Dietetics OR Nutritional Science. (Students will have chosen one of these options)

- **SLO 2**: Students will demonstrate proficiency in written communication.
- **SLO 3**: Students will demonstrate proficiency in oral communication by giving presentations.
- **SLO 4:** Students will collect and analyze data.

Dietetics Option:

- 2. PLO 1D: Students will apply critical thinking skills and demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
 - a. **SLO: 1D.1:** Students will apply critical thinking skills
 - b. SLO: 1D.2: Students will demonstrate an understanding of cultural competency/sensitivity.

Nutritional Science option:

3. PLO 1N: Students will be prepared to participate in research projects and professional development within the fields of human nutrition and research.

Student Learning	SL	SLO	SL	SLO	SLO	SLO	SLO	SLO	SLO	SLO	SLO
Outcomes:	01	2	O 3	4	5	1D.1	1D.2	1NS.1	1NS.2	1NS.3	1NS.4
All Options:											
FSC 1	I				I						
CULG 50	I		I	I	I						
FSM 60	I				I		I	I			
NUTR 61	I	I	I	I	I	I	I				
NUTR 53 (GE)	I	I		I	I	I	I	I	I	I	I
NUTR 162T (Medical terminology)	I										
NUTR 153A	D	D	D	D	D	D		D			D
NUTR 154	D	D	D	D	D	D		D			D
NUTR 160	D	D	D	D	D	D	D	D			
NUTR 165	D	D	D	D	D	D	D	D			
Electives (NUTR170, NUTR147, CULG 55, FSC 112, FSM193, FSM131, FSM133, FSM134, FSN 60, NUTR 162 T - Plant based nutrition	D	D	D	D	D	D	D				
Option 1 Dietetics											
FSM 60	I				I		I	I			
NUTR 61	I	I	I	I	I	I	I				
FSM 131	I	I									
FSM 133	D	D			I	I					
NUTR147											
NUTD 153A	D	D	D	D	D	D		D			D
NUTR 154	D	D	D	D	D	D		D			D
NUTR 160	D	D	D	D	D	D	D	D			
NUTR 165	D	D	D	D	D	D	D	D			
NUTR 166S	D	D	D	D	D	D	D				
NUTR 170	M	M	M	M	M	M	M	M	M		
COUN 174 (162T)	D	D	D	D	D	D					
NUTR 175	M	M	M	M	M	M					
CULG 152	D	D	D	D	D	D		D	D		
NUTR 156	D	D	D	D	D	D	D				
NUTR 157	M	M	M	M	M	M	M				
NUTR 149	M	M	M	M	M	M	M				
Option 2											
Nutritional Science	I				I						
FSC 1 CULG 50			T	т							
FSM 60	I		I	I	I		I	I			
1.21/1 00	1 1	<u> </u>			1	İ	1	1			

NUTR 61	I	I	I	I	I	I	I				
NUTR 53 (GE)	I	I		I	I	I	I	I	I	I	I
FSM 131	I	I									
FSM 133	D	D			I	I					
FSM 134	M	M	M	M	M						
NUTR147	D	D	D	D	D						
NUTR 162T	I		I								
(Medical											
terminology)											
NUTR 153A	D	D	D	D	D	D		D			D
NUTR 154	D	D	D	D	D	D		D			D
NUTR 160	D	D	D	D	D	D	D	D			
NUTR 165	D	D	D	D	D	D	D	D			
CULG 152	D	D	D	D	D	D		D	D		
NUTR 162T	M	M	M	M	M			M	M	M	M
(Research Methods											
in Food and											
Nutrition)		*** * * *									1 6 11

- **a. SLO 1N.1:** Students will identify central issues and current research areas that are important in the field of human nutrition.
- b. SLO 1N.2: Students will design, and interpret research projects or pilot studies.
- **c. SLO 1N.3:** Students will implement research that could be submitted in a peer-reviewed journal or professional/technical audience.
- **d. SLO 1N.4**: Apply knowledge of biochemistry and physiology to human nutrient metabolism.

III. Curriculum Map (Matrix of Courses X Learning Outcomes)

For courses in the major, using the abbreviations below, indicate which outcomes are introduced, which are developed, and which are mastered in that particular course.

I = Introduced D = Developed M=Mastered

IV. SLO's Mapped to Assessment Measures and Methods [e]

Assessment	Evaluatio	SLO	SLO 2	SLO	SLO	SLO	SLO	SLO	SLO	SLO
Measure	n	1		3	4	5	1D.1	1D.2	1NS.1	1NS.
	Method									2
Written Assignments	Rubric	X	X		X	X	X	X	X	X

Oral presentations	Rubric	X	X		X	X		
Course examination	score	X		X	X	X	X	X
Senior Exit Survey	Rubric	X		X				

- V. Assessment Measures: Description of Assignment and Method (rubric, criteria, etc.) used to evaluate the assignment [f]
 - A. Direct Measures (Department/Program must use a minimum of three different direct measures)
 - 1. Written assignments including essays and specific assignments such as the Dietetics Fact Sheet and several nutrition related case studies will be used to evaluate whether or not students are able to demonstrate sufficient proficiency in knowledge of the appropriate content for their option, written communication and critical thinking and analysis. For example worksheets assignment in NUTR153.
 - 2. Oral and written presentations: Individual and group presentations in courses will be used to determine if students are able to demonstrate sufficient proficiency in utilizing critical thinking skills during oral communication and written documentation. For Example Case study assignment in NUTR157 includes an oral presentation and writing project and this assignment can assess student's critical thinking skills and knowledge using a specific rubric.
 - 3. Midterm and final exam will be used to provide a moderate indicator of students' knowledge, problem solving skills, and written communication skills associated with our department's learning outcomes. The majority of our courses apply quizzes and midterm examinations, along with comprehensive final examinations. Students should achieve a score of C or better in average to be able to pass.
 - B. Indirect Measures (Department/Program must use a minimum of one indirect measure)
 - 1. Senior Exit Survey: A senior exit survey will be administered to Food Science & Nutrition undergraduate students. The survey includes general questions about the student and work experiences while in the program. The students are asked to complete a series of responses using a 5 points scale to evaluate their university experience in relation to how well they think it prepared them for a career. Additionally, a senior exit survey for Didactic Program in Dietetics (DPD) students will be administered to assess their evaluation of meeting the Accreditation Council for Education in Nutrition and Dietetics (ACEND) Knowledge requirement for Registered Dietitian Nutritionists (KRDN)— knowledge competencies for students pursuing a DPD program with the intention of moving on to the next step of applying for a dietetic internship program.
- VI. Assessment Schedule/Timeline [g]

Academic Year	Measure	SLO	SLO 2	SLO 3	SLO 4	SLO 5	SLO 1D.1	SLO 1D.2	SLO 1NS.1	SLO 1NS.2	SLO 1NS.3	SLO 1NS.4
2018-	NUTR153	X		3	4	3	X	10.2	1118.1	1110.2	1118.5	X X
2019 2019-	final exam NUTR 157	X	X	X	X	X	X					
2020 2020-	Case study NUTR	X			X	X			X	X	X	X
2021	162T (Research in Nutrition) Final exam											
2021- 2022	NUTR 170 Reflection journal	X	X		X			X				
2022- 2023												

VII. Process for Closing the Loop

Our department will evaluate one of our two options (Dietetic and Nutritional Science) per year. Our department will decide about the assessment methods in department weekly meeting for each option and the assessment coordinator will use the meeting time to plan and monitor the progress of the evaluation. All faculty members will review and discuss annual assessment report findings during meetings. If faculty decide opportunities exist to better assist our students, a revision will be considered/plan for teaching capacity building, student learning outcomes adjustments, the methods for assessment and/or program curriculum modifications.



Jayne Ramirez <jayramirez@mail.fresnostate.edu>

Fwd: Degree Elevation Letter

Sara Griffin <sshinn@csufresno.edu>

Fri, Apr 17, 2020 at 8:48 AM

To: Jayne Ramirez <jayramirez@csufresno.edu>

Cc: "Pao, Steven" <spao@csufresno.edu>, Andrea Roach <aroach@csufresno.edu>, "Herzig, Lisa"

Dear Javne,

Below is a memo from Dr. Thomas regarding Food Science & Nutrition curriculum proposals to now include the major elevation template. Please let us know what else the University committee needs. Thank you,

Sara Griffin

Sara Griffin, Ph.D.

Assistant Professor Food Science and Nutrition 559-278-2558

<shabnampooya@mail.fresnostate.edu>, Andrea Roach <aroach@csufresno.edu>, Steven Pao <spao@csufresno.edu>

To: Academic Programs Committee, Dr. Andrea Roach, Chair Dr. Steven Pao, Department Chair, Food Science and Nutrition

Regarding: Degree Elevation Human Nutrition

I have reviewed the Degree Elevation packet for Human Nutrition Science and I am aware that the Academic Programs Committee has approved the change from an option to a Major in Human Nutrition Science. I add my approval to that of the Academic Program Committee and concur with the justification clearly stated in the Degree Elevation Packet for this program elevation.

Please let me know if anything further is needed or if you have any questions.

Dr. Michael Thomas

Associate Dean Jordan College of Agricultural Sciences and Technology California State University, Fresno 2415 E San Ramon, M/S AS79 Fresno, CA 93740-8033 559.278.2061



Degree Elevation Template - Human Nutrition 2-7-20.pdf 480K



Fwd: possible Graduate and Undergraduate courses

3 messages

Shabnam Pooya <shabnampooya@mail.fresnostate.edu>

To: Sara Shinn <sshinn@csufresno.edu>, Lisa Herzig <lherzig@mail.fresnostate.edu>

Thu, Dec 12, 2019 at 12:02 PM

And all of the PH classes.

Please let me know if you need any other information.

Thanks so much for your help,

Shabnam Pooya, PhD

California State University, Fresno

Department of Food Science and Nutrition

Assistant Professor

5300 North Campus Drive, MS/FF17

Fresno, CA 93740

559-278-5068

Shabnampooya@csufresno.edu http://fresnostate.edu/jcast/fsn/

----- Forwarded message -----

From: Lisa Herzig lherzig@mail.fresnostate.edu

Date: Thu, Apr 4, 2019 at 12:56 PM

Subject: possible Graduate and Undergraduate courses

To: Zografos, Kara <kzografos@csufresno.edu>, Pooya, Shabnam <shabnampooya@csufresno.edu>

Hello,

I wanted to follow-up with you regarding possible graduate and undergraduate courses availability through the Public Health department. We are currently working on getting our Masters of Science in Food and Nutritional Sciences. In order to do this, we must provide Dr. Witte (JCAST Dean) with possible electives for our masters program. Per our initial conversation, we were considering: PH208, PH209 and PH213. Furthermore, we wanted to offer your stats class: PH202 since the stats class offered in JCAST is focused more on Plant science and not human studies. Secondly, we are elevating our degree for our undergraduate degree. We are offering 2 tracks, one is the RDN track and nutritional sciences track. We would like to offer 2 courses w/in the PH department as electives: these are PH109 and PH135. We believe that these will match the student learning outcomes.

We look forward to hearing from you regarding the possibility of any or all of the above mentioned courses. Take care and thank you.

Lisa

Dr. Lisa Herzig, RD, CDE Associate Professor/DPD Director California State University, Fresno 5300 North Campus Drive M/S FF17 Fresno, CA 93740 559-278-2043

https://www.fresnostate.edu/jcast/fsn/degrees-programs/dietetics/index.html



To: Sara Shinn <sshinn@csufresno.edu>

Shabnam Pooya, PhD

California State University, Fresno

Department of Food Science and Nutrition

Assistant Professor

5300 North Campus Drive, MS/FF17

Fresno, CA 93740

559-278-5068

Shabnampooya@csufresno.edu http://fresnostate.edu/jcast/fsn/

----- Forwarded message ------

From: Kara Zografos kzografos@csufresno.edu>

Date: Thu, May 2, 2019 at 11:45 AM

Subject: Re: possible Graduate and Undergraduate courses

To: Lisa Herzig@mail.fresnostate.edu>

Cc: Pooya, Shabnam <shabnampooya@csufresno.edu>, Steven Pao <spao@csufresno.edu>

Sounds great. Thanks!

Steven: I don't think I need to do anything else regarding this, but please let me know as I am happy to help. Look forward to having these students in our classes!

Kara

Kara Zografos, DrPH, MPH Associate Professor and Department Chair CSU Fresno

Department of Public Health

2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079

On Wed, May 1, 2019 at 9:26 PM Lisa Herzig lherzig@mail.fresnostate.edu wrote:

Thank you for your help. His name is Steven Pao.

And yes this is great news. We will keep it as electives for the undergrad. And we can now move forward.

Thank you.

Lisa

On Wed, May 1, 2019 at 10:00 PM Kara Zografos <kzografos@csufresno.edu> wrote:

Hi Lisa;

I talked with our dean and this should work out fine. The masters classes shouldn't be a problem at all as we usually have plenty of room in those classes. The undergraduate ones might be an issue as they tend to fill pretty quickly. Public Health students also have priority registration for these the first few weeks of the semester. I think you mentioned the classes will count as electives, which is good in case some of them fill up. Who is chair of your department? I just wanted to touch base with them too.

Hope this helps! Glad it will work out! Let me know if you need anything else.

Kara

Kara Zografos, DrPH, MPH

Associate Professor and Department Chair CSU Fresno

Department of Public Health

2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079

On Mon, Apr 29, 2019 at 8:26 AM Lisa Herzig lherzig@mail.fresnostate.edu wrote:

Ok. Thank you. Please let us know when you hear.

Take care.

On Mon, Apr 29, 2019 at 8:21 AM Kara Zografos kzografos@csufresno.edu wrote:

Good morning, Lisa:

I haven't heard back yet, but will be meeting on Wed. of this week so can ask her then too.

Kara

Kara Zografos, DrPH, MPH Associate Professor and Department Chair

CSU Fresno

Department of Public Health

2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079

On Fri, Apr 26, 2019 at 12:18 PM Lisa Herzig lherzig@mail.fresnostate.edu wrote:

Hello.

Any word yet?

Thank you again,

Lisa

On Thu, Apr 25, 2019 at 9:44 PM Lisa Herzig lherzig@mail.fresnostate.edu wrote:

Okay, thank you!

On Thu, Apr 25, 2019 at 6:30 AM Kara Zografos kzografos@csufresno.edu wrote:

Good morning, Lisa;

I haven't heard back yet, so let me check back in with her.

Thanks,

Kara

Kara Zografos, DrPH, MPH

Associate Professor and Department Chair

CSU Fresno

Department of Public Health

2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079

On Wed, Apr 24, 2019 at 5:06 PM Lisa Herzig herzig@mail.fresnostate.edu wrote:

Hello,

Just checking in to see if you have had any feedback yet? We have our advisory board meeting and

our Dean will be there...and this is the last issue that we need to have cleared so we can move forward with our masters.

Any assistance would be greatly appreciated,

Thank you,

Lisa

Dr. Lisa Herzig, RD, CDE

Associate Professor/DPD Director

California State University, Fresno

5300 North Campus Drive M/S FF17

Fresno, CA 93740

559-278-2043

https://www.fresnostate.edu/jcast/fsn/degrees-programs/dietetics/index.html



On Mon, Apr 22, 2019 at 11:31 AM Lisa Herzig lherzig@mail.fresnostate.edu wrote: Sounds great, thanks for the update!

On Mon, Apr 22, 2019 at 9:32 AM Kara Zografos kzografos@csufresno.edu wrote: Good morning, Lisa;

I hope you had a nice break! I just wanted to follow up with you. I should hear back from our Dean this week so will be back in touch soon!

Kara

Kara Zografos, DrPH, MPH

Associate Professor and Department Chair

CSU Fresno

Department of Public Health

2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079

On Fri, Apr 12, 2019 at 7:18 AM Kara Zografos kzografos@csufresno.edu wrote: Good morning,

I talked with the grad faculty and they are fine with this idea. I do need to run it by our dean and will do so today. Please confirm as I think you said it would only be about 5 students in the masters classes, right?

As for the undergrad ones, I will need to look into this a bit further as those tend to be pretty full. We might be able to offer additional sections though. How many students are you thinking for these?

Thanks!

Kara

Kara Zografos, DrPH, MPH

Associate Professor and Department Chair

CSU Fresno

Department of Public Health

2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079 On Thu, Apr 11, 2019 at 8:59 AM Lisa Herzig lherzig@mail.fresnostate.edu wrote: Sounds good, thank you!

On Thu, Apr 11, 2019 at 8:51 AM Kara Zografos kzografos@csufresno.edu wrote:

Good morning. I'm actually meeting with the MPH faculty today. I'll need to run it by our Dean after they approve it. Will be back in touch soon!

On Thursday, April 11, 2019, Lisa Herzig lherzig@mail.fresnostate.edu wrote: Hello,

Hope all is well. We wanted to check in with you to see if you were able to find out any updates for the course requests. We are presenting to our faculty tomorrow and would like to include the courses. Please let us know if we can proceed forward with them. Thank you,

Lisa

On Fri, Apr 5, 2019 at 10:33 AM Lisa Herzig lherzig@mail.fresnostate.edu wrote: Great, thank you so much!

On Fri, Apr 5, 2019 at 8:02 AM Kara Zografos <kzografos@csufresno.edu> wrote: Good morning,

Thanks for the email. I will look into this and will be back in touch!

Kara
Kara Zografos, DrPH, MPH
Associate Professor and Department Chair
CSU Fresno
Department of Public Health
2345 E. San Ramon Avenue M/S MH 30

Fresno, CA 93740-8031 Phone: 559-278-5988 Fax: 559-278-4079

On Thu, Apr 4, 2019 at 12:56 PM Lisa Herzig herzig@mail.fresnostate.edu wrote:

Hello.

I wanted to follow-up with you regarding possible graduate and undergraduate courses availability through the Public Health department. We are currently working on getting our Masters of Science in Food and Nutritional Sciences. In order to do this, we must provide Dr. Witte (JCAST Dean) with possible electives for our masters program. Per our initial conversation, we were considering: PH208, PH209 and PH213. Furthermore, we wanted to offer your stats class: PH202 since the stats class offered in JCAST is focused more on Plant science and not human studies.

Secondly, we are elevating our degree for our undergraduate degree. We are offering 2 tracks, one is the RDN track and nutritional sciences track. We would like to offer 2 courses w/in the PH department as electives: these are PH109 and PH135. We believe that these will match the student learning outcomes. We look forward to hearing from you regarding the possibility of any or all of the above mentioned courses.

Take care and thank you.

Lisa

Dr. Lisa Herzig, RD, CDE Associate Professor/DPD Director California State University, Fresno 5300 North Campus Drive M/S FF17

Fresno, CA 93740



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Dr. Lisa Herzig, RD, CDE Associate Professor/DPD Director California State University, Fresno 5300 North Campus Drive M/S FF17 Fresno, CA 93740 559-278-2043

https://www.fresnostate.edu/jcast/fsn/degrees-programs/dietetics/index.html



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Dr. Lisa Herzig, RD, CDE Associate Professor/DPD Director California State University, Fresno 5300 North Campus Drive M/S FF17 Fresno, CA 93740 559-278-2043

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Dr. Lisa Herzig, RD, CDE Associate Professor/DPD Director California State University, Fresno 5300 North Campus Drive M/S FF17 Fresno, CA 93740 559-278-2043

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Sara Shinn <sshinn@csufresno.edu>

To: Shabnam Pooya <shabnampooya@mail.fresnostate.edu> Cc: Lisa Herzig <lherzig@mail.fresnostate.edu>

Thank you!!!!

Sara Shinn, Ph.D.

Assistant Professor Food Science and Nutrition 559-278-2558



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Thu, Dec 12, 2019 at 12:11 PM



Fwd: Physic class required for nutritional science students

2 messages

Shabnam Pooya <shabnampooya@mail.fresnostate.edu>
To: Sara Shinn <sshinn@csufresno.edu>, Lisa Herzig <lherzig@mail.fresnostate.edu>

Thu, Dec 12, 2019 at 12:00 PM

Hi Sara, This is for PHYS 10.

Shabnam Pooya, PhD

California State University, Fresno

Department of Food Science and Nutrition

Assistant Professor

5300 North Campus Drive, MS/FF17

Fresno, CA 93740

559-278-5068

Shabnampooya@csufresno.edu http://fresnostate.edu/jcast/fsn/

----- Forwarded message ------

From: Douglas Singleton <dougs@mail.fresnostate.edu>

Date: Fri, Apr 12, 2019 at 3:26 PM

Subject: Re: Physic class required for nutritional science students To: Shabnam Pooya <shabnampooya@mail.fresnostate.edu>

Cc: Lisa Herzig herzig@mail.fresnostate.edu

HI Shabnam, Lisa.

Sorry for the delay. Here are the Phys 10 and Phys 2A syllabi. Let me know if you want any more input into the science curriculum for the new program. I think this is a great idea.

Best,

Doug

Douglas Singleton, Professor/Chair Physics Department, California State University, Fresno Fresno, CA 93740 559-278-5281

On Thu, Apr 11, 2019 at 2:22 PM Shabnam Pooya <shabnampooya@mail.fresnostate.edu> wrote:

Hi Dr. Singleton

As we discussed over the phone the Food Science and Nutrition Department is currently undergoing a degree elevation in our Bachelor's of Science in Human Nutrition at Fresno State. Dr. Herzig and I are responsible for all of the adaptations. Part of these changes includes working on a new option (Nutritional Science) with greater emphasis on human metabolism research. This option requires basic physical science to better prepare our students for their career.

Based on your suggestion we would like to compare PHY2A and PHY10 syllabi and decide which one would be a better match for our students.

We really appreciate if you could share these classes syllabi with us.

Thanks.

Shabnam & Lisa

Shabnam Pooya, PhD

California State University, Fresno

Department of Food Science and Nutrition

Assistant Professor

5300 North Campus Drive, MS/FF17

Fresno, CA 93740

559-278-5068

Shabnampooya@csufresno.edu

http://fresnostate.edu/jcast/fsn/

2 attachments



physics-10-syllabus.pdf 421K



Phys-2A-syllabus.pdf

1505K

Sara Shinn <sshinn@csufresno.edu>

To: Andrea Roach <aroach@csufresno.edu>

Thu, Dec 12, 2019 at 12:20 PM

Hi Andrea,

I did not attach memos of approval for courses outside of our major (example below). Can I bring to the meeting or send pdfs to attach at the meeting?

Sara Shinn, Ph.D.

Assistant Professor Food Science and Nutrition 559-278-2558

----- Forwarded message ------

From: Shabnam Pooya <shabnampooya@mail.fresnostate.edu>

Subject: Fwd: Physic class required for nutritional science students
To: Sara Shinn <sshinn@csufresno.edu>, Lisa Herzig <lherzig@mail.fresnostate.edu>

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2 attachments



physics-10-syllabus.pdf 421K



Phys-2A-syllabus.pdf

1505K



Curriculum changes - Memo needed

1 message

Sara Shinn <sshinn@csufresno.edu>

Thu, Dec 12, 2019 at 11:51 AM

Hi Lisa and Shabnam,

The following courses need written memo approval in order to be included in your major changes for the career specialty:

PH 109, PH 135 PHY 10 - should this be PSYCH 10? FSC 115

*As instructor of FSC 115 I approve this course to be listed under your approved electives.

Do you have memos stating that these courses can be included in your Nutritional Science career specialty? Sara Shinn, Ph.D.

Assistant Professor Food Science and Nutrition 559-278-2558