

LSC Use Only No:	LSC Action-Date:	UWUCC USE Only No.	UWUCC Action-Date:	Senate Action Date:
		09-37a.	App- 12/8/09	App 1/26/10

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

Contact Person Susan Dahlheimer	Email Address ssdahl@iup.edu
Proposing Department/Unit Food & Nutrition	Phone 7-4440

Check all appropriate lines and complete information as requested. Use a separate cover sheet for each course proposal and for each program proposal.

1. Course Proposals (check all that apply)

New Course Course Prefix Change Course Deletion
 Course Revision Course Number and/or Title Change Catalog Description Change

<i>Current Course prefix, number and full title</i>	<i>Proposed course prefix, number and full title, if changing</i>
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2. Additional Course Designations: check if appropriate

This course is also proposed as a Liberal Studies Course. Other: (e.g., Women's Studies, Pan-African)
 This course is also proposed as an Honors College Course.

3. Program Proposals

New Degree Program Program Title Change Program Revision
 New Minor Program XXX_ New Track Other

<i>Current program name</i>	<i>Proposed program name, if changing</i>
	Culinary Dietetics

4. Approvals		Date
Department Curriculum Committee Chair(s)	<u>Rita M. Johnson</u> <i>Rita M. Johnson</i>	9-24-09
Department Chair(s)	<u>Susan S. Dahlheimer</u> <i>Susan S. Dahlheimer</i>	9-20-09
College Curriculum Committee Chair	<i>Jeffrey A. Miller</i>	10-30-09
College Dean	<i>Barbara J. Zoni</i>	11-2-09
Director of Liberal Studies *		
Director of Honors College *		
Provost *	<i>David Johnson (m)</i>	1/20/09
Additional signatures as appropriate: (include title)		
UWUCC Co-Chairs	<i>Gail Sedquist</i>	12/8/09

* where applicable

Received

NOV 03 2009

Liberal Studies

II. Description of Curriculum Change

1. Catalog Description and Course List

Culinary Dietetics Track

The Culinary Dietetics Track allows students to combine academic preparation in nutrition with extensive hand-on learning experiences in culinary arts by one of two routes: (1) Students who have completed a minimum of 28 credits toward the baccalaureate degree will have the opportunity to enroll in the Culinary Arts program at the Punxsutawney regional campus, where the three semester program (fall, spring, summer) will transfer into the Department of Food & Nutrition 32 credits which apply to the Bachelor of Science degree. Students will complete the culinary arts externship in the summer between the junior and senior years. (2) Students who earn a culinary certificate prior to admission to the dietetics program will receive 32 credits toward the degree.

This track uniquely prepares graduates to incorporate healthy nutrition into classical cuisine, manage food service operations focused on nutrition needs, and integrate culinary arts into hospital, extended care, and school food service operations. Graduates qualify for admission to CADE accredited Dietetic Internships in pursuit of Dietetic Registration.

Bachelor of Science–Culinary Dietetics Track

Liberal Studies (1): As outlined in Liberal Studies section with the following specifications: Health and Wellness: HPED, NURS or FDNT 143 Mathematics: MATH 217 Natural Science: CHEM 101-102 Social Science: ANTH 470 or PLSC 101 or 111, PSYC 101, SOC 151 Liberal Studies Electives: 0cr (1)		45
Major:		30
Required Courses (3):		
FDNT 110	Careers in Food and Nutrition	1cr
FDNT 213	Life Cycle Nutrition	3cr
FDNT 355	Nutrition in Disease I	3cr
FDNT 362	Experimental Foods	3cr
FDNT 364	Methods of Teaching	3cr
FDNT 402	Community Nutrition	3cr
FDNT 430	Professional Topics	3cr
FDNT 455	Nutrition in Disease II	3cr
FDNT 458	Advanced Human Nutrition	4cr
FDNT 463	Nutrition Counseling	3cr
FDNT 484	Senior Seminar	1cr
Other Requirements:		42
Certificate in Culinary Arts (1,2)		32cr
Natural Science Sequence: BIOL 241 or 270, 105, 155, CHEM 255		13cr
Free Electives: (4)		0

Total Degree Requirements:	120
(1) The culinary certificate includes a course in computer science (previously transferred as COSC 101), which is considered an additional 3 credits toward liberal studies requirements, resulting in a total of 48 credits in liberal studies.	
(2) Completion of a culinary certificate is required for this degree.	
(3) Students who complete their culinary certificate prior to completing Chemistry 101 and 102 are also required to take FDNT 212.	
(4) Because the culinary certificate includes considerable additional preparation in foods, the 32 credits include numerous hours of work that can be considered free electives.	

1. Description of track

The Nutrition/Dietetics track, which is an accredited Didactic Program in Dietetics (DPD), is the department's primary undergraduate degree program (See Part IV 1). Major requirements for the DPD include 30 credits in theoretical and applied nutrition, 16 credits in food culture, preparation and service, and six credits in management.

For the last several years, each class has included several students who completed the culinary certificate at the IUP Culinary Academy prior to enrolling in the DPD. By articulation agreement, these students may transfer 39 credits into FDNT programs, of which 16 credits replace DPD degree requirements, three credits replace a liberal studies elective (COSC 101), and the remaining 16 credits transfer as free electives, including a three credit course in nutrition for non-majors. However, students who complete the culinary certificate have advanced culinary skills that are appreciably different from those of the typical DPD graduate and have not historically received formal recognition for this distinction.

We are proposing a separate track, Culinary Dietetics, which will also meet DPD requirements, for students who complete the culinary certificate prior to or as part of their undergraduate degree from FDNT. To pursue this track, students must complete the requirements for a culinary certificate at an accredited culinary program. Students will receive 32 credits, which replace the food culture, preparation and service, management, computer science courses (a liberal studies elective), and additional food preparation classes (currently counted as free electives), and will complete remaining requirements at IUP. For those students who have completed the chemistry pre-requisites prior to entering the culinary program, the nutrition course required by that program will be enhanced to replace FDNT 212. Students who have completed their culinary certificate prior to entering the DPD will additionally be required to take FDNT 212 as part of their degree requirements.

The proposed Culinary Dietetics track has two functions: first, it recognizes the unique skills of students who have pursued their culinary certificate prior to enrolling for the DPD; second, it enables those students who have strong interest in both dietetics and culinary arts to complete their freshman year in the FDNT department, transfer to the IUP Culinary Academy for the sophomore year, and then return to the department for the junior and senior year, culminating with a

culinary certificate and eligibility to pursue a dietetic internship and become a Registered Dietitian.

Course requirements for DPD verification are identical to those of the currently accredited DPD. However, the track requires students to complete the requirements of an accredited culinary program as part of their degree. The additional content completed within the culinary program expands the DPD to support this new track.

Justification

Every year, several students who enter the dietetics program either have completed a culinary certificate or express interest in seeking credentials in culinary arts.

Over ten years ago, Lechowich and Soto (1995) recommended “partnering with culinary programs to build alliances that position dietetics practitioners as providers of services that enhance the market’s products.” Soon after, Gilmore, et al. (1997) encouraged dietitians to “create a unique emphasis area, such as... culinary.” In 1997, the American Dietetic Association formed a practice group, “Food and Culinary Professionals”, for the purpose of supporting the development of this expertise within the profession. Marsico, et al. (1998) noted that the formation of this group “reflects the growing enthusiasm for enhanced food and culinary skills within the profession.” More recently, Maillet (2002) observed that dietitians with culinary background are leaders in innovations in product development and foodservice, and Jarratt and Mahaffie (2002) recognized the increased marketability of dietitians who enhance their education with culinary skills.

Of the 224 accredited DPDs, very few offer the unique combination of dietetics and culinary arts within a degree program (to date three have been identified). The addition of this track for our department adds a unique marketing dimension that will appeal to many students who have interest in both fields.

III. Implementation

1. Students currently enrolled in the existing program will not be affected by the new track. Those who are currently freshmen will have the option of changing into the new track.
2. Faculty resources are adequate for this track, because the addition to the program will use courses at the IUP Culinary Academy, and no additional courses are being proposed by the Food & Nutrition Department. However, considering current trends in the department (see 4 below), it is anticipated that additional faculty may be necessary at some future date.

3. Other resources are adequate.
4. The number of majors in the department is currently increasing each year. It is anticipated that this trend will continue for the next several years, independent of the proposed new track. The additional route is likely to have a relatively small impact on this trend, but rather afford entering students an alternative option for program completion. We are accommodating the increasing number of majors by increasing class size in upper level major courses, from approximately 25-30 to 30-40 students per section.
5. Fall 2010.

IV. Periodic Assessment

1. The department's DPD is accredited by the Commission on Accreditation of Dietetics Education (CADE), which includes extensive and comprehensive review and approval. Input from current students and program graduates is required by the accrediting agency. Because the proposed track does not change any course requirements, Mary Ann Lusk, MBA, RD, Senior Manager CADE has indicated that the new track will be included within the same accreditation (phone conversation 4/7/08).
2. CADE requires site visits every ten years and five year interim reports.
3. Commission on Accreditation of Dietetics Education of the American Dietetic Association.

V. Course Proposals

No new courses are proposed for this track.

IV. Letters of Support

The support letter from the IUP Culinary Academy is attached.

Indiana University of Pennsylvania

IUP Academy of Culinary Arts
125 South Gilpin Street
Punxsutawney, Pennsylvania 15767

814-938-8400 or 877-645-7910
Fax: 814-938-1155
Internet: www.iup.edu/culinary

February 14, 2008

Dr. Susan Dahlheimer
Department Chair
IUP Dept of Food and Nutrition
Ackerman Hall, Room 14
911 South Drive
Indiana, PA 15705

Dear Dr. Dahlheimer:

The faculty of the Department of Culinary Arts unanimously supports the development of a Culinary Dietetic track.

As the health challenges facing the American people are increasingly focused on food and nutrition related issues, we see significant career opportunities for students who have training in both culinary arts and dietetics; Culinary Dietetics is one of the fastest growing employment segments in the food service industry.

This innovative collaboration between Culinary Arts and the Food and Nutrition Department combines academic preparation in dietetics with extensive hands-on learning in culinary arts. The Culinary Dietetic Track will create teaching and learning opportunities for students and faculty, utilizing resources from both departments to provide student outcomes that are aligned with industry and community needs.

The addition of the Culinary Dietetic Track will enhance recruitment and retention for Culinary Arts and Food and Nutrition. As one of only a handful of universities in the United States to offer a major combining accredited culinary arts and dietetics programs, we will be able to increase recruits of academically talented prospects from a wider geographic area. This new track will also foster greater retention by providing an additional option for culinary students wishing to continue their postsecondary education beyond the sixteen month certificate program.

We are fully supportive of the Culinary Dietetics track and the enhancement this academic option will provide to our students and programs. We look forward to enrolling the first Culinary Dietetic students and the beginning of our partnership.

Sincerely,



Albert Wutsch
Department Chair

