

New
Approved
3/24/92

LSC Use Only
Number: _____
Action: _____
Date: _____

UWUCC Use Only
Number: 97-54
Action: _____
Date: _____

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. Title/Author of Change

Course/Program Title: Dietetics Proposed Curriculum
Suggested 20 Character Course Title: Dietetics
Department: Food and Nutrition
Contact Person: Joanne B. Steiner

II. If a course, is it being Proposed for:

- _____ Course Revision/Approval Only
- _____ Course Revision/Approval and Liberal Studies Approval
- _____ Liberal Studies Approval Only (course previously has been approved by the University Senate)

III. Approvals

<u>Joanne B. Steiner</u> Department Curriculum Committee	<u>Joanne B. Steiner</u> Department Chairperson
<u>Mary Ann Cesana</u> College Curriculum Committee	<u>Harold E. Wingard</u> College Dean *

_____ Director of Liberal Studies (where applicable)	_____ Provost (where applicable)
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*College Dean must consult with Provost before approving curriculum changes. Approval by College Dean indicates that the proposed change is consistent with long range planning documents, that all requests for resources made as part of the proposal can be met, and that the proposal has the support of the university administration.

IV. Timetable

Date Submitted to LSC: _____	Semester to be implemented: _____	Date to be published in Catalog: _____
to UWUCC: _____		

Part II. Description of Curriculum Change
1. Catalog description for the revised program.

Dietetics

The dietetics program meets the didactic academic requirements approved by the American Dietetic Association. Students are prepared for careers in clinical dietetics, dietary food service management in health care facilities, administrative dietetics, and community nutrition. Other exciting career opportunities exist in the areas of technical sales, consumer education, government agencies, health and fitness centers, corporate wellness, and private practice.

Bachelor of Science - Dietetics

Liberal Studies: As outlined in Liberal Studies section with the following specifications: 54-55

- Mathematics: MA217 recommended
- Natural Science: CH101-102
- Social Science: EC101, PC101, SO151
- Liberal Studies electives: BE 101, CO101, or IM101, HE218 or PC310, no courses with FN prefix

Major: Required courses:

	39
FN110 Careers in Food and Nutrition	1sh
FN150 Foods Lecture	3sh
FN151 Foods Laboratory	1sh
FN212 Nutrition	3sh
FN213 Life Cycle Nutrition	3sh
FN355 Nutrition in Disease I	3sh
FN362 Experimental Foods	3sh
FN364 Methods of Teaching	3sh
FN402 Community Nutrition	3sh
FN430 Professional Topics in Food and Nutrition	3sh
FN455 Nutrition in Disease II	3sh
FN458 Advanced Human Nutrition	3sh
FN463 Nutrition Counseling	3sh
FN470 Human Food Consumption Patterns	3sh
FN484 Senior Seminar	1sh

Other Requirements:

Food Service Requirements:	12
HR259 Hospitality Purchasing	3sh
HR313 Food Systems I	4sh
HR356 Human Resources in Hospitality Management	3sh
HR408 Institutions Management	3sh
Additional Sciences:	14
CH255 Biochemistry and Nutrition	3sh
BI105 Cell Biology	4sh
BI155 Human Physiology and Anatomy	4sh
BI232 Fundamentals of Microbiology	3sh

Electives (minimum)

Total Minimum Degree Requirements: 124

2. Summary of Changes

Deletions: See Curriculum Deletion Proposal

Human Ecology Requirements 6 cr.
(SEE HE 218 under additions)

FN 358 Food Service Equipment and Facilities Design 3 cr.

Additions:

BI 105 Cell Biology 4 sh
FN 213 Life Cycle Nutrition* 3 sh
FN 430 Professional Topics in Food and Nutrition* 3 sh
FN 463 Nutrition Counseling 3 sh
FN 470 Human Food Consumption Patterns 3 sh
FN 484 Senior Seminar 1 sh
HR 408 Institutions Management 3 sh

HE 218 Child Development or PC 310 Developmental Psychology as Liberal Studies Elective 3sh

*New courses with proposals attached

Total Credit Requirement includes a minimum of 124 credits with a minimum of 4 credits of free electives. Students could elect to take additional elective classes.

Justifications

The American Dietetic Association surveys the professional competencies that are required for entry-level practice in dietetics. Based on this data, twenty-four knowledge requirements are identified as minimum criteria that must be met by an academic institution in order to be an academically approved program (see attachment 1, p.8).

The Department of Food and Nutrition submitted a self-study (3 volumes, 392 pages; a copy is available for review in 114 Ackerman) of our program to the American Dietetic Association July 1, 1991. From this review process, we identified the need to incorporate the above course requirements into our curriculum in order to meet the twenty four knowledge requirements.

Additional input was sought from IUP dietetics alumni (846 questionnaires sent; 360 returned) about the weaknesses and strengths of their academic preparation, as well as current and future needs of entry-level dietetic practitioners. Exit interviews were also conducted with graduating seniors. These

results were used to support the increased degree requirements. Prior to submission of the proposed curriculum to The American Dietetic Association, the curriculum was evaluated by the IUP dietetics program advisory board.

Attachment 2, pp. 9 - 13 identifies the IUP courses in the proposed curriculum that are necessary to meet the ADA knowledge requirements.

Our self study which included this new curriculum proposal was approved by the American Dietetic Association on December 13, 1991 (attachment 3, pp 14 - 15).

IUP has an excellent reputation for graduating quality dietetic professionals, who upon completion of their post graduate experience are eligible to take the registration examination to become Registered Dietitians. As a program, we must account for the percent of our graduates that pass this examination. Though our passage rate is higher than the national average (71.4 % IUP passing; national average 61.3 % passing), our goal is to strengthen our program. This proposed curriculum is designed to provide a superior academic program to ensure the continued quality of our graduates.

Each course in the proposed program was added to meet one or more of the ADA Knowledge Statements (see attachment 2) The FN faculty believes that the 39 credit major plus the additional requirements of four courses in the Hotel, Restaurant and Institutional Management Department and four natural science courses are necessary so that IUP dietetic graduates are competitive with graduates from other institutions. Approval of this curriculum by the American Dietetic Association is an absolute requirement in order that graduates may be eligible for clinical practice or eligible to take the registration examination.

COURSE	KNOWLEDGE STATEMENT
BI 105 Cell Biology*	1
FN 213 Life Cycle Nutrition	6, 7
FN 430 Professional Topics in Food and Nutrition	21, 22, 23
FN 463 Nutrition Counseling	3, 6, 10, 12, 13, 15, 18, 19, 23
FN 470 Human Food Consumption Patterns	7, 8
FN 484 Senior Seminar	9
HR 408 Institutions Management**	10, 14, 16, 17, 18, 22
HE 218 Child Development or PC 310 Developmental Psychology***	

*BI 105 was recommended by the Biology Department and their faculty who currently instruct our majors in BI 155. Since the curriculum committee for the Biology Department is in the process of revising this course for non-majors, we have met with the faculty and have found that their course meets the needs of our students. A support letter from Dr. Allen Andrew, Chairperson of Biology is attached (pp. 16 - 18).

**HR 408 has been an approved course substitution for dietetics majors by the American Dietetic Association for the past two years. As indicated above, this course contributes substantially to meeting six of the twenty four knowledge requirements. The instructor for the course served as our food service consultant during the self study process and supports this course for inclusion in the curriculum. A letter of support from Dr. Thomas Van Dyke, Chairperson of the Hotel, Restaurant, Institutional Management Department is also attached (p. 19).

***HE 218 or PC 310 does not address a specific knowledge requirement but is essential knowledge in infant, child and adolescent development that precedes an understanding of nutrition during the life cycle. Additionally, either of these courses prepares the student for understanding the stages of learning theories taught in FN 364. A letter of support from Dr. Linda Nelson, Chairperson of Home Economics Education is attached (p. 20).

Table 1 compares the current dietetic curriculum with the proposed dietetic curriculum (pp. 5-6)

Table 2 provides a curriculum sequence for the four academic years required to complete the program (p. 7)

Table 1

CURRENT DIETETICS CURRICULUM		PROPOSED DIETETICS CURRICULUM	
Learning Skills and Knowledge Courses 22 Credits		Learning Skills and Knowledge Courses 22 Credits	
EN 101 College Writing	4	EN 101 College Writing	4
EN 202 Research Writing	3	EN 202 Research Writing	3
EN 121 Introduction to Literature	3	EN 121 Introduction to Literature	3
HI 195 History: The Modern Era	3	HI 195 History: The Modern Era	3
Philo/Rel St _____	3	Philo/Rel St _____	3
Fine Arts _____	3	Fine Arts _____	3
MA 217 Probability and Statistics (Recommended)	3	MA 217 Probability and Statistics (Recommended)	3
Health and Wellness 3 Credits		Health and Wellness 3 Credits	
[HP 140 Health and Wellness I	1.5	[HP 140 Health and Wellness I	1.5
[HP 141 Health and Wellness II	1.5	[HP 141 Health and Wellness II	1.5
OR		OR	
HP 143 Health and Wellness	3	HP 143 Health and Wellness	3
OR		OR	
MS 101 Military Science	2	MS 101 Military Science	2
MS 102 Military Science	2	MS 102 Military Science	2
Social Sciences 9 Credits		Social Sciences 9 Credits	
EC 101 Basic Economics	3	EC 101 Basic Economics	3
PC 101 General Psychology	3	PC 101 General Psychology	3
SO 151 Principles of Sociology	3	SO 151 Principles of Sociology	3
Human Ecology Requirements 6 Credits		Human Ecology Requirements 13^{1/2} Credits	
[HE 218 Child Development OR		HR 259 Hospitality Purchasing	3
[HE 224 Marriage and Family Relations	3	HR 313 Food Systems I	4
OR		HR 356 Human Resources in Hospitality Management	3
[CS 101 Personal and Family Management OR		HR 408 Institutions Management	3
[CS 213 Home Equipment/Consumer Electronics	OR		
[CS 315 Consumer Economics & Family Finance	3		
Liberal Studies 12 Credits		Liberal Studies 12 Credits	
CO 101 Microbased Computer Literacy	3	CO 101 Microbased Computer Literacy	3
L.S. Elective _____	3	[HE 218 Child Development OR	
L.S. Elective _____	3	[PC 310 Developmental Psychology	3
Synthesis Course _____	3	[L.S. Elective <u>(Non-western)</u>	3
		Synthesis Course _____	3
Other Liberal Studies Requirements		Other Liberal Studies Requirements	
Non-Western Culture course _____	_____	Non-Western Culture course _____	_____
Writing Intensive Course (FN 362)	_____	Writing Intensive Course (FN 362)	_____
Writing Intensive Course _____	_____	Writing Intensive Course _____	_____

Table 1 (Continued)

CURRENT DIETETICS CURRICULUM		PROPOSED DIETETICS CURRICULUM	
Natural Sciences		Natural Sciences	
	18 Credits		22 Credits
CH 101	College Chemistry I	4	
CH 102	College Chemistry II	4	
CH 255	Biochemistry and Nutrition	3	
BI 155	Human Physiology and Anatomy	4	
BI 232	Fundamentals of Microbiology	3	
		→	BI 105 Cell Biology 4
		→	BI 155 Human Physiology and Anatomy 4
		→	BI 232 Fundamentals of Microbiology 3
Major Courses		Major Courses	
	39 Credits		39 Credits
FN 110	Careers in Food and Nutrition	1	
FN 150	Foods Lecture	3	
FN 151	Foods Laboratory	1	
FN 212	Nutrition	3	
FN 355	Nutrition in Disease I	3	
FN 362	Experimental Foods	3	
FN 364	Methods of Teaching	3	
FN 402	Community Nutrition	3	
FN 455	Nutrition in Diseases II	3	
FN 458	Advanced Human Nutrition	3	
HR 259	Hospitality Purchasing	3	
HR 313	Food Systems I	4	
HR 356	Human Resources in Hospitality Management	3	
HR 408	Institutions Management	3	
		→	FN 213 Life Cycle Nutrition 3
		→	FN 355 Nutrition in Disease I 3
		→	FN 362 Experimental Foods 3
		→	FN 364 Methods of Teaching 3
		→	FN 402 Community Nutrition 3
		→	FN 430 Professional Topics in Food and Nutrition 3
		→	FN 455 Nutrition in Diseases II 3
		→	FN 458 Advanced Human Nutrition 3
		→	FN 463 Nutrition Counseling 3
		→	FN 470 Human Food Consumption Patterns 3
		→	FN 484 Senior Seminar 1
Electives		Electives	
	15-16 Credits		4 Credits
TOTAL CREDITS FOR GRADUATION (124)		TOTAL CREDITS FOR GRADUATION (124)	

Human Biology

SEQUENCE OF DIETETIC CURRICULUM

First Year

CH 101 College Chemistry I	4	CH 102 College Chemistry II	4
HI 195 History: The Modern Era	3	Fine Arts	3
FN 110 Careers in Food and Nutrition	1	FN 150 Foods Lecture	3
PC 101 General Psychology	3	FN 151 Foods Laboratory	1
SO 151 Principles of Sociology	3	EN 101 College Writing	4
HP 140 Health & Wellness I	1.5	HP 141 Health & Wellness II	1.5

Total Credit Hours 32

Second Year

BI 105 Cell Biology	4	BI 155 Human Physiol & Anatomy	4
HR 259 Hospitality Purchasing	3	FN 212 Nutrition	3
EN 202 Research Writing	3	EN 121 Intro. to Literature	3
CO 101 Micro Computer Literacy	3	MA 217 Probability & Statistics	3
HE 218 Child Development OR		Humanities: Philos/Rel Studies	3
PC 310 Developmental Psychology	3		

Total Credit Hours 32

Third Year

BI 232 Fund. of Microbiology	3	CH 255 Biochemistry & Nutrition	3
FN 355 Nutrition in Disease I	3	FN 455 Nutrition in Disease II	3
FN 364 Methods of Teaching	3	FN 362 Experimental Foods	3
HR 313 Food Systems I	4	HR 356 Human Resources in Hosp	3
FN 213 Life Cycle Nutrition	3	Non-western Cultures Course (LS)	3

Total Credit Hours 31

Fourth Year

FN 458 Advanced Human Nutrition	3	FN 402 Community Nutrition	3
EC 101 Basic Economics	3	FN 463 Nutrition Counseling	3
HR 408 Institutions Management	3	FN 470 Human Food Consumption Patterns	3
FN 430 Professional Topics in Food and Nutrition	3	Synthesis Course	3
FN 484 Senior Seminar	1	Free Electives	4

Total Credit Hours 29

Total Credit Hours for Graduation 124



THE AMERICAN DIETETIC ASSOCIATION KNOWLEDGE AND PERFORMANCE REQUIREMENTS FOR ENTRY-LEVEL DIETITIANS

Individuals interested in becoming Registered Dietitians should expect to study a wide variety of topics focusing on food, nutrition, and management. These areas are supported by the sciences: physical and biological, behavioral and social, and communication. Becoming a dietitian involves a combination of academic preparation culminating in a minimum of a baccalaureate degree and an experience component.

The following list of knowledge requirements are the areas that students will focus on in the academic component of a dietetics program. These requirements may be met through separate courses, combined into one course, or as part of several courses as determined by the college or university sponsoring an ADA-accredited or approved program.

Knowledge Requirements for Entry-Level Dietitians

1. Knows principles of effective oral and written communication and documentation.
2. Knows fundamentals of human relations and group dynamics.
3. Knows techniques of interviewing and counseling.
4. Knows principles of education and effective methods of teaching.
5. Knows use of computers for data processing and information management in dietetics.
6. Knows basic concepts of research methodology and statistical analysis.
7. Knows fundamentals of quality assurance.
8. Knows laws, regulations, and standards affecting dietetic practice.
9. Knows principles of human anatomy and physiology, microbiology, organic chemistry, and biochemistry.
10. Knows principles of behavioral and social sciences.
11. Knows the physiological, biochemical, and behavioral bases for nutrition intervention in health and disease.
12. Knows the influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior.
13. Knows energy and nutrient needs for various stages of the life cycle.
14. Knows principles of food science and techniques of food preparation.
15. Knows nutrient composition of food and appropriate sources of data.
16. Knows principles of menu planning for optimal nutrition of individuals and groups in health and disease.
17. Knows principles of nutrition screening, assessment, planning, intervention, evaluation, and documentation.
18. Knows resources for delivery of nutrition care in community programs.
19. Knows principles of procurement, food production, distribution, and service.
20. Knows fundamentals and techniques of financial management.
21. Knows principles of organization and management.
22. Knows principles and techniques of human resource management.
23. Knows fundamentals of marketing food and nutrition services.
24. Knows fundamentals of the political and legislative process.

For Plan V

KNOWLEDGE REQUIREMENTS FOR ENTRY-LEVEL DIETITIANS:

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Knowledge Requirements	Course Number and Title	Other Experiences
1. Knows principles of human anatomy and physiology, microbiology, and biochemistry.	BI 105 Cell Biology	Not Applicable
	BI 155 Human Physiology and Anatomy	
	BI 232 Fundamentals of Microbiology	
	CH 101 College Chemistry I	
	(Inorganic)	
	CH 102 College Chemistry II	
	(Organic)	
2. Knows scientific principles of human nutrition in health and disease.	CH 255 Biochemistry and Nutrition	Not Applicable
	FN 458 Advanced Human Nutrition	
	FN 212 Nutrition	
	FN 355 Nutrition in Disease I	
3. Knows nutrient composition of food and appropriate sources of data.	FN 455 Nutrition in Disease II	Not Applicable
	FN 458 Advanced Human Nutrition	
	FN 150 Foods Lecture	
	FN 151 Foods Laboratory	
	FN 212 Nutrition	
	FN 355 Nutrition in Disease I	
	FN 455 Nutrition in Disease II	
FN 463 Nutrition Counseling		
4. Knows principles of food science and techniques of food preparation.	FN 150 Foods Lecture	Not Applicable
	FN 151 Foods Laboratory	
	FN 362 Experimental Foods	
	HR 313 Food Systems I	

Knowledge Requirements	Course Number and Title	Other Experiences
5. Knows principles of menu planning for optimal nutrition of individuals and groups in health and disease.	FN 150 Foods Lecture FN 151 Foods Laboratory FN 355 Nutrition in Disease I FN 455 Nutrition in Disease II HR 259 Hospitality Purchasing HR 313 Foods Systems I	Not Applicable
6. Knows principles of behavioral and social sciences.	FN 213 Life Cycle Nutrition** FN 463 Nutrition Counseling SO 151 Principles of Sociology PC 101 General Psychology	Not Applicable
7. Knows the influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior. FN 212 Nutrition	FN 213 Life Cycle Nutrition** FN 402 Community Nutrition FN 470 Human Food Consumption Patterns PC 101 General Psychology SO 151 Principles of Sociology	Not Applicable
8. Knows fundamentals of nutrition care delivery in community programs.	FN 402 Community Nutrition FN 470 Human Food Consumption Patterns	Not Applicable

Knowledge Requirements	Course Number and Title	Other Experiences
9. Knows principles of effective communication and documentation.	EN 101 College Writing	Not
	EN 102 Research Writing	Applicable
	FN 355 Nutrition in Disease I	
	FN 362 Experimental Foods	
	FN 364 Methods of Teaching	
	FN 484 Senior Seminar	
	HR 356 Human Resources in the Hospitality Industry	
10. Knows use of computers for data processing and information management in dietetics.	CO 101 Microbased Computer Literacy	Not
	FN 212 Nutrition	Applicable
	FN 463 Nutrition Counseling	
	HR 259 Hospitality Purchasing	
	HR 408 Institutions Management	
11. Knows basic concepts of research methodology and statistical analysis.	FN 362 Experimental Foods	Not
	FN 458 Advanced Human Nutrition	Applicable
	MA 217 Probability and Statistics	
12. Knows principles of education and effective methods of teaching.	FN 364 Methods of Teaching	Not
	FN 463 Nutrition Counseling	Applicable
13. Knows techniques of interviewing and counseling.	FN 355 Nutrition in Disease I	Not
	FN 463 Nutrition Counseling	Applicable
14. Knows principles of organization and management.	HR 356 Human Resources in the Hospitality Industry	Not
	HR 408 Institutions Management	Applicable

Knowledge Requirements	Course Number and Title	Other Experiences
15. Knows fundamentals of human relations and group dynamics.	FN 364 Methods of Teaching FN 463 Nutrition Counseling HR 356 Human Resources in the Hospitality Industry PC 101 General Psychology SO 151 Principles of Sociology	Not Applicable
16. Knows fundamentals and techniques of financial management.	HR 259 Hospitality Purchasing HR 313 Food Systems I HR 408 Institutions Management EC 101 Basic Economics	Not Applicable
17. Knows principles and techniques of human resource management.	HR 313 Foods Systems I HR 356 Human Resources in the Hospitality Industry HR 408 Institutions Management	Not Applicable
18. Knows fundamentals of quality assurance.	FN 355 Nutrition in Disease I FN 402 Community Nutrition FN 455 Nutrition in Disease II FN 463 Nutrition Counseling HR 259 Hospitality Purchasing HR 313 Food Systems I HR 408 Institutions Management	Not Applicable
19. Knows principles of nutrition assessment, planning, intervention, and evaluation.	FN 355 Nutrition in Disease I FN 402 Community Nutrition FN 455 Nutrition in Disease II FN 463 Nutrition Counseling	Not Applicable

Knowledge Requirements	Course Number and Title	Other Experiences
20. Knows the principles of procurement, food production, distribution, and service.	FN 150 Foods Lecture	Not Applicable
	FN 151 Foods Laboratory	
	HR 259 Hospitality Purchasing	
	HR 313 Food Systems I	
21. Knows the fundamentals of the political and legislative process.	FN 110 Careers in Food and Nutrition	Not Applicable
	FN 402 Community Nutrition	
	FN 430 Professional Topics in Food and Nutrition**	
	HR 259 Hospitality Purchasing	
22. Knows laws, regulations, and standards affecting dietetic practice.	FN 110 Careers in Food and Nutrition	Not Applicable
	FN 402 Community Nutrition	
	FN 430 Professional Topics in Food and Nutrition**	
	HR 259 Hospitality Purchasing	
	HR 313 Food Systems I	
	HR 408 Institutions Management	
23. Knows fundamentals of merchandising and promoting food and nutrition services.	EC 101 Basic Economics	Not Applicable
	FN 402 Community Nutrition	
	FN 430 Professional Topics in Food and Nutrition**	
	FN 463 Nutrition Counseling	
	HR 313 Food Systems I	
24. Knows nutrient needs for various stages of the life cycle.	HR 408 Institutions Management	Not Applicable
	FN 212 Nutrition	
	FN 213 Life Cycle Nutrition	

**New course proposed.



THE AMERICAN DIETETIC ASSOCIATION
216 WEST JACKSON BOULEVARD, SUITE 800
CHICAGO, ILLINOIS 60606-6995
312/899-0040

CERTIFIED

December 13, 1991

Joanne B. Steiner, PhD, RD
Director, Didactic Program in Dietetics
Indiana University of Pennsylvania
Department of Food and Nutrition
114 Ackerman Hall
Indiana, PA 15705

Dear Dr. Steiner:

This letter is to advise you of the action of the Council on Education Division of Education Accreditation/Approval of The American Dietetic Association regarding the Didactic Program in Dietetics at Indiana University of Pennsylvania. During its December 5-6, 1991 meeting, the Division voted to grant Approval to the Program for a period of ten years.

A peer review of the self-study application, however, indicates insufficient information about the following Criterion. An interim report clarifying documentation of this Criterion is requested. Three copies of the report must be submitted postmarked no later than March 1, 1992.

Criterion:

2.2 A current and accurate description of the Program shall be available to students and shall include goals and/or objectives of the Program. The "Handbook for Undergraduate Food and Nutrition Majors" includes the mission statement but does not include goals of the Program. Clarify that this information is included in materials available to students. Draft materials are acceptable.

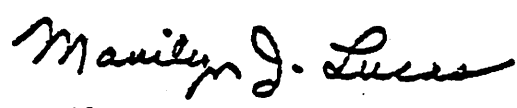
The Program Evaluation Document will be due at the five-year interval of the ten-year approval period. The ADA Department of Education will provide further information and notify the Program approximately one year prior to the submission date in 1996.

Joanne B. Steiner, PhD, RD
December 13, 1991
Page 2 of 2

A new self-study is to be submitted to the COE Division of Education Accreditation/Approval for review in July 2001. If major changes occur in the Program, you must submit the changes in writing to the Division for review. The Division maintains the right to require an interim report or a self-study as a result of these changes.

The Division encourages the Program to continue its efforts in providing quality dietetic education. If you have any questions, please contact the Department of Education of The American Dietetic Association.

Sincerely,



Marilyn J. Lucas, MS, EdS, RD
Chairman
COE Division of Education Accreditation/Approval

MLJ/Im

cc: Dr. Charles Fuget
Dr. Hilda Richards
Dr. Harold Wingard
Division and Review Panel Members

Indiana, Pennsylvania 15705

February 20, 1992

TO: Joanne Steiner, Chair
Food and Nutrition Department

FROM: A.T. Andrew, Chair *Allan Andrew*
Biology Department

RE: Inclusion of Cell Biology for Dietetics Majors

The Biology Department supports the inclusion of BI 105, Cell Biology, as part of your program in Dietetics. We will be able to accommodate the number of students you anticipate will enroll in the course.

1h

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Indiana University of Pennsylvania
Department of Food and Nutrition

Date: February 11, 1992

Subject: Cell Biology

To: Bill Dietrich
Jerry Pickering

From: Joanne B. Steiner, Ph.D., R.D.
Chairperson
Food and Nutrition

First, I want to thank both of you for the time spent with Rita and me reviewing your course proposal. We are very enthusiastic about the approach that you are taking with the nonmajors class. I am enclosing a response in support of that course for your curriculum committee indicating that in our evaluation, the course would be appropriate and desirable for the dietetic major. Additionally, I have sent a memo to Al Andrews for his commitment of your department to the dietetic major. Enclosed is a copy for your records.

Thank you for all of your efforts.

Indiana University of Pennsylvania
Department of Food and Nutrition

Date: February 11, 1992

Subject: BI 105 Cell Biology

To: Biology Curriculum Committee

From: Joanne B. Steiner, Ph.D., R.D.
Chairperson
Food and Nutrition


This memo is in support of the proposed nonmajors cell biology course. Rita Johnson and I have reviewed the course outline. Additionally, we have met with William Dietrich and Jerry Pickering on the potential for this course to meet the needs of dietetic majors in the Food and Nutrition Department. We found the course outline and the suggested application topics and issues to be most appropriate for our majors. We are eager for our students to enroll as we believe that the class would provide a much needed foundation of knowledge that currently is lacking in their academic preparation.

Indiana University of Pennsylvania
Department of Food and Nutrition

Date: February 19, 1992

Subject: Dietetic Curriculum Revisions

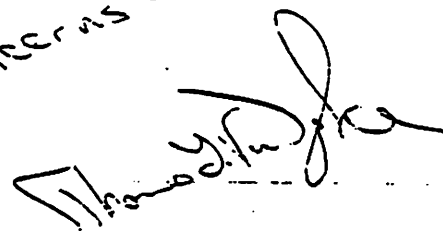
To: Thomas Van Dyke Ph.D.
Chairperson
HRIM

From: Joanne B. Steiner, Ph.D., R.D. 
Chairperson
Food and Nutrition

We are proposing to the Senate curriculum committee that HR 358 Food Service Equipment and Facilities Design be deleted from the dietetic curriculum. We are requesting that it be replaced with HR 408 Institutions Management so that our program will meet approval by the American Dietetic Association. This should create only a minor enrollment change since most dietetic majors have been substituting HR 408 for HR 358 for the past two years. Donna Cauffiel served as your department representative on our self-study and she fully supports this recommendation.

I need a statement from you concerning this curriculum change. I apologize for the short notice but could I have this memo no later than Friday, February 21. Thank you so much.

*I am aware of the change
and have no concerns about
the change*



Indiana University of Pennsylvania
Department of Food and Nutrition

Date: February 18, 1992

Subject: Dietetic Curriculum Revisions

To: Linda Nelson

From: Joanne B. Steiner, Ph.D., R.D. *JBS*
Chairperson
Food and Nutrition

We are proposing to the Senate curriculum committee that the Human Ecology Core be deleted from our curriculum in order to add several new courses so that our program will meet approval by the American Dietetic Association. Instead, we are requesting that HE 218 Child Development or PC 310 Developmental Psychology be required as a designated liberal studies elective.

I need a statement from you concerning this deletion. I apologize for the short notice but could I have this memo no later than Thursday, February 20. Thank you so much.

*The Home Economics
Education Department
has no objection to
this change.
Joanne S. Nelson, Chair
2-19-92*