

approved
3/24/92

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

UWUCC Use Only
Number: 91-56
Action: _____
Date: _____

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. Title/Author of Change

Course/Program Title: FN 430 Professional Topics in Food and Nutrition
Suggested 20 Character Course Title: PROFESSNAL TOPICS IN FN
Department: Food and Nutrition
Contact Person: Rita M. Johnson

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

Jeanne B. Steiner
Department Curriculum Committee

Jeanne B. Steiner
Department Chairperson

Mary Ann Cassa
College Curriculum Committee

Harold C. Wingard
College Dean *

Director of Liberal Studies
(where applicable)

Provost (where applicable)

*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: _____
to UWUCC: _____

Semester to be
implemented: _____

Date to be
published
in Catalog: _____

I. Catalog Description

FN 430	Professional Topics in Food and Nutrition	3 credits
		3 lecture hours
		0 lab hours
		(3c-0l-3sh)

Prerequisites: FN 355, FN 364, HR 356, and PC 101

Topics include: promoting food and nutrition services and programs, career planning and development, ethical challenges to dietitians, quality assurance standards, and impacting on the legislative process.

6. Marketing your professional services
 7. Presenting Yourself
- B. Ethical Challenges to Dietitians and Nutritionists (6 lectures)
1. The code of ethics for dietetic practice
 2. Professional ethics and legal responsibilities
 3. Interpretations of the Omnibus Budget and Reconciliation Act (OBRA) of 1990 and implications for the nutritional care of the nursing home resident
 4. Bioethics and dietetics: issues in feeding the terminally ill
- C. Promoting Food and Nutrition Services in the 1990's (12 lectures)
1. Developing the entrepreneurial spirit
 2. Identifying the target market
 3. Conducting market research
 4. Setting measurable and realistic goals and objectives
 5. Determining major strategies
 6. Developing action plans and assigning responsibility
 7. Establishing a financial reporting system
 8. Measuring and evaluating results
 9. Enlisting organizational commitment
- D. Quality Assurance Standards (6 lectures)
1. The challenge of the Diagnostic Related Groups
 2. Providing quality care within budgetary restraints
 3. Guidelines of the Joint Commission on Accreditation of Healthcare Organizations (JCAHO)
 4. Guidelines of the Omnibus Budget and Reconciliation Act (OBRA)
 5. Development of quality assurance records and forms
- E. Political Action Strategies (9 lectures)
1. How a bill becomes law

2. Communicating with and influencing legislators
3. Current legislative issues: federal and state food and nutrition programs
4. Licensure of dietitians and nutritionists
5. The involvement of professional associations in building coalitions for legislative issues: The American Dietetic Association, The Society for Nutrition Education, The Institute of Food Technologists, The American Home Economics Association, The American Institute of Nutrition

IV. Evaluation Methods

3 exams @ 100 pts each	300 pts
Class presentation	100 pts
Resume/Letter of Application	50 pts
Class participation	50 pts
	500 pts

90 - 100%	- A
80 - 89%	- B
70 - 79%	- C
60 - 69%	- D
0 - 59%	- F

- A. Exams - Exams will consist of a combination of questions that can be scored by the computer. Essay questions may also be included.
- B. Class Presentation - Students will be asked to research various topics (e.g. position papers on ethical issues from health organizations, OBRA regulation interpretation, or case studies of effective food or nutrition marketing) using the professional and scientific literature. As the topics are discussed during lecture students will give short presentations accompanied with a one page handout that students can use for future professional reference.
- C. Class Participation - At five times during the semester students will be asked to work individually or in groups to: provide recommendations for a potential problem faced in dietetic practice, write a letter to a legislator expressing an opinion on a food or nutrition issue, or evaluate a guest speaker.

V. Required Textbook

Helm KK and Rose JC. The Competitive Edge: Marketing Strategies for the Registered Dietitian. The American Dietetic Association, Chicago, IL. 1986

A photocopied packet of readings will also be required.

VI. Special Resource Requirements

Guest speakers will be invited to share their expertise in the areas of: ethics in healthcare, quality assurance measures in nutrition and dietetic services, marketing food and nutrition services, and political action activities.

VII. Bibliography

1. The American Dietetic Association. A New Look at the Profession of Dietetics. The American Dietetic Association. 1985.
2. The American Dietetic Association. Code of Ethics for the Profession of Dietetics. Journal of the American Dietetic Association 1988;88:1592-1596.
3. The American Dietetic Association. Standards of Practice: A practitioner's guide to implementation. The American Dietetic Association. 1986.
4. Anderson SL, Green RA. Dietitians, Depositions, And The Law: Issues In Practice. Dietetic Currents 17(1) 1990.
5. Bixler S. The Professional Image. Putnam Publishing Group, New York, NY. 1984.
6. Brody H, Noel MB. Dietitians' role in decisions to withhold nutrition and hydration. Journal of the American Dietetic Association 1991;91:580-5.
7. Chernoff R, ed. Communicating as Professionals. The American Dietetic Association. Chicago, IL. 1986.
8. Council on Ethical and Judicial Affairs of the American Medical Association. Withholding or Withdrawing Life Prolonging Medical Treatment. Chicago, IL. American Medical Association. 1986.
9. Dalton S. What are the sources and standards of ethical judgement in dietetics? Journal of the American Dietetic Association 1991;91:545-6.
10. Department of Food and Nutrition Student Handbook. Indiana University of Pennsylvania, 1991.
11. Edelstein S, Anderson S. Bioethics and dietetics: Education and attitudes. Journal of the American Dietetic Association 1991;91:546-48.
12. Finn SC, Martin G. The Shifting Balance of Power: A New Decade of Decision Making For Dietitians. Dietetic Currents 18(1) 1991.

13. Intra-Agency Council on Food and Nutrition. Directory of Publicly Funded Food and Nutrition Programs. Commonwealth of Pennsylvania. July, 1989.
14. Kane, MT, Estes, CA, Colton, DA, Eltoft, CS. Role delineation for registered dietitians and entry-level dietetic technicians. The American Dietetic Association, Chicago, IL, 1990.
15. Kenny M. Presenting Yourself. John Wiley & Sons, Inc. New York, NY. 1982.
16. Know Your Legislature. Provided by a service of the Pennsylvania Chamber of Business and Industry, Harrisburg, PA.
17. Marketing and Public Relations Committee. Marketing skills for the 1990s: Practical steps for promoting dietetic professionals. Journal of the American Dietetic Association 1990;90:37-9.
18. McNutt K. Ethics: A Cop or a Counselor? Nutrition Today 1991;Sept/Oct:36-39.
19. Monsen ER, Vanderpool HY, Halsted C, McNutt KW, Sandstead HH. Ethics: responsible scientific conduct. American Journal of Clinical Nutrition 1991;54:1.
20. Position of The American Dietetic Association: Issues in feeding the terminally ill adult. Journal of the American Dietetic Association 1987;87:78-85.
21. Reynolds C. Dimensions in Professional Development. South-Western Publishing, Cincinnati, OH. 1983.
22. Rinke WJ, Finn SC. Winning strategies to excel in dietetics. Journal of the American Dietetic Association 1990;90:935-938.
23. Ross Laboratories, Linking Strategies for Dietitians Networking, Liaison Building, and Mentoring, 1989.
24. Strauss JA, ed. The American Dietetic Association Legislative Newsletter. The American Dietetic Association. Chicago, IL.
25. Vickery CE, Cutunga N. Legends and Legacies-Pacesetters in the Profession of Dietetics. Kendall/Hunt. Dubuque, IA 1990.
26. Wall MG, Wellman NS, Curry KR, Johnson PM. Feeding the terminally ill: Dietitians' attitudes and beliefs. Journal of the American Dietetic Association 1991;91:549-552.
27. Yadrick MM. Are You A Bland Diet(itian)? . Food Management 1990.

Course Analysis Questionnaire

Section A: Details of the Course

- A1. This course fulfills the needs of senior dietetic students in the Department of Food and Nutrition. We are mandated to provide this content by Standards of Education of The American Dietetic Association, the credentialing agency for the Dietetics major. This course content was found to be lacking when a self-study of the curricula was performed for reapproval of the Dietetics major. This course will be taken only by dietetics majors and is not proposed for inclusion in the Liberal Studies course list. Additional justification for this course proposal is provided by the documentation provided by Joanne Steiner to change the Dietetics curriculum.
- A2. This course does not require changes in the content of existing courses. It is a new course designed to discuss issues that have evolved since the last time the Dietetic curricula was last evaluated in 1981.
- A3. This is traditional type of offering by the Department of Food and Nutrition.
- A4. This course has not been offered on a trial basis at IUP.
- A5. This course is not designed as a dual level course.
- A6. This course will not be taken for variable credit.
- A7. Content of this course is required for the Standards of Education of the American Dietetic Association and therefore must be provided in all approved curricula. Most programs meet these requirements through a combination of courses in marketing, international nutrition and other areas. Additionally, the following courses at other institutions offer a departmental approach to the content area.

University of Maryland Eastern Shore, Princess Anne, MD: HUEC 107
Professional Development, 1 credit hour.

Oregon State University: HOEC 400 Professional Issues in Home
Economics, 2 credit hours.

University of Tennessee--Knoxville: H Ec 200, Professional Orientation,
3 credit hours.

Tennessee Tech University, Cookeville, TN: HEC 400 Professional
Integration and Application, 2 credit hours.

A8. The content of this course is mandated by The Standards of Education of The American Dietetic Association. Twenty-four knowledge requirements must be met by all programs which offer a Dietetics major. This course addresses the following knowledge requirements:

18. Knows fundamentals of quality assurance.
21. Knows fundamentals of the political and legislative process.
22. Knows laws, regulations, and standards affecting dietetic practice.
23. Knows fundamentals of merchandising and promoting food and nutrition services.

These knowledge requirements are not solely met by existing courses. Faculty in the Department of Food and Nutrition conducted a course by course analysis to determine that these areas were not receiving adequate discussion. Additionally, several of these issues have become relevant to dietetic practice since the curricula was last reviewed in 1981.

Section B: Interdisciplinary Implications

- B1. This course will be taught by one instructor.
- B2. No additional or corollary courses are needed with this course.
- B3. This course does not duplicate any other course. It is designed in response to the needs of dietetic majors and will specifically address only those issues. Theories and techniques discussed in this course draw on those of other disciplines, but the application is solely towards the dietetic major.
- B4. No seats in this course will be made available to students in the School of Continuing Education.

Section C: Implementation

- C1. The current resources of the Department of Food and Nutrition are adequate for this course.
- C2. None of the resources for this course are funded by a grant.
- C3. This course will be offered once each academic year. It will be taught in the fall semester.
- C4. One section of this course will be offered.
- C5. Each section of this class will accommodate 30 students. This number is not limited by the availability of resources.
- C6. The American Dietetic Association does not recommend enrollment limits or parameters for this course.

- C7. This course will be required in the Dietetics curriculum. Please see the revised curriculum sheet to see how it fits into the recommended sequence.



Curricular Offering/Change Authorization

Please Check One For Each Form

- New Course Addition
- Course Deletion
- Course Number Change
- Course Descriptive Title Change
- Semester Hours Change

List only one entry per form.
Submit this form to College Dean.

Food and Nutrition

Department

- Undergraduate
- Graduate

Please list below the full information requested for the course to be added/dropped or changed.

Action	Dept.	Number	Descriptive Title	Semester Hours	Remarks
Add	FN	430	Professional Topics in Food and Nutrition	3	
Drop					
Change From					
To					

My signature on this form signifies that I, or the approving agency which I chair on the following date approved the inclusion/deletion or changes listed above to the appropriate Master Course File.

- Sign and route as follows
1. Scheduling - White
 2. Chairperson - Canary
 3. College Dean - Pink

James B. Steiner
Chairperson

12-20-91
Date

Harold R. Weyand
Dean of College

1-21-92
Date

Chairperson of Curr. Comm/Grad Council

Date