# Proposal Form For Addition And Revision Of Courses

1. **Proposing College / School:** College of Human Sciences  
   **Department:** Nutrition, Dietetics and Hospitality Management

2. **Course Prefix and Number:** NTRI 3720  
   **3. Effective Term:** Spring 2014

4. **Course Title:** Medical Nutrition Assessment (title proposed)  
   **Abbreviated Title (30 characters or less):** Medical Nutrition Assessment

5. **Requested Action:**
   - [ ] Renumber a Course
   - [ ] Add a Course
   - [ ] Revise a Course
   **Current Course Number:** 3720  
   **Proposed Course Number:** 5010  
   **Type of Revision:** prereq

6. **Course Credit:**
   - **Maximum Hours (Repeatability):** 2  
<table>
<thead>
<tr>
<th>Contact/Group Hours</th>
<th>Scheduled Type</th>
<th>Weekly or Per Term?</th>
<th>Credit Hours</th>
<th>Anticipated Enrollment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2</td>
<td>Lecture</td>
<td>2</td>
<td>50</td>
</tr>
</tbody>
</table>
   **Total Credit Hours:** 2

7. **Grading Type:**
   - [ ] Regular (ABCDF)
   - [ ] Satisfactory/Unsatisfactory (S/U)
   - [ ] Audit

8. **Prerequisites/Corequisites:**
   - **P:** Overall gapped GPA 2.9 and a minimum grade of C in BCHE 3180.  
   - **C:** NTRI 3760

9. **Restrictions:**
   - List specific restriction in space above.
   - [ ] College  
   - [x] Major  
   - [ ] Standing  
   - [ ] Degree

10. **Course Description:**
    (20 Words or Less; exactly as it should appear in the Bulletin)
    LEC. 2. Techniques for the evaluation of nutritional status including anthropometric, biochemical, physical, and selected dietary assessments.

11. **May Count Either:**
    - [ ] Program Type  
    - [ ] Program Title  
    - (Indicate if this particular course cannot be counted for credit in addition to another)

12. **Affected Program(s):**
    (Respond "N/A" if not included in any program; attach memorandum if more space is required)
    - **Program Type:** Major
    - **Program Title:** BS in Dietetics
    - **Requirement or Elective?:** Required

13. **Overlapping or Duplication of Other Units' Offerings:**
    (If course is included in any other degree program, is used as an elective frequency by other unit(s), or is in an area similar to that covered by another college/school, attach correspondence with relevant unit)
    - [ ] Applicable
    - [x] Not Applicable
14. Justification:

Background on need for GPA and grade requirements
Dietitians are trained to work with patients or clients needing dietary modification to treat underlying health/dietary problems, and most commonly work in hospitals, health clinics, dialysis centers, genetic centers, and rehabilitation centers, among other health care facilities. Individuals must be Registered Dietitians (RD) to work with patients or clients who have health problems.

To become a RD, individuals not only have to have a Bachelor’s degree and a Verification Statement which documents the successful completion of all the academic requirements from an accredited Didactic Program in Dietetics (DPD), but also must complete a Supervised Practice Program, most commonly referred to as a Dietetic Internship, and must successfully pass a national RD examination.

Dietetics programs, including Auburn’s DPD, are accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), a branch of the Academy of Nutrition and Dietetics.

Dilemma - #1. Demand versus Supply
There are several hundred Didactic Programs in Dietetics across the United States. In 2011, 4,238 dietetics students applied for 2,383 available dietetic internships (supervised practice positions). Only 52% of the students obtained a position.

In 2012, the situation worsened; 4,585 dietetics students applied for 2,493 available dietetic internships (supervised practice positions). Only 50% of the students obtained a position. As the number of students not obtaining positions grows each year, the number of applicants is also rising since "unmatched" students continue to reapply in subsequent years along with the growing number of new DPD graduates.

The number of students majoring in dietetics is continuing to grow as the national demand for Dietitians increases. (According to the Bureau of Labor Statistics, the employment demand for Registered Dietitians and nutritionists is expected to increase by 20% from 2010 to 2020, faster than the average for all other occupations - U.S. Department of Labor, Occupational Outlook Handbook, 2012-13. Dietitians and Nutritionists. http://www.bls.gov/ooh/healthcare/dietitians-and-nutritionists.htm (visited 10/24/2012)).

Dilemma - #2. Increased Admission and Selection Criteria
While supervised practice programs have traditionally admitted students with grade point averages as low as about 2.8, most programs are now requiring that students have at least a 3.0. Perhaps more relevant is the fact that the grade point averages of most students admitted into these programs is getting higher, now typically closer to a 3.4. (Source: 2012-2013 Applicant Guide to Supervised Practice, published by Academy of Nutrition and Dietetics, with over 900 pages of information on over 250 supervised practice programs). Moreover, as reported at a meeting (Nov. 2012) at ACEND headquarters in Chicago, IL, back in 2010 the likelihood of obtaining an internship for DPD students with grade point averages of less than 3.0 was 15%; it is considerably lower now with the increased competition for the limited positions.

Dilemma - #3. Increased Educational Preparation Required to become an RD
The 2012 "Visioning Report" by the Academy of Nutrition and Dietetics has recommended the following: "Elevate the educational preparation for the future entry-level RD to a minimum of a graduate degree from an ACEND-accredited program."
With the implementation of this recommendation, students who wish to become Registered Dietitians will need to have a grade point average that meets admission requirements of Graduate Programs in nutrition across the United States.

Justification for Grade Point Average and Grade-based Pre-requisites for Selected Dietetics Courses
1. Students will be more competitive for placement in supervised practice programs needed to become an RD.

2. Students will be more competitive for attaining admission into a graduate program which in the near future will be required to become an RD.

3. Maintenance of Program Accreditation - for Auburn’s DPD program to remain accredited by ACEND, over 80% of graduates upon completing the supervised practice program must pass the national RD examination on the first attempt. Higher academic requirements may in part help to maintain required first time RD exam passage rates.

4. ACEND Standard 20 for DPD programs mandates "students with minimal chances of success in the program should be counseled into appropriate career paths." The Department of Nutrition, Dietetics, and Hospitality Management has a new option "Nutrition and Wellness" which provides a major for students who are interested in working in the area of health and wellness; this new option gives the students the breadth of courses needed to gain required expertise to work in a wider range of settings and meet the need for the growing number of jobs in community-based programs. It also helps to re-direct students who would not be competitive for supervised practice program placement into a major where they may be more successful.

There are no grade point average requirements or specific course grade requirements for the Nutrition and Wellness curriculum. Thus, students who do not have the grade and/or grade point average requirements for the dietetics program may chose the Nutrition and Wellness option or they may re-take courses to meet the requirements for the dietetics option.

These changes will not affect other majors or options; this course is going to become an elective in the nutrition science curriculum.

Change in Course Name and Numbering - Content and assignments have been added to the course requiring a greater level of critical thinking skills as well as the ability to apply the information. The numbering and name have been changed to better reflect the course content.

(Include a concise, yet adequate rationale for the addition/revision of the course, citing accreditation, assessments (faculty, graduate, and/or external) where applicable)

15. Resources:

| Not applicable |

(indicate whether existing resources such as library materials, classroom/laboratory space, and faculty appointments are adequate to support the proposed addition/revision; if additional resources are required, indicate how such needs will be met, referencing the appropriate level of authorization – i.e.: Dean – where necessary; if no additional resources or shifting of resources will be necessary, respond "Not Applicable")

16. Student Learning Outcomes:

| Students will be able to identify nutritional assessment criteria used for patient evaluation and documentation in the medical record |
| Students will be able to conduct anthropometric assessments, evaluate anthropometric data, and make the appropriate nutritional recommendations |
| Students will be able to assess biochemical laboratory values and make the appropriate nutritional recommendations |
| Students will be able to assess the energy needs of simulated patients |
| Students will be able to evaluate enteral nutrition support orders and the |
appropriateness of commercially available enteral nutritional products for nutrition support
Students will be able to appropriately calculate and evaluate parenteral nutrition support orders
Students will be able to identify physical characteristics associated with nutritional deficiencies

(State in measurable terms (reflective of course level) what students should be able to do when they have completed this course)

17. Course Content Outline:

<table>
<thead>
<tr>
<th>Week Number(s)</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 and 2</td>
<td>Biochemical and physical assessment of protein status</td>
</tr>
<tr>
<td>3 and 4</td>
<td>Biochemical assessment of organ function, hydration status, and immunocompetance</td>
</tr>
<tr>
<td>5 and 6</td>
<td>Enteral nutrition assessment</td>
</tr>
<tr>
<td>7 and 8</td>
<td>Anthropometric assessment</td>
</tr>
<tr>
<td>9</td>
<td>Examination One</td>
</tr>
<tr>
<td>10 and 11</td>
<td>Energy expenditure assessment</td>
</tr>
<tr>
<td>12 and 13</td>
<td>Parenteral nutrition assessment</td>
</tr>
<tr>
<td>14 and 15</td>
<td>Biochemical and physical assessment of vitamin and mineral status</td>
</tr>
<tr>
<td>16</td>
<td>Examination Two</td>
</tr>
</tbody>
</table>

(Provide a comprehensive, week-by-week breakdown of course content, including assignment due dates)

18. Assignments / Projects:

Case Studies - four case studies each worth 25 points will be assigned.
The case studies will require the student to perform enteral nutrition assessments, anthropometric assessments, energy expenditure assessments and parenteral nutrition assessments.
Case study answers should be neatly written (or typed) showing all math calculations (if required) with all pages stapled together when submitted.
Late case studies submitted without an approved university excuse will be penalized 2 points off for each day late.

Examinations - two exams will be given with each exam worth 100 points for a total of 200 points.
Exams will be a combination of multiple choice, short answer, matching, and fill in the blank.

(List all quizzes, projects, reports, activities and other components of the course grade -- including a brief description of each assignment that clarifies its contribution to the course's learning objectives)

19. Rubric and Grading Scale:

<table>
<thead>
<tr>
<th>Total course points 300 (200 from tests and 100 from 4 case studies)</th>
</tr>
</thead>
<tbody>
<tr>
<td>90 - 100.0% (270 - 300 points) A</td>
</tr>
<tr>
<td>80 - 89.9% (240 - 269.9 points) B</td>
</tr>
<tr>
<td>70 - 79.9% (210 - 239.9 points) C</td>
</tr>
<tr>
<td>60 - 69.9% (180 - 209.9 points) D</td>
</tr>
<tr>
<td>&lt; 59.9% (&lt; 180 points) F</td>
</tr>
</tbody>
</table>

(List all components of the course grade -- including attendance and/or participation if relevant -- with point totals for each; indicate point totals and ranges or percentages for grading scale; for S/U grading, detail performance expectations for a passing grade)

20. Justification for Graduate Credit: NTRI 6010 and NTRI 6016 will be proposed in the near future

(Include a brief statement explaining how the course meets graduate educational standards (i.e.: rigorous standards for evaluation, development of critical thinking and analytical skills, etc.))

(Included below are standard statements regarding course policies. If necessary, a statement may be altered to reflect the academic policies of individual faculty members and/or the academic unit or department, provided that there is no conflict with the Student Policy eHandbook, Faculty Handbook, or any existing university policy.)

POLICY STATEMENTS

Attendance: Although attendance is not required, students are expected to attend all classes, and will be held responsible for any content covered in the event of an absence.
Excused Absences: Students are granted excused absences from class for the following reasons: illness of the student or serious illness of a member of the student's immediate family, the death of a member of the student's immediate family, trips for student organizations sponsored by an academic unit, trips for university classes, trips for participation in intercollegiate athletic events, subpoena for a court appearance, and religious holidays. Students who wish to have an excused absence from class for any other reason must contact the instructor in advance of the absence to request permission. The instructor will weigh the merits of the request, and render a decision. When feasible, the student must notify the instructor prior to the occurrence of any excused absences, but in no case shall such notification occur more than one week after the absence. Appropriate documentation for all excused absences is required. Please consult the Student Policy eHandbook for more information on excused absences.

Make-Up Policy: Arrangement to make up a missed major examination (e.g., hour exams, mid-term exams) due to properly authorized excused absences must be initiated by the student within one week of the end of the period of the excused absence(s). Except in unusual circumstances, such as the continued absence of the student or the advent of university holidays, a make-up exam will take place within two weeks of the date that the student initiates arrangements for it. Except in extraordinary circumstances, no make-up exams will be arranged during the last three days before the final exam period begins.

Academic Honesty Policy: All portions of the Auburn University student academic honesty code (Title XI) found in the Student Policy eHandbook will apply to university courses. All academic honesty violations or alleged violations of the SGA Code of Laws will be reported to the Office of the Provost, which will then refer the case to the Academic Honesty Committee.

Disability Accommodations: Students who need accommodations are asked to electronically submit their approved accommodations through AU Access and to arrange a meeting during office hours the first week of classes, or as soon as possible if accommodations are needed immediately. If you have a conflict with my office hours, an alternate time can be arranged. To set up this meeting, please contact me by e-mail. If you have not established accommodations through the Office of Accessibility, but need accommodations, make an appointment with the Office of Accessibility, 1228 Haley Center, 844-2099 (V/TDD).
Approvals

Department Chair / Head

College / School Curriculum Committee

College / School Dean

Dean of the Graduate School (for Graduate Courses)

Assoc. Provost for Undergraduate Studies (for Undergraduate Courses)

Contact Person: Sareen S. Gropper
E-Mail Address: groppss@auburn.edu

Telephone: 4-3271
Fax: 4-3268
Medical Nutrition Assessment
Spring 2014

Course Information
Course: NTRI 50XX (proposed 5010) Old Course #3720
Course Title: Medical Nutrition Assessment
Location and Time: TBA

Credit Hours: 2
Prerequisites: Overall gapped GPA 2.9 and a minimum grade of C in BCHE 3180.

Co-requisite: NTRI 3760

Instructor: Sareen S. Gropper, Ph.D., R.D., L.D.
Professor
Office: 101E Poultry Science Building
Phone: 334-844-3271
e-mail: groppss@auburn.edu
Office hours: Tuesday, Wed., and Thursday 11-noon or by appointment

Bulletin Course Description (current)
Identification and comparison of techniques for evaluating nutritional status including anthropometric and biochemical assessments. Assessments of enteral and parental nutrition orders.

Bulletin Course Description (revised)
Techniques for the evaluation of nutritional status including anthropometric, biochemical, physical, and selected dietary assessments.

I. Course Textbooks (required) and Materials
C. Lecture Outlines downloaded from Canvas

II. Course Objectives
A. Students will be able to identify nutritional assessment criteria used for patient evaluation and documentation in the medical record
B. Students will be able to assess biochemical laboratory values and make the appropriate nutritional recommendations
C. Students will be able to conduct anthropometric assessments, evaluate anthropometric data, and make the appropriate nutritional recommendations
D. Students will be able to assess the energy needs of simulated patients
E. Students will be able to evaluate enteral nutrition support orders and the appropriateness of commercially available enteral nutritional products for nutrition support
F. Students will be able to appropriately evaluate parenteral nutrition orders and the appropriateness of the parenteral orders for nutrition support
G. Students will be able to identify physical characteristics associated with nutritional deficiencies

III. Academic Honesty
Academic dishonesty is an offense that will be reported to the Academic Honesty Committee. All portions of the Auburn University Honesty code found in the Tiger Cub apply in this class.

IV. Course Outline (tentative)

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V. Course Assignments and Grading
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B. Examinations - two exams will be given with each exam worth 100 points. Exams will be a combination of multiple choice, short answer, matching, fill in the blank.
C. Course Grading Scale

Total course points 300

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<td>D</td>
</tr>
<tr>
<td>≤ 59.9%</td>
<td>(&lt; 180 points)</td>
<td>F</td>
</tr>
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</table>

VI. Class Attendance and Make-up Policies

Students are responsible for all work covered in class whether they are present or not. Students missing case studies or examinations must have an official University excuse for the absence in order to be eligible for make-up work. The format of make-up examinations may differ from the original format.

Arrangement to make up a missed major exam (e.g. hour exams, mid-term exams) due to properly authorized excused absences must be initiated by the student within one week of the period of the excused absence(s). Except in unusual circumstances, such as the continued absence of the student or the advent of university holidays, a make-up exam will take place within two weeks of the date that the student initiates arrangements for it.

The student is expected to submit all assigned work at the class period designated by the instructor. Students with an approved excuse who have not turned in an assignment and not contacted the instructor within one week after the scheduled lab due date will receive a zero for that assignment.

VII. Special Accommodations for Students with Disabilities

Students who need special accommodations are asked to electronically submit their approved accommodations through AU Access and to arrange a meeting during office hours the first week of classes or as soon as possible if accommodations are needed immediately. If you have a conflict with my office hours, an alternate time can be arranged. If you have not established accommodations through the Office of Accessibility, but need accommodations, make an appointment with the Office of Accessibility, 1244 Haley Center, 844-2096 (V/TT). Accommodations for examinations should be discussed with the instructor at least one week prior to the scheduled examination. Examination accommodations should be arranged at least one week in advance.

“Auburn University is committed to providing a working and academic environment free from discrimination and harassment and to fostering a nurturing and vibrant community founded upon the fundamental dignity and worth of all its members.”