### 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 5910  
   **Effective Term:** Fall 2013

4. **Course Title:** Clinical Practicum in Dietetics  
   **Abbreviated Title (30 characters or less):** Dietetics Practicum

5. **Requested Action:**  
   - [ ] Renumber a Course  
   - [ ] Add a Course  
   - [ ] Revise a Course

6. **Course Credit:**  
<table>
<thead>
<tr>
<th>Contact/Group</th>
<th>Scheduled Type</th>
<th>Weekly or Per Term?</th>
<th>Credit Hours</th>
<th>Anticipated Enrollment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hours</td>
<td>(e.g.: Lab, Lecture, Practicum, Directed Study)</td>
<td>1</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Maximum Hours</td>
<td>Practicum</td>
<td></td>
<td>Total Credit Hours</td>
<td>1</td>
</tr>
<tr>
<td>(Repeatability):</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

8. **Prerequisites/Corequisites:**  
   Use "P:" to indicate a prerequisite, "C:" to indicate a corequisite, and "P/C:" to indicate a prerequisite with concurrency.
   
   C: NTRI 5010, or 5020, or 5030

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)
    Application of the practice of dietetics in a clinical or community setting.

11. **May Count Either:**  
    (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)

<table>
<thead>
<tr>
<th>Program Type</th>
<th>Program Title</th>
<th>Requirement or Elective?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Major</td>
<td>BS in Dietetics</td>
<td>Required</td>
</tr>
</tbody>
</table>

13. **Overlapping or Duplication of Other Units' Offerings:**  
    (If course is included in any other degree program, is used as an elective frequently by other unit(s), or is in an area similar to that covered by another college/school, attach correspondence with relevant unit)
   - [ ] Applicable  
   - [ ] Not Applicable
14. Justification:
The Accrediting Council for Nutrition and Dietetics mandates that students achieve various competencies. Several of the new required competencies can only be met if the students in the dietetics curriculum spend time in a dietetics practice setting under the direction of a Registered Dietitian. This addition of this class to the curriculum will enable the program to meet this mandate and maintain compliance with these new accreditation standards.

(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:
Upon completion of the course, the student should be able to:
1. Describe a dietitian’s day-to-day responsibilities and interactions with other health professionals.
2. Interpret clients’ records and assess their nutritional status.
3. Demonstrate client-centered counseling techniques.
4. Design appropriate nutrition care plans, curriculum or nutrition education materials for clients.

(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:
Weeks 1 - 15. Students are required to set up a schedule with the preceptor such that s/he is working at least 3 hours per week at the practice site under the direction of the dietitian. The weekly schedule will vary depending on the practice site and the preceptor’s schedule but at all times students will be working on designated assignments and/or projects.

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

18. Assignments / Projects:
1. Personal log of experience: Keep a written log of the hours worked. For each day, document the number of patient phone calls made with any noteworthy diagnoses, the number of interactions with other health professionals, the number of counseling sessions observed, as well as a brief statement on nutritional status, intervention or progress and further intervention with follow-ups. 30 points
2. Nutrition care plans and counseling sessions: Develop 2 nutrition care plans and conduct 2 follow-up counseling sessions with two separate patients (with dietitian observing) and follow at least one patient through two consecutive appointments to monitor progress. Each session will be worth 15 points for a total of 30 points
3. Educational tool: Design nutrition education materials or a curriculum that would be usable in the future by the practicing dietitian. 40 points

(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:
S - must earn greater than 80 points
U - less than or equal to 80 points

(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:

(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.))
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, death of a member of the student's immediate family, trips for student organizations sponsored by an academic unit, trips for university causes, 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 XII) 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/TT).
Approvals

Department Chair/Head

Thoma M. Platt

College/School Curriculum Committee

Susan Hubbard

College/School Dean

Dean of the Graduate School (for Graduate Courses)

Assoc. Provost for Undergraduate Studies (for Undergraduate Courses)

Date

2/18/13
3/7/13

Contact Person: Sareen S. Gropper
E-Mail Address: groppss@aubum.edu
Telephone: 4-3271
Fax: 4-3268
NTRI 5910 Clinical Practicum in Dietetics

BULLETIN DESCRIPTION: Application of the practice of dietetics in a clinical or community setting.

CREDIT HOURS: 1

INSTRUCTOR: TBA

CONTACT INFORMATION: TBA

CLOCK HOURS: Students must attend 3 clock hours per week of supervised practice

CO-REQUISITES: NTRI 5010, NTRI 5020 or NTRI 5030

COURSE OBJECTIVES
Upon completion of the course, the student should be able to:
1. Describe a dietitian’s day-to-day responsibilities and interactions with other health professionals.
2. Interpret clients’ records and assess their nutritional status.
3. Demonstrate client-centered counseling techniques.
4. Design appropriate nutrition care plans, curriculum and/or nutrition education materials for clients.

OUTLINE OF CONTENT
Weeks 1 - 15 Students are required to set up a schedule with the preceptor such that s/he is working at least 3 hours per week at the practice site under the direction of the dietitian. The weekly schedule will vary depending on the practice site and the preceptor’s schedule but at all times students will be working on designated assignments and/or projects.

TEACHING METHODS AND LEARNING EXPERIENCES
Experiential – students will have hands on experiences with a practicing dietitian.

STUDENT EVALUATION
Grading rubrics will include accuracy, clarity, depth, and significance for the written and oral assignments.

COURSE ASSIGNMENTS (total 100 points)
1. Personal log of experience: Keep a written log of the hours worked. For each day, document the number of patient phone calls made with any noteworthy diagnoses, the number of interactions with other health professionals, the number of counseling sessions observed, as well as a brief statement on nutritional status, intervention or progress and further intervention with follow-ups. 30 points
2. Nutrition care plans and counseling sessions: Develop 2 nutrition care plans and conduct 2 follow-up counseling sessions with two separate patients (with dietitian observing) and follow at least one patient through two consecutive appointments to monitor progress. Each session will be worth 15 points for a total of 30 points.
3. Educational tool: Design nutrition education materials or a curriculum that would be usable in the future by the practicing dietitian. 40 points
COURSE GRADING SCALE
90 - 100% A
80 - 89.9 B
70 - 79.9 C
60 - 69.9 D
< 59.9 F

ACADEMIC HONESTY
All portions of the Auburn University Honesty code apply in this class.

SPECIAL ACCOMMODATIONS FOR STUDENTS WITH DISABILITIES
Students who need special accommodations should follow university approved procedures. Students needing an Accommodation Memo should contact the Program for Students with Disabilities, located in 1244 Haley Center, or phone 334-844-2096.

"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."