# Proposal Form For Addition And Revision Of Courses

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

**2. Course Prefix and Number:** NTRI 2070  
**3. Effective Term:** F 2014

**4. Course Title:** Careers in Nutrition, Dietsetics and Wellness  
**Abbreviated Title (30 characters or less):** Careers in Nutrition

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

**6. Course Credit:**  
<table>
<thead>
<tr>
<th>Contact/Group Hours</th>
<th>Scheduled Type (e.g.: Lab, Lecture, Practicum, Directed Study)</th>
<th>Weekly or Per Term?</th>
<th>Credit Hours</th>
<th>Anticipated Enrollment</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Lecture</td>
<td>Weekly</td>
<td>1</td>
<td>95</td>
</tr>
</tbody>
</table>

**Total Credit Hours:**

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

**8. Prerequisites/Corequisites:**  

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

**10. Course Description:**  
(20 Words or Less; exactly as it should appear in the Bulletin)  
Overview of professional roles and responsibilities in nutrition, dietsetics, and wellness with emphasis on careers, professional development and conduct.

**11. May Count Either:**  
- [ ] Program Type  
- [ ] Program Title  
- [ ] Requirement or Elective?

**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 Nutrition/Dietetics</td>
<td>Required</td>
</tr>
<tr>
<td>Majors</td>
<td>BS Nutrition Science and Nutrition/Wellness</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:

Change in course title for NTRI 2070 Intro to Dietetics and Nutrition to Careers in Nutrition, Dietetics, and Wellness. The department added the Nutrition/Wellness option this past year and we are proposing this change to ensure that the course accurately reflects all three options and makes it clear that this is a professional career exploration course.

(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:

Course Objectives:
The student will be able to:
1. Recognize the characteristics of a profession and a professional.
2. Define terms used to identify and distinguish between dietetics, nutrition and wellness professionals.
3. List educational and professional routes for dietetics, nutrition and wellness.
4. Identify areas of practice and specialty in dietetics, nutrition and wellness.
5. Identify members of the healthcare team and explain their respective functions.
6. Recognize appropriate ethical behavior as defined by organizational codes of ethics.
7. Describe the role of a professional organization in the practice of a profession.
8. Discuss trends in healthcare, dietetics, nutrition, and wellness.
9. Demonstrate knowledge of research methodology and interpretation of research literature.
10. Evaluate published nutrition-related information and use professional literature to make ethical evidence-based practice decisions.
11. Prepare the basic components of a resume and educational/career portfolio in electronic form.

NTRI 2070 includes the following ACEND Core Knowledge for the RD:
1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice
1.1 The curriculum must reflect the basis of the dietetics profession and must include research methodology, interpretation of research literature, and integration of research principles into evidence-based practice.
- Students must be able to demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical evidence based decisions.
- Students must be able to use current information technologies to locate and apply evidence based guidelines and protocols
2. Professional Practice Expectations:
Beliefs, values, attitudes, behaviors for the professional dietitian level of practice
2.3 The curriculum must include opportunities to understand governance of dietetics practice, such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics, and interdisciplinary relationships in various practice settings
- Students must be able to identify and describe the roles of others with whom the registered dietitian collaborates in the delivery of food and nutrition services

17. Course Content Outline:

TENTATIVE CLASS SCHEDULE
Date: Topic: Readings: Assignments:
Jan. 13 Orientation to course and expectations Syllabus
Jan. 20 No Class- MLK Holiday
Guest: Dr. Marinic
Feb. 3 ePortfolio Chapter 4 of “The Profession of Dietetics” #7, 8, pg 99
Feb. 10 ePortfolio Guest Speaker
Feb. 17 Areas of practice and essential skills for success in Nutritional Sciences and Wellness. Guests: Drs. Huggins and Zizza
Feb. 24 Professional Organizations Chapter 8
Mar. 3 Using the Library, Guest: Toni Carter
Mar. 10 No Class- Spring Break
Mar. 17 Graduate and Professional School Education. Guests: Drs. Jeganathan and Mathews
Mar. 24 Road to Diabetes Educator
Guest: Suzanne Laws, RD
Mar. 31 Careers in Extension
April 7 “The Team Approach” Chapter 3 of “The Profession of Dietetics” #2, pg. 75
Apr. 14 “Crossing the Bridge: From Student to Professional” Chapter 10 of “The Profession of Dietetics”
Apr. 21
HAVE A SAFE AND PRODUCTIVE SUMMER!

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

18. Assignments / Projects:

<table>
<thead>
<tr>
<th>Student Evaluation: Assignments</th>
<th>Date</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assessment (Assignments/Exams)</td>
<td>February 24, 2014</td>
<td>30</td>
</tr>
<tr>
<td>Assignment #1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assignment #2</td>
<td>March 3, 2014</td>
<td>30</td>
</tr>
<tr>
<td>ePortfolio Project</td>
<td>April 17, 2014</td>
<td>100</td>
</tr>
<tr>
<td>Attendance</td>
<td></td>
<td>140</td>
</tr>
<tr>
<td>Total Points</td>
<td></td>
<td>300</td>
</tr>
</tbody>
</table>

(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>Grading Scale:</th>
<th>Points</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percent</td>
<td></td>
<td></td>
</tr>
<tr>
<td>90-100</td>
<td>270-300</td>
<td>A</td>
</tr>
<tr>
<td>80-89.9</td>
<td>240-269</td>
<td>B</td>
</tr>
<tr>
<td>70-79.9</td>
<td>210-239</td>
<td>C</td>
</tr>
<tr>
<td>60-69.9</td>
<td>180-209</td>
<td>D</td>
</tr>
<tr>
<td>&lt; 59.9</td>
<td>&lt; 179</td>
<td>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:

(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 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, 844-2096 (V/TT).
NTRI 2070 Introduction to Nutrition and Dietetics
Proposed course title: (Careers in Nutrition, Dietetics and Wellness)
Spring 2014

Course Description: Overview of professional roles and responsibilities in dietetics and nutrition with emphasis on professional development and conduct. Spring. Departmental approval.

Proposed course description: Overview of professional roles and responsibilities in nutrition, dietetics, and wellness with emphasis on careers, professional development and conduct.

Credit Hours: 1
Prerequisites: NTRI 2000/2003/2007

Instructor: Onikia Brown, PhD, RD
Office: 102A Poultry Science Bldg
Phone: 844-3161
Email: onbrown@auburn.edu
Office Hours: By appointment only

Class Schedule: Mondays, 4:00-4:50PM
Classroom: Spidle 144

Course Materials:
Readings from books, journals, trade magazines and other sources may be assigned throughout the course. In addition to textbook reading assignments specified within the class schedule, other chapters may be assigned during the semester. These readings are equally as important.

Required Texts:
- The Profession of Dietetics: A Team Approach by June R. Payne-Palacio and Deborah D. Canter.
- Creating your Career Portfolio, 3rd edition by Anna Graf Williams

Course Objectives:
The student will be able to:
1. Recognize the characteristics of a profession and a professional.
2. Define terms used to identify and distinguish between dietetics, nutrition and wellness professionals.
3. List educational and professional routes for dietetics, nutrition and wellness.
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7. Describe the role of a professional organization in the practice of a profession.
8. Discuss trends in healthcare, dietetics, nutrition, and wellness.
9. Demonstrate knowledge of research methodology and interpretation of research literature.
10. Evaluate published nutrition-related information and use professional literature to make ethical evidence-based practice decisions.
11. Prepare the basic components of a resume and educational/career portfolio in electronic form.
Teaching Methods:
The course will be primarily lecture with learning applications provided through individual and group assignments. Students are encouraged to ask questions during class, seek clarification as needed, and to participate in class discussion.

Student Evaluation: Assignments

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CLASS POLICIES:

Class Participation and Attendance Policies
Preparation for class and participation in discussions are expected. This means both reading the chapters and completing all required assignments before the class in which they are due. Students being disruptive will be asked to leave class. Students who must leave class early should inform the professor in advance. **Cell phones are to be turned off and cannot be used during class, this includes using your cell phone to send or receive text messages. Laptop computers, and/tablets are also not permitted. Cell phone, tablet, and laptop usage is prohibited during class, unless needed for medical reasons; discuss this with the professor prior to use.** Please do not use them in class. The professor of record does reserve the right to lower your final grade for the use of either a cellphone, computer, or tablet in class.

If you enter class late, do not be disruptive but take the first seat available and speak with the professor afterward. If you have an emergency or are expecting a phone call, speak with the professor before the start of class. Remove headphones and earpieces prior to entering class and do not use them during lectures unless needed for hearing aids; discuss this with the instructor prior to use. Class participation and alertness is expected.

LATE WORK
All assignments are due by 5PM on the date they are due, unless otherwise noted. **LATE ASSIGNMENTS WILL NOT BE ACCEPTED.** There will be no make-up assignments or extra credit points.

Guest Speakers:
We will have guest speakers, as always, I expect students to be on time. If you are running late for class on a day that we do have a guest speaker, **DO NOT COME IN.** Please wait until we take a break and then you may enter the classroom. Please remember that when we do have a guest speaker that you, the students, are not just representing yourselves, you are also representing the program, the College of Human Sciences and Auburn
University, please act accordingly.

Absence Policy
Class attendance is a vital part of your overall success in this class and as such, attendance will be taken daily. Every student will be allowed 1 unexcused absence over the course of the semester without penalty. Each additional unexcused absence will result in a decrease of 10 points from your final grade. Please reference your student handbook (http://www.auburn.edu/student_info/student_policies/) for University approved absences. In addition, written excuses must be presented to Dr. Brown either in person or by email, no more than 3 working days after absence. You will be marked absent for sleeping during class.

Accommodations
Accommodations
Students who need special accommodations in class, as provided by the American Disabilities Act, should follow university-approved procedures. If you need assistance, make an appointment with the Office of Accessibility, 1228 Haley Center, 334-844-2096.

Academic Honesty
All portions of the Academic Honesty code as found on the website https://fp.auburn.edu/studentaffairs/policies.aspx apply in this class. From the AU website, go to Office of the Provost, Academic Dishonesty, Resources for Students - Examples of Violations - which include "copying from another student’s assignment" are found on this site.

Contingency Plans
If the normal class schedule is disrupted due to illness, emergency, or crisis situation (such as a flu outbreak), the syllabus and other course plans and assignments may be modified to allow completion of the course. If this occurs, an addendum to your syllabus and revised course assignments will replace this syllabus.

Auburn University's Diversity Statement:
Diversity at Auburn University encompasses the whole of human experience and includes such human qualities as race, gender, ethnicity, physical ability, nationality, age, religion, sexual orientation, economic status and veteran status. These and other socially and historically important attributes reflect the complexity of our increasingly diverse student body, local community and national population.

Auburn University recognizes and values the considerable educational benefits emanating from diversity as we prepare our students for life and leadership in a multicultural world. Students who interact with and learn about people from a variety of backgrounds are more apt to understand, appreciate and excel in the community they inhabit. In this context, diversity is aligned with Auburn University’s land grant mission of providing its students with a superior education in service to the needs of Alabama, the nation and the world.

“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.”

Technology use in the Classroom:
The use of Laptops, cellphones, PDA’S and any other electronic devices is not allowed during class, unless otherwise stipulated by Dr. Brown. If you are observed by Dr. Brown violating this policy, then you will be given a reduction in your final grade, and may be asked to excuse yourself. Each time a student is seen using an electronic device without permission in class will result in an additional reduction of your grade. Your final grade will be reduced by 2 percentage points for each transgression.
<table>
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<tr>
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<tbody>
<tr>
<td>Jan. 13</td>
<td>Orientation to course and expectations</td>
<td>Syllabus</td>
<td></td>
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<tr>
<td>Jan. 20</td>
<td>No Class- MLK Holiday</td>
<td>NA</td>
<td>NA</td>
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<tr>
<td>Jan. 27</td>
<td>The dietetics profession: What is a dietitian? How do I become one? Areas of practice and essential skills for success. Guest: Dr. Marincic</td>
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</tr>
<tr>
<td>Feb. 3</td>
<td>ePortfolio</td>
<td>Chapter 4 of “The Profession of Dietetics”</td>
<td>#7, 8, pg.99</td>
</tr>
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<td>Feb. 10</td>
<td>ePortfolio</td>
<td>Guest Speaker</td>
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<td>Apr. 14</td>
<td>“Crossing the Bridge: From Student to Professional”</td>
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HAVE A SAFE AND PRODUCTIVE SUMMER!
NTRI 2070 includes the following ACEND Core Knowledge for the RD:

1. Scientific and Evidence Base of Practice: Integration of scientific information and research into practice

1.1 The curriculum must reflect the basis of the dietetics profession and must include research methodology, interpretation of research literature, and integration of research principles into evidence-based practice.

   › Students must be able to demonstrate how to locate, interpret, evaluate, and use professional literature to make ethical evidence based decisions.

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2. Professional Practice Expectations: Beliefs, values, attitudes, behaviors for the professional dietitian level of practice

2.3 The curriculum must include opportunities to understand governance of dietetics practice, such as the Scope of Dietetics Practice and the Code of Ethics for the Profession of Dietetics, and interdisciplinary relationships in various practice settings

   › Students must be able to identify and describe the roles of others with whom the registered dietitian collaborates in the delivery of food and nutrition services