

**New Undergraduate Program (Majors, Minors, Sequences) Proposal
Illinois State University - University Curriculum Committee**

Program Department Family and Consumer Sciences **Submission Date** Wednesday, October 08, 2014
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Initiator Department Family and Consumer Sciences **Version** 2
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Title of New Program B.A., B.S. Food, Nutrition and Dietetics **Proposed Starting Catalog Year** 2016-2018

Associated Course Proposals

Associated Course Proposal(s):

New Course proposal FCS 100 titled *Introduction to Family and Consumer Sciences*
Revise Course proposal FCS 200 titled *Problem Solving and Research Methods in Family and Consumer*
Revise Course proposal FCS 300 titled *Professional Leadership in Family and Consumer Sciences*

1. Proposed Action

- ✓ New Major
 - New Minor
 - New Sequence
 - More than 50% of courses in this program are Distance Education
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No Is this program an Integrated Bachelors/Masters degree program?

Degree Type(s)

Bachelor of Arts, Bachelor of Science

2. Provide Undergraduate Catalog copy for new program.

MAJOR IN FOOD, NUTRITION AND DIETETICS

Degrees offered: B.A., B.S.

The Food, Nutrition and Dietetics (FND) program at Illinois State University offers two degree options: 1) **Dietetics**, and 2) **Food and Nutrition Management**. The **Dietetics** option is a Didactic Program in Dietetics (DPD Program) which is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. The program prepares students for dietetic internships and careers in promoting optimal health by incorporating positive food choices and nutrition strategies which influence the overall well-being of individuals and communities.

The new **Food and Nutrition Management** option prepares graduates for careers in the growing food industry by combining business and management principles with food service and hospitality skills. This degree option requires fewer science courses (no organic and biochemistry) and more business and food-related courses than the dietetics option. Consumers spend about 50 percent of their food dollars in restaurants, cafeterias, fast-food franchises, at work, or at school. Food systems managers organize these operations and make sure the foods are attractive, nutritious and safely prepared. Popular career options include restaurant manager, cafeteria manager, caterer, and corporate, hospital, long-term care, or school food service manager. Employment opportunities also exist with companies that produce food, food ingredients, or processing equipment, and in food safety inspection, food sales, marketing, and business management.

- 53 minimum hours required. In addition, the following General Education courses are required: BSC 160; CHE 110 and 112.

- 9-hour FCS core: FCS 100, 200, 300, 398.
- 22-hour FND core: FCS 102, 113, 217, 316, 318, 319; MQM 220.

Students will choose option A or B as follows:

A. Dietetics

- 31-minimum hours required: FCS 219, 311, 312, 317; CHE 220, 242; ECO 103 or 105; KNR 182; PSY 110 or 111.
- This option provides the first step for students wanting to become a registered dietitian (R.D.). To become an R.D., students must apply for an ACEND-accredited dietetic internship after graduation, and, upon completion, are eligible to take the registration examination. An ACEND Verification Statement of DPD Program Completion will be given to students completing this sequence. This official statement is required for graduates to begin an ACEND-accredited dietetic internship after acceptance, and for other professional applications requiring verification of DPD Program completion.
- The Didactic Program in Dietetics (DPD) at Illinois State University is currently accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. ACEND is recognized by the United States Department of Education and can be contacted at 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (312) 899-0040, Ext. 5400.

B. Food and Nutrition Management

- 22-hours: FCS 213, 214, 320; MQM 100, ACC 131, ECO 105, HSC 350.
- FCS 320 may be repeated twice up to a total of 9 semester hours.
- Recommended electives: AGR 271, 285; MKT 230, 231; FIL 185.

3. Provide a description for the proposed program.

This is a proposal to change the Food, Nutrition and Dietetics sequence within the B.A.B.S. in Family and Consumer Sciences to a B.A.B.S. in Food, Nutrition and Dietetics.

4. Provide a rationale of proposed program.

The Food, Nutrition and Dietetics sequence was updated for the 2014-2016 catalog, so this change to a B.A.B.S. in Food, Nutrition and Dietetics modifies the degree requirements only in terms of the change to the FCS core (a reduction of a total of 5 required credit hours). In Fall 2013, the Census Day headcount enrollment for the Food, Nutrition and Dietetics sequence was 123. This enrollment has been stable for many years and we anticipate it will remain so. All facility and staffing needs will remain the same. The Department of Family and Consumer Sciences is currently working with the CAST Office and Provost Office in planning a renovation of the existing foods laboratory. The new Culinary Arts Laboratory will provide outstanding support to this degree program.

Faculty in the Department of Family and Consumer Sciences have been contemplating this change to separate degree programs for a number of years. As part of our recent program review, we investigated programs at similar institutions nationwide. We found that most institutions of our size had Food, Nutrition and Dietetics programs as stand-alone degree programs housed within more comprehensive departments (like Family and Consumer Sciences). Faculty feel it will make us more competitive in student recruitment, faculty recruitment, and grantsmanship to have a Food, Nutrition and Dietetics degree program, rather than a sequence area.

5. Describe the expected effects of the proposed program on existing campus programs (if applicable).

There should be no effect of the addition of this degree program on existing campus programs as this new degree program replaces the current sequence which is almost identical. The only change in graduation requirements is due to the modification of the FCS core courses (decreasing total required hours by 5).

6. Provide a sample four year plan of study demonstrating that a student could realistically complete the program requirements in a specific number of semesters.

Four year plans for both options uploaded as pdf files.

7. Describe the expected curricular changes required, including new courses. If proposals for new courses have also been submitted, please reference those related proposals here:

This proposal changes the Sequence of Food, Nutrition and Dietetics within the B.A.B.S. in Family and Consumer Sciences to a B.A.B.S. in Food, Nutrition and Dietetics. The changes to the degree requirements for the program come as a result of the modification to the FCS Core required of all degree programs in the Department of Family and Consumer Sciences. Currently the FCS Core is an 11-hour core requiring FCS 101, 103, 200 and 300. The proposed FCS core is a 9-hour core requiring FCS 100, 200, 300 and 398.

There are new course and course revision proposals associated with this degree program change:

New course proposal: FCS 100 Introduction to Family and Consumer Sciences

Course revision proposals:

FCS 200 Problem Solving and Research Methods in Family and Consumer Sciences

FCS 300 Professional Leadership in Family and Consumer Sciences

FCS 398 Professional Practice: Family and Consumer Sciences

8. Anticipated funding needs and source of funds.

No additional funding needed as we do not anticipate an affect on student enrollments.

9. No Does this program count for teacher education?

10. No Is this an Interdisciplinary Studies program?

11. The following questions must be answered.

Yes Have you confirmed that Milner Library has sufficient resources for the proposed program?

No Are more than 124 hours required to complete a degree with this major?

No Beyond General Education, does the major require more than 62 semester hours?

No Does this B.A., B.S., B.S.Ed. require more than 55 semester hours of major courses?

No Does this program stipulate specific general education courses offered in the major department/school as a part of the major requirements only if such courses serve as prerequisites for other courses required by the major?

No Is the proposed program intended to be longer than four years (as indicated by the plan of study)?

N.A. Have letter(s) of concurrence from affected departments/schools been obtained?

12. Routing and action summary for New Program: [Proposal Routing](#)

1. Family and Consumer Sciences Department Curriculum Committee Chair

Jennifer Banning (website)

Signature

Jennifer Banning

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8/29/2014 3:08:46 PM

Date

2. Family and Consumer Sciences Department Chair/School Director

Ani Hensleigh (website)

Signature

Ani Hensleigh

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Date

3. College of Applied Science and Technology College Curriculum Committee Chair

Adrian Lyde (website)

Signature

Adrian Lyde

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Date

4. College of Applied Science and Technology College Dean

Todd McLoda (website)

Signature

Todd McLoda

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Date

5. University Curriculum Committee Chair

Mark Temple (website)

Signature

Mark Temple

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Date

All new programs (majors, minors, sequences) are routed by the U.C.C. to the Academic Senate