



UNIVERSITY OF ALASKA ANCHORAGE
Office of Academic Affairs
3211 Providence Drive
Anchorage, AK 99508-4614

April 28, 2009

To: Dr. Dan Julius, Vice President Academic Affairs and Research
UA Systemwide Academic Council

From: Mike Driscoll, UAA Provost

Subject: Addition of a Bachelors of Science in Dietetics

The UAA Community and Technical College proposes two new related Bachelors of Science degrees, one in Dietetics and the other in Nutrition. These proposed programs are outgrowths of numerous discussions over the past four years and is widely supported by the industry.

Attached is the prospectus for the Dietetics program. The Bachelor of Science degree in Dietetics is designed to prepare individuals to complete the didactic requirements towards becoming a Registered Dietitian (RD).

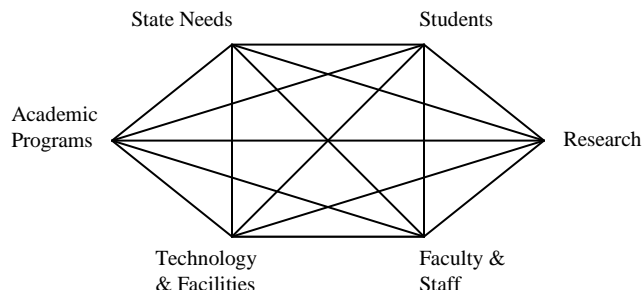
As part of the prospectus, the proposed catalog copy and the two page Board of Regents summary are also attached.

University of Alaska SAC Program Approval Prospectus

MAU: University of Alaska Anchorage

Title: Bachelor of Science in Dietetics.

Target Admission Date: Fall 2010 (due to the accreditation timeline involving a self-study and site visit)



Brief Description

The UAA Community and Technical College proposes to offer a Bachelor of Science in Dietetics. The Bachelor of Science degree in Dietetics prepares individuals to complete the didactic requirements towards becoming a Registered Dietitian (RD). To be successful in their field, RDs need a strong science foundation along with courses in management, clinical and community nutrition, food science, communications, counseling, and therapeutic nutrition. This degree has been designed in accordance with the 2008 Eligibility Requirements and Accreditation Standards from the Commission on Accreditation in Dietetics Education (CADE) of the American Dietetic Association. After the completion of degree requirements, students are eligible to apply for CADE accredited Dietetic Internships throughout the country, including at UAA. Upon successful completion of an accredited Dietetic Internship, graduates are eligible to take the national Registration examination. Typical job titles for registered dietitians in Alaska include clinical dietitian, outpatient dietitian, WIC dietitian, foodservice manager, and consultant dietitian.

Relation to the Education Mission of the University of Alaska and the MAU

Alaska is the only state in the U.S. without a baccalaureate degree in nutrition or dietetics. There exists a significant demonstrated need for trained professionals in Alaska in the field of nutrition and dietetics (registered dietitians, community nutrition professionals and nutrition scientists). The proposed degree program is aligned with the UAA mission to meet state and local needs and to provide opportunities to all individuals. The online delivery of this degree will allow access to the program and dissemination of nutrition knowledge statewide, another important aspect of the UA and UAA mission statements.

Promotion and Development of the Program

Discussions among interested groups from within and outside of the University took place during 2005-2009. Among the groups represented were the Alaska Dietetic Association, the UAA Dietetic Internship Preceptor Council, Advisory Committee members (made up of Alaska dietetics industry leaders), WIC professionals, the UAA School of Nursing, and the statewide Steering Committee (includes representatives from: IAC, TVCC, UAF biology, UAF chemistry, UAF Cooperative Extension, CANHR, UAS Certified Wellness Advocate program, UAA CTC Dean's Office, UAA Culinary Arts, Hospitality, Dietetics and Nutrition, and UAS-Juneau Health Sciences). The curriculum for the proposed dietetics degree and nutrition degree was modified based on feedback from the Steering Committee and Advisory Committee. The modifications included the development of separate pathways for the RD and the non-RD seeking student, thus leading to the development of a dietetics degree and a nutrition degree. Similar Dietetics and Nutrition (DN) courses can be used in each of the degree programs with variations in the prerequisite courses, allowing for the development of the two degree programs with minimal additional impact on resources.

What State Needs Are Met by this Program

In 2005 a study was conducted by Elizabeth D. Nobmann, PhD, MPH, RD, the *Post-Secondary Nutrition Education Needs in Alaska: A Statewide Needs Assessment*, to examine the need for a baccalaureate degree program in nutrition in Alaska. Highlights from this study include:

- Ninety-nine percent of respondents stated that in the next 3-5 years student interest in nutrition education will increase (59%) or remaining the same (40%). [The Division of Culinary Arts, Hospitality, Dietetics and Nutrition receive at least 25-35 requests for dietetics and nutrition degrees annually.]

- Respondents rated the need for additional training highest for registered dietitians. There is widespread need at the village level for paraprofessionals [trained with a baccalaureate degree in nutrition].
- Establishment of additional training in nutrition by the University of Alaska is justifiable on the basis of the overall needs of Alaskans for improved nutritional status and the expanding need for nutrition-related occupations and opportunities for employment. The University of Alaska will contribute to the health of Alaskans statewide by offering this training.
- The Nobmann study is available on request.

The present and long-term employment opportunities for nutrition and dietetics graduates are very good. According to the Bureau of Labor Statistics projections from the 2008-2009 *Occupational Outlook Handbook*:

“Employment of dietitians and nutritionists is expected to increase 9 percent during the 2006-16 projection decade, about as fast as the average for all occupations. Job growth will result from an increasing emphasis on disease prevention through improved dietary habits. A growing and aging population will boost demand for nutritional counseling and treatment in hospitals, residential care facilities, schools, prisons, community health programs, and home health care agencies. Public interest in nutrition and increased emphasis on health education and prudent lifestyles also will spur demand, especially in food service management.”

This agrees with the State of Alaska, Department of Labor publication *Alaska Occupational Forecast to 2014*, where an increase of approximately 25.3% is anticipated in healthcare practitioners and technical workers. These factors appear to indicate anticipated steady growth of employment opportunities in the dietetics and nutrition field.

What State Needs are Not Met by the Existing Programs

The majority of currently existing DN courses at UAA support other majors as there is no dietetics or nutrition major within the UA system. UAA does offer a Nutrition Minor, as a supplement to other fields of study, with 100% of the courses available online for statewide accessibility.

The UAA Dietetic Internship was developed in the 1990s to bring students to Alaska to complete the final year of their RD training, in an attempt to replace the wave of RDs retiring from the dietetics workforce. Since the beginning of this program, 58 dietetic interns have graduated with 26 graduates (44.8%) continuing to reside in Alaska, practicing in a variety of settings as RDs. While this is helpful to meet some of the needs of Alaska’s dietetics workforce, there remain at least four or five job openings annually for RDs in the Anchorage area and an estimated 6-10 RD jobs in rural Alaska that go unfilled. Part of the problem comes in not having a baccalaureate degree in dietetics in the State of Alaska. The majority of applications for the UAA Dietetic Internship are from non-Alaskan residents, whom are likely to return to their home area within one year of graduation. It is believed by the dietetics industry in Alaska, per the Advisory Committee, that the ability to “grow our own” will help to better fill the gap of dietetics and nutrition professionals in Alaska.

Student Opportunities

The Nobmann study and conversations with the Steering Committee and Advisory Committees demonstrate a strong demand for entry-level employees in the dietetics and nutrition industry in Alaska. Potential employers include hospitals, clinics, wellness programs, school districts, WIC programs, diabetes programs, nursing homes, foodservice management settings, consulting services, tribal health organizations, Cooperative Extension, nutrition science research settings, local, state and federal governmental agencies, the military, and the food industry in Alaska.

Student Outcomes - BS in Dietetics

At the completion of this program students will be able to:

1. Assess the nutritional needs of individuals, populations and diverse cultures, including infants, children, adolescents, adults, pregnant/lactating females and the elderly.
2. Utilize the nutrition care process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.
3. Develop communication skills appropriate for entry-level jobs in nutrition and dietetics.
4. Integrate principles of research methodology, interpretation of literature and integration of research principles into evidence-based practice.
5. Develop an educational session or program/educational strategy for a target population.
6. Demonstrate counseling techniques to facilitate behavior change.

Outcomes Assessment Plan: The achievement of the student outcomes will be measured annually through various course activities (projects, exams, case studies, research activities and papers) in the courses required for the degree program.

Enrollment Projections

Strong demand for this program is expected due to frequent requests from students and the industry for this degree program. The anticipated degree admission for the Bachelor’s degree in dietetics, based on student requests in the past academic year, is listed in Table 1 below.

Table 1: 4-year Enrollment Projections:

	AY10	AY11	AY12	AY13
Enrollment	10	14	20	25
Graduates	0	0	10	14

Research Opportunities

The dietetics and nutrition industry is primed for research opportunities in the State of Alaska. The health and wellness issues facing the entire State as well as Alaska’s indigenous populations require research to find the best solution to combat the escalating rates of obesity, diabetes, heart disease, cancer and decline in life expectancy. Many tribal health organizations are already studying these issues for their people. Dietetics and nutrition professionals are often contracted with from outside of Alaska, because of the shortage of professionals within Alaska trained to conduct research. There are also opportunities for nutrition science research through UAF and statewide health research via governmental organizations.

Fiscal Plan for Development and Implementation

The strong science foundation and GERs required for each of the degrees could be accomplished through pre-existing courses in the UA system. There are 11 current DN courses at UAA that will be incorporated into the degree programs. Through Karen Perdue and UA Statewide the degree development and course material development funding (11 new DN courses) have been completely covered from statewide healthcare initiative funds. Currently there is one full-time Dietetics and Nutrition faculty member, part of the workload of a full-time Culinary Arts faculty member (15 credits per academic year) and a core of well-qualified adjuncts who teach all of the existing DN courses at UAA. In order to meet accreditation requirements for the dietetics degree, as well as appropriate enrollment management in the nutrition degree, one additional full-time DN faculty member will be needed for the degree programs (see Table 2 below). All of the required DN courses for the two degrees can be taught by two full-time DN faculty members, part of the workload of one Culinary Arts faculty member (15 credits per academic year), and 4 adjuncts (12 credits) per semester (this would be a decrease from 5-6 adjuncts (15-18 credits) used per semester at this time). The projected program expenses include the new full-time faculty member and related expenses (with 3.3% increase in each subsequent year for inflation adjustment). The program revenue is based on tuition for the new courses (31 credits) with projected enrollments of 20 students per

course (with 4% increase in each subsequent year). Any deficiency or balance will be absorbed by the Community and Technical College budget.

Table 2: Incremental Expenses and Revenue Projections

	FY10	FY11	FY11	FY13
Faculty 1:	\$ 86,956.00	\$ 89,999.46	\$ 93,149.44	\$ 96,409.67
Personnel Total	\$ 86,956.00	\$ 89,999.46	\$ 93,149.44	96,409.67
Travel	\$ 2,000.00	\$ 2,000.00	\$ 2,000.00	\$ 2,000.00
Contractual	\$ 3,400.00	\$ 3,400.00	\$ 3,400.00	\$ 3,400.00
Commodities	\$ 2,000.00	\$ 2,000.00	\$ 2,000.00	\$ 2,000.00
Total Expenses	\$ 97,356.00	\$ 97,399.46	\$ 100,549.44	\$ 103,809.67
Program Revenue	\$ 74,448.00	\$ 77,616.00	\$ 80,784.00	\$ 83,952.00
Total Balance	\$ (22,908.00)	\$ (19,783.46)	\$ (19,765.44)	\$ (19,857.67)

Impact on Faculty and Staff

Administration of the program will take place in the Culinary Arts, Hospitality, Dietetics and Nutrition department at UAA. Current faculty and adjunct resources will be assigned to teach the courses in the two new degree programs in addition to the new full-time faculty member (see table 3). The new faculty member’s workload will include administrative duties for maintaining the new degree programs.

Impact on Student Services

There will be a small impact on Student Services at each MAU where students complete prerequisite courses in addition to UAA Student Services when students are completing the required DN courses.

Impact on Library and Information Services

The current DN courses and UAA Dietetic Internship are well-supported through the available online and print copies of library resources. Grant funds associated with the development of new DN courses for the proposed degree programs have purchased additional resources for student use at the UAA Library.

Impacts on Existing Technology, Facilities & Equipment

The current DN courses are taught primarily via distance education. All of the DN courses for the proposed degree program would be offered via distance education to provide access to a dietetics degree statewide, using existing Distance Education and IT services at UAA. There are no additional needs for technology, facilities and equipment for this proposed degree program at this time.

Program Planning

The existing DN courses are listed in the UAA catalog and the new DN courses will be published in the AY10 UAA catalog. The degree program isn’t able to be offered entirely online at this time due to the varying availability of online GERs and prerequisite courses at the MAUs in the UA system. It is expected that students will complete the first two years of their degree programs completing prerequisite courses at the MAU in their location along with some DN courses offered through online delivery at UAA. The final two years of the DN courses in the degree program will be available 100% online through UAA. The statewide Steering Committee will take an active role in establishing degree advisors at each MAU, in addition to distance delivered advising sessions from UAA, to guide students through the degree programs. The existing DN and Culinary Arts faculty members and adjuncts who teach the DN courses are highly qualified and work collaboratively to deliver sound, current DN curriculum. As demonstrated in Table 3 below, all of the required courses for the degree programs will be offered at least once annually starting in AY11 by the current faculty, new DN faculty member and adjuncts, to ensure adequate availability of courses.

Table 3: Four-Year Course Offering Plan

Course	2010			2011			2012			2013		
	Fall	Spring	Summer	Fall	Spring	Summer	Fall	Spring	Summer	Fall	Spring	Summer
DN A100				King			King			King		
DN A145	Bridges		ADJ	Bridges		ADJ	Bridges		ADJ	Bridges		ADJ
DN A147		NFTF			NFTF			NFTF			NFTF	
DN A155	ADJ			ADJ			ADJ			ADJ		
DN A203	ADJ X3	ADJ X3	ADJ X2	ADJ X3	ADJ X3	ADJ X2	ADJ X3	ADJ X3	ADJ X2	ADJ X3	ADJ X3	ADJ X2
DN A215	ADJ	NFTF		ADJ	NFTF		ADJ	NFTF		ADJ	NFTF	
DN A255	Bridges			Bridges			Bridges			Bridges		
DN A260		Bridges			Bridges			Bridges			Bridges	
DN A301				King			King			King		
DN A303	ADJ			NFTF			NFTF			NFTF		
DN A310				NFTF			NFTF			NFTF		
DN A311				NFTF			NFTF			NFTF		
DN A315				NFTF			NFTF			NFTF		
DN A350					King			King			King	
DN A355		ADJ			ADJ			ADJ			ADJ	
DN A375					King			King			King	
DN A401				NFTF			NFTF			NFTF		
DN A402					NFTF			NFTF			NFTF	
DN A415		NFTF			NFTF			NFTF			NFTF	
DN A450		King		King			King			King		
DN A475					King			King			King	

Key: ADJ = Adjunct, **Bridges** = Dr. Anne Bridges, **King** = Carrie King, **NFTF** = New Full-Time Faculty Member

Faculty and Staff

Carrie King, MS, RD – Assistant Professor in Dietetics and Nutrition, UAA

- Student: PhD in Health Sciences, nutrition track, at the University of Medicine and Dentistry of New Jersey (anticipated graduation date: Spring 2011)
- MS, Food and Nutrition Management, Oregon State University, 2001
- Registered Dietitian, 1999
- BS, Dietetics, South Dakota State University, 1997

Anne Bridges, PhD—Associate Professor in Culinary Arts & Hospitality Management, UAA

- Ph.D., Reading University, UK, 1988
- MS, Food Science, Reading University, UK, 1978
- Diploma in Dietetics & Registered Dietitian, 1973
- BS, Nutrition, London University, UK, 1972

CATALOG COPY

Dietetics and Nutrition

Lucy Cuddy Hall (CUDY), Room 126, (907) 786-4728
www.uaa.alaska.edu/ctc/culinary/index.cfm

The Culinary Arts, Hospitality, Dietetics and Nutrition department seeks to meet the growing needs of the dietetics and nutrition industry by training entry-level registered dietitians, community nutrition and nutrition science professionals. Four undergraduate academic areas of study are offered:

Bachelor of Science in Dietetics provides the first step to meeting the eligibility requirements to take the national Registered Dietitian (RD) exam. RDs are health care professionals who provide Medical Nutrition Therapy and consultative service in health care and wellness settings. In order to complete the eligibility requirements for the RD exam, students must complete the coursework for a Bachelor degree, in a Commission on Accreditation in Dietetics Education (CADE) accredited program, in addition to completing a 1200 hour CADE accredited dietetic internship.

Bachelor of Science in Nutrition

Community Nutrition Emphasis, is for students who are interested in non-RD required jobs in public health, health promotion and wellness settings, including Special Supplemental Nutrition Program for Women, Infants, and Children (WIC). Graduates of this degree track will work cooperatively with other professionals, and are often supervised by RDs, to improve the health and well-being of individuals and communities.

Nutrition Science Emphasis is for students who are interested in advanced study in nutrition (i.e. graduate school) to prepare for a career in nutrition research or for students interested in applying to medical school who would like a strong foundation in nutrition.

The Nutrition Minor allows those students pursuing *degrees other than nutrition* the opportunity to minor in Nutrition.

Dietetics and Nutrition also offers a Graduate Certificate: Dietetic Internship. Please see Chapter 12 for more information about this program.

BACHELOR OF SCIENCE DIETETICS

The Bachelor of Science degree in Dietetics prepares individuals to complete the didactic requirements towards becoming a Registered Dietitian (RD). The Bachelor of Science degree in Dietetics mission statement is to guide the future of dietetics in Alaska by preparing students for work as entry-level registered dietitians. To be successful in their field, RDs need a strong science foundation along with courses in management, clinical and community nutrition, food science, communications, counseling, therapeutic nutrition and nutrition for the lifespan. This degree has been designed in accordance with the 2008 Eligibility Requirements and Accreditation Standards from the Commission on Accreditation in Dietetics Education (CADE) of the American Dietetic Association.

After the completion of degree requirements, students will graduate with a Bachelor of Science in Dietetics and are eligible to apply for CADE accredited Dietetic Internships throughout the country, including at UAA. Admission to Dietetic Internships is a highly competitive process. Upon successful completion of an accredited Dietetic Internship, graduates are eligible to take the national Registration examination. After passing the exam, graduates become Registered Dietitians.

At the completion of this program students will be able to:

1. Assess the nutritional needs of individuals, populations and diverse cultures, including infants, children, adolescents, adults, pregnant/lactating females and the elderly.

2. Utilize the nutrition care process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.
3. Develop communication skills appropriate for entry-level jobs in nutrition and dietetics.
4. Integrate principles of research methodology, interpretation of literature and integration of research principles into evidence-based practice.
5. Develop an educational session or program/educational strategy for a target population.
6. Demonstrate counseling techniques to facilitate behavior change.

Students can complete their GERs and prerequisite courses at the University of Alaska location of their choice. The Dietetics and Nutrition (DN) course requirements are online courses to enable access to the BS in Dietetics degree statewide. Some courses require students to complete practicums with registered dietitians in their communities. If practicums are located in healthcare settings, fingerprinting and criminal background checks will be required and paid for by the student.

Some expenses beyond tuition generally include activity fees, lab fees, student organization membership, immunizations, fingerprinting and criminal background checks for practicums, cost of Serv Safe certification and food/supplies for some DN courses.

ADMISSION REQUIREMENTS

1. Satisfy the Admission to Bachelor of Science Degree Programs Requirements in Chapter 7 of this catalog.
2. Request an admission and advising packet. Complete and return the application form to the department. This form opens an individual student portfolio, which is used to advise and counsel students throughout their program of study, and to contain important career planning and placement materials.
3. Meet with the Dietetics and Nutrition program advisor regarding application and program admission requirements prior to application. For an advising appointment call 786-4728.
4. Satisfy and meet any requirements established by applicable healthcare facilities such as fingerprinting and criminal background checks.

ACADEMIC PROGRESS

To graduate with a BS in Dietetics students must have met the following GPA requirements:

1. A minimum overall degree GPA of 3.00.
2. No course in which a grade below C has been received will count towards the major.
3. A minimum cumulative GPA of 3.00 .

ADVISING

1. Contact the Culinary Arts, Hospitality, Dietetics and Nutrition department by calling (907) 786-4728, for an appointment with a Dietetics and Nutrition program advisor to plan a personal program of study.
2. Contact Advising and Testing (786-4500) to take a UAA-approved placement test of mathematics, reading, and writing skills. Place a copy of the results in the department portfolio. SAT, ACT and other postsecondary transcripts may also be submitted to the department. These records will be used for advising only.
3. All students in the BS in Dietetics degree program are required to participate in the dietetics group advising sessions a minimum of one time per semester.

DEGREE REQUIREMENTS

1. Complete the General University Requirements for Baccalaureate Degrees listed at the beginning of this chapter.
2. Complete the General Education Requirements for Baccalaureate Degrees listed at the beginning of this chapter.
3. Complete the Support Courses and the Major Requirements listed below.

SUPPORT COURSES

Complete the following support courses some of which may be used to satisfy the General Education Requirement (51 credits):

BIOL A111/L	Human Anatomy and Physiology I	4
BIOL A112/L	Human Anatomy and Physiology II	4
BIOL A115/L	Fundamentals of Biology I	4
CHEM A105	General Chemistry I	3
CHEM A105L	General Chemistry I Laboratory	1
CHEM A106	General Chemistry II	3
CHEM A106L	General Chemistry II Laboratory	1
COMM course	Speech Communication GER course	3
ECON A201	Principles of Macroeconomics	3
ENGL A111	Methods of Written Communication	3
ENGL A212	Technical Writing	3
Fine arts course		3
Humanities	(language recommended)	6
MATH A107	College Algebra	4
PSY A111	General Psychology (3)	3
	OR	
SOC A101	Introduction to Sociology (3)	
STAT A252	Elementary Statistics	3

MAJOR REQUIREMENTS

1. Complete the following required courses (64 credits):

ACCT A101	Principles of Financial Accounting	3
BIOL A240/L	Introductory Microbiology for Health Sciences	4
CHEM A321	Organic Chemistry I	3
*CHEM A441	Principles of Biochemistry I	3
DN A100	Introduction to Nutrition and Dietetics	1
DN A145	Child Nutrition	3
DN A147	Geriatric Nutrition	3
DN A155	Survey of Alaska Native Nutrition	3
DN A203	Nutrition for Health Sciences	3
DN A255	Concepts of Healthy Food	3
DN A260	Food Science	3
DN A301	Nutrition Assessment	2
DN A310	Nutrition Communications	2
DN A311	Nutrition Counseling	1
DN A315	World Food Patterns	3
DN A350	Foodservice Systems and Quantity Foods	3
DN A355	Weight Management and Eating Disorders	3
DN A375	Research Methods in Nutrition and Dietetics	3
DN A401	Medical Nutrition Therapy I	3
DN A402	Medical Nutrition Therapy II	3
*DN A415	Community Nutrition	3
DN A450	Dietetic Management	3
DN A475	Advanced Nutrition	3

**Integrative Capstone Course*

2. Electives (5 credits)

3. A minimum of 120 credits is required for the Dietetics emphasis, of which a minimum of 42 credits must be upper division.

BACHELOR OF SCIENCE NUTRITION

The Bachelor of Science degree in Nutrition prepares individuals for professional positions within the nutrition industry. The mission statement of the Bachelor of Science degree in Nutrition is to guide the future of nutrition in Alaska by preparing students for work as entry-level community nutrition and nutrition science professionals. Related career opportunities are found within schools, public health programs, and health- and wellness-settings, depending on the selected emphasis area.

Within the degree there are two emphasis areas: Community Nutrition and Nutrition Science, each having a discrete program description and outcomes. The specific interests and career goals of each student determine the emphasis area to pursue. The degree includes university general education requirements, a common set of core courses, and courses relative to each emphasis area. Students can complete their GERs and prerequisite courses at the University of Alaska location of their choice. The Dietetics and Nutrition (DN) course requirements are online courses to enable access to the BS in Nutrition degree statewide. Some courses require students to complete practicums with registered dietitians in their communities. If practicums are located in healthcare settings, fingerprinting and criminal background checks will be required and paid for by the student.

ADMISSION REQUIREMENTS

1. Satisfy the Admission to Bachelor of Science Degree Programs Requirements in Chapter 7 of this catalog.
2. Request an admission and advising packet. Complete and return the application form to the department. This form opens an individual student portfolio, which is used to advise and counsel students throughout their program of study, and to contain important career planning and placement materials.
3. Meet with the Dietetics and Nutrition program advisor regarding application and program admission requirements prior to application. For an advising appointment call 786-4728.
4. Satisfy and meet any requirements established by applicable healthcare facilities such as fingerprinting and criminal background checks.

ACADEMIC PROGRESS

To graduate with a BS in Nutrition students must have met the following GPA requirements:

1. A minimum overall major GPA of 2.50.
2. No course in which a grade below C has been received will count towards the major.
3. A minimum cumulative GPA of 2.50 in all university course work.

ADVISING

1. Contact the Culinary Arts, Hospitality, Dietetics and Nutrition department by calling (907) 786-4728, for an appointment with a Dietetics and Nutrition program advisor to plan a personal program of study.
2. Contact Advising and Testing (786-4500) to take a UAA-approved placement test of mathematics, reading, and writing skills. Place a copy of the results in the department portfolio. SAT, ACT and other postsecondary transcripts may also be submitted to the department. These records will be used for advising only.
3. All students in the BS in Nutrition degree program (both emphasis areas) are required to participate in the nutrition group advising sessions a minimum of one time per semester.

COMMUNITY NUTRITION EMPHASIS EMPHASIS DESCRIPTION AND OUTCOMES

The purpose of an emphasis in community nutrition is to provide students with a thorough understanding of nutrition and the ability to communicate principles of nutrition to the public. This emphasis will have a strong focus on communication as this will be a significant job-related responsibility in this field.

Some expenses beyond tuition generally include activity fees, lab fees, fingerprinting and criminal background checks for practicums and food/supplies for some DN courses.

At the completion of this program students will be able to:

1. Assess the nutrition needs of individuals, populations and diverse cultures, including infants, children, adolescents, adults, pregnant/lactating females and the elderly.
2. Evaluate the therapeutic nutrition needs for various conditions, including, but not limited to overweight and obesity, diabetes, cancer; cardiovascular, gastrointestinal and renal disease.
3. Develop communication skills appropriate for entry-level jobs in nutrition and dietetics.
4. Integrate principles of research methodology, interpretation of literature and integration of research principles into evidence-based practice.

- Appraise the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.
- Specify the nutrition therapy recommended for a selected disease state.

DEGREE REQUIREMENTS

- Complete the General University Requirements for Baccalaureate Degrees listed at the beginning of this chapter.
- Complete the General Education Requirements for Baccalaureate Degrees listed at the beginning of this chapter.
- Complete the Support Courses and the Major Requirements listed below.

SUPPORT COURSES

Complete the following support courses some of which may be used to satisfy the General Education Requirements (43 credits):

BIOL A102	Introductory Biology	3
BIOL A103	Introductory Biology Laboratory	1
CHEM A103	Survey of Chemistry I	3
CHEM A103L	Survey of Chemistry I Laboratory	1
CHEM A104	Introduction to Organic Chemistry and Biochemistry	3
CHEM A104L	Introduction to Organic Chemistry and Biochemistry Laboratory	1
COMM course	Speech Communication GER course	3
ECON A201	Principles of Macroeconomics	3
ENGL A111	Methods of Written Communication	3
ENGL A212	Technical Writing	3
Fine arts course		3
Humanities	(language recommended)	6
MATH A107	College Algebra	4
PSY A111	General Psychology (3) OR	3
SOC A101	Introduction to Sociology (3)	
STAT A252	Elementary Statistics	3

MAJOR REQUIREMENTS

- Complete the following required courses (48 credits):

BIOL A100	Human Biology	3
BIOL A240	Introductory Microbiology for Health Sciences	4
COMM	Two additional oral communications courses	6
DN A100	Introduction to Nutrition and Dietetics	1
DN A145	Child Nutrition	3
DN A147	Geriatric Nutrition	3
DN A155	Survey of Alaska Native Nutrition	3
DN A203	Nutrition for Health Sciences	3
DN A255	Concepts of Healthy Food	3
DN A301	Nutrition Assessment	2
DN A303	Preventive and Therapeutic Nutrition	3
DN A310	Nutrition Communications	2
DN A315	World Food Patterns	3
DN A355	Weight Management and Eating Disorders	3
DN A375	Research Methods in Nutrition and Dietetics	3
*DN A415	Community Nutrition	3

**Integrative Capstone Course*

2. Electives (29 credits): *23 credits of electives or other self-select courses must be upper division courses (300 or 400 level).*

3. A minimum of 120 credits is required for the Community Nutrition emphasis, of which a minimum of 42 credits must be upper division.

The following courses are recommended as higher-level GERs if the student is interested in pursuing the Registered Dietitian (RD) career pathway at a later time:

BIOL A111/L	Human Anatomy and Physiology I	4
BIOL A112/L	Human Anatomy and Physiology II	4
BIOL A115/L	Fundamentals of Biology I	4
CHEM A105	General Chemistry I	3
CHEM A105L	General Chemistry I Laboratory	1
CHEM A106	General Chemistry II	3
CHEM A106L	General Chemistry II Laboratory	1
CHEM A321	Organic Chemistry I	3
CHEM A441	Principles of Biochemistry	3

The following electives are recommended if the student is interested in pursuing the Registered Dietitian (RD) career pathway at a later time:

DN A260	Food Science	3
DN A350	Foodservice Systems and Quantity Foods	3
DN A450	Dietetic Management	3
DN A475	Advanced Nutrition	3

**NUTRITION SCIENCE EMPHASIS
EMPHASIS DESCRIPTION AND OUTCOMES**

The purpose of this emphasis is to provide the training necessary to pursue advanced study in nutrition leading towards a career in nutrition research. This option also can be used for those students seeking admission to medical schools. Those students seeking medical school admission will also likely need one year of physics courses (8 credits). Students interested in applying to medical school should also maintain regular contact with a pre-med advisor.

Some expenses beyond tuition generally include activity fees, lab fees, fingerprinting and criminal background checks for practicums and food/supplies for some DN courses.

At the completion of this program students will be able to:

1. Assess the nutrition needs of individuals, populations and diverse cultures, including infants, children, adolescents, adults, pregnant/lactating females and the elderly.
2. Evaluate the therapeutic nutrition needs for various conditions, including, but not limited to overweight and obesity, diabetes, cancer; cardiovascular, gastrointestinal and renal disease.
3. Develop communication skills appropriate for entry-level jobs in nutrition and dietetics.
4. Integrate principles of research methodology, interpretation of literature and integration of research principles into evidence-based practice.
5. Appraise the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.
6. Evaluate the current literature related to selected topics in advanced nutrition.

DEGREE REQUIREMENTS

1. Complete the General University Requirements for Baccalaureate Degrees listed at the beginning of this chapter.
2. Complete the General Education Requirements for Baccalaureate Degrees listed at the beginning of this chapter.
3. Complete the Support Courses and the Major Requirements listed below.

SUPPORT COURSES

Complete the following support courses some of which may be used to satisfy the General Education Requirements (61-62 credits):

BIOL A111/L	Human Anatomy and Physiology	4
BIOL A112/L	Human Anatomy and Physiology	4
BIOL A115/L	Fundamentals of Biology I	4
BIOL A116/L	Fundamentals of Biology II	4
CHEM A105	General Chemistry I	3

CHEM A105L	General Chemistry I Laboratory	1
CHEM A106	General Chemistry II	3
CHEM A106L	General Chemistry II Laboratory	1
COMM course	Speech Communication GER course	3
ECON A201	Principles of Macroeconomics	3
ENGL A111	Methods of Written Communication	3
ENGL A212	Technical Writing	3
Fine arts course		3
Humanities	(language recommended)	6
MATH A107	College Algebra (4)	6-7
	AND	
MATH A108	Trigonometry (3)	
	OR	
MATH A109	Precalculus (6)	
MATH A200	Calculus I	4
PSY A111	General Psychology (3)	3
	OR	
SOC A101	Introduction to Sociology (3)	
STAT A252	Elementary Statistics	3

MAJOR REQUIREMENTS

1. Complete the following required courses (51 credits):

BIOL A240/L	Introductory Microbiology for Health Sciences	4
BIOL A242	Fundamentals of Cell Biology	4
CHEM A321	Organic Chemistry I	3
CHEM A322	Organic Chemistry II	3
CHEM A323L	Organic Chemistry Laboratory	2
*CHEM A441	Principles of Biochemistry I	3
CHEM A442	Principles of Biochemistry II	3
CHEM A443	Biochemistry Laboratory	2
DN A100	Introduction to Nutrition and Dietetics	1
DN A145	Child Nutrition	3
DN A147	Geriatric Nutrition	3
DN A203	Nutrition for Health Sciences	3
DN A301	Nutrition Assessment	2
DN A303	Preventive and Therapeutic Nutrition	3
DN A315	World Food Patterns	3
DN A355	Weight Management and Eating Disorders	3
DN A375	Research Methods in Nutrition and Dietetics	3
DN A475	Advanced Nutrition	3

**Integrative Capstone Course*

2. Electives (7-8 credits): *7-8 credits of electives or other self-select courses must be upper division courses (300 or 400 level).*

3. A minimum of 120 credits is required for the Community Nutrition emphasis, of which a minimum of 42 credits must be upper division.

Depending on the student's career plans, the following courses are recommended (per an advising session):

DN A255	Concepts of Healthy Food (3)
DN A260	Food Science (3)
Physics	(see Pre-Med Advisor) (8)

MINOR, NUTRITION

Students majoring in another discipline who wish to minor in Nutrition must complete the following requirements. Nutrition is essential to the maintenance of a healthy life. A minor in nutrition will act as a supplement to other fields of study and the application of knowledge to target populations and systems. A minor requires 18 credits; 6 credits must be upper division.

REQUIRED CORE (6 credits)

DN A101	Principles of Nutrition (3)	3
	or	
DN A203	Nutrition for Health Sciences (3)	
	AND	
DN A145	Child Nutrition (3)	3
	or	
DN A147	Geriatric Nutrition (3)	

REQUIRED UPPER DIVISION COURSES (6 credits)**Select 6 credits from the following:**

DN A303	Preventive and Therapeutic Nutrition (3)
DN A315	World Food Patterns (3)
DN A355	Weight Management and Eating Disorders (3)

Electives ***Select 6 credits from the following:**

DN A145	Child Nutrition (3)
DN A147	Geriatric Nutrition (3)
DN A155	Survey of Alaska Native Nutrition (3)
DN A215	Sports Nutrition (3)
DN A255	Concepts of Healthy Food (3)
DN A260	Food Science (3)

**Note: Other courses may be counted toward the minor with written approval of an advisor in the Culinary Arts, Hospitality, Dietetics and Nutrition Department (i.e. CA A490 Current Topics in Food and Hospitality and DN A490 Current Topics in Dietetics and Nutrition).*

FACULTY

Anne Bridges, Associate Professor, AFAB@uaa.alaska.edu
Carrie King, Assistant Professor, AFCDK@uaa.alaska.edu

Dietetics & Nutrition

- DN A100 Introduction to Nutrition and Dietetics 3 CR**
Introduces students to the professional opportunities in the field of nutrition and dietetics with an emphasis on academic preparation, acquisition of professional credentials and career laddering.
- DN A 101 Principles of Nutrition 3 CR**
Studies nutrition in the life cycle, including food sources and requirements of nutrients; physiological and metabolic aspects of nutrient function; food choices, selection, cultural and contemporary issues of concern to consumers.
- DN A145 Child Nutrition 3 CR**
Introduces the nutritional needs and dietary recommendations for newborns, infants, toddlers, preschool and school-age children, and adolescents. Covers common childhood and adolescent conditions and corresponding nutrition interventions.
- DN A147 Geriatric Nutrition 3 CR**
Focuses on the nutritional needs of the older person, based on physiological changes in aging, with emphasis on nutritionally related diseases, procuring and preparing food, and assistive care. Designed for those preparing for careers in elderly care and for those interested in learning how to care for themselves in later years.
- DN A155 Survey of Alaska Native Nutrition 3 CR**
Surveys traditional foods and their role in the physical, social, and mental health issues of Alaska Natives within six geo-social regions of Alaska (Arctic/Western, Interior, Aleutian Chain, Southeast, Southcentral, and Urban Alaska).
- DN A203 Nutrition for Health Sciences 3 CR**
Prerequisites: [(BIOL A112 or concurrent enrollment) and (BIOL A112L or concurrent enrollment)] or (CHEM A104 or concurrent enrollment).

Studies nutrition in the life cycle including food sources and requirements of nutrients; physiological and metabolic aspects of nutrient function. Reviews disease states, food selection, cultural and contemporary issues of concern to health professionals.
- DN A215 Sports Nutrition 3 CR**
Prerequisites: [BIOL A111 and BIOL A111L] or BIOL A113.

Examines nutrition guidelines and nutrient intakes with emphasis on the health and performance implications for the physically active individual, and the individual wanting to pursue increased physical activity. Includes review of body composition and weight control.
- DN A255 Concepts of Healthy Food 3 CR**
Prerequisites: DN A101 or DN A203

Explores the basics of food preparation including cooking, shopping, food handling and safety, meal management, menu writing, recipe modification and evaluation.
- DN A260 Food Science 3 CR**
Prerequisites: DN A255

Builds on basic principles of nutrition and food preparation to study chemical, physical and mechanical properties of foods as well as reactions to temperature, technique and technology.
- DN A301 Nutrition Assessment 3 CR**
Pre-requisites: DN A203, MATH 107, [PSY A11 or SOC A101]

Explores methods of nutrition assessment in humans to evaluate dietary intake and body composition including the use of biological markers of human nutritional status. Note: requires access to a registered dietitian for a 16-hour practicum.
- DN A303 Preventive and Therapeutic Nutrition 3 CR**
Prerequisites: DN A101 or DN A203 with minimum grade of C.

Explores role of food and dietary habits in prevention and management of diseases such as disorders of the upper and lower gastrointestinal tract, diabetes, heart disease, cancer, liver diseases, renal diseases, and HIV infection. Covers medical nutrition therapy for diseases by means of alterations in food consumption.

DN A310 Nutrition Communication 2 CR

Prerequisites: DN A203, [PSY A11 or SOC A101], COMM course

Integrates theory and practice in communications in nutrition and dietetics. Provides practice in training, nutritional educational materials development, public speaking, and media presentation strategies.

DN A311 Nutrition Counseling 1 CR

Prerequisites: DN A203, [PSY A11 or SOC A101], COMM course

Provides theory and practice in nutrition counseling including behavior modification techniques, processes of cognitive change and cross-cultural counseling. Note: requires access to a registered dietitian for a 16-hour practicum.

DN A315 World Food Patterns 3 CR

Prerequisites: DN A101 or DN A203

Explores the role of food, including therapeutic uses of food, and nutrition in the human condition. Examines regional and ethnic influences on food selection and preparation

DN A350 Foodservice Systems & Quantity Foods 3 CR

Prerequisite: DN A255

Presents principles and theories of foodservice systems; menu planning; development, standardization, adjustment and costing of quantity recipes; procurement and production of quantity food. Note: this course includes a 40 hour practicum in a large foodservice operation (hospital-based for dietetics students).

DN A355 Weight Management & Eating Disorders 3 CR

Prerequisites: DN A101 or DN A203.

Analyzes the impact of obesity and eating disorders on the individual and society. Reviews etiology, incidence, socioeconomic influences, pathogenesis and treatments. Examines treatment techniques including modification of diet, activity and behavior.

DN A375 Research Methods in Nutrition & Dietetics 3 CR

Prerequisites: STAT A252 with a minimum grade of C

Presents fundamentals of research knowledge and skills in the profession of nutrition and dietetics. Addresses research designs commonly used, principles of evidence-based practice, evidence analysis procedures, translational research and outcomes research methodology.

DN A401 Medical Nutrition Therapy I 3 CR

Prerequisite: [DN A302, DN A310 and DN A311] all with a minimum grade of C.

Registration Restrictions: Admission into UAA BS in Dietetics degree.

Integrates the role of Medical Nutrition Therapy into the treatment of pathological conditions. Applies the Nutrition Care Process in common medical conditions classified as overweight and obesity, gastrointestinal tract disorders, cardiovascular diseases, cancer, psychiatric conditions and pulmonary diseases.

DN A402 Medical Nutrition Therapy II 3 CR

Prerequisite: DN A401

Registration Restrictions: Admission into UAA BS in Dietetics degree.

Continues the integration of Medical Nutrition Therapy into the treatment of pathological conditions. Applies the Nutrition Care Process in complex medical conditions classified as endocrine disorders including diabetes, hepatic disorders, renal disease, immune system disorders, stress, trauma, critical illness, neurological disorders and pediatric concerns.

DN A415 Community Nutrition 3 CR

Prerequisites: [DN A101 or DN A203] and [DN A145 or DN A147].

Applies nutrition principles to populations in various community environments and stages of life cycle with consideration given to interrelated health, social, and economic concerns. Examines public policy related to nutrition concerns of target populations, and the marketing and management of community nutrition programs.

DN A450 Dietetic Management

3 CR

Prerequisite: DN A350 with a minimum grade of C.

Registration restriction: Passing score ($\geq 70\%$) on ServSafe exam.

Covers management and leadership in dietetic practice. Discusses current issues affecting practice, including human resources, outcome management, accreditation, quality assurance, and entrepreneurship.

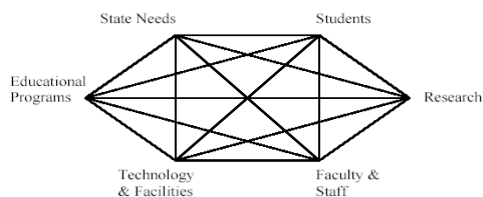
DN A475 Advanced Nutrition

3 CR

Prerequisite: [BIOL A111, BIOL A112, BIOL A115, CHEM A321, CHEM A441, AND DN A203] all with a minimum grade of C.

Presents basic concepts of the mechanisms of actions, interactions, and the processes of cellular assimilation and utilization of nutrients in humans. Emphasis on the coordinated control of nutrient utilization among the major organs.

University of Alaska Board of Regents
Program Approval Summary Form



MAU: University of Alaska Anchorage

Title: Bachelor of Science in Dietetics.

Target Admission Date: Fall 2010 (due to the accreditation timeline involving a self-study and site visit during AY10)

How does the program relate to the **Education** mission of the University of Alaska and the MAU?

Alaska is the only state in the U.S. without a baccalaureate degree in nutrition or dietetics. The proposed degree program is aligned with the UAA mission to meet state and local needs and to provide opportunities to all individuals. The online delivery of this degree will allow access to the program and dissemination of dietetics knowledge statewide, another important aspect of the UA and UAA mission statements.

Discussions among interested groups from within and outside of the University took place during 2005-2009. Among the groups represented were the Alaska Dietetic Association, the UAA Dietetic Internship Preceptor Council, Advisory Committee members (made up of Alaska dietetics industry leaders), WIC professionals, the UAA School of Nursing, and the statewide Steering Committee (includes representatives from: IAC, TVCC, UAF biology, UAF chemistry, UAF Cooperative Extension, CANHR, UAS Certified Wellness Advocate program, UAA CTC Dean's Office, UAA Culinary Arts, Hospitality, Dietetics and Nutrition, and UAS-Juneau Health Sciences). The curriculum for the proposed dietetics degree and nutrition degree was modified based on feedback from the Steering Committee and Advisory Committee. The modifications included the development of separate pathways for the RD and the non-RD seeking student, thus leading to the development of a dietetics degree and a nutrition degree. Similar Dietetics and Nutrition (DN) courses can be used in each of the degree programs with variations in the prerequisite courses, allowing for the development of the two degree programs with minimal additional impact on resources.

What **State Needs** met by this program.

The majority of currently existing DN courses at UAA support other majors as there is no dietetics or nutrition major within the UA system. UAA does offer a Nutrition Minor, as a supplement to other fields of study, with 100% of the courses available online for statewide accessibility. At least 12 jobs for registered dietitians in Alaska remain vacant each year. Part of the problem comes in not having a baccalaureate degree in dietetics in the State of Alaska. The majority of applications for the post-baccalaureate UAA Dietetic Internship are from non-Alaskan residents, whom are likely to return to their home area within one year of graduation. It is believed by the dietetics industry in Alaska, per the Advisory Committee, that the ability to "grow our own" will help to better fill the gap of dietetics and nutrition professionals in Alaska.

What are the **Student** opportunities and outcomes? **Enrollment projections?**

A 2005 needs assessment and conversations with the Steering Committee and Advisory Committees demonstrate a strong demand for entry-level employees in the dietetics and nutrition industry in Alaska. Potential employers include hospitals, clinics, wellness programs, school districts, WIC programs, diabetes programs, nursing homes, foodservice management settings, consulting services, tribal health organizations, Cooperative Extension, nutrition science research settings, local, state and federal governmental agencies, the military, and the food industry in Alaska.

Student Outcomes - BS in Dietetics

At the completion of this program students will be able to:

1. Assess the nutritional needs of individuals, populations and diverse cultures, including infants, children, adolescents, adults, pregnant/lactating females and the elderly.

2. Utilize the nutrition care process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.
3. Develop communication skills appropriate for entry-level jobs in nutrition and dietetics.
4. Integrate principles of research methodology, interpretation of literature and integration of research principles into evidence-based practice.
5. Develop an educational session or program/educational strategy for a target population.
6. Demonstrate counseling techniques to facilitate behavior change.

Table 1: 4-year Enrollment Projections:

	AY10	AY11	AY12	AY13
Enrollment	10	14	20	25
Graduates	0	0	10	14

Describe **Research** opportunities:

The health and wellness issues facing the entire State as well as Alaska’s indigenous populations require research to find the best solution to combat the escalating rates of obesity, diabetes, heart disease, cancer and decline in life expectancy. Dietetics and nutrition professionals are often contracted with from outside of Alaska, because of the shortage of professionals within Alaska trained to conduct research.

Describe Fiscal Plan for development and implementation:

The strong science foundation and GERs required for each of the degrees could be accomplished through pre-existing courses in the UA system. Through Karen Perdue and UA Statewide the degree development and course material development funding (11 new DN courses) have been completely covered from statewide healthcare initiative funds. In order to meet accreditation requirements for the dietetics degree, as well as appropriate enrollment management in the nutrition degree, one additional full-time DN faculty member will be needed for the degree programs (see Table 2 below). Funding for the new faculty member has been requested from: 1.) UA Statewide HRSA grant, 2.) UAA CTC budget increment request for AY10 and 3.) TVEP funding. Administration of the program will take place in the UAA Culinary Arts, Hospitality, Dietetics and Nutrition department. Current faculty and adjunct resources will be assigned to the new degree programs in addition to the new full-time faculty member. There will be a small impact on Student Services at each MAU where students complete prerequisite courses in addition to UAA Student Services when students are completing the required DN courses. All of the DN courses for the proposed degree program would be offered via distance education to provide access to a dietetics degree statewide, using existing Distance Education and IT services at UAA. There are no additional needs for technology, facilities and equipment for this proposed degree program at this time.

Table 2: Incremental Expenses and Revenue Projections

	FY10	FY11	FY11	FY13
Faculty 1:	\$ 86,956.00	\$ 89,999.46	\$ 93,149.44	\$ 96,409.67
Personnel Total	\$ 86,956.00	\$ 89,999.46	\$ 93,149.44	\$ 96,409.67
Travel/Contractual/Commodities	\$ 7,400.00	\$ 7,400.00	\$ 7,400.00	\$ 7,400.00
Total Expenses	\$ 97,356.00	\$ 97,399.46	\$ 100,549.44	\$ 103,809.67
Program Revenue	\$ 74,448.00	\$ 77,616.00	\$ 80,784.00	\$ 83,952.00
Total Balance	\$ (22,908.00)	\$ (19,783.46)	\$ (19,765.44)	\$ (19,857.67)