

This template is to be used only by programs that have received specific written approval from the Provost's office to proceed with internal proposal development and review. The proposal template should be completed in full and submitted to the University Provost's Office [mailto:curriculumplanning@asu.edu]. It must undergo all internal university review and approval steps including those at the unit, college and university levels. A program **may not** be implemented until the Provost's Office notifies the academic unit that the program may be offered.

College/School/Institute: College of Health Solutions
Department/Division/School: College of Health Solutions
Proposing faculty group (if applicable):
Are two or more academic units collaborating on this program? No, this is not a joint degree program

If "Yes", list all the additional college(s)/school(s)/institute(s) that will be involved in the development and resources for the degree program by offering courses, faculty or facilities. Please note: This question does not refer to official joint degree programs. Official joint degree programs are ones in which the degree is jointly conferred by two colleges. If the program is jointly conferred, please complete the Proposal to Establish a New Joint Undergraduate Degree Program.

Degree type: BS-Bachelor of Science
If other; provide degree type title and proposed abbreviation:
Name of degree program (major): Dietetics
Are any concentrations to be established under this degree program? No, concentrations will not be established.
What is the first catalog year available for students to select on the undergraduate application for this this program? 2020-21

Delivery method and campus or location options: select all locations that apply

Downtown Phoenix Polytechnic Tempe Thunderbird West Other: _____

Both on-campus **and** ASU Online* - (check applicable campus(es) from options listed above)

ASU Online only (all courses online and managed by ASU Online)

Note: Once students elect a campus or online option, students will not be able to move between the on-campus and the ASU Online options. Approval from the Office of the University Provost and [Philip Regier](#) (Executive Vice Provost and Dean) is required to offer programs through ASU Online. Please contact Ed Plus then complete the ASU Online Offering form in [Curriculum ChangeMaker](#) to begin this request.

Proposal Contact

Name: Traci Grgich **Title:** Senior Lecturer, DPD Director
Phone number: 6024961866 **Email:** traci.grgich@asu.edu

DEAN APPROVAL(S)

This proposal has been approved by all necessary unit and College/School levels of review. I recommend implementation of the proposed organizational change.

College/School/Division Dean name: Deborah Helitzer

Signature: 

Date: 1/21/2020

College/School/Division Dean name:
(if more than one college involved)

Signature: _____ **Date:** ____ / ____ /20

Note: An electronic signature, an email from the dean or dean's designee, or a PDF of the signed signature page is acceptable.

1. Purpose and Nature of Program

Provide a brief program description. Include the distinctive features of the program that make it unique.

The BS in dietetics prepares students with the required coursework and skill set to apply for a dietetic internship required to sit for the registration exam to become a registered dietitian, which is a food and nutrition expert. In addition to a core of professional nutrition courses, students will complete a broad range of science, management and communication classes. The program emphasizes the application of nutrition within clinical, community, food production and wellness areas.

2. Student Learning Outcomes and Assessment Methods

Assessment Plan

Attach a PDF copy of the assessment plan printed from the University Office of Evaluation and Educational Effectiveness assessment portal demonstrating UOEEE's approval of your assessment plan for this program. Visit the assessment portal at <https://uoeee.asu.edu/assessment-portal> or contact uoeee@asu.edu with any questions.

3. Academic Curriculum and Requirements

A. Major Map

Attach a copy of the "proposed" major map for this degree program. If this program will be delivered online as well as in-person, attach a copy of both the major map and the online major map. Instructions on how to create a "proposed major map" in [BAMM](#) can be found in the [Build a Major Map Training Guide](#).

B. Summary of Credit Hours Required for this Program

Total credit hours must be 120 and include first year composition, general studies, core/required courses, program specific electives, and any additional requirements (e.g., concentration credits).

Requirements	Credit Hours
First Year Composition	6
ASU 101 (or equivalent)	1
General Studies	9
Core/required courses	51
Program specific electives	0
Additional requirements	32
Other; please explain (College requirements and university electives)	21
Total	120


C. Curriculum Checksheet

Attach a PDF copy of the curriculum checksheet from BAMM to the proposal submission. The curricular checksheet should outline all core/required courses and program specific electives. To retrieve the checksheet in BAMM:

1. Select the "Checksheet" tab for the program.
2. From the tab, select "Preview Checksheet." The preview will open in a new window.
3. Select "Save as PDF" in upper right-hand corner of the page.

2020 Course List for Dietetics (BS) (Proposed)

College of Health Solutions | LNFWZZV

Major Requirements	Credit Hours	Min. Grade
Dietetics Major		
CHS 260: Health Professions Terminology 	3	C
NTR 142: Applied Food Principles	3	C
NTR 150: Introduction to the Professions in Nutrition and Dietetics	1	C
NTR 241: Human Nutrition	3	C
NTR 290: Introduction to Evidence-Based Research in Nutrition (L)	3	C
NTR 341: Medical Nutrition Therapy I	3	C
NTR 343: Food Service Purchasing	3	C
NTR 344: Nutrition Management and Leadership (L)	3	C
NTR 350: Nutrition Counseling	3	C
NTR 351: Nutrition Communication (L)	3	C
NTR 400: Preprofessional Preparation in Dietetics	1	C
NTR 440: Advanced Human Nutrition I	3	C
NTR 441: Advanced Human Nutrition II	3	C
NTR 444: Medical Nutrition Therapy II	3	C
NTR 445: Management of Food Service Systems	3	C
NTR 446: Medical Nutrition Therapy III	4	C
NTR 448: Community Nutrition (L)	3	C
NTR 450: Nutrition in the Life Cycle (SB)	3	C
Dietetics Related Area		
BCH 361: Advanced Principles of Biochemistry	3	C
BIO 201: Human Anatomy and Physiology I (SG)	4	C
BIO 202: Human Anatomy and Physiology II (SG)	4	C
CHM 101: Introductory Chemistry (SQ)	4	C
CHM 231: Elementary Organic Chemistry (SQ) AND	4	C
CHM 235: Elementary Organic Chemistry Laboratory (SQ)		
MAT 117: College Algebra (MA)	3	C
MIC 205: Microbiology (SG) AND	4	C
MIC 206: Microbiology Laboratory (SG)		
PSY 101: Introduction to Psychology (SB)	3	C
STP 231: Statistics for Life Science (CS) OR	3	C
HCD 300: Biostatistics (CS)		
CHS Core Requirements		
CHS 100: Optimizing Your Health and Performance (SB) OR	3	C
CHS 300: The Science of Well-Being (SB)		
CHS 294: Community Health and Translational Research OR	3	C
CHS 484: Internship		
Electives	Credit Hours	Min. Grade
Elective	11	
Upper Division Elective	4	

D. Concentrations

- i. Are any concentrations to be established under this degree program? No, concentration will not be established.
- ii. If yes, are concentrations required? No, concentrations will not be required.
- iii. List courses & additional requirements for the proposed concentration(s)

Concentration Name	Total credit hours	Core/Required Courses for Concentration (Prefix, # & Title)	Total Core credit hours	Program Specific Electives (include course name and prefix)	Total Elective credit hours	Additional Requirements (i.e. milestones, capstones)

4. New Course Development

A. Will a new course prefix (es) be required for this degree program? No

If yes, list prefix name(s) (i.e. ENG- English):

Note: A request for a New Prefix form must be completed for each new prefix required and submitted with this proposal: [New prefix request form](#).

B. New Courses Required for Proposed Degree Program

List all new courses required for this program, including course prefix, number and course description.

CHS 260 – Health Professions Terminology.

This course is designed to prepare students for a field in the health care field and will cover medical terms related to all the major body systems including: muscular system, skeletal system, respiratory system, circulatory system, digestive system, reproductive system, and urinary system.

Note: New course requests must be submitted electronically via [Curriculum ChangeMaker](#) and undergo all internal university review and approval steps including those at the unit, college, and university levels.

5. Program Need

Explain why the university needs to offer this program (include target audience and market).

This program provides the opportunity to prepare students with required coursework and set skills to apply for a dietetic internship required to sit for the registration exam to become a registered dietitian/nutritionist (RD/RDN) (a food and nutrition expert). The target audience/market for this degree are those interested in becoming leaders in the field of nutrition and food where they can educate the public on health and nutrition, prescribe diet recommendations, work in specialized areas of nutrition such as sports nutrition, clinical support within a hospital setting, food service directors and more. Students in this degree path will complete a broad range of science, management and communication classes. The program emphasizes the application of nutrition within a clinical community, food production and wellness areas.

Gray Associates' Program Evaluation System provides an overall score for a specific program of interest based on individual scores within Student Demand, Employment Opportunities, Strategic Fit, and Competitive Intensity categories. Gray's robust database assembles information from various market drivers indicative of successful campus programs including student inquiries, applications, demographics, completions, job openings, job postings, and placement rates from sources including IPEDS, BLS/O*NET, Department of Education, Burning Glass, U.S. Census, SkillsEngine, Google, and the National Higher Education Benchmarking Institute. The database was custom built for the College of Health Solutions to include up to ten

markets including the Arizona and national market. Emsi Analytics and Burning Glass provide additional market analyses indicating high demand for dietetics. The market results from Gray Associates, Emsi, Burning Glass, the U.S. Bureau of Labor and Statistics (BLS), IPEDS, and the U.S. Census Bureau’s American Community Survey are provided below and indicate positive growth in this career.

According to IPEDS, there were a total of 3,373 completions at 108 campuses of which 71% were at the bachelor's degree level in 2017. According to Burning Glass, there were 14,272 job postings related to this area which is a 1,170 year-over-year change compared to the previous year. Emsi states that there were 341,640 total job postings between January 2017 and August 2019, of which 73,766 were unique. Emsi projects a +13.4% change in occupations (70,799 jobs in 2017 to 80,263 jobs in 2024) for Dietitians and Nutritionists between 2017 and 2024. The U.S. Bureau of Labor and Statistics (BLS) reports the current employment for Dietetics/Dietitian to be 36,305 which is a compound annual growth rate of 4.6% for year-over year employment, 6.4% for 3-year historic growth, and 5.8% for 5-year historic growth. The 10-Year forecast for compound annual growth rate is 1.3%. According to the American Community Survey administered by the U.S. Census Bureau, wages range between \$34,969 (age < 30) to \$64,720 (age 30-60).

6. Impact on Other Programs

List other academic units that might be impacted by the proposed program and describe the potential impact (e.g., how the implementation of this program might affect student headcount/enrollment, student recruitment, faculty participation, course content, etc. in other programs). Attach letters of collaboration/support from impacted programs.

This degree has been in existence previously (BS Nutrition with a concentration in Dietetics) and thus will not have any substantial change/impact on existing programs.

7. Projected Enrollment

How many new students do you anticipate enrolling in this program each year for the next five years?

5-YEAR PROJECTED ANNUAL ENROLLMENT					
	1st Year	2nd Year (Yr 1 continuing + new entering)	3rd Year (Yr 1 & 2 continuing + new entering)	4th Year (Yrs 1, 2, 3 continuing + new entering)	5th Year (Yrs 1, 2, 3, 4 continuing + new entering)
Number of Students Majoring (Headcount)	367	370	375	380	385

8. Accreditation or Licensing Requirements

If applicable, provide the names of the external agencies for accreditation, professional licensing, etc. that guide your curriculum for this program, if any. Describe any requirements for accreditation or licensing.

The Didactic program in Dietetics is an accredited program through the Academic of Nutrition and Dietetics (specifically, the Accreditation Council for Education in Nutrition and Dietetics- ACEND). Accreditation is required for programs that offer a pathway for students to become a Registered Dietitian/Nutritionist (RD/RDN). Accreditation requires the educational institution to meet specific standards set forth by the credentialing body.

Accreditation recognizes the quality of an institution or program and assists in its improvement. As such, accreditation:

- Provides value to educational institutions and programs while protecting students and the public interest.
- Complements institutional accreditation by giving reasonable assurance of the quality and content of the education necessary for a particular profession or field.
- Brings together practitioners, regulators, educators and students to improve professional preparation and practice, ultimately benefiting the profession and the public that it serves.

Accreditation includes self-analysis, preparation of a self-study report, and an on-site evaluation visit by a team of profession peers. Dietetics educators and practitioners, appointed by the ACEND board, participate in the peer review process to determine

if a program is achieving its own educational objectives and meeting the Accreditation Standards. The ACEND board accredits programs that are able to meet these Accreditation Standard.

Arizona State University has recently received re-accreditation status from ACEND for our Dietetics degree as of Spring of 2019 (formerly the Bachelor of Science in Nutrition with a concentration in Dietetics). Our accreditation status is valid through June 30, 2026. At that time, the program director will reapply and complete the necessary steps to secure accreditation for the program.

9. Faculty & Staff

A. Current Faculty

List the name, rank, highest degree obtained, and area of specialization or expertise of all current faculty who will teach in the program, and estimate their level of involvement.

Faculty Name and Credentials	Course(s) Name and Number
Melinda Johnson, MS, RDN	NTR 351 - Nutrition & Health Communications
Jessica Lehman, MS, RDN	NTR 351 - Nutrition & Health Communications & NTR 241 - Human Nutrition
Shauna Grant, MS, RDN	NTR 444 - Medical Nutrition Therapy II and NTR 446 - Medical Nutrition Therapy III
Kathleen Dixon, Med, RD FT	NTR 142 - Applied Food Principles and NTR350 - Nutrition Counseling
Christina Barth, MS, RDN, RYT	NTR 241- Human Nutrition
Michelle Miller, MS, RD FT	NTR 241 - Human Nutrition
Christina Shepard, MS, RD	NTR 150 - Introduction to Profession of Nutrition & Dietetics
Maureen Mason, MS, RD FT	NTR 340 - Evidence Based Nutrition and NTR 448 - Community Nutrition
Lisa Morse, MS, RD, CNSC	NTR341 - Nutrition Services Management and NTR241 Human Nutrition
Sarah Martinelli, MS, RD, SNS	NTR 343 - Food Service Purchasing and NTR 450 - Nutrition in the Lifecycle
Megan Kniskern, MS, RD, CEDRD	NTR 344 - Nutrition Service Management and NTR 241 - Human Nutrition
Traci Grgich, MS, RD, SNS, CP-FS	NTR 400 – PreProfessional Prep in Dietetics and NTR 445 – Management of Food Service Systems
Carol Johnson, PhD, RD	NTR 440 – Advanced Human Nutrition I
Corrie Whisner, PhD	NTR 440 – Advanced Human Nutrition I
Christy Lespron, PhD, RDN	NTR 441 – Advanced Human Nutrition II
Sandra Mayol-Kreiser, PhD, RD, CNSC	NTR 444 – Medical Nutrition Therapy II
Meredith Bruening, PhD, MPH, RD	NTR 448 – Community Nutrition
Sonia Vega-Lopez, PhD, FAHA	NTR 450 – Nutrition in the Lifecycle

B. New Faculty

Describe the new faculty hiring needed during the next three years to sustain the program. List the anticipated hiring schedule and financial sources for supporting the addition of these faculty members.

None at this time.

C. Administration of the Program

Explain how the program will be administered for the purposes of admissions, advising, course offerings, etc. Discuss the available staff support.

Currently there is one designated advisor specific to dietetics students. However, the advising team is always working on cross-training and educating all advisors on the requirements for the dietetics degree. Students work with both the advising team and the Didactic Program in Dietetics (DPD Director) to ensure they are meeting all program requirements prior to graduation.

The DPD Director does require minimal administrative assistance twice a year for processing verification statements to graduates. Verification statements are a required document (per ACEND) sent to graduates of the DPD program. The statement essentially indicates in writing that the student met all the standards set forth by the ACEND. Due to the amount of graduates each semester, administrative assistance is requested for printing transcripts and mailing labels.

10. Resources (necessary to launch and sustain the program)**A. Required Resources**

Describe any new resources required for this program's success, such as new support staff, new facilities, new library resources, new technology resources, etc.

None

B. Resource Acquisition

Explain how the resources to support this program will be obtained.

N/A

APPENDIX
OPERATIONAL INFORMATION FOR UNDERGRADUATE PROGRAMS
 (This information is used to populate the [Degree Search](#)/catalog website.)

1. Program Name (Major): BS in Dietetics

2. Marketing Description (*Optional. 50 words maximum. The marketing description should not repeat content found in the program description*)

3. Program Description (*150 words maximum*)

The BS program in dietetics prepares students, using required coursework, to obtain the skill set needed for a dietetic internship, which is required for all who sit for the registration exam to become a registered dietitian --- a food and nutrition expert. In addition to a core of professional nutrition courses, students complete a broad range of science, management and communication classes. The program emphasizes the application of nutrition within clinical, community, food production and wellness areas.

More information about this credential and the requirements for this credential can be found at <https://www.eatrightpro.org/about-us/become-an-rdn-or-dtr/dietetic-careers>.

ASU's bachelor's degree program in dietetics is accredited as a Didactic Program in Dietetics by the Accreditation Council for Education in Nutrition and Dietetics, 120 S. Riverside Plz., Ste. 2190, Chicago IL 60606-6995; phone: 800-877-1600, ext. 5400.

4. Contact and Support Information

Building code and room number: (Search ASU map)	HLTHN, 4 th floor
Program office telephone number: (<i>i.e.</i> 480/965-2100)	602/496-3300
Program Email Address:	chs@asu.edu
Program Website Address:	https://chs.asu.edu/programs/nutrition-dietetics

5. Delivery/Campus Information Options: On-campus only (ground courses and/or iCourses)

Note: Once students elect a campus or online option, students will not be able to move between the on-campus and the ASU Online options. Approval from the Office of the University Provost and [Philip Regier](#) (Executive Vice Provost and Dean) is required to offer programs through ASU Online. Please contact Ed Plus then complete the ASU Online Offering form in [Curriculum ChangeMaker](#) to begin this request.

6. Campus/Locations *indicate all locations where this program will be offered.*

Downtown Phoenix
 Polytechnic
 Tempe
 Thunderbird
 West
 Other: _____

7. Additional Program Description Information

A. Additional program fee required for this program? Yes

B. Does this program have a second language requirement? No

8. Career Opportunities

Provide a brief description of career opportunities available for this degree program. (150 words maximum)

The nutrition and dietetics field provides employment opportunities in fields such as:

- consulting
- education
- food and nutrition marketing and sales
- nutrition and health promotion

- school food service

Graduates may find opportunities in environments such as:

- hospitals and other health care facilities
- public health agencies

Career examples include but are not limited to those shown in the following list. Advanced degrees or certifications may be required for academic or clinical positions.

- Certified Health Education Specialist (CHES)
- nutritionist
- Registered Dietitian (RD/RDN)
- School Nutrition Specialist (SNS)

9. Additional Freshman Admission Requirements

If applicable, list any freshman admission requirements that are higher than and/or in addition to the university minimum undergraduate admission requirements.

N/A

10. Additional Transfer Admission Requirements

If applicable, list any admission requirements for transfer students that are higher than and/or in addition to the university minimum undergraduate transfer admission requirements.

11. Change of Major Requirements

Standard change of major text is as follows: A current ASU student has no additional requirements for changing majors. Students should refer to <https://students.asu.edu/changingmajors> for information about how to change a major to this program.

If applicable, list any additional requirements for students who may change their major into this program.

12. Keywords

List all keywords used to search for this program (limit 10). Keywords should be specific to the proposed program.

Nutrition

Registered Dietician/Nutritionist

RD/RDN

Nutritionist

Health

Food and nutrition

School food service

Public health

13. Advising Committee Code

List the existing advising committee code to be associated with this degree.

UGNHDA

Note: If a new advising committee needs to be created, please complete the following form:

[Proposal to create an undergraduate advising committee](#)

14. Change of Major E-mail Address

List the contact email address to direct students who are interested in changing to this major.

chs@asu.edu

15. First Required Math Course

List the first math course required in the major map.

MAT 117

16. WUE Eligible

Has a request been submitted to the Provost by the Dean to consider this degree program as eligible for WUE?

No

Note: No action will be taken during the implementation process with regards to WUE until approval is received from the Provost.

17. Math Intensity

a. List the highest math course required on the major map. (This will not appear on Degree Search.)

MAT 117

b. What is the math intensity as indicated by the highest math required on the major map? Math intensity categorization can be found here: <https://catalog.asu.edu/mathintensity>

Moderate

18. ONET Codes

Identify ONET/SOC codes that should be displayed on Degree Search. ONET/SOC codes can be found at: <http://www.onetonline.org/crosswalk/SOC/>. Alternate titles displayed on Degree Search may vary and can be found at: <https://catalog.asu.edu/alternate-career-titles>.

29-1031.00	21-1094.00
29-2051.00	11-9051.00
21-1091.00
.....
.....

19. Area(s) of Interest

A. Select **one (1)** primary area of interest from the list below that applies to this program.

- | | |
|--|---|
| <input type="checkbox"/> Architecture & Construction | <input checked="" type="checkbox"/> Health & Wellness |
| <input type="checkbox"/> Arts | <input type="checkbox"/> Humanities |
| <input type="checkbox"/> Business | <input type="checkbox"/> Interdisciplinary Studies |
| <input type="checkbox"/> Communications & Media | <input type="checkbox"/> Law, Justice, & Public Service |
| <input type="checkbox"/> Computing & Mathematics | <input type="checkbox"/> STEM |
| <input type="checkbox"/> Education & Teaching | <input type="checkbox"/> Science |
| <input type="checkbox"/> Engineering & Technology | <input type="checkbox"/> Social and Behavioral Sciences |
| <input type="checkbox"/> Entrepreneurship | <input type="checkbox"/> Sustainability |
| <input type="checkbox"/> Exploratory | |

B. Select **one (1)** secondary area of interest from the list below that applies to this program.

- | | |
|--|---|
| <input type="checkbox"/> Architecture & Construction | <input type="checkbox"/> Health & Wellness |
| <input type="checkbox"/> Arts | <input type="checkbox"/> Humanities |
| <input type="checkbox"/> Business | <input type="checkbox"/> Interdisciplinary Studies |
| <input type="checkbox"/> Communications & Media | <input type="checkbox"/> Law, Justice, & Public Service |
| <input type="checkbox"/> Computing & Mathematics | <input type="checkbox"/> STEM |
| <input type="checkbox"/> Education & Teaching | <input checked="" type="checkbox"/> Science |

- [Engineering & Technology](#)
- [Entrepreneurship](#)
- [Exploratory](#)
- [Social and Behavioral Sciences](#)
- [Sustainability](#)

12/01/2019




Mission Statement: The mission of the Bachelors Degree in Dietetics (Didactic Program in Dietetics or DPD) at ASU is to provide students with a comprehensive, rigorous academic core of knowledge and professional skills to prepare students for supervised practice in the dietetics profession and/or post-baccalaureate educational programs leading to eligibility for CDR exam and to become a Registered Dietitian Nutritionist. This mission is pursued in an environment that values the individual strengths and diversity of our students, and in which students are provided opportunities to serve and learn in the surrounding community.





- Outcome 1:** Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical, evidence-based practice decisions.
- General Education 1:** Reasoning/Literacy; Verbal Communication; Written Communication;
- Concepts 1:** Critical thinking; problem-solving; ethics; understand and identify evidence based, peer evaluated research.
- Competencies 1:** Graduates will learn to evaluate professional, peer-reviewed research and understand the importance of and utilization of research when making nutrition practice decisions; and the role of ethics in making healthcare decisions during patient/client care.
- Measure 1.1:** Students will be assessed during NTR441 utilizing a faculty developed rubric for the Evidence Based fact sheet assignment.
- Performance Criterion 1.1:** The assignment will be monitored and refined based on measures indicating student ability to understand the concepts of utilization of peer reviewed, evidence based research and their abilities to demonstrate ethical decision making in a variety of healthcare settings
- Measure 1.2:** Students will be assessed during NTR290 utilizing a faculty developed rubric for their literature review (final paper) on a self-selected nutrition topic.
- Performance Criterion 1.2:** The assignment will be monitored and refined based on measures indicating student ability to understand the concepts of utilization of peer reviewed, evidence based research and their abilities to demonstrate ethical decision making in a variety of healthcare settings
- Outcome 2:** Demonstrate effective and professional oral and written communication and documentation
- General Education 2:** Critical Thinking; Verbal Communication; Written Communication;
- Concepts 2:** Effective communication styles, both oral and written including visual communication arts; reading levels; communication barriers including use of tone and body language in presentations; psychology.
- Competencies 2:** The graduates will be able to effectively communicate in a professional tone and manner in both written and oral presentations; understand the importance of reading levels; inclusion; civility; diversity; and recognize communication barriers and potential ways to overcome barriers; acknowledge significance in tone and body language while communicating information.
- Measure 2.1:** Students will be assessed during NTR440 utilizing a faculty developed rubric for a research paper critique and oral presentation on a selected micronutrient deficiency.
- Performance Criterion 2.1:** The assignments will be monitored and refined based on measures indicating student ability to understand the concepts and importance of professionalism of both oral and written communication; recognition of reading levels and tone, body language in oral presentations.
- Measure 2.2:** Students will be assessed during NTR350 utilizing a faculty developed rubric for a video speech on a nutrition related topic of the students choosing.
- Performance Criterion 2.2:** The assignments will be monitored and refined based on measures indicating student ability to understand the concepts and importance of professionalism of both oral and written communication; recognition of reading levels and tone, body language in oral presentations.
- Outcome 3:** Use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions.
- General Education 3:** Critical Thinking; Ethical Reasoning; Inquiry and Analysis; Problem Solving; Quantitative





- Education 3:** Reasoning/Literacy;Teamwork and Collaboration;Verbal Communication;Written Communication;
Nutrition Care Process; ethical decision making; identify nutrition-related problems; scientific
- Concepts 3:** dimensions of nutrition including organic chemistry, anatomy and physiology, microbiology and biochemistry; use of professional judgement.
Graduates will understand the Nutrition Care Process (a systematic problem solving method that dietetic practitioners use to critically think and make decisions to address nutritional related
- Competencies 3:** problems and provide safe, effective, high quality nutrition care) and become proficient in utilizing it when determining what intervention(s) should be made for a variety of nutrition-related problems; and the role of ethical decision making.
- Measure 3.1: Students will be assessed in NTR446 utilizing faculty developed rubric for an in-class lab on anemia.
- Performance Criterion 3.1: The assignments will be monitored and refined based on measures indicating student ability to understand the concepts and importance of the Nutrition Care Process in nutrition-related problems and ethical decision making.
- Measure 3.2: Students will be assessed in NTR341 utilizing a faculty developed rubric for an in-class case study.
- Performance Criterion 3.2: The assignments will be monitored and refined based on measures indicating student ability to understand the concepts and importance of the Nutrition Care Process in nutrition-related problems and ethical decision making.
- Outcome 4:** Apply management theories to the development of programs or services.
- General Education 4:** Critical Thinking;Ethical Reasoning;Global, Historical, Cultural Awareness;Inquiry and Analysis;Problem Solving;Quantitative Reasoning/Literacy;Teamwork and Collaboration;Verbal Communication;Written Communication;
Math; statistics; chemistry; leadership; program development; management theories and application in program development; United States government regulating bodies (United States Department of Agriculture (USDA) and Federal Department of Agriculture (FDA)); economies of food.
- Concepts 4:** Graduates will be proficient in identifying varying management theories; analyze the theories to determine effectiveness in program development; recognize the involvement of government
- Competencies 4:** regulating bodies within food service organizations; recognize the difference between leadership and management.
- Measure 4.1: Students will be assessed in NTR445 utilizing a faculty developed rubric on their lab group production day execution and team management.
- Performance Criterion 4.1: The assignments will be monitored and refined based on measures indicating student ability to understand the concepts and importance of various management theories, program development and leadership.
- Measure 4.2: Students will be assessed in NTR344 during their second exam in the course.
- Performance Criterion 4.2: The assignments will be monitored and refined based on measures indicating student ability to understand the concepts and importance of various management theories, program development and leadership.

2020 - 2021 Major Map Dietetics, (Proposed)

School/College:
LNFWZZV

Term 1 0 - 15 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 CHM 101: Introductory Chemistry (SQ)	4	C	<ul style="list-style-type: none"> • An SAT, ACT, Accuplacer, IELTS, or TOEFL score determines placement into first-year composition courses • Mathematics Placement Assessment score determines placement in mathematics course • ASU 101 or college-specific equivalent First-Year Seminar required of all first-year students • Minimum grade of C required in the courses marked as C or better for Didactic Program in Dietetics (DPD) verification statement • In order to compete for a dietetic internship to earn the RD credential after graduation, it is recommended that students maintain a minimum ASU cumulative GPA of 3.50. • Students who enter the major as first-year students must complete CHS 100; students who enter the major with more than 45 hours should complete CHS 300. • Build your professional connections -- join the ASU Mentor Network
CHS 100: Optimizing Your Health and Performance (SB) OR CHS 300: The Science of Well-Being (SB)	3	C	
CHS 101: The ASU Experience for Health Solutions Students	1	C	
ENG 101 or ENG 102: First-Year Composition OR ENG 105: Advanced First-Year Composition OR ENG 107 or ENG 108: First-Year Composition	3	C	
MAT 117: College Algebra (MA)	3	C	
NTR 150: Introduction to the Professions in Nutrition and Dietetics	1	C	
 Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:	15		

Term 2 15 - 30 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 NTR 241: Human Nutrition	3	C	<ul style="list-style-type: none"> • Join a student club or professional organization.
ENG 101 or ENG 102: First-Year Composition OR ENG 105: Advanced First-Year Composition OR ENG 107 or ENG 108: First-Year Composition	3	C	
PSY 101: Introduction to Psychology (SB)	3	C	
Cultural Diversity in the U.S. (C)	3		
Humanities, Arts and Design (HU) AND Global Awareness (G)	3		
 Complete ENG 101 OR ENG 105 OR ENG 107 course(s).			
 Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:	15		

Term 3 30 - 46 Credit Hours Critical course signified by 	Hours	Minimum Grade	Notes
 BIO 201: Human Anatomy and Physiology I (SG)	4	C	<ul style="list-style-type: none"> • In order to compete for a dietetic internship to earn the RD credential after graduation, it is recommended that students maintain a minimum ASU cumulative GPA of 3.50. • Develop your skills.
 NTR 142: Applied Food Principles	3	C	
STP 231: Statistics for Life Science (CS) OR HCD 300: Biostatistics (CS)	3	C	
Humanities, Arts and Design (HU) AND Historical Awareness (H)	3		
Elective	3		
 Complete First-Year Composition requirement.			

❗ Complete Mathematics (MA) requirement.

❗ Minimum 3.00 GPA ASU Cumulative.

Term hours subtotal: 16

Term 4 46 - 62 Credit Hours Critical course signified by ❗	Hours	Minimum Grade	Notes
❗ BIO 202: Human Anatomy and Physiology II (SG)	4	C	<ul style="list-style-type: none">• Secure a part-time job or volunteer experience.• Use Handshake to research employment opportunities.
CHS 260: Health Professions Terminology	3	C	
NTR 290: Introduction to Evidence-Based Research in Nutrition (L)	3	C	
Complete 2 courses: Elective	6		
❗ Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:	16		

Term 5 62 - 78 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ CHM 231: Elementary Organic Chemistry (SQ) AND CHM 235: Elementary Organic Chemistry Laboratory (SQ)	4	C	<ul style="list-style-type: none">• In order to compete for a dietetic internship to earn the RD credential after graduation, it is recommended that students maintain a minimum ASU cumulative GPA of 3.50.• Develop your professional online presence.
★ NTR 341: Medical Nutrition Therapy I	3	C	
CHS 294: Community Health and Translational Research OR CHS 484: Internship	3	C	
NTR 343: Food Service Purchasing	3	C	
NTR 351: Nutrition Communication (L)	3	C	
★ Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:	16		

Term 6 78 - 93 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ BCH 361: Advanced Principles of Biochemistry	3	C	<ul style="list-style-type: none">• Use Handshake to research employment opportunities.
NTR 344: Nutrition Management and Leadership (L)	3	C	
NTR 350: Nutrition Counseling	3	C	
NTR 444: Medical Nutrition Therapy II	3	C	
Upper Division Elective	3		
★ Complete Cultural Diversity in the U.S. (C) AND Global Awareness (G) AND Historical Awareness (H) course(s).			
★ Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:	15		

Term 7 93 - 106 Credit Hours Necessary course signified by ★	Hours	Minimum Grade	Notes
★ NTR 400: Preprofessional Preparation in Dietetics	1	C	<ul style="list-style-type: none">• In order to compete for a dietetic internship to earn the RD credential after graduation, it is recommended that students maintain a minimum ASU cumulative GPA of 3.50.• Gather professional references.
★ NTR 441: Advanced Human Nutrition II	3	C	
NTR 446: Medical Nutrition Therapy III	4	C	
NTR 450: Nutrition in the Life Cycle (SB)	3	C	
Elective	2		
★ Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:	13		

		Minimum	
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Term 8 106 - 120 Credit Hours Necessary course signified by ★	Hours	Grade	Notes
★ NTR 440: Advanced Human Nutrition I	3	C	• Apply for full time career opportunities.
★ NTR 445: Management of Food Service Systems	3	C	
MIC 205: Microbiology (SG) AND MIC 206: Microbiology Laboratory (SG)	4	C	
NTR 448: Community Nutrition (L)	3	C	
Upper Division Elective	1		
★ Minimum 3.00 GPA ASU Cumulative.			
Term hours subtotal:		14	

Hide Course List(s)/Track Group(s)

Total Hours: 120
Upper Division Hours: 45 minimum
Major GPA: 2.00 minimum
Cumulative GPA: 2.00 minimum
Total hrs at ASU: 30 minimum
Hrs Resident Credit for Academic Recognition: 56 minimum
Total Community College Hrs: 64 maximum

General University Requirements Legend

General Studies Core Requirements:

- Literacy and Critical Inquiry (L)
- Mathematical Studies (MA)
- Computer/Statistics/Quantitative Applications (CS)
- Humanities, Arts and Design (HU)
- Social-Behavioral Sciences (SB)
- Natural Science - Quantitative (SQ)
- Natural Science - General (SG)

General Studies Awareness Requirements:

- Cultural Diversity in the U.S. (C)
- Global Awareness (G)
- Historical Awareness (H)

First-Year Composition

General Studies designations listed on the major map are current for the 2020 - 2021 academic year.

From: Katherine Kenny <Katherine.Kenny@asu.edu>
Sent: Friday, November 22, 2019 9:06 AM
To: Traci Grgich <Traci.Grgich@asu.edu>
Cc: Simin Levinson <Simin.Levinson@asu.edu>
Subject: FW: Impact statement for BS in Dietetics

Dear Traci – thank you for sending the information about the proposed Nutrition Program at the College of Health Solutions. We have reviewed the program information and see no conflict with the program or courses that you propose in the degree programs.

While I don't see the complete program of study, if there are opportunities for elective courses, the following Edson courses may be of interest to your students' program of study.

HCI 150 – Introduction to Health Innovation

HCR 230 – Culture and Health

HCI 250 – Health Entrepreneurship and Value Creation

HCI 311 – Health Innovation Foundational Concepts

HCI 313 – Philosophy of Science in Health Care: Understanding Paradigms of Health and Healing

HCI 421 – Health Care Policy: The Innovator's View

HCI 425 – Facilitating Innovation to Achieve Outcomes

HCI 428 – Technology: A Tool to Advance Innovation in Health Care

HCR 406 – Health Literacy for Health Care Professionals

On behalf of the Edson College of Nursing and Health Innovation, we support your proposal and wish you the best as you move through the University Approval Process.
Thank you for asking us to review.

Best,

Katherine (Kathy) Kenny, DNP, RN, ANP-BC, FAANP, FAAN
Associate Dean of Academic Affairs
Clinical Professor



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Katherine.kenny@asu.edu

<https://nursingandhealth.asu.edu/>

From: Traci Grgich <Traci.Grgich@asu.edu>
Sent: Thursday, November 14, 2019 06:45
To: Katherine Kenny <Katherine.Kenny@asu.edu>
Cc: Simin Levinson <Simin.Levinson@asu.edu>
Subject: Impact statement for BS in Dietetics

Hi Ms. Kenny,

CHS is proposing an updated version of our Bachelor's of Science in Nutrition (dietetics) degree. We are basically changing the name to Bachelor's of Science in Dietetics and adding a few new required courses (MAT117 and a medical terminology course).

I am the degree coordinator for this degree and have been tasked with collecting impact statements (or letters of support) for the new proposal. As you are probably aware, this is a requirement from ABOR when any new degrees are submitted for approval. Would you kindly be able to provide such a letter for us? I have attached the degree proposal so you are aware of what we are submitting.

Please let me know if you have any questions and thank you for your support and assistance.

Traci Grgich, MS, RD, SNS, CP-FS, FAND

Senior Lecturer & DPD Director

Nutrition

Arizona State University | College of Health Solutions

550 N. 3rd Street, Phoenix, AZ 85004 | Health South, Room 469

602-496-1866 | Traci.Grgich@asu.edu | chs.asu.edu

