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SR-06-07-23 CC

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CURRICULUM COMMITTEE
RECOMMENDATION

SR-06-07-23 CC

Recommends approval of the listed COURSE CHANGES in the COLLEGE OF HEALTH PROFESSIONS

CD 430 Acquired Communication Disorders
Change in title to: Acquired Communication and Swallowing Disorders
Rationale: Full course name will more accurately reflect the content of the course on student transcripts, an important consideration for our departmental accreditation.

AND
Change in catalog description: FROM: “...Emphasis on communication disorders...” TO: “...Emphasis on communication and swallowing disorders...”
Rationale: Adding the word “swallowing” to both the title and description more clearly reflects the current content covered in the course.

DTS 201 Nutrition and Food Technologies I
Change in title to: Introductory Nutrition
Rationale: New title more accurately reflects course content.

AND
Change in catalog description: FROM: Principles of human nutrition; exercise, health, and disease, and life cycles and principles of food selection and food preparation. TO: Provides basic understanding of the science of nutrition and dietetics. The role of food and nutrient intake in health promotion and disease prevention will be explored in hands-on laboratory experiences.
Rationale: New description more accurately reflects course content.

DTS 202 Nutrition and Food Technologies II
Change in title to: Introductory Foods
Rationale: New title more accurately reflects course content.

AND
Change in content: FROM: Course currently taught as the second in a two course series addressing combined introductory food and nutrition concepts over two semesters. TO: All food science content, typically taught over two semesters, would be moved to DTS 202, the second course in the series. There will be no change in content; it will simply be shifted to the appropriate semester.
Rationale: Department faculty determined that courses would be more effective if food concepts and nutrition concepts were introduced separately in two different courses.

AND
Change in catalog description: FROM: Continuation of principles of human nutrition; exercise, health, and disease, and life cycles and principles of food selection and food preparation. TO: Provides basic understanding of the science of food and food substances. Instruction on nutrients will be integrated with preparation of foods to form the laboratory experience.
Rationale: New description more accurately reflects course content.

DTS 301 Foodservice Safety and Systems Management I
Change in catalog description: FROM: The basic principles of foodservice management, and an in-depth look at food safety in foodservice establishments. Laboratory/field experiences provide students a
better perspective of foodservice management in various institutions. **TO:** A study of foodservice management principles, with an in-depth investigation of food safety in foodservice establishments. Laboratory/field experiences provide students a better perspective of foodservice management in various institutions.

**Rationale:** New description more accurately reflects course content.

**DTS 302 Foodservice Safety and Systems Management II**

**Change in catalog description:** **FROM:** A continued study of basic principles of foodservice management. Emphasis on quantity procurement, production, distribution, and service in foodservice with laboratory experiences in local foodservice institutions, facility planning and design. **TO:** A continued study of foodservice management principles; the course emphasizes quantity production, distribution, and service of foods as well as facility planning and design.

**Rationale:** New description more accurately reflects course content.

**DTS 310 Life Span Nutrition**

**Change in catalog description:** **FROM:** Scientific principles of human nutrition and identification of nutritional needs for each stage of the life cycle, including maternal/prenatal, infant, childhood, teens, and aging. **TO:** An exploration of the scientific principles of human nutrition and nutrient needs for stages of the life cycle, which include prenatal, gestational, infancy, toddler, child, preadolescent, adolescent, adult, and elderly.

**Rationale:** New description more accurately reflects course content.

**DTS 320 Intermediate Nutrition**

**Change in catalog description:** **FROM:** Scientific principles of human nutrition; food sources of nutrients; planning and evaluating diets for healthy individuals. **TO:** Builds on knowledge acquired in introductory nutrition, and prepares students for advanced nutrition courses. Development of therapeutic diets, analysis of vitamin and mineral needs, and digestive processes discussed in detail.

**Rationale:** New description more accurately reflects course content.

**DTS 403 Advanced Nutrition**

**Change in catalog description:** **FROM:** Metabolism of food nutrients as related to nutritional requirements of man. Reports of current, research and other topics to add depth and perspective in nutrition. **TO:** An in-depth study of digestion, absorption, and metabolism of macronutrients; maintaining homeostasis in the body is also discussed in relationship to fluid, electrolyte, and acid-base balance.

**Rationale:** New description more accurately reflects course content.

**DTS 409 Community Nutrition**

**Change in catalog description:** **FROM:** Identification of nutritional needs of a community and the role of the community dietitian in relation to these needs. Examination of community nutrition programs that are available. **TO:** Nutritional needs of communities and the dietitian’s role in addressing them are identified, and community nutrition programs are closely examined.

**Rationale:** New description more accurately reflects course content.

**DTS 469 Medical Nutrition Therapy I**

**Change in catalog description:** **FROM:** Principles of medical nutrition therapy in clinical primary care. Utilization of case studies to develop the ability to critically analyze assessment data and determine care plans. **TO:** A study of medical diseases and conditions in relation to medical nutrition therapy and the
nutrition care process.
Rationale: New description more accurately reflects course content.

DTS 470 Medical Nutrition Therapy II
Change in catalog description: FROM: Principles of medical nutrition therapy in acute care. Utilization of case studies to develop the ability to critically analyze assessment data and determine care plans. TO: A continued study of medical diseases and conditions in relation to medical nutrition therapy and the nutrition care process. Case study presentations access critical thinking skills.
Rationale: New description more accurately reflects course content.

DTS 476 Senior Seminar in Dietetics
Change in catalog description: FROM: Discuss political, legal, social, and cultural influences on dietetics. Professional standards of practice and ethics will be addressed as well as the internship application process. This course is the synthesis of dietetics program content. TO: As a synthesis of dietetics program content, students will use food and nutrition knowledge to plan, implement, and evaluate a nutrition education program and prepare for supervised practice.
Rationale: New description more accurately reflects course content.

NUR 223 Introduction to Nursing Pharmacology
Change in credit hours: FROM: 2 TO: 3
Rationale: Increasing the number of hours from 2 to 3 will allow more time for presentation of a complex subject.

FACULTY SENATE CHAIR:


DISAPPROVED BY THE FACULTY SENATE: DATE:

UNIVERSITY PRESIDENT:

APPROVED: DATE: 5/4/07

DISAPPROVED: DATE:

COMMENTS: ________________________________________________________
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