

**BA/BS in Dietetics Curriculum Map**

Courses and Activities Mapped to Student Outcomes Assessment – Coordinated Program in Dietetics

<p><b>1. Integrate scientific information &amp; research into practice</b>                  Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting.                  Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)</p>				<p><b>2. Perform nutrition assessments</b>                  Perform nutrition assessments with diverse populations in various settings.                  Crosslinks - FCS 422 (325), FCS 424</p>					<p><b>3. Apply management principles</b>                  Apply management principles in food service operations; human resources and operational resources.                  Crosslink - FCS 430</p>			<p><b>4. Communicate effectively with diverse individuals &amp; groups</b>                  Communicate effectively with diverse individuals and groups.                  Crosslinks - FCS 424, FCS 431</p>
<p><b>1. Design a food science research project</b>                  Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.</p>	<p><b>2. Collect data for their research project</b>                  Students are able to correctly collect data for their research project.</p>	<p><b>3. Correctly interpret data</b>                  Students are able to correctly interpret data from their research project.</p>	<p><b>4. Communicate the results of their research project</b>                  Students are able to communicate the results of their research project.</p>	<p><b>1. Assess the nutritional status of diverse individuals</b>                  Students are able to assess the nutritional status of diverse individuals in community settings.</p>	<p><b>2. Assess nutritional status</b>                  Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.</p>	<p><b>3. Diagnose nutrition problems</b>                  Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>4. Plan and implement nutrition interventions</b>                  Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>5. Monitor and evaluate</b>                  Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>1. Plan a major quantity food service church dinner</b>                  Students are able to plan a major quantity food service church dinner.</p>	<p><b>2. Implement a major quantity food service church dinner</b>                  Students are able to implement a major quantity food service church dinner.</p>	<p><b>3. Evaluate a major quantity food service church dinner</b>                  Students are able to evaluate a major quantity food service church dinner.</p>	<p><b>1. Develop and demonstrate effective communication skills</b>                  Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.</p>

<b>Courses and Learning Activities</b>												
BIO 241&L Human Physiology	I	I	I	I								

<p><b>1. Integrate scientific information &amp; research into practice</b></p> <p>Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)</p>	<p><b>2. Perform nutrition assessments</b></p> <p>Perform nutrition assessments with diverse populations in various settings. Crosslinks - FCS 422 (325), FCS 424</p>					<p><b>3. Apply management principles</b></p> <p>Apply management principles in food service operations; human resources and operational resources. Crosslink - FCS 430</p>			<p><b>4. Communicate effectively with diverse individuals &amp; groups</b></p> <p>Communicate effectively with diverse individuals and groups. Crosslinks - FCS 424, FCS 431</p>			
<p><b>1. Design a food science research project</b></p> <p>Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.</p>	<p><b>2. Collect data for their research project</b></p> <p>Students are able to correctly collect data for their research project.</p>	<p><b>3. Correctly interpret data</b></p> <p>Students are able to correctly interpret data from their research project.</p>	<p><b>4. Communicate the results of their research project</b></p> <p>Students are able to communicate the results of their research project.</p>	<p><b>1. Assess the nutritional status of diverse individuals</b></p> <p>Students are able to assess the nutritional status of diverse individuals in community settings.</p>	<p><b>2. Assess nutritional status</b></p> <p>Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.</p>	<p><b>3. Diagnose nutrition problems</b></p> <p>Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>4. Plan and implement nutrition interventions</b></p> <p>Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>5. Monitor and evaluate</b></p> <p>Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>1. Plan a major quantity food service church dinner</b></p> <p>Students are able to plan a major quantity food service church dinner.</p>	<p><b>2. Implement a major quantity food service church dinner</b></p> <p>Students are able to implement a major quantity food service church dinner.</p>	<p><b>3. Evaluate a major quantity food service church dinner</b></p> <p>Students are able to evaluate a major quantity food service church dinner.</p>	<p><b>1. Develop and demonstrate effective communication skills</b></p> <p>Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.</p>
BIO 274&L Introductory Microbiology and Laboratory	I	I	I	I								
CHEM 103&L Elementary Chemistry/Laboratory		I	I	I								
CHEM 104&L Elementary Organic and Biochemistry Lab.		I	I	I								
Chem 330&L Survey of Biochemistry	I	I	I	I	I	I	I					

<p><b>1. Integrate scientific information &amp; research into practice</b></p> <p>Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)</p>	<p><b>2. Perform nutrition assessments</b></p> <p>Perform nutrition assessments with diverse populations in various settings. Crosslinks - FCS 422 (325), FCS 424</p>					<p><b>3. Apply management principles</b></p> <p>Apply management principles in food service operations; human resources and operational resources. Crosslink - FCS 430</p>			<p><b>4. Communicate effectively with diverse individuals &amp; groups</b></p> <p>Communicate effectively with diverse individuals and groups. Crosslinks - FCS 424, FCS 431</p>				
<p><b>1. Design a food science research project</b></p> <p>Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.</p>	<p><b>2. Collect data for their research project</b></p> <p>Students are able to correctly collect data for their research project.</p>	<p><b>3. Correctly interpret data</b></p> <p>Students are able to correctly interpret data from their research project.</p>	<p><b>4. Communicate the results of their research project</b></p> <p>Students are able to communicate the results of their research project.</p>	<p><b>1. Assess the nutritional status of diverse individuals</b></p> <p>Students are able to assess the nutritional status of diverse individuals in community settings.</p>	<p><b>2. Assess nutritional status</b></p> <p>Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.</p>	<p><b>3. Diagnose nutrition problems</b></p> <p>Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>4. Plan and implement nutrition interventions</b></p> <p>Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>5. Monitor and evaluate</b></p> <p>Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>1. Plan a major quantity food service church dinner</b></p> <p>Students are able to plan a major quantity food service church dinner.</p>	<p><b>2. Implement a major quantity food service church dinner</b></p> <p>Students are able to implement a major quantity food service church dinner.</p>	<p><b>3. Evaluate a major quantity food service church dinner</b></p> <p>Students are able to evaluate a major quantity food service church dinner.</p>	<p><b>1. Develop and demonstrate effective communication skills</b></p> <p>Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.</p>	
COMM 101 Introduction to Speech Communication			I										I
ENG 305T Technical Writing	I			I									
MGMT 301 Survey of Management									I	I	I		
AHS 221 Introductory Nutrition			I	I	I	I	I	I	I				P

<p><b>1. Integrate scientific information &amp; research into practice</b></p> <p>Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)</p>	<p><b>2. Perform nutrition assessments</b></p> <p>Perform nutrition assessments with diverse populations in various settings. Crosslinks - FCS 422 (325), FCS 424</p>					<p><b>3. Apply management principles</b></p> <p>Apply management principles in food service operations; human resources and operational resources. Crosslink - FCS 430</p>			<p><b>4. Communicate effectively with diverse individuals &amp; groups</b></p> <p>Communicate effectively with diverse individuals and groups. Crosslinks - FCS 424, FCS 431</p>			
<p><b>1. Design a food science research project</b></p> <p>Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.</p>	<p><b>2. Collect data for their research project</b></p> <p>Students are able to correctly collect data for their research project.</p>	<p><b>3. Correctly interpret data</b></p> <p>Students are able to correctly interpret data from their research project.</p>	<p><b>4. Communicate the results of their research project</b></p> <p>Students are able to communicate the results of their research project.</p>	<p><b>1. Assess the nutritional status of diverse individuals</b></p> <p>Students are able to assess the nutritional status of diverse individuals in community settings.</p>	<p><b>2. Assess nutritional status</b></p> <p>Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.</p>	<p><b>3. Diagnose nutrition problems</b></p> <p>Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>4. Plan and implement nutrition interventions</b></p> <p>Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>5. Monitor and evaluate</b></p> <p>Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>1. Plan a major quantity food service church dinner</b></p> <p>Students are able to plan a major quantity food service church dinner.</p>	<p><b>2. Implement a major quantity food service church dinner</b></p> <p>Students are able to implement a major quantity food service church dinner.</p>	<p><b>3. Evaluate a major quantity food service church dinner</b></p> <p>Students are able to evaluate a major quantity food service church dinner.</p>	<p><b>1. Develop and demonstrate effective communication skills</b></p> <p>Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.</p>
AHS 226 Fundamentals of Foods	P	P	P							I	I	P
AHS 320 Orientation to Dietetics												P
AHS 322 Nutrition Methodology	I	I		I	I		I					P
AHS 324 Nutrition Assessment				I	I	I	I	I				
AHS 332 Mgmt. of Quantity Food									I	I	I	P

<p><b>1. Integrate scientific information &amp; research into practice</b></p> <p>Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)</p>	<p><b>2. Perform nutrition assessments</b></p> <p>Perform nutrition assessments with diverse populations in various settings. Crosslinks - FCS 422 (325), FCS 424</p>					<p><b>3. Apply management principles</b></p> <p>Apply management principles in food service operations; human resources and operational resources. Crosslink - FCS 430</p>			<p><b>4. Communicate effectively with diverse individuals &amp; groups</b></p> <p>Communicate effectively with diverse individuals and groups. Crosslinks - FCS 424, FCS 431</p>				
<p><b>1. Design a food science research project</b></p> <p>Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.</p>	<p><b>2. Collect data for their research project</b></p> <p>Students are able to correctly collect data for their research project.</p>	<p><b>3. Correctly interpret data</b></p> <p>Students are able to correctly interpret data from their research project.</p>	<p><b>4. Communicate the results of their research project</b></p> <p>Students are able to communicate the results of their research project.</p>	<p><b>1. Assess the nutritional status of diverse individuals</b></p> <p>Students are able to assess the nutritional status of diverse individuals in community settings.</p>	<p><b>2. Assess nutritional status</b></p> <p>Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.</p>	<p><b>3. Diagnose nutrition problems</b></p> <p>Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>4. Plan and implement nutrition interventions</b></p> <p>Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>5. Monitor and evaluate</b></p> <p>Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>1. Plan a major quantity food service church dinner</b></p> <p>Students are able to plan a major quantity food service church dinner.</p>	<p><b>2. Implement a major quantity food service church dinner</b></p> <p>Students are able to implement a major quantity food service church dinner.</p>	<p><b>3. Evaluate a major quantity food service church dinner</b></p> <p>Students are able to evaluate a major quantity food service church dinner.</p>	<p><b>1. Develop and demonstrate effective communication skills</b></p> <p>Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.</p>	
Production													
AHS 333 Mgmt. of Quantity Food Prod.Practicum	<b>P</b>	<b>P</b>	<b>P</b>	<b>P</b>						<b>P</b>	<b>P</b>	<b>I</b>	<b>P</b>
AHS 420 Advanced Nutrition						<b>P</b>	<b>P</b>	<b>P</b>	<b>P</b>				
AHS 421 Life Cycle Nutrition	<b>P</b>	<b>P</b>	<b>P</b>	<b>P</b>	<b>P</b>				<b>P</b>	<b>P</b>			<b>P</b>
AHS 422 Life Cycle Nutrition Practicum					<b>R</b>								<b>P</b>

<p><b>1. Integrate scientific information &amp; research into practice</b></p> <p>Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)</p>	<p><b>2. Perform nutrition assessments</b></p> <p>Perform nutrition assessments with diverse populations in various settings. Crosslinks - FCS 422 (325), FCS 424</p>					<p><b>3. Apply management principles</b></p> <p>Apply management principles in food service operations; human resources and operational resources. Crosslink - FCS 430</p>			<p><b>4. Communicate effectively with diverse individuals &amp; groups</b></p> <p>Communicate effectively with diverse individuals and groups. Crosslinks - FCS 424, FCS 431</p>			
<p><b>1. Design a food science research project</b></p> <p>Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.</p>	<p><b>2. Collect data for their research project</b></p> <p>Students are able to correctly collect data for their research project.</p>	<p><b>3. Correctly interpret data</b></p> <p>Students are able to correctly interpret data from their research project.</p>	<p><b>4. Communicate the results of their research project</b></p> <p>Students are able to communicate the results of their research project.</p>	<p><b>1. Assess the nutritional status of diverse individuals</b></p> <p>Students are able to assess the nutritional status of diverse individuals in community settings.</p>	<p><b>2. Assess nutritional status</b></p> <p>Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.</p>	<p><b>3. Diagnose nutrition problems</b></p> <p>Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>4. Plan and implement nutrition interventions</b></p> <p>Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>5. Monitor and evaluate</b></p> <p>Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.</p>	<p><b>1. Plan a major quantity food service church dinner</b></p> <p>Students are able to plan a major quantity food service church dinner.</p>	<p><b>2. Implement a major quantity food service church dinner</b></p> <p>Students are able to implement a major quantity food service church dinner.</p>	<p><b>3. Evaluate a major quantity food service church dinner</b></p> <p>Students are able to evaluate a major quantity food service church dinner.</p>	<p><b>1. Develop and demonstrate effective communication skills</b></p> <p>Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.</p>
AHS 423 Medical Nutrition Therapy					P	P	P	P				
AHS 424 Independent Study					R	R	R	R				R
AHS 425 Community Nutrition				P			P	P				P
AHS 428 Food Science	R	R	R	R								P
AHS 430 Food Service Systems									R	R	R	P

1. Integrate scientific information & research into practice				2. Perform nutrition assessments					3. Apply management principles			4.
Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428/528 (CP1.1, CP1.2, CP1.4, CP1.5)				Perform nutrition assessments with diverse populations in various settings. Crosslinks - FCS 422 (325), FCS 424					Apply management principles in food service operations; human resources and operational resources. Crosslink - FCS 430			Communicate effectively with diverse individuals & groups Communicate effectively with diverse individuals and groups. Crosslinks - FCS 424, FCS 431
1. Design a food science research project	2. Collect data for their research project	3. Correctly interpret data	4. Communicate the results of their research project	1. Assess the nutritional status of diverse individuals	2. Assess nutritional status	3. Diagnose nutrition problems	4. Plan and implement nutrition interventions	5. Monitor and evaluate	1. Plan a major quantity food service church dinner	2. Implement a major quantity food service church dinner	3. Evaluate a major quantity food service church dinner	1. Develop and demonstrate effective communication skills
Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.	Students are able to correctly collect data for their research project.	Students are able to correctly interpret data from their research project.	Students are able to communicate the results of their research project.	Students are able to assess the nutritional status of diverse individuals in community settings.	Students are able to assess the nutritional status of individuals, groups and populations of differing ages and health status using the Nutrition Care Process in a supervised practice setting.	Students are able to diagnose nutrition problems and create problem, etiology, signs and symptoms (PES) statements for individuals, groups and populations of differing ages and health status in a supervised practice setting.	Students are able to plan and implement nutrition interventions for individuals, groups and populations of differing ages and health status in a supervised practice setting.	Students are able to monitor and evaluate problems, etiologies, signs, symptoms, and the impact of interventions on the nutrition diagnosis for individuals, groups and populations of differing ages and health status in a supervised practice setting.	Students are able to plan a major quantity food service church dinner.	Students are able to implement a major quantity food service church dinner.	Students are able to evaluate a major quantity food service church dinner.	Students are able to develop and demonstrate effective communication skills using oral, print, visual, and electronic methods with patients/clients, internal and external stakeholders, and other health professionals in a supervised practice setting.
Management												
AHS 431 Food Service Systems Management Practicum									R	R	R	R
AHS 435 Medical Nutrition Theory Practicum					R	R	R	R				R

**Legend:** **I** Introduced **P** Practiced **R** Reinforced

Last Modified: 04/08/2014 07:24:56 AM CST

Printed on: 03/02/2016 11:44:47 AM (EST)