

Eastern Illinois University
New/Revised Course Proposal Format
 (Approved by CAA on 4/3/14 and CGS on 4/15/14, Effective Fall 2014)

CGS Agenda Item: 18-27 Effective Fall 2018

Banner/Catalog Information (Coversheet)

1. ☐ New Course or ☒ Revision of Existing Course
2. Course prefix and number: FCS 5156
3. Short title: Nutrition Services Mgmt
4. Long title: Nutrition Services Management
5. Hours per week: 3 Class 0 Lab 3 Credit
6. Terms: ☐ Fall ☐ Spring ☐ Summer ☐ On demand
7. Initial term: ☒ Fall ☐ Spring ☐ Summer Year: 2018
8. Catalog course description: Students will examine the concepts of managing nutrition services, including financial, human, environmental, physical and materials.
9. Course attributes: N/A
 General education component: _____
☐ Cultural diversity ☐ Honors ☐ Writing centered ☐ Writing intensive ☐ Writing active
10. Instructional delivery
 Type of Course:
☒ Lecture ☐ Lab ☐ Lecture/lab combined ☐ Independent study/research
☐ Internship ☐ Performance ☐ Practicum/clinical ☐ Other, specify: _____
 Mode(s) of Delivery:
☒ Face to Face ☒ Online ☐ Study Abroad
☐ Hybrid, specify approximate amount of on-line and face-to-face instruction _____
11. Course(s) to be deleted from the catalog once this course is approved: N/A
12. Equivalent course(s): N/A
 a. Are students allowed to take equivalent course(s) for credit? ☐ Yes ☒ No
13. Prerequisite(s): FCS 4940

a. Can prerequisite be taken concurrently? ☐ Yes ☒ No

b. Minimum grade required for the prerequisite course(s)? N/A

c. Use Banner coding to enforce prerequisite course(s)? ☐ Yes ☒ No

d. Who may waive prerequisite(s)?

☐ No one ☐ Chair ☐ Instructor ☐ Advisor ☒ Other (MSND Grad Coordinator)

14. Co-requisite(s): N/A

15. Enrollment restrictions

a. Degrees, colleges, majors, levels, classes which may take the course: MSND students

b. Degrees, colleges, majors, levels, classes which may not take the course: All others

16. Repeat status: ☒ May not be repeated ☐ May be repeated once with credit

17. Enter the limit, if any, on hours which may be applied to a major or minor: 3

18. Grading methods: ☒ Standard ☐ CR/NC ☐ Audit ☐ ABC/NC

19. Special grading provisions:

☐ Grade for course will not count in a student's grade point average.

☐ Grade for course will not count in hours toward graduation.

☐ Grade for course will be removed from GPA if student already has credit for or is registered in:

☐ Credit hours for course will be removed from student's hours toward graduation if student already has credit for or is registered in: _____

20. Additional costs to students:

Supplemental Materials or Software _____ none _____

Course Fee ☒ No ☐ Yes, Explain if yes _____

21. Community college transfer:

☐ A community college course may be judged equivalent.

☒ A community college may not be judged equivalent.

Note: Upper division credit (3000+) will not be granted for a community college course, even if the content is judged to be equivalent.

Rationale, Justifications, and Assurances (Part I)

1. ☒ Course is required for the major(s) of MS in Nutrition and Dietetics: Dietetic Internship Option
☐ Course is required for the minor(s) of _____
☐ Course is required for the certificate program(s) of _____
☒ Course is used as an elective for those who meet the prerequisites

2. Rationale for proposal:

The revisions to the current course proposal from 2015 is to update the language and more clearly align the content with the 2017 revision of the ACEND accreditation education standards.

3. Justifications for (answer N/A if not applicable)

Similarity to other courses: This course has similarities to the Food Service Systems Management course (FCS 4940) with the substantial difference being that this course focuses solely on the management of clinical nutrition services.

Prerequisites: Food Service Systems Management (FCS 4940). This course will provide the foundation knowledge for the application of food service management principles to the clinical nutrition environment.

Co-requisites: None

Enrollment restrictions: None

Writing active, intensive, centered: N/A

4. General education assurances (answer N/A if not applicable)

General education component: N/A

Curriculum: N/A

Instruction: N/A

Assessment: N/A

5. Online/Hybrid delivery justification & assurances (answer N/A if not applicable)

- a. Online or hybrid delivery justification: Online delivery of this course is justified by the following:
 1. potential increase in enrollment in this course and is supported by our School's recruitment initiatives;
 2. credible electronic materials are readily available to the students at no cost which lends the course to being successful online;
 3. the online delivery increases the flexibility and accessibility of this course to our students, both traditional and non-traditional.
- b. Instruction: Students will be assigned a discussion question or reflection each week concerning the material covered. They will also be required to post a response to at least one other student's response. A discussion rubric will be used to evaluate the content of the discussion. Each of the four modules will require students to read the assigned materials, view presentations (powerpoints with audio and/or videos), and complete related discussions. Instructors teaching online offerings will be trained/qualified as per university guidelines (e.g., OCDI).
- c. Integrity: The instructor will correspond with each student on a regular basis. Each posting on the discussion board will reflect the student's name and will be monitored carefully. The

discussions will be structured in a manner that will allow for the integration of the materials on a deeper level. Turnitin plagiarism software will be used to help ensure original and authentic written work.

- d. **Interaction:** Each student will be interacting directly with each other via D2L. Discussion boards, email, chat rooms and assignment boxes will be used for direct communication. Students will also have the opportunity to correspond through telephone or in person on campus, if they so desire.

Model Syllabus (Part II)

Please include the following information:

1. Nutrition Services Management (FCS 5156)
2. Concepts of managing nutrition services, including financial, human, environmental, physical, and materials.
3. Upon completion of this course, students will be able to
 - a. Apply the management functions to nutrition services. (GLG A-D)
 - b. Analyze the food flow throughout the food service. (GLG A-C)
 - c. Discuss the various inspections that occur in the nutrition services area. (GLG A-C)
 - d. Analyze quality, financial and productivity data for use in planning (CRDN 4.5, GLG A-D)
 - e. Analyze risk in nutrition and dietetics practice (CRDN 4.10, GLG A, B)
 - f. Conduct a feasibility study for products, programs, or services with consideration of costs and benefits (CRDN 4.7, GLG A-D)

Graduate Learning Goals

Depth of content knowledge (A)

Effective critical thinking and problem solving (B)

Effective oral and written communication (C)

Advanced scholarship through research or creative activity (D)

4. R. P. Puckett (2013). *Foodservice Manual for Healthcare Institutions*. Jossey-Bass Publishing.
5. Weekly outline of content: This course will be taught in 15 weeks.

Week	Topic
1-3	Flow of Food through Facility (Menu planning, product selection and procurement, receiving, storage, inventory control)
4-5	Quality Improvement and Risk Analysis
6-7	Inspections: (HACCP, Health Inspections, Environmental, Emergency Preparedness, Pest), exam
8-14	Application of management functions within nutrition services
15	Feasibility Study presentations
16	Final Exam

6. **Assignments and evaluation, including weights for final course grade.**

Written activities (discussions, reflections, homework-type assignments)

210 points

Exams	150 points
Feasibility study	100 points
Risk analysis	<u>40 points</u>
Total points	500 points

7. Grading scale

90-100% of points	A	80-89% of points	B	
70-79% of points	C	60-69% of points	D	59% or less of points F

8. Correlation of learning objectives to assignments and evaluation.

Objective	Written activities	Exams	Feasibility Study	Risk Analysis
A	x	x	x	x
B	x	x		x
C	x	x		
D	x	x		
E		x		x
F			x	

Date approved by the SFCS Curriculum Committee: February 5, 2018

Date approved by the LCBAS Curriculum Committee: February 13, 2018

Date approved by CGS: _____