1. Catalog Description
   a. Family and Consumer Sciences 4751
   b. Nutrition Therapy
   c. 4-0-4
   d. F
   e. Nutr Therapy
   f. Application of the science of nutrition to the maintenance of optimum health and the role of nutrition in the prevention and treatment of disease.
   g. Prerequisites – CHM 1410, CHM 1415G, NUR 3203, and FCS 3755, or permission of the instructor. Enrollment restricted to declared BS in FCS: Dietetics Option students.

2. Objectives of the Course
   Upon completion of this course, students will (objectives required by the American Dietetic Association accreditation of the Didactic Program in Dietetics are identified in parentheses)
   a. demonstrate a basic knowledge of the Joint Commission on the Accreditation of Healthcare Organization standards for dietetic services and adherence to the Code of Ethics for the Profession of Dietetics. (H2.2)
   b. demonstrate a basic knowledge of healthcare policy, administration, and delivery systems, including the economics of health care (C2.3, H1.1, H1.2)
   c. demonstrate a basic knowledge of outcomes-based research and the ability to interpret current research (D1.3, D3.1)
   d. demonstrate a working knowledge of pathophysiology related to nutrition care (B2.6)
   e. demonstrate a working knowledge of current medical nutrition issues, such as current reimbursement issues, alternative nutrition therapies, and adaptive feeding techniques and equipment (F1.1, F2.4, F2.5, H2.1)
   f. use current information technologies for the translation of nutrition needs of individuals into written selective menus (General, Diabetic, Sodium-restricted, soft, mechanical soft) and evaluate the nutrient composition of each (A3.5, E3.1, E 3.2)
   g. interpret nutrition-related medical abbreviations and laboratory parameters (B3.1, B 3.2)
   h. measure, calculate, and interpret body composition data (F 3.5)
   i. calculate diet prescriptions, including nutrient and fluid needs for the treatment of common health conditions (B2.7, F3.1)
   j. conduct the following for simulated patients of varied ages, cultures, and socioeconomic conditions: a) nutrition assessment, b) patient care charting using a variety of documentation methods, c) nutrition interviewing using a variety of techniques, d) develop nutrition care plans, e) make referrals to appropriate community programs and /or agencies, and f) note nutrient-nutrient and drug-nutrient interactions (A2.3, A 3.3, B 2.8, E 2.5, F 2.3, F 2.7, F 3.2, F 3.3, F3.4)
   k. calculate and explain the use of enteral and parental nutrition formulations (F 3.6)

3. Outline of the Course
   I. Introduction to Nutrition Therapy
      1 week
      A. Principles of nutrition care
      B. Code of Ethics for the Profession of Dietetics
      C. Basic hospital menus
D. Medical abbreviations

II. Nutrition Care Plans 2 weeks
   A. Assessment of nutritional status
   B. Identification of nutritional needs
   C. Planning/prioritizing outcomes
   D. Implementation of nutritional activities
   E. Evaluation of care

III. Gastrointestinal System 1.5 weeks
    A. Physiology and etiology
    B. Disease states
    C. Medical nutrition therapy

IV. Cardiovascular System 1.5 weeks
    A. Physiology and etiology
    B. Disease states
    C. Medical nutrition therapy

V. Pulmonary System 1 week
    A. Physiology and etiology
    B. Disease states
    C. Medical nutrition therapy

VI. Diabetes Mellitus 2 weeks
    A. Etiology
    B. Types
    C. Medical nutrition therapy

VII. Cancer 1 week
    A. Etiology and progression
    B. Medical nutrition therapy
    C. Complementary alternative medicine

VIII. HIV and AIDS .5 week
    A. Etiology
    B. Progression of disease
    C. Medical nutrition therapy

IX. Renal Disease 1 week
    A. Physiology and etiology
    B. Progression of the disease
    C. Medical nutrition therapy

X. Liver and Pancreas 1 week
    A. Physiology and etiology
    B. Disease states
    C. Medical nutrition therapy

XI. Alternative Feeding Modalities 2.5 weeks
    A. Enteral nutrition
    B. Parenteral nutrition
C. Development disabilities

**Evaluation:** Student evaluation will include unit exams, case studies, journal article reviews, term paper, simulated patients, and development of several therapeutic menus. An oral and written presentation of a simulated case study will be required of graduate students.

4. Implementation
   a. Faculty member to whom the course will be initially assigned is Dr. Melanie Burns.
   b. Students may purchase the corresponding study guide (estimated cost of $25) or utilize the copy on reserve at Booth Library or online.
   c. Texts and supplementary materials to be used:
   d. Term first offered: Fall 2000

5. Rationale
   a. Purpose and need
      The purpose is to increase the depth in the present course based on the 1997 Knowledge Competencies as specified by the American Dietetic Association and on the recommendation of our graduates.
   b. Justification of the level of the course and prerequisite
      This course provides advanced topics in abnormal nutrition and its subsequent medical nutrition therapy.
      Prerequisites: FCS 2100, FCS 3151, FCS 3755, CHM 2430/2435
   c. Similarity to existing courses and/or effect upon programs in other departments
      No other course like this course is offered at the University at either the graduate or undergraduate level.
   d. Required or elective
      Undergraduate Family and Consumer Sciences students with the dietetics option will be required to take this course. Successful completion of this course will provide partial fulfillment of the 1997 Standards of Education for accredited dietetics programs as developed by the American Dietetic Association. The course will be offered as an elective to other undergraduate and graduate students who meet the stated prerequisites.

6. Community College transfer
   A community college course may not be judged equivalent to this course.

7. **Date approved by the School of Family and Consumer Sciences Curriculum Committee:** March 22, 2000

8. **Date approved by the College of Business and Applied Sciences Curriculum Committee:** April 12, 2000

9. **Date approved by the Council on Academic Affairs:** May 25, 2000

10. **Date approved by the Council of Graduate Studies:** October 31, 2000