



COLLEGE OF EDUCATION
DEPARTMENT OF HEALTH AND HUMAN PERFORMANCE

APPROVED APR 21, 2008

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To Whom It May Concern:

The Human Nutrition and Foods (HNFDS) program is requesting an exemption of the 120 credit hour policy for the accredited ADA certified track. This degree track, which results in students obtaining eligibility to pursue the credential of Registered Dietitian (RD), is accredited by the Commission on Accreditation of Dietetic Education (CADE).

CADE requirements include Knowledge Requirements (KR) in four diverse domains and additional KR in support knowledge. The current degree plan has a total of 128 credit hours. Of the 78 hours in the major core curriculum, 26 hours are devoted to support courses and 52 hours cover the four domain areas (see attachment). The degree plan does not offer any course electives.

HNFDS successfully completed a ten-year accreditation site review with the 128 hour curriculum in March 2009.

Respectfully submitted:

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Committee

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Chair- Department of Health & Human Performance

**ELIGIBILITY REQUIREMENTS AND ACCREDITATION STANDARDS
DIDACTIC PROGRAM IN DIETETICS**

**APPENDIX A: Foundation Knowledge Requirements
and Learning Outcomes for Didactic Program in Dietetics**

1: Scientific and Evidence Base of Practice: integration of scientific information and research into practice

KR 1.1. The curriculum must reflect the scientific basis of the dietetics profession and must include research methodology, interpretation of research literature and integration of research principles into evidence-based practice.

KR 1.1.a. Learning Outcome: Students are able to demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.

KR 1.1.b. Learning Outcome: Students are able to use current information technologies to locate and apply evidence-based guidelines and protocols, such as the ADA Evidence Analysis Library, Cochrane Database of Systematic Reviews and the U.S. Department of Health and Human Services, Agency for Healthcare Research and Quality, National Guideline Clearinghouse Web sites.

2: Professional Practice Expectations: beliefs, values, attitudes and behaviors for the professional dietitian level of practice.

KR 2.1. The curriculum must include opportunities to develop a variety of communication skills sufficient for entry into pre-professional practice.

KR 2.1.a. Learning Outcome: Students are able to demonstrate effective and professional oral and written communication and documentation and use of current information technologies when communicating with individuals, groups and the public.

KR 2.1.b. Learning Outcome: Students are able to demonstrate assertiveness, advocacy and negotiation skills appropriate to the situation.

KR 2.2. The curriculum must provide principles and techniques of effective counseling methods.

KR 2.2.a. Learning Outcome: Students are able to demonstrate counseling techniques to facilitate behavior change.

KR 2.3. The curriculum must include opportunities to understand governance of dietetics practice, such as the ADA Scope of Dietetics Practice Framework, the Standards of Professional Performance and the Code of Ethics for the Profession of Dietetics; and interdisciplinary relationships in various practice settings.

KR 2.3.a. Learning Outcome: Students are able to locate, understand and apply established guidelines to a professional practice scenario.

KR 2.3.b. Learning Outcome: Students are able to identify and describe the roles of others with whom the Registered Dietitian collaborates in the delivery of food and nutrition services.

**ELIGIBILITY REQUIREMENTS AND ACCREDITATION STANDARDS
DIDACTIC PROGRAM IN DIETETICS**

**APPENDIX A: Foundation Knowledge Requirements
and Learning Outcomes for Didactic Program in Dietetics**

3: Clinical and Customer Services: development and delivery of information, products and services to individuals, groups and populations

KR 3.1. The curriculum must reflect the nutrition care process and include the principles and methods of assessment, diagnosis, identification and implementation of interventions and strategies for monitoring and evaluation.

KR 3.1.a. Learning Outcome: Students are able to use the nutrition care process to make decisions, to identify nutrition-related problems and determine and evaluate nutrition interventions, including medical nutrition therapy, disease prevention and health promotion.

KR 3.2 The curriculum must include the role of environment, food, nutrition and lifestyle choices in health promotion and disease prevention.

KR 3.2.a. Learning Outcome: Students are able to apply knowledge of the role of environment, food and lifestyle choices to develop interventions to affect change and enhance wellness in diverse individuals and groups

KR 3.3. The curriculum must include education and behavior change theories and techniques.

KR 3.3.a. Learning Outcome: Students are able to develop an educational session or program/educational strategy for a target population.

4: Practice Management and Use of Resources: strategic application of principles of management and systems in the provision of services to individuals and organizations

KR 4.1. The curriculum must include management and business theories and principles required to deliver programs and services.

KR 4.1.a. Learning Outcome: Students are able to apply management and business theories and principles to the development, marketing and delivery of programs or services.

KR 4.1.b. Learning Outcome: Students are able to determine costs of services or operations, prepare a budget and interpret financial data.

KR 4.1.c. Learning Outcome: Students are able to apply the principles of human resource management to different situations

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DIDACTIC PROGRAM IN DIETETICS**

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KR 4.2. The curriculum must include content related to quality management of food and nutrition services.

KR 4.2.a. Learning Outcome: Students are able to apply safety principles related to food, personnel and consumers.

KR 4.2.b. Learning Outcome: Students are able to develop outcome measures, use informatics principles and technology to collect and analyze data for assessment and evaluate data to use in decision-making

KR 4.3. The curriculum must include the fundamentals of public policy, including the legislative and regulatory basis of dietetics practice.

KR 4.3.a. Learning Outcome: Students are able to explain the impact of a public policy position on dietetics practice.

KR 4.4. The curriculum must include content related to health care systems.

KR 4.4.a. Learning Outcome: Students are able to explain the impact of health care policy and administration, different health care delivery systems and current reimbursement issues, policies and regulations on food and nutrition services

5. Support Knowledge: knowledge underlying the requirements specified above.

SK 5.1. The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification and evaluation of recipes, menus and food products acceptable to diverse groups.

SK 5.2. The physical and biological science foundation of the dietetics profession must be evident in the curriculum. Course content must include organic chemistry, biochemistry, physiology, genetics, microbiology, pharmacology, statistics, nutrient metabolism, and nutrition across the lifespan.

SK 5.3. The behavioral and social science foundation of the dietetics profession must be evident in the curriculum. Course content must include concepts of human behavior and diversity, such as psychology, sociology or anthropology.



**ELIGIBILITY REQUIREMENTS AND ACCREDITATION
STANDARDS**

DIDACTIC PROGRAM IN DIETETICS

**APPENDIX A: Foundation Knowledge Requirements
and Learning Outcomes for Didactic Program in Dietetics**

**UNIVERSITY OF HOUSTON
COLLEGE OF EDUCATION
DEPARTMENT OF HEALTH AND HUMAN PERFORMANCE**

**Bachelor of Science in Nutrition
With ADA Certification
Degree Plan (hours) - 128**

Student Name: _____
Student Number: _____
Student Telephone: _____

Semester/Year of Admission: _____
College Attended: _____
Advisor's Signature: _____

UNIVERSITY CORE REQUIREMENTS 50 hours
Academic Foundations

COURSE	Semester	Plan	Credit
ENGL 1303 English Composition I			3
ENGL 1304 English Composition II			3
HIST 1377 US History to 1867			3
HIST 1378 US History since 1867			3
POLS 1336 US & TX Const / Politics			3
POLS 1337 US Government			3
Humanities*			3
Visual & Performing Arts*			3
PSYC 1300 or SOC 1300			3
Social Sciences, writing intensive*			3
MATH 1310 College Algebra			3
MATH 2311 or PSYC 3301			3
Math Reasoning*			3
Math Reasoning*			3
CHEM 1331 Fundamentals of Chemistry I			3
CHEM 1111 Fund of Chemistry I Lab			1
CHEM 1332 Fundamentals of Chemistry II			3
CHEM 1112 Fundamentals of Chemistry II Lab			1
TOTAL HOURS			50

*Refer to class schedule for lists of courses that satisfy University requirements
denotes concurrent lecture and lab enrollment required
@ denotes course offered in the fall, spring, and summer semesters
^ denotes on-line offering only
1 March 2006

MAJOR CORE REQUIREMENTS 78 hours
Major Core Requirements

COURSE	Semester	Plan	Credit
BIOL 1334 Human Anatomy & Physiology I #	Fall only		3
BIOL 1134 Anatomy & Physiology I Lab #	Fall only		1
BIOL 1344 Human Anatomy & Physiology II #	Spring only		3
BIOL 1144 Anatomy & Physiology II Lab #	Spring only		1
BIOL 1353 Pre-Nursing Microbiology #	Fall only		3
BIOL 1153 Pre-Nursing Micro Lab #	Fall only		1
Phys Ed (Choose 1 from PEB 1102-1151)	@		1
BCHS 3304 General Biochemistry I	Fall / Spr		3
CHEM 3331 Fund of Organic Chemistry #	@		3
CHEM 3221 Fund of Organic Chem Lab #	@		2
KIN 3306 Physiology of Human Perf	@		3
KIN 4310 Measurement Tech in HLT	@		3
NUTR 2332 Intro to Human Nutrition	@		3
NUTR 2333 Food Science I	Fall/spr		3
NUTR 2133 Food Science Lab I	Fall / Spr		1
NUTR 3101 Dietetics as a Profession	Fall only		1
NUTR 3334 Advanced Nutrition	Spring only		3
NUTR 3335 Comm. Food Prod. Lecture #	Fall / Spr		3
NUTR 3235 Comm. Food Prod. Lab #	Fall / Spr		2
NUTR 3340 Nutrition in the Life Cycle	Fall only		3
NUTR 4235 Food Science II	Spring only		2
NUTR 4312 Nutr Assessment & Planning	Fall only		3
NUTR 4332 Food Service Management	fall/sum		3
NUTR 4333 Medical Nutr Therapy - Cardiovascular	Fall only		3
NUTR 4334 Community Nutrition ^	Fall only		3
NUTR 4337 Seminar in Nutrition	Fall only		3
NUTR 4339 Sports Nutrition ^	Spring only		3
NUTR 4347 Medical Nutr Therapy - Metabolic	Spring only		3
NUTR 4348 Intro to Nutritional Counseling	Fall/spr		3
NUTR 4396 Research in Obesity and Wt Mgt	Spring only		3
NUTR 4396 Nutritional pathophysiology	Spring only		3
TOTAL HOURS			78





COLLEGE OF EDUCATION
DEPARTMENT OF HEALTH AND HUMAN PERFORMANCE

**COLLEGE OF EDUCATION
Health and Human Performance Department
NUTRITION MINOR**

Course #	Course Title	15 hrs
NUTR 2332	Introduction to Human Nutrition	3hrs
NUTR 3340	Life Cycle Nutrition	3hrs
NUTR 4334	Community Nutrition	3hrs
NUTR 4339	Sports Nutrition	3hrs
NUTR 3334	Advanced Nutrition	3hrs

Prerequisites:

NUTR 2332

MATH 1310 and either BIOL 1334, BIOL 1344, CHEM 1301 or CHEM 1331.

NUTR 3340

Junior standing. NUTR 2332

NUTR 4334

Junior standing. NUTR 2332.

NUTR 4339

Junior standing. NUTR 2332.

NUTR 3334

Junior standing. NUTR 2332


Associate
Chair
8/21/09

COLLEGE OF EDUCATION
Health and Human Performance Department
NUTRITION MINOR

<u>Course #</u>	<u>Course Title</u>	<u>15 hrs</u>
NUTR 2332	Introduction to Human Nutrition	3hrs
NUTR 3340	Life Cycle Nutrition	3hrs
NUTR 4334	Community Nutrition	3hrs
NUTR 4339	Sports Nutrition	3hrs

Choose one of the following:

NUTR 4396	Gerontology	3hrs
NUTR 4396	Eating Disorders	3 hrs

NUTR 2332

MATH 1310 and either BIOL 1334, BIOL 1344, CHEM 1301 or CHEM 1331.

NUTR 3340

Junior standing. NUTR 2332

NUTR 4334

Junior standing. NUTR 2332.

NUTR 4339

Junior standing. NUTR 2332.

NUTR 4396

Junior standing. NUTR 2332.

