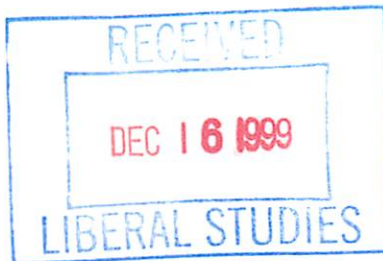


LSC Use Only
Number: _____
Submission Date: _____
Action-Date: _____



UWUCC USE Only
Number: 99-51d
Submission Date: App 3/21/00
Action-Date: Senate App 5/2/00

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. CONTACT

Contact Person Dr. Joanne B. Steiner Phone 7-4440
Department Food and Nutrition

II. PROPOSAL TYPE (Check All Appropriate Lines)

 COURSE _____
Suggested 20 character title

 New Course * _____
Course Number and Full Title

XX Course Revision FN 484 Senior Seminar _____
Course Number and Full Title

 Liberal Studies Approval + _____
for new or existing course Course Number and Full Title

 Course Deletion _____
Course Number and Full Title

 Number and/or Title Change _____
Old Number and/or Full Old Title

_____ New Number and/or Full New Title

 Course or Catalog Description Change _____
Course Number and Full Title



 PROGRAM: _____ Major _____ Minor _____ Track

 New Program * _____
Program Name

 Program Revision * _____
Program Name

 Program Deletion * _____
Program Name

 Title Change _____
Old Program Name

_____ New Program Name

III. Approvals (signatures and date)

Joanne B. Steiner Department Curriculum Committee
Mary E. Seunke 12/9/99 College Curriculum Committee
Joanne B. Steiner Department Chair
Robert C. Foxi 12/12/99 College Dean

+ Director of Liberal Studies (where applicable)

* Provost (where applicable)

1. Catalog Description

FN 484

Senior Seminar

(1c-0l-1sh)

Pre-requisites: Senior Status

Emphasis on individual review of food and nutrition literature with formal presentation and discussion of current research.

Part II. Description of the Curriculum Change
I. New syllabus of record

2. Catalog Description

FN 484	Senior Seminar	1 credit 1 lecture hour 0 lab hours (1c-0l-1sh)
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Pre-requisites: Senior Status

Emphasis on individual review of food and nutrition literature with formal presentation and discussion of current research.

I. Course Objectives

The student enrolled in FN 484 will:

1. Demonstrate the ability to use library reference materials in literature searches.
2. Identify current food and nutrition research topics.
3. Prepare visual aids appropriate to a scientific presentation.
4. Prepare and present a professional seminar applying theory and techniques to a research problem in food and nutrition.

II. Course Outline

15 class hours

Introduction and overview (1hour)

Library Orientation (1 hour)

Reference Materials
Literature Search
Interlibrary Loan

Presentation Development (6 hours)

Audience Analysis
Developing Objectives
Content, Organization, and Topic Development
Graphics and Transparencies
Use of Power Point
Documentation and Sources

Dress, and Diction (1 hour)

Presentations (6 hours)

III. Evaluation Methods

Written assignments:	15%
Appointments	15%
Oral presentation:	60%
Presentation attendance:	10%

Grading Scale

90 - 100%	= A
80 - 89%	= B
70 - 79%	= C
60 - 69%	= D
0 - 59%	= F

IV. Required Textbooks (optional)

Raines, C., Williamson, L., and Hicks, T. (ed.). 1995. *Using Visual Aids: A Guide for Effective Presentations*. Crisp Publications, Inc.

Chernoff, R. 1994. *Communicating as Professionals*, The American Dietetic Association.

V. Special Resource Requirements

American Psychological Association, *Publication Manual of the American Psychological Association*. 4th ed. 1994.

VI. Bibliography

Anonymous. *General Guidelines For ALL PARTIES in the Communication Process*. *Journal of the National Cancer Institute*. Volume 90:3. 1998.

Adams, D. and Blauer, C. *Presentation Strategies: How to Deliver Your Message with New Technologies*. *T.H.E. Journal*. www.thejournal.com. 1998.

Charp, S. 1998. *Editorial: Measuring the Effectiveness of Educational Technology*. *T.H.E. Journal*. www.thejournal.com.

Holli B.B, and Calabrese R.J. 1998. *Communication and Education Skills for Dietetics Professionals*. 3rd Edition. Williams & Wilkins.

Helm, K.K. 1994. *The Competitive Edge: Advanced marketing for Dietetics Professionals*. The American Dietetic Association.

Nowlin, B. 1994. Keep It Short and Simple. *Journal of The American Dietetic Association*. Volume 94:4. 1

Winterfeldt, E.A, Bogle, M.L, Ebro, L.L. 1998. *Dietetics: Practice and Future Trends*. Aspen Publishers, Inc.

2. A summary of the proposed revisions.

Change: Pre-requisite from FN 458 (or concurrently), FN 464 to

Pre-requisite: Senior status

3. Justification/rationale for the revision

FN 464 is not a required course in either track of the proposed BS Nutrition. Senior Status allows the student to schedule this course either semester of the senior year.

4. Old syllabus of record

Attached

5. Letter of support

Not required

NEW COURSE PROPOSAL

SEMINAR

to B-6-11-82
20 copies

Senate
Approved 12/7/82

Department: Food and Nutrition

Person to contact for further information: Rita M. Johnson

Desired effective semester: Spring, 1983

Approvals: Department Committee Chairperson

R. Reinolds

Department Chairperson

R. Reinolds

School Committee Chairperson

Betty Wood

School Dean

Kathleen Jones

A. DESCRIPTION AND ACADEMIC NEED

A1. Description:

FN 484, Seminar 1 s.h.

Prerequisites: Senior Status, FN 458, FN 464 or concurrently

Emphasis on individual review of food and nutrition literature with formal presentation and discussion of current research.

Course Objectives:

The student will:

1. demonstrate the ability to use library reference materials in literature searches.
2. identify current food and nutrition research topics from the informal presentations and discussions.
3. prepare and deliver a scientific seminar applying theory and techniques to a research problem in food or nutrition.

A2. Course Outline

I. Introduction and Objectives

II. Seminar Preparation

A. Scientific Method

B. Seminar Demonstration

1. by instructor or guests
2. by attendance at other departmental seminars

C. Library Techniques

1. use of reference section
2. periodical search
3. interlibrary loan
4. computer search

III. Seminar Presentation

- A. Individual presentation
- B. Classroom discussion and evaluation of presentations

A3. What academic need does this course fulfill?

Students considering a graduate program will be expected to be acquainted with food and nutrition controversies and research techniques used to pursue them. The ability to research a topic and explain scientific information will be an asset in future graduate work. This course is the culmination of the student's education and enables him/her to pursue a topic of interest and explain it to a group of peers and faculty.

A4. Does this course require changes in content of other existing courses?

No.

A5. Does this course follow the traditional type of offering by the department or is it a novel approach?

Course includes lecture, discussion and formal presentation.

A6. Has this course ever been offered at IUP on a trial basis?

No.

A7. Is this to be a dual-level course?

No.

A8. Do other higher education institutions currently offer this course?

Yes.	Cornell University	NS498	Honors in Nutritional Sciences
	Michigan State University	HN490B	Professional Literature II: Nutrition
	University of Tennessee	Food Science 4900	Seminar

A9. Is the proposed course recommended or required by any society; accrediting authority, law, and other external agency?

No.

B. INTERDISCIPLINARY IMPLICATIONS

B1. Will this course be taught by one instructor or will there be team teaching?

One instructor.

B2. Are additional or corollary courses needed with this course?

No.

- B3. What is the relationship of the content of this course to the content of courses offered by other departments?

This course builds on the knowledge gained in BI 151 - Human Physiology, MA 217 - Probability and Statistics, and CH 351 - Biochemistry, but the emphasis will be on the applicability to foods and nutrition.

- B4. Is this course possibly applicable in a program of the School of Continuing Education directed to a clientele other than our full-time students?

No.

C. Evaluation

- C1. What procedures are expected to be used to evaluate student progress?

The emphasis of the evaluation criteria is the quality and depth of the student's seminar presentation. An additional component will include the quality of his/her in class discussion following each peer presentation.

- C2. If this course may be taken for variable credit, what criteria will be used to relate the credits to the learning experience of each student?

Not applicable.

D. Implementation

- D1. What resources will be needed to teach this course and how adequate is the current situation:

- a. Faculty: adequate
- b. Space and Equipment: adequate
- c. Laboratory Supplies - not applicable
- d. Library: Current holdings should be updated as new information is released. A partial reference list follows.

Reference Holdings: Books

1. Johnson and Peterson. Encyclopedia of Food Science. AVI Publishing Company. Westport, Conn. 1978.
2. Johnson and Peterson. Encyclopedia of Food Technology. AVI Publishing Company. Westport, Conn. 1978.
3. Ockerman. Source Book of Food Scientists. AVI Publishing Company. Westport, Conn. 1978.
4. McGraw Hill. Encyclopedia of Food, Agriculture, and Nutrition. McGraw Hill.

Reference Holdings: Indexes and Abstracts

1. Biological Abstracts
2. Biological and Agricultural Index
3. Canadian Index to Periodicals
4. Chemical Abstracts
5. Diabetes Literature Index
6. Food Science and Technology Abstracts
7. Index Medicus
8. Nutrition Abstracts

Periodical Holdings:

1. American Journal of Clinical Nutrition
2. Biochemistry
3. Canadian Journal of Agricultural Science
4. Cancer Research
5. Food Engineering
6. Food Processing
7. Food Research
8. Journal of Agriculture and Food Chemistry
9. Journal of the American Dietetic Association
10. Journal of Food Science
11. Journal of Nutrition
12. Journal of Nutrition Education
13. Journal of Science of Food and Agriculture
14. Journal of the American Medical Association
15. Lancet
16. New England Journal of Medicine
17. Nutrition Reviews
18. Nutrition Today

e. Travel: None predicted

D2. How frequently do you expect this course to be offered?

Once per academic year.

D3. How many sections do you anticipate each time it is offered?

One section.

D4. How many students do you plan to accommodate in a section of this course?

Maximum of 14 students.