



DEPARTMENT OF
HIGHER EDUCATION &
WORKFORCE DEVELOPMENT

New Program Report

Date Submitted:

01/04/2021

Institution

Southeast Missouri State University

Site Information

Implementation Date:

5/18/2021 12:00:00 AM

Added Site(s):

Selected Site(s):

Southeast Missouri State University, One University Plaza, Cape Girardeau, MO, 63701

CIP Information

CIP Code:

513101

CIP Description:

A program that prepares individuals to integrate and apply the principles of the food and nutrition sciences, human behavior, and the biomedical sciences to design and manage effective nutrition programs in a variety of settings. Includes instruction in human nutrition; nutrient metabolism; the role of foods and nutrition in health promotion and disease prevention; planning and directing food service activities; diet and nutrition analysis and planning; supervision of food storage and preparation; client education; and professional standards and regulations.

CIP Program Title:

Dietetics/Dietitian

Institution Program Title:

Applied Nutrition

Degree Level/Type

Degree Level:

Master Degree

Degree Type:

Master of Science

Options Added:

Collaborative Program:

N

Mode of Delivery

Current Mode of Delivery

Classroom

Online

Student Preparation



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Special Admissions Procedure or Student Qualifications required:

Applicants must submit the following in the application materials and meet these minimum criteria: A verification statement from an accredited Didactic Program in Dietetics (DPD), A bachelor's degree or master's degree; A minimum undergraduate grade point average (GPA) of 3.0 on a 4.0 scale, A minimum Graduate Record Examination (GRE) General Test score of 290 (combined).

Specific Population Characteristics to be served:

This program is specifically for students that are currently registered dietitians or who intend to become registered dietitians.

Faculty Characteristics

Special Requirements for Assignment of Teaching for this Degree/Certificate:

Faculty must meet requirements for graduate faculty status at Southeast Missouri State University, have a doctoral degree, and Registered Dietitian (RD) credential or terminal degree in the field.

Estimate Percentage of Credit Hours that will be assigned to full time faculty:

60-80% of the program will be taught by full time faculty.

Expectations for professional activities, special student contact, teaching/learning innovation:

Faculty will be expected to:

- maintain active membership in local and national professional organizations within their field
- serve on Applied Research Project Committees
- incorporate online pedagogical strategies and innovations into their courses based on training and guidance provided by the university's Center for Teaching and Learning and Southeast Online.

Student Enrollment Projections Year One-Five

Year 1	Full Time: 20	Part Time: 0	
Year 2	Full Time: 25	Part Time: 0	
Year 3	Full Time: 30	Part Time: 0	Number of Graduates: 15
Year 4	Full Time: 35	Part Time: 0	
Year 5	Full Time: 35	Part Time: 0	Number of Graduates: 25

Percentage Statement:

80.00

Program Accreditation

Institutional Plans for Accreditation:

The program is accredited by the Accreditation Council for Nutrition and Dietetics (ACEND) with approval to begin on May 18, 2021 pending institutional and state approval. The accreditation term ends December 31, 2024. A comprehensive accreditation site visit is to occur between August and December 2023.

Program Structure

Total Credits:

36



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Residency Requirements:

Requires that students complete 900 supervised practice hours through field experiences and simulated activities as part of their curriculum. This requirement is in place to satisfy the credentialing and licensure requisites for the Registered Dietitian (RD). Students must live within reasonable geographic proximity of their supervised learning sites in order to fulfill this program requirement. For students that are not required to complete supervised practice hours, there is no requirement.

General Education Total Credits:

0

Major Requirements Total Credits:

36

Course(s) Added

COURSE NUMBER	CREDITS	COURSE TITLE
FN615	3	Culinary Nutrition
FN611	3	Foundations in Dietetics Practice
FN600	3	Advanced Application of Medical Nutrition Therapy
FN617	3	Applied Statistics in Health Sciences
FN619	3	Metabolic Considerations in Performance and Wellness Nutrition
FN607	3	Food Science, Agriculture, and Technology
FN650	3	Professional Skills and Emerging Trends in Dietetics Practice
FN622	3	Nutrition Counseling and Education: Advanced Concepts and Application
FN610	3	Strategic Management of Food Service Operations
FN645	1	Capstone Project in Applied Nutrition
FN629	1	Applied Nutrition Field Experience 2
FN624	3	Research Methodology
FN628	1	Applied Nutrition Field Experience 1
FN620	3	Community Nutrition Programming: Advanced Concepts and Application

Free Elective Credits:

0



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Internship or other Capstone Experience:

This program requires that students complete an original creative project at their supervised practice sites. Students will prepare a submission-ready manuscript based on their individual research. Development, execution, and reporting of the creative project is facilitated through the coursework listed above. Course credit will be awarded for the final project in their final semester in FN645: Capstone Project in Applied Nutrition.

Assurances

I certify that the program is clearly within the institution's CBHE-approved mission. The proposed new program must be consistent with the institutional mission, as well as the principal planning priorities of the public institution, as set forth in the public institution's approved plan or plan update.

I certify that the program will be offered within the proposing institution's main campus, CBHE-approved service region or CBHE-approved off-site location.

I certify that the program will not unnecessarily duplicate an existing program within the geographically applicable area.

I certify that the program will build upon existing programs and faculty expertise.

I certify that the program can be launched with minimal expense and falls within the institution's current operating budget.

I certify that the institution has conducted research on the feasibility of the proposal and it is likely the program will be successful. Institutions' decision to implement a program shall be based upon demand and/or need for the program in terms of meeting present and future needs of the locale, state, and nation based upon societal needs, and/or student needs.

Contact Information

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Koch

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B. Residency requirements, if any:

This program requires that students complete 900 supervised practice hours through field experiences and simulated activities as part of their curriculum. This requirement is in place to satisfy the credentialing and licensure requisites for the Registered Dietitian (RD). Students must live within reasonable geographic proximity of their supervised learning sites in order to fulfill this program requirement.

For graduate students that are not required to completed supervised practice hours (because they have already earned the Registered Dietitian (RD) credential), there are no specific residency requirements.

C. General education: Total credits: 0

Courses (specific courses OR distribution area and credits)

Course Number	Credits	Course Title
N/A	N/A	N/A

D. Major requirements: Total credits: 36

Course Number	Credits	Course Title
FN611	3	Foundations in Dietetics Practice
FN615	3	Culinary Nutrition
FN617	3	Applied Statistics in Health Sciences
FN620	3	Community Nutrition Programming: Advanced Concepts and Application
FN624	3	Research Methodology
FN622	3	Nutrition Counseling and Education: Advanced Concepts and Application
FN628	1	Applied Nutrition Field Experience 1
FN619	3	Metabolic Considerations in Performance and Wellness Nutrition
FN607	3	Food Science, Agriculture, and Technology
FN600	3	Advanced Application of Medical Nutrition Therapy
FN610	3	Strategic Management of Food Service Operations
FN629	1	Applied Nutrition Field Experience 2
FN645	1	Capstone Project in Applied Nutrition
FN650	3	Professional Skills and Emerging Trends in Dietetics Practice

E. Free elective credits: 0

F. Requirements for thesis, internship or other capstone experience:

This program requires that students complete an original creative project at their supervised practice sites. Students will prepare a submission- ready manuscript based on their individual research. Development, execution, and reporting of the creative project is facilitated through the coursework listed above. Course credit will be awarded for the final project in their final semester in FN645: Capstone Project in Applied Nutrition.

G. Any unique features such as interdepartmental cooperation:

- This program meets the criteria for ACEND's Future Education Model Graduate Programs. This program is accredited by ACEND and was accepted into their 3rd cohort of demonstration programs which includes training and administrative support.
- The program follows a 15 month cohort that spans from May of year one to August of year 2.
- The program is unique in that it combines face-to-face field experience hours for supervised experiential learning with fully online courses.