

NRSG668**Teaching Roles**

Explores the various teaching and faculty roles that impinge on the nurse educator. The pressures for clinical currency, for academic productivity and for classroom expertise are examined.

NRSG680**Teaching Practicum**

Provides the student with the opportunity to utilize knowledge gained in the nursing-education courses, in a nursing-focused educational experience of their choosing. Practicum hours are calculated at 75 clinical hrs/1 credit. Practicum is done Fall term.

(2) NUTRITION

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Faculty

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Academic Programs	Credits
BS in Dietetics	74
Part of the DPD/AP-4 sequence	
BS: Nutrition Science	62
Minor in Food and Nutrition	20
MS: Human Nutrition	32

The BS in Dietetics is a Didactic Program in Dietetics (DPD) approved by the American Dietetic Association. Dietetic students must apply to and be accepted into the DPD before entering their junior year. Students may apply for membership in the American Dietetic Association in their junior or senior year.

Undergraduate Programs

ADA-APPROVED PREPARATION FOR REGISTRY EXAMINATIONS

Andrews University offers two programs to prepare the student for the registry exam given by the American Dietetic Association (ADA).

- The DPD is approved by the ADA to meet the academic requirements for registration eligibility.
- The Approved Pre-Professional Practice Program (AP-4) is a post-baccalaureate internship program approved by the ADA to meet the dietetic practice requirements for registration eligibility.

TWO PHASES OF THE DPD PROGRAM

1. **Pre-dietetics:** Introductory pre-professional and General Education courses obtained at Andrews University or another accredited college or university.
2. **Dietetics:** Two years of study in clinical dietetics, food-service management, and community nutrition obtained on the Andrews University campus. Students complete requirements for the professional Bachelor of Science in Dietetics degree.

After completion of the BS course work for the DPD, a 8-month supervised practice must be completed by a dietetic student for registration eligibility. The supervised practice is provided by an AP-4 program with experiences available in three main areas of dietetics—community nutrition, clinical nutrition, and food-service

management. The AP-4 program is taken by dietetic students after completion of the DPD. The Nutrition Department has an AP-4 program available at several hospital affiliates. Successful completion of this intensive 8-month supervised practice permits a student to write the national registration exam in dietetics.

Upon passing the registry exam, graduates receive formal recognition as Registered Dietitians (RD). This status is maintained by participating in continuing education activities approved by the ADA. With advanced study or experience, the dietitian may qualify as a specialist in clinical dietetics, food-service management, nutrition education, or research.

Admission Requirements. Prospective dietetics students apply to the director of the Didactic Program in Dietetics for admission into *phase 2* of the program by April 15 for the following autumn quarter. Declaration of dietetics as a major does not constitute acceptance into *phase 2*. Admission requirements include successful completion of the prerequisite courses listed below with a minimum cumulative GPA of 2.50 in FDNT, math, and science courses.

BS: Dietetics

Prerequisite Courses—35

ACCT121; BCHM120; BIOL111, 112, 260; CHEM110; FDNT118, 124, 230; PSYC101; and SOC1119.

Cognate Requirements—9

BSAD355, 384, and an economics course.

DPD Requirements—30

FDNT310, 340, 351, 352, 421, 422, 431, 432, 460, 485, 498.

No grade below a C- is accepted for prerequisite and cognate courses (or below a C for dietetic courses). Students planning graduate study in nutrition or medical dietetics are required to take the following chemistry courses: CHEM131, 132; CHEM231, 232, 241, 242; BCHM421, 422, 430.

At least 124 semester hours are required for graduation. For BS requirements other than those listed above, refer to the General Education requirements listed on p. 25. Graduation is dependent upon the completion of all curriculum requirements with the maintenance of at least a 2.25 cumulative GPA in all dietetic and cognate courses. Graduates are provided with a *Didactic Program in Dietetics Verification Statement*, testifying to the fact that they have successfully completed the requirements for a BS degree in Dietetics (BSD). Dietetics graduates are eligible to apply for entry into either an Approved Pre-Professional Practice Program (AP-4) or an accredited Dietetic Internship (DI) program.

BS: Nutrition Science—62

BCHM421; BIOL165, 166; CHEM131, 132, 231, 232, 241, 242; FDNT230, 310, 340, 460, 485, 495; ZOOL465; 6 credits chosen from FDNT124, 431, 421, 422, 469, 476; and 8 elective credits selected from chemistry, biology, nutrition, and physics in consultation with the program adviser.

The nutrition-science emphasis is recommended for pre-medical students. However, it does not prepare students for dietetics registration eligibility.

Minor in Food and Nutrition—20

Must include FDNT124, 230, 310, 340.

Graduate Programs

MS: Human Nutrition—32

Admission Requirements. Applicants for the MS: Human Nutrition must have completed undergraduate credits in foods, nutrition, and approved cognates as follows.

- Two nutrition courses (equivalent to FDNT230 and one advanced course).
 - One course in food science with lab (equivalent to FDNT124).
 - Survey courses in chemistry with labs, including inorganic, organic, and biological (equivalent to CHEM110 and BCHM120).
 - Human physiology (equivalent to BIOL112).
 - Statistics (equivalent to STAT285).
- Applicants with deficiencies may be admitted provisionally, but they must take courses in addition to those in the degree program to meet deficiencies.

Degree Requirements. In addition to the general academic requirements for graduate degrees outlined on p. 34, the following departmental requirements should be noted.

- A minimum of 32 semester credits.
- The core of 18 nutrition credits including FDNT 421, 422, 476, 498, 555, 556, 565, and 2 credits of FDNT680.
- Students electing to do a thesis must complete FDNT 600 and 6 credits of FDNT699; students electing a non-thesis option must complete FDNT 600 and 3 credits of FDNT698.
- Electives are to be selected in consultation with the graduate adviser from graduate course offerings in nutrition, health, education, communication, behavioral science, business, and marketing.
- Students who present a signed verification statement outlining their successful completion of an undergraduate dietetics program may apply to do an Approved Pre-Professional Practicum Program (AP-4) as part of their MS: Human Nutrition. Students accepted into this non-thesis AP-4 program must register for 4 credits of FDNT594 (Practicum) in the fall semester and 4 credits in the spring semester, in the place of FDNT600 and 698. The AP-4 is available only to students seeking registration eligibility, not to students with an RD. The AP-4 program of the Nutrition Department at Andrews University is available at one of the hospital affiliates. Successful completion of this intensive 8-month supervised practice qualifies students to write the national registration exam in dietetics.

Courses

See inside front cover for symbol code.

FDNT118 (merges FDNT135, 320) <i>The Profession of Dietetics</i> A discussion of the dietetics profession and career options within the profession. Students will have opportunity to interact with practicing dietitians in a variety of settings. <i>Spring</i>	(1)	FDNT421 (merges parts of FDNT381, 450) <i>Community Nutrition I</i> Principles for presenting nutrition information to individuals and groups. Community assessment and planning a community nutrition program. Prerequisites: FDNT310, 340. <i>Fall</i>	\$? (2)
FDNT124 <i>Food Science</i> Chemical and physical properties of foods that affect food handling, preparation, and preservation. Lab procedures apply the principles studied to the preparation of foods. Weekly: 2 lectures and a 3-hour lab. <i>Fall</i>	\$ (3)	FDNT422 (was part of FDNT381) <i>Community Nutrition II</i> Analysis of local and national nutrition programs and services. Impact of nutrition policies on community health. Implementing and evaluating a community nutrition program. Weekly: 1 hour lecture and a 3 hour practicum. Prerequisite: FDNT421. <i>Spring</i>	? (2)
FDNT230 <i>Nutrition</i> Basic principles of human nutrition, including nutrients and allowances for various ages and normal conditions. Applies toward the General Education requirement in science. Weekly: 3 lectures; for General Education credit, a weekly 3-hour lab is required for 4 credits. <i>Spring</i>	\$ (3 or 4)	FDNT431 (merges FDNT360, parts of FDNT245, 371, 450) <i>Medical Nutrition Therapy I</i> Assessment of nutrition status by various methods. Development and implementation of nutritional care plans. Theory and techniques of counseling in various settings. Ethical concerns in the practice of dietetics. Diet therapy for oncology and cardiovascular diseases. Weekly: 3 hours lecture and 4 hours practicum. Prerequisites: FDNT310,340,485. <i>Fall</i>	? (4)
FDNT230 <i>Nutrition</i> Distance education—see content above.	V (3)	FDNT432 (merges FDNT372, part of FDNT371) <i>Medical Nutrition Therapy II</i> Implement diet therapy through the assessment of nutritional status and development of care plans for gastrointestinal and renal disorders, diabetes and pediatric cases. Weekly: 3 hours lecture and 4 hours practicum. Prerequisite: FDNT431. <i>Spring</i>	? (4)
FDNT310 <i>Nutrition in the Life Cycle</i> Study of the nutritional needs of the healthy person throughout the life cycle. The influence of socioeconomic, cultural, and psychological factors on food and nutritional behavior. Prerequisites: FDNT230. <i>Fall</i>	(3)	FDNT440 <i>Topics in _____</i> Selected topics in nutrition. Repeatable with different topics.	(1-3)
FDNT351 (merges FDNT331, part of FDNT332) <i>Food Service Management I</i> Introduction to the systems approach and application of the functions of management to foodservice systems. Principles of menu development, food production, service, delivery, procurement, sanitation, safety, and equipment selection in foodservice organizations. Weekly: 3 hours lecture and up to 4 hours practicum. Prerequisites: FDNT124; BIOL260; MATH165. <i>Fall</i>	(4)	FDNT448 <i>Nutrition and Wellness</i> The dietary factors associated with the major chronic diseases of Western society. Nutritional issues addressed in the Surgeon General's Report on Nutrition and Health. Prerequisite: FDNT230. <i>Spring</i>	(2)
FDNT352 (merges FDNT489, part of FDNT332) <i>Food Service Management II</i> Application of management functions and principles to foodservice organizations. Specific attention to marketing processes, CQI, and integration of foodservice subsystems. Includes the management of human, material, spatial, and financial resources in environmentally responsible ways. Weekly: 2 hours lecture and up to 4 hours practicum. Prerequisites: FDNT351; BSAD355. <i>Spring</i>	(3)	FDNT460 <i>Seminar</i> Review of contemporary issues and/or current literature in nutrition. Repeatable to 3 credits. <i>Fall, Spring</i>	(1-2)
FDNT415 <i>Professional Experience</i> A supervised lab experience introducing the student to the role of a professional in the work place. Repeatable to 8 credits. <i>Fall, Spring</i>	(1-4)	FDNT469 <i>International Nutrition</i> A study of world food production, supply, storage, and marketing. Causes and symptoms of nutritional deficiencies in the developing world. Diseases of the affluent. Effects of nutritional deprivation on health and productivity. Effects of social and cultural factors in nutrition. <i>Fall</i>	? (2-3)
		FDNT476 <i>Nutrition and Aging</i> Physiological changes in aging. Food-selection patterns, nutritional needs, nutritional disorders, and chronic diseases. Prerequisite: FDNT230. <i>Fall</i>	? (2)

FDNT485 <i>Nutrition and Metabolism</i> Study of the nutrients and their functions within the living cell and the complex organism. Discussion of the major metabolic pathways. Prerequisites: BCHM120, FDNT230. <i>Spring</i>	? (3)	FDNT594 <i>Practicum</i> Practicum in dietetics, available only to AP-4 students. <i>Fall, Spring</i>	\$ (0, 4)
FDNT495 <i>Independent Study/Readings</i> Repeatable to 4 credits in independent study and 4 credits in readings on nutrition and dietetics. Consent of instructor required.	(1-3)	FDNT600 <i>Research Design</i> Criteria for the organization, analysis, and reporting of research in Nutrition. Preparation of a proposal for a master's thesis or project. Prerequisite: FDNT498 or equivalent. <i>Spring</i>	(1)
FDNT498 <i>Research Methods in Dietetics</i> The study of nutrition research design. <i>Fall</i>	? (2)	FDNT648 <i>Workshop</i>	(1-4)
FDNT540 <i>Maternal and Child Nutrition</i> Role of nutrition in human growth and development, with emphasis on prenatal period, infancy, childhood, and adolescence.	(2)	FDNT680 <i>Research Seminar</i> Individual reports and discussion of recent research data. Repeatable to 4 credits. Consent of instructor required.	(1-4)
FDNT545 <i>Community Nutrition Programs</i> Development of nutrition-education programs for community groups emphasizing health promotion. Practicum includes observation and participation in community assessment, planning, implementation, and evaluation of various types of programs. Repeatable to 4 credits.	(2)	FDNT690 <i>Independent Study</i> Individual study and/or research. Consent of instructor required. Repeatable to 6 credits.	(1-6)
FDNT555 <i>Advanced Human Nutrition I</i> Functions and nutritional metabolism of simple and complex carbohydrates, lipids, amino acids, and proteins. Prerequisite: A course in biochemistry. <i>Fall</i>	(3)	FDNT698 <i>Research Project</i>	(3)
FDNT556 <i>Advanced Human Nutrition II</i> Functions and nutritional metabolism and interactions of fat-soluble and water-soluble vitamins, minerals, and trace minerals. Prerequisite: A course in biochemistry. <i>Spring</i>	(3)	FDNT699 <i>Master's Thesis</i> Repeatable to 6 credits.	(3-6)
FDNT565 <i>Current Issues in Nutrition</i> Current issues in food safety, diet, and health. Nutritional factors associated with the major chronic diseases of Western society. Prerequisite: FDNT 230. <i>Spring</i>	(2)		
FDNT570 <i>Maternal and Child Health</i> Preventive health care and conditions necessary for mother and child well-being in developing countries. Community-based interventions for child survival. Management of maternal and child health programs.	(3)		
FDNT585 <i>Topics in _____</i> Selected topics in the areas of nutrition. Repeatable to 6 credits.	(2-4)		
FDNT586 <i>Professional Experience</i> Opportunities for unique supervised practical experiences in various organizations to introduce the student to the role of a professional. A maximum of 4 credits per quarter can be taken. Repeatable to 8 credits.	(1-4)		

PHYSICAL EDUCATION, HEALTH, AND RECREATION

Johnson Gymnasium
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Faculty
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The Physical Education Department offers a Bachelor of Science degree in Physical Education with two areas of emphasis—Instructional Leadership or Exercise Science.

The Exercise Science emphasis provides a strong science-based education for the student of exercise and sport. This program provides an excellent foundation for students seeking clinical careers in physical therapy, medicine, and athletic training as well as for the student planning to continue with graduate study in exercise science, sports management, biomechanics, exercise physiology and kinesiology. Students should qualify to take the American College of Sports Medicine (ACSM) certification exams as an Exercise Technologist or Health and Fitness Instructor. Other organizations offering certifications are the International Dance Exercise Association (IDEA) and the National Strength and Conditioning Association (NSCA). A major or minor in Exercise Science also prepares the student for work in the community and/or corporate fitness setting.

The Instructional Leadership emphasis prepares students to work in educational setting—elementary, secondary, YMCA/YWCA, or other areas in which instruction is the main focus.

An Instructional Leadership minor helps students prepare for elementary or secondary teacher certification.

Undergraduate Programs

DEGREE REQUIREMENTS

Physical Education Core: PETH130, 210, 276, 306, 360, 370, 470

Cognate Core: BIOL111,112,113; FDNT230; HLED170, 420; PHYS131; STAT285

BS: Physical Education—40

Includes the Physical Education Core and a minimum of 24 additional credits fulfilled with one of the two options listed below.

Option 1: EMPHASIS IN EXERCISE SCIENCE.

Four (4) Business Management Elective credits:
PEAC116, 214; PETH425, 435, 450; plus 5
elective Physical Education Activity credits