

AGENDA

LONG-RANGE PLANNING COMMITTEE

**UNIVERSITY OF SOUTHERN INDIANA
BOARD OF TRUSTEES**

November 4, 2004

- 1. DISCUSSION OF PROPOSAL FOR NEW DEGREE PROGRAM: BACHELOR OF ARTS/BACHELOR OF SCIENCE MAJOR IN FOOD AND NUTRITION (Attachment A)**
- 2. DISCUSSION OF PROPOSED RENAMING OF ACADEMIC UNITS**
- 3. REPORT ON THE BOWER-SUHRHEINRICH SCHOOL OF EDUCATION AND HUMAN SERVICES**

Abstract

Bachelor of Arts/Bachelor of Science with a Major in Food and Nutrition University of Southern Indiana

Objectives

This program is designed to prepare graduates for careers in the field of food and nutrition. The degree program will provide three specialty area options: Dietetics, Nutrition and Wellness, and Food Service Management. The program will include the opportunity for students to achieve professional certifications in each of the respective specialty areas.

Clientele to Be Served

Clientele will include both traditional and non-traditional undergraduate students from southwestern Indiana and the tri-state region. The program will address the needs of individuals interested in expanding their nutrition knowledge beyond the minor in nutrition that is currently offered through the School of Nursing and Health Professions. Articulation agreements will be developed with area community colleges to facilitate associate degree graduates' matriculation into the University of Southern Indiana baccalaureate nutrition program. There are currently 35 students who have expressed interest in enrolling in the proposed baccalaureate Food and Nutrition Program.

Curriculum

The 124-hour food and nutrition baccalaureate program provides three specialty area options: Dietetics, Nutrition and Wellness, and Food Service Management. All students with this major will complete 50 hours of the University core curriculum courses, 29 hours of core food and nutrition courses, 35-38 hours of courses specific to the specialty area, and 8-10 hours of electives.

Employment Opportunities

Current and future employment opportunities for graduates with this degree are excellent. The types of businesses and specific venues where graduates of the program could work include health care, food service, nutrition and wellness programs, corporate wellness, public health agencies, research facilities, and private practice. An area advisory committee and potential employers of program graduates were consulted in the development of this program.