

## 1. General Information

1a. Submitted by the College of: AGRICULTURE, FOOD AND ENVIRONMENT

Date Submitted: 2/21/2014

1b. Department/Division: Dietetics and Human Nutrition

1c. Contact Person

Name: Kelly Webber

Email: kelly.webber@uky.edu

Phone: 257-4351

Responsible Faculty ID (if different from Contact)

Name:

Email:

Phone:

1d. Requested Effective Date: Semester following approval

1e. Should this course be a UK Core Course? No

## 2. Designation and Description of Proposed Course

2a. Will this course also be offered through Distance Learning?: No

2b. Prefix and Number: DHN 774

2c. Full Title: Seminar in Nutrition and Food Systems

2d. Transcript Title:

2e. Cross-listing:

2f. Meeting Patterns

LECTURE: 3

2g. Grading System: Graduate School Grade Scale

2h. Number of credit hours: 3

2i. Is this course repeatable for additional credit? No

If Yes: Maximum number of credit hours:

If Yes: Will this course allow multiple registrations during the same semester?

2j. Course Description for Bulletin: This advanced participatory seminar focuses on the latest in nutrition and food systems research. Students will be expected to apply their knowledge of effective scientific communication, responsible conduct of research, and methods and technologies in nutrition and food systems through weekly readings, presentations, and class discussions.

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SENATE COUNCIL

2k. Prerequisites, if any: Prerequisite: Graduate standing and upper level graduate statistics.

2l. Supplementary Teaching Component:

3. Will this course taught off campus? No

If YES, enter the off campus address:

4. Frequency of Course Offering: Spring,

Will the course be offered every year? Yes

If No, explain:

5. Are facilities and personnel necessary for the proposed new course available? Yes

If No, explain:

6. What enrollment (per section per semester) may reasonably be expected? 12

7. Anticipated Student Demand

Will this course serve students primarily within the degree program? Yes

Will it be of interest to a significant number of students outside the degree pgm? No

If Yes, explain: [var7InterestExplain]

8. Check the category most applicable to this course: Traditional – Offered in Corresponding Departments at Universities Elsewhere,

If No, explain:

9. Course Relationship to Program(s).

a. Is this course part of a proposed new program? No

If YES, name the proposed new program:

b. Will this course be a new requirement for ANY program? Yes

If YES, list affected programs: MS Nutrition and Food Systems

10. Information to be Placed on Syllabus.

a. Is the course 400G or 500?: No

b. The syllabus, including course description, student learning outcomes, and grading policies (and 400G-/500-level grading differentiation if applicable, from 10.a above) are attached: Yes

## Distance Learning Form

Instructor Name:

Instructor Email:

Internet/Web-based: No

Interactive Video: No

Hybrid: No

1. How does this course provide for timely and appropriate interaction between students and faculty and among students? Does the course syllabus conform to University Senate Syllabus Guidelines, specifically the Distance Learning Considerations?
2. How do you ensure that the experience for a DL student is comparable to that of a classroom-based student's experience? Aspects to explore: textbooks, course goals, assessment of student learning outcomes, etc.
3. How is the integrity of student work ensured? Please speak to aspects such as password-protected course portals, proctors for exams at interactive video sites; academic offense policy; etc.
4. Will offering this course via DL result in at least 25% or at least 50% (based on total credit hours required for completion) of a degree program being offered via any form of DL, as defined above?  
If yes, which percentage, and which program(s)?
5. How are students taking the course via DL assured of equivalent access to student services, similar to that of a student taking the class in a traditional classroom setting?
6. How do course requirements ensure that students make appropriate use of learning resources?
7. Please explain specifically how access is provided to laboratories, facilities, and equipment appropriate to the course or program.
8. How are students informed of procedures for resolving technical complaints? Does the syllabus list the entities available to offer technical help with the delivery and/or receipt of the course, such as the Information Technology Customer Service Center (<http://www.uky.edu/UKIT/>)?
9. Will the course be delivered via services available through the Distance Learning Program (DLP) and the Academic Technology Group (ATL)? NO  
If no, explain how student enrolled in DL courses are able to use the technology employed, as well as how students will be provided with assistance in using said technology.
10. Does the syllabus contain all the required components? NO
11. I, the instructor of record, have read and understood all of the university-level statements regarding DL.

Instructor Name:

SIGNATURE|LGRABAU|Larry J Grabau|DHN 774 NEW College Review|20140302

SIGNATURE|ZNNIKO0|Roshan N Nikou|DHN 774 NEW Graduate Council Review|20140307

SIGNATURE|LGRABAU|Larry J Grabau|DHN 774 NEW College Review|20140226

SIGNATURE|ZNNIKO0|Roshan N Nikou|DHN 774 NEW Graduate Council Review|20140305

**Courses** | **Request Tracking**

### New Course Form

<https://myuk.uky.edu/sap/bc/soap/rfc?services=>

Generate R

[Open in full window to print or save](#)

**Attachments:**

Upload File

ID	Attachment
Delete 3129	DHN 774 Seminar in Nutrition and Food Systems.doc

1

Select saved project to retrieve...

(\*denotes required fields)

**1. General Information**

a. \* Submitted by the College of:  Submission Date:

b. \* Department/Division:

c.

\* Contact Person Name:  Email:  Phone:

\* Responsible Faculty ID (if different from Contact):  Email:  Phone:

d. \* Requested Effective Date:  Semester following approval OR  Specific Term/Year <sup>1</sup>

e.

Should this course be a UK Core Course?  Yes  No

If YES, check the areas that apply:

Inquiry - Arts & Creativity       Composition & Communications - II

Inquiry - Humanities       Quantitative Foundations

Inquiry - Nat/Math/Phys Sci       Statistical Inferential Reasoning

Inquiry - Social Sciences       U.S. Citizenship, Community, Diversity

Composition & Communications - I       Global Dynamics

**2. Designation and Description of Proposed Course.**

a. \* Will this course also be offered through Distance Learning?  Yes <sup>1</sup>  No

b. \* Prefix and Number:

c. \* Full Title:

d. Transcript Title (if full title is more than 40 characters):

e. To be Cross-Listed <sup>2</sup> with (Prefix and Number):

f. \* Courses must be described by at least one of the meeting patterns below. Include number of actual contact hours<sup>3</sup> for each meeting pattern type.

<input type="checkbox"/> 3 Lecture	<input type="checkbox"/> Laboratory <sup>1</sup>	<input type="checkbox"/> Recitation	<input type="checkbox"/> Discussion
<input type="checkbox"/> Indep. Study	<input type="checkbox"/> Clinical	<input type="checkbox"/> Colloquium	<input type="checkbox"/> Practicum
<input type="checkbox"/> Research	<input type="checkbox"/> Residency	<input type="checkbox"/> Seminar	<input type="checkbox"/> Studio
<input type="checkbox"/> Other	If Other, Please explain: <input type="text"/>		

g. \* Identify a grading system:  Letter (A, B, C, etc.)  Pass/Fail  Graduate School Grade Scale

h. \* Number of credits:

i. \* Is this course repeatable for additional credit?  Yes  No

If YES: Maximum number of credit hours:

If YES: Will this course allow multiple registrations during the same semester?  Yes  No

## j. \* Course Description for Bulletin:

This advanced participatory seminar focuses on the latest in nutrition and food systems research. Students will be expected to apply their knowledge of effective scientific communication, responsible conduct of research, and methods and technologies in nutrition and food systems through weekly readings, presentations, and class discussions.

## k. Prerequisites, if any:

Prerequisite: Graduate standing and upper level graduate statistics.

l. Supplementary teaching component, if any:  Community-Based Experience  Service Learning  Both

3. \* Will this course be taught off campus?  Yes  No

If YES, enter the off campus address:

4. Frequency of Course Offering.

a. \* Course will be offered (check all that apply):  Fall  Spring  Summer  Winter

b. \* Will the course be offered every year?  Yes  No

If No, explain:

5. \* Are facilities and personnel necessary for the proposed new course available?  Yes  No

If No, explain:

6. \* What enrollment (per section per semester) may reasonably be expected? 12

7. Anticipated Student Demand.

a. \* Will this course serve students primarily within the degree program?  Yes  No

b. \* Will it be of interest to a significant number of students outside the degree pgm?  Yes  No

If YES, explain:

8. \* Check the category most applicable to this course:

Traditional – Offered in Corresponding Departments at Universities Elsewhere

Relatively New – Now Being Widely Established

Not Yet Found in Many (or Any) Other Universities

9. Course Relationship to Program(s).

a. \* Is this course part of a proposed new program?  Yes  No

If YES, name the proposed new program:

b. \* Will this course be a new requirement <sup>2</sup>for ANY program?  Yes  No

If YES <sup>2</sup>, list affected programs::

MS Nutrition and Food Systems

10. Information to be Placed on Syllabus.

a. \* Is the course 400G or 500?  Yes  No

If YES, the *differentiation for undergraduate and graduate students must be included* in the information required in 10.b. You must include: (i) identify additional assignments by the graduate students; and/or (ii) establishment of different grading criteria in the course for graduate students. (See SR

b.  \* The syllabus, including course description, student learning outcomes, and grading policies (and 400G-/500-level grading differentiation if applicable 10.a above) are attached.

- ⚠ Courses are typically made effective for the semester following approval. No course will be made effective until all approvals are received.
- ⚠ The chair of the cross-listing department must sign off on the Signature Routing Log.
- ⚠ In general, undergraduate courses are developed on the principle that one semester hour of credit represents one hour of classroom meeting per week for a semester, exclusive of any laboratory meeting. Laboratory meeting, generally, is two hours per week for a semester for one credit hour. (from SR 5.2.1)
- ⚠ You must also submit the Distance Learning Form in order for the proposed course to be considered for DL delivery.
- ⚠ In order to change a program, a program change form must also be submitted.

Rev 8/09

Submit as New Proposal    Save Current Changes

**DHN 774-001**  
**Seminar In Nutrition and Food Systems**  
**Course Syllabus**  
**Spring and/or Fall Semester**

**Time:** TBD  
**Location:** TBD

**Instructor:** Kelly H. Webber, PhD, MS, MPH, RD, LD  
**Office:** 206 Funkhouser Building  
**Mailbox:** 206 Funkhouser Building  
**Office Hours:** Wednesdays 2-3 pm or by appointment  
**Office Phone:** 257-4351  
**E-Mail:** [kelly.webber@uky.edu](mailto:kelly.webber@uky.edu) (the best way to reach me)

**Required Text:** There are no required texts for this course.

**Course Description:** The goal of this course is to acquaint students with current issues in dietetics and hospitality administration. This course will also allow students the chance to demonstrate their ability to summarize and present research on a given topic in hospitality and dietetics administration. This will be accomplished by a review of current literature on relevant topics and student presentations on those topics.

**Student Learning Outcomes:**

After completing this course students will be able to:

1. Analyze basic research methodology and design used in the peer-reviewed literature discussed in class.
2. Take leadership in identifying and discussing current issues related to the food service/dietetics/hospitality areas.
3. Synthesize the current literature on a topic in dietetics and hospitality administration.
4. Present research on current topics in the field.

**Course Goals:**

- Analyze and apply research methods within a variety of nutrition and food systems studies and settings
- Generate new knowledge through research in nutrition and food systems

**Student Responsibilities & Criteria for Evaluation**

This course will operate as a student-centered seminar.

Student contributions to the course will take the following form:

**Discussion Leader:** Twice during the semester each student will take the role of topic presenter and discussion leader. The student will pick four articles on a dietetics related "hot topic" and email those to the class at least one week in advance. The discussion leader will also prepare a list of at

least 4-8 questions on these articles that will be emailed out along with the articles. During the class session, the discussion leader is responsible for serving as the focal point in the discussion by:

1. Presenting the background of the topic of the research (How did the need for the research topic/issue evolve?).
2. Discussing the importance of the topic to dietetics and hospitality management.
3. Outlining the research in each of the articles.
4. Leading the discussion of the research topic (based on the discussion questions).
5. Summarizing the results. What conclusions were reached based on the results?
6. What are the implications of the findings?
7. If you were a senior level administrator/manager, can you use these results in decision-making? If so, how? If not, why not?

**Please remember that each article chosen should meet the following criteria:**

1. It must be an article from a peer reviewed journal (Journal of Academy of Nutrition and Dietetics, Journal of Nutrition, Journal of Hospitality & Tourism, International Journal of Behavioral Nutrition and Physical Activity, etc.).
2. The article **MUST** be of an empirical nature. i.e., it must have a **background to the study, problem statement, literature review, methodology, results, and implications**. This is different from a conceptual paper where someone is just describing something.

#### **Submission of Assignments:**

All class discussion question answers must be given to Dr. Webber in-class on the day of the corresponding discussion. If you are the discussion leader you must email the articles and the discussion questions one week ahead of your scheduled discussion day. Any assignments that are turned in late will incur a 5 point deduction for each day of the week that they are late.

#### **Attendance Policy:**

Attendance at each class is expected, but not required. Questions for the discussion missed will be accepted if the excuse follows university guidelines.

#### **Excused Absences:**

Students need to notify the professor of absences prior to class when possible. S.R. 5.2.4.2 defines the following as acceptable reasons for excused absences: (a) serious illness, (b) illness or death of family member, (c) University-related trips, (d) major religious holidays, and (e) other circumstances found to fit "reasonable cause for nonattendance" by the professor.

Students anticipating an absence for a major religious holiday are responsible for notifying the instructor in writing of anticipated absences due to their observance of such holidays no later than the last day in the semester to add a class. Information regarding dates of major religious holidays may be obtained through the religious liaison, Mr. Jake Karnes (859-257-2754).

Students are expected to withdraw from the class if more than 20% of the classes scheduled for the semester are missed (excused or unexcused) per university policy.



**Verification of Absences:**

Students may be asked to verify their absences in order for them to be considered excused. Senate Rule 5.2.4.2 states that faculty have the right to request “appropriate verification” when students claim an excused absence because of illness or death in the family.

Appropriate notification of absences due to university-related trips is required prior to the absence. Make up opportunities are available for excused absences.

**EVALUATION**Class Presentations (100 points for each presentation)

Twice during the semester students will be the topic presenter and discussion leader. The student will prepare and present a 20-30 minute PowerPoint presentation on the topic. The presentation should include a background on the topic, appropriate definitions, the area of controversy around the topic, and an overview of the articles selected for the class period. The student will then lead a discussion of the topic based on the chosen articles. At the conclusion of the discussion, the student will provide a summary of the topic and how this might be applicable to a managerial situation. The grade for this assignment will be based on the quality of the presentation, quality of the articles chosen, the quality of the discussion questions, and the summary of the research.

Discussion Questions

Students will be expected to answer and turn in discussion questions for each topic area based on the articles for the week. There will be a total of 26 topics discussed throughout the semester. Each set of questions is worth 5 pts. You will not turn in the questions for your own topic. So the total points possible are 120.

Class Participation

Students will be expected to participate in the discussion of each set of article during class periods. Participation will be noted and scored on a scale of 0-5 pts. for each presentation and discussion. There will be a total of 26 presentations this semester and you will not be graded on the two which you present, so the total possible points here are 120. Professional classroom behavior is expected, as becoming a graduate student.

There will be a mid-term and a final exam given based on the articles discussed in class.

**Grading:**

Class Presentations: 200 pts.  
 Discussion Questions: 120 pts.  
 Class Participation: 120 pts.  
 Midterm Exam: 100 pts.  
 Final Exam: 100 pts.

**Grading Scale**

100-90%=A  
 89-80%=B  
 79-70%=C

**Academic Integrity:**

Per university policy, students shall not plagiarize, cheat, or falsify or misuse academic records. Students are expected to adhere to University policy on cheating and plagiarism in all courses. The minimum penalty for a first offense is a zero on the assignment on which the offense occurred. If the offense is considered severe or the student has other academic offenses on their record, more serious penalties, up to suspension from the university may be imposed.

Plagiarism and cheating are serious breaches of academic conduct. Each student is advised to become familiar with the various forms of academic dishonesty as explained in the Code of Student Rights and Responsibilities. Complete information can be found at the following website: <http://www.uky.edu/Ombud>. A plea of ignorance is not acceptable as a defense against the charge of academic dishonesty. It is important that you review this information as all ideas borrowed from others need to be properly credited.

Part II of *Student Rights and Responsibilities* (available online <http://www.uky.edu/StudentAffairs/Code/part2.html>) states that all academic work, written or otherwise, submitted by students to their instructors or other academic supervisors, is expected to be the result of their own thought, research, or self-expression. In cases where students feel unsure about the question of plagiarism involving their own work, they are obliged to consult their instructors on the matter before submission.

When students submit work purporting to be their own, but which in any way borrows ideas, organization, wording or anything else from another source without appropriate acknowledgement of the fact, the students are guilty of plagiarism. Plagiarism includes reproducing someone else's work, whether it be a published article, chapter of a book, a paper from a friend or some file, or something similar to this. Plagiarism also includes the practice of employing or allowing another person to alter or revise the work which a student submits as his/her own, whoever that other person may be.

Students may discuss assignments among themselves or with an instructor or tutor, but when the actual work is done, it must be done by the student, and the student alone. When a student's assignment involves research in outside sources of information, the student must carefully acknowledge exactly what, where and how he/she employed them. If the words of someone else are used, the student must put quotation marks around the passage in question and add an appropriate indication of its origin. Making simple changes while leaving the organization, content and phraseology intact is plagiaristic. However, nothing in these Rules shall apply to those ideas which are so generally and freely circulated as to be a part of the public domain (Section 6.3.1).

**Please note:** Any assignment you turn in may be submitted to an electronic

database to check for plagiarism.

**Accommodations due to disability:**

If you have a documented disability that requires academic accommodations, please see me as soon as possible during scheduled office hours. In order to receive accommodations in this course, you must provide me with a Letter of Accommodation from the Disability Resource Center (Room 2, Alumni Gym, 257-2754, email address: jkarnes@email.uky.edu) for coordination of campus disability services available to students with disabilities.

**DHN 774  
Tentative Class Schedule**

DATE	CLASS TOPIC	READINGS
January 9	Course Overview and Discussion of Potential Topics	
16	Student led discussion (2)	TBD
23	Student led discussion (2)	TBD
30	Student led discussion (2)	TBD
February 6	Student led discussion (2)	TBD
13	Student led discussion (2)	TBD
20	Student led discussion (3)	TBD
27	Take home mid-term exam due	TBD
March 6	Student led discussion (3)	
13	Spring Break- NO CLASS	TBD
20	Student led discussion (2)	TBD
27	Student led discussion (2)	TBD
April 3	NO CLASS	TBD
10	Student led discussion (2)	TBD
17	Student led discussion (2)	TBD
24	Student led discussion (2)	TBD
April 1	Take home final exam due	