

PROGRAM MODIFICATION

Proposing Institution: South Carolina State University

Program Title: Bachelor of Science in Nutrition and Food Management

Program Options: Nutrition Option
Food Management Option

Date of submission: May 15, 2014

APPROVED: _____
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2. Classification

Program Title: Bachelor of Science in Nutrition and Food Management

Options: Nutrition Option
Food Management Option

Academic unit in which the program resides: The Department of Family and Consumer Sciences

Designation/Type/Level: Baccalaureate; Bachelor of Science; Four-year program

Proposed date of implementation: This is an update to the SC CHE *Inventory of Approved Programs* of currently existing options in the B.S. Nutrition and Food Management degree program. These options were approved over several years and were reauthorized by the SC State University Board of Trustees on December 5, 2013.

Current CIP code of the program: 190501

Site: Main campus of South Carolina State University in Orangeburg, SC.

Qualifies for supplemental Palmetto Fellows Scholarship and LIFE Scholarship awards: No

Delivery Mode: Traditional lecture and laboratory course delivery.

Area of Certification: N/A

3. Institutional Approval

Provost	November 14, 2013 (reauthorized)
President	November 14, 2013 (reauthorized)
Academic Affairs & Faculty Liaison Committee	November 14, 2013 (reauthorized)
Board of Trustees	December 05, 2013 (reauthorized)

4. Purpose

Description of the proposed modification:

This program modification proposal is to update the SC CHE *Inventory of Approved Programs* to reflect the undergraduate Nutrition and Food Management program and its two options in Nutrition and Food Management as they are currently offered by SC State. Please find enclosed on pages 7 and 8 the curricula of the two options under consideration.

The Nutrition and Food Management program is an integral part of the Department of Family and Consumer Sciences at South Carolina State University. It provides students with a quality education in the principles and practices of dietetics or food management and is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), Academy of

Nutrition and Dietetics. Students in the Nutrition concentration complete a post baccalaureate ACEND accredited dietetic internship (DI) or individualized supervised practice (ISPP) and receive the ACEND verification statement of completion.

Students who pursue the Food Management concentration are provided the opportunity to obtain a certificate as a Dietetic Technician, Registered (DTRs), are trained in food and nutrition and are an integral part of healthcare and foodservice management teams. DTRs complete a dietetic technician program by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics that includes 450 hours of supervised practice experience in various community programs, healthcare and foodservice facilities.

Statement of the purpose of the modified program:

The purpose of the program modification proposal is to update the SC CHE *Inventory of Approved Programs* to reflect the undergraduate Nutrition and Food Management program and its two options as they are currently offered by SC State. The options were added to help attract additional students to the SC State program. The specific options were selected based on the faculty’s credentials, university resources and infrastructure, as well as employment opportunities for our graduates.

Discussion of the objectives of the modified program:

The objectives of the program are to:

- 1) Prepare students to compete for supervised practice programs, graduate, and/or professional schools in the specialized areas of food management and foodservice systems, normal nutrition, nutrition care process and modeling, food science, community nutrition and education, and research.
- 2) Facilitate opportunities for students to acquire knowledge in nutrition, foods and related human sciences concepts that contribute to individuals, families, and communities’ wise choices of safe, nutritious, and economical foods for maintaining optimal health and quality of life.
- 3) Increase diversity in the fields of Nutrition, Dietetics, Food Management, health care, business and industry, community/public health, education, research, government agencies and private practice which African Americans are underrepresented.
- 4) Enhance employment and graduate school opportunities for Nutrition and Food Management majors by allowing them to gain specialized experience in these expanding fields.

5. Justification

Discussion of the need and rationale for the proposed modification:

This modification is needed so that the SC CHE *Inventory of Approved Programs* reflects the program as it is currently offered by SC State. These options will prepare students for admission to various professional schools to pursue degrees Nutrition, Food Management, Dietetics and other health related careers. Improving diversity in Nutrition and Dietetics and health related fields especially as it relates to African Americans remains a need in the state and in the nation. Producing graduates in these options would help to address that need.

The employment of dietitians and nutritionists is “projected to grow 21 percent from 2012 to 2022, faster than the average for all occupations. The role of food in preventing and treating illnesses, such as diabetes, is now well known. More dietitians and nutritionists will be needed to provide care for patients with various medical conditions and to advise people who want to

improve their overall health” (Occupational Outlook Handbook, January 8, 2014). According to the Academy of Dietetics and Nutrition’s 2009 Dietetics Compensation and Benefits survey, half of all Registered Dietitians (RDs) in the US “who have been working in the field for five years or less earn \$51,100 to \$62,200 per year. As with any profession, salaries and fees vary by region of the country, employment settings, scope of responsibility and supply of RDs. Salaries increase with years of experience, and RDs in management and business earn incomes of \$85,000 to \$88,000. According to the US Bureau of Labor Statistics, employment of dietitians is expected to grow as fast as the average for all occupations through the year 2014 because of the increased emphasis on disease prevention, a growing and aging population and public interest in nutrition. Employment in hospitals is expected to show little change because of anticipated slow growth and reduced lengths of hospital stay. Faster growth, however, is anticipated in nursing homes, residential care facilities and physician clinics.” Currently, seventy three (73) employment opportunities for dietitians in South Carolina are listed on the website iHireNutrition.com (<https://www.ihirenutrition.com/t-nutrition-s-south-carolina-jobs.html>).

The term Food Management is used interchangeably with Food Service Management and Culinary Arts. “Employment of chefs and head cooks is projected to grow 5 percent from 2012 to 2022” (Occupational Outlook Handbook, January 8, 2014). According to Academy of Dietetics and Nutrition’s 2009 *Dietetic Compensation and Benefits Survey*, “half of all Dietetic Technicians, Registered (DTRs) in the US who have been working in the field full-time less than five years earn between \$33,800 and \$37,700 per year. The job market for dietetic technicians, registered is assumed to be similar to that for dietitians and nutritionists. According to the US Bureau of Labor Statistics, employment of dietetic technicians is expected to grow faster than average for all occupations through the year 2016 because of increasing emphasis on disease prevention, a growing and aging population, and public interest in nutrition. Employment in hospitals is expected to show little change because of anticipated slow growth and reduced lengths of hospital stay; however, faster growth is anticipated in nursing homes, residential care facilities and physician clinics.” The website <http://www.jobs-to-careers.com/results3.php?q=Food+Service&l=+South+carolina> list over 1,900 jobs in the area of food service which reflects the availability of jobs statewide and even more in the nation.

Our graduates have found jobs at the hospitals in Columbia and Sumter, at the Colleton County Public Health Department WIC Clinic, as nutritionists in the SC public schools, at restaurants in country clubs, and at the Health Department –DHEC in Florence County. Our graduates have also gone on to pursue graduate degrees at Florida State University, Tuskegee University, Howard University and at other tertiary level institutions.

Discussion of the centrality of the modified program to the Commission-approved mission of the institution.

In keeping with the University’s mission, both of these options will contribute to producing “highly skilled” graduates who use current technology and methods that make them competitive in the job market and for acceptance in graduate or professional schools. As highly skilled graduates, they will become productive members of society that contribute to the “economic development of the state and the nation.” Additionally, as a Historically Black College and University, SC State would produce graduates for employment fields in which minority professionals traditionally have been underrepresented.

6. Enrollment

Between 2009 and 2013, the Nutrition and Food Management program at SC State has had an average enrollment of 32 students. Forty-four (44) students were enrolled in fall 2013.

7. Curriculum

There are no curriculum changes under the proposed modification. Pages 8 and 9 list the curricula for the two options in the Nutrition and Food Management degree program.

8. Faculty

No faculty changes are necessary to support this modification since the two options currently exist.

9. Physical Plant

There are no additional requirements on the physical plant since there is adequate space and facilities to support the existing Nutrition and Food Management program in its current location in Staley Hall.

10. Equipment

No new equipment is needed to support the already existing Nutrition and Food Management degree options.

11. Library Resources

Library resources are adequate and no new library resources are needed to support the already existing options of the modification.

12. Accreditation, Approval, Licensure, or Certification

The Accreditation Council for Education in Nutrition and Dietetics (ACEND) is the specialized accreditation, licensure, or certification required for the Nutrition and Food Management program and its options. The program's accreditation was last reaffirmed in 2008. The next accreditation visit is scheduled for 2018.

13. Estimated Costs and Sources of Financing*

Table I - Costs to the Institution and Sources of Financing

ESTIMATED COSTS BY YEAR						
CATEGORY	1st	2nd	3rd	4th	5th	TOTALS
Program Administration	15,000	15,000	15,000	15,000	15,000	75,000
Faculty Salaries	95,538	95,538	95,538	95,538	95,538	477,690
Graduate Assistants	0	0	0	0	0	0
Clerical/Support Personnel	8,052	8,052	8,052	8,052	8,052	40,258
Supplies and Materials	1,000	1,000	1,000	1,000	1,000	5,000
Library Resources	0	0	0	0	0	0
Equipment	0	0	0	0	0	0
Facilities	0	0	0	0	0	0
TOTALS	119,590	119,590	119,590	119,590	119,590	597,950
SOURCES OF FINANCING BY YEAR						
Tuition Funding	484,948	484,948	484,948	484,948	484,948	2,424,740
Program-Specific Fees						
State Funding*						
Reallocation of Existing Funds*	119,590	119,590	119,590	119,590	119,590	597,950
Federal Funding						
Other Funding (Specify)						
TOTALS	604,538	604,538	604,538	604,538	604,538	3,022,690

The following narrative explains the figures in the table above. The Academic Program Coordinator (APC) will administer the program using 25% of her time which is worth \$15,000 per year or \$75,000 over five years.

The Department employs faculty who teach across disciplines in the areas of Family and Consumer Sciences and Nutrition and Food Management. One full time Assistant Professor (including the APC) whose salary (minus the 25% for the APC) total \$45,000; two associate professors with an average salary of \$59,888 and the other \$62,265 with 25% of teaching in the area of Nutrition and Food Management (\$14,972/year & \$15,566/year); and an adjunct instructor with an average salary of \$5,000. The total annual expenditure on faculty salaries in the Nutrition and Food Management program is \$95,538.

The clerical support staff is shared with the following programs: Nutrition and Food Management, Family and Consumer Sciences Business, Nutritional Sciences, and Individual and Family Development. Therefore, one-fourth of her salary is attributed to the nutrition program at \$8,052 per year.

The program does not employ graduate students. No new library resources, equipment or physical facilities are needed for the existing options.

The enrollment for the next five years is based on current enrollment of 44 students with an average of 86% in-state students (roughly 38) and 14% out-of-state students (roughly 6). Annual in-state tuition for a full load of courses is \$9,776 and \$18,910 for out-of-state students. Thus, $38 \times \$9,776 = \$371,488$; and $6 \times \$18,910 = \$113,460$; giving a grand total of \$484,948 for the 44 students each year.

All program administration costs, faculty salaries, clerical support costs, and supplies and materials are already funded through the E&G budget and as such will constitute a reallocation of existing funds as the source of finance.

From the chart above, the modification of the Nutrition and Food Management program as it currently exists has a five-year price tag of \$597,950 but will generate \$3,022,690 in revenue over the same period; providing a net income of \$2,424,740.

**CURRICULUM LEADING TO THE DEGREE
OF BACHELOR OF SCIENCE IN
NUTRITION AND FOOD MANAGEMENT/FOOD MANAGEMENT
(120 Credits)**

FRESHMAN

First Semester	Credits	Second Semester	Credits
___ English 150	3	___ English 151	3
___ Computer Science 150	3	___ Chemistry 102	3
___ Mathematics 151	3	___ Mathematics 155	3
___ Physical Education 150 or ___ Military Science 101 or ___ Health Education 151	2	___ Speech 150	3
___ UNIV 101	2	___ Nutrition and Food Management 102*	3
___ Family and Consumer Sciences 101*	2		
	15		15

STUDENT MUST TAKE ENGLISH PROFICIENCY EXAMINATION BY THE END OF FRESHMAN YEAR.

SOPHOMORE

First Semester	Credits	Second Semester	Credits
___ Family and Consumer Sciences 203	3	___ Nutrition and Food Management 210	3
___ Chemistry 150	3	___ Family and Consumer Sciences 207	3
___ Chemistry 151	1	___ Chemistry 152	3
___ Art 250 or Music 250	3	___ Chemistry 153	1
___ Sociology 250 or Psychology 250	3	___ Economics 255	3
___ Elective	3	___ History 250 or 251	3
	16		16

JUNIOR

First Semester	Credits	Second Semester	Credits
___ Family and Consumer Sciences 250	3	___ Nutrition and Food Management 311	3
___ Family and Consumer Sciences 251*	3	___ Nutrition and Food Management 321	4
___ Marketing 300	3	___ Marketing 303	3
___ English 250 or 251	3	___ Management 304	3
___ Management 301	3	___ Elective	3
	15		16

SENIOR

First Semester	Credits	Second Semester	Credits
___ Nutrition and Food Management 324	4	___ Nutrition and Food Management 335	3
___ Family and Consumer Sciences 304*	3	___ Nutrition and Food Management 424	1
___ Family and Consumer Sciences 310	3	___ Family and Consumer Sciences 412 or ___ Management 412	3
___ Business Communications 311	3	___ Family and Consumer Sciences 426	3
	13	___ Family and Consumer Sciences 498*	1
		___ Elective	3
			14

*Profession of Family and Consumer Sciences Core Courses --- Required of all Majors.

**CURRICULUM LEADING TO THE DEGREE
OF BACHELOR OF SCIENCE IN
NUTRITION AND FOOD MANAGEMENT/NUTRITION
(130 Credits)**

FRESHMAN

First Semester	Credits	Second Semester	Credits
___ English 150	3	___ English 151	3
___ Chemistry 150	3	___ Chemistry 152	3
___ Chemistry 151	1	___ Chemistry 153	1
___ Mathematics 151	3	___ Speech 150	3
___ Physical Education 150 or ___ Military Science 101 or ___ Health Education 151	2	___ Mathematics 155	3
___ UNIV 101	2	___ Nutrition and Food Management 102*	3
___ Family and Consumer Sciences 101*	2		
	16		16

STUDENT MUST TAKE ENGLISH PROFICIENCY EXAMINATION BY THE END OF FRESHMAN YEAR.

SOPHOMORE

First Semester	Credits	Second Semester	Credits
___ Chemistry 306	3	___ Nutrition and Food Management 210	3
___ Chemistry 316	1	___ Biology 208	3
___ Biology 207	3	___ Biology 218	1
___ Biology 217	1	___ Economics 255	3
___ Computer Science 150	3	___ Art 250 or Music 250	3
___ Sociology 250	3	___ History 250 or 251	3
___ English 250 or 251	3		
	17		16

JUNIOR

First Semester	Credits	Second Semester	Credits
___ Nutrition and Food Management 311	3	___ Nutrition and Food Management 321	4
___ Family and Consumer Sciences 250	3	___ Nutrition and Food Management 410	3
___ Biology 305	3	___ Chemistry 403	4
___ Biology 315	1	___ Management 304	3
___ Management 301	3	___ Elective	3
___ Sociology 310	3		
	16		17

SENIOR

First Semester	Credits	Second Semester	Credits
___ Nutrition and Food Management 324	4	___ Nutrition and Food Management 335	3
___ Nutrition and Food Management 412	2	___ Nutrition and Food Management 416	3
___ Family and Consumer Sciences 251*	3	___ Nutrition and Food Management 418	3
___ Family and Consumer Sciences 304*	3	___ Nutrition and Food Management 424	1
___ Family and Consumer Sciences 308	3	___ Family and Consumer Sciences 498*	1
___ Elective	3	___ Elective	3
	18		14

*Profession of Family and Consumer Sciences Core Courses --- Required of all Majors.