Nutrition and Food Program Advisory Committee Minutes



**Friday, March 24, 2023**

**10:00-11:30 a.m. / online via Zoom**

***Industry or Faculty Representatives/Company Name Mt. SAC Faculty, Deans, and Staff***

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| Beth Cordova, PHFE WIC | * Dorothy Chen-Maynard, CSU San Bernardino faculty, NDEP and CAND | * Fawaz Al-Malood, Business Div Assoc. Dean | * Carol Impara, NF Faculty |
| Heather Garcia, WIC | * Kellene Isom, CPP Faculty | Lisa Amos, CSDT Department Chair | * Jean Metter, NF Faculty |
| Stephanie Jacobo, Cal Poly Pomona Estudiente Dietetica | * Kimberly Gottesman, CSULA DPD Director | * Patricia Maestro, Counseling Liaison | * Christina Cammayo, NF Faculty |
| * Christine Peterson, DaVita | * Rachel Flores, CPP DI director | * Dawn Finley, Career Specialist and Work Experience Coordinator | * Sandra Weatherilt, NF Faculty |
| * Catherine Ko, NF Faculty and Nutrition 360 | * Verna Leahy, OCC Faculty | * Rachel Blaine, CSULB Faculty | * Miguel Quiroz, Mt. SAC alumnus |

| **Item** | **Discussion** | | | | | | **Comments/Action Needed** |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Welcome and Introductions** | Purpose of Advisory:   * Identify specific student skills and knowledge that should be included in the program * Assist the program, department, and college in evaluating the effectiveness of our program and preparation of students * Recommend changes to curriculum, facilities, and equipment as the needs of industry change * Assist the program in identifying work experience and employment opportunities * Assist in marketing the program and recruiting students | | | | | |  |
| **Approval of Minutes** | Minutes from our 3/11/22 meeting are provided.  Minutes have been approved. If you notice more that needs correction, please share with Carol at [cimpara@mtsac.edu](mailto:cimpara@mtsac.edu) | | | | | | |
| **State of the College –**  **Dr. Al-Malood** | * Leadership Changes: Our college president Dr. Scroggins is retiring after 12 years at Mt. SAC and a search is ongoing. We are also searching for a new VP Student Services and Associate VP Student Services. * Campus Construction: We are building a new Student Services building to house the Student Services Center, event spaces, student government, Student Life; opened 2 new parking structures with over 1600 parking spaces and electric chargers; opened new Athletic Complex/Exercise Wellness Center; opening transit center with 10 bus bays * Renovation in Nutrition Lab: 2 stations will be redone: one to meet standard height, the other will be ADA compliant * Enrollment: Business Division is up 14% over last year, but still lower than pre-pandemic. Student run restaurant has reopened. * Modality Changes: huge shift to distance learning especially in the Business Division – see below.  |  |  |  | | --- | --- | --- | |  | **College** | **Business Division** | | **F2F** | 52% | 35% | | **Online** | 43% | 59% | | **Hybrid** | 5% | 6% | | | | | | | |
| **Program Data**  **Update with recent data** |  | **2020/21** | | | **2021/22** | | Enrollments continue to be soft. Enrollment numbers include students from fall and spring only. Summer 2021 added 110 students and Winter 2022 added 205.  Excused Withdrawal is no longer an option, which affected retention and success rates in 2020/21. Current data reflects more usual circumstances.  NF down about 25% compared to pre-pandemic. |
| **Classes** | No. of Students  1575  Retention Rate  100.0 %  Success Rate  90.6%  Online Sections  100% | | | No. of Students  1459  Retention Rate  86.75%  Success Rate  87.1%  Online Sections  50% for terms  70% for intersessions | |
| **Certificates (N0453)** | **4** | | | **7** | |
| **AS-T (S0422)** | **15** | | | **19** | |
| **The AS-T is now accepted by Cal Poly Pomona for their Nutrition and Health degree! See table at bottom of agenda for CSU campuses that accept the AS-T degree.** | | | | | | | |
| **Curriculum Review -Mandatory** | **Course Title** | | **5 Year Review**  **Y/N** | **Pre-Req** | | **Modification Requested**  **Y/N** |  |
| AB 705 is a law passed in 2017 giving students the right to enroll directly in transfer-level classes without needing to take remedial courses first. | **NF 1**  Introduction to Nutrition as a Career | | **Y** | NF 10, 25 or 25H | | Y | Plan to integrate findings from my Equity Curriculum course and include any updates from CSU transfer courses.  ***Approved*** |
| *Request removal of all pre-requisites of remedial English and Math since they are not offered at Mt. SAC.* | **NF 10**  Nutrition for Health and Wellness | | **Y** | ~~Elig ENG 68~~ | | N | Request removing pre-req due to deactivation of ENG 67 (AB 705).  ***Approved*** |
|  | **NF 12**  Sports Nutrition | | N | ~~Elig ENG 68~~ | | N | Request removing pre-req due to deactivation of ENG 67 (AB 705).  ***Approved*** |
|  | **NF 20** (C-ID NUTR 120)  Principles of Foods | | N | ~~Elig ENG 68, MATH 50~~ | | N | Request removing pre-req due to deactivation of ENG 67 (AB 705).  ***Approved*** |
|  | **NF 25** (C-ID NUTR 110)  Introduction to Nutrition Science | | N | ~~Elig ENG 68~~ | | N | Request removing pre-req due to deactivation of ENG 67 (AB 705).  ***Approved*** |
|  | **NF 25H** (C-ID NUTR 110)  Introduction to Nutrition Science- Honors | | N | Honors | | N | We did request to deactivate, but if NF 25 achieves area B status, we will offer it again. |
|  | **NF 28**  Cultural and Ethnic Foods | | **Y** | ~~Elig ENG 68~~ | | N | Request removing pre-req due to deactivation of ENG 67 (AB 705).  ***Approved*** |
|  | **NF 28L**  Cultural and Ethnic Foods Lab | | **New** | NF 28 as pre- or co-req | | New | New lab proposed. 1 unit lab. See below. |
|  | **NF 30**  Introduction to Food Science | | N | ~~Elig ENG 68, MATH 50~~ | | N | This course was offered for the first time in years as an online section. Request removing pre-req due to deactivation of ENG 67 (AB 705).  ***Approved*** |
|  | **NF 81**  Cooking for Health and Wellness | | N | NF 10, 12, 20, 25 or 25H (Adv) | | N |  |
|  | **NF 82**  Vegetarian Cuisine | | N | NF 10, 12, 20, 25 or 25H (Adv) | | N |  |
|  | **NF 83**  Cooking for Physical Activity and Athletics | | N | NF 10, 12, 20, 25 or 25H (Adv) | | N |  |
|  | **NF 91**  Work Experience in Nutrition | | N | NF 10 or 25 | | N |  |
|  | **Certificate** (N0453)  Nutrition | | N |  | | Y | Request approval to add **NF 28L** as elective.  ***Approved*** |
|  | **AS-T (S0422) In Nutrition** | | N |  | | N |  |
| **Program Update and Completion of Last Year’s Tasks (Status Report)** | **AB 928 and the NF Program**  AB 928 streamlines transfer for CC students by creating one transfer pathway for CSU and UC. Nicknamed Cal-GETC, this pathway removes the requirement for Area E courses. NF Program enrollments, already soft due to effects of the pandemic, are expected to drop between 20-50% after Cal-GETC goes into effect, probably 2025.  The NF Program is responding in the following ways:   * Evaluating courses for other GE credit opportunities. NF 28 applied for and earned Area D credit, and enrollments rose dramatically afterwards. NF is planning to request Area B2 for NF 25. NF 25 currently transfers to CSULB as an Area B course and qualifies for Biological Science credit at Cal Berkeley. If granted, NF will revive the NF 25H (Honors) course which has not attracted enrollments due to lack of specific UC transfer. * Evaluate Certified Dietary Manager certificate options. See below.   **Student Learning Outcomes Update**  In the Fall 2022 semester, NF30 and NF83 course SLOs data were collected and assessed by Adjunct faculty members. All collected NF course Student Learning Outcomes (SLOs) were met.  NF30 SLOs data was entered into the Nuventive system (campus system for tracking outcomes).   * There were no changes made to the existing NF30 course SLOs. * The “Means of Assessment and “Criteria for Success” were updated. * “Summary of Data” was collected and entered. * The “Use of Results” entered.   NF83 SLOs data was entered into the Nuventive system.   * Changes were made to the existing NF83 course SLOs. * The “Means of Assessment and “Criteria for Success” were updated. * “Summary of Data” was collected and entered. * The “Use of Results” entered. * Due to the NF83 SLOs changes, SLOs will also be collected this semester.   Comments, including what worked as well as recommendations on how to meet the SLOs  for future assessments were provided by all instructors (for all NF courses assessed).  SLO data was not collected or assessed for the NF25H Course. It is not offered currently. The NF Program plans to offer this course in the future if the NF25 course is approved for the GE Area B requirement.    **NF Program Learning Outcomes (PLOs) update:**   * NF PLOs data were collected, assessed, and entered in Nuventive at the end of Spring 2022 semester (in June 2022).   **Work Experience (WE)**  NF gained WE students in 2022-23. Please see report, below, from Dawn Finley, the Business Division Career Specialist. Of note: NF WE is gaining enrollment and Dawn is finding new sites.  **NF Program Equity Undertakings**  The NF Program responded to the Advisory Committee discussion on equity last year by completing the following.   * One of the six kitchen units is being remodeled to be ADA compliant. * The program participated in Hunger and Homelessness Awareness Week last November, organized by the Basic Needs Committee, of which Christina is a member. * Volunteering at the Mountie Fresh Pantry has been reinstated as one of the volunteering options in NF 1 this Spring. * Carol is participating in the Spring 2023 Equity Minded Curriculum Cohort and plans to revise NF 1 with an equity component. * DEISA speakers were on the guest speaker list in NF 1. Last year it was Veronica Carmona, who heads LAD DEISA initiative. This year, Dorothy Chen will speak to the class about equity in dietetics. * Sandra has made presentations in GRASP (Gray and Red Shirt Academic Program for at-risk athletes), Rising Scholars (formerly incarcerated) and WIN program (student athletes).   **Outreach**  Faculty continue to be involved in campus committees and activities.  Christina - Basic Needs, Outcomes  Carol – Distance Learning, Faculty Professional Development (FPDC), Curriculum and Instruction (C&I). Working with PRATS. Volunteering opportunities for Mountie Fresh. Trying to revive Nutrition Club. Students not used to being on campus.  Jean – Facilities Advisory Committee. Oversaw High School Outreach day.  Sandra – Distance Learning, Employee Wellness. Sandra does most of the outreach presentations (see above) | | | | | | The NF Program continues to invite CSU students to enroll in WE to help meet work experience/volunteering goals. |
| **Employment and Industry Outlook** | “Employment of dietitians and nutritionists is projected to grow 15 percent from 2016 to 2026, much faster than the average for all occupations.” Bureau of Labor Statistics website  **Nutrition Health Associate**  Last year, the Advisory Committee indicated it was unlikely that the Academy of Nutrition and Dietetics would finalize an Associate Program credential. The NF Program will not pursue a Nutrition Health Associate degree unless AND initiates one.  **Certified Dietary Manager - Proposal**  Per last year’s tasks, Carol met with Beth Blake from OCC to discuss the potential of Mt. SAC offering a CDM certificate. She also met with faculty from Glendale Community College and Merced College who oversee CDM certificates, two representatives from ANFP (Association of Nutrition and Food Professionals), and attended a local ANFP meeting. She compared curriculum with a Mt. SAC HRM faculty and Culinary faculty and held exploratory conversations with our Career Services Specialist who oversees work experience.  Of the five pathways to enable students to sit for the CDM exam, Mt. SAC currently offers Pathway 2 (see attached sheet on pathways). Mt. SAC has the potential to offer students the following options if we elect to expand curriculum and coordinate field experience.  *Pathway I:* for graduates of an ANFP-approved foodservice manager training program. Candidate must submit a certificate of course completion and their name must appear on the official graduate list that is sent to ANFP by the college/school. This pathway would necessitate our creating a new Therapeutic Diets course and coordinate field experience in nutrition and food production. (As a side note, the Mt. SAC restaurant Café 91 may be used as one field site since it is non-commercial and overseen by the health department.)  *Pathway IIIb:* for graduates of the classroom portion of an ANFP-approved foodservice manager training program, who also have two years of full-time non-commercial foodservice management experience. Candidates must submit a copy of a certificate of course completion or their name must appear on the official graduate listing that is sent to ANFP by the college/school and they must submit  CBDM Employer Verification Form with the exam application. This is a possibility if it proves too difficult to find field sites.  See below for proposed certificate – **Dietary Manager Certificate** (26 units). New courses that would need to be created are:   * Introduction to Therapeutic Diets (lecture) – 3 units * Nutrition and Menu Planning (lecture) – 3 units * Field Experience in Nutrition and Food Service (work experience) – up to 3 units. Individual units may vary by site. This may come under NF 91 – need to check with Dawn. | | | | | | The RDNs present in the meeting noted that dietary managers are needed in the skilled nursing facilities they visit. Lack of nutrition knowledge in the kitchen has been problematic. RDNs often have to talk to nurses.  It was noted that Café 91, the student-run restaurant, could be used for some food service field service since it is a non-commercial venue that is overseen by the Health Department. Some CUL classes have been converted to lecture/lab and would not work for the certificate since the ANFP only takes 10 hours of lab.  Dawn indicated that she thinks she could find field service sites in skilled nursing facilities.  Question about whether HRM 62 Menu Planning would cover clinical needs since it focuses on restaurants and catering. Recommended a nutrition-specific menu planning course.  ***Certificate approved – see below***  ***Carol will create curriculum and submit through WebCMS*** |
| **Documentation of Program Needs**  ***(Perkins and General Fund Requests)*** | * Request funds to support Student Tutor IV for 2023-24. * Request funds to attend conferences or other CPE professional development activities such as NDEP, FNCE, CDA, or other relevant conferences, seminars, classes, or workshops. This would include online conferences since so many of our classes are being offered online. * Request funds to improve or expand technology or equipment to support new programs or update existing programs, such as new software or food science equipment. | | | | | | ***Approved*** |
| **Advisory Committee Update** | * **Please share your program changes with us. Are there modifications we should know about? How are you preparing for the 2024 changeover to Master’s degree requirement?**   **CSULB** instituting major overhaul of accredited programs. Sunsetting the DPD and MSDI and converting MSDI to GP (old FEM). This is last year of DPD; will be BS Food Science, a more generalized food science and nutrition degree. Aiming for January 2025 as first class. 12 units will double count as undergraduate and graduate credit**;** seniors enter accelerated program to earn RDN in 3 years. Not offering verification statements after Bachelor’s degree. Need to apply to graduate school and pre-selected to enter GP; no need for verification statement to get into GP. The number of GPs is increasing every year so LB thinks this will offer more options to students from other allied health fields or with other Bachelor’s degrees.  **CSUSB** will keep accredited DPD. Master’s program started which will pair with ISPP. No impact on transfer students. Looking to have pre-nursing chemistry as general chemistry requirement, has Micro, anatomy and physiology requirements. Started early acceptance of Master’s and ISPP in senior year of DPD by February (has to apply through DICAS). ISPP has two options: start fall and either do full time over one year or part time over 2 years and transitioning Master’s degree online in evening.  **CSULA** is continuing its Post BACC and DPD segueing into Master’s degree options. Kudos to CSULA for making a very easy to find and decipher website on the Post Bacc. It has helped several of my students.  **CPP** is continuing its DPD (and verification statement) and DI with a Master’s Degree online through Open University. Three options for BS, must take Nutrition and Dietetics. Students in Dietetics track will have options in last year to take Master’s courses in senior year of undergrad and transfer those credits into Master’s program. Trying to decide if they will automatically go into DI or not.   * **California Dietetic Educators meeting in Asilomar June 23 - 25 Friday to Sunday** | | | | | | The NF Program thanks the CSUs for all their hard work in this difficult transition and for sharing your insights with us. Don’t forget the transfer students!! |
| **Future Meetings** | Winter/Spring 2024 | | | | | |  |

***Proposal for NF28L - Cultural and Ethnic Foods Laboratory course***

*For several years, students have inquired and requested for an NF28 lab counterpart in addition to the NF28-Cultural and Ethnic foods lecture course. To better serve the needs of students, the NF Program proposes an NF28L-Cultural and Ethnic Foods laboratory course. The proposed course will be a 1-unit supplemental laboratory class with an NF28 (lecture class) pre-/co-requisite requirement. Additionally, the NF Program proposes to add the NF28L to the Nutrition Certificate as an elective. We will apply for lab parity for NF28L.*

*The primary outcome of the NF28L-Cultural and Ethnic Foods lab class is to provide an experiential learning environment where concepts including a deeper exploration of culture, cultural nutrition, and ethnic foods are applied in a laboratory setting.*

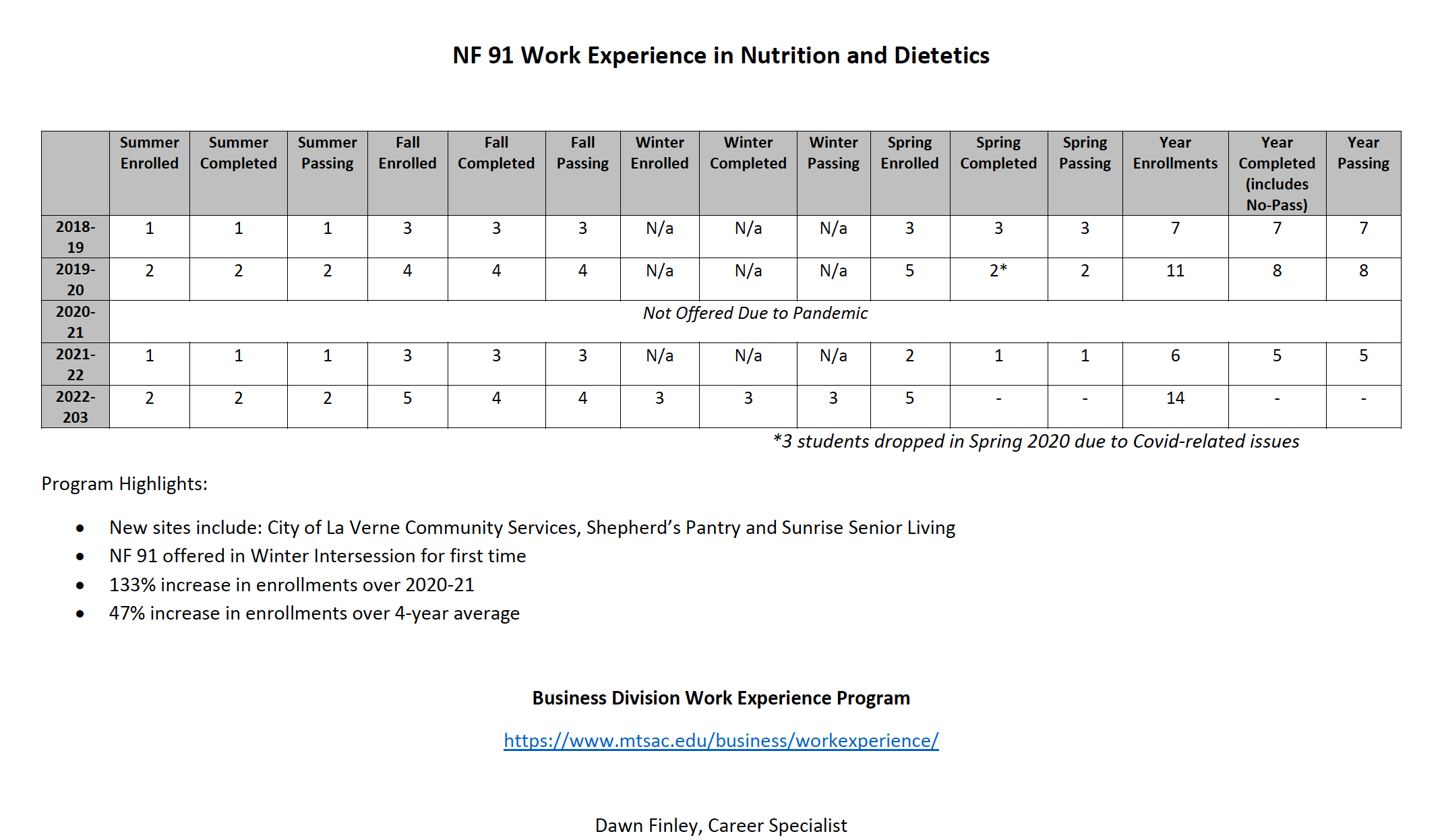
*The Consumer Science and Design Technologies (CSDT) Department approved the proposed NF28L course during the February 23, 2023 department meeting.*

**CSUs that accept the NF Program AS-T**

**Highlighted: Dietetics Track**

| **CSU Campus** | **Department** | **Major** | **Degree** |
| --- | --- | --- | --- |
| Chico | Nutrition and Food Sciences | Food and Nutrition Communication | BS |
| Chico | Nutrition and Food Sciences | General Dietetics | BS |
| Chico | Nutrition and Food Sciences | Nutrition Management | BS |
| Long Beach | Dietetics and Food Administration | Nutrition and Dietetics\* | BS |
| Pomona | Nutrition and Food Science | Nutrition and Health | BS |
| Sacramento | Family and Consumer Sciences | Nutrition and Food | BA |
| San Jose | Humanities | Liberal Arts | BA |
| San Jose | Nutritional Science | Nutritional Science | BS |
| Stanislaus | Kinesiology | Exercise Science | BA |

**\*According to CSULB report, this BS will transition to Food Science and not yield a verification statement anymore.**



**New Dietary Manager Certificate – Composition**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Course**  **Number** | **Course Name** | **CDM Content Area** | **Classroom Hours** | **Field Hours** |
| NF 25 | Introduction to Nutrition Science | Prerequisite Nutrition (PrN.1-4) | 3 LHE |  |
| *\*New course* – NF \_\_? | Introduction to Therapeutic Diets  (NF 25 pre/co req) | Prerequisite Nutrition (PrN.4-6) | 3 LHE |  |
| CUL 102  CUL 113 | Professional Cooking I  Commercial Food Production (CUL 102 and HRM 52 pre-reqs) | Foodservice | 3 LHE  3 LHE |  |
| HRM 56 | Hospitality Supervision | Personnel and Communication | 3 LHE |  |
| HRM 52 | Food Safety and Sanitation | Sanitation and Safety | 2 LHE |  |
| *\*New course – NF \_\_\_?*  HRM 57 | Nutrition and Menu Planning (NF 25 pre/co-req)  Hospitality Cost Control | Business Operations | 3 LHE  3 LHE |  |
| \**New course* - ?? | Field Experience in Nutrition and Foodservice | Nutrition Parts A, B, and C  (field experience)  Field Experience in Foodservice, Personnel and Communication, Sanitation, and Business Operations |  | 3 LHE |
|  |  | Total | 23 | 3 |

**Combine field service hours for both clinical and food service into same work experience – units may vary.**