

**Nutrition Advisory Meeting Minutes
May 15, 2023**

Attendees:

Michelle Loy - Associate Professor, DM Program Director Fullerton College Nutrition & Foods
 Sarah Mathot - Professor, Department Chair Santa Ana College Nutrition & Foods
 Kristy Richardson - Associate Professor, Fullerton College Nutrition & Foods
 Rebeca Oropeza - Alumna Fullerton College Nutrition & Foods, Student Pepperdine University
 Cheryl Rock - Assistant Professor Food Science CSULB
 Elizabeth Batalao - Director of Food and Nutrition Services Kaiser Permanente
 Samuel Han, CDM, CFPP - Director of Food and Nutrition MLK Jr Community Hospital and Charles Drew University of Medicine
 Taylor Rickrode - Nutrition Instructor Santa Ana College, Registered Dietitian St. Jude Wellness Center
 Emily Kiresich - DPD Director, Professor Cal Poly Pomona
 Keith Breton, CDM, CFPP - Adjunct Professor San Bernardino Valley College

Topic	Notes
<p>Current Programs (Michelle Loy and Sarah Mathot)</p>	<p>Fullerton College: Nutrition and Dietetics Associate in Science Degree for Transfer, Nutrition and Foods Associate in Arts Degree, Nutrition and Foods Certificate, Dietary Manager Certificate</p> <p>Santa Ana College: Associate in Science in Nutrition for Transfer, Associate in Science Nutrition and Dietetics, Associate in Science in Hospitality Management for Transfer, Culinary Arts Foundation Certificate, Advanced Culinary Arts Certificate, Hospitality Management Certificate</p>
<p>New Programs and Courses (Michelle Loy and Sarah Mathot)</p>	<p>Fullerton College:</p> <p>New and Active: Introduction to Medical Nutrition Therapy (Certificate & Dietary Manager Certificate), Nutrition and Food Internship (Dietary Manager Certificate), Food Service Management (Dietary Manager Certificate)</p> <p>Proposed: Sports Nutrition Certificate/Microcredential (Human Nutrition, Sports Nutrition, Foods for Fitness), Food Science Certificate/Degree, Quality and Regulatory Compliance (Like program at Santiago Canyon College), AS-T Public Health, Restaurant Entrepreneurship Program</p>

	<p>Santa Ana College:</p> <p>Proposed: A.S.T. Public Health, Culinary Nutrition Certificate, Sports Nutrition Certificate</p>
<p>Discussion Questions Open Forum</p>	
<p><i>As a nutrition and food professional and/or former student, what trends do you see impacting the nutrition, food, and healthcare industry?</i></p>	<p>Cheryl Rock:</p> <p>Food Science Trends - Culinology, Culinary, Hospitality, and Nutrition interdisciplinary.</p> <p>Culinary Medicine</p> <p>Sustainability - food security, availability, and how it is utilized and sustained.</p> <p>Apprenticeship program - start-up business.</p> <p>Food Tourism - wine science, rum science, designer foods, food laws and nutrition policy, entomophagy, and food fermentation.</p> <p>Food Science/Nutrition - US Army, NASA, Airlines</p> <p>IFT - trends in food</p> <p>Emerging food technologies, food law, and policy, packaging, and labeling, genetically modified foods, food fraud</p> <p>Emily Kiresich:</p> <p>Plant-Based Diets, novel uses for food, plant-based minor at CP-Pomona</p> <p>Lots of students doing a minor, adding elective options such as sports nutrition, space? Nutrition, nontraditional career paths, opening business, nutrition adjacent.</p> <p>Alternative formats for course offerings, challenges with student populations, in-person vs. online vs. remote</p> <p>Taylor Rickrode:</p> <p>Women's Health, Nutrition, and Hormones, Mental Health, social media, poor body image</p>

	<p>Rebeca Oropeza:</p> <p>Intersectionality, mental health and nutrition</p> <p>Pepperdine - Disordered Eating and Eating Disorders, Gut Health</p> <p>Keith Breton:</p> <p>Nutrition for transitioning populations</p> <p>Samuel Han:</p> <p>Plant-based foods, environmental footprint committee, plant-based foods fair, Food and Environment</p>
<p><i>What education, certifications, skills, or qualifications are desired for employment in the nutrition, food, and healthcare field?</i></p>	<p>Cheryl Rock:</p> <p>Core Sciences, Statistics, Basic Math, Economics, Microbiology, Cultural Competence, Intuitive Eating, Biodynamics, Traditional Way of Being</p> <p>Rebeca Oropeza:</p> <p>Public Health</p> <p>Emily Kiresich:</p> <p>Weight Bias, HAES, Intuitive Eating</p> <p>Cultural Related Nutrition, Decentering the white western diet, how cultural foods fit and acculturation</p> <p>ACEND - Professionalism, negotiation, salary</p> <p>Internship - Dietary Manager (150 hours), makes students more competitive with applications</p>
<p><i>What is the job outlook for the positions that our program graduates would be seeking in the next 3 to 5 years?</i></p>	<p>Cheryl Rock:</p> <p>Negotiation and salary schedules, job outlook, professional organizations.</p> <p>Dietitians and food sciences.</p> <p>Keith Breton:</p> <p>Increase food cost, labor shortage, survey</p>

	<p>evaluations driving performance</p> <p>Lots of job hopping between departments, admin is cutting budgets in healthcare.</p> <p>A challenge to become worse.</p> <p>Emily Kiresich:</p> <p>MS requirement starting in 2024. How will this impact the number of Registered Dietitians who enter the field?</p> <p>CSULB - DPD to graduate level, blended program</p> <p>CP- DPD at the undergraduate level, look into creating a blended model, accelerated practice-based masters. Variety of options in Southern California</p> <p>California Dietetic Educators Meeting - updates on programs</p>
<p><i>Do you recommend the development of a [course/program]? Will it help students develop knowledge and skills for jobs in the nutrition, food, and healthcare field?</i></p>	<p>The advisory board reached a consensus and agreed to support the proposed academic programs and courses listed:</p> <p>AS/Certificate Food Science</p> <p>Intro to Food Science Course</p> <p>Culinary Nutrition Certificate</p> <p>Sports Nutrition Certificate</p> <p>Supplement Safety and Regulation Course</p> <p>Intuitive Eating, Mindful Eating, HAES, Eating Disorder Course</p> <p>The members recognized the value and significance of these offerings in meeting the educational needs of our students and aligning with the industry's goals and vision.</p>

Are there any final comments or suggestions for us as we continue developing our programs?

Cheryl Rock:

Make sure the course numbers align and transfer. Compare syllabus to 4-year.

Major specific declaration requirements.

Consider if it is a prereq for upper division courses.

Awareness of food science, placing in GE arena

Eat to Compete, creating foods for specific sports, what about foods for inflammation, functional foods, recovery, supplementation

GLADIC - Mtg Dustin? Symposium that can introduce topics

Elizabeth Batalao:

A certificate would stand out, more than a minor, from a hiring perspective.

Emily Kiresich:

Ecology of food related to personal choices, environment